

# HOLI

## BOMBAY SANDWICH

The Bombay Sandwich is a very popular street food from Mumbai. Typically, a 3 layer grilled sandwich which is considered spicy even in Mumbai -- it contains potatoes, green chilli chutney, tomatoes, cucumbers, green bell pepper and cheese and is served grilled in very large slices of bread cut into 6-12 bite sized pieces. Our version is far less spicy than the original, some pieces are dairy free.

## OUI OUI CHANA

Chana is typically eaten with Roti. Our version is a spin on the traditional chana meets canapé which makes great finger food, Its made from black chickpeas cooked in onion, garam masala, red chilli powder, coriander and cumin, topped with yogurt, coriander chutney and tamarind chutney. It is not spicy and makes for a tangy snack, some are made dairy free.

## MALAI KEBAB

Chicken kebabs marinated in cashews usually cooked on an open charcoal based oven called a Tandoor. Our version has been roasted in the oven and has quite a mild flavour.

## IDLI

Idli is a type of savoury rice cake, originating from South India and is a very popular breakfast dish. The cakes are made by steaming a batter consisting of fermented lentils and rice. Typically eaten with several chutneys. Many thanks to Vikram and Neha for making two versions of Idli - the original which has a uniquely mild flavour and a masala version which adds flavour without being too spicy.

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## CHICKEN TIKKA

Chicken marinated in garlic, ginger, lemon juice, coriander, turmeric, cumin, paprika, chilli powder, cinnamon, salt, and pepper for several hours and cooked in an oven.

## BHINDI

Okra fried in coriander powder, cumin, mango powder, garam masala, red chilli powder, salt and pepper

## THANDAI

Holi is not complete without Thandai which is the main drink associated with the festival. Thandai is an Indian cold drink prepared with a mixture of almonds, fennel seeds, watermelon kernels, rose petals, pepper, poppy seeds, cardamom, saffron, milk and sugar. In India, it most popularly drank with cannabis, but our version goes without it! There are two versions: the original and rose thandai which is rose syrup mixed into the thandai mixture.

## CHUTNEY

Chutneys are Indian dips that are usually accompanied with vegetarian or meat dishes.

Chutneys are made in a wide variety of forms, such as a tomato relish, a ground peanut garnish, yogurt or curd, cucumber, spicy coconut, spicy onion or mint dipping sauce. Our green chutney was very popular so it's made a comeback. We have made two chutneys: a coriander based chutney and a mint yogurt chutney, and a dairy free version of the coriander chutney.