



tamarai catering

TRADITIONAL INDIAN CANAPÉS

SEAFOOD

Fish Amritsari

Crispy fish marinated with spiced gram flour

Machli Methi Tikka

Fenugreek infused fish

Tandoori King Prawn Lahsuni

Garlic infused char grilled king prawns

Dakshni 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 on typical North Indian spiced gram flour bread - missi roti

Sufiyani Salmon

Velvety morsels of salmon flavoured with a blend of royal cumin and dill

Jhinga Lasooni

King prawns subtly spiced with garlic

LAMB

Adraki Chaampen

Tender lamb chops marinated with fresh ginger and tandoori spices

Lamb Seekh Kabab

Juicy lamb mince kababs laced with freshly chopped coriander and red onion

Shikampuri Kabab

Ground lamb kababs flavoured with cinnamon and cardamom stuffed 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 crisper, served with onion and mint relish

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



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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 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 Makai

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 chilies

Palak Chilgoza Kabab

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

Punjabi Samosa

Stuffed with spiced potatoes and green peas

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

Hara 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