

Home made
pan Indian
cuisine



**bela
gulab
juhi
champa
chameli**



We are a catering/delivery service specializing in pan Indian cuisine. Our menu includes dishes from Kashmir, Bengal, Kerala, Maharashtra, Assam, Tamil Nadu, Andhra Pradesh, UP and Bihar. It is a carefully curated selection of dishes made in various homes across this vast country, we believe this array of dishes creates a unique dining experience filled with fond memories.

We source fresh ingredients every day. All our meats, fishes and vegetables are sourced fresh and specifically for your order. Our stock of grains and spices are bought from *Khari Baoli*, capital's wholesale market.

Our menu is seasonal and we pride ourselves in bringing you each season's particular and delectable gifts of fruit and vegetables. We have an elaborate *a la carte* menu as well as set menus for you to choose from.

We cater weddings and large parties.



Service

We take orders today to serve tomorrow. **We serve lunch and dinner and deliver at 1:30 pm for lunch and 8:30 pm for dinner. You can call us between 10:00 am and 6:00 pm daily. Minimum order Rs 3,000.** For orders that will serve more than 18 please give us notice of 48 hrs. For even larger numbers, please give us ample time to plan a unique menu for your event.



Set menus

We love to marry dishes from different corners of the country. Food across the subcontinent share a common ancestry though techniques and ingredients differ from region to region. We encourage that unified identity, thus have created 10 SET MENUS cutting across regions and styles to create a unique dining experience.

Portions

We have two portion for each of the items on this menu, except phulkas and parathas, which can be ordered per piece.

Portion A : for 4 persons

Portion B : for 8 persons

NOTE : Dry recipes for meats and fishes are for 3 and 6 people.

Delivery

We deliver in Delhi, Noida and Gurgaon. Delivery charges will be levied as per UBER/OLA rates at the time of delivery.

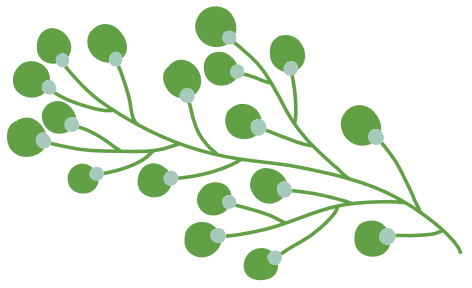
Contact

Call us at 97116 82069

or 97116 82227

www.facebook.com/BGJCC

www.instagram.com/belagulab



Vegetables

Greens, bitters and vegetables play a major part in an Indian meal. Being in the tropics India is blessed with an abundance of roots, legumes, tubers, fruits, leaves and vines. All of those have found their way into the Indian kitchen creating an exhaustive list of unique dishes. Our selection is a handpicked range of dishes that reflect the seasons and the dietary pattern that come with it.

Drumstick, Ripe pumpkin and Sweet potato Pulusu

NEW!

Stewed vegetables in tamarind and jaggery.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Aloo Gobi Adrak

Potatoes and cauliflower tossed with juliennes of ginger cooked in ghee.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Thoran

Grated or finely sliced vegetables with fresh coconut tempered with mustard seeds, curry leaves and green chillies.

1. French beans

2. Raw papaya and English carrot (Omake)

Rs 400 (serves 4+), Rs 800 (serves 8+)

Palak lal mirch aur lehsoon

Spinach cooked with a tempering of red chillies and garlic.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Palong shaag bodi diye

Spinach cooked with dried red lentils dumplings.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Gajar Matar

Red carrots and green peas stir fried with sweet shallots and coriander powder.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Gajar Matar Methi

Red carrots, green peas and fenugreek leaves stir fried with ginger.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Paneer Matar

Cottage cheese and green peas in a light tomato sauce.

Rs 500 (serves 4+), Rs 1000 (serves 8+)

Baigan ka Bharta

Smoked aubergine in a tomato cumin sauce flecked with fresh coriander and green peas.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Jhingay Posto

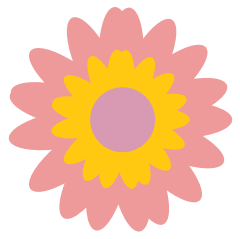
Ridge gourd in poppy seed flavoured with green chillies and black-caraway.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Khumrow Panch phoron

Sautéed juliennes of pumpkin with a tempering of fenugreek seed, fennel, black-caraway, mustard seed and cumin in mustard oil.

Rs 400 (serves 4+), Rs 800 (serves 8+)



Kashmiri Palak

Spinach in fennel and dried ginger.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Sabut Tinda

Whole Indian round gourd or apple gourd in tomato and coriander gravy.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Karela Baji

Stir fried bitter gourd in onions and coriander powder.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Bharve Karela

Deseeded and stuffed bitter gourd stuffed with a tangy potato mash.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Aloo Karela Shana

Boiled bitter gourd and potatoes with a tangy salsa of onions, green chillies, lime and mustard oil.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Bathua Shana

Goosefoot or lamb's quarters greens in a tangy salsa of onions, green chillies, lime and mustard oil.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Pui Shag Khumro Kosu

Red vine spinach/Malabar spinach with sweet pumpkin and colocasia in mustard oil and panch phoron tempering.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Chaukha

1. Aloo (Potato)
2. Jimmykand (Elephant foot yam)
3. Arbi (Colocasia)

Mashed vegetable with roasted garlic, red chillies, onions in mustard oil with a dash of lime. We offer three versions.

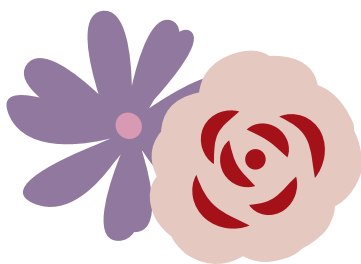
Rs 400 (serves 4+), Rs 800 (serves 8+)

Dum Aloo

Whole potatoes in a spicy, tangy dry tomato gravy.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Dal



We take immense pride in our dals and take great care making them. We source our dals from the legendary No.15 store at Khari Baoli and only slow cook them. Our tadkas (tempering) are traditional synergies of flavours that enhance the lentils.

Tuvar/Arhar Zeera

Split red gram tempered with cumin in ghee.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Sambhar

Spilt red gram with seasonal vegetable (pumpkin, drumsticks, bottle gourd, french beans, elephant foot yam, lady finger, sponge gourd tempered with onions, sambhar powder, mustard seeds, curry leaves and a generous amount of tamarind.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Masoor Panch Phoran

Soupy red lentils with green chillies and fresh coriander tempered with panch phoran (Bengali five spice) in mustard oil.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Masoor Lehsoon

Red lentils tempered with deep-fried garlic, onions and cumin.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Masoor Turai

Red lentils with turai (sponge gourd) tempered with cumin, garlic and red chillies.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Palak Masoor

Red lentils and young spinach tempered with cumin, garlic and red chillies.

Rs 400 (serves 4+) Rs 800 (serves 8+)

Moong dal zeera

Split green beans with a tempering of cumins in ghee.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Moong dal ghee adrak

Split green beans with a tempering of ginger in ghee.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Gheeya Chana dal

Split Bengal gram with bottle gourd tempered with cumin in ghee.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Urad Chana

Spilt Bengal gram and split black gram tempered with tomatoes, ginger and heeng (Asafoetida).

Rs 400 (serves 4+), Rs 800 (serves 8+)

Dal Makhni

Spilt Bengal gram, split black gram, kidney beans and chickpeas and butter slow cooked with poppy seeds, tomatoes, cumin and heeng tempered with juliennes of ginger and garnished with double cream.

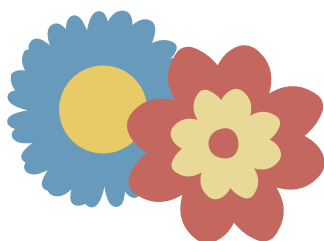
Rs 500 (serves 4+), Rs 1000 (serves 8+)

Kachia Moru

Warmed yogurt flavoured with methi-mustard powder , curry leaves, grated coconut tempered with mustard seeds and chilli powder dried red chillies.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Fritters & Fries



Something crunchy has always been part of an healthy Indian meal. The mouth feel of crunchy deep fries offset the otherwise soft feel.

Jhuri Bhaja

Crispy fried potato straws in mustard oil.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Baigun Bhaja

Roundels of aubergines shallow fried in mustard oil.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Phool Kobi Bhaja

Deep fried cauliflower dusted with poppy seed and Bengal gram flour.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Varuthathu Vendakka

Deep fried okra tempered with curry leaves, mustard and red chillies.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Kumro Phool bhaja

Deep fried pumpkin flowers dipped in Bengal gram flour.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Khedka Bhaji

Onion fritters with fresh coriander, red chillies and rice flour.

Rs 300 (serves 4+), Rs 300 (serves 8+)

Mirchi Bhaji

Stir-fried green chillies in dried raw mango powder (aamchoor).

Rs 300 (serves 4+), Rs 400 (serves 8+)

Mutton



Considering the particularly special place it holds in Indian cuisine in comparison to so many other places in the world, where we're partial to goat over lamb or sheep meat. Having such a distinct flavour profile of its own, a mutton dish solely depends on how and what you build around it. Here is our selection from the four corners of this country.

Rezala

A white mutton stew made with a paste of poppy seeds, cashew and roasted skinned almonds and lightly flavoured with green cardamoms, cinnamon and red chillies.

Rs 800 (serves 4+), Rs1600 (serves 8+)

Erachi Ularthiathu

A dry mutton preparation made with chopped fried coconuts and a paste of sweet mini shallots, fennel seeds, coriander and pepper.

Rs 800 (serves 3), Rs 1600 (serves 6)

Marzwangan Korma

Mutton curry made with Kashmiri red chillies, fennel and dried ginger powder.

Rs 800 (serves 4+), Rs 1600 (serves 8+)

Mutton Yakhni

Mutton curry in yogurt, fennel and dried ginger powder.

Rs 800 (serves 4+) , Rs 1600 (serves 8+)

Stew Kottayam style

Mutton shoulder stewed in coconut milk with green chillies, ginger and curry leaves.

Rs 800 (serves 4+), Rs 1600 (serves 8+)

Kashmiri Lal Mirch Ghee Roast

Dry mutton in Kashmiri red chillies, ghee and heeng.

Rs 800 (serves 3), Rs 1600 (serves 6)

Mrs Kamala Bose's Mangshor Jhol

A simple mutton stew with potatoes and onions flavoured with cumin, fresh coriander and cooked in mustard oil.

Rs 800 (serves 4+), Rs 1600 (serves 8+))

Dhaniwal Korma (Kashmiri Dhaniya Gosht)

Mutton cooked with yoghurt and plenty of fresh coriander.

Rs 800 (serves 3), Rs1600 (serves 6)

Shammi Kebab

Minced mutton kebabs stuffed with a salsa of shallots, coriander and green chillies.

Rs 800 (serves 4+), Rs 1600 (serves 8+)

Sabzi Gosht

1. **Arbi** (Yam)
2. **Shalgam** (Turnip)
3. **Palak** (Spinach)

Lamb cooked with seasonal vegetables in a light broth flavoured with whole spices. We offer three versions

Rs 800 (serves 4+), Rs1600 (serves 8+)



Poultry

Chicken is the main protein from most Indians after dal. Most communities from all states cook this tasty bird in a multitude of ways. Here is our selection.

Chicken Rezala

Chicken stew made with a paste of poppy seeds, cashew and roasted skinned almonds and lightly flavoured with green cardamoms, cinnamon and red chillies.

Rs 600 (serves 4+), Rs 1200 (serves 8+)

Robibar-er Murgir Jhol

A simple chicken curry with potatoes and onions flavoured with cumin and fresh coriander and cooked in mustard oil.

Rs 600 (serves 4+), Rs 1200 (serves 8+)

Chicken Marzwangan Korma

Chicken Korma made with Kashmiri red chillies, fennel and dried ginger powder.

Rs 600 (serves 4+), Rs 1200 (serves 8+)

Dhaniwal Korma (Kashmiri Dhaniya Chicken)

Chicken cooked with yoghurt and plenty of fresh coriander.

Rs 600 (serves 3), Rs 1200 (serves 6)

Chicken Stew Kottayam style

Tender chicken stewed in coconut milk with green chillies, ginger and curry leaves tempered with shallots.

Rs 600 (serves 4+), Rs 1200 (serves 8+)

Sarama's Chicken Curry

Chicken curry in coconut milk and curry leaves.

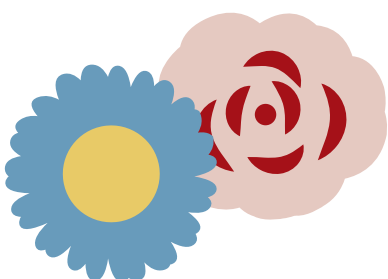
Rs 600 (serves 4+), Rs 1200 (serves 8+)

Chicken 65

Fried chicken tossed in curry leaves and red chillies.

Rs 700 (serves 3), Rs 1400 (serves 6)

NEW!



Fish and Shell Fish

With 7,500 kms of coastline, 7 major rivers totalling a length of 12,000 kms India is blessed with an abundance of fish. Major fish eating communities of the east and south make fish poached, boiled, fried and steamed.

Shorshey Maach

Fresh water fish cooked in mustard sauce flavoured with green chillies and black-caraway.

We serve four versions.

1. Ruee (Fresh Water Carp)

Rs 800 (serves 4+), Rs 1600 (serves 8+)

2. Katla (Fresh Water Carp)

Rs 800 (serves 4+), Rs 1600 (serves 8+)

3. Tengda (Sucker Mouth Cat Fish)

Rs 800 (serves 4+), Rs 1600 (serves 8+)

4. Pabda (Butter Catfish)

Rs 950 (serves 4+), Rs 1900 (serves 8+)

Ruee Macher Jhol Phool Kopi are Aloo diye

Fresh water carp, cauliflower and potatoes cooked in a light broth flavoured with ginger, cumin, green chillies and black-caraway.

Rs 800 (serves 4+), Rs 1600 (serves 8+)

Meen Moilee

Surmai (King fish) or skinned Black Pomfret cooked in coconut milk flavoured with ground coriander, ginger, green chillies, curry leaves and garnished with thick cut tomato slices.

Surmai (King fish)

Rs 1000 (serves 4+), Rs 2000 (serves 8+)

Black Pomfret

Rs 1000 (serves 4+), Rs 2000 (serves 8+)

Rui Macher Jhol Bodi, Potal ar Danthi diye

Fresh water carp, dried lentil, pointed gourd and drumsticks cooked in a light broth flavoured with ginger, cumin, green chillies and black-caraway.

Rs 900 (serves 4+), Rs 1800 (serves 8+)

Bhaja Maach tomator diye

Deep fried fresh water or salt water fish in a thick tomato based sauce flavoured with cumin and coriander, garnished with fresh mint and coriander.

We serve three versions.

1. Ruae (Fresh Water Carp)

Rs 800 (serves 4+), Rs 1600 (serves 8+)

2. White Pomfret

Rs 1000 (serves 4+), Rs 2000 (serves 8+)

3. Ardh

Rs 800 (serves 4+), Rs 1600 (serves 8+)

Meen Vevichathu

Surmai cooked in a fiery red sauce flavoured with mustard seeds, fresh ginger, red chillies and kokum (Fish Tamarind)

Rs 1000 (serves 4+), Rs 2000 (serves 8+)

Bilahi Masor Tenga

Fresh water carp (Rui) in a tangy tomato-bottle gourd sauce flavoured with fenugreek and lime.

Rs 800 (serves 4+), Rs 1600 (serves 8+)

Fish Rawa Fry

Shallow-fried pieces of mackarel, surmai, mathi (Sardines) or sea bass coated with a paste of mint, coriander, garlic and semolina (rawa/sooji).

1. Mackarel

Rs 800 (serves 4+), Rs 1600 (serves 8+)

2. Surmai (King fish)

Rs 1000 (serves 4+), Rs 2000 (serves 8+)

3. Matti (Sardines)

Rs 800 (serves 4+), Rs1600 (serves 8+)

4. Seabass

Rs 800 (serves 4+) , Rs1600 (serves 8+)

Maach Bhaja

Deep fried crispy pieces of fish coated in turmeric and salt.

1. Rui

Rs 800 (serves 4+), Rs 1600 (serves 8+)

2. White Pomfret

Rs 1000 (serves 4+), Rs 2000 (serves 8+)

3. Moorella

Rs 800 (serves 4+), Rs 1600 (serves 8+)

4. Illish (Hilsa)

Rs 1500 (serves 4+), Rs 3000 (serves 8+)

5. Talapia

Rs 800 (serves 4+), Rs 1600 (serves 8+)

Bhappa Maach Sorshe are Narkyal bata diye

Steamed Fish in mustard and coconut sauce flavoured with slit green chillies.

1. Illish (Hilsa)

Rs 1500 (serves 4+), Rs 3000 (serves 8+)

2. Surmai (King fish)

Rs 1000 (serves 4+), Rs 2000 (serves 8+)

3. Sole

Rs 1500 (serves 4+), Rs 3000 (serves 8+)

4. Rui

Rs 800 (serves 4+), Rs 1600 (serves 8+)

Bhapa Illish Shorsher tel lanka

Steamed lilish (Hilsa) in mustard oil and green chillies.

Rs 1500 (serves 4+), Rs 3000 (serves 8+)

Bhapa Chingri

Steamed Prawns in coconut and mustard sauce

Rs 1500 (serves 4+), Rs 3000 (serves 8+)

Chemmeen Peera

Prawns in grated coconut flavoured with fish tamarind, curry leaves, mustard seeds.

Rs 1500 (serves 4+), Rs 3000 (serves 8+)

AVAILIBTY OF FISH DEPENDS ON THE SEASON, PLEASE ASK FOR FRESH FISH OF THE DAY WHEN PLACING THE ORDER.

Pork



Pork is the main protein for the people of the North East of India, it is also enjoyed by various communities in North, Central and South West too.

Whole spice fried pork

Pork fried with star anise, pepper, cinnamon, cloves and mace.

Rs 900 (serves 4+), Rs 1800 (serves 8+)

Fried pork in dried Bamboo shoot and Naga chillies

Pork with dried bamboo shoot and Naga red chillies.

Rs 900 (serves 4+), Rs 1800 (serves 8+)

Pork Curry with Potatoes

Lean pork curry with soft whole potatoes.

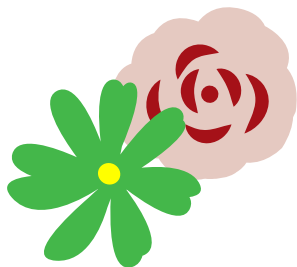
Rs 900 (serves 4+), Rs 1800 (serves 8+)

Pork Vindaloo

Lean pork made in a fiery gravy of red chillies, garlic, vinegar and spices.

Rs 900 (serves 4+), Rs 1800 (serves 8+)

Relish, Chutney & Salads



Chutneys, relishes and salads, are a traditional specialties of India when it comes to food. They hold a very special importance and position in the Indian cuisine

Cucumber Raita

Diced cucumber in thick yogurt flavoured with roasted cumin powder.

Rs 300 (serves 4+), Rs 600 (serves 8+)

Mixed Vegetable Raita

Diced onion, cucumber and tomato in thick yogurt with roasted cumin powder.

Rs 300 (serves 4+), Rs 600 (serves 8+)

Cucumber Pachadi

Diced cucumber in thin yogurt tempered with diced ginger, curry leaves and mustard seed.

Rs 300 (serves 4+), Rs 600 (serves 8+)

Carrot Pachadi

Grated carrots in thin yogurt tempered with red chillies, curry leaves and mustard seeds.

Rs 300 (serves 4+), Rs 600 (serves 8+)

Garlic Red Chilli Chutney

Garlic and red chilli chutney in a light yogurt base.

Rs 300 (serves 4+), Rs 600 (serves 8+)

Tomator er Chutney

A sweet and sour chutney with tomatoes tempered with Panch Phoron (Bengali five spice)

Rs 300 (serves 4+), Rs 600 (serves 8+)

Aamer Chutney

Thick-cut raw mangoes tempered with panch phoron (Bengali Five spice).

Rs 300 (serves 4+), Rs 600 (serves 8+)

Dhaniya Pudina Chutney

Coriander and mint chutney with garlic, green chillies and lime.

Rs 300 (serves 4+), Rs 600 (serves 8+)

Smoked Naga chilli with dried fish chutney

Super hot Naga chillies with dried fish, garlic and rice wine vinegar.

Rs 300 (serves 4+), Rs 600 (serves 8+)

Kachoombar

Diced cucumber, onions, tomatoes and fresh coriander flavoured with lime and pepper.

Rs 300 (serves 4+), Rs 600 (serves 8+)

Mrs Gole's Koshimbir

Cucumber with fresh coconut and roasted crushed peanuts.

Rs 300 (serves 4+), Rs 600 (serves 8+)

Rice and Pulao

Steamed Basmati

Aged Punjab basmati rice steamed with star anise.

Rs 300 (serves 4+) Rs 600 (serves 8+)

Boiled Red Rice (Pallakkad Matta)

Boiled Kerala red rice.

Rs 300 (serves 4+), Rs 600 (serves 8+)

Steamed Gobindobhog

Fragrant short grain steamed rice.

Rs 400 (serves 4+), Rs 800 (serves 8+)

Chicken Pulao

Long grain basmati cooked with chicken and whole spices in ghee.

Rs 900 (serves 4+), Rs 1800 (serves 8+)

Mutton Pulao

Long grain basmati cooked with lamb and whole spices in ghee.

Rs 1100 (serves 4+), Rs 2200 (serves 8+)

Phulka, Paratha and Hoppers

Multigrain Phulka

Rs 320 for 8, Rs 640 for 16

Methi multigrain phulka

Rs 400 for 8, Rs 800 for 16

Ghee multigrain phulka

Rs 400 for 8, Rs 800 for 16

Lachcha paratha

Rs 400 for 8, Rs 800 for 16

Plain paratha

Rs 400 for 8, Rs 800 for 16

Iddiappam

Rs 400 for 8, Rs 800 for 16

Appam

Rs 500 for 8, Rs 1000 for 16

Set Menu

