



RASOI

FINE INDIAN CUISINE & CATERING

Catering Menu





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About Rasoi Catering

Rasoi Caterers is one the leading caterers in New Jersey owing primarily to meticulous planning, faultless execution and an unflinching attention to detail. We believe in nothing less than perfection to ensure your event is stunningly magnificent. Over the years, this very perfection has made us one of the preferred Indian food caterers not just in New Jersey, but throughout the United States of America at various prestigious hotels including **Sheraton, Marriot, Hilton, Crowne Plaza** and more. We cater to locations of your choice. We are committed to help you cater the event of your dreams, a success. We understand that every event has its own flavor. We work with you step by step to ensure you celebrate your dream event with a unique flavor.

Our chefs expertly create culinary delights using highest quality ingredients that will have your guests remember the affair in the long run. The team is a dedicated concoction of well-known chefs, bartenders, managers, and a host of other specialists who won't leave a single stone unturned to satisfy our customers. With a repertoire of different cuisines to choose from (North Indian, South Indian, Gujarati, Chinese, Italian, Middle-Eastern, Mexican), we can create exclusive, inspired menus with the flexibility and variety you desire.

Backed by unmatched service and a relentless focus on customer satisfaction, our aim is to delight our customers by giving them a once-of-a-kind dining experience. Our expertise is unmatched and today we are a name to reckon with when it comes to catering for events and weddings. Our commitment to your satisfaction is evident from the moment you call until the last guest leaves the party.





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Cocktail Hors D'oeuvres (Butler Passed)

VEGETARIAN SELECTIONS

Aachari Aloo Kabab

Pickle flavored potato patties

Aloo Sabudana Tikki

Tapioca coated deep fried potato patties

Aloo Tikki with Channa

Deep fried potato patties served with spiced chickpeas

Assorted Mini Quiche

A Variety of Miniature Quiche of Cheese, Chicken and Vegetables

Batata Vada

Mashed potato patties coated with chickpea flour and deep fried

Bhel in Phyllo Dough Cups

Spiced rice crispies and lentil flour savorys served in pastry cups

Battered Mac n Cheese Wedges

Baked macaroni and cheese wedges battered and deep fried

Breaded Broccoli and Cheddar Bites

Bite sized bits of cheddar covered broccoli, breaded and deep fried

Brie with Raspberry

Brie, raspberries & almond wrapped in a flaky filo dough baked golden brown

Cashew Nut Rolls

Delicately spiced potato croquettes stuffed with cashew nuts

Chilly Potatoes

Cubes of cottage cheese, onions and peppers cooked in a spicy soy sauce

Cocktail Dal Samosa

Bite sized triangular turnovers stuffed with mashed lentils

Cocktail Potato Samosa

Bite sized triangular turnovers stuffed with mashed potatoes

Crispy Fried Green Beans

*Breaded green beans deep fried to a golden crust Gobi Manchurian
Cauliflower flower batter fried and cooked in a soy based sauce*

Golden Fried Baby Corn

Deep fried baby corn served with chilly garlic sauce

Hara Bhara Kebab

Deep fried patties made of Indian cheese flavored with spinach, fenugreek and cilantro

Haryali Paneer Tikka

Cubes of cottage cheese marinated in yogurt and mint sauce, lightly spiced, skewered & barbecued with onions and bell peppers.

Idli

Steamed rice cake served with sambar



Cocktail Hors D'oeuvres (Butler Passed)

VEGETARIAN SELECTIONS

Paneer Chutney Pakora

Cottage cheese fritters filled with spicy mint chutney

Paneer Masala Cutlets

Spiced cottage cheese patties

Paneer Masala Fingers

Spiced cottage cheese fingers

Paneer Methi Tikki

Cottage cheese patties flavored with fenugreek leaves

Paneer Spinach Roll

Spinach and Indian cheese filled Chinese pastry wraps

Potli Dal Samosa

Money bag shaped deep fried pastry pockets filled with lentils

Potli Samosa

Money bag shaped deep fried pastry pockets filled with mashed potatoes and green peas

Rasoi Pakoras Assortment

An assortment of Rasoi's various vegetarian fritters

Samosa Choley

Triangular turnovers filled with spiced mashed potatoes and green peas served with chickpeas

Spinach & Cheese Filo - Spanakopita

Tasty blend of spinach and feta cheese in filo pastry sheets

Stuffed Bell Peppers

Grilled bell peppers stuffed with mashed potatoes and onions, seasoned with Indian spices

Stuffed Chilly Pakoras

Fresh green chillies stuffed with a spicy mixture and deep fried

Stuffed Mushrooms

Button sized mushrooms stuffed, breaded and deep fried

Vegetable Cutlets

Minced vegetable patties, deep fried

Vegetable Kebab

Mixed vegetables mashed, spiced, skewered & roasted in a clay oven

Vegetable Pakoras

Delicately spiced onion and spinach fritters, dipped in batter and deep fried

Veg Shammi Kabab

Fresh mix vegetables and chickpeas patties



Cocktail Hors D'oeuvres (Butler Passed)

NON -VEGETARIAN SELECTIONS

Carver di Florencia Chicken Breast

Moist chicken breast wrapped around spinach, onions, red peppers, roasted garlic, and toasted pine nuts, blended with cream cheese and bleu cheese

Chicken Badami seekh

Seasoned mince of chicken & almonds set on a skewer and char grilled

Chicken Pakoras

Batter fried tender pieces of chicken, served with fresh mint sauce.

Creme Brie & Apple Chicken Breast

Premium chicken breast stuffed with a creamy blend of Cheddar, Brie and Mozzarella cheeses, sliced apples and cranberries

Haryali Chicken Tikka

Succulent pieces of chicken marinated with mint sauce, grilled in the clay oven

Lamb Kheema Samosa

Triangular turnovers stuffed with seasoned minced lamb and green peas

Murgh Aachari Tikka

Mango pickle flavored chicken kebabs

Murg Adraki Kabab

Ginger flavored cubes of chicken cooked in a clay oven

Murg Badami Kabab

Seasoned chicken cubes marinated with an almond paste, set on a skewer and char grilled

Murg Lasooni Tikka

Garlic flavored chicken kebabs

Murg Kheema Samosa

Triangular turnover filled with seasoned minced chicken

Murgh Parda Kabab

Chicken marinated with black peppers, kasoori methi, coated with eggs and char grilled

Nawabi Chicken Tikka

Mouth watering succulent piece of chicken marinated with sour cream and Indian spices cooked in a clay oven

Raw Shrimp Skewer

Reshmi Kabab

Mince chicken charcoal grilled in a clay oven set on a skewer

Shahi Chicken Tikka

Boneless, juicy chunks of chicken marinated in aromatic Indian herbs and broiled in a clay oven

Tandoori Shrimp

Fresh water shrimp seasoned with authentic spices & herbs, roasted in a clay oven



Cocktail Station

VEGETARIAN SELECTIONS

(available at additional cost):

Aloo Paapdi Chaat

Wheat crisps, chickpeas, potatoes topped with yogurt, mint and tamarind sauces and indian spices

Aloo tikki with Channa

Potato patties served with spiced chickpeas curry

Bhel Puri

Spiced crispy puffed rice and savories served with chopped onions and tomatoes topped with mint & tamarind chutnies

Dahi Batata Puri

Bite size wheat puffs filled with spiced lentils, yogurt, spices mint & tamarind sauces garnished with sev

Dahi Vada Chaat

Lentil based savory balls smothered with fresh frothy yogurt, sprinkled with Indian spices and liberally doused with tamarind sauce

Dollar Uttapam

Thick rice & lentil pancake topped with chopped onions, tomatoes, peppers and fresh cilantro

Dosa

Crispy lentil & rice crepes (fillings available – aloo masala, spring, cheese)

Falafel

Spiced ground chickpeas served in pita bread with vegetables topped with hummus and tahini sauce

Fruit and Aloo Chaat

Assorted fruits and potato tossed with Indian spices and herbs

Kachori Chaat

Wheat puffs filled spiced lentils, yogurt, mint and tamarind sauces

Khasta Kachori

Crispy refined flour puffs with spiced lentils served with mint and tamarind sauce

Medu Vada

Crispy fried lentil savory doughnut served with sambar and chutney

Mexican Bhel

Wheat strips served with chopped onions, tomatoes, mint and tamarind sauces

Paneer Kathi Roll

Tortillas filled with shredded cottage cheese, cooked in a special blend of herbs and spices

Pani Puri

Bite size wheat puffs filled with spiced potato & lentil mixture and mint water topped with tamarind sauce



Paneer Tikka

Cubes of cottage cheese marinated in yogurt, lightly spiced, skewered & barbecued with onions and bell peppers.

Puri Bhaji

Whole wheat puffy fried bread served with seasoned potato curry

Pasta

Two varieties of sauce served with your choice of pasta (Penne, bow tie, fettucine or sea shell)

Pav Bhaji

A mélange of vegetables served with buttered buns

Samosa Choley

Triangular turnovers filled with potatoes and topped with chickpeas

Sev Batata Puri

Bite size wheat puffs filled with mashed potatoes, topped with mint and tamarind sauces.

Spring Kathi Roll

A wrap filled with a mélange of vegetables tossed in Indian herbs and spices

Tokri Chaat

Spiced chickpeas, potatoes served in a cup made from flour and deep fried, topped with mint and tamarind chutnies

Veg Kathi Roll

Juliennes of vegetables blended in Indian herbs and spices, served in a tortilla wrap



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Cocktail Station

NON-VEGETARIAN SELECTIONS

(available at additional cost):

Chapli Kabab

Ground lamb patties served on a skillet

Chicken Kathi Roll

Minced chicken blended in vegetables, Indian spices and herbs served in a tortilla wrap

Chicken Malai Kabab

Mouth watering, succulent pieces of chicken, marinated with Indian spices and almond paste cooked in the clay oven

Chicken Tawa Masala

Charcoal grilled chicken served on a skillet with onions and peppers

Lamb Seekh Kabab

A delicious combination of minced lamb with almond paste flavored with fresh herbs cooked on a low heat in the clay oven.

Murgh Angaare

Charcoal grilled spicy chicken tikka served on a skillet

Murgh Vindaloo Kabab

Chicken marinated with vinegar and Indian spices, skewered and grilled

Santa Fe Southwest Chicken Eggroll

Southwest inspired eggrolls with seasoned chicken, black beans, corn and cheddar cheese

Mesquite Chicken Quesadilla rolls

Seasoned chicken rolled in flour tortillas deep-fried and topped with Mexican cheese mix and scallions

Tandoori Chicken

A chicken delicately marinated over night in fresh aromatic Indian spices and herbs cooked in the clay oven



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Main Course (Select any one item from each category)

PANEER (COTTAGE CHEESE):

Aachari Paneer

Pickle flavored cottage cheese

Kaju Paneer Capsicum

Cottage cheese with juliennes of bell peppers and cashew nuts

Malai Kofta

Soft and creamy home-made cottage cheese & potato dumplings stuffed with dry fruits cooked in a mild creamy sauce

Mutter Paneer

Curried peas cooked with home-made cottage cheese in a light sauce

Navratan Korma

Mixed vegetables and cottage cheese, with a hint of cashews and raisins, cooked in a creamy tomato sauce

Paneer Bhurji

Homemade shredded cheese sauteed with onion, green chillies, garlic, peppers, and tomato, garnished with fresh cilantro.

Paneer Kadai

Cottage cheese cubes with bell peppers and onions

Paneer Jalfrezi

Juliennes of tomatoes, onions, bell peppers & garden fresh vegetables with cottage cheese

Paneer Lababdar

Cottage cheese cooked in a creamy onion gravy

Paneer Makhani

Cottage cheese in a rich tomato onion sauce with cream & butter

Paneer Methi Malai Mutter

Cubes of cottage cheese and green peas cooked in a rich sauce flavored with fenugreek leaves

Saag Paneer

Pureed garden fresh spinach cooked with homemade cheese in a cream sauce

Shaam Savera

Exotic combination of cottage and spinach dumplings cooked with Indian spices in a creamy butter sauce



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Main Course (Select any one item from each category)

VEGETABLES (select one):

Aachari Aloo

Cubes of potatoes flavored with mango pickle

Aloo Baigan

Eggplant and potatoes cooked with herbs and spices

Aloo Gobi Massalam

Fresh cauliflower and potatoes sauteed with tomatoes and onions and seasoned with ginger, garlic, herbs and spices

Aloo Mutter

A delicious combination of potatoes and green peas cooked in a mild sauce

Aloo Palak

Finely chopped spinach with potatoes

Amritsari Choley

Chickpeas sautéed and cooked in mild spices, garnished with cilantro and tomatoes

Baigan Bharta

Baked eggplant cooked with green peas in onions, tomatoes and a variety of spices

Bhagare Baigan

Whole baby eggplants cooked in a hyderabadi style curry

Bhindi Masala

Okra cooked with Indian spices, onions, tomatoes and peppers

Corn Saag

Finely chopped garden fresh spinach and corn cooked in a creamy sauce

Channa Saag

Fresh spinach cooked with chick peas

Dum Aloo

Scooped potatoes stuffed with vegetables and dry fruits cooked in a traditional sauce

Jeera Aloo

Cumin seed flavored potatoes

Khoya Kaju

Whole cashewnuts cooked with shredded cottage cheese in a creamy sauce garnished with herbs

Methi Malai Mutter

Green peas cooked in a creamy sauce, flavored with fenugreek leaves

Mix Vegetable Jalfrezi

Juliennes of peppers, tomatoes & onions with garden fresh vegetables

Mushroom Kadai

Mushrooms cooked with onions, tomatoes and peppers in thick gravy with Indian spices

Mushroom Mutter

Mushrooms and green peas cooked in a rich onion & tomato gravy with cream and butter



Sarson ka Saag

Thick curry made from ground mustard leaves

Tawa Bhaji

Sautéed mixed vegetables served on a skillet



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Main Course (Select any one item from each category)

LENTILS (select one):

Channa Pindi

Spiced chickpeas with onions, tomatoes and chillies, garnished with cilantro

Dal Makhani

Black lentils cooked in butter based gravy garnished with fresh cream

Dal Maharani

Creamed black lentils and red kidney beans delicately cooked on a low flame

Moong Dal Tadka

Split green gram cooked with tempered herbs, spices and garlic

Palak Dal

Garden fresh finely chopped spinach cooked with split lentils

Panch Dal Mela

Blend of five different lentils cooked over a slow flame

Punjabi Kadi

A thick, yoghurt based gravy – Punjabi style

Rajma Masala

Red Kidney beans cooked in a blend of Indian herbs and spices over a slow flame

Vaghaeli Dal

Simmered yellow lentils tempered with ginger, garlic and cumin



Main Course *(Select any one item from each category)*

CHICKEN (select one):

Aachari Chicken

Pickle flavored chicken cubes cooked in special Indian spices

Balti Chicken

Tender pieces of chicken, bell peppers and onions tossed in fresh herbs and Indian spices.

Chicken Chettinad

Chicken pieces with bones served in south Indian gravy

Chicken Curry

Chicken cooked in authentic Indian curry

Chicken Dhansak

Cubes of chicken marinated with Indian spices and cooked with lentils

Chicken Dum Badam Pasanda

Chicken cubes cooked in an almond based gravy

Chicken Hyderabad

Boneless cubes of chicken served in a spicy Hyderabad style gravy

Chicken Jalfrezi

Cubes of chicken with juliennes of tomatoes, onions, bell peppers & garden fresh vegetables

Chicken Kadai

Chicken cooked with chunks of tomatoes, onions and bell peppers

Chicken Karela Bhaji

Minced chicken and bitter gourd

Chicken Kurchan

Shredded chicken cooked with tomatoes and onions

Chicken Makhani

Strips of chicken cooked in a rich tomato sauce with cream & butter

Chicken Makhmali Kofta

Minced chicken dumplings served in saffron gravy

Chicken Saag

Boneless pieces of chicken cooked in fresh pureed spinach flavored with Indian herbs

Chicken Shahi Korma

Chicken pieces cooked in a mild sauce blended with yoghurt, cashew paste and fresh cilantro

Chicken Tikka Masala

Tender grilled chicken pieces cooked in a hot and spicy tomato based sauce with onions and bell peppers, flavored with fresh herbs

Chicken Vindaloo

Delicious combination of vinegar marinated chicken cubes and potatoes in a coconut flavored sauce

Egg Curry

Boiled eggs cooked in a masala sauce with spices

Methi Chicken

Boneless chicken cubes with fenugreek leaves

Rasoi Chicken Special

Chicken breast marinated in yoghurt & spices, cooked in a tomato, onion and butter sauce, garnished with hard boiled eggs.



Main Course *(Select any one item from each category)*

LAMB (select one):

Kheema Mutter Masala

Finely minced tender lamb cooked with green peas and onions

Lamb Aachari

Pickle flavored boneless lamb cubes

Lamb Curry

Lamb cooked in authentic Indian curry

Lamb Chilli Masala

Finely chopped lamb pieces cooked with a touch of vegetables in an authentic Indian spicy herbal sauce

Lamb Do Piazza

Boneless lamb cubes cooked with pearl onions

Lamb elaichi pasanda

Boneless lamb cubes served in cardamom based gravy

Lamb Kadai

Lamb with chunks of tomatoes, onion and bell peppers

Lamb Kolhapuri

Boneless lamb cubes cooked with sesame & poppy seeds and Indian herbs

Lamb Korma

Pieces of lamb cooked in a mild sauce of yoghurt and cashew paste

Lamb Nargisi Kofta

Hard boiled eggs coated with lamb in thick gravy

Lamb Rogan Josh

Tender juicy lamb pieces cooked in a traditional kashmiri style with Indian spices on low heat

Lamb Saagwala

Boneless pieces of lamb and fresh spinach pureed cooked in Indian herbs and spices

Lamb Vindaloo

Lamb cubes marinated in vinegar and cooked in thick gravy with baby potatoes



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Main Course (Select any one item from each category)

FISH, GOAT & SHRIMP (available at additional cost):

Fish Kadai

Tender pieces of fish, bell peppers and onions tossed in with fresh herbs and Indian spices

Fish Masala

Salmon fillet cooked with fresh herbs and spices

Goat Curry

Tender pieces of goat cooked in authentic Indian curry

Goat Kadai

Tender pieces of goat, bell peppers and onions tossed in with fresh herbs and Indian spices

Shrimp Curry

Shrimp cooked in authentic Indian curry

Shrimp Masala

Fresh water shrimp cooked in an authentic Indian sauce

Shrimp Saag

Fresh water shrimp cooked in fresh garden pureed spinach flavored with Indian herbs

Shrimp Vindaloo

Shrimp marinated with Indian spices and vinegar, cooked with potatoes on low heat



Accompaniments

RICE (select one):

Bisi Bhele Bhaat

A mélange of rice and garden fresh vegetables

Chamman Pulao

Rice with cubes of cottage cheese topped with onions

Curd Rice

Fine grain basmati rice cooked with yogurt flavored with tempered mustard and curry leaves

Kashmiri Pulao

Rice with dry fruits and nuts

Lemon Rice

Basmati rice cooked with turmeric and lemon juice

Peas Pulao

Rice with green peas

Saffron Jeera Peas Pulao

Saffron rice with cumin seeds and green peas

Saffron Pulao

Rice cooked with saffron

Tamarind Rice

Basmati rice cooked with tamarind and garnished with cilantro and peanuts

Tiranga Pulao

Saffron rice cooked with green peas and carrots

Vegetable Pulao

Rice cooked with a mix of garden fresh vegetables

BIRYANI

Chicken Biryani

Fine grain basmati rice cooked with chicken, freshly ground herbs and a blend of aromatic spices

Lamb Biryani

Basmati rice cooked with chunks of lamb, cooked to perfection in a blend of Indian spices and herbs

Vegetable Biryani

Basmati rice cooked with a selection of fresh vegetables, yogurt, Indian herbs & spices

UPGRADES (AVAILABLE AT AN ADDITIONAL COST)

Goat Biryani

Fine grain basmati rice cooked with chunky pieces of goat meat, Indian spices & herbs

Shrimp Biryani

Fresh water shrimps cooked with basmati rice in a blend of Indian herbs and spices, garnished with fried onions



Accompaniments

BREAD (select one):

Assorted Bread

An assortment of tandoori breads (naan, garlic naan, onion kulcha)

Ajwain Paratha

Whole wheat layered bread flavored with carom seeds

Aloo Paratha

Whole wheat bread stuffed with spiced potatoes

Garlic Naan

White flour bread flavored with garlic and fresh cilantro

Laccha Paratha

Multi layered whole wheat bread

Onion Kulcha

Whole wheat bread stuffed with seasoned onions

Paneer Naan

White flour bread stuffed with shredded Indian cheese flavored with Indian spices

Pudina Paratha

Whole wheat layered bread flavored with dried mint leaves

Puri

Fried puffy bread made from whole wheat flour

Rasoi Tikka Paratha

Whole wheat bread stuffed with shredded chicken and cooked in a clay oven



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Complete Salad Bar

YOGURT PREPARATIONS (select one):

Boondi Raita

Yogurt with soft mini bread puffs & Indian seasoning

Dahi Gujjia/Dahi Pakori/Dahi Vada

Yogurt with soft lentil doughnuts

Dhaniya Pudina Raita

Yogurt with fresh cilantro and mint, spiced with Indian seasoning

Pineapple Raita

Yogurt with pineapples

Spinach Raita

Yogurt with spinach & Indian seasoning



SALADS/PICKLES/CONDIMENTS

Carrot Pickle

Green Chilli Pickle

Mango Chutney

Mango Pickle

Mixed Greens

Chickpeas Salad

Pasta Salad

Potato Salad

Lemon Wedges

Sliced Cucumbers

Macaroni Salad

Sliced Onions

Sliced Tomatoes



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Desserts

Almond Pista Halwa

Almond and pistachio pudding garnished with nuts and raisins

Angoori Jamuns in Rabdi

Bite size cheese and flour dumplings, golden fried served in sweet condensed milk

Angoori Rasmalai

Bite size cottage cheese dumplings served in sweet condensed milk

Dudhi Halwa

Shredded squash pudding garnished with almonds

Fresh Fruit Platter

An assortment of fresh fruits served on a platter

Fresh Jalebi Station (at an additional cost)

Sweet Indian pretzels made at a live station

Fruit Custard

Diced fruits served in creamy vanilla custard

Gajjar Halwa

Shredded carrot pudding garnished with nuts and almonds

Gulab Jamun

Cheese & flour dumplings, golden fried, served in a thick sugar syrup

Jalebi

Sweet Indian pretzels

Jalebi with Rabdi

Sweet Indian pretzels served in chilled condensed milk

Kheer

Rice pudding garnished with almonds and pistachio powder

Kulfi with Falooda

Home style ice cream served topped with poppy seeds, rice vermicelli and grenadine syrup

Moong Dal Halwa

Roasted split green gram cooked delicately with milk and sugar topped with nuts

Rasgullas

Cottage cheese dumplings served in chilled sugar syrup

Rasmalai

Cottage cheese patties served in sweet condensed milk garnished with pistachio powder

Sevian

Vermicelli pudding with nuts and raisins

Shahi Tokra

Crispy fried bread sliced and served in sweet condensed milk garnished with chopped pistachios and sliced almonds

Bananas Foster Cheesecake Bites

Mini fried cheesecake bites with vanilla ice cream and drizzled caramel

Apple Fill Pancake

Filled with fresh apples and complimented with a cinnamon and sugar glaze

Blueberry Blintz

Thin, rolled blini, filled with blueberries, folded and then sautéed or baked



Ice Cream

Chocolate
Mango
Pistachio
Tutti Fruity
Vanilla

UPGRADES (Available at an additional cost)

Assorted Italian cookies
Assorted Pastries
Assorted Indian Mithai
Fresh Fruits with Vanilla Ice cream



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Gujarati Menu Selection

Appetizers

Dhokla

Spongy and lentil flour cake

Gughra

Tiny half moon shaped savories stuffed with a green peas coconut mixture and deep fried

Kachori (lilva, corn, khasta, dal)

Whole flour fried puffs with a variety of fillings

Khandvi

Thin gram flour pancakes served topped with tempered mustard seeds and grated coconut

Methi na Gota

A chick pea flour savory snack flavored with fenugreek leaves

Nariyal Pattice

Shallow fried cutlets made with potatoes and coconut

Sev Khamni

Savory spongy cakes prepared with a blend of gram and semolina flour, garnished with sautéed mustard seeds and dried chillies

Palak Methi Muthia

Golden fried gram flour dumplings flavored with spinach and fenugreek leaves

Patra

Colocassia leaves dipped in a seasoned batter and deep fried



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Entrees

Aloo Ringan

Potatoes and eggplant curry

Baigan Paadi Daana

A delicious blend of eggplant and Indian beans cooked in a traditional Gujarati style

Chickpeas (Chole)

Garbanzo beans cooked and in a Gujarati sauce

Bhindi Masala

Okra spiced and cooked using traditional Gujarati spices

Dudhi Channa

Bengal gram and bottle gourd curry

Kurkure Bhindi

Okra lightly dipped in corn flour batter, coated with Indian spices & crispy fried

Potato Fry Masala

Potatoes sautéed with Gujarati spices

Ringan Bharta

Mashed eggplant cooked with Gujarati spices

Ringan Paapdi Daana

Eggplant and Indian beans cooked together flavored with Indian spices

Thiki Turiya

A spicy preparation of ridge gourd with Indian herbs and spices

Undhiyu

A mélange of potatoes, yam, eggplant and snow peas cooked in a mild curry sauce

Valor Muthiya Nu Shaak

Delicious curry made with gram flour dumplings stuffed with Indian beans



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Lentils

Bhindi Kadi

Sliced okra cooked in a thin yogurt prepared in a traditional Gujarati style

Dal Pancharatana

A delicious combination of five different lentils flavored with Indian spices and herbs

Gujarati Kadi

Gram flour gravy prepared with yogurt and Indian spices

Moong Dal Tadka

Split green gram cooked with tempered herbs, spices and garlic

Tuvar Dal Tadka

Yellow split peas prepared with Indian herbs and spices

Udad Dal

Split black gram cooked with tempered herbs and spices



Breads

Bhakri

Round flat crispy bread

Gujarati Puri

Fried mini puffy bread made from whole wheat flour

Thepla

Seasoned and flavored whole wheat bread



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Desserts

Basundi

Thick condensed milk

Carrot Kheer

A delicious pudding made with carrots, garnished with nuts

Kheer Kesari

Rice pudding deliciously flavored with saffron

Ladoo

Ball shaped Indian sweet made with sugar, flour and shortening

Lapsi

Coarse ground/ broken wheat cooked with butter and sugar

Mohanthal

Gram flour fudge with a touch of cardamom flavor

Shrikhand

A thick yogurt-based sweet dessert garnished with ground nuts, cardamom, and saffron

Vedmi

Whole wheat bread filled with sweet moong dal filling



Indo-Chinese Menu Selection

Appetizers

VEGETARIAN SELECTIONS

Chilly Paneer (Dry)

Cubes of cottage cheese, onions and peppers cooked in a spicy soy sauce

Chilly Potatoes

Cubes of cottage cheese, onions and peppers cooked in a spicy soy sauce

Gobi Manchurian (Dry)

Cauliflower flower batter fried and cooked in a soy based sauce

Tempura Vegetables

Batter dipped, deep fried vegetables served with garlic sauce

Vegetable Manchurian (Dry)

Batter fried shredded vegetables in spicy blend of Chinese herbs

Vegetable Spring Rolls

Savory vegetables filled in Chinese pastry wrappers

NON-VEGETARIAN SELECTIONS

Chilli Chicken (Dry)

Diced chicken cooked in a spicy soy sauce with onions & peppers garnished with scallions

Chicken Lollipops (Dry)

Chicken drumsticks marinated in Indian spices and herbs, fried to perfection

Chicken Manchurian (Dry)

Seasoned mince of chicken dumplings cooked in a Manchurian sauce

Chicken Spring Rolls

Deep fried Chinese wraps with a savory filling of minced chicken and vegetables



Main Entrees

VEGETARIAN SELECTIONS

Chilli Paneer (Gravy)

Cubes of cottage cheese, onions & peppers in a spicy soy sauce

Gobi Manchurian (Gravy)

Cauliflower flowerets batter fried and served in a spicy Manchurian sauce

Mix Vegetables in Hot Garlic Sauce

Assorted vegetables braised in fresh garlic and chili sauce

Vegetable Manchurian (Gravy)

Minced vegetable fried dumplings served in a Manchurian sauce



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NON-VEGETARIAN SELECTIONS

Chicken Chilli (Gravy)

Diced chicken cooked in a spicy soy sauce with onions & peppers garnished with scallions served in spicy gravy

Chicken in Ginger Sauce

Diced chicken stir fried and cooked in a ginger flavored sauce

Chicken in Hot Garlic Sauce

Chicken braised in fresh garlic and chili sauce

Chilli Lamb

Sliced lamb finished in a delicious sauce with onions & peppers

Chicken in Lemon Sauce

Chicken juliennes served in a lemon flavored sauce along with assorted vegetables

Chicken Manchurian (Gravy)

Seasoned mince of chicken dumplings served in spicy Manchurian gravy

Chilli Shrimp (at additional cost)

Seasoned shrimp, onions & peppers in a delicious sauce made with Chinese herbs



Rice / Noodles

Egg Fried Rice

Beaten eggs stir fried with rice and assorted vegetables

Chicken Fried Rice

Strips of white chicken meat stir-fried with beans, eggs, carrots and onion in rice

Hakka Noodles

Lo-mein noodles topped with assorted vegetables and Indian spices

Masala Noodles

Noodles cooked with vegetables and Indian spices

Paneer Fried Rice

Stir fried rice with cottage cheese cubes and assorted vegetables

Shrimp Noodles

Lo-mein noodles cooked with vegetables and stir fried shrimp

Vegetable Fried Rice

Rice stir fried with Chinese cabbage, snow peas, carrots and beans

Vegetable Noodles

Noodles stir fried with shredded cabbage, beans, green onions and carrots, garnished with scallions



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For more information, please contact us:

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