

# East Indian Menu

Prices include dishware. On-premise attendants required for larger events; charges will apply.  
All prices are subject to 18% gratuity and 5% GST.

## Vegetarian Appetizers

### **Tandoori Soya Chaap** \$27.75/dozen

North Indian soya dish enriched with protein marinated in mint

### **Paneer Tikka** \$32/dozen

Tandoori cooked Indian cottage cheese marinated with tandoori masala

### **Samosa** \$25.75/dozen

Traditional fried pastry stuffed with potato and pea stuffing, served with tamarind chutney

### **Aloo Tikki** \$23.50/dozen

Crispy potato patty served with mint chutney

### **Gol Gappe (Pani puri)** \$25.75/dozen

Crunchy puffs made of wheat flour, stuffed with chickpeas, and spiced potatoes

### **Dahi Bhalla** \$25.75/dozen

Lentil balls soaked in thick yogurt topped with colored chutney and sev

## Non-Vegetarian Appetizers

### **Chicken 65** \$30/dozen

Chicken marinated with chef's special blend of authentic Indian herbs, spices and fried

### **Chicken Kabab** \$30/dozen

Tandoori cooked minced chicken skewers seasoned with fresh herbs and spices, served with onions and green chutney

### **Chicken Adraki** \$30/dozen

Crispy Chicken fritters marinated with ginger and soy, served with sweet chilli sauce

### **Chilli Garlic Lamb Chops** \$34.25/dozen

Lamb chops marinated with spicy freshly ground masala and grilled

### **Rava Masala Prawns** \$34.25/dozen

Crispy fried prawns, marinated in traditional Malvan Spices

### **Fish Fry** \$27.75/dozen

Semolina battered fried fish served with homemade chutney

# Gateway to India

\$74.75/person

## Breads

Select two

Assorted Naans

Tandoori Rotis

Bhature

Kombdi Vade

Assorted Parathas

## Raitas Additional \$2/each

Select one

### Burhani Raita

Yoghurt flavored with toasted cumin and chili powder

### Boondi Raita

Yoghurt flavored with boondi

### Pahadi Raita

Yoghurt flavored with cucumber and spices

### Mint and Pomegranate Raita

## Salads Additional \$3/each

Select three

### Kachumber Salad

Sliced tomatoes, onions, cucumbers, green chilies

### Chana Chaat

Tangy Chickpea salad tossed with fresh tomato, onions, cilantro, lemon juice

### Caesar Salad

Romaine, house-made croutons, parmesan, house-made Caesar vinaigrette

## Mixed Greens

Artisan green, kale, cabbage, tomatoes, carrot, ninja radish, house vinaigrette

## Bean Sprout Salad

Mung bean sprouts, red onion, cilantro, beets, lemon juice, olive oil

## Vegetarian Main Course

Additional \$4/each

Select two

### Jackfruit Masala

Fresh jackfruit cooked with onion tomato masala

### Shahi Paneer

Fresh Indian cottage cheese cooked in a rich creamy tomato sauce

### Gobhi Manchurian

Cauliflower florets tossed with homemade Manchurian sauce

### Chili Paneer (Dry)

Battered Indian cottage cheese tossed in homemade Indo-Chinese sauce

### Mushroom Matar Masala

Button mushrooms with green peas cooked in authentic gravy

### Chole Masala

Chickpeas prepared with fresh herbs and cooked in onion gravy

### **Daals**

Select one

#### **Dal Makhani**

Black lentils cooked overnight with cream and tomatoes

#### **Dal Dhaba**

Black lentils tampered with fresh chopped onions, tomatoes, and cilantro

#### **Yellow Dal Tarkaa**

Yellow lentils tampered with cumin and topped with pure ghee

#### **Dal Mash**

Split black grams cooked in tomato and spices

### **Non-Vegetarian Main Course**

Additional \$6/each

Select two

#### **Butter Chicken**

Chicken prepared with rich tomato gravy

#### **Karahi Chicken**

Chicken prepared with diced onion, bell peppers and tampered with whole cilantro and red chili

#### **Chilli Chicken**

Battered meat cubes tossed with peppers, onions, and Indo-Chinese sauce

#### **Murgh Handi Kormas**

Boneless chicken simmered in brown onion, yoghurt and garlic gravy, scented with saffron and rosewater, topped with almond slivers

#### **Rara Mutton**

Mutton cubes cooked with minced mutton gravy

#### **Koh-E-Awadh**

Stewed Lamb Shanks in caramelized onion, cardamom and saffron sauce

### **Kashmiri Rogan Josh**

Bone-in mutton cooked in fennel flavoured kashmiri gravy

#### **Khatta Meat**

Meat cooked in mustard oil with heaps of dry mango powder

#### **Fish Goan Curry**

Fish cooked in coconut-based curry

#### **Mahi Sarso**

Fish coated in mustard seed paste and cooked on low heat

#### **Jhinge Ka Salan**

Prawns cooked in turmeric, fenugreek, and yoghurt gravy

#### **Rice** Additional \$3/each

Select one

#### **Plain Rice**

Plain and simple, basmati rice cooked with whole aromatic spices

#### **Vegetable Pulao**

Indian version of rice pilaf cooked with spices and fresh vegetables

#### **Jeera Cumin Rice**

Basmati rice tampered with cumi

#### **Zaffarani Pulao**

Saffron scented rice, dry fruits

#### **Gucchi Pulao**

Rice cooked with cream cheese stuffed morales

**Meetha** Additional \$3/each  
Select one

**Rice Kheer**

Rich and sweet Indian dessert made with rice and milk

**Gulab jamun**

Fried dough balls that are soaked in a sweet, sticky rose flavored sugar syrup

**Shahi Tukda**

Reduced condensed milk spread on syrup soaked brioche

**Gajar pak**

Carrot-based sweet pudding

**Also Included:**

**Freshly sliced fruit platter and Papadum**

**Chai**

**Freshly made spiced Indian tea**