



tamarai catering

## INDIAN MENU SELECTION

### STARTERS

#### SEA FOOD

##### **Fish Amritsari**

Crispy fish marinated with spiced gram flour

##### **Soft Shelled Crab Tossed in Black Mustard and Roasted Coconut Flakes**

##### **Machli Methi Tikka**

Fenugreek infused fish

##### **Tandoori King Prawn Lahsuni**

Garlic infused char grilled king prawns

##### **Rawa Crisp Soft Shell Crab with Tomato Garlic Dip**

##### **Dakshini Crab Cakes**

White crab meat flavoured with South Indian spices, served with salad and coconut chutney

##### **Pepper Scallops**

Hand-dived king scallops seared with spring onions, garlic cloves, cherry tomatoes and crushed black pepper

##### **Prawn Tak-A-Tak**

Combining the Punjabi tak-a-tak style of cooking and prawns cooked in South Indian spices. Served with a typical North Indian spiced gram flour bread - missi roti.

##### **Sufiyani Salmon**

Velvety morsels of salmon flavoured with a blend of royal cumin and dill prepared in a clay oven on charcoal

##### **Jhinga Lasooni**

King prawns subtly spiced with garlic prepared in a clay oven on charcoal

#### LAMB

##### **Keema Tak-A-Tak**

Lamb mince tossed with a tangy masala. Served with reshmi parantha

##### **Adraki Chaampen**

Tender lamb chops marinated with fresh ginger and tandoori spices prepared in a clay oven on charcoal

##### **Lamb Seekh Kabab**

Juicy lamb mince kababs laced with freshly chopped coriander and red onion prepared in a clay oven on charcoal

##### **Shikampuri Kabab**

Ground lamb kababs flavoured with cinnamon and cardamom filled with mint and onion

##### **Lamb Methi Wali Boti**

Fenugreek flavoured tender lamb chunks skewered and char grilled

##### **Kadak Galouti, Onion and Mint chutney**

Unbelievably tender traditional Lucknowi lamb kabab made crisp, served with onion and mint relish



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### POULTRY

#### **Gazab ka Tikka**

Bite sized chicken tikka prepared in a unique marinade of cheese & cream

#### **Bhatti Chicken**

Star anise and mint infused grilled chicken

#### **Chicken Chakundri Tikka**

Chicken kabab marinated with beetroot, ginger, garlic and yoghurt

#### **Chicken Raunak-E-Seekh**

Chicken kabab coated with chopped coriander and bell pepper

#### **Chicken Malai Tikka**

Cheddar cheese, cardamom and fennel flavoured chicken tikka

#### **Chicken Kali Mirch Tikka**

Cheese and crushed pepper flavoured chicken tikka

#### **Chicken 65**

Star anise crisp chicken cubes

### Vegetarian

#### **Dahi Puri**

Crisp flour spheres filled with a tangy medley of chickpeas, yoghurt and chutney

#### **Aloo Bonda with Pudina Chutney**

Spiced fritters of potatoes and cashew nuts served with mint chutney

#### **Methi Makai Kabab**

Sweet corn and fresh fenugreek patties

#### **Tandoori Badami Broccoli**

Char roasted florets crusted with almond flakes and cheese

#### **Narial Makkai**

Coconut and herb crusted baby corn

#### **Saboodana Dhania Tikki**

Coriander, peanut and tapioca patties

#### **Podi Idli**

Steamed rice dumplings tossed with butter and special Madras spice mix

#### **Dhingri Kabab**

Melt in mouth mushroom kababs

#### **Mini Vada with Coconut Chutney**

South Indian lentil fritters served with coconut chutney

#### **Tandoori Bhuni Gobhi**

Char roasted florets of cauliflower coated with spiced yoghurt

#### **Bhojpuri Aloo**

Crispy and tangy potato cubes spiked with crushed red chillies

#### **Palak Chilgoza Kabab**

Mini kababs of spiced spinach and pine nuts with a hint of dill

#### **Punjabi Samosa**

Filled with spiced potatoes and green peas



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### **Spinach and Onion Pakoda**

Batter fried with crushed coriander and fennel seeds

### **Aloo Pudina Tikki**

Fried patties of mashed potatoes flavoured with mint and ginger

### **Paneer Tikka Achaari**

Pickle flavoured grilled Indian cottage cheese

### **Harra Paneer Tikka**

Chunks of soft Indian cheese coated with a green marinade of fresh herbs and spices

### **Bharwan Chhoti Simla Mirch**

Grilled baby red peppers, stuffed with spiced cheese

## **SALADS / RAITA**

### **Papri Chaat**

A refreshing combination of semolina and flour chips covered with chilled yoghurt, chutneys, ginger and hot spices

### **Mixed Salad Leaves, Grapefruit, Cherry Tomatoes with Wild Ginger Dressing**

### **Kachumber Salad**

Chopped onion, cucumber, tomato, mint, coriander, chillies and lemon

### **Green Salad**

Sliced onion tomato cucumber and carrot

### **Dahi Bhalla**

Lentil dumplings in sweetened yoghurt

### **Boondi Raita**

Yoghurt with tiny lentil fritters

### **Kachumber Raita**

Yoghurt with chopped onion, cucumber, tomato, mint, coriander, chillies and lemon

### **Pineapple and Black Pepper Raita**

## **MAINS**

## **SEA FOOD**

### **Konkan Prawn Masala**

Succulent prawns gently simmered in a tongue tickling sauce with spices of Goa

### **Panch Phooran Tilapia**

Pan grilled black Tilapia on a bed of Bengali style sauce cooked with five pickling spices (mustard seeds, aniseed, fenugreek seeds, coriander seeds and onion seeds)

### **Malabar Prawn Curry**

King prawns marinated in coconut milk and simmered in red chilli and kokum sauce

### **Bangla Shrimp and Aubergine Curry**

King prawn and aubergine curry with a distinct mustard flavor

### **Prawn Balchao**

Goan pickled prawns



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### **Shahi Machhi Korma**

Fish in a rich poppy seed and yoghurt sauce

### **Prawn Moilee**

King prawns in a peppery coconut sauce

### **Patrani Machhi**

Steam cooked fish with coriander and coconut wrapped in a banana leaf

### **Goan Fish Curry**

Fish in a fiery hot red chilli and coconut sauce

### **Manglorean Fish Curry**

Tangy tamarind and coconut sauce flavoured with asafoetida

### **Doi Machh**

Bengali fish curry made with yoghurt

## **LAMB**

### **Shehnai Gosht**

Tender lamb shank, on the bone, pot roasted with cardamom and mace - finished in a fragrant herb flavoured sauce.

### **Kesar Elaichi Gosht**

Succulent pieces of lamb in a rich Lucknowi cashewnut and cream sauce with a dash of saffron

### **Dhaniwal Korma**

Lamb cooked in a dairy and coriander sauce

### **Kashmiri Rohganjosh**

Kashmiri lamb flavoured with cardamom and cloves

### **Rara Gosht**

Robust Punjabi lamb preparation that uniquely combines chunks of lamb and spiced minced lamb

### **Lamb Vindaloo**

Tangy and fiery Goan lamb preparation with flavours of cinnamon, cardamom and red chillies

### **Lamb Yakhni**

A subtly spiced lamb in yoghurt sauce cooked Kashmiri style

### **Keema Mattar**

Ginger flavoured minced lamb with green peas

### **Methi Maaz**

Kashmiri style minced lamb dish cooked with fresh fenugreek leaves

### **Gosht Lucknowi Korma**

Lucknowi lamb preparation in a rose and saffron flavoured sauce

### **Chettinad Lamb Chilli Fry**

Lamb tossed with crushed tamarind masala flavoured with peppercorns, aniseed and star anise

## **POULTRY**

### **Sharabi Kababi Tikka Masala**

Chicken tikka cooked in a rich tomato sauce flamed with brandy.

### **Kerala Chicken Stew**

A casserole of chicken, potatoes and fresh coriander cooked in a coconut milk sauce tampered with mustard seeds, curry leaves and whole dried red chillies.



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### **Chicken Chettinad**

Chicken cooked in a hot sauce with a predominant flavour of pepper, aniseed and curry leaves

### **Chooza Makhni**

Tandoori smoked spring chicken bites cooked in a buttery tomato and cream sauce

### **Chicken Xaccuti**

Traditional Goan chicken in a spicy poppy seed sauce

### **Kadhai Chicken**

Chicken tossed in a tangy masala with tomatoes, peppers, ginger and crushed coriander seeds

### **Chicken Nilgiri Korma**

Fragrant chicken cooked in fresh green herb sauce

### **Methi Murgh**

Tender pieces of chicken cooked in an onion and tomato sauce flavoured with fresh fenugreek and ginger

### **Saag Murgh**

Chicken in tangy spinach sauce

### **Kolhapuri Chicken**

Fiery Maharashtrian chicken curry

### **Kashmiri Chicken**

Spicy chicken in a light sauce flavoured with dry ginger and fennel

### **Murgh Zafrani Korma**

Chicken in cashew nut and cream sauce flavoured with saffron

### **Vegetarian**

#### **Paanch Mirchi ka Paneer**

Juicy chunks of cottage cheese cooked flavoured with five mirchis (peppers) – black pepper, white pepper, bell peppers, green & red chillies

#### **Kurkuri Bhindi**

Crisp fried okra chips tossed with mango and red chilli powder

#### **Gobhi Methi Malai**

Deep-fried cauliflower florets cooked with ginger, fresh fenugreek, green peas and fresh cream

#### **Vegetable Yakhni**

Garden vegetables cooked Kashmiri style in a yoghurt sauce delicately flavoured with aniseed and cardamom

#### **Baghare Baingan**

Egg plant in piquant peanut and sesame sauce

#### **Baingan Bharta**

Punjabi recipe of smoked aubergine

#### **Achari Bhindi**

Okra cooked with pickling spices

#### **Bhindi Hara Pyaaz Masala**

Okra cooked in spring onion

#### **Gobhi Kaju Masala**

Deep fried florets of cauliflower tossed in tangy coating sauce with cashew nuts

#### **Bhuni Gobhi Mattar**

Cauliflower and green peas medley



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### **Mushroom Palak Makkai**

Finely chopped spinach and corn kernels, prepared with garlic and tomatoes

### **Mattar Mushroom Chota Bhutta**

Three types of mushrooms, baby corn and green peas tossed in a ginger and fenugreek flavoured masala

### **Avial**

Mixed vegetables in coriander flavoured coconut and yoghurt sauce

### **Porial**

Seasonal vegetables tempered with south Indian spices and herbs

### **Palak Malai Kofta**

Filled paneer spheres in creamed spinach

### **Kadhai Paneer**

Juicy chunks of curd cheese freshly tossed with onion and pepper, flavoured with green coriander

### **Paneer Makhni**

Cottage cheese in tomato and cream sauce

### **Kadi Pakoda**

Gram flour dumplings in aromatic yoghurt sauce

### **Palak Paneer**

Cottage cheese in spinach sauce

### **Subz Miloni**

A mélange of vegetables and spinach

### **Sarson ka Saag**

Quintessential Punjabi recipe of mustard leaves

### **Jeera Aloo**

Cumin flavoured dry preparation

### **Kashmiri Dum Aloo**

New potatoes cooked in spicy and tangy yoghurt sauce

### **Methi Aloo**

Potatoes tossed in braised fenugreek leaves

### **Rajasthani Palak Chilgoza**

Chopped spinach cooked in its own juices crushed chilies, garlic and pine nuts

### **Haaq**

Luscious leaves of distinct Kashmiri spinach, flavoured asafoetida and fennel

### **Kamal Kakdi Kofta Palak Malai**

Lotus root dumplings stuffed with nuts in creamed spinach

### **Pindi Choley**

The ever favourite chick peas recipe

### **Channa Paneer**

Chick peas and Indian cottage cheese in an onion and tomato sauce

### **Dal Makhni**

Buttery black lentils simmered for 14 hours, finished with tomatoes, ginger and cream

### **Rajmah Kashmiri/Punjabi**

Red kidney beans cooked to your liking

### **Selection of Dals/Lentils of your choice**



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### RICE

Zafrani Pulao  
Mattar Pulao  
Tomato and Mint Pulao  
Vegetable Biryani  
Lamb Biryani  
Chicken Biryani  
Steamed Basmati

### BREADS

Roti Indian Breads  
Naan  
Pudina Parantha  
Missi Roti  
Assorted Kulcha with Choice of Filling  
Chappati  
Baqar-Khani  
Sheer-Maal

### DESSERTS

Rasmalai  
Carrot Halwa  
Moong Dal Halwa  
Gulab Jamun  
Phirni  
Mango Kheer  
Shahi Tukda  
Assorted Indian Sweets  
Assorted Kulfi