

HORS D'OEUVRES

PANEER WONTON

Grated paneer cooked with ginger, chili and Indian spices in wonton skin

Masala Boule

Phyllo cups with choice of spicy filling:

- Pav Bhaji
- Paneer
- Chicken
- Lamb

Masala Puffs

Flaky puff pastry stuffed with choice of seasoned fillings:

- Vegetable
- Paneer Tikka
- Chicken Tikka
- Lamb Stuffed

Masala Mushroom

Mushrooms stuffed with veggie Indian spice masala

Ganderi Kabob

Spicy chicken kabob skewered on sweet sugar cane

Tandoori Shrimp with Mango Salsa

Shrimp cooked in the Tandoor (clay oven) in a demi martini glass

Hariyali Tikki

Mixed green vegetable patties

Paneer In a Blanket

Tandoori paneer wrapped in croissant dough

Gol Bhel

Street style bhelpuri served in Gol Gappas

Murgh Roti-te-boti

Chicken slider on small round naan biscuit

Lamb Roti-te-boti

Lamb slider on small round naan biscuit

Pani Puri Shot

Stuffed gol gappa served on a shot glass filled with pain



VEGETARIAN STARTERS

Aam Palak Chaat

Fried baby spinach with diced mango, onion, cilantro, and mixed sauces

Bhel Puri in Cones Street-style

bhel puri served in bamboo cones

Pani Puri/Gol Gappa

Mini puris – chick peas, chutneys, spiced tamarind water

Aloo Tikki

Potato patty made with spiced peas

Assorted Vegetable

Pakora Battered and fried onions and vegetables

Gobhi Manchurian

Battered and fried cauliflower in spicy Asian sauce

Paneer Shashlik

Cubes of marinated and grilled paneer with grilled tomatoes, onions, and green peppers

Samosa Chaat

Samosa , onions, yogurt, cilantro, and tamarind chutney

Paneer Pakora

Battered and fried paneer in authentic Indian spices

Papdi Chaat

Papdi, potatoes, chickpeas, cilantro, yogurt, mint, & tamarind sauce

Vegetable Manchurian

Battered and fried vegetables in spicy Asian sauce

Vegetable Kabobs

Marinated and grilled vegetables served on skewers

Samosa

Crisp turnovers stuffed with potatoes & green peas

Hariyali Tikki

Potato and spinach patty



NON-VEGETARIAN STARTERS

Chicken Reshmi Kabob

Ground, spiced chicken cooked in the tandoor (clay oven)

Chicken Tikka Kabob

Cubes of chicken marinated overnight in tikka sauce and cooked in the tandoor (clay oven)

Murgh Malai Kabob

Cubes of chicken marinated in yogurt-based sauce and cooked in the tandoor (clay oven)

Murgh Aachari Tikka

Small pieces of boneless chicken, marinated with pickles and cooked in the tandoor (clay oven)

Chicken 65

Southern-style orange chicken battered, fried, and sauteed with mustard seeds and curry leaves

Chicken Pakora

Battered chicken fritters

Chicken Manchurian

Ground chicken dumplings in spicy Asian sauce

Chili Chicken

Battered and fried boneless chicken chunks, cooked with bell peppers in sweet and spicy Asian sauce

Lamb Shami Kabob

Small patty of minced lamb, ground chickpeas and spices

Lamb Seekh Kabob

Ground lamb, grated onions with our house seasoning and cooked in the tandoor (clay oven)



VEGETARIAN ENTREES

Aloo Gobhi Matar

Cauliflower and potatoes cooked with spices

Aloo Methi

Potatoes cooked with fenugreek leaves

Dum Alu Kashmiri

Baby potatoes cooked in yogurt gravy and spices

Aloo Baingan

Potatoes and eggplant cooked in traditional spices

Aloo Bhindi

Potatoes and okra cooked in traditional spices

Aloo Chana

Potato and chickpeas cooked in butter, herbs, and spices

Bhindi Masala

Okra cooked with onions and spices

Tawa Bhindi

Long cut okra presented on tawa

Palak Paneer

Spinach with Indian cheese

Baby Corn & Palak

Spinach with baby corn

Matar Paneer

Green peas cooked in a curry with Indian cheese

Shaam Savera

Cottage cheese balls wrapped in minced spinach and potato, served with a creamy tomato sauce

Kadhai Paneer

Paneer cooked in an Indian wok with cubed onions and peppers

Paneer Tikka Masala

Paneer in tomato and onion based sauce

Shahi Paneer

Paneer with our special cashew nut seasoning in a rich tomato based sauce (Kashmir Style)

Paneer Makhani

Paneer cubes in savory, creamy tomato-based sauce

Paneer Pasanda

Mini triangular paneer sandwiches with a spicy stuffing served in a rich, mango-based sauce

Kadhai Mushroom

Mushroom sauteed with cubed onion and peppers

Mushroom Matar

Green peas and mushroom cooked in a tomato sauce

Mushroom Saag

Spinach with sauteed mushrooms

Makai Kumbh Masala

Mushroom and corn sautéed in a spicy tangy onion masala mix

Malai Kofta

Croquettes of potatoes and fresh cheese simmered in a light creamy sauce

Tawa Vegetables

Baby eggplant, okra fry, and masala fries

VEGETARIAN ENTREES (CONT..)

Chana Dal Saag

Lentils in creamy spinach

Dal Tadka

Yellow Lentils simmered with spices

Dal Makhani

Lentils and beans gently simmered with tangy spices along with butter and cream

Masala Baby Eggplant

Baby eggplants cooked with herbs and spices

Baingan Bhatha

Eggplant with onions & tomatoes

Kadhi Pakora

Fritters cooked in yogurt sauce

Chana Masala

White chickpea curry

Vegetable Jalfrezi

Julienned vegetables cooked with spices

Navratan Korma

Garden fresh vegetables cooked in creamy sauce

Hakka Noodles

Noodles stir-fried with vegetables

Chili Paneer

Paneer cooked with bell peppers in a sweet and spicy gravy

Gobhi Manchurian

Battered and fried cauliflower in spicy Manchurian gravy



CHICKEN ENTREES

Murgh Tikka Masala

Barbecued cubes of chicken cooked in creamy tomato and onion-based sauce

Butter Chicken

Grilled boneless chicken cooked in a rich cream tomato-based sauce

Chicken Vindaloo

Boneless chicken cooked with potatoes

Chicken Saag

Boneless chicken cooked with fresh spinach and mustard leaves

Chicken Curry

Boneless chicken cooked in homestyle curry

Chicken Korma

Boneless chicken cooked with nuts, cream, and coconut milk in our fresh herbs and spices

Chicken Dopiazza

Boneless chicken curry sauteed with onions

Murgh Lababdar

Boneless chicken with fenugreek leaves and Indian spices

Punjabi Dhaba Murgh

Bone-in chicken cooked in thick, spicy curry done in a Punjabi Dhaba style

Kadhai Chicken

Chicken cooked at high heat in an Indian wok with ginger, garlic, cubed onions, and peppers

Palak Chicken

Chicken cooked with spinach

Mango Chicken

Chicken cooked in mango-based sauce

Nilgiri Chicken

Chicken cooked in a green curry flavored with coriander, mint, and coconut cream

Kerelan Chicken Malabar

Chicken cooked with spicy gravy and coconut cream

Chili Chicken

Tender chunks of chicken cooked with bell peppers in spicy Asian sauce



LAMB & GOAT ENTREES

Goat Curry

Goat meat cooked in a spicy curry

Nilgiri Gosht

Goat meat cooked in a green curry, flavored with coriander and coconut cream

Saag Lamb

Boneless lamb cooked with chopped fresh spinach and traditional spices

Lamb Curry

Boneless lamb cooked in spicy curry

Lamb Keema Matar

Minced lamb and peas cooked with tomato and onion gravy

Lamb Korma

Lamb cooked with mild spices in a creamy sauce

Kadhai Lamb

Lamb cooked with fresh tomatoes, onions, ginger, garlic, green peppers, fresh herbs and spices

Lamb Keema with Egg Curry

Minced lamb and boiled egg curry

Lamb Seekh Kabab Masala

Minced lamb kabob with Indian spices

Lamb Dopiaza

Boneless lamb curry with sauteed onions

Lamb Vindaloo

Boneless lamb and potatoes cooked in a fiery vinegar-flavored sauce

Lamb Rogan Josh

Boneless lamb cooked in a yogurt-based curry with a sprinkle of Indian spices



SEAFOOD

Goan Fish Curry

Pan fried fish cooked in tangy and spicy curry

Kerelan Shrimp Malabar

Shrimp cooked in a creamy coconut aromatic sauce

Bhagari Shrimp Curry

Shrimp cooked in Indian style curry

Shrimp Dopiazza

Shrimp curry sauteed with onions and tomatoes

BIRYANIS

Vegetable Biryani

Baked casserole of basmati rice with veggies

Chicken Biryani

Baked casserole of basmati rice and chicken

Goat Biryani

Baked casserole of basmati rice and goat

Lamb Biryani

Baked casserole of basmati rice and lamb

Lamb Sheekh Kabob Biryani

Baked casserole of basmati rice and lamb kabob

Shrimp Biryani

Baked casserole of basmati rice and shrimp



BREADS

Tandoori Naan

Garlic Naan

Onion Kulcha

Paneer Kulcha

Wheat Roti

Plain Paratha

Stuffed Paratha

Puri Bhatura

RICE SPECIALTIES

Jeera Pulao

Basmati rice cooked with cumin seeds

Peas Pulao

Basmati rice cooked with carrots and green peas

Tamarind Rice

Tangy rice cooked with tamarind and peanuts

Lemon Rice

Tangy rice cooked with lemon and cashew nuts



LIVE STATIONS

CHAATS

Aam Palak

Papdi Chaat

Bhel Puri

Samosa Chaat

Pani Puri

Dahi Batata Puri

Alu Tikki Chaat

DOSAS

Alu Masala Dosa

Paneer Masala Dosa

KULFI

Mango

Pistachio

Lavender

Rose

INDO-CHINESE

Gobhi Manchurian

Chili Chicken

Vegetable Manchurian

Chili Paneer

Hakka Noodles



TANDOOR

Jerk Chicken

Malai Chicken

Aarchari Chicken

Tandoori Chicken

Paneer Shashlik

Hariyali chicken

SALADS

Garden Fresh

Green Salad

Onion Chili Salad

Kachumbar Salad

Mango Chickpea Salad

JAIN MENU

Gobhi Manchurian

Dal Makhani

Palak and Baby Corn

Bhindi Masala

Kadhi Pakora

Tandoori Paneer

Dal Tadka

Gobhi Matar



FROM THE BUSTLING STREETS OF BOMBAY TO YOUR EVENT

Contact our Executive Chef, Arjun Ranabhat, for an appointment at (703) 459-5610 or akrana1982@gmail.com

Catering Information

- We will provide kitchen staff for an additional fee
- Number of assigned kitchen staff members needed are based on the menu selection and variety
- Additional staff may be required based on the venue
- Kitchen staff will only be responsible for handling food inside the kitchen or preparation area. If additional services required, please select a service package.
- Hot boxes and refrigeration are to be provided by the venue.
- Trash removal fee must be paid by the client, if required by the venue
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Optional (For Additional Fees)

- Live tandoor with a tandoor chef
- Live equipment for on-site cooking and demonstration
- Live Indo-Chinese stations with wok and chefs