

Aaswad Caterers Menu Card

Welcome Drinks

1. Panhe
2. Sol-kadhi
3. Tomato soup
4. Plain butter-milk
5. Masala butter-milk
6. Lemon juice

Snacks

1. Kande pohe
2. Upma
3. Idly – vada
4. Sabudana khichdi
5. Sevaiya upma
6. Bread pakoda
7. Onion pakoda
8. Chilli pakoda
9. Potato pakoda
10. Ajwain pakoda
11. Palak pakoda
12. Mixed-dal pakoda
13. Moong-dal pakoda
14. Methi pakoda
15. Banana pakoda

Curry

1. Kanda batata rassa
2. Flower batata matar rassa

3. Batata matar dry bhaji
4. Batata kobi dry bhaji
5. Flower matar dry bhaji
6. Kanda batata dry bhaji
7. Batata gavar bhaji
8. Batata mirchi bhaji
9. Bottle gourd bhaji
10. Bhendi fry
11. Padwal bhaji
12. Farasbi bhaji
13. Palak with kadhi
14. Methi dry bhaji
15. Brinjal masala
16. Tendaly sabji
17. Kaarala bhaji
18. Papadi batata
19. Lal bhopala bhaji
20. Mataki usal
21. Chawli usal (red, white)
22. Chole
23. Brown channa masala
24. Panner butter masala
25. Palak paneer
26. Jeera aloo
27. Dum aloo

Roti Items

1. Chapati
2. Phulka
3. Puri
4. Tomato puri
5. Spicy puri
6. Palak puri
7. Puran poli
8. Coconut chapati
9. Gool poli
10. Jowar bhakari
11. Bajara bhakari
12. Sheera poli

Rice Variety

1. Masale bhath
2. Pulav
3. Lemon rice
4. Curd rice
5. Tondaly bhath
6. Puliogare
7. Bisi-belebhath
8. Sakhar bhath
9. Plain rice

Sweet Dishes

1. Shrikhand
2. Amrakhand
3. Gulab jamun
4. Basundi
5. Sheera

6. Modak
7. Sevaiya kheer
8. Gajar halwa
9. Dhudhi Halwa
10. Moong dal halwa
11. Amras (Seasonal)
12. Angoor basundi
13. Fruit salad
14. Besan laddu
15. Rawa laddu
16. Motichur laddu
17. Rawabesan laddu
18. Coconut burfi
19. Sudharus with lemon
20. Sudharus with pineapple

Special Dishes

1. Brinjal bharta
2. Potato bharta
3. Pumpkin bharta
4. Ladys-finger bharta
5. Snake gourd bharta
6. Panchamrut
7. Vatli dal
8. Ambe dal (Seasonal)
9. Dahi boondi
10. Kothimbeer wadi
11. Matar karanji
12. Sabudana wada
13. Potato wada
14. Bhajani wada

15. Dahi wada
16. Cutlet
17. Pav Bhaji
18. Chole Bhature
19. Veg Sandwich
20. Cheese Sandwich

Pickle Varieties

1. Mango (Seasonal)
2. Lemon
3. Green chilli
4. Mixed

Chutney

1. Coconut
2. Ground-nut
3. Green tomato
4. Til
5. Kairus (Seasonal)

Fried Items

1. Papad
2. Fryums
3. Sanagi mirchi
4. Kurdai

Rayata Items

1. Cucumber
2. Tomato
3. Beet-root
4. Carrot
5. Radish
6. Snake-gourd

7. Mixed Veg Salad
8. Rajasthani Salad

Chinese Variety

1. Gobi Manchurian (dry, with gravy)
2. Veg Manchurian (dry, with gravy)
3. Veg Noodles
4. Veg fried rice
5. Spring roll