

FOOD EXPERIENCES



SUGGESTED MENU

From Our Vegetarian Kitchen in Indore

There is something here for the foodie in all of us! Kindly like, share and Pre Order on
www.thehomecooks.in , www.facebook.com/thehomecooks.in, www.instagram.com/thehomecooks.in

Contact us on : 7880083190, 9165011205, goodhomecooks@gmail.com

SALADS AND DRESSINGS

STANDARD PORTION SIZE FOR
SALADS IS 500 GRMS AND FOR
DRESSINGS IS 200 GRMS.
ALL MENU DELICACIES SUBJECT TO SEASON
AVAILABILITY..

PROUDLY CATERING TO INDORE

SALADS

- SPINICKY WALNUT
- FETA WATERMELON
- GREEK
- PAD THAI NOODLES WITH EXOTIC VEGETABLES

DRESSINGS

- JAPANESE SESAME
- HERBED TAHINI
- VIETNAMESE PEANUT BUTTER
- LEMON AND MINT
- SOM TAM



STARTERS

STANDARD PORTION SIZE IS 5 PCS FOR SMALL STARTERS AND 500 GRMS FOR PLATEFULL STARTERS.
ALL MENU DELICACIES SUBJECT TO SEASON AVAILABILITY..

PROUDLY CATERING TO INDORE

SMALL STARTERS

- VADA PAV
- DAHI CHANA KACHORI
- STUFF TIKIA
- PEANUT SANDWICH (NON TOASTED)
- KALMI VADA
- FETA CHEESE STICKS
- CRISPY VEGETABLE CUTLETS
- MEXICAN PANI POORI SHOTS

PLATEFULL STARTERS

- CRISPY BHEL / PAD THAI BHEL
- ALOO CHAT (THREE FLAVOURS TO CHOOSE FROM MINT / PAPRICA/ CURD OR A PLATTER WITH ALL THREE FLAVOURS)
- HONEY CHILLI SESAME POTATOES



MORE THAN STARTERS

STANDARD PORTION SIZE IS 500 GRMS UNLESS SPECIFIED.

ALL MENU DELICACIES SUBJECT TO SEASON AVAILABILITY..

PROUDLY CATERING TO INDORE

- DAL MURADABADI WITH PAKWAN
- DAL PAKWAN
- CHEESY SPINACH PANCAKE (2 PCS)
- PAV BHAJI (REGULAR / RATATOUILLE)
- MISAL PAV
- BROCOLLI TIKIA (5 PCS)
- MINI SAMOSA WITH GUGHNI (5 PCS)
- PASTA
- BRUSHETTA ON GARLIC BREAD (TOPPINGS FROM INDIA STYLE/ ITALIAN)
- GARLIC BREAD PULL APART
- KATHI ROLLS & WRAPS (PANEER / CHANA)



SEPARATE PLATTERS

STANDARD PORTION SIZE IS VARIABLE AS PER ITEM

ALL MENU DELICACIES SUBJECT TO SEASON AVAILABILITY..

PROUDLY CATERING TO INDORE

- MEZZE PLATTER
- HUBLI INSPIRED KHOWSUEY
- RASAM KHOWSUEY
- BABA BHOTNATH LITTI CHOKHA
- HAND ROLLED CANNELLONI WITH GARLIC BREAD



VEGETABLES AND DAL

STANDARD PORTION SIZE IS 500 GRMS.

ALL MENU DELICACIES SUBJECT TO SEASON AVAILABILITY..

PROUDLY CATERING TO INDORE

VEGETABLE AS MAINS

- PANEER TIKKA MASALA
- PANEER LABABDAR
- MILI JULI SARKAR (MIX VEGETABLE DRY /GRAVY)
- AMRITSARI CHOLE
- PINDI CHOLE DRY
- BAIGAN BHARTA
- LAHSUNI CORN PALAK
- GHEE WALE JEERA ALOO

DAL

- DAL E DHUAN (BLACK DAL HOMECOOK STYLE)
- HARI MIRCH KI DAL TADKA



RICE, PARATHA AND MORE

STANDARD PORTION SIZE IS 500 GRMS
FOR RICE & MORE AND 2 PCS FOR PARATHA
& MORE.
ALL MENU DELICACIES SUBJECT TO SEASON
AVAILABILITY..

PROUDLY CATERING TO INDORE

RICE & MORE

- EXOTIC VEGETABLES IN PAPRICA SAUSE WITH SPINACH RICE
- MEXICAN RICE PLATTER
- DUM E' BIRYANI
- GATTA PULAV WITH KADHI AND KESARIYA RICE
- RISSOTTO

PARATHA & MORE

- TAWA LACHHA PARATHA
- CHEESE GARLIC NAAN
- MALABARI PARATHA



DESSERTS

STANDARD PORTION SIZE IS BASED ON EACH
ITEM
ALL MENU DELICACIES SUBJECT TO SEASON
AVAILABILITY..

PROUDLY CATERING TO INDORE

- GUR KE RASGULLE
- GUR KI KHEER
- GULAB KI KHEER
- FIRNI
- BAKED RASGULLA/ GULABJAMUN /BOONDI
- BOONDI RABRI PARFAIT
- SANDESH
- FRUIT CREAM (SEASONAL FRUITS)
- APPLE PIE
- BLUEBERRY PUDDING / STRAWBERRY PUDDING
- MOUSSE (CHOCOLATE / STAWBERRY/
BLUEBERRY)



DECCAN PLATTER

STANDARD PORTION SIZE IS BASED ON EACH
ITEM
ALL MENU DELICACIES SUBJECT TO SEASON
AVAILABILITY..

PROUDLY CATERING TO INDORE



1. Mini Idli
2. Mini Vada
3. Nariyal chutney
4. Tomato chutney
5. Sambhar
6. Rasam
7. Curd Rice
8. Bissibele Huli anna
9. Popadum
10. Fried mirchi
11. Podi Idli
12. Malabari Paratha
13. Vegetable Gassi
14. Avial
15. Masala chaach
16. Kesari



Deccan Delicacy

PANEER TIKKA MASALA

Lipsmacking tangy, garlic and spiced up flavourful equidiced cubes of Cottage cheese with bell peppers, onion leaves all aligned and centre poked sewn to be grilled in the smoked rock charcoal served in the gravy of goodness known to mankind as an elixir of life.



PANEER TIKKA MASALA



Khow Suey- The Global Travelled Food Bowl

Grand alliance of Soup to Stew with coconut concoction exploding with tanginess and sweetness with a punch of spices on the bed of entangled noodles in the presence of add-ons from crunchy vegetables, peanuts, fried garlicks and julians of onion to many more making a global travelled comfort food bowl.



PUNJABI PLATTER (Per Platter Serves 4-5 pax)

From Our Vegetarian Kitchen 

There is something here for the foodie in all of us!

Kindly like, share and Pre Order on www.thehomecooks.in , www.facebook.com/thehomecooks.in,
www.instagram.com/thehomecooks.in

Contact us on : 7880083190, 9165011205 goodhomecooks@gmail.com

LET THE DAYS BE SPECIAL WITH OUR PUNJABI PLATTER

1. PANEER LABABDAR
2. SPICED UP MILI JULI SARKAAR
(OUR VERSION OF MIX VEG)
3. DAL E DHUAN / DAL TADKA /DAL
TADKA HARIMIRCH WALI
4. TAWA PARATHA
5. BIRYANI WITH RAITA / JEERA
RICE
6. CONDIMENTS
7. GUR RASAGULLA



CHAAT PLATTER (Per Platter Serves 4-5 pax)

From Our Vegetarian Kitchen 

There is something here for the foodie in all of us!

Kindly like, share and Pre Order on www.thehomecooks.in , www.facebook.com/thehomecooks.in,
www.instagram.com/thehomecooks.in

Contact us on : 7880083190, 9165011205 goodhomecooks@gmail.com

LET THE DAYS BE SPECIAL WITH OUR CHAAT PLATTER

1. CRISPY BHEL
2. STUFF TIKIA
3. PEANUT SANDWICH / VADA PAV
4. CHILLI PEANUTS
5. SAMOSA WITH GHUGHNI
6. DESSERT OF THE DAY

