



APPETIZERS VEGETARIAN SELECTION

Assorted Pakora

Assorted vegetable fritters

Hari Mirch Ke Pakode

Green chillies, slit, filled with a blend of spices, batter fried

Bharvan Mirch

Long green chillies, slit, filled with potatoes with a blend of spice and batter fried

Vegetable Cutlet

Mixed vegetable patties

Cashew Nut Rolls

Potato croquettes coated with cashew nuts

Achari Cashew Nut Rolls

Pickle flavored potato croquettes coated with cashew nut

Amber Kaju Roll

Golden fried wraps filled with spiced mashed cashew nuts

Surti Kebab

Vermicelli coated deep fried potato croquettes

Paneer Tikka

Tandoori/Achari/Hariyali/Kali Mirch Marinated cubes of cottage cheese char grilled

Paneer Tikka Zaffrani

Marinated cubes of cottage cheese, saffron flavored, char grilled

Tandoori Paneer

Mashed and seasoned char grilled cottage cheese balls

Paneer Chutney Pakora

Cheese fritters filled with spicy mint chutney or garlic tomato chutney

Paneer Masala Cutlet

Spiced cottage cheese patties (heart shaped)

Paneer Masala Fingers

Spiced cottage cheese fingers crumbed and golden fried

Paneer Methi Tikki

Cottage cheese patties flavored with fenugreek leaves and spices

Paneer Papad Tikki

Crumbled cottage cheese patties coated mixed with papad and fried

Kache Kele Ke Kebab

Mashed and seasoned raw banana patties flavored with spices

Dahi Saufiyana Kebab

Deep fried potato medallions made with yogurt and flavored with fennels

Bhutte Ke Cutlet

Mashed and seasoned corn kernel patties

Veg Mint Goli

Mashed And Seasoned Potato Balls Filled With mint Sauce

Subz Seekh Kebab

Mashed and seasoned vegetables with cottage cheese, set on a wooden skewer, fried golden

Paneer Spinach Roll

Spinach and cottage cheese croquette

Hara Bhara Kebab

Green delight filled with potatoes, spinach and green peas

Chili Sesame Toast

Crisp bread layered with spiced potatoes, mixed vegetable coated with sesame and fried

Lehsooni Gobhi

Spicy batter fried cauliflower florets tossed in a spicy garlic sauce

Vada Pav Slider

Curried leaves tempered potato on a toasted burger bun

Veg Keema Slider

Spiced minced vegetables on a burger bun



NON-VEGETARIAN SELECTION

Shrimp (extra Cost)

Tandoori / Jalapeno Lime / / Kali Mirch / Achari / Zaffrani / Shrimps prepared to your choice
(Select any one flavor)

Achari Fish Tikka

Pickle marinated fish cooked over charcoal fire

Mahi Anarkali

Carom seeds and pomegranate flavored fried fish

Maachli Koliwada

Fried fish flavored with crushed black pepper and coriander seeds

Fish Amritsari

Batter fried fish flavored with caraway seeds

Fish Kali Mirch

Batter fried fish flavored with crushed black pepper

Ajwaini Fish Tikka

Cubes of marinated fish cooked over charcoal fire flavored with caraway seeds

Murgh Badami Seekh

Seasoned mince of chicken coated with almonds set on a skewer and char grilled

Murgh Saunfiya Tikka

Fennel flavored chicken morsels cooked over charcoal fire

Murgh Adraki Kebab

Ginger flavored chicken kebab cooked in clay oven

Murgh Kali Mirch

Cracked black pepper coated chicken kebab

Murgh Tikka

Yogurt marinated chicken kebab cooked in a clay oven

Murgh Malai Kebab

Yogurt & cheese flavored chicken kebab cooked in a clay oven

Murgh Shashlik (only Butler Passed)

Chicken, tomato, onion, & bell pepper served on a cocktail skewer

Murgh Haryali Tikka

Chicken kebab coated with a blend of green herbs

Murgh Angaare

Spicy chicken kebab cooked in a clay oven

Murgh Lasooni Tikka

Garlic flavored chicken kebab cooked in clay oven

Murgh Achari Kebab

Pickle flavored chicken kebab cooked in clay oven

Murgh Kastoori Kebab

Minced chicken kebab flavored with kashmiri spices

Murgh Reshmi Kebab

Minced chicken flavored with cheese, ginger, garlic and char grilled

Chicken Cutlet

Seasoned minced chicken patties, shallow fried

Noorani Mail-jol

Minced chicken & lamb cooked on a skewer in a clay oven

Murgh Peshawari Kebab

Boneless pieces of chicken marinated in yogurt, cream, spices and char grilled

Murgh Batata (only Butler Passed)

Scooped potato filled with basil flavor minced chicken

Tandoori Chicken Chop (extra Cost)

Chicken chops marinated with a special blend of spices, grilled over charcoal fire

Chicken Keema Crostini

Crisp bread toast topped with seasoned mince of chicken

Chicken Keema Slider

Indian spiced mince chicken served on a burger bun

Chicken Keema Samosa

Triangular pastry turnovers filled with seasoned mince of chicken

Tandoori Lamb Chop (extra Cost)

Lamb chops marinated with yogurt and spices, char grilled

Boti Kebab

Lamb kebab marinated overnight in yogurt and charcoal grilled

Lamb Seekh Kebab

Minced lamb cooked on a skewer in a clay oven

Gillafi Kebab

Onion & bell pepper coated minced lamb cooked on a skewer

Shikampuri Kebab

Fine minced of seasoned lamb patties stuffed with yogurt and onions

Chappli Kebab

Ground lamb patties



MAIN COURSE

VEGETARIAN SELECTION

PANEER

Paneer Capsicum Masala

Cottage cheese cubes cooked with green bell pepper

Paneer Methi Malai /paneer Methi Malai Mattar

Cottage cheese and fenugreek cooked in a creamy sauce

Paneer Bhujia With Mattar

Ground homemade cottage cheese with green peas

Paneer Kaju Phool Makhana

Cashew nut & stone flower served with cottage cheese cubes

Paneer Kali Mirch

Cracked pepper flavored cottage cheese

Shahi Paneer

Cubes of cottage cheese cooked in saffron and cashew nut gravy

Paneer Korma

Cottage cheese cooked with yogurt in creamy sauce

Paneer Jalfrezi

Cottage cheese blended with medley of vegetables

Paneer Makhani

Cottage cheese in rich tomato sauce with cream & butter

Palak Paneer

Cottage cheese cubes cooked in a spinach sauce

Paneer Achari

Cottage cheese cooked in pickle, onions and tomato sauce

Paneer Khurchan

Sliced cottage cheese cooked with juliennes of capsicum, tomato and onions

Paneer Kadai

Cottage cheese with tomatoes, onions, & bell peppers

Paneer Mattar

Green peas & cottage cheese cubes curry

Paneer Lababdar

Cottage cheese cubes flavored with fennel cooked in tomato, and onion

Malai Kofta

Cottage cheese dumplings in creamy sauce

Shaam Savera

Spinach & cottage cheese dumplings in butter based gravy

Tomato Jodhpuri

Seasoned cottage cheese filled in tomato shell floated with sauce

Lychee Nargisi Kofta (extra Cost)

Crumbled cottage cheese stuffed in a whole lychee fruit and cooked with gravy

Paneer Pasanda

Cottage cheese stuffed with green chutney and nuts in velvety cashew nut gravy

Paneer Khandari (seasonal)

Triangular stuffed cottage cheese cooked in cashew nut and tomato gravy

Palak Paneer Ke Charre

Spinach puree flavored with fresh grounded herbs and spices with small dices of cottage cheese



VEGETABLES

Makai Khumb Masala

Baby corn & mushrooms cooked in creamy sauce

Bharvan Mirch

Stuffed banana peppers with choice of cottage cheese or vegetables

Methi Malai Mattar

Fenugreek leaves & green peas cooked in creamy sauce

Mushroom Mattar

Mushrooms & green peas cooked in a light sauce

Vegetable Jalfrezi

Juliennes of tomatoes, onions, & bell peppers with mixed vegetables

Panchmel Kadai

Baby corn, baby potatoes, cauliflower, carrots & french beans in a rich and spicy masala

Sarson Ka Saag

Thick curry made from ground mustard leaves

Bagare Baingan

Whole baby eggplant in a hyderabadi style curry

Vegetable Bhel (on Tawa)

Choice of two dry vegetables (on a skillet)

Dum Aloo Kashmiri

Scooped potatoes filled with dry fruits & nuts, in a creamy sauce

Dum Aloo Masala

Steamed potatoes in a creamy sauce

Pahadi Aloo

Steamed baby potatoes cooked with authentic spices

Aloo Palak Bhaji

Finely chopped spinach with potatoes

Jeera Aloo

Cumin seed flavored potatoes

Methi Aloo

Fenugreek leaves flavored potatoes

Aloo Baingan

Eggplant & potatoes cooked with herbs and spices

Vegetable Kolhapuri (subzi)

Carrot, potatoes, cauliflower, french beans, green peas, ginger, garlic, coconut, cloves, black pepper, poppy, coriander seeds, red chili, turmeric, garam masala

Spinach Kofta In Makhani Sauce

Finely chopped spinach roundels served in a creamy tomato sauce

Gobhi Massallam

Whole head of cauliflower cooked in a clay oven

Gobhi Aloo Mattar

Cauliflower, potatoes, & green peas cooked on a slow flame

Bhindi Masala

Spiced okra cooked with onions

Kurkuri Bhindi

Okra lightly dipped in corn flour batter & crispy fried

Bhindi Aloo Jugalbandi

Whole okra and diced potatoes cooked with a special blend of herbs and spices

Baingan Bhartha

Eggplant concasse cooked with green peas

Achari Baingan

Whole baby eggplant slit four & stuffed with indian spices

Stuffed Baingan Masala

Whole baby eggplant flavored with mango pickle

Aloo Dahiwala

Potatoes cooked in a yogurt based gravy

Goan Vegetable Curry

Assorted vegetables in a traditional "chili hot & tangy" goan curry

Vidishi Subzi/vilayati Subzi

Sauteed veggies like zucchini, broccoli, peppers, baby corn and carrot cooked with select spices

Mixed Vegetables Makhani

A mélange of vegetables in a rich and creamy tomato sauce finished with butter and cream

Khumb Do Piazza

Button mushrooms, fresh herbs and spices

Aloo Channa

Potatoes and spiced chickpeas

Palak Chole

Spinach and chick peas curry

Tandoori Stuffed Sesame Aloo

Sesame potato roulade with stuffed cottage cheese with creamy sauce

Navrattan Curry

Traditional combination of nine different vegetables cooked in an exotic curry sauce

LENTILS

Balti Dal

Blend of three lentils

Channa Rawal Pindi

Spiced chickpeas & onions curry

Dal Saag/methi

Split lentils with spinach or fenugreek leaves

Dal Makhani

Black lentils cooked in butter based gravy

Dal Maharani/dal Bukhara

Black lentils & kidney beans cooked on slow fire

Lobhiah Mushroom

Black-eyed beans cooked with mushrooms

Punj Ratni Dal

Blend of five lentils cooked on a low flame

Rajmah Masala

Red kidney beans cooked on a low flame

Yellow Dal With Garlic Tadka

Yellow lentils cooked to perfection on slow fire finished with tempered herbs and spices

Punjabi Kadi Pakora

Thick yogurt base gravy and vegetable fritters



LAMB & GOAT

Gosht Vindaloo (spicy)

Potatoes & boneless lamb cubes in spicy gravy

Gosht Nargisi Kofta

Hard boiled eggs coated with lamb in thick gravy

Gosht Keema Mattar

Minced lamb cooked with snow peas

Gosht Khara Masala

Boneless lamb cubes cooked with cracked pepper

Gosht Do Piazza

Pearl onions served with boneless lamb cubes

Gosht Achari

Pickle flavored boneless lamb cubes

Gosht Badami

Boneless lamb cubes cooked in an almond based gravy

Gosht Kadai

Lamb with chunks of tomatoes, onions, & bell peppers

Gosht Saag

Boneless lamb cubes cooked with finely chopped spinach

Goat Chilli Masala

Minced lamb and lamb with bones cooked together

Rogan Josh

Boneless lamb cooked with its own juices in light gravy

Dum Ka Gosht Korma

Lamb marinated in yogurt and spices cooked to perfection

Baby Goat Masala

Baby goat pieces cooked in light gravy

Gosht Bhuna Masala

Select cuts of lamb dry roasted in a pan with freshly pounded spices and simmered in an aromatic gravy

Gosht Dalcha

Select cuts of lamb cooked with lentils, herbs and spices

Lamb Keema

Minced lamb cooked with authentic indian spices

Goat Peshwari

Pot braised goat bone infused with cinnamon and cloves

MAIN COURSE NON-VEGETARIAN SELECTION

CHICKEN

Murgh Tikka Masala

Creamy grilled boneless chicken in a velvety sauce

Murgh Jalfrezi

Boneless chicken with juliennes of tomatoes, onions, & bell peppers

Murgh Makhmal-e-zafrani

Boneless chicken breasts marinated in saffron and yogurt

Murgh Saag

Boneless chicken cubes with spinach

Murgh Methi

Boneless chicken cubes with fenugreek leaves & spices

Murgh Khurchan

Shredded chicken cooked with tomatoes & onions

Murgh Keema

Minced chicken cooked with authentic indian spices

Murgh Makhmali Kofta

Minced chicken roundels served in saffron gravy

Murgh Kadai

Chicken cooked with chunks of tomatoes, onions, & bell peppers

Murgh Makhani

Chicken cooked in a rich tomato sauce with cream & butter

Murgh Vindaloo

Potatoes & Boneless Chicken Cubes In Spicy Gravy

Murgh Tandoori-dry

Chicken marinated in yogurt and cooked in a clay oven

Murgh Shahi Korma

Boneless chicken cubes cooked in creamy gravy

Murgh Do Piazza

Pearl onions served with boneless chicken cubes

Murgh Dum Lazeez

Breast of chicken stuffed with spinach cooked in creamy sauce

Murgh Kali Mirch

Boneless chicken cubes served in cracked pepper gravy

Murgh Kolahpuri (spicy)

Coconut flavored chicken cubes with maharashtra spices

Murgh Kali Mirch

Boneless chicken cubes served in cracked pepper gravy

Murgh Dum Badam Pasanda

Chicken cubes cooked in an almond based gravy

Murgh Lajawab

Shredded chicken stir cooked with a blend of spices and shreds of red & green chilies, ginger and fresh coriander

Murgh Methi Malai

Traditional fenugreek flavored creamy morsels of boneless chicken

Murgh Masaledar

Home style chicken curry

Murgh Hyderbadi

Chunks of chicken cooked andhra style in peanut and coconut based gravy



VARIETIES OF BIRYANI

Subz Biryani

Basmati rice cooked with a selection of fresh vegetables, herbs and spices

Kathal Biryani

Fine grain basmati rice cooked with jackfruit

Murgh Hyderabad Biryani

Fine grain basmati rice cooked with chicken, freshly ground herbs and a blend of aromatic spices

Gosht Dum Pukht Biryani/goat Biryani (extra Cost)

Basmati rice simmer cooked with lamb, mace and kewra

SEAFOOD SHRIMP OR FISH

(AT ADDITIONAL COST)

Bengali Fish/shrimp Curry

Fish or shrimp cooked in a authentic mustard sauce

Maach Bhaja

Fillet of fish marinated in bengali spices and fried

Bengali Rui Maach

Fish darnes cooked in fried onion, green chillies and cashew nut gravy

Goan Fish Curry

Fish darnes cooked with coriander seed, cumin, red chilli and tamarind

Malabar Meen Curry

Fish steaks marinated in red chilli paste, turmeric, lemon juice and pan fried

Shrimp Nilgiri

Shrimp cooked in coconut and basil sauce

RICE

Patala Pulao

Rice with black chickpeas, green peas, & cubes of cottage cheese

Saffron Jeera Peas Pulao

Saffron rice with cumin seeds and green peas

Chamman Pulao

Rice with cubes of cottage cheese topped with onions

Kashmiri Pulao

Rice with dry fruits and nuts

Saffron Pulao

Saffron rice with tempered cumin seed

Vegetable Pulao

Rice cooked with mixed vegetables

Tiranga Pulao

Saffron rice with green peas & carrots

Peas Pulao

Rice with green peas





BREADS (SELECT ANY ONE ITEM)

Assorted Bread

(Assorted Tandoori Breads)

(Naan, Lachcha Paratha, Garlic Naan & Onion Kulcha)

Varieties Of Homestyle Rotis

Assorted handmade breads (paratha, phulka, methi)

Makki Ki Roti

Flat corn bread

Missi Roti

Lentil flour bread with spices, chopped onions, chilies and dry pomegranate seeds

Pudina Paratha

Whole wheat layered bread flavored with dried mint leaves

tandoor On Site – Extra Cost

YOGURT PREPARATION (SELECT ANY ONE ITEM)

Boondi Raita

Yogurt with soft mini bread puffs & indian seasoning

Spinach Raita

Yogurt with spinach & indian seasoning

Pineapple Raita With Walnut Topping

Yogurt with pineapple & walnuts

Beetroot Raita

Yogurt with beet root

Baingan Raita

Yogurt with eggplant & indian seasoning

Bhindi Raita

Yogurt with deep fried okra, & indian seasoning

Tomato/onion/cucumber Raita

Yogurt with tomatoes, onions, cucumbers, & indian seasoning

Dahi Bhalla

Yogurt with soft lentil doughnuts

Dahi Gujjia

Yogurt and lentil dumplings stuffed with nuts

Dahi Pakori

Yogurt with mini lentil dumplings

SALADS/PICKLES/CONDIMENTS

Basic Salad

Two types of Pickles

Kachumber salad, corn salad, chickpea salad, slice onion, green chilies and papad

Complete Salad Bar

Two types of pickles

Corn salad, chickpea salad, slice cucumber, green chilies & aloo chaat, three bean salad, pasta salad, & two chef special salad & papad



DESSERT

Gulab Jamun

Cheese & flour dumplings, fried golden, served in sugar syrup

Angoori Jamun

Bite size cheese & flour dumplings, fried golden, served in sugar syrup

Kala Jamun

Dark fried cottage cheese & flour dumplings served in sugar syrup

Rawa Kesari

Roasted semolina cooked delicately with saffron

Beetroot Halwa

Roasted beet pudding

Rasmalai

Cottage cheese patties served in sweet condensed milk garnished with pistachio powder

Rasgulla

Cottage cheese dumplings served in chilled sugar syrup

Angoori Jamun With Mango Rabri

Bite size cheese & flour dumplings, fried golden, served in mango condensed milk

Chenna Kheer With Mango Rabri

Bite size cottage cheese dumplings served in chilled mango condensed milk

Ice Cream (choice Of Two Flavors)

Vanilla, Kesar Pista, Tutti Frooti, Fig, Mango, Chocolate, Strawberry, Pistachio..

Moong Dal Halwa

Roasted moong lentils cooked delicately with milk and sugar topped with nuts and raisins

Gajar Ka Halwa

Shredded carrot pudding garnished with nuts and raisins

Doodhi Halwa

Bottle gourd cooked in sweet condensed milk

Badam Halwa (extra Cost)

Roasted almond pudding

Akrot Halwa ((extra Cost)

Roasted walnut pudding

Chenna Kheer

Bite size cottage cheese dumplings served in chilled sweet condensed milk garnished with pistachio powder

Shrikhand (kesari/mango/fruit)

Sweetened yogurt flavored with saffron and green cardamom seeds

Shahi Tukra

Crispy fried bread sliced and served topped with sweet condensed milk garnished with finely chopped pistachios

Sevian Kheer

Vermicelli pudding with nuts and raisins

Phirni

Semolina flour delicately cooked with milk and nuts

Double Ka Meetha

Crispy fried bread sliced and dipped with condensed milk and infused with saffron and cardamom

Khubani Ka Meetha

Dried apricot pudding

Jalebi (fresh Jalebi/live-extra Cost)

Sweet indian pretzels

Fruit Kheer

Diced fruits served in sweet condensed milk

Kulfi With Falooda

Home style saffron and pistachio ice cream served topped with rice vermicelli

Sabudana Kheer

Tapioca pudding

Badam Kheer

Almonds cooked in sweet condensed milk

Pistachio Kheer

Pistachio cooked in sweet condensed milk

Rice Kheer

Rice cooked in sweet condensed milk

Malpua With Rabri (extra Cost)

Milk and whole flour pancakes, fried crisp golden, seeped in sugar syrup, served with sweet condensed milk