

TAPASYA CATERING

TRADITIONAL MENU

Non-Vegetarian A

Starters

Fish Tikki

Cubes of fish wrapped in a mustard flavoured yoghurt marinade roasted over charcoal.

Murgh Malai Kebab

Delicately spiced, succulent char grilled chicken marinated with cheese mace and cardamom.

Punjabi Khasta Tikki

Shallow fried patties of mashed potatoes stuffed with green peas, chopped ginger, topped with mint and dried mango chutney.

Main Course

Allepey Fish Curry

Cubes of fish stewed in a ginger spiced coconut gravy soured with raw mango.

Murgh Handi Lazeez

Chicken simmered in a creamy yoghurt and brown garlic gravy made heavy with the rich aroma of the green cardamom, mace and saffron, slow cooked on dum – in an earthenware pot.

Roghanjosh

This perennial North Indian favourite – spiced lamb cooked in the traditional spicy gravy.

Khumb Hara Pyaz

Mushrooms and spring onions tossed in a cumin tempered onion and tomato masala.

Sag Aloo

A wonderful combination of pureed spinach and potatoes prepared with fresh herbs and spices.

Tadka Dal

Red and yellow lentils tempered with burnt garlic and cumin

- **Pulao Rice**
- **Naan**
- **Papad / Chutney / Pickle**

Dessert

Gulab Jamun

Golden dumpling of reduced milk soaked in rose accentuated syrup accompanied with vanilla ice cream.

Gajjar Halwa

Indian carrot pudding served warm with vanilla ice cream.