

## **APPETIZERS**

### Vegetable Samosa (2 pieces)

Crisp patties stuffed with spiced potatoes and green peas.

### Chicken Pakora

Skirt of chicken breast dipped in garbanzo bean batter. Deep Fried.

### Onion Pakora

Onion slices dipped in garbanzo bean batter. Deep Fried.

### Tandoori Chicken Wings

Chicken wings marinated and broiled over mesquite in tandoor.

### Vegetable Pakora (6 pieces)

Fresh vegetable slices dipped in garbanzo bean batter. Deep Fried.

### Aloo Tikki (4 pieces)

Potato cutlet

### Paneer Pakora (4 pieces)

Homemade cheese cubes dipped in garbanzo bean batter. Deep Fried.

### Kashmiri Naan

Baked leavened bread with cashews, pistachios, raisins, and cherries.

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## **SOUPS**

Dal Soup

Lentil

Tomato Soup

Chicken Soup

Mulgatani Soup

Chicken, lentil, rice

## **SIDES**

Chef's Salad

Cucumber Salad

Papad

Pickles

Tamarind Chutney

Green Chutney

Raita

## INDIAN BREADS

### Naan

Baked leavened bread.

### Spinach Paratha

Leavened bread stuffed with spinach.

### Garlic Naan

Baked leavened bread baked with garlic.

### Cheese Naan

Leavened bread stuffed with homemade cheese.

### Keema Naan

Leavened bread stuffed with mild herbs and onions.

### Tandoori Roti

Traditional whole wheat bread.

### Paratha

Buttered layered whole wheat bread.

### Poori (2 pieces)

Whole-wheat deep-fried bread.

### Aloo Paratha

Leavened bread stuffed with potatoes.

### Batura

Deep fried bread.

## **TANDOORI SPECIALTIES**

Tandoor is a cylindrical clay oven.

Succulent pieces of delicately spiced boneless chicken. Prepared in tandoor.

Jumbo Prawns (MKT Price)

Succulent marinated prawns cooked in tandoor.

Reshmi Chicken

Boneless chicken breast marinated in herbs and spices, cooked in tandoor.

Fish Tandoori (MKT Price)

Chilean Sea Bass marinated and broiled over mesquite in tandoor.

Seekh Kabob

Spiced minced lamb molded on skewers, broiled in tandoor.

Tandoori Chicken

Two pieces; breast and leg. Tender chicken marinated in yoghurt and spices, broiled over mesquite in tandoor.

Mixed Grilled Tandoori

Combination of chicken, lamb fish and prawn cooked in tandoor.

Chicken Tikka

## CHICKEN

Served with Basmati Rice

### Chicken Curry

Chicken cooked in blend of tomatoes and spices.

### Pudina Tikka Masala

Tandoori Chicken cubes cooked in fresh mint sauce.

### Karahi Chicken

Tender cubes of chicken simmered in sauce of fresh tomatoes and exotic herbs.

### Chicken Kofta

Chicken balls cooked in curry sauce.

### Chicken Saagwala

Chicken cooked in spinach and herbs.

### Chilli Chicken

Chicken cooked in chilli, onion and spices.

### Chicken Vindaloo (Hot)

Chicken cooked in hot spice sauce with potatoes.

### Butter Chicken

Chicken cooked in a creamy tomato sauce

### Chicken Korma

Mildly spiced Chicken cubes in a cream sauce with cashews, almonds and raisins.

### Chicken Mushroom

Chicken cooked in a blend of tomatoes and spices with mushrooms.

### Chicken Tikka Masala

Tandoori chicken cubes simmered in fresh tomato sauce.

### Chicken Makhani

Tandoori chicken simmered in a sauce of fresh tomatoes and exotic herbs.

## **LAMB**

Served with Basmati Rice

### Lamb Saagwala

Lamb cooked in spinach and herbs.

### Dal lamb

Deliciously spiced cubes of lamb cooked in cream lentil sauce.

### Karahi Lamb

Cubes of lamb stir-fried with bell pepper, onion and tomatoes.

### Keema Mattar

Ground lamb, green peas and onion in mild curry sauce.

### Rogan Josh

Lamb curry in famous kashmiri delicacy.

### Lamb Tikka Masala

Tandoori Lamb cubes simmered in fresh tomato sauce.

### Lamb Korma

Mildly spiced lamb cubes in a cream sauce with cashews, almonds and raisins.

### Lamb Vindaloo (Hot)

Lamb cooked in hot spice sauce with potatoes.

## **GOAT**

Bone-in, served with Basmati rice.

### Goat Curry

Goat curry in famous kashmiri delicacy.

### Goat Pickles

Goat cooked with onion garlic ginger fanner cumin and mustard seed.

### Goat Saag

Goat cooked in spinach and herbs

## **SEAFOOD**

Served with Basmati rice

### Prawns Masala

Prawns in mild sauce.

### Karahi Prawns

Prawns stir fried with bell pepper, onion and tomatoes and spiced.

### Prawns Saag

Prawns cooked in spiced spinach and cream.

### Prawns Vindaloo (Hot)

Prawns cooked in hot spice sauce with potatoes.

### Prawn Korma

Mildly spiced prawn in a cream sauce with cashews, almonds and raisins.

### Fish Curry

Fish cooked in blend of tomatoes and spices.

### Fish Tikka Masala

Tandoori fish cubes simmered in fresh tomato sauce.

### Fish Vindaloo (Hot)

Sea Bass fish cooked in hot spice sauce with potatoes.

## VEGETABLES

Served with Basmati rice.

### Palak Paneer

Spinach with homemade farmer's cheese.

### Aloo Palak

Potatoes cooked with spinach.

### Palak Mushroom

Spinach and mushroom cooked in mild cream sauce.

### Palak Chaana

Spinach and garbanzo beans cooked in mild cream sauce.

### Palak Bhindi

Spiced Okra cooked with spinach and onions.

### Bhindi Masala

Spiced Okra cooked with onions.

### Mattar Paneer

Homemade farmer's cheese and green peas in a spicy gravy.

### Karahi Paneer

Homemade farmer's cheese cubes stir-fried with bell pepper, onion and tomatoes.

### Paneer Tikka Masala

Cheese cubes simmered in fresh tomato sauce with onions and bell peppers

### Paneer Makhani

Cheese cubes simmered in fresh tomato and spices.

### Aloo Mattar

Potatoes and green peas in a spicy gravy.

### Baingan Bhartha

Eggplant baked in tandoor and salted with herbs and spices.

### Dal Turka

Lentil fried with spicy onions.

### Dal Makhani

Creamed lentils delicately spiced.

### Mushroom Makhani

Mushrooms in a creamy tomato sauce.

### Masoor Dal

Yellow lentil beans sorted in onions and spices.

Chaana Masala

Spicy garbanzo beans.

Mixed Vegetables

Sorted in tomato and onion sauce.

Mixed Vegetable Vindaloo (Hot)

Sorted vegetables in a spicy tomato and onion sauce.

Aloo Korma

Potatoes cooked in mild cream sauce with homemade cheese.

Mushroom Mattar

Mushroom and green peas in a spicy gravy.

Aloo Gobi

Fresh Cauliflower and potato sorted in spices.

Gobi Mattar

Cauliflower and Peas sorted with onion and fresh tomatoes.

Paneer Kofta (Malai Kofta)

Cheese balls made with nuts, raisins and almonds cooked in an aromatic sauce.

Mint Kofta

Cheese balls in a mint sauce.

Veggie Kofta

Vegetable balls made with nuts, raisins and almonds cooked in an aromatic sauce.

Navratan Korma

Mixed vegetables with homemade cheese in a mild cream sauce with cashews, almonds and raisins.

## **EGG**

Served with Basmati rice.

### Egg Korma

Boiled eggs cooked in a mild cream sauce.

### Egg Makhani

Boiled eggs cooked in a creamy tomato sauce.

### Egg Vindaloo (Hot)

Boiled eggs in a spicy sauce with potatoes.

### Egg Curry

Boiled eggs in a blend of onions and tomato sauce.

## **RICE**

Prepared with saffron flavored basmati rice, cashews, almonds and raisins.

### Peas Pullao

### Vegetable Biryani

### Chicken Biryani

### Lamb Biryani

### Goat Biryani

### Shrimp Biryani

## **DESSERT**

Mango Malwa

Ice Cream with mango pulp and almonds.

Gulab Jamun

Sweetened milk balls.

Kheer

Saffron Flavored rice pudding.

Kulfi

Homemade pistachio ice cream.

Mango Custard

Mango Kulfi

Rasmalai

Homemade Ice cream with mango flavor.

Cream cheese patties in sweet thickened milk  
sauce.

## **BEVERAGES**

Masala Tea

Spicy Darjeeling

Lassi

Yoghurt drink served sweet or salty.

Mango Lassi

Mango Shake

Mango puree with milk, served chilled.

Juice

Mango, Orange, Cranberry, Pinapple

# Catering Menu

\$13.50 per person

- Samosa
- Vegetable Pakodas
- Nan
- 3 Vegetables choices
- Jeera Rice
- Salad
- Pickles
- Papad
- Choice of Dessert

\$15.00 per person

- Samosa or Vegetable Pakodas
- Nan
- Chicken Tikka Masala
- 2 Vegetables choices
- Jeera Rice
- Salad
- Pickles
- Papad
- Choice of Dessert

\$15.50 per person

- Samosa or Vegetable Pakodas
- Nan
- 4 Vegetables choices
- Jeera Rice
- Salad
- Pickles
- Papad
- Choice of Dessert

\$16.50 per person

- Samosa or Vegetable Pakodas
- Nan
- Rogan Josh (Lamb Curry)
- Chicken Tikka Masala
- 2 Vegetables choices
- Jeera Rice
- Salad
- Pickles
- Papad
- Choice of Dessert

\$18.00 per person

- Samosas or Vegetable Pakodas
- Nan
- Chicken choice
- Goat or Lamb choice
- 3 Vegetables choices
- Jeera Rice
- Salad
- Pickles
- Papad
- Choice of Dessert

\$18.50 per person

- Chicken Tikka or Seekh Kabab
- Vegetable Samosas
- Vegetable Pakodas
- Nan
- Chicken Tikka Masala
- Goat, Lamb, or Chicken choice
- 2 Vegetables choices
- Jeera Rice
- Salad
- Pickles
- Papad
- Choice of Dessert

\$19.00 per person

- Seekh Kabob or Chicken Tikka
- Nan
- Prawn Masala
- Lamb or Chicken choice
- Goat or Lamb choice
- 2 Vegetables choices
- Jeera Rice
- Salad
- Pickles
- Papad
- Choice of Dessert

Additional Options

Chicken Alfredo Also Available by Trays

- Small \$50
- Medium \$75
- Large \$135
  
- Spring Rolls \$1.50/PC
- Chilli Poppers \$1.50/PC
- Cheese Sticks \$1.50/PC

# Fusion Menu

Chicken Tikka Naanwich

Paneer Tikka Naanwich

Club Naanwich

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Chicken Tikka Salad

Reshmi Caesar Salad

Walnut Spinach Salad

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Chicken Alfredo (More Pasta Options upon Inquires)

Chicken Picadillo

Albondiges

Caldo De Piscado

Sopa De Piscado

Taco Bar

Beef/Chicken/Shrimp/Pork/Egg Kheemo Tacos

Beef/Chicken/Shrimp/Pork Fajitas

Mexican Rice

Chicken Stir-Fry

Chicken Lo Mein

Orange Chicken

Teriyaki Chicken

# Gujarati Menu

\$5.99 per person

- Masala tea or coffee
- Choose one
- Bagels and cream cheese
- Assorted bread and jams
- Choose 1
- Pataka puva
- Upma
- Scrambled masala eggs
- 1 juice

\$7.99 per person

- Masala tea or coffee
- Choose one
- Bagels and cream cheese
- Assorted muffin
- Choose 2
- Khamani
- Corn chevro
- Pataka puva
- Upma
- Scrambled masala eggs
- Spicy cereal mix
- 2 juices

\$9.99 per person

- Masala tea and coffee
- Choose one
- Bagels and cream cheese
- Assorted muffin
- Fresh fruits
- Butter biscuits
- Choose one
- Methi thepla
- Khakra
- Thiki puri
- Spicy cereal mix
- Rice chevro
- Recipe puff mix
- Choose 3
- Sev khaman
- Sev khamani
- Corn chevro
- Pataka puva
- Upma
- Scrambled masala eggs
- Aloo
- Puri
- jallebi
- Fafada and chutney
- 2 juices

\$12.99 per person

- Choose one
  - Dal and rice
  - Khadhi and rice
  
- Puri
  
- Choose two
  - Potato shak
  - Black Channa
  - Eggplant with potatoes
  - Cabbage shambar
  
- Salad or raita
- Attanu
- Papard and papri
  
- Dessert choose one
  - Shrikand
  - Mohantal
  - Lapsi
  - Ladao
  - Raas
  
- Choose one
  - Fullvadi
  - Pataka vada
  - Khaman
  - dhokla
  - Kada methi Bhajya

\$15.99 per person

- Choose one
  - Dal and rice
  - Curry and rice
  
- Puri
  
- Choose 3
  - Potato shak
  - Black Channa
  - Eggplant with potatoes
  - Cabbage shambar
  - Eggplant with peas or lilva
  - Tindoora or bhindi shak
  - Dhudhi channa
  
- Salad or raita
- Attanu
- Papard and papri
- 
- Dessert choose one
  - Shrikand
  - Mohantal
  - Lapsi
  - Ladao
  - Raas
  
- Choose one
  - Fullvadi
  - Pataka vada
  - Khaman
  - dhokla
  - Kada methi Bhajya
  - Mixed pakoda
  - Ratalu bhajya

\$19.99 per person

- Choose one
  - Dal and rice
  - Curry and rice
  - Pullav khadi
  
- Puri or rotli
  
- Choose 4
  - Undhui
  - Potato shak
  - Black Channa
  - Eggplant with potatoes
  - Cabbage shambar
  - Eggplant with peas or lilva
  - Tindoora or bhindi shak
  - Dhudhi channa
  
- Salad
- raita
- Attanu
- Papard and papri
  
- Dessert choose two
  - Shrikand
  - Mohantal
  - Lapsi
  - Ladao
  - Raas
  - Puran puri
  - Khansar
  
- Choose two
  - Kachoori
  - Pattis
  - Fullvadi
  - Pataka vada
  - Khaman
  - dhokla
  - Kada methi Bhajya
  - Mixed pakoda
  - Ratalu bhajya

# *Snacks*

Pain puri  
Dahi Puri  
Pav Bhaji  
Edli Sambar  
Indian Bhel  
Mexican Bhel  
Aloo Papri Chaat  
Samosa Chaat  
Ragda Pattice  
Chole Bhature  
Chole Puri  
Bhel Puri  
Dahi Vada

Hakka Noodles  
Khasta Kachori  
Sev Usar  
Papdi No Lot  
Khamri  
Khaman  
Mixed sandwiches  
Vada Pav  
Mexican samosa  
Masala Pav  
Veggie Cutlets  
Dabeli

# *Drinks*

Faluda (Rose/Chocolate/Matcha)  
Iced Coffee  
Masala Chai  
Chikoo Shake  
Mango Shake

Mango Lassi  
Jal Jeera  
Aam Panna  
Sweet/Salt Lassi  
Snow Cone