



# Arva's Kitchen

Catering Service

# Appetizer



	Half	Full
<b>Saunf Chicken</b> Spicy chicken with fennel seeds flavor as the base	\$60	\$100
<b>Chicken Angara (Boneless)</b> Boneless meat marinated with red chilies and spices	\$65	\$110
<b>Chicken Corn Flakes</b> Crispy fried chicken coated with honey roasted cornflakes for a spicy chicken with a hint of crunchy sweet	\$60	\$100
<b>Chicken Kabob</b> Minced meat marinated with spices to form kabobs that are served in reach tomato and onion gravy	\$65	\$110
<b>Chicken Pakora</b> Soft shredded chicken pieces mixed with chickpea flour and Indian spices	\$50	\$80
<b>Chicken Tiranga</b> Three chicken flavors in red, green and white sauce	\$70	\$120
<b>Chicken Maggie Kabob</b> For all Maggi lovers, chicken minced kabobs with a twist of Maggi	\$55	\$90

# Appetizer



## Chicken Roulade

A traditional preparation with boneless, skinless chicken breasts, stuffed to the gills with cheeses, vegetables, and other meats – served as delicate rolls

Half                      Full

35 for \$75

## Chicken Puffs

A pastry style puff filled with shredded chicken flavored with Indian herbs and spices baked to perfection

35 for \$70

## Spicy Thai Chicken

Spicy and Savory thai inspired baked chicken with coconut milk, ginger, chilli and soy sauce

\$60                      \$90

# Appetizer



	Half	Full
<b>Dal Samosa</b> A Bohra specialty of samosa made with toor dal filling.	\$40	\$70
<b>Paneer 65</b> Spicy and lip smacking paneer pieces coated with masala and is soft from inside and crusty from outside	\$50	\$90
<b>Veg Pocket Pizza</b> Bread stuffed with cheese and vegetables like carrot, cabbage, capsicum and fried to give metly feel inside	35 for \$75	
<b>Maggie Kabob</b> For all Maggi lovers, minced vegetables like carrot, cabbage and capsicum with a twist of Maggi	\$40	\$70
<b>Batata Wada</b> A popular snack from the streets of Mumbai. Mashed masaledar potatoes coated in a thick besan (chickpea flour) batter and deep fried till golden	\$40	\$70
<b>Egg Puffs</b> A pastry style puff stuffed with egg flavored with Indian herbs and spices baked to perfection	35 for \$70	

# Entrée



## Haleem (Goat)

A specialty dish cooked from lentils and broken wheat, delicately seasoned with silky soft chunks of meat. Cooked slowly for an extended duration of 6 to 8 hours for perfect consistency

Half

Full

\$70

\$120

## Dabba Gosht

A stunning combination of “mac and cheese” as a base with Indian spices with soft melt-in-the-mouth mutton pieces, transformed into a casserole with addition of tomatoes and eggs cooked by pouring sizzling hot ghee.

\$70

\$120

## Mutton Curry

Stew prepared in a kadahi with reduced tomato and green-chili base, a karahi is a popular late-night meal cooked in Pakistan and central India.

\$65

\$120

## Chicken Chikole

A Bohra delicacy made with dill leaves, lentils, spinach, seasoned with chunks of chicken and pieces of multi grain roti dipped in the rich stew for a spicy treat

\$60

\$100

## Chicken Chilly (Boneless)

Boneless chicken pieces marinated in a mix of soy sauce, chili sauce and pepper in a saucy red gravy

\$60

\$110

## Chicken Kol

A family recipe of chicken gravy (smoked coal flavor) made with tomato and onions and slowly cooked for perfect taste

\$55

\$100

## Chicken Kadahi

Stew prepared in a kadahi with reduced tomato and green-chili base, it is a popular late-night meal in Pakistan and central India

\$55

\$100

# Entrée



## Thai Chicken Curry

Thai curry made with coconut milk, basil leaves, coriander, kaffir lime leaves, galangal - with a desi take (home made spices)

Half

\$55

Full

\$100

## Chicken Kabob Curry (Minced)

Minced meat marinated with spices to form kabobs that are served in reach tomato and onion gravy.

\$55

\$100

## Butter Chicken (Boneless)

Tandoori chicken in mild buttery tomato & cashew sauce, created in 1950 by the founders of the famous Moti Mahal restaurant

\$60

\$110

## Egg Curry

Boiled and roasted eggs cooked in a spicy onion-tomato gravy. The sweetness of onions and tomatoes blends exotically with the Garam masala and other spices

\$45

\$80

## Mutton Biryani

Cooked with layers of goat meat and dahi-based marinade at the bottom of the cooking pot with layers of basmati rice. The pot is sealed with wheat dough and not opened until it is ready to serve

\$60

\$110

## Chicken Biryani

Prepared using the slow cooking method, this biryani is cooked with marinated chicken, spices, herbs and rice sealed in a pot to improve the flavor. Cooked over 6 hours for perfect taste

\$50

\$90

## Chicken Bhel Puri Pulao (Minced)

Grandma's recipe with layer of minced meat over bed of rice topped with sweet and sour chutney and other chaat ingredients to give a perfect entrée for those craving Indian street food

\$50

\$95

## Butter Chicken Biryani (Boneless)

Tandoori chicken served in mild buttery tomato sauce with cashew paste

\$55

\$90

# Entrée



## Paneer Butter Masala

Soft cottage cheese in mild buttery tomato & cashew sauce, created in 1950 by the founders of the famous Moti Mahal restaurant

Half

Full

\$60

\$100

## Palak Paneer

Paneer in a thick paste made from puréed spinach and seasoned with ginger, garlic, garam masala, and other spices

\$60

\$100

## Kofta Curry

A delicious dish made with minced chicken and wholesome spices steam cooked in a spicy curry

\$55

\$90

## Rajasthani Bhindi

Thinly sliced okra crisped to perfection with chaat masala and chilli powder. The mild spiciness of this dish enhances the natural flavor of the okra.

\$60

\$90

## Dal Tadka

Lentils which is staple in Indian food, cooked slowly to flavorful perfection. The tempering of this dish is incomplete without desi ghee

\$40

\$70

## Dal Makhani

A classic North Indian dish where lentils are slowly simmered for hours in a very aromatic buttery, creamy tomato sauce

\$40

\$70

## Aloo Methi

A simple yet distinctive combination of slightly bitter methi leaves with the earthiness of potatoes cooked with light spices

\$50

\$80

# Dessert



	Half	Full
<b>Shahi Tukda</b> 9 grain wheat breads lightly fried in ghee and served in cold milk rabree, garnished with crunchy dry fruits	20 for \$30	40 for \$55
<b>Gol Papdi</b> A wheat-flour based sweet dish prepared for auspicious occasions, also called “Sukhadi” in some parts of Gujarat	20 for \$30	40 for \$55
<b>Gajar Halwa</b> Rich Indian sweet made with carrot, milk, sugar and Ghee	\$35	\$60
<b>Lauki Halwa</b> Rich Indian sweet made with bottle gourd, milk, sugar and Ghee	\$35	\$60
<b>Fruit Custard</b> Delicious mildly sweet custard mixed with fruits like apple, grapes, strawberries and banana. Garnished with dry fruits for a crunch while savoring an healthy dessert	\$40	\$70
<b>Pineapple Halwa</b> Sweet made with pineapple, khoa, milk and ghee	\$35	\$60
<b>Khopra Pak</b> An exquisite Gujarati recipe loaded with the goodness of grated coconut, pistachios, milk, khoya, saffron, sugar and ghee	20 for \$30	40 for \$55



# Sides\Breads



**Roti**  
Traditional north Indian chapati with wheat and ghee

Half

3 for \$1

Full

10 for \$3

**Rumali Roti**  
Paper thin wheat roti which is super soft and goes with any curry or vegetables

4 for \$1

10 for \$2

**Red Chutney**  
Chutney with spicy schezwan flavor

\$10

\$20

**Green Chutney**  
Chutney with coconut, lemon, mint and coriander leaves

\$10

\$20

**Super Green Chutney**  
Avocado chutney with blended olive oil, Indian spices & mint

\$15

\$25