

EVENTS BY



{ Main Courses }

Chicken

Murgh Begum Bahar

(supremes stuffed with spiced chicken mince with a robust brown sauce)

Chicken Tikka Masala/Butter Chicken

(all time favourite!)

Methi Chicken

(We will use fresh methi(fenugreek) to get it RIGHT!)

Chicken do Pyaza

(Onion tomato curry with peeled onion skins in sauce to add that extra zing!)

Goat

Rara Goat Curry

(with tender baby goat, and goat mince in the brown sauce)

Goat Hara Masala

(tender goat in an aromatic sauce of ground cilantro, green chilies, curry leaves, mint)

Lamb

Rogan Josh

(a silky lamb curry in a brown sauce)

Lamb Bhuna Masala

(this chunky lamb preparation has less sauce and more of dry masala goodness)

Fish

Konkan Fish Curry

(kokum and coconut milk make this fish curry heavenly)

Parsi Halibut in Banana Leaf

(this might become the talk of the wedding after your wedding dress, green masala clad fish wrapped in individual banana leaves and steamed)

Biryanis

(Spiced Rice dishes with Meat/Vegetables)

Goat

Shrimp

Chicken

Jackfruit

Vegetable

Accompaniments:

Raita (okra/cucumber/mix/pineapple/mint)

Mirchi ka Salan

(This is a traditional Hyderabadi chilli curry served with biryani. Our version was featured on Food Network's series

'The best Thing I ever Ate'



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{ Main Courses }

Vegetarian Dishes

Prune and Paneer Kofta

cheese dumplings in a saffron sauce

Phool Makhane aur Matar ki Subzi

puffed lotus seeds, green peas,
mushrooms, ricotta cheese

Kadai Paneer

indian cheese, bell peppers, onions stirfry

Mirch aur Baigan ka Salan

baby eggplant, snale peppers,
sesame seeds and peanut curry
Baigan Bhartha roasted smashed
eggplant, onions, tomatoes,
green chilies

Chana Masala

spiced chickpea curry

Jackfruit "Kathal" Biryानी

potatoes, cauliflower, onions, tomatoes

Mirch Baigan ka Salan

featured on Food Network's series
'The Best Thing I ever Ate'
is a devine eggplant and long pepper curry.

Dal Paalak

(yellow lentils home style with spinach)

Dal Makhani

(creamy black beans with tomatoes)

Kale Aloo

(potatoes, kale, garlic)

Crispy Okra Salad

(okra crisps, red onions,
tomatoes, cilantro & lemon)

Bhindi Ka Raita

(okra chips, yogurt sauce & toasted
cumin powder)

Fattoush Salad

(arugula, radish, cucumber,
peppers, mint, nan croutons)

Sag Paneer

(spinach and indian cheese classic!)

