



## Catering Menu

Indulge in the vibrant flavors of India with our exceptional catering service, complete with on-site cooking and boast a catering reputation of over 20 years and several hundreds of successful catering undertakings. We have catered at several different venues in and around Western Pennsylvania, West Virginia and Ohio. Our talented chefs prepare a variety of authentic Indian dishes, perfect for all tastes and dietary preferences. Ideal for weddings, corporate events, or private parties, our on-site cooking brings added excitement and irresistible aromas. Choose our Indian catering for a memorable culinary experience that celebrates India's rich culinary heritage and elevates your event to new heights! We are a preferred caterer approved at marquee hotels and banquet halls such as Omni William Penn, Marriott, Hyatt & Duquesne club.

*Pricing varies on how many guests and dishes you would like to order. For 25 or more guests we recommend going with the full menu and charge by person. The other option would be buying dishes by Tray.*

### **CHOICE A**

*Choice of TWO vegetarian appetizers with option of ONE non-vegetarian and ONE vegetarian appetizer. Choice of THREE vegetarian main courses with option of TWO vegetarian and ONE non-vegetarian dishes. Choice 1 Special Rice dish, Nan bread, 1 Dessert and 2 side items*

### **CHOICE B**

*Choice of THREE vegetarian appetizers with option of ONE non-vegetarian and TWO vegetarian appetizers. Choice of FOUR vegetarian main courses with option of THREE vegetarian and ONE non-vegetarian dishes. Choice 1 Special Rice dish, Nan bread, 1 Yogurt dish or sambar, 1 Dessert and 3 side items, 1 beverage.*

## **CHOICE C**

*Choice of FIVE vegetarian appetizers with option of TWO non-vegetarian and THREE vegetarian appetizers. Choice of FIVE vegetarian main courses with option of FOUR vegetarian and ONE non-vegetarian dishes or TWO non-vegetarian and THREE vegetarians. Choice 2 Rice dish, assorted breads, 1 Yogurt dish, 2 Dessert and 3 side items, 1 beverage. Items marked \* are premium items additional charges apply.*

*Additional charges apply if on-site cooking requested.*

*The number of attendants range from minimum two attendants. Additional attendants depending upon number of items.*

**Onsite Tandoor** – Amaze your guests by us making onsite breads, veg & non-veg dishes in tandoor oven.

**Onsite Chat Bazaar** – Let our chat master do varieties of chats onsite.

**Onsite Dosa/Chole batura Station** – Let us make wide varieties of fresh dosas off our dosa range and Batura at your location.

**Onsite Appetizers** – Let's get freshly made appetizers from our on-site mobile kitchen to your table.

## APPETIZERS - VEGETARIAN

|                      |   |
|----------------------|---|
| Alloo 65             | Marinated potato pieces deep fried.   |
| Alloo Bajji          | potato pieces battered and fried  |
| Alloo Bonda          | minced vegetables with spices<br>bread crumbed and deep fried                                     |
| Alloo Tikki          | potato patties  |
| Aloo Channa Chaat    | Chickpeas, Potatoes, Onions, Tomatoes and Spices  |
| Onion Pakora         | mildly spiced onion fritters  |
| Assorted Bajji       | potato pieces battered and fried, Raw Banana Bajji  |
| Baby Corn Manchurian | Crispy Baby Corn tossed with Manchurian<br>Sauce  |
| Bhel Poori           | a mixture of assorted crisps and noodles<br>tossed with onions, potatoes, tomatoes and<br>chutney |
| Cabbage Bonda        | Deep Fried balls with cabbage, onions & lentils   |
| Channa Chat          | Mixture of chickpeas, potatoes, cucumber and onions<br>garnished with cilantro and mild sauce.    |
| Chilly /Mirchi Bajji | chilies battered and deep fried   |
| *Chilly Paneer Dry   | Indian Cottage Cheese Flavored with Chinese Chili Sauce   |
| Chilly Gobi          | Crispy cauliflower tossed with<br>Manchurian sauce  |
| Corn Pokora          | Corn Battered with Spices and Deep Fried  |
| Cutlet               | mashed vegetable fritters   |
| Gobhi Pakora         | Cauliflower Fried Mildly Spiced Battered  |
| Gobi Manchurian      | Crispy cauliflower tossed with<br>Manchurian sauce  |
| Idly                 | Steamed Rice Cake   |
| Idly Fry             | Rice Cakes Steamed and Deep Fried   |
| Kaara Bonda          | South Indian Snack Cooked with ground lentils and Spices  |
| Kanchipuram Upma     |   |
| Kottu Parotta        | Made with Egg, All purpose flour, Onion, Tomato & Indian<br>Spices                                |



**tamarind**  
Exotic India

|                         |   |
|-------------------------|---|
| Lasooni Gobi            | Battered and deep-fried cauliflower tossed with spices  |
| Masala Vada             | Chana dal patties deep fried  |
| Medu Vada               | Fried Lentil donuts   |
| Mushroom Pakora         | Fried Mildly spiced battered onions   |
| Mushroom/Gobi 65        | Marinated mushrooms deep fried. A bar room snack found all over southern India  |
| Mysore Bajji            | mildly spiced assorted vegetable fritters<br>flour balls battered and fried   |
| Mysore Vegetable Bonda  | fried balls of vegetables and flour   |
| Mixed Veg Pakora        | mildly spiced assorted vegetable fritters   |
| Paneer Pakora           | Paneer Pakora   |
| Pani Puri               | Round Hollow Fried Crisp Puri filled with Mixture Of Flavored Water, Tamarind Chutney, Chili Chaat, Masala, Potato ,Onion and Chickpeas |
| Papadi Chat             | Crispy Flour crackers topped with chickpeas, onions, chutneys and yogurt  |
| Pav Bhaji               | A North Indian Snack with mixed Vegetables & Bun  |
| Raw Banana Bajji        | Pakora made with Raw Banana   |
| Samasa Chat             | Mashed Samasa topped with Chickpeas, onions, chutneys & yogurt  |
| Samosa                  | golden crisp triangles with mildly spiced potatoes and peas   |
| Spinach Bonda           | Deep Fry Ball mixed with Spinach Onions and Indian Spices   |
| Spinach Pakora          | Fried Mildly spiced battered spinach  |
| Spring Rolls            | crisp thin crepes filled with<br>Shredded vegetables  |
| Stirred Fried Vegetable | Mixed Vegetable Cooked In Indo Chinese Style  |
| Tawa Vegetables         | Mixed Vegetables tossed in Spices   |
| Veg. Manchurian         |   |
| Vegetable Bonda         | Deep Fry Ball, Mixed with mix vegetable and Indian spices   |
| Vegetable Cutlet        | Mixed Vegetable Patties Cooked In Spices Battered & Fried   |



## APPETIZERS

### NON-VEGETARIAN

|                             |   |
|-----------------------------|---|
| Andra Chicken 65            | Marinated Chicken wings Deep Fried Sautéed with spices (Spicy)  |
| Chicken 555                 | boneless chicken sautéed in spicy sauce and garnished with cashew nuts, curry leaves and red chili sauce  |
| Chicken 65                  | Marinated Chicken Deep Fried and Sautéed with Spices  |
| Chicken Achari Kabab(T)     | Chicken kebabs flavored with tangy pickle chicken kebabs flavored with pepper.                            |
| Chicken Hariyali Kabab(T)   | green herbs   |
| Chicken Manchurian          | Chicken in a Fragrant Spicy Chinese Sauce   |
| Chicken Pepper Kabab(T)     | chicken kebabs flavored with different  |
| Chicken Tikka(T)            | Tender pieces of chicken breast roasted on skewers in Tandoor.  |
| Chilli Chicken              | Chicken boneless in a tantalizing batter and coated with nice hot and spicy sauce.                        |
| Chilly Chicken Wings        | Chilly Chicken Cooked with Onion, Bell Pepper Indo Chinese Style  |
| Chilly Shrimp               | shrimp flavored with Chinese chili sauce  |
| Fish 65                     | spicy fish fritters   |
| Fish Apollo                 | boneless fillets cleaned, de-skinned, deveined, cut into slices and slightly batter coated and deep fried |
| Kalmi Kabab(T)              | chicken marinated in cashew paste, yogurt and green chilies   |
| Lamb Shekh Kabab(T)         | Minced lamb mixed with onions, herbs and spices, then skewered and grilled in the tandoor.                |
| Lemon Chicken               | boneless chicken sautéed in spicy lemon sauce and flavored with gin                                       |
| Masala Fried Fish           | mildly spiced boneless fish fritters mildly spiced fish grilled   |
| Masala Grilled Fish         | mildly spiced fish grilled  |
| Stirred Fried Chicken Wings | Chicken Cooked with Onion, Bell Pepper and Spices (Indo Chinese Style)                                    |
| Tandoori Chicken(T)         | chicken marinated in our special recipe and then cooked in clay oven.                                     |
| Tandoori Shrimp(T)          | Shrimp cooked in the clay oven.   |
| Tangri Kabab(T)             | chicken kebabs  |

## BREAD

|               |   |
|---------------|---|
| Tandoori Roti | whole wheat bread   |
| Garlic Naan   | soft flour bread stuffed with fresh garlic baked on clay oven |
| Chapathi      | thin wheat flour bread  |
| Naan          | leavened thick chewy bread from clay oven                     |
| Butter Nan    | leavened thick chewy bread from clay oven coated with butter  |
| Onion Nan     | soft flour bread stuffed with fresh onions baked on clay oven |
| Channa Batura | North Indian Specialty if Chick peas masala with Puffy bread  |

## MAIN COURSE

### VEGETARIAN

|                       |  |
|-----------------------|--|
| Alapi Vegetable Curry | Made with Onion, tomatoes, coconut and Indian Spices                         |
| Allu Gobi Masala      | cauliflower and potatoes garnished with tomatoes and spices                  |
| Aloo Banghan          | Aloo Cooked with Egg plant in Indian Spices                                  |
| Aloo Beans Poriyal    | Potatoes and Beans Sautéed with Onions and masalas                           |
| Aloo Capsicum         | Potatoes & Bell Pepper Sauteed with Spices                                   |
| Aloo Korma            | Potatoes in creamy sweet and spicy sauce                                     |
| Aloo Methi            | Potatoes Cooked with methi leaves and Spices                                 |
| Aloo Mughlai          | Potatoes Cooked with Cashew paste , pineapple and special species            |
| Aloo Mushroom Mutter  | Potatoes, Mushroom and Green peas cooked in a curry sauce                    |
| Aloo Mutter           | Potatoes tossed with peas, onions and Spices                                 |
| Aloo Pal              | Potato Cooked with Milk, Coconut and Indian Spices                           |
| Aloo Roast            | Boiled Potatoes sautéed with onions and Indian spices                        |
| Aloo Saag             | Potatoes cooked with Spinach spices and cream                                |
| Aloo Soy Bean         | Potato Cooked with Soybean in Onion, Tomato and Indian spice sauce           |
| Alu Jeera             | boiled potatoes cooked with cumin and onion sauce and spices                 |
| Alu Saag              | potatoes cooked with spinach and spices                                      |
| Avial                 | made with mixed vegetables, curd, coconut and seasoned with and curry leaves |
| Baby Corn Manchurian  | Baby Corn tossed in Indo Chinese style Manchurian sauce                      |

|                             |  |
|-----------------------------|--|
| Baingan Bartha              | Grilled Mashed Eggplant cooked with spices   |
| Beans Dal                   | Yellow Lentils Cooked with Green Beans and Indian Spices                           |
| Beetroot Poriyal            | Beetroot tossed with Onions and Spices   |
| Bhagara Baingan             | Eggplant cooked in South Indian sauce  |
| Bhindi Chettinad            | Okra Cooked in Chettinad Sauce with onions and spices                              |
| Bindi Kara Kuzhumbu         | Okra Cooked in a spicy sauce with onions and tomatoes                              |
| Bindi Masala                | Okra Cooked with onions, tomatoes and Spices                                       |
| Bitter Guard Pulusu         | Bitter guard cooked in tamarind sauce onions and Indian spices                     |
| Black eye beans Aloo Masala | Potato Cooked with Onion, tomato and Indian spices                                 |
| Black Eye Beans Masala      | Made with Onions ,Tomato And Indian Spices   |
| Bottleguard Dal             | Bottleguard cooked with yellow lentils , Onions , Tomatoes and Spices              |
| Cabbage & Carrot Porial     | Cabbage and carrots sautéed with Indian spices.                                    |
| Cabbage Dal                 | Cabbage Cooked with yellow lentils and Indian spices                               |
| Carrot Poriyal              | Carrot Sautéed with Onions and Masalas   |
| Cashew with Califlower      | cashew nuts and green peas cooked with onion and cashew nut paste and creamy sauce |
| Chana Masala                | chick peas cooked in exotic spices   |
| Channa Masala               | Chick Peas cooked in a delicate Onion and tomato sauce                             |
| Channa Spinach              | Garbanzo Beans Cooked with Spinach and Spices                                      |
| Chashew Mushroom Curry      | Mushroom, Cashews, Onion and Coconut Milk  |
| Cheese Pannee r Korma       | Delicate Flavor with Creamy Sweet and Spicy Sauce                                  |
| Chenna Saag                 | chick peas cooked with spinach and spices  |
| Cilantro Vegetables         | Mix Vegetables cooked in special cilantro sauce and with Indian Spices             |
| Dal Fry                     | Yellow Dal cooked with Spices  |
| Dum Allu Banarasi           | potatoes cooked with dry fruits and onion creamy sauce                             |
| Dum Aloo                    | Baby Potatoes cooked in Masala sauce   |
| Egg Plant Korma             | Eggplant Cooked in rich Korma Sauce  |
| Egg Plant Poriyal           | Eggplant Sautéed with Onions and Spices  |
| Eggplant Kara Kozhumbu      | Eggplant Cooked in a Tamilnadu Specialty Sauce                                     |
| Eggplant Korma              | Eggplant cooked in onion and coconut based sauce and spices                        |
| Eggplant Makhani            |  |
| Gobhi Kadai                 | Cauliflower cooked with Onions , Bell Pepper , Tomato and Indian Spices            |
| Gobi Manuchurian Gravy      | Battered Cauliflower cooked in Manchurian Sauce                                    |
| Gobi Masala                 | Gobi Cooked in a delicate tomato and Onion Sauce                                   |
| Gobi Masala                 | Cauliflower cooked with Onion and Tomato sauce and Indian Spices                   |
| Gobi Mattar                 | cauliflower and green peas cooked in onion sauces and spices                       |
| Gobi Mutter                 | Cauliflower tossed with peas onions and spices                                     |
| Gongura Panner              | Home Made Cheese Cooked with Gongura and Spices                                    |
| Hing Jira Aloo              | Potatoes tossed with Cumin seeds and Spices  |



|                           |   |
|---------------------------|---|
| Kaara Kulambu             | Cooking the vegetables in tamarind extract spiced with a blend of spices.   |
| Kadai Mushroom            | Mushroom Cooked with Onions, Bell Pepper, Tomato and Indian Spices  |
| Kadai Okra                | Okra Cooked with Onions, Tomatoes and Spices  |
| Kadai Pakoda              | Punjabi style mixed Vegetable pakora cooked in yogurt sauce   |
| Kadai Panner              | Paneer Cooked with onions, bell pepper, tomatoes and Spices   |
| Karella Fry               | Bitter Gourd cooked with Indian spices  |
| Malai Kofta               | Mashed potatoes balls with Spices and creamy sauce.   |
| Mattar Paneer             | homemade cheese and green peas cooked in curry sauce  |
| Methi Malai Mutter        | methi leaves and green peas cooked with onion and cashew paste  |
| Methi Malai Panner        | Cheese Cubes Cooked with Fenugreek leaves, Cream and Indian Spices  |
| Methi Malai Veg           | Cheese Cubes Cooked with Vegetables cream and Indian spices   |
| Mili Juli Subji           | Mixed Vegetables cooked with onions and spices  |
| Mirchi Ka Salan           | Hyderabad style curry with hot peppers cooked in a peanut sauce   |
| Mix Veg Curry             | Mix of Vegetables cooked in a onion based sauce   |
| Mixed Veg Dal             | Lentils cooked with mixed vegetables  |
| Moru Kulmabu              | South Indian Style Yogurt based curry with Okra   |
| Murshroom Spinach Poriyal | Mushroom cooked with spinach, Onion, Yellow Lentils and Indian Spices   |
| Mushroom Chettinad        | Mushroom Cooked in Chettinad Sauce  |
| Mushroom Korma            | Mushroom Cooked in a creamy sweet and spicy with delicate flavor  |
| Mushroom Masala           | Mushrooms in onion masala sauce   |
| Mushroom Mutter           | Mushroom Cooked with green peas, Onion sauce and Indian Spices  |
| Mushroom Mutter           | Mushroom cooked with peas & rich creamy sauce   |
| Mushroom Palak            | Mushroom Cooked with fresh Spinach, Tomato, Onion and Indian Spices   |
| Mushroom Poriyal          | Mushrooms Sautéed with Onions and Masalas   |
| Navaratan Korma           | Fresh Vegetables fruits and nuts cooked in a creamy sauce   |
| Navarathan Koorma         | a traditional combination of garden fresh vegetables cooked in an exotic creamy sauce containing cashews, nuts and spices |
| Okra fry                  | Fried Okra tossed with onions and tomatoes  |
| Palak Paneer              | Home Made Cheese cooked with fresh spinach spices and cream   |
| Paneer Butter Masala      | cottage cheese with butter and light creamy sauce   |
| Paneer Saag               | home-made cottage cheese cooked with spinach and spices   |
| Panner Butter Masala      | Home made cheese cooked with tomato and creamy sauce  |
| Panner DO Payaza          | Home made Cheese Cooked with Onion and Indian Spices  |
| Panner Makhanwala         | Paneer Cooked in a rich creamy buttery sauce and spices   |
| Panner Taka Tak           | Made with Paneer onion, Bell Peppers, Tomato and Indian Spices  |



|                          |   |
|--------------------------|---|
| Panner Tikka Masala      | cottage cheese with onion, Bell pepper, tomato sauce and herbal masala          |
| Panner Tikka Masala      | Paneer simmered with Bell peppers in a rich creamy sauce                        |
| Plantain Poriyal         | Raw Banana Sautéed with Onions and Spices                                       |
| Plantaion Kara Kozumbu   | Raw Banana cooked with Onion, tomato, tamarind, ginger and Indian spices        |
| Potato Podimas           | potatoes tempering lentils onions (in south Indian style )                      |
| Potato Poriyal           | Potatoes Sautéed with Onions and Masalas  |
| Raw Banana Chana Poriyal | Chick Peas cooked with the Raw Banana and Spices                                |
| Raw Manago Kuzhumbu      | Raw Mango in a tamilnadu specialty sauces                                       |
| Sanke Gourd Dal          | Veg snake gourd cooked with yellow lentils and spices                           |
| Shahi Paneer             | Paneer Cooked In Chef's Special Cream Sauce                                     |
| Soya Beans Kadai         | Soya Beans cooked with Onion Bell Pepper and Spices                             |
| Spinanch Dal             | Spinach Cooked with lentils   |
| Tindora Masala           | Small gherkins stuffed with a spicy masala and fried until cooked.              |
| Tomato Daal              | Lentils cooked with spices and tomato.  |
| Tomato Dal               | Lentils Cooked with Tomatoes  |
| Usli Beans               | Sautéed Green beans with spices   |
| Val Papdi Potata Curry   | Potatoes Cooked with Green Beans, Coconut and Indian Spices                     |
| Vankai Pakora            | South Indian Style Dry Eggplant dish sautéed with onions and pakora             |
| Vatha Kulambhu           | Chennai Favorite – Sun Dried Vegetables , Cooked in a delicate spice rich gravy |
| Vegatable Jalfrezi       | Mixed Vegetables cooked in tomato based onion sauce with unique Spices          |
| Vegetables Masala        | Mix Vegetables cooked with Onion, Tomatoes, Cream and Indian Spices             |
| Vegetables Vindaloo      | Mix veg Cooked in Fiery red Chili and vinegar sauce                             |
| Wada Curry               | Fried Dall Fritters crushed cooked with Onion and Indian Spices                 |
| Zucchini Kadai           | Zucchini Cooked with onion, Bell Pepper and Indian Spices                       |

# MAIN COURSE

## NON VEGETARIAN

### Chicken

|                            |   |
|----------------------------|---|
| Achari Kabab               | Chicken Marinated in Pickle Sauce and grilled in traditional tandoor oven   |
| Andhra Chicken Curry       | chicken cooked with delicately spiced curry sauce   |
| Butter Chicken             | Chicken cooked butter in a light creamy sauce.  |
| Chef Special Chicken Curry | Special recipe  |
| Chennai Kadia Chicken      | chicken cooked with onions, bell pepper and special spices  |
| Chettinad Kabab            | Chicken Marinated in a special chettinad sauce and grilled in traditional tandoor                                 |
| Chicken 555                | Lightly Battered Chicken Sautéed with Chef Special sauce and Spices   |
| Chicken Bhuna              | tender chicken cooked with Special Spices   |
| Chicken Buna               | Spices fried first and with the meat then added to cook in its own juices.  |
| Chicken Chetinadu          | Chicken cooked butter in a light creamy sauce.  |
| Chicken Danshak            | Chicken cooked with yellow lentils , onions , tomatoes and spices   |
| Chicken Dhahiwala          | chicken cooked with onions and yogurt with special spices   |
| Chicken Hyderabad          | boneless chicken sautéed with spiced sauces   |
| Chicken Jalfreize          | succulent boneless chicken cooked in a spicy gravy with coconut milk and pepper                                   |
| Chicken Kadai              | a northwest frontier specialty, chicken cooked with fried curry leaves, yogurt & spices                           |
| Chicken Kofta Curry        | ground Chicken balls cooked with onions sauce and Indian Spices   |
| Chicken Kofta Lajawab      | ground chicken balls are cooked with tomato sauce and little onions   |
| Chicken Kurma              | boneless chicken cooked in creamy sweet & spicy with mild spices  |
| Chicken Kurma Methi        | ground chicken with methi leaves and cashew nut paste   |
| Chicken Makhani            | Chicken cooked In a rich creamy tomato sauce  |
| Chicken Manchurian         | battered Cauliflower fried and tossed in Manchurian Sauce   |
| Chicken Methiwala          | tender chicken cooked with methi leaves and cashew nut paste  |
| Chicken Neelgiri Kurma     | a dish specially marinated with Fresh ground Spices and cooked with Fresh Ginger, Garlic, Green chilies, Tomatoes |
| Chicken pepper Fry         | chicken cubes sauté with south Indian spices and curry leaves   |

|                        |  |
|------------------------|--|
| Chicken Roast          | Marinated Chicken fried & sautéed with onions and spices   |
| Chicken Rogan Josh     | tender chicken cooked with herbs, onions and tomatoes  |
| Chicken Saag           | chicken finished with mildly spiced spinach  |
| Chicken Sukha          | Chicken cooked with onions and sukha masala  |
| Chicken Tikka Masala   | chunks of Chicken grilled in clay oven and then cooked in a light creamy tomato sauce with bell peppers and Onions |
| Chicken Varuval        | Marinated chicken cooked with onions, tomatoes and variety of Spices   |
| Chicken Vindaloo       | Chicken with potatoes cooked in a fiery red chili and vinegar sauce  |
| Chilli Chicken         | boneless chicken sautéed with spiced sauces & chilies, herbs & spices  |
| Chilli Chicken         | Chicken sautéed with special sauces chile and herbs  |
| Cilantro Chicken       | Chicken cooked with cilantro, onions and spices  |
| Dum ka Murg            | Chicken Cooked in cashew rich gravy with spices and herbs  |
| Garlic Chicken         | Crispy chicken tossed in a special garlic sauce  |
| Ginger Chicken         | Crispy Chicken tossed in a special ginger sauce  |
| Gongura Chicken        | Chicken cooked with gongura leaves and Indian spices   |
| Guntur Chicken         | Chicken Cooked in Spice rich gravy with onions and tomatoes  |
| Hariyali Kabab         | Chicken Marinated with yogurt, mint, spinach and chef special spices   |
| Kalmi Kabab            | Chicken marinated with yogurt, cheese and cream, Indian spices   |
| Karaikudi Chicken      | Karaikudi style Chicken curry rich in spices   |
| Kodi Vepudu            | Deep Fried chicken cooked with Indian spices   |
| Kothapuri Chicken      | Chicken cooked with Cumin seed, onion, tomato and spices   |
| Kozhi Kassi            | South Indian Style chicken cooked with coconut ,onions , tomatoes and spices                                       |
| Kozhi Varutha Curry    | Chicken cooked with onions , tomatoes and spices   |
| Lemon Chicken          | Marinated Chicken cooked in a lemon based curry sauce  |
| Madras Chicken         | Chicken cooked in madras style curry sauce   |
| Malabar Chicken Curry  | Kerala Style tender chicken cooked with Indian spices and Coconut milk   |
| Mangalore Chicken      | Mangalore Style Chicken cooked with onions, tomatoes and spices  |
| Masala Fried Chicken   | Marinated Chicken Fried with Indian spices   |
| Methi Chicken          | Curry style chicken cooked with methi leaves and spices  |
| Mughlai Chicken        | Chicken cooked with Cashew paste and Special Spices  |
| Murgh Dhaniya          | chicken cooked with onions and dhaniya with special spices   |
| Mysore Chicken         | Chicken cooked with spicy Mysore chutney   |
| Nilgiri Chicken        | Chicken cooked with Spinach, Mint and spices   |
| Nizam Chicken          | Hyderabadi Style Chicken curry   |
| Palak Koora Chicken    | Chicken cooked with fresh spinach , tomato , onion and spices  |
| Reshmi Kabab           | Chicken marinated in a special sauce and grilled in a traditional tandoor  |
| Salt Pepper Chicken    | Chicken cooked with salt pepper and spices   |
| Strirred Fried Chicken | Chicken cooked with onion, Bell-Pepper and spices(Indo – Chinese)  |

|                   |  |
|-------------------|--|
| Tandoori Chicken  | chicken marinated in yogurt, fresh spices & lemon juices then barbecued in tandoor |
| Telangana Chicken | Telangana style chicken curry cooked with onions and spices                        |
| Thagadi Kabab     | Made with Yogurt, Indian spices and Chicken  |
| Vellulli Chicken  | Chicken cooked in garlic, rich spices with onions and tomatoes                     |

## LAMB

|                        |   |
|------------------------|---|
| Curry Lamb Saagwala    | succulent pieces of lamb cooked with fresh spinach, traditional spices & sautéed with ginger & garlic |
| Kheema Mutter          | Ground Lamb cooked with peas onions and spices  |
| Lamb Achari            | tender Lamb cooked with onion sauce in pickle style   |
| Lamb Bhuna             | tender Lamb cooked with Special Spices  |
| Lamb Chetinadu         | succulent pieces of lamb cooked in a spicy gravy sauces with coconut milk                             |
| Lamb Curry             | lamb cooked in freshly ground spices in onion and tomato gravy  |
| Lamb Kabab Roganjosh   | Minced lamb cooked with south Indian style curry  |
| Lamb keema Mutter      | ground Lamb cooked with peas and spices   |
| Lamb Korma             | Lamb cooked with creamy sweet & spicy with the delicate flavor.                                       |
| Lamb Lababdar          | tender Lamb cooked with tomato sauce and little onions  |
| Lamb Madras            | lamb cooked in freshly ground spices in onion and tomato gravy- spicy                                 |
| Lamb Methiwala         | tender Lamb cooked with methi leaves and cashew nut paste   |
| Lamb pepper Fry        | lamb pieces sauté with south Indian spices and curry leaves   |
| Lamb Roganjosh         | lamb cooked in light gravy  |
| Lamb Saag              | Lamb Cooked In Spinach , Spices and cream   |
| Lamb Seekh Kabab Curry | Minced Lamb cooked with south Indian style curry  |

## GOAT

|                    |   |
|--------------------|---|
| Goat Achari        | Spices fried first and with the meat then added to cook in its own juices |
| Goat Buna          | A semi gravy style goat cooked with onions and spices                     |
| Goat Chettinad     | Goat in a spicy gravy with coconut milk and pepper                        |
| Goat Curry         | goat pieces sauté with South Indian spices and curry leaves               |
| Goat Pepper Fry    | tender Goat with methi leaves and cashewnut paste                         |
| Goat Roganjosh     | goat cooked in freshly ground spices in onion and tomato gravy            |
| Goat Shrimp Curry  | Goa Style Shrimp curry cooked with coconut milk                           |
| Goat with Methi    | tender Goat cooked with onion sauce in pickle flavor                      |
| Gongura Goat       | Goat cooked with gongura and Indian spices                                |
| Malabar Goat Curry | Kerala style goat curry, cooked with coconut milk and Almond sauce        |

## SEAFOOD

|                     |   |
|---------------------|---|
| Andra Fish Pulusu   | shrimp cooked in freshly ground spices in onion and tamarind sauce        |
| Fish Curry          | Fish Cooked in a south Indian style curry                                 |
| Fish Fry            | Fish Marinated with Chick peas flavor and Indian spices                   |
| Fish Masala         | fish cooked in freshly ground spices in onion and tomato gravy            |
| Goan Fish Curry     | fish cooked with coconut milk in goa style                                |
| Grilled Shrimp      | shrimp marinated with curry leaves and special sauce and cooked on grill  |
| Kerala Fish Curry   | Fish cooked in Tamarind, Onion and Indian spices                          |
| Kerala Shrimp Curry | Shrimp Cooked in Tamarind, Onion and Indian Spices                        |
| Madras Fish         | Fish Cooked In Madras style, curry sauce                                  |
| Shrimp Buna         | A semi gravy style shrimp cooked with onions and spices                   |
| Shrimp Chettinadu   | Shrimp in a spicy gravy with coconut, milk and pepper                     |
| Shrimp Curry        | shrimp cooked in freshly ground spices in onion and tomato gravy          |
| Shrimp Fry          | shrimp marinated with exotic spices and deep-fried, garnished with onions |
| Shrimp Masala       | shrimp cooked in freshly ground spices in onion and tomato gravy          |
| Shrimp Pepper Fry   | Shrimp Cooked with onion, black pepper and spices                         |
| Shrimp Tikka Masala | Shrimp cooked in bell pepper and rich creamy tomato sauce                 |

## RICE

## VEGETARIAN

|                |   |
|----------------|---|
| Bagala Bath    | Made with Vermicelli, Yogurt, Milk and Spices   |
| Bisibela Bath  | Basmati rice cooked with lentils, vegetables and spices                               |
| Carrort Rice   | Basamati rice cooked with shredded carrot Sautéed with spices                         |
| Cilantro Rice  | Basamati Rice cooked with Cilantro and spices   |
| Coconut Pulav  | Basmatui Rice cooked with Dum Style with coconut flavor.                              |
| Coconut Rice   | Rice cooked with grated coconut and spices  |
| Curry Rice     | Basmati rice cooked with onions and curry sauce                                       |
| Egg Biryani    | Basmati rice cooked with boiled egg and spices  |
| Egg Fried Rice | Basmati rice cooked with Scrambled egg, vegetables and Soy sauce – Indo Chinese Style |
| Jeera Rice     | Basamati Rice with Cumin Seeds  |
| Kashmiri Pulao | A Kashmiri rice sociality – Basamati rice cooked with vegetables, spices and herbs    |
| Lemon Rice     | Basamti rice cooked in lemon based sauce and herbs                                    |

|                     |  |
|---------------------|--|
| Mango Rice          | Basmati rice cooked with Raw mango and spices                                    |
| Mint Rice           | Basmati rice cooked with sautéed mint leaves and spices                          |
| Mushroom Rice       | Rice cooked with chopped Mushroom and spices                                     |
| Peas Pulav          | peas cooked with basmati rice  |
| Schezwan Fried Rice | Indo Chinese Style Fried rice cooked in a special schezwan sauce                 |
| Sooji Upma          | A south Indian style breakfast specialty semolina cooked with spices and herbs   |
| Spinach Rice        | Rice cooked with Spinach and Spices  |
| Tamarind Rice       | Basmati rice cooked in tamarind based sauce and herbs                            |
| Tomato Rice         | Basmati Rice cooked with tomatoes and spices                                     |
| Vangi Baath         | Basmati rice cooked with eggplant and spices                                     |
| Veg Fried Rice      | Basmati rice cooked with lentils, vegetables and spices – Indo Chinese Style     |
| Veg Noodles         | Noodles Tossed with mixed vegetables   |
| Vegetable Biryani   | Vegetables cooked with basmati Rice and spices.                                  |
| Vegetable Kichadi   | Mix Vegetable cooked with soaked whole wheat and Indian spices                   |
| Vegetable Pulav     | Vegetable cooked with basmati Rice.  |
| Ven Pongal          | A Tamilnadu Specialty – Basmati rice cooked with lentils, Pepper, Ghee and Herbs |
| Yogurt Rice         | Basmati rice cooked in yogurt and spices   |

## NON VEGETARIAN

|                                  |   |
|----------------------------------|---|
| Chicken Biryani                  | Basmati rice cooked with boned chicken and spices in a hyderabadi style                         |
| Chicken Fried Rice               | Basmati rice cooked with Chicken – Indo Chinese Style   |
| Chicken Noodles                  |   |
| Fish Biryani                     | Basmati rice cooked with Fish and variety of spices   |
| Fish Dum Biryani                 | Hyderabadi Style slow cooked fish biriyani with basmati rice and spices                         |
| Goat Biryani                     | Goat cooked with basmati Rice and spices.   |
| Goat Dum Biryani                 | Hyderabadi Style slow cooked goat biriyani  |
| Hyderabadi Dum Biryani - Chicken | chicken cooked with basmati Rice and spices in hyderabadi style                                 |
| Lamb Biryani                     | Lamb cooked with basmati Rice and spices.   |
| Shrimp Biryani                   | Shrimp cooked with basmati Rice and spices.   |
| Special Chicken Biryani          | chicken layered in basmati rice cooked with herbs and garnished with egg, onions and lime wedge |

## VEGETARIAN

### SOUTH INDIAN

|                       |  |
|-----------------------|--|
| Curry Rice            | Basmati rice cooked with onions and curry sauce      |
| Dosa                  | thin rice crepes                                     |
| Idly Sambar/mini idly | steamed rice and lentil patties                      |
| Kanchipuram Idly      | steamed rice and lentil patties with vegetables      |
| Medhu/Masala Vada     | fried lentil donuts                                  |
| Varieties of Upma     | cooked as a thick porridge from dry roasted semolina |
| Uttapam               | pancake made of rice and lentils                     |

### SIDE DISHES

|                       |
|-----------------------|
| Andhra Special Pickle |
| Coconut Chutney       |
| Lemon Pickle          |
| Mint Chutney          |
| Mixed Pickle          |
| Onion Chutney         |
| Papad                 |
| Tamarind Chutney      |

### PASTRIES

|   |
|---|
| Bread Pudding   |
| Caramel Custurd   |
| Eggless Indian Cake varieties including BlackForest, Chocolate, Pineapple, Butterscotch |
| Fruit Custurd   |
| Mango Mousse  |
| Pineapple Mousse  |

### YOGURT dishes

|              |
|--------------|
| Dahi Vada    |
| Dhahi Pakora |
| Plain Yogurt |
| Raita        |



## DESSERT

|                         |
|-------------------------|
| Almond Halwa            |
| Almond Kulfi            |
| Bread Pudding           |
| Carrot Halwa            |
| Chocolate Moose         |
| Coconut Burfi           |
| Vatalappam(Indo-Lankan) |
| Cofee Mousee            |
| Double Ka Meetha        |
| Fruit Custard           |
| Fruit Pudding           |
| Gulab Jamun             |
| Kala Jamoon             |
| Kesar Pista Kulfi       |
| Kheer                   |
| Mango Kesari            |
| Mango Kulfi             |
| Mango Mousse            |
| Moong Dal Payasam       |
| Mysore Pak              |
| Pastries (Egg Less)     |
| Pineapple Kesari        |
| Pista Kulfi             |
| Rainbow Cake            |
| Rasamalai               |
| Rava Kesari             |
| Rice Kheer              |
| Sabudana Payasam        |
| Shahi Ka Tukda          |
| Sujji Halwa             |
| Sweet Pongal            |
| Thirunelveli Halwa      |
| Vermicelli Payasam      |
| Wheat Laddoo            |

## DRINKS

|                                  |
|----------------------------------|
| Badam Milk Shake                 |
| Ginger Mint Lemonade             |
| Lassi (Sweet or Salted)          |
| Lemonade                         |
| Rose Milk                        |
| Litchi Crush                     |
| Madras Coffee                    |
| Mango Juice                      |
| Mango Lassi                      |
| Mango Lassi                      |
| Mango Milk Shake                 |
| Mango Shake                      |
| Masala Tea                       |
| Pine Apple Mint Crush            |
| Pistachio Milk Shake             |
| Regular Coffee                   |
| Rose Mango Milk Shake            |
| Soda (Pepsi, Coke, Sprite etc..) |
| Vanilla Shake                    |
| Water                            |

## SOUPS

| Indian Soup Name       |
|------------------------|
| Mulligatawny Soup      |
| Tomato Shorba          |
| Dal Shorba             |
| Tamatar Dhania Shorba  |
| Nariyal Shorba         |
| Palak Shorba           |
| Carrot and Ginger Soup |
| Beetroot Soup          |
| Moong Dal Soup         |
| Lemon Coriander Soup   |
| Spicy Lentil Soup      |
| Chicken Rasam          |
| Vegetable Clear Soup   |
| Sweet Corn Soup        |
| Hot and Sour Soup      |
| Mutton Shorba          |
| Paya Soup              |
| Cream of Mushroom Soup |
| Pumpkin Soup           |



**Tamarind**  
*Exotic India*