

Armin's Catering

Main Courses – Vegetarian

Mixed Vegetables

Assorted fresh garden vegetables infused with spices

Mixed Vegetable Jalfrezi

Mixed vegetables cooked with bell peppers in a masala sauce

Palak Paneer

Paneer cooked in fresh spinach

Mutter Paneer

Paneer cooked with peas

Paneer Jalfrezi

Paneer cooked with mixed bell peppers in a spicy sauce

Sweet Corn Masala

Sweet corn sautéed with spices

Aloo Baingan

Aubergine and potato curry

Saag Aloo

Fresh spinach with potatoes

Aloo Gobi

Potato and cauliflower cooked with herbs and spices

Methi Gobi

Cauliflower cooked with fresh fenugreek leaves and spices

Bhindi Masala

Okra cooked in fresh spices

Bombay Potatoes

Potatoes infused with mustard and cumin seeds

Mushroom Masala

Button mushrooms stir fried in fresh herbs

Channa Masala

Chickpeas cooked with fresh ginger, herbs and spices

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Rajmah

Red kidney beans cooked in a spicy tomato curry

Tadka Dal

Lentils cooked with herbs and spices and infused with garlic

Dal Makhani

Black urad lentils in a rich butter cream sauce

Channa Dal

Split lentils cooked in fresh spices

Masala Dal

Persian style lentils cooked in fresh herbs and spices

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Main Courses – Non-Vegetarian Chicken Dishes

Sali Chicken

Chicken cooked in Persian spices with crispy potato sticks

Karahi Chicken

Cooked traditionally with herbs and spices in a wok

Chicken Korma

Mild or hot chicken cooked in an authentic coconut and almond sauce

Chicken Jalfrezi

Tender succulent pieces of chicken cooked with capsicum

Chicken Tikka Masala

Boneless chicken tikka cooked in a creamy sauce

Butter Chicken

Chicken cooked in butter sauce

Methi Chicken

Chicken cooked with fenugreek in a curry sauce

Persian Style Chicken Curry

Tender pieces of chicken cooked in a creamy coconut sauce

Palak Chicken

Chicken cooked with fresh spinach in a mild curry sauce

Chicken Dhansak

Chicken cooked with lentils, Persian style

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Main Courses – Non-Vegetarian Fish & Seafood Dishes

Fish Curry

Fish infused with spices cooked in a creamy coconut sauce

Prawn Curry

Cooked in a creamy coconut sauce

Prawn Pathia

Prawns cooked in tomato with a hot and sour sauce

Fish Sauce

Fish cooked with tomatoes, fresh herbs and spices

Patrani Machi

Fish coated with green coconut chutney wrapped in banana leaves and steamed

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Main Courses – Non-Vegetarian Boneless Lamb Dishes

Sali Gosh

Lamb cooked in Persian spices with crispy potato sticks

Karahi Lamb

Cooked traditionally with herbs and spices in a wok

Lamb Korma

Mild or hot lamb cooked in an authentic coconut and almond sauce

Lamb Jalfrezi

Lamb cooked with capsicum and onions in a spicy masala sauce

Achari Gosh

Lamb cooked with lightly pickled spices

Palak Gosh

Spinach and lamb cooked together in a mild curry sauce

Kofta Curry

Meatballs cooked in a spicy tomato gravy

Kheema Curry

Minced lamb cooked with herbs and spices with potatoes

Lamb Dhansak

Lamb cooked with lentils, Persian style

Lamb Curry

Lamb cooked with freshly ground coconut and tomatoes

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Main Courses

Rice Dishes

Vegetable Biryani

Pilau rice cooked with spicy vegetables

Chicken Biryani

Pilau rice cooked with chicken in a spicy sauce

Lamb Biryani

Pilau rice cooked with boneless lamb in a spicy sauce

Fish Biryani

Pilau rice cooked with fish in a spicy sauce

Mutter Pilau

Pilau rice cooked with peas and cumin seeds

Channa Pilau

Pilau rice cooked with chickpeas and infused with spices