

## Canapés

Veg

### Vegetable cocktail samosas

A favourite all day snack of fresh vegetables tossed with ayurvedic spices in fillo pastry.

### Mini madras bhel puri (DF)

Crispy and tangy chaat mix made with new potatoes, puffed rice, served on a mini madras papadom, garnished with sev, fresh coriander and tamarind chutney.

### \*Gol gappa (CURRY SQUAD SPECIALITY)

An ideal snack of Crispy puri's filled with spiced chickpeas, kidney beans, black peas, new potato, mint, tamarind & yogurt chutney, garnished with sev, diced red onions, coriander & pomegranate, served with a shot of pure tamarind panni (water). Best eaten altogether to create a mouth-watering explosion of flavours!

### Bad-ass bhaji bites (GF) (DF)

Our most popular mouth watering treat on our food trucks! fresh n crispy spinach, onions, coriander, cumin & fennel seeds all rolled and balled and lightly fried

### Aloo tikki balls (GF) (DF)

Spiced new potato mix, twice dipped in sesame seeds and lightly fried.

### Cubed paneer pakoras (GF)

Cubes of proper home-made Indian cheese sautéed with paprika and cumin powder, dipped in gram flour and lightly fried.

### Bombay aloo sandwich

New potatoes sautéed with cumin seeds, turmeric and curry leaves served in a mini brioche bun with mint and coriander chutney.

### Papdi chaat

Farsi puri (Wheat crisp biscuit) topped with chickpeas, kidney beans & new potatoes tossed in chaat masala, with mint, tamarind & yogurt chutney, sev (vermicelli), pomegranate & coriander.

### \*Popping Candy gol gappas!

So you know when you eat something and have that OMG moment! This is one of those! Nutella infused with smoked cinnamon bark, fresh whipped cream and the list just goes on & on! served with a shot of shhhh! If you want a flavour bursting experience then these are a massive hit!

We aim to cater massively for vegan, vegetarian & gluten free, please speak to your Catering Manager before ordering if you have any dietary requirements or intolerances. GF Gluten free \* Premium dish DF Dairy free

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FESTIVALS  
WEDDINGS  
PARTIES  
CORPORATE EVENTS

## Canapés

Non Veg

### Chicken cocktail samosas

A favourite all day snack of chicken tossed with ayurvedic spices in fillo pastry

### Sizzling Chicken tikka (GF) (DF)

Boneless diced free range chicken marinated in our secret Curry squad family recipe.

### Chicken yum yums (GF) (DF)

Tender free range chicken breast pieces marinated in garlic, ginger, coriander and spices, lightly fried in gram flour.

### Chicken Spring rolls

Diced chicken sauteed with onions and Indian spices, wrapped in a crispy filo pastry and gently fried.

### \*Lamb rogan skewers (GF)

Diced south-downs lamb marinated in our homemade tandoori masala, skewered and fired in the tandoor @ 500 degrees.

### Sheekh kebabs

Minced South-downs Lamb, marinated and blended with ayurvedic spices and cooked in our tandoor.

### Keema cocktail samosas

A favourite all day snack of slow cooked minced lamb and new potatoes tossed with ayurvedic spices in fillo pastry.

### Lucknowi mini tawa kebabs (GF) (DF)

A traditional snack popular on the streets of Lucknow. Spring lamb minced with an array of spices, red onions, chilli, coriander, and seared on a cast iron tawa (flat base pan).

### Masala macchi golas (GF) (DF)

Sustainable locally sourced white fish, enriched with potatoes, coriander, lime zest & paprika, coated in sesame & poppy seeds rolled and balled and lightly fried.

### \*Amritsari fish butty

A Curry squad kitchen quick flex classic, marinated fish fried in a light crispy batter served in a mini brioche bun with mint and coriander chutney.

### Fish pakoras (GF) (DF)

Locally sourced sustainable fish marinated in garlic, ginger, coriander and spices, lightly fried in gram flour.

### \*Chilli prawns

An indo-chinese speciality of locally sourced prawns sauteed with garlic, capsicum and red onions cooked in a rich sweet and tangy sauce.

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PARTIES  
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## Starters

Veg

### Dhaba samosas

A favourite all day snack served in the Dhaba's (Road side eateries) across India and consist of Vegetables tossed with ayurvedic spices wrapped in a pastry.

### Bhaji bites (GF) (DF)

Our most popular mouth watering treat of fresh spinach, onions, coriander, cumin & fennel seeds, and yes these are **Gluten free!**

### \*Chilli paneer roll

An Indo-oriental speciality, cubes of Indian cheese sauteed with garlic & onions in a spicy yet tangy sauce parcelled in a hand-made roti roll.

### Punjabi samosa chaat

Home made samosa with chickpeas, kidney beans & new potatoes cooked in a heavenly chaat masala topped with a trio of home made mint, tamarind & yogurt chutney, garnished with sev (vermicelli), pomegranate & coriander.

### \*Gol gappa

Crispy puri's filled with spiced chickpeas, kidney beans, potato, mint, tamarind & yogurt chutney, garnished with coriander & pomegranate, served with a shot of spiced tamarind panni (water).

### Papdi chaat

Wheat crisps topped with chickpeas, kidney beans & new potatoes tossed in chaat masala, with mint, tamarind & yogurt chutney, sev (vermicelli), pomegranate & coriander.

### Bhel puri (DF)

A mix of wheat crisps , new potatoes, puffed rice and sev, combined with fresh coriander, red onions and fresh chillies garnished with tamarind and green chutney.

### Aloo tikki (GF) (DF)

Spiced new potato mix, twice dipped in sesame seeds and lightly fried.

### Mushroom manchurian (GF) (DF)

An indo-chinese speciality of spiced potatoes stuffed in mushrooms & sauteed with ginger, garlic, capsicum & spring onions, smothered in a sweet, spicy yet tangy sauce. A vegi delight rich in vitamin D.

### Smoked Okra fries (GF) (DF)

Fresh sliced okra dipped in our secret marinade and lightly fried.

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WEDDINGS  
PARTIES  
CORPORATE EVENTS

## Starters

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#### Chicken tikka (GF) (DF)

Boneless diced free range chicken marinated in our secret Curry squad family recipe.

#### \*Zabardast wings (GF) (DF)

just like the name these awesome wings are full of flavour and lip smackingly good! Sorry due to copyright the recipe for these babies cant be shared! However do try and enquire.

#### Tandoori chicken boti (GF) (DF)

Juicy free range on the bone chicken infused with homemade tandoori spices and glazed with orange zest.

#### Malai Tikka (GF)

Free range chicken diced and marinated in ginger, garlic, fresh double cream and dry roasted fenugreek.

#### \*Baadshai Lamb chops (GF) (DF)

South downs lamb (best-ends), hand massaged & immersed for 24hrs in our secret marinade, blasted in the tandoor to give it that barbecue finish.

#### Lucknowi tawa kebabs (GF) (DF)

A traditional snack popular on the streets of Lucknow. Spring lamb minced with an array of spices, red onions, chilli & coriander.

#### \*Lamb rogan skewers (GF)

Diced south-downs lamb marinated in our homemade tandoori masala, skewered and fired in the tandoor @ 500 degrees.

#### Masala macchi tikki (GF) (DF)

Sustainable locally sourced white fish, enriched with new potatoes, coriander, lime zest & paprika, coated in sesame & poppy seeds.

#### \*Chilli Prawns (DF)

An indo-Chinese speciality of prawns sautéed with chillies, garlic, capsicum & red onions cooked in a rich sweet & tangy sauce.

#### \*Lahori Fish (GF) (DF)

Catch of the day marinated in Lahori mixed spices, ginger, lemon and lime zest, pan seared and topped with fresh coriander.

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## Mains

### Veg

#### Dadi-ma's dhal makhani (GF)

Granny's recipe of slow cooked and 24hr soaked creamy black lentils with ginger, garlic, tomatoes.

#### Paneer tikka masala (GF)

A popular dish at Punjabi weddings, cubes of paneer (Indian cottage cheese) cooked in our charcoal tandoor and then added to a creamy vine tomato base gravy with fenugreek herbs and spices.

#### Keralan sabzi (GF) (DF)

Inspired by the sabziwala (vegetable man) selling fresh produces on the streets of Kerala. Fresh seasonal vegetables sautéed with garlic, black pepper & mustard seeds in a masala base with a hint of coconut cream.

#### Amritsari rajme chole (GF) (DF)

Throwback to the days of trucker's pit stopping at the dhaba's in Punjab for this traditional home recipe of Chickpeas & red kidney beans flavoured in a delicious spicy yet tangy onion and tomato gravy.

#### Vegetable kolapuri (GF) (DF)

A traditional dish from the state of Maharashtra in western India. Wholesome mixed vegetables sautéed in our special kolapuri masala.

#### Channa masala (GF) (DF)

Whole chickpeas cooked in a rich tomato and onion masala sauce. This one is a true classic, comforting lentil dish infused with fresh coriander leaves.

#### Tarka dhaal (GF) (DF)

Tarka is a way of cooking in which wholesome split red lentils are sautéed in a pan with garlic, cumin seeds, turmeric, fresh tomatoes and coriander leaves.

#### Bhindi masala (GF)

Okra sautéed with ginger, garlic, mustard seeds, spices and mixed in a rich and creamy onion and tomato base.

#### \*Hyderabadi vegetable dhum biryani

Winning us the honour and being the powerhouse of best fusion Indian in the south this is seriously a Biryani to try! Cooked in the authentic way and presented in a clay pot using a medley of fresh sautéed vegetables with traditional herbs and spices and covered with a flour dough to lock in the flavour to infuse the aromas.

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## Mains

### Meat & Fish

#### Murg malai handi (GF)

If you love chicken tikka masala then this is one for you. A truly authentic dish using free range chicken which is marinated for 24hrs to lock in the flavours then cooked in the tandoor before being added to our signature masala sauce.

#### Chicken chettinad (GF) (DF)

A South Indian delight from the Tamil Nadu region. Succulent boneless free range chicken pieces cooked with our authentic dry roasted aromatic spices, fresh curry leaves and a hint of coconut cream.

#### Chicken karai (GF) (DF)

Free range boneless chicken cooked in a rich and earthy onion and tomato gravy infused with aromatic spices.

#### \*Hyderabadi chicken or lamb dhum biryani

Winning us the honour and being the powerhouse of best fusion Indian in the south this is seriously a Biryani to try! Cooked in the authentic way and presented in a clay pot using free range chicken/south-downs lamb with traditional herbs and spices and covered with a flour dough to lock in the flavour to infuse the aromas.

#### Lamb rogan josh (GF) (DF)

Influenced by Persian cuisine, it consists of boneless spring lamb cooked with browned onions and vine tomatoes to create a gravy base, flavored with garlic and ayurvedic spices.

#### \*Kashmiri masala chops (GF) (DF)

Juicy South downs Lamb chops, marinated, charred in the tandoor and married up with garlic, capsicum and red onions in a spicy and zesty masala served with fragrant dhum pilau rice. If you prefer chicken then why not substitute lamb chops for our tender chicken boti

#### Pondicherry mattar keema (GF) (DF)

Pondicherry is a french colony in the south of India so our chefs (one french, one Indian) have banged heads and created this masterpiece!

South-downs lamb minced with an array of blended spices cooked with shallot onions, ginger, garlic and added with petit pois and lots of fresh coriander.

Délicieux!

#### \*Good ol' saag gosht (GF) (DF)

A favourite recipe influenced from our chefs birth place & curry capital Bradford. Succulent diced lamb flavoured with garlic, ayurvedic spices and browned onions to create the gravy base and combined with fresh spinach.

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### \*Boatman's maharashtrian jingas (GF) (DF)

A fisherman's delight of succulent prawns tossed with garlic & mustard seed, smothered in a Kaalvan (meaning saucy) gravy base of mango, coconut and tamarind.

### \*Keralan fish moilee (GF) (DF)

This infamous delicatessen of Kerala is infused with spices & flavoured with a creamy coconut, black pepper & curry leave stew.

### Fish masala (GF) (DF)

Sustainable locally sourced white fish, cooked in a masala base of grounded spices, ginger, chillies, sauteed onions and tomatoes.

### Sides

Tandoori naan

Roti

\*Peshwari & cranberry naan

Basmati rice

Pilau rice

Jeera rice

Smoked Okra with whipped yogurt raita

Mixed kuchcumber salad

### Our Signature Chutneys and Condiments

#### Mango-vedic chutney

An explosion of 18 different ayurvedic ingredients all blended together with fresh organic pulped mango's.

#### Tamarind and date chutney

Fresh tamarind and dates boiled and then simmered, before being filtered with ice to give that real fresh tangy zesty taste.

#### Hyderabadi Lime and Mango Pickle

An ideal condiment served alongside pretty much all dishes and eaten everyday and everywhere in India.

#### Chilli and Garlic

We wouldn't be true **Punjabi's** if we didn't do this. Roasted cumin & garlic infused with dried red chillies and tomatoes, making it perfect for adding a warm kick to any item.

#### Coriander & mint chutney

Made with fresh coriander and mint blended together with lemon zest and added to a whipped yogurt.

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