

MANJU MONGA'S COOKERY CLASSES®

Baking

Level 1

Day 1 - Eggless Cakes

REGULAR

- Orange Teacake with Orange Glaze
- Banana Walnut Teacake
- Mava Teacake
- Apple & Cinnamon Cake

Day 2 - Eggless Cakes

REGULAR

- Pineapple Upside Down Cake
- Chocolate Walnut Brownie
- Carrot & Date Cake
- Lemon Cake with Lemon Glaze

Day 3 - Muffins (Eggless)

REGULAR

- Apple Pie Muffins
- Madeleine Muffins
- Choco Chip Muffins
- Raisin & Nut Muffins
- Blueberry Muffins

New!

Day 4 - Eggless Cakes

REGULAR

- Plum Cake
- Nutella Brownie
- Cherry Almond Cake
- Coffee Walnut Cake

Day 5 - Sponge Cakes with Icing

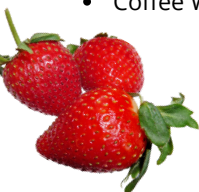
PREMIUM

- Chocolate Sponge Cake
- Vanilla Sponge Cake
- Black Forest Cake
- Chocolate Truffle Cake
- Fresh Fruit Gâteau

Cookies (Eggless)

REGULAR

- Honey & Oat Cookies
- Choco Chip Cookies
- Chocolate Brookies
- Peanut Butter Cookies



Desserts & Chocolates

Desserts 1

REGULAR

- No Bake Blueberry Cheesecake
- Walnut & Date Pie
- Vanilla Panna Cotta with Fruit Coulis

Desserts 2

REGULAR

- Apple Pie
- Tiramisu
- Classic English Trifle

Desserts 3

REGULAR

- Banoffee Pie
- Lemon Fiesta
- Berry Crumble

Desserts 4

REGULAR

- Easy Chocolate Pudding
- Biscoff Hot Chocolate
- Biscoff-Banana Nice Cream

3 Day Chocolate Making Workshop

PREMIUM

- Basics of Chocolate Making + Basic Chocolates
- Centre-filled Chocolates
- Truffles & Liqueur Chocolates

Beverages

Mocktails

REGULAR

- Mojito
- Pina Colada
- Fruit Punch
- Watermelon Thyme Cooler
- Blue Lagoon
- Bloody Mary
- Spicy Guava Margarita

Shakes & Smoothies

REGULAR

- Chocolate & Peanut Butter Milkshake
- Strawberry & Banana Shake
- Cherry, Almond & Chia Seed Smoothie
- Oreo Milkshake
- Mango Milkshake
- Classic Cold Coffee

Vegan options available

New!

Coffees

REGULAR

- Iced Latte with Caramel
- Brown Sugar Iced Espresso with Vanilla Cream
- Butterfly Blue Pea Matcha Latte
- Vietnamese Iced Coffee

Vegan options available



MANJU MONGA'S COOKERY CLASSES®

Starters & Appetizers

Starters 1 REGULAR

- Cheese Corn Croquettes
- Minty Yogurt Dip
- Spicy Garlicky Potatoes
- Crispy Hot & Spicy Baby Corn
- Sweet Chilli Sauce
- Chilli Mushroom

Starters 2 REGULAR

- Taco Cups
- Amritsari Paneer Popcorn
- Cheese Balls
- Coriander and Mint Chutney
- Veggie Idli Stir Fry

Starters 3 REGULAR

- Sabudana Tikki Bites
- Baked Sweet Potato Wedges
- Broccoli/Cauliflower Tots
- Chilli Mushroom
- Garlic Yogurt Dip



Kebabs REGULAR

- Veg Shaami Kebab
- Veg Seekh Kebab
- Hariyali Kebab
- Dahi Kebab
- Mint Chutney
- Kebab Masala

Mahashtrian Street Food REGULAR

- Dabeli
- Vada Pav
- Pav Bhaji
- Green Chutney
- Tamarind Chutney

Barbeque Snacks REGULAR

- Cheese Stuffed Mushrooms
- Grilled Paneer Tikka
- Grilled Pudina Aloo
- Grilled Pineapple with Ice Cream
- Barbeque Sauce
- Cheese & Dill Dip

Wraps & Rolls REGULAR

- Chilli Paneer Wrap
- Potato & Cheese Wrap
- Tandoori Mushroom Roll
- Mint Coriander Chutney
- Tandoori Mayonnaise
- Lachcha Parantha (Plain)
- Garlic and Coriander Lachcha Parantha

Tandoori Snacks REGULAR (Oven-roasted)

- Paneer Tikka
- Malai Chaap
- Bharwan Aloo
- Mushroom Tikka
- Coriander & Mint Chutney

Dips & Starters REGULAR

All dips are served with fries, tortilla chips & cheese crackers

- Lemon & Basil Mayo
- Salsa Verde
- Tzatziki
- Guacamole
- Carrot Dip

New!

Assorted Middle-Eastern Dips REGULAR

All dips are served with fries, chips & cheese crackers

- Classic Hummus
- Roasted Red Pepper Hummus
- Sundried Tomato & Basil Hummus
- Moutabal
- Labneh

New!

Condiments and Sauces REGULAR

All items are served with fries, chips & cheese crackers

- Homemade Ketchup
- Homemade Mayonnaise (veg)
- Garlic Aioli
- Chilli Oil
- Honey Mustard Sauce

Sandwiches 1 REGULAR

- Classic Club Sandwich
- Veg Grilled Sandwich
- Open Bean Sandwich
- Russian Sandwich
- Cole Slaw

Sandwiches 2 REGULAR

- Bombay Masala Toast
- Onion Capsicum Toast
- Grilled Paneer Footlong
- Chocolate Banana Toast

Burgers REGULAR

- Classic Veg Burger
- Coleslaw
- Pickled Cucumbers
- Black Bean Burger
- Avocado Spread
- Tomato Jalapeno Salsa
- Chickpea Burger
- Rocket & Feta Salad
- Roasted Pepper Hummus



MANJU MONGA'S COOKERY CLASSES®

World Cuisines

Chinese Soups

- Hot & Sour Soup
- Talumein Soup
- Sweet Corn Soup
- Veg Manchow Soup

Chinese Starters

- Honey Chilli Lotus Stem
- Chilli Paneer
- Cauliflower in Schezwan Sauce
- Veg Salt & Pepper + Hot Garlic Dip

Chinese Mains

- Veg Manchurian (with gravy)
- Veg Chow Mein
- Veg Fried Rice
- Veg Chop Suey



Thai Veg

- Som Tam (Green Papaya Salad)
- Thai Red & Green Curry
- Peanut Sesame Vegetables
- Massaman Curried Rice
- Stir-fried Rice Noodles
- Peanut Sauce

Mexican Veg

- Nachos with Salsa
- Tacos
- Quesadillas
- Burritos
- Mexican Rice with Hot Sauce
- Sour Cream

Lebanese Veg

- Hummus (served with Pita Bread)
- Falafel
- Fattoush
- Tabbouleh
- Baba Ghanoush
- Muhammara + Tahini Sauce

Italian 1

- Penne in Arrabiata Sauce
- Baked Mushroom Lasagna
- Spaghetti with Cheese Balls
- Fettuccine in Green Sauce
- White Sauce

Italian 2

- Ravioli in Tomato Cream Sauce
- Penne in Mushroom Sauce
- Spinach Risotto
- Macaroni & Cheese

Pizza

- Basic Pizza Dough
- Pizza Margherita
- All Veggie Pizza
- Tandoori Tikka Pizza
- Hawaiian Delight Pizza



Sushi for Beginners

- Basics of Sushi Making
- Avocado Cucumber Roll
- Shiitake Veggie Roll

Sizzlers

- Stuffed Veg Sizzler with Stir-fried rice & sautéed veggies
- Chinese Hot & Sour Veg with Noodles
- Grilled Paneer Sizzler
- Sizzling Ice Cream Sundae
- Sizzler Sauce



French Mother Sauces

- Bechamel Sauce (V/Vegan)
- Tomato Sauce (V/Vegan)
- Veloute Sauce (V/Vegan)
- Hollandaise Sauce (contains eggs)
- Espagnole Sauce (V/Vegan)

Korean Veg

- Bibimbap with Gochujang Sauce
- Vegetable Pancakes (Yachaejeon)
- Vegetarian Kimchi
- Korean Corn Cheese



MANJU MONGA'S COOKERY CLASSES®

Indian

Mughlai Veg Dishes 1

- Dal Makhani
- Shahi Paneer
- Dum Aloo
- Gobhi Musallam

Mughlai Veg Dishes 4

- Soya Chaap Gravy
- Navratan Korma
- Shahi Aloo
- Dahi Bhalla

Indian Breads (Roti's)

- Lachha Parantha (4 Types)
- Missi Roti
- Bhature
- Pudina Parantha
- Pindi Chane
- Stuffed Parantha
- Amritsari Naan
- Khatti Meethi Chutney

Indian Cooking for Beginners Day 1

- Onion Upma
- Poha
- Dal ka Cheela
- Assorted Pakoras
- Aloo Poori

Mughlai Veg Dishes 2

- Chana Masala
- Malai Kofta
- Paneer Pasanda
- Mughlai Gobhi

Paneer Dishes

- Paneer Do Pyaaza
- Achari Paneer
- Hariyali Paneer
- Kadhai Paneer

South Indian

- Rava Idli
- Vada
- Sambar
- Uttapam
- Masala Dosa
- Coconut Chutney
- Brown Coconut Chutney
- Tomato Chutney
- Dahi Vada

Indian Cooking for Beginners Day 2

- Aloo Gobhi
- Rajma
- Baingan ka Bharta
- Matar Pulao
- Dal Tadka

Mughlai Veg Dishes 3

- Paneer Mughlai
- Shahi Palak Paneer
- Punjabi Kadhi
- Stuffed Tawa Vegetables

Biryani & Pulao

- Mushroom Dum Biryani
- Chana Rice
- Paneer Shashlik Rice
- Hyderabad Mirchi ka Salan
- Saffron Rice
- Raita
- Biryani Masala

Rajasthani

- Dal Panchmel
- Bati
- Choorma
- Gatte ki Sabzi
- Ker Sangri
- Lehsun ki Chutney
- Bajre ki Roti

Indian Cooking for Beginners Day 3

- Matar Paneer
- Ganga Jamuni Dal
- Mixed Veg
- Chhole
- Bhindi Do Pyaaza

Soups & Salads

Soups

- Cream of Mushroom
- Tomato Basil Soup
- Broccoli Cheddar Soup
- Carrot & Ginger Soup

Salads 1

- Chopped Summer Panzanella Style Salad
- Watermelon & Feta Salad
- Mediterranean Style Quinoa Salad
- Strawberry Spinach Caprese Style Salad

Salads 2

- Chana Salad
- Pasta Salad
- Spicy Corn Salad
- Caesar Salad



MANJU MONGA'S COOKERY CLASSES®

Small Plates

Small Plates 1

New!

- Roasted Seasonal Veg
- Herbed Quinoa
- Parmesan Cheese Crisps
- Chimichurri
- Ricotta Crostini
- Pan Seared Mushrooms
- Avocado Salad
- Hot Honey

Small Plates 2

New!

- Vegetarian Taco Salad Bowl
- Mango Jalapeno Salsa
- Firecracker Lettuce Wraps
- Crispy Tofu
- Peanut Sesame Sauce



MANJU MONGA'S COOKERY CLASSES

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FOR MORE INFORMATION ABOUT OUR CLASSES, PLEASE VISIT OUR WEBSITE.

WE ACCEPT ONLINE BOOKINGS AND PAYMENTS CAN BE MADE VIA CASH, UPI (GOOGLE PAY, PHONE PE, PAYTM), NETBANKING.

PLEASE FEEL FREE TO CALL/TEXT/DM US IN CASE OF ANY QUESTIONS.

