

Meat & Grill
CATERing



MENU

HALAL | NON-HALAL

VEGETARIAN | NON-VEGETARIAN

A Live Onsite Catering Company For Intimate Gatherings Parties,
Weddings, Corporate Events, Or Any Occasion.

Meat&Grill Catering | 0793 1099 139 | @meatandgrill_catering | info@meatgrill.co.uk

- - NON-VEGETARIAN STARTERS - -

JUICY LAMB KEBABS

Mince from succulent cuts of lamb, our kebabs are seasoned with a blend of aromatic spices, resulting in a tantalising taste experience.

TENDER TANDOORI LAMB CHOPS **

Our premium chops are carefully selected to ensure the utmost quality. & tenderness. Tender Meat falling off the bone bursting with flavour.

TANDOORI LAMB TIKKA | CHICKEN TIKKA

Marinated with our own blend of secret spices overnight. Tremendous flavour
Finished and tossed in Organic Ghee & secret spices for a Tremendous flavour.

MURGH MALAI TIKKA

Smothered in a wet rub of yogurt, warm spices, & fresh herbs. A tantalising taste.

TANDOORI KARAHÍ CHICKEN WINGS

Marinated in our home-made tandoori spices overnight. Cooked in our Karahi with ghee to perfection. 100% tender and juicy bursting with flavour.

SHAHÍ JEERA CHICKEN WINGS

Introducing our flavourful Jeera Chicken Wings. We make our own Shahi jeera. This is a Homemade recipe passed down generations.

KASHMIRI CHICKEN THIGHS [DICED]

A culinary delight that will transport your taste buds to Kashmir. Marinated in a blend of aromatic spices to create a burst of flavours with every bite.

AMRITSARI FISH [WHITE CHUNKY COD]

Premium pieces of fish fillets. Marinated in a blend of aromatic spices & deep-fried to perfection. A crispy exterior and tender interior.

KASHMIRI BUTTERFLIED LEG OF LAMB [SPECIAL] **

Marinated in traditional Kashmiri spices and herbs, resulting in a juicy texture. Perfect for a special occasion or a cozy night in. A dish sure to impress.

- - VEGETARIAN STARTERS - -

PANEER TIKKA

Chunks of fresh paneer marinated in our spices & grilled to perfection.

CHILLI PANEER

Golden & charred on the outside, soft and creamy on the inside. A must try.

MIXED POKORAS / BHAJIA

Our Signature crispy Pokoras are made from a combination of potatoes, onions & spices, mixed with a savoury batter and deep-fried to perfection.

HOMEMADE SAMOSAS [VEG | PANEER]

Handcrafted with love made using fresh traditional recipes passed down through generations. Fried to a delicious crisp pastry with a deep flavour.

CRISPY VEG SPRING ROLLS

These delectable appetisers are filled with a savoury mixture of vegetables and wrapped in a thin and crispy pastry shell.

GOBI MANCHURIAN

Crispy cauliflower. Deep-fried giving it a crispy texture, tossed in our secret flavourful sauce made with soy sauce, garlic, ginger, and other aromatic spices.

TANDOORI HALLOUMI

This traditional Middle Eastern cheese is marinated in a blend of aromatic tandoori spices, resulting in a unique and mouthwatering taste.

TANDOORI PORTOBELLO MUSHROOMS **

Large meaty Portobello mushrooms grilled to perfection. A tender & juicy texture.

CHILLI GARLIC MOGO [DRY OR WET]

Made from crispy and golden cassava (mogo) chunks, this dish is infused with a fiery blend of chilli and garlic.

MASALA CHIPS / PLAIN CHIPS

Crispy masala chips bursting with flavour. Made with a special blend of spices, each bite delivers a satisfying crunch and a burst of delicious masala goodness.

- - NON-VEGETARIAN MAINS - -

KARAHI GOSHT [BONE | BONELESS]

Fresh tender pieces of mutton, cooked in a karahi with a thick and aromatic gravy. The meat just falls of the bone.

KEEMA

High quality minced lamb meat cooked with a combination of onions, garlic, ginger, and a medley of aromatic spices.

KARAHI CHICKEN

Succulent pieces of chicken cooked in a karahi with a generous amount of ghee & secret blend of spices along with onions, tomatoes, and spices.

METHI CHICKEN

The star ingredient of this dish is our fresh methi which adds a unique taste to the chicken bursting with flavours.

BUTTER CHICKEN / MURGH MAKHANI

Marinated in yogurt and spices cooked in a tandoor until its juicy & succulent. The sauce is made with a blend of aromatic spices giving the dish its distinct taste.

LAMB CHOP CURRY **

Each succulent chop is marinated in a rich secret sauce to create a harmonious balance of taste. The meat effortlessly falls, with a delightful kick of heat.

OUR SPECIAL LAMB KOFTE CURRY **

A secret bespoke recipe. Seasoned with a blend of traditional spices, creating an amazing depth of flavour. Slowly simmered in a rich and aromatic curry sauce.

HYDERABADI CHICKEN BIRYANI

The long-grain basmati rice is cooked to perfection, each grain separate and fluffy mixed with succulent soft chicken pieces.

HYDERABADI LAMB BIRYANI

Cooked the dum style involving layering the marinated meat & partially cooked rice in a heavy-bottomed pot. A truly fragrant warming delicious dish.

- - VEGETARIAN MAINS - -

MAKHANI DAAL

Whole black lentils & red kidney beans cooked with spices, butter & cream.

TARKA DAAL

Split yellow lentils, & a variety of spices. It's all about our "tarka," which involves frying spices in hot ghee and then adding them to the cooked lentils.

GOBI ALOO

Sautéed cauliflower florets, diced potatoes in a blend of aromatic spices, Cooked to perfection, retaining its natural tenderness and fragrant spices.

SAAG [WITH PANEER]

Fresh spinach made with aromatic spices. The star of our dish is the paneer adding a creamy and slightly tangy element to the saag.

OUR FAMOUS BOMBAY ALOO

Tender potatoes, aromatic spices, tangy tamarind, this dish offers a perfect balance of Flavors. Cooked to perfection, creating a soft and creamy texture.

MIXED VEG SABZI

Vegetables chopped & simmered in Ghee & spices for a fragrant delicious taste.

BHAIGAN ALOO

Mouthwatering combination of tender eggplant and soft potatoes, infused with the warm and earthy flavours of the spices.

CHANA MASALA

A popular choice for vegetarians & vegans alike. Cooked to perfection in a rich & robust tomato-based gravy resulting in a tender & creamy texture.

HYDERABADI VEG BIRYANI

Cumin, coriander, turmeric, and saffron are used to infuse our biryani with an irresistible aroma and taste combines with fresh vegetables.

A rich flavour profile that will tantalise your taste buds.

- - SIDES - -

PLAIN RICE

Plain and Fluffy Basmati Rice.

JEERA RICE

Made with high-quality ingredients and expertly cooked to perfection, our Jeera Rice is fluffy, light, and packed with the rich flavours of cumin.

VEGETABLE RICE

Combining fluffy rice with a medley of fresh vegetables, peas, carrots, corn, and green beans.

NAANS [BUTTER | GARLIC | CHILLI]

Fresh Fluffy Tandoori Naans cooked in our Tandoor.

RAITA [PLAIN | BUNDI]

Made with creamy yogurt, fresh cucumbers, and a blend of aromatic spices, our raita offers a refreshing and cooling taste.

MIXED SALAD

Lettuce, Fresh Red Onions, Vine Tomatoes, Cucumbers, Chillies
[ON REQ: Olives, Feta cheese, Red-Green Peppers]

OUR DELICIOUS HOMEMADE SAUCES | CHUTNEYS

Garlic Sauce | Tamarind sauce | Chilli Sauce | Green Chutney
Mint Chutney | Scotch Bonnet Chutney | Mums Secret Chutney

- - DESSERTS - -

GULAB JAMAN [ICE CREAM OPTIONAL]

Made from a mixture of milk, flour & sugar, these soft and spongy dumplings are deep-fried until golden brown & then soaked in a rose-flavoured sugar syrup.

RASMALAI

Made from paneer (Indian cottage cheese), cooked in sugar syrup before being soaked in a creamy milk mixture. A light and decadent dessert.

JALEBI

Made by deep-frying a wheat flour batter in, which is then soaked in sugar syrup.

KHEER

Rich and creamy delight Made with the finest quality basmati rice, simmered in sweetened milk, and infused with aromatic cardamom and saffron.

GAJER KA HALWA

A rich & indulgent sweet dish made from grated carrots, milk, sugar, ghee, & nuts. Cooked in milk until soft, Garnished with chopped nuts.

OLD MONK SOAKED GULAB JAMAN

Indulge in the rich & decadent Flavors of our traditional rum gulab jamun. Made with premium ingredients, soaked in a sweet syrup infused with Old Monk rum

KULFI [MALAI | PISTACHIO | MANGO]

Dense & smooth, similar to ice cream & with a more intense flavour.

FRESHLY CUT EXOTIC FRUITS

Selection of fresh seasonal fruits, expertly cut and presented.

FRESH CREAM CAKES

An assortment of luscious cream cakes.

ICE CREAMS

Delectable creamy ice cream, made with the finest ingredients.

[VANILLA | CHOCOLATE | MINT | RUM + RASIN | STRAWBERRY | ETC]

- - JIKO PIZZAS EXPERIENCE - -

NEW YORK STYLE MARGHERITA

[MOZZARELLA CHEESE, TOMATO SAUCE]

A thin and crispy crust, topped with a generous layer of tangy tomato sauce, Fresh mozzarella & fragrant basil leaves. Perfect balance of flavours.

QUATTRO FROMAGE

[MOZZARELLA, GORGONZOLA, FONTINA, PARMESAN CHEESE]

An ultra-cheesy pizza? look no further. Topped with four incredible cheeses. Rich and delicious you'll never have another pizza night without it!

VEGETARIAN

[TOMATOES, ONIONS, GREEN & RED PEPPERS, SWEETCORN, MUSHROOMS]

Loaded with flavourful toppings & a blend of mozzarella & cheddar cheese to give it a rich and creamy texture that melts in your mouth.

THE NEW YORKER

[HAM, PEPPERONI, MUSHROOMS, TOMATO SAUCE, MOZZARELLA CHEESE]

Transport your taste buds to the streets of NY. Combining the perfect balance of flavours and textures to create a truly unforgettable experience.

MEAT & GRILLS SPECIAL TANDOORI HOT

[TANDOORI CHICKEN , PLENTY OF CHEESE, RED ONIONS, GREEN BELL PEPPER]

A delicious fusion of Indian and Italian. A unique flavour profile that is sure to satisfy any craving.

MAKE YOUR OWN

Chicken | Chicken Tikka | BBQ Chicken | Pepperoni | Ham | Sausage
Green Chillies Mushrooms | Mixed Peppers | Pineapples | Jalapenos
Sweetcorn | Tomato | Mozzarella Cheese | Black Olives | Basil | Red Onions

- - WORLD MENU EXPERIENCE - -

Cooked Onsite On Our Own BBQ Mangal-

JUICY LAMB KEBABS

TANDOORI LAMB CHOPS

CHICKEN TIKKA

TANDOORI CHICKEN WINGS

GRASS FED LAMB PATTY BURGERS

JERK WINGS | THIGHS

WHOLE JERK SPATCHCOCK CHICKEN

JERK FISH FILLETS

BUTTERFLIED JERK KING PRAWNS

STEAK + CHIPS

GRASS FED BEEF BURGER PATTIES [USDA]

GRASS FED BRAZILIAN STYLE T BONE STEAK

BRAZILIAN TOM A HAWK [GARLIC BUTTER + THYME]

BLACK PEPPER JALAPENO WINGS

MOZAMBICAN PERI PERI WINGS

KOREAN STICKY HONEY GLAZED WINGS

STICKY BBQ TEXAS STYLE LAMB RIBS

TURKISH KOFTE ON WOODEN SKEWERS

****VEGETARIAN OPTIONS AVAILABLE****

ALL SERVED WITH YOUR CHOICE OF DELICIOUS SIDES

THANK YOU
NAMASTE
DHANYAVAAD
धन्यवाद



we Promise To Deliver an unforgettable experience That will leave a lasting
Impression On You and Your Guests

Meat&Grill Catering | 0793 1099 139 | @meatandgrill_catering | info@meatgrill.co.uk