

CHICKEN BIRYANI

Aromatic long grain rice cooked with marinated chicken, dry mixed fruits, nuts, carefully blended herbs and spices.

MUTTON BIRIYANI

Aromatic long grain rice cooked with fresh tender cubes of mutton, dry mixed fruits, nuts and fragrant saffron.

VEGETARIAN BIRIYANI

Aromatic long grain rice cooked with fresh vegetables, dry mixed fruits, nuts and saffron.

SHRIMP BIRIYANI

Aromatic long grain rice cooked with shrimps, dry mixed fruits, nuts and saffron.

FISH BIRIYANI

Salmon or Catfish

FRIED RICE PULAV

Aromatic long grain Basmati rice cooked with vegetables, eggs and spices.

CHICKEN CURRY

Skinless chicken cooked in freshly ground and blended spices.

CHICKEN CHETTINADU

Stir fried chicken masala with spices.

CHANA MASALA

Chick peas cooked in spices with a little gravy.

PANEER MUTTER

Fresh home style cottage cheese cooked gently with garden fresh peas and blended with spices.

VEGETABLE KORMA

Mixed Vegetables mainly carrot, green peas, potato, cooked in coconut milk based sauce as curry.

VEGETABLE CURRY

Mixed Vegetables mainly carrot, green peas, potato, cooked with tomatoes, onion ginger garlic and sautéed with Indian garama spices.

THORAN MORU CHUTNEY	AVIYAL ERISSERY PACHADI	SAMBAR RASAM PICKLE
------------------------------------	--	------------------------------------

WRAPS PLATTER

Easy to serve and fun to eat, wraps are ideal for parties and lunchtime meetings.

Choose a variety of sandwiches rolled into pitas.

CLASSIC MEAT AND CHEESE TRAY

Your choice of premium meats, cheeses, and salad to be enjoyed by your guests.

CHICKEN TIKKA MASALA

Tender pieces of boneless chicken are first cooked in tandoor oven and then simmered in a piquant sauce made from ginger, garlic and coriander leaves.

CHICKEN VINDALOO

Very highly spiced chicken cooked with potatoes in a sharp tangy sauce.

GOAT CURRY

Tender goat cubes flavored with spices in a medium gravy.

GOAT VINDALOO

Very highly spiced goat cooked with potato in a sharp tangy sauce.

MADRAS PRAWNS

A deliciously stir-fried shrimp, sautéed with fresh tomatoes, cumin, coriander, ginger, garlic, and spring onions and curry leaves.

SHRIMP GOAN CURRY

SHRIMP (Jumbo shrimp) GOAN CURRY (Mild)

Jumbo shrimps gently simmered in coconut milk blended with garlic and ginger - mildly

SHRIMP-DO-PIAZA

A classical Indian recipe in which onions are used twice in the cooking process. Jumbo shrimps are sautéed in onion paste and carefully blended with spices and then garnished with seasoned onion.

SANDWICH TRAY

A tray of convenient, made-fresh sandwiches. Ham, roast beef, and turkey are paired with sliced deli cheeses and white and wheat bread. Garnished with cherry tomatoes.

GYRO PITA

The gyro is a Greek dish and usually uses pork or lamb. Seasoned with a blend of oregano, rosemary, thyme and marjoram, and is ground down and made into a loaf. The garnishes comprise tomatoes, onion and tzatziki sauce, a garlic yogurt seasoned with cucumbers and dill.

CHICKEN TENDER PITA

(lettuce, tomato, swiss and American cheese w/ ranch or mayo)

CHICKEN GREEK PITA

(grilled chicken breast, lettuce, tomato, feta cheese w/ greek dressing)

CHICKEN SHAWARMA WRAP

Sliced chicken thigh marinated with our special seasonings, nicely grilled with bay leaves, served with garlic sauce

BEEF SHAWARMA WRAP

Thinly sliced top sirloin steak, marinated with over 10 different spices, nicely flavored, served with tahini sauce and sautéed onions