

# Bollywood Bistro

CONTEMPORARY INDIAN CUISINE

## *Catering Menu*



# Bollywood Bistro

## ABOUT US

PLANNING AN EVENT ISN'T EASY BUT WE CAN HELP EASE YOUR STRESS BY TAKING CARE OF YOUR CATERING NEEDS. BOLLYWOOD BISTRO IS A RENOWNED CONTEMPORARY NORTH INDIAN CUISINE RESTAURANT LOCATED IN THE HEART OF FAIRFAX, VA. THE EXTENSIVE CATERING MENU OFFERS WIDE ARRAY OF CHOICES FOR OUR VALUED CUSTOMERS INCLUDING CUSTOMIZING DISHES TO YOUR SPECIFIC NEEDS.

FROM THE FORMAL TO THE INFORMAL; FROM SMALL LUNCHEONS TO ELEGANT AFFAIRS; FROM CORPORATE EVENTS TO MORE PERSONAL PRIVATE PARTIES-WE CATER EVERY EVENT. OUR GOAL IS TO CREATE AN UNFORGETTABLE EVENT FOR EACH AND EVERY CUSTOMER OF OURS AND TO ACHIEVE 100% CUSTOMER SATISFACTION THROUGH OUR DEDICATION.



## COCKTAIL HORS D'OEUVRES

**AAM PALAK CHAT**  
CRISPY SPINACH, YOGURT, CHUTNEYS AND FRESH MANGOES

**ASSORTED VEGETABLE PAKORA**  
ASSORTED VEGETABLE FRITTERS

**VEGETABLE SAMOSA**  
FRIED TRIANGULAR TURNS FILLED WITH POTATOES AND GREEN PEAS. COCKTAIL SIZE

**VEGETABLE CUTLETS**  
MIXED VEGETABLE PATTIES

**VEGETABLE SPRING ROLLS**  
CHINESE WRAPS WITH SAVORY FILLING OF VEGETABLES

**VEGETABLE KEBAB**  
MIXED VEGETABLE CROQUETTES SERVED ON A COCKTAIL SKEWER

*Vegetarian*

ACHARI ALOO KEBAB  
MANGO PICKLE FLAVORED POTATO PATTIES

TIL KEBAB  
SESAME SEED COATED POTATO PATTIES

STUFFED CHILLI POPPERS  
JALAPEÑO PEPPERS FILLED WITH CHEDDAR CHEESE

CASHEW NUT ROLLS  
POTATO CROQUETTES COATED WITH CASHEW NUTS

BHEL IN CUPS  
SPICED CRISPY RICE AND LENTIL FLOUR SAVORIES  
SERVED IN CUPS

PANEER MASALA FINGERS  
SPICED COTTAGE CHEESE FINGERS

PANEER SABUDANA TIKKI  
FRIED COTTAGE CHEESE PATTIES COATED WITH  
TAPIOCA

PANEER METHI TIKKI  
COTTAGE CHEESE PATTIES FLAVORED WITH  
FENUGREEK LEAVES

PANEER CHUTNEY PAKORA  
CHEESE FRITTERS FILLED WITH SPICY MINT  
CHUTNEY

PANEER SPINACH ROLL  
SPINACH AND CHEESE FILLED BITE SIZE WRAPS

PANEER SHASLIK  
COTTAGE CHEESE, TOMATO, ONION AND BELL PEPPER  
ON A COCKTAIL SKEWER

**ALOO SABUDANA TIKKI**

**TAPIOCA COATED DEEP FRIED POTATO PATTIES**

**VEGETABLE MANCHURIAN**

**BATTER FRIED VEGETABLE OODLES IN A SPICY BLEND OF CHINESE HERBS**

**GOBHI MANCHURIAN**

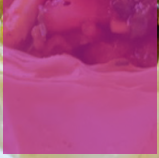
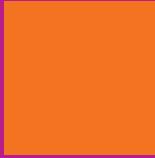
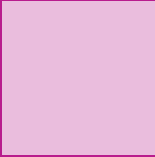
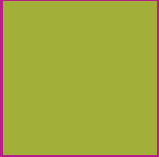
**CAULIFLOWER FLORETS, BATTER FRIED DONE IN A SPICY CHINESE SAUCE**

**STUFFED BREADED MUSHROOMS**

**BREAD MUSHROOMS FILLED WITH A CREAMY SAUCE**

**FALAFEL**

**SPICED GROUND CHICKPEAS OODLES SERVED WITH HUMMUS DIP**





CHICKEN TIKKA  
BONELESS CHICKEN MARINATED IN YOGURT AND  
SPICES CHAR GRILLED

MULTANI CHICKEN TIKKA  
BONELESS CHICKEN MARINATED IN YOGURT AND  
SPICES CHAR GRILLED

MURGH TIL TIKKA  
BONELESS CHICKEN COATED WITH SESAME AND CHAR  
GRILLED

MURGH ACHARI TIKKA  
MANGO PICKLE FLAVORED CHICKEN KEBAB

MURGH LASOONI TIKKA  
GARLIC FLAVORED CHICKEN KEBAB

MURGH BADAMI SEEKH  
SEASONED MINCE OF CHICKEN & ALMONDS, SET ON A  
SKEWER & CHAR GRILLED

RESHMI KEBAB  
MINCE CHICKEN CHARCOAL GRILLED IN A CLAY OVEN  
SET ON A SKEWER

MURGH ADRAKI KEBAB  
GINGER FLAVORED CHICKEN KEBAB COOKED IN A  
CLAY OVEN

*Non-Vegetarian*

MALAI KEBAB  
SAFFRON AND CHEESE FLAVORED CHAR GRILLED  
CHICKEN

MURGH KASTOORI KEBAB  
MINCED CHICKEN KEBAB FLAVORED WITH KASHMIRI  
SPICES

MURGH ANGAARE  
SPICY CHICKEN KEBAB COOKED IN A CLAY OVEN

MURGH KALI MIRCH  
CRACKED BLACK PEPPER COATED CHICKEN KEBAB

MURGH HARIYALI  
CHICKEN KEBAB COATED WITH A BLEND OF GREEN  
HERBS

CHICKEN MANCHURIAN  
BATTER FRIED CHICKEN OODLES IN A SPICY BLEND  
OF CHINESE HERBS

CHICKEN 65  
FRIED CHICKEN WITH CURRY LEAVES

CHILLI CHICKEN  
BATTERED CHICKEN INDO CHINESE STYLE

CHICKEN SPRING ROLLS  
CHINESE WRAPS FILLED WITH SEASONED CHICKEN  
AND VEGETABLES

DRUMS OF HEAVEN  
BATTER FRIED CHICKEN WINGS

MURGH PAKORA  
CHICKEN FRITTERS

MURGH KEEMA SAMOSA  
FRIED TRIANGULAR PASTRY FILLED WITH SEASONED  
MINCED CHICKEN

TANDOORI SALMON  
FILLETS OF SALMON COOKED IN A CLAY OVEN

FISH AMRITSARI  
FRIED FISH PREPARED WITH LOT OF SPICES AT THE  
STREET FOOD OF AMRITSAR

LAMB KEEMA SAMOSA  
FRIED TRIANGULAR PASTRY POCKET FILLED WITH  
MINCED LAMB

NOORANI KEBAB  
MINCED CHICKEN AND LAMB COOKED ON A  
SKEWERING A CLAY OVEN

BOTI KEBAB  
LAMB KEBAB MARINATED OVERNIGHT IN YOGURT AND  
CHARCOAL GRILLED

SEEKH KEBAB  
MINCED LAMB COOKED ON A SKEWER IN A CLAY OVEN

GULAFFI KEBAB  
ONION AND BELL PEPPER COATED MINCED LAMB  
COOKED ON A SKEWER

LAMB SHASLIK  
LAMB, TOMATO, ONION AND BELL PEPPER SERVED ON  
A COCKTAIL SKEWER

*Non-Vegetarian*



# LIVE STATIONS

## ALOO CHAAT PAPRI

FLOUR CRISPY, CHICKPEAS AND POTATOES SERVED TOPPED WITH YOGURT AND CHUTNEY

## ALOO TIKKI WITH CHANA

POTATO PATTIES SERVED WITH SPICED CHICKPEAS CURRY

## SAMOSA CHAT WITH CHANA

FRIED TRIANGULAR TURNOVERS FILLED WITH POTATOES AND TOPPED WITH CHICKPEAS

## RAJ KACHORI CHAAT

CRISPY WHEAT PUFFS FILLED WITH POTATOES, CHICKPEAS, YOGURT AND SPICES

## PANI PURI

BITE SIZE WHEAT PUFF FILLED WITH TAMARIND WATER OR YOGURT

## KATHI KEBAB

COTTAGE CHEESE AND VEGETABLE WRAP  
(ALSO KNOWN AS BOMBAY FRANKIE)

## PAV BHAJI

A MELANGE OF VEGETABLES SERVED WITH SPECIAL BUTTERED BREAD

## DOSA STATION

CRISPY LENTIL AND RICE CREPES FILLED WITH POTATOES

## GOBHI MANCHURIAN

CAULIFLOWER FLORETS, BATTER FRIED DONE IN A SPICY CHINESE SAUCE

## HAKKA NOODLES

COLORFUL VEGETABLES ARE STIR FRIED IN HIGH FLAME & TOSSED WITH NOODLES

## CHICKEN 65

FRIED CHICKEN WITH CURRY LEAVES

# CHICKEN SELECTIONS

**MURGH TIKKA MASALA**  
CREAMY GRILLED BONELESS CHICKEN IN A VELVETY  
SAUCE

**MURGH CHATINAD**  
CHICKEN PIECES WITH BONES SERVED IN SOUTH  
INDIAN GRAVY

**MURGH HYDERABADI**  
BONELESS CHICKEN CUBES SERVED IN SPICY SOUTH  
INDIAN GRAVY

**MURGH KASHMIRI**  
BONELESS CHICKEN CUBES SERVED IN SAFFRON  
BASED GRAVY

**MURGH SAG**  
BONELESS CHICKEN CUBES WITH SPINACH

**MURGH METHI**  
BONELESS CHICKEN CUBES WITH FENUGREEK  
LEAVES

**MURGH KHURCHAN**  
SHREDDED CHICKEN COOKED WITH TOMATOES AND  
ONIONS

**MURGH KEEMA**  
MINCED CHICKEN COOKED IN AUTHENTIC INDIAN  
SPICES

**MURGH DHABA**  
HOMEMADE STYLE CHICKEN IN A LIGHT GRAVY

*Main Course*

**MURGH VINDALOO**

**POTATOES AND BONELESS CHICKEN CUBES IN SPICY GRAVY**

**MURGH MAKHANI**

**CHICKEN COOKED IN A RICH TOMATO SAUCE WITH CREAM AND BUTTER**

**MURGH VINDALOO**

**POTATOES AND BONELESS CHICKEN CUBES IN SPICY GRAVY**

**MURGH TANDOORI**

**CHICKEN MARINATED IN YOGURT AND COOKED IN A CLAY OVEN**

**MURGH SHAHI KORMA**

**BONELESS CHICKEN CUBES COOKED IN CREAMY GRAVY**

**MURGH KALI MIRCH**

**BONELESS CHICKEN CUBES SERVED IN CRACKED PEPPER GRAVY**

**MURGH KADAI**

**CHICKEN COOKED WITH CHUNKS OF TOMATOES, ONIONS AND BELL PEPPERS**

## LAMB, GOAT AND FISH SELECTIONS

**GOSHT ELAICHI PASANDA**

**BONELESS LAMB CUBES SERVED IN CARDAMOM BASED GRAVY**

**GOSHT VINDALOO (SPICY)**

**POTATOES AND BONELESS LAMB CUBES IN SPICY GRAVY**

**GOSHT KEEMA MATTER**  
**MINCED LAMB COOKED WITH GREEN PEAS**

**GOSHT KHARA MASALA**  
**BONELESS LAMB CUBES COOKED WITH CRACKED**  
**PEPPER**

**GOSHT KOLHAPURI**  
**BONELESS LAMB CUBES COOKED WITH SESAME &**  
**POPPY SEEDS AND INDIAN HERBS**

**GOSHT DO PIAZA**  
**PEARL ONIONS SERVED WITH BONELESS LAMB**  
**CUBES**

**GOSHT ACHARI**  
**MANGO PICKLE FLAVORED BONELESS LAMB CUBES**

**GOSHT BADAMI**  
**BONELESS LAMB CUBES COOKED IN AN ALMOND**  
**BASED GRAVY**

**GOSHT KADAI**  
**LAMB COOKED WITH CHUNKS OF TOMATOES, ONIONS**  
**AND BELL PEPPERS**

**GOSHT SAG**  
**BONELESS LAMB CUBES COOKED WITH FINELY**  
**CHOPPED SPINACH**

**GOSHT DAL**  
**BONELESS LAMB CUBES COOKED WITH LENTILS**

**GOSHT CHILLI MASALA**  
**LAMB COOKED WITH SLIT WHOLE GREEN CHILIES**

**HARA KEEMA MASALA**  
**MINCED LAMB FLAVORED WITH A BLEND OF GREEN**  
**HERBS**

**ROGAN JOSH**

**BONELESS LAMB COOKED WITH ITS OWN JUICES IN  
LIGHT GRAVY**

**DUM KA GOSHT KORMA**

**BONELESS LAMB MARINATED IN YOGURT AND  
COOKED TO PERFECTION**

**BABY GOAT MASALA**

**GOAT CURRY COOKED IN PUNJABI STYLE**

**BENGALI FISH CURRY**

**DARNES OF FISH COOKED IN A MUSTARD SAUCE**

**KERALA FISH CURRY**

**DARNES OF FISH COOKED IN A COCONUT GRAVY  
FLAVORED WITH CURRY LEAVES**

**MEEN MOILEE CURRY**

**FISH COOKED WITH COCONUT OIL, COCONUT MILK,  
ONIONS, CHILIES AND TURMERIC**

**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**

# VEGETABLE SELECTIONS

**MUSHROOM MATTER**  
MUSHROOMS AND GREEN PEAS  
COOKED IN A LIGHT SAUCE

**METHI MALAI MATTER**  
FENUGREEK LEAVES AND GREEN PEAS COOKED IN  
CREAMY SAUCE

**GOBHI ALOO MATTER**  
CAULIFLOWER, POTATOES AND GREEN PEAS COOKED ON  
A SLOW FLAME

**VEGETABLE JALFREZI**  
JULIENNES OF TOMATOES, ONIONS AND BELL PEPPERS  
WITH MIXED VEGETABLES

**SARSON KA SAG**  
THICK CURRY MADE FROM GROUND MUSTARD LEAVES

**VEGETABLE SABZI TAK-A-TAK**  
MIXED VEGETABLES SERVED ON A SKILLET

**DUM ALOO KASHMIRI**  
SCOOPED POTATOES FILLED WITH DRY FRUITS AND  
NUTS IN A CREAMY SAUCE

**ALOO PALAK BHAJI**  
FINELY CHOPPED SPINACH WITH POTATOES

**JEERA ALOO**  
CUMIN SEED FLAVORED POTATOES

**METHI ALOO**  
FENUGREEK LEAVES FLAVORED POTATOES

**DAL SAG**  
SPLIT LENTILS WITH SPINACH

**DAL MAKHANI**  
BLACK LENTILS COOKED IN BUTTER BASED GRAVY

*Main Course*

**SPINACH KOFTA**

**FINELY CHOPPED SPINACH ROUNDELS SERVED IN A MUSTARD LEAF CURRY**

**BHINDI MASALA**

**SPICED OKRA COOKED WITH ONIONS**

**KURKURI BHINDI**

**OKRA LIGHTLY DIPPED IN CORN FLOUR BATTER AND CRISPY FRIED**

**ALOO BAINGAN**

**EGGPLANT AND POTATOES**

**BAINGAN BHARTA**

**EGGPLANT CONCUSSES COOKED WITH GREEN PEAS**

**ACHARI BAINGAN**

**WHOLE BABY EGGPLANT FLAVORED WITH MANGO PICKLE**

**STUFFED BAINGAN MASALA**

**WHOLE BABY EGGPLANT SLIT FOUR AND STUFFED WITH INDIAN SPICES**

**BAIGARE BAINGAN**

**WHOLE BABY EGGPLANT IN A HYDERABADI STYLE CURRY**

**GUJRATI KADI**

**A THIN YOGURT BASED GRAVY---GUJRATI STYLE**

**PUNJABI KADI**

**A THICK YOGURT BASED GRAVY---PUNJABI STYLE FENUGREEK LEAVES FLAVORED POTATOES**

**RAJMAH**

**RED KIDNEY BEANS COOKED ON A LOW FLAME**

**CHANA PINDI**

**SPICED CHICKPEAS AND ONIONS**

## RICE

VEGETABLE BIRYANI  
FINE GRAIN BASMATI RICE MIXED WITH VEGETABLES  
AND SPICES COOKED ON SLOW FIRE

SAFFRON JEERA PEAS PULAO  
SAFFRON RICE WITH CUMIN SEEDS AND GREEN PEAS

KASHMIRI PULAO  
RICE WITH DRY FRUITS AND NUTS

SAFFRON PULAO  
RICE COOKED WITH SAFFRON

VEGETABLE PULAO  
RICE COOKED WITH MIXED VEGETABLES

CHAMMAN PULLAO  
RICE WITH CUBES OF COTTAGE CHEESE TOPPED  
WITH ONIONS

PEAS PULAO  
RICE WITH GREEN PEAS

## YOGURT PREPARATION

BOONDI RAITA  
YOGURT WITH SOFT MINI BREAD PUFFS AND INDIAN  
SEASONING

PINEAPPLE RAITA  
YOGURT WITH PINEAPPLE AND WALNUTS

TOMATO/ONION/CUCUMBER RAITA  
YOGURT WITH TOMATOES, ONIONS, CUCUMBERS  
AND INDIAN SEASONING



DAHI BHALLA  
YOGURT WITH SOFT LENTIL DOUGHNUTS

DAHI PAKORI  
YOGURT WITH MINI LENTIL DUMPLINGS

## BREADS

ASSORTED BREADS  
ASSORTED TANDOORI BREADS (NAAN, LACCHA  
PARATHA)

TAWA ROTI  
ASSORTED HANDMADE BREADS (PARATHA, PHULKAS)

ROOMALI ROTI  
PAPER-THIN BREAD

MAKKI KI ROTI  
FLAT CORN BREAD

## SALADS/PICKLES/CONDIMENTS

MANGO PICKLE  
GREEN CHILLI PICKLE  
CARROT PICKLE  
POTATO SALAD  
CHICKPEAS SALAD  
MIXED GREENS  
KACHUMBER SALAD

CARROT SALAD  
MACARONI SALAD  
FRIED CHILIES  
GREEN SALAD  
CUCUMBERS  
RAW SLICED ONIONS

*Rice, Breads and Salads*

ICE-CREAM

CHOICE OF ONE ICE-CREAMS (MANGO, VANILLA,  
KESAR/PISTA, ETC.)

KULFI

FLAVORED INDIAN ICE-CREAM MADE FROM  
CONCENTRATED MILK

FRESH FRUIT SALAD

ASSORTED SEASONAL FRUIT SALAD

MOONG DAL HALWA

LENTIL COOKED WITH SWEETENED MILK AND SERVED  
WARM

BADAM HALWA

GROUND ALMONDS COOKED IN MILK AND SWEETENED  
SYRUP AND SERVED WARM

DOODHI HALWA

GREEN PUMPKIN COOKED WITH SWEETENED MILK  
AND SERVED WARM

GAJJAR HALWA

FRESHLY GRATED CARROTS COOKED WITH  
SWEETENED MILK AND SERVED WARM

RASMALAI

COTTAGE CHEESE DUMPLINGS SOAKED IN  
SWEETENED MILK FLAVORED WITH CARDAMOM AND  
PISTACHIO

GULAB JAMUN

DEEP-FRIED ROUNDEL OF COTTAGE CHEESE AND  
FLOUR IN SWEETENED SYRUP



# **Bollywood Bistro**

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