

# TAPASYA CATERING

Design Your Own Menu

## Snacks

### Non-Vegetarian

#### **Lehsooni Chicken Tikka**

Garlic flavoured chargrilled chicken tikka.

#### **Chicken Tikka Makhmali**

Cardamom and mace flavoured chicken tikka with cream.

#### **Achhari Murg Tikka**

Chicken tikka in yoghurt and pickling spices.

#### **Kadak Reshmi Seekh**

Skewered chicken mince, chargrilled and deep-fried.

#### **Shami Kebab**

Shallow fried lambs mince patties.

#### **Gilafi Seekh**

Skewered lamb mince, coated with vegetables, grilled in tandoor.

#### **Fish Amritsari**

Chunks of fish in spicy gram flour batter, deep-fried.

#### **Ajwaini Fish Tikka**

Caraway flavoured fish in yoghurt and spices, chargrilled.

#### **Gurdaspuri White Bait**

White baits in garlic gram flour masala, crisp, deep-fried.

### Vegetarian

#### **Vermicelli Fried Mushroom**

Vermicelli coated and deep fried button mushrooms.

#### **Batter Fried Babycorn**

Baby corn in spicy gram flour batter, deep fried.

#### **Veg. Tikki Kalimirch**

Veg. cutlets flavoured with black pepper, deep-fried.

#### **Crumb Fried Idli**

Chutney stuffed rice cakes crumbled and deep-fried.

#### **Chilli Paneer Tikka**

Tiny cottage cheese cubes, spiced and chargrilled.

#### **Aloo Til Tinka**

Sesame seed coated potato balls, deep-fried.

#### **Crunchy Cauliflower**

Deep-fried cauliflowers in spicy & crunchy batter.

#### **Vegetable Shami**

Ginger flavoured vegetable shami kebabs.

#### **Hara Kebab**

All green veggies clubbed, minted and deep-fried.

#### **Cheese Cherry Pineapple Sticks**

#### **Masala Kachori**

Crisp pastries stuffed with fennel and asafoetida flavoured urad lentil, deep-fried.

#### **Aloo Samosa**

Potato stuffed samosas.

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## Salads

- Kachumber Salad
- Green Salad
- Aloo Chana Chaat
- Pickled Vegetables
- Gram Lentil Salad
- Beetroot & Onion Salad
- Carrot & Raisin Salad
- Spiced Chick Pea Salad
- Kidney Beans Sweet n Sour
- Oriental Rice

## Soups

### Non Vegetarian

- Jehangiri Shorba
- Kharoda Shorba
- Paya Curry Soup
- Murg Yakhni
- Mulligatawny (with shredded chicken)

## Soups

### Vegetarian

- Rasam
- Mulligatawny
- Dal Palak Shorba
- Badami Shorba
- Tamater Dhania Shorba
- Dahi Shorba

## Main Course (Non Vegetarian)

### Chicken

#### Murg Kandhari

Tender pieces of chicken cooked in a blend of cashew nut and melon seed paste with cream and garnished with fresh pomegranate seeds.

#### Murg Saagwala

Succulent pieces of chicken cooked with spinach and spices and garnished with fire juliennes of ginger.

#### Murg Kashmiri

Chicken cooked with Kashmiri spices and saffron.

#### Murg Do Piazza

Pieces of chicken cooked in a rich onions gravy and topped with sliced sautéed onions.

#### Murg Makhani

Succulent marinated chicken cooked in the tandoor and simmered in satin smooth makhani gravy.

#### Kadhai Murg

A Peshawari speciality – Chicken with chopped tomatoes, ginger and chillies cooked with fresh herbs and flavoured, with kasoori methi.

#### Murg Korma

A mild chicken curry prepared with Indian spices, condiments and yoghurt.

#### Rogan E Murg

Chicken cooked with traditional Kashmiri spices.

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## **Murg Nawabi**

Chicken cooked in spicy masala garnished with hard boiled eggs.

## **Tariwala Murg**

A light chicken curry cooked with tomatoes and coriander.

## **Murg Mahan Palak**

Succulent pieces of chicken cooked with spinach and tomatoes.

## **Kadai Tangri**

Drumsticks finished with a red tomato based masala

## **Murg Lababdar**

Tender pieces of chicken cooked in creamy tomato gravy.

## **Murg Chana**

Chicken cooked with garlic, tomatoes and spices and combined with chickpeas.

## **Murg Mokul**

Succulent roasted chicken, shredded and cooked in a light cashew nut based gravy.

## **Lamb**

### **Gosht Masaedar**

Tender lamb cooked in a thick gravy with ginger.

### **Maans Ka Soweta**

Tender lamb cooked in a typical Rajasthani style.

### **Safed Maans Jaipuri**

A rich lamb curry cooked in cashew nut paste. A typical Rajasthani preparation without chillies.

### **Bhuna Gosht**

Tender pieces of lamb stir-fried with fresh tomatoes and a special blend of spices.

### **Rogan E Gosht**

Succulent pieces of lamb cooked in traditional Kashmiri spices.

### **Gosht Chutneywala**

Our Chef's speciality: Boneless pieces of lamb cooked and finished in pudina flavoured gravy.

### **Gosht Panchrangi**

A delightful combination of lamb and pickling spices.

### **Gosht Saagwala**

Tender pieces of lamb cooked with spinach and traditional Indian spices.

### **Keema Kaleji**

Traditional combination of minced lamb and liver cooked in onion and tomato based gravy

### **Gosht Khada Masala**

Traditional Gypsy delicacy: Lamb cooked with whole spices in a delectable gravy.

### **Gosht Elaichi Pasanda**

Marinated tender lamb cooked in a light cardamom flavoured gravy.

### **Lal Maans**

A spicy delicacy of tender lamb cooked with garlic, onion and yoghurt.

### **Kabuli Gosht**

Tender pieces of lamb cooked with Indian spices and chickpeas.

### **Gosht Korma**

Tender pieces of lamb cooked in a cashew nut based mild gravy.

### **Masaedar Chops With Keema**

An unusual combination of lamb chops cooked with minced lamb.

### **Kadai Gosht**

A Peshawari speciality: Tender lamb coked in authentic kadhai gravy.

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## **Fish**

### **Fish Korma**

Yoghurt based fish preparation cooked without turmeric.

### **Methi Fish Curry**

Fenugreek flavoured fish curry.

### **Fish Amritsari**

A dry fish preparation, coated with gram flour batter, deep-fried.

### **Bengali Fish Curry**

Mustard flavoured, thick and spicy fish curry.

### **Goanese Fish Curry**

Coconut and palm vinegar flavoured fish curry.

### **Kashmiri Machchi**

Fish simmered with turnips, yoghurt, fennel and ginger powder.

## **Main Course (Vegetarian)**

### **Cottage Cheese**

- Methi Paneer
- Paneer Lababdar
- Paneer Jalfrazi
- Paneer Makhana
- Paneer Do Piazza
- Palak Paneer
- Paneer Makhana Masala
- Paneer Kesri
- Palak Paneer Bhurji
- Mattar Paneer
- Paneer Birbali Pasanda
- Paneer Mircha
- Khumb Paneerkadai Paneer
- Paneer Hara Cholia
- Rasbhari Mattar

### **Cauliflower**

- Gobhi Mussllam
- Gobhi Aloo Masaledar
- Gobhi Adraki
- Keema Gobhi Mattar
- Alu Gobhi Mattar Tarkari
- Gobhi Mushroom Masala
- Gobhi Achari
- Gobhi Kashmir

### **Mushroom**

- Mushroom Palak Ki Bhujiya
- Mushroom Hara Piaz
- Mushroom Do Piazza
- Mushroom Jalfrazi
- Mushroom Mattar Rizala
- Mushroom Taka-Ta
- Mushroom Makai
- Achari Mushroom Tandoori

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## Potatoes

- Aloo Dum Banarsi
- Aloo Dum Kashmiri
- Aloo Tamater Ka Cut
- Aloo Dum Churtneywale
- Charra Aloo Masaledar
- Bhindi Aloo Mirch Ki Sabzi
- Achari Aloo
- Jeera Aloo
- Aloo Methi

## Seasonal Vegetables

- Methi Chaman
- Bhindi Kurkuri (Gujarati)
- Baigan Masaledar
- Gajjar Methi Mattar
- Achari Bhindi
- Methi Mattar Aloo
- Bhagar-e- Baigan
- Phaldari Kofta

## Mix Vegetable Based

- Mix Vegetable Korma
- Mix Vegetable Jalfrazy
- Navrattan Tawa Veg.
- Kaji Khoya Makhana Curry
- Mix Vegetable Kalimirch
- Navrattan Korma

## Green Vegetables

- Patiala Shahi Dudhiya Mattar
- Bhunda Khumb Mattar Lababdar
- Veg. Kofta Palak Gravy
- Khumb Hara Piyaz
- Sukhe Mattar Chatpatte
- Sarsoon Ka Saag
- Bhutta Methi Palak

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## Rice/Pulao

- Jeera Pulao
- Pulao
- Jodhpuri Pulao
- Kashmiri Pulao
- Biryani
- Navrattan Pulao
- Zafrani Pulao
- Peas Pulao
- Moti Pulao
- Kabuli Pulao
- Curd Rice
- Lemon Rice
- Mix Vegetable
- Yakni Pulao
- Hyderabadi
- Dum Veg. Biryani
- Jeera & Onion

## Dal

- Dal Makhani Raita
- Dal Bukhara
- Dal Haryali Raita
- Channa Pindi Raita
- Dal Panchmelli Raita
- Yellow Dal Tarkewali
- Onion Raita
- With Sounth
- Indian Raita
- Dal Lobhia Masala
- Dal Masla
- Punjabi Kadi
- Rajmah Raseela
- Sukhi Dal Adraki

## Curd

- Mix Veg.
- Mint Raita Pineapple
- Boondi
- Potato
- Cucumber
- Dahi Pakori
- South

## Indian Assorted Breads

- Naan: Garlic, Plain, Butter
- Roti: Plain, Khasta, Missi, Methi & Roomali
- Pratha: Plain, Pudina, Methi, Lacha, Verki
- Kulcha: Aloo, Paneer