the catering outfit

INDIAN MENU

MAINS

tandoori paneer tika (v,gf) (4oz)

grilled skewered fresh cheese, bell pepper, red onion, japanese eggplant, oven roasted tomato marinated in greek yogurt and tandoori spice, charred red onion and burnt lime

butter chicken (gf) (4oz)

yogurt marinated chicken thigh stewed with sweet onion in a turmeric, garam masala, kashmiri chili, cumin, ginger, garlic and tomato cream sauce

pav bhaji (v,gf) (4oz)

cauliflower, potato, pea, onion, bell pepper, tomato, garlic, ginger, ghee and pav bhaji masala

SIDES

kachumber (vn,gf) (2oz)

lemon, cucumber, himalayan sea salt, tomato, green chili, red onion, coriander leaves

coconut burfi (v,gf) (1 each)

grated coconut, cane sugar, milk, cardamom, pistachio

cumin rice (vn,gf) (4oz)

cumin scented basmati rice with cilantro, cumin seed and green cardamom

flatbread (v) (36 pieces)

evoo brushed mini garlic chili flatbreads

papadam (vn, gf) (8oz)

crispy cumin lentil chips

mint coriander chutney (vn,gf) (¾ oz)

ginger, lemon, fresh mint, cilantro, serrano, maldon

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