



# Banana Leafz

*A Traditional Food Factory*



**MENU**

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## **WELCOME JUICES**

Water Melon  
Karbooja  
Grape  
Mango  
Sapota  
Custard Apple  
Pineapple  
Badam Milk (Hot & Cold)  
Fruit Punch  
Litchi Coconut  
Milk Shakes

## **STARTERS**

Veg. Lollipop / Paneer Lollipop  
Harabara Kabab  
Chilli Baby Corn  
Veg. Spring Rolls  
Veg. Stick / Paneer Stick  
Veg. Potli / Paneer Potli  
Cheese Katori  
Bread Roll / Shangai Roll  
Veg. Keema Balls  
Methi Delight / Veg Zingaro  
Kulfi Coin / China Badam

## **SALADS**

Mixed Vegetable Salad  
Spourts  
Russian Salad

## **NUTS**

Soaked Green Gram  
Rajma  
Boiled Peanuts  
Boiled Kabuli Chana  
Boiled Green Gram

## **SOUPS**

Mixed Vegetable  
Veg. Corn  
Hot & Sour  
Tomato  
Sweet Corn

## **SWEETS**

Chakra Pongali  
Poornam  
Ravva Poornam  
Bobbatlu  
Kova Bobbarlu  
Gulab Jmoon  
Kala Jmoon  
Mixed Vegetable Halwa  
Pumpkin Halwa

Dry Fruit Halwa  
Badam Halwa  
Bellam Jalebi  
Paneer Jalebi  
Anjeera Roll  
Dry Fruit Roll  
Malpuri  
Basundi  
Kaju Barfi  
Badam Barfi  
Anjeer Barfi  
Pine Apple Kesari  
Pine Apple Roll  
Chum Chum  
Pan Sweet  
Thawa Mithai  
Double-Ka-Meeta  
Khurbani-Ka-Meeta  
Dry Fruit Sandwich  
Malai Sandwich  
Rasgulla  
Angoori Peti  
Kova Poori  
Rasmalai  
Kakinada Kaja

## **HOTS**

Gaare  
Masala Gaare  
Masala Vada  
Perugu Awada  
Corn Samosa  
Mirchi Bajji  
Banana Bajji  
Aloo Bajji  
Vegetable Bullet  
Azwan Pakodi  
Gold Coin  
Panneer Vada  
Veg. Corn Roll  
Bobbarlu Vada  
Tamalapaku Bajji  
Capsicum Bajji  
Veg. Cutlet

## **BREAD BASKET**

Pulka  
Poori  
Palak Poori  
Rumali Roti  
Tandoori Rot  
Naan  
Butter Naan

Alu Parota  
Paneer Parota  
Kulcha  
Masala Kulcha  
Jaward Roti  
Baby Naan

## **ROTI (KURMAS)**

Methi Chaman  
Kadai Veg.  
Kadai Panneer  
Panneer Butter Masala  
Mushroom Kurma  
Mix. Veg. Kurma  
Kaju Capcicum  
Aloo Mutter  
Aloo Panneer  
Palak Panneer  
Navaratan Kurma  
Malai Kofta  
Baby Corn Kurma  
Aloo Kurma  
Plain Palak

## **SPECIAL RICE**

Veg. Dum Biryani / Corn Biryani  
Mushroom Biryani  
Avakayi Biryani  
Panasakai Biryani  
Vulavacharu Biryani  
Navaratan Biryani  
Pulihora  
Coconut Rice  
Tomato Rice  
Pudina Rice  
Kothimeera Rice  
Jeera Rice / Veg. Fried Rice  
Mango Rice  
Karivepaku Rice  
Bagara Rice

## **RAITHAS**

Onion Raitha  
Veg Raitha / Cucumber Raitha

## **KURMAS**

Aloo Kurma  
Panneer Kurma  
Thotakura Liver Kurma  
Baby Corn Kaju Kurma  
Butter Paneer Kurma  
Cabbage Balls Kurma



Aloo Capsicum Kurma  
Mirchi Ka Salan  
Single / Double Beans Kurma  
Poolmakan Kurma  
Mealmaker Kurma  
Mushroom Kaju Kurma  
Hariyali Vegetable  
Pesara Punugu Kurma

### DAL

Mango Dal  
Tomato Dal  
Palak Dal  
Menthi Tomato Dal  
Gongura Dal  
Dosakai Dal  
Usirikai Dal  
Chinta Chiguru Dal  
Mudda Pappu

### VEG FRIES

Bendi, Coconut, Cashew  
Dondakayi, Coconut  
Aloo, Allam, Pachimirchi  
Aloo, Baby Corn  
Banana  
Aloo Dum  
Brinjal Pakodi  
Capsicum Pakodi  
Paneer Porutu  
Mealmaker Kheema Fry  
Mushroom Kaju  
Beans Carrot Poriyal  
Panasa Pottu Iguru  
Thotakura Liver Fry  
Cauliflower / Beetroot Poriyal  
Chikkudukai  
Kanda Poosa  
Aloo Poosa  
Single Beans Kaju  
Aloo-65  
Gobi-65  
Cabbage-65  
Baby Corn-65  
Panneer-65  
Palak Pakodi  
Dosakai-65

### GRAVY CURRIES

Mushroom Kaju

Babycorn Kaju  
Poolmakan Gongura  
Tomato Mulakkai  
Dosakai Mulakkai  
Beerakai Senagapappu  
Dosakai Masala  
Chikkudukai Tomato  
Gutthi Vankaya  
Cauliflower Tomato  
Gummadikai  
Brinjal Greenpeas  
Thati Munjulu  
Panasathonalu Masala  
Bottlegourd/Sorakai Masala  
Pesarapunugu Mulakkai  
Anapakai Masala  
Aloo Capsicum  
Kandi Pulusu  
Chimachintakai Kurma

### CHUTNEYS

Chintakai  
Mango Thurumu  
Gongoora  
Beerakai  
Dosakai Pachimukkalu  
Jamakai Chutney  
Kothimeera  
Pudina  
Coconut  
Tomato  
Dondakai  
Carrot  
Bottlegourd/Sorakai

### PICKLES

Mango  
Gobi  
Vellulli Kaju  
Kissmiss Kaju  
Green Apple  
Grapes  
Dosa Avakai  
Lemon  
Raw Papaya  
Madras Onion  
Karjura

### POWDERS

Karivepaku  
Nallakaram  
Kobbari Senaga Karam

Kandi Podi  
Pudina Karam  
Vellulli Karam

### SEMI LIQUIDS

Vulavacharu + Cream  
Sambar  
Rasam  
Menthi Majjiga  
Miriyal Rasam  
Pacchi Pulusu  
Beetroot Rasam  
Dappalam

### VADIUMS&PAPA

Plain Papad  
Naluke Papad  
Minapa Vadiyalu  
Saggubiyam Vadiyalu  
Rice Vadiyalu  
Appadam Poolu  
Vura Mirapa  
Vamu Mirchi

### CURD

Curd in Pot  
Curd in Bucket  
Cups

### ICE CREAMS

Vanilla  
Butter Scotch  
Pine Apple  
Strawberry  
Mango  
Tutti frutti  
Pista  
Sapota  
Black Current  
Chocolate  
Fruit "N" Nut  
Milli Jelly  
Fruit Salad

### PANS

Sweet Pan  
Sada Pan  
Karjura Pan  
Dry Fruit Pan  
Kaju Pan  
Live Pan  
Meenakshi Pan



### MINERAL WATER

Glass  
250ml Bottle  
500ml Bottle

### NAPKINS

Paper  
Cloth

### CHAT BAZAR

Pani Puri  
Bhel Puri  
Dahi Papdi  
Samosa Ragada  
Raj Kachori  
Alu Chana Chat  
Kerala Chat  
Alu Samosa  
Sev poori  
Tomato Kachori  
Sabudana Cutlet  
Muttar Patola  
Pav Bhaji

### TIME PASS

Sugar Candy  
Ice Soda  
American Sweet Corn  
Popcorn  
Chocolate Fountain



### TIFFINS

Upma  
Pongal  
Idli  
Button Idli  
Thatta Idli  
Wada  
Dahi Wada  
Poori  
Mysore Bajji  
Dhibba Rotteh with Cheruku paakam  
Gunta Punugulu  
Tawa Bajji / Tawa Idli  
Bisebelle Bhath  
Plain Dosa / Kaaram Dosa  
Onion Dosa  
Masala Dosa  
Butter Dosa  
Ravva Dosa  
Raagi Dosa  
Steam Dosa  
Pesara Dosa with Upma  
Vulavacharu Dosa  
Pizza Dosa  
Appam with Stew  
Idiyappam

### CHUTNEYS

Coconut  
Ginger  
Peanut  
Tomato  
Pudheena (Mint Leaves)  
Coriander

### STALLS

Fruits Platter  
Sweets  
Dessert  
Mocktail  
Live Pan  
Thai  
Mexican  
Tandoori  
Grill

### CHINESE

Veg Dumplings  
Veg Balls with Hot Garlic Sauce  
Schezwan Noodles  
7 Jewel Rice  
Veg Manchuria Wet  
Sweet Corn Soup

#### Terms & Conditions:

Water for cooking, drinking, washing with covered space for cooking should be provided by the party.

Arrangement of lights with a connection for Grinder and Mixie will be made for carrying out grinding operations by the party. Orders are normally catered for specific confirmed numbers. However catering is done for 5-10% extra, so that food is sufficient to serve for additional guests.

In case the number is less than the confirmed figure, charges will be levied as originally confirmed, but when the number of guests increases than the confirmed figure, the charges will be made for actual number of persons.

#### PAYMENT TERMS

20% In advance at the time of booking the date.  
65% should be paid 10 days before the function.  
Balance immediately after the party is over.  
Transportation charges will be extra depending upon the number of trips involved.

Corporate Office (Vijayawada):

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