

Armin's Catering

Starters – Vegetarian

Vegetable Samosa

Triangular filo pastry parcels filled with mixed vegetables

Mixed Vegetable Cutlets

Lightly spiced vegetable cakes

Aloo Tikki

Lightly spiced potato cakes

Spring Rolls

Filo pastry rolls filled with spiced vegetables

Hareh Bareh Kebab

Spinach and fresh green vegetables marinated and cooked in Indian spices

Mixed Pakora (Bhaji)

Potatoes and onions mixed in spicy batter and deep fried with spinach

Aloo Papdi Chaat

Potato puris and chickpeas with spices in a yogurt, date and tamarind sauce

Sev Puri

Potatoes, onions and chutneys served on a crispy puri

Chilli Paneer

Cubes of Indian cheese cooked with onions and capsicum in a Chinese style sauce

Mogo Chips

Deep fried mogo (cassava) served crispy with seasoning

Paneer Tikka

Indian cheese cubed, marinated and cooked with spices

Dahi Vada

Lentil balls in yogurt and date and tamarind sauce

Bhel Puri

Crispy rice puffs, puris, potatoes, onions, coriander, garlic and date & tamarind chutney

Armin's Catering

Starters – Non-Vegetarian

Lamb Sheekh Kebabs

Barbecued spiced minced lamb

Chicken Sheekh Kebabs

Barbecued spiced minced chicken

Chicken Tikka

Chicken marinated and cooked in spicy yogurt

Tandoori Chicken

Tender pieces of chicken marinated in fresh ground spices on the bone

Jeera Chicken

Chicken made with roasted cumin seeds and ground black pepper

Malai Chicken Tikka

Chicken marinated in cream and cooked with Indian spices

Chicken Niblets

Chicken wings marinated and cooked in spices

Chicken Pattice

Chicken pattice cooked in a creamy sauce

Chicken Pakora

Tender pieces of chicken deep fried in batter with spices

Fish Amritsari

Fish marinated in spices and fried in batter

Lamb or Chicken Samosa

Triangular filo pastry parcels filled with either lamb or chicken mince

Lamb Parsee Kebab

Minced lamb marinated in spices shaped in balls and deep fried in batter

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

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 – 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

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

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Side Dishes

Rice

Plain Rice

Plain boiled rice

Pilau rice

Rice cooked with saffron strands

Jeera Rice

Plain boiled rice infused with cumin seeds

Mixed Vegetable Rice

Rice cooked with mixed vegetables

Breads

Naan

Leavened freshly baked Indian style bread

Chappati

Whole meal bread rolled thin and griddled

Batura

Deep fried light puffed leavened Indian bread

Puri

Deep fried unleavened bread

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Accompaniments

Garden Salad

Lettuce, cucumber, carrots and tomatoes

Green Salad

With sweet corn, chickpeas and kidney beans

Cachumber

Onion salad with cucumber, tomatoes, fresh coriander and lime

Raita

Onions, cucumber, tomatoes and coriander in natural yogurt

Chutneys

Available in four flavours: mint, coriander, sweet chilli or dates & tamarind

Achaar

Gajjar mewa, Lime or mango pickle

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Desserts

Kulfi

Homemade traditional cone-shaped ice-cream available in three flavours: mango, malai and pistachio

Fresh fruit salad

Seasonal fruits

Parsee Custard

Persian style baked egg custard

Kheer

Rice pudding with traditional Indian flavourings

Gajjar Ka Halwa

Carrots cooked in cream, served hot

Gulab Jamun

Milk balls in syrup

Jalebi

Indian sweet deep fried and dipped in syrup

Ras Malai

Creamy milk dessert with a milk dressing, served cold