

# VEGETARIAN MENU

(We Specialize in Puja Food Catering without Onion & Garlic)

## VEG APPETIZER

### **Aloo tikki With Chole**

(Minimum Order 20pcs It comes with Chole, onions, Sweet and Mint Chutney)

**Samosa Chat** (Minimum Order 20pcs It comes with Chole, onions, Sweet and Mint Chutney)

**Dahi ke Kabab** (Minimum Order 20pcs)

**Samosa** (Minimum Order 20pcs)

### **Mix Veg Pakora**

**Hara Bhara Kebab** (Minimum Order 20pcs)

**Spring Roll** (Minimum Order 20pcs)

**Dahi Bhalla** Minimum Order 20pcs

**Puff Patties** Indian Patties, Option of Veg, Mushroom & Spinach  
Minimum Order 20pcs

**Khaman Dhokla** (Minimum 3 lbs)

**Soya champ Malai Tikka**

**Paneer Malai Tikka/Paneer**

**Gobhi Manchurian**

**Veg Cutlet** (It is a combination of Beet root and other vegetables.)

**Paneer Pakoda** (Minimum Order 20pcs)

**Dahi Bhalla Papdi Chaat**

**Panipuri/Golguppa**

**Vada Pav**

**Bread Roll**

**Pasta Choice of Red, Alfredo or Mixed**

## **VEG MAIN COURSE**

### **Dal Makhani**

(It is a combination of Black whole lentils, rajma, split gram cooked overnight with authentic spices, with a dash of cream)

### **Dal Panchratni**

(A combination of 5 different lentils tossed with tangy and spicy tadka)

### **Dal Tadka**

(A blend of Masoor and Channa lentil with a unique style Tadka)

**Dal Maharani** (A combination of 3 different lentils cooked in butter with our homestyle tadka)

**Urad Channa Dal** (A mix of Urad and Channa lentil)

## **PANEER ITEMS**

### **Kadai Paneer**

(Cottage cheese tossed with diced bell peppers and onions in homestyle karahi masala)

### **Paneer Butter Masala**

(Fresh homemade cheese cooked in a tomato and onion gravy enriched with cream)

### **Shahi Paneer**

(Cubed cottage cheese cooked in Whole Tomatoes and mixed with cashews and cream)

### **Palak Paneer**

Diced cottage cheese, gently cooked in Spinach Gravy flavored with herbs, spices and cream)

**Mattar Paneer**

(Cubes of cottage cheese cooked gently with tender green peas and traditional spices)

**Paneer Lababdar**

(A combination of diced and shredded cottage cheese cooked in a Spicy tomato and onion gravy with authentic Indian spices)

**Paneer Masala**

(Diced cottage cheese cooked in a Spicy tadka in a blend of chickpea flour and yogurt gravy)

**Paneer Bhurji**

(Scrambled homemade cottage cheese tossed in chopped onion and tomatoes)

**Paneer do Pyaza**

(Cubed cottage cheese cooked in Whole Tomato gravy and blended with diced onions and spices)

**Paneer Angara**

(Cubed cottage cheese cooked in spicy onion gravy with a touch of smoky flavor)

**Paneer Reshmi**

(Diced cottage cheese cooked in a tomato gravy with chopped bell peppers and onions and a blend of cashew paste)

## **KOFTA**

### **Veg Kofta**

(Vegetable dumplings in tomato and onion gravy)

### **Malai Kofta**

(Homemade cottage cheese dumplings mixed with cashews and raisins in a creamy gravy)

## **VEGETABLES**

### **Mix Veg**

### **Veg Jalfrazi**

(Combination of stir-fried vegetables in tomato gravy with a blend of traditional spices and cream)

### **Punjabi Gobi Aloo**

(Cauliflower, Potatoes and Peas cooked in traditional Indian Spices.)

### **Dum Aloo**

(Diced potatoes blended with thick tomato and onion gravy)

### **Mushroom Masala/Mattar**

(Mushrooms cooked in a curry sauce)

### **Mushroom do Pyaza**

(Mushrooms cooked in tomato gravy and mixed with diced onions and cream)

### **Gajar Mattar**

(It is a blend of carrots and peas with traditional Indian spices)

### **Soya Champ (Gravy)**

(Fresh marinated soya champs cooked in a tomato and onion gravy enriched with cream)

### **Jeera Aloo**

(Diced Potatoes cooked with cumin seeds)

### **Aloo Masala**

(Diced Potatoes cooked in assortment of spices)

### **Veg Handi**

(It is combination vegetables in onion and cashew gravy with a blend of traditional spices and cream.)

### **Methi Malai Mattar**

(It is combination of peas in a rich onion, poppy seeds and cashew gravy with a blend of traditional spices and a dash of cream.)

### **Palak Subj- E Bahar**

(It is combination of vegetables in spinach gravy with a blend of traditional spices and cream.)

### **Navratan Korma**

(It is combination of vegetables in a mild coconut gravy with a blend of traditional spices and cream.)

## **CURRY**

### **Rajma**

(Red lentils cooked in tomato and onion gravy and topped with traditional spices)

### **Punjabi Kadi Pakora**

(Onion dumplings, cooked in chickpea flour, yogurt, mustard seeds, and fresh ginger-garlic)

### **Amritsari Cholle**

(Garbenjo beans cooked in aromatic Indian herbs and spices)

## **SPECIAL ATTRACTION**

### **Sarson Ka Saag**

(Fresh mustard leaves slowly cooked in special punjabi style and topped with a tadka)

### **Soya Champ (Gravy)**

(Fresh marinated soya champs cooked in a tomato and onion gravy enriched with cream)

### **Pav Bhaji**

(Aromatic vegetable and potatoes cooked in a special blend of spices)

## **VEG INDO-CHINESE**

### **Chilli Paneer-Dry**

(Cubes of fried Crispy Cottage cheese cooked with chunks of onions, bell peppers, and mixed with a Chinese sauce)

### **Honey Chilli Gobi**

(Crispy fried Cauliflower is blended with honey and Chinese sauces)

### **Veg Manchurian Dry**

### **Paneer 65**

(Cubed and fried cottage cheese blended with an array of different chilies)

### **Veg Manchurian w/Gravy**

### **Chilli Paneer**

(Cubes of fried Crispy Cottage cheese cooked with chunks of onions, bell peppers, and mixed with a chinese sauce)

### **Chilli Paneer w/Gravy**

(Cubes of fried Crispy Cottage cheese cooked with chunks of onions, bell peppers, and mixed with a chinese sauce)

(Stir fried vegetables sautéed in a sweet and tangy chinese sauce)

### **Hakka Noodles, Fried Rice**

### **Schezwan Noodles, Schezwan Fried Rice**

### **Gobhi Manchurian**

## **NON-VEG APPETIZER**

### **Chicken 65**

( Pieces of fried boneless chicken blended with an array of different chilies)

### **Chilli Chicken-Dry**

(Fried Crispy Boneless Chicken cooked with chunks of onions, bell peppers, and mixed with a chinese sauce)

### **Chicken Pakora**

(Fried chunks of Chicken Breast marinated with a spicy chutney, coated in a gram flour batter served with chutneys)

### **Chicken Malai Tikka**

(Boneless Chicken marinated overnight in yogurt and spices and cooked in an oven)

### **Chicken Haryali Kabab**

(Boneless Chicken Breast marinated overnight in a blend of yogurt, cilantro, spices and cooked in an oven)

### **Chicken Shammi Kabab**

(Fried balls of Minced chicken mixed with onion, ginger, garlic)

### **Chicken Seekh Kabab**

(Minced chicken mixed with onion, ginger, garlic and cooked in an oven)

### **Fish Pakoda**

Chunks of Fish marinated and, coated in a gram flour batter with Bold Indian Spices and served with tarter Sauce.

### **Chicken Shashlik**

(Boneless Chicken marinated overnight in yogurt and spices and cooked in an oven)

### **Tangri Kabab (Drumsticks)**

(Chicken legs marinated in Kefir and other exotic Indian spices.)

### **Stuffed Tangri (Stuffed Drumstick)**

(Chicken legs marinated in Kefir and other exotic Indian spices and then stuffed with minced chicken)

## **NON-VEG MAIN COURSE**

### **Egg Curry**

Fried and boiled eggs cooked in a house special sauce with traditional spices and herbs)

### **Chicken Curry**

(Tender pieces of boneless chicken cooked in a house special sauce with traditional spices and herbs)

### **Butter Chicken**



(Boneless Chicken breast cooked in a tomato and onion gravy enriched with cream)

### **Kadai Chicken**

(Boneless Chicken breast tossed with diced bell peppers and onions in homestyle karahi masala)

### **Chicken Rara**

(It is a combination of minced and diced boneless chicken in a thick tomato gravy)

### **Saag Chicken**

(Boneless Chicken, gently cooked in Spinach and mustard Gravy flavored with herbs, spices and cream)

### **Teekha Murg**

(Marinated Boneless Chicken is mixed with exotic herbs)

### **Hyderabadi Chicken**

(Boneless chicken is cooked in a rich, spicy and aromatic gravy flavored with spices, coconut and a good amount of heat with chilis.)

### **Chicken Rogan Josh**

(Consists of pieces of Chicken braised with a gravy flavored with garlic, ginger and aromatic spices)

### **Tawa Chicken**

(The boneless chicken is cooked over high heat with fresh tomatoes, onions chilies and a range of spices on a flat Griddle)

### **Mughlai Murg**

The boneless chicken is cooked over high heat with fresh tomatoes, onions chilies and a range of spices on a flat Griddle)

### **Makhmali Murg**

(The boneless chicken is cooked over high heat with fresh tomatoes, onions chilies and a range of spices on a flat Griddle)

### **Mutton Curry**

(Marinated Goat Meat is slowly cooked with fresh tomatoes, onions chilies and a range of Bold Indian spices)

### **Mutton Rogan Josh**

(Marinated Goat Meat is slowly cooked with specially made seasoning out of Bold Indian spices)

### **Chilli Chicken Gravy**

### **Chicken Manchurian Gravy**

## **RICE & BREAD**

### **Plain Rice**

### **Jeera Rice**

### **Veg Pulao**

### **Veg Biryani**

(Aromatic and long grain basmati rice are cooked with a mix of vegetables, aromatic herbs and spices) \* with Raita

### **Chicken Biryani**

(Aromatic and long grain basmati rice are cooked with boneless chicken, aromatic herbs and spices)

\*With Raita

### **Naan**

### **Plain/ Laccha Paratha**

### **Phulka Roti**

## **RAITA**

**Mixed Raita**

**Pineapple Raita**

**Plain Raita**

## **SALAD**

**Green Salad**

## **DESSERT**

**Ras Malai**

Min Order 25 Pcs

**Gulab Jamun/ Ras Gulla**

Min Order 25 pcs

**Kalakand**

Min Order 5 lbs

**Besan Ladoo (Desi Ghee) s**

**Cham-Cham, Sandesh and More**

**Phirni**

**Phirni Cup**

**Fruit Custard**

**Gulab Jamun**

**Fruit Cream**

**Meetha PAAN (Our Specialty)**

## **Drinks**

**Masala Thumbs Up**

**Lassi (Sweet)**

**Soda Shikanjavi**