

TAPASYA CATERING

PREMIUM MENU Vegetarian A

Pre-Starter

Kerala Chaas (Salted) / Alphonso Mango lassi

Starters

Subz Kalimirch roll: Freshly ground black pepper flavoured Vegetable duxelle roll.

Mysore Bonda: Potatoes tampered with mustard and curry leaves in a gram flour batter.

Paneer Shashalik: Cubes of Cottage Cheese flavoured with rock salt.

Main Course

Paneer Methi Malai: Fenufreek Flavoured cottage cheese.

Subz Tomato Cut: Garden fresh vegetable with tomatoes flavoured with onion seeds.

Makai Palak: Garlic flavoured bland of baby corn and fresh emerald spinach.

Gobhi Mattar Keema: Florets of cauliflower tossed with garden peas, ginger and cumin seeds.

Tawe Ki subzi Served on Tawa: Assorted whole vegetables like chatpatti Arbi, Stuffed Capsicum, Tomato, Okra, Baby Aubergine Grilled with mango powder.

Aloo Anardana: Cumin Potatoes tossed with pomegranate seeds.

Dal Makhani: Balck Dal from North Frontier.

Jeera Pulao: Cumin flavoured rice.

Khajoori Naan / Methi Parantha / Peethi Puri Achar / Chutney / Papad / Raita / Salad /
Asst.papad.

Dessert

Gajjar Ka Halwa: A traditional Indian carrot Pudding.

- Or -

Gulab Jamun: Balls of reduced milk dipped in rose flavoured syrup.

- Or -

Any Indian Sweet of Choice