



#### **VEGETARIAN APPETIZERS**

Aloo Tikki Slider

12 pcs \$60/24 pcs \$110

Potato cutlets served in a slider bun, accompanied by house sauce, cheese and mint chutney.

Mughlai Paneer Roll

12 rolls \$100/24 rolls \$180

Four wrap stuffed with grilled paneer, chopped salad, house sauce, and mint chutney.

Half tray \$60/Full tray \$110 Mungode Crispy, golden fritters made from mung bean flour.

Nadur Monje Half tray \$80/Full tray \$150 Traditional Kashmiri crispy fritters made from lotus stem.



#### **NON-VEGETARIAN APPETIZERS**

Awadhi Chicken Kabab sliders 12 pcs \$100/24 pcs \$200

Spiced ground chicken kababs served in a slider bun, accompanied by house sauce and mint chutney.

Mughlai chicken roll 12 rolls \$120/24 rolls \$220 Soft flour wrap stuffed with traditionally seasone grilled chicken, chopped salad, house sauce, and mint chutney.

Half tray \$120/Full tray \$220 Seekh kabab (chicken) Minced chicken, seasoned with aromatic spices, molded onto skewers, and grilled to perfection.

15 pcs \$135/30 pcs \$270 Awadhi Gosht Aloo Fry Tender goat meat cooked in Awadhi spices, fried with golden potatoes.

Kashmiri Nargisi Fish Half tray \$120/Full tray \$220 Spiced fish fillets offering a unique twist on traditional Kashmiri flavors.



### **VEGETARIAN ENTREES**

Paneer Makhani

Half tray \$70/Full tray \$120

Soft paneer cubes simmered in a tomato-based gravy, finished with a touch of cream.

Chholey Masala

Half tray \$65/Full tray \$100

Chickpeas simmered in a rich gravy with a blend of aromatic Indian spices.

Tschok Wangan te Tschunt (Tangy Green Apple & Eggplant Half tray \$60/Full tray \$100 Curry)

Tangy Kashmiri-style curry with tender eggplant and green apples, simmered in a spiced gravy.

Dum Aloo Kashmiri Half tray \$70/Full tray \$120

Whole potatoes slow-cooked in a rich, aromatic gravy with Kashmiri spices.

Nadru Yakhni Half tray \$80/Full tray \$150

Traditional Kashmiri dish made from lotus stems cooked in a creamy, mildly spiced yogurt-based gravy.

Half tray \$80/Full tray \$150 Kashmiri Paneer Kaliya

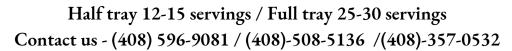
Chaman(paneer) preparation in a mildly spiced yellow milk-based gravy.

Monje Haak Half tray \$75/Full tray \$140

Tender collard greens sautéed and steamed with traditional Kashmiri spices.

Half tray \$60/Full tray \$100 Sultani Daal Tadka

A royal twist on the classic yellow daal.









#### **NON-VEGETARIAN ENTREES**

Kashmiri Roganjosh Lamb/Goat Half tray \$95/Full tray \$190 Slow-cooked tender lamb/goat in a blend of Kashmiri spices.

Kashmiri Roganjosh Chicken Half tray \$85/Full tray \$170 Slow-cooked tender chicken in a blend of Kashmiri spices.

Kashmiri Roganjosh Fish Half tray \$85/Full tray \$170 Slow-cooked tender fish in a blend of Kashmiri spices.

Kashmiri Yakhni Chicken Half tray \$85/Full tray \$170 Tender Chicken simmered in a fragrant, yogurt-based broth with delicate spices, creating an aromatic Kashmiri delicacy.

Kashmiri Yakhni Lamb/Goat Half tray \$90/Full tray \$180 Tender Lamb/Goat simmered in a fragrant, yogurt-based broth with delicate spices, creating an aromatic Kashmiri delicacy.

Murgh(Chicken) Makhanwala Half tray \$80/Full tray \$160 Char-grilled boneless chicken in a silken tomato-cream curry.

Mughlai Chicken Half tray \$80/Full tray \$160 Succulent chicken simmered in butter and cream mixed with aromatic spices.

Awadhi Goat Curry Half tray \$95/Full tray \$190 Succulent pieces of goat meat slow-cooked in a rich gravy with traditional Awadhi spices.

Kashmiri Turkey Meatballs Half tray \$85/Full tray \$160
Tender turkey meatballs infused with aromatic Kashmiri spices, simmered in a rich, flavorful gravy.

### **RICE**

Awadhi Chicken Biryani Half tray \$90/Full tray \$150

Fragrant basmati rice layered with tender, spiced chicken, slow-cooked to

Fragrant basmati rice layered with tender, spiced chicken, slow-cooked to perfection, offering a royal blend of flavors from the Awadhi tradition.

Jeera Rice Half tray \$35/Full tray \$60 Light and aromatic basmati rice tempered with cumin seeds.

Plain Basmati Rice Half tray \$35/Full tray \$60 Long-grained basmati rice steamed to perfection

Zafrani Rice Half tray \$40/Full tray \$70 Saffron-infused steamed basmati rice,.

## **CONDIMENTS (HALF TRAY ONLY)**

Mooli/Lauki Raita \$25

Refreshing yogurt-based side with grated bottle gourd or daikon radish, seasoned with spices.

Boondi/Pineapple Raita \$25

Yogurt-based side made with crispy boondi or sweet pineapple, seasoned with spices.

Kachumbar Salad \$20

Mix of finely chopped cucumbers, tomatoes, onions, and fresh herbs, tossed with lemon juice and a dash of spices.



## **DESSERTS (HALF TRAY ONLY)**

Shahi Tukda

\$70

Rich, indulgent dessert made from fried bread soaked in saffron-flavored syrup, garnished with slivers of pistachios and almonds and rabri.

Zafrani Zarda

\$80

Fragrant, sweetened rice infused with saffron, nuts, and dried fruits.

Seviyan Kheer

\$60

\$60

Creamy, comforting dessert made with vermicelli cooked in milk, sugar, and cardamom, garnished with nuts.

Phirni \$65

Traditional milk-based ground rice pudding flavored with saffron, sugar, cardamom and nuts.

# **BEVERAGES (serves 20)**

Kahwa \$80

Traditional Kashmiri green tea brewed with saffron, cardamom, and cinnamon, offering a fragrant, warming beverage.

Ginger Chai

Spicy, invigorating tea made with fresh ginger.

Cardamom Chai \$60

Fragrant, aromatic tea infused with cardamom.



