

SPECIALISTS IN ONSITE CATERING

KEEP IT HOT

## Gurdwara Lunch

## MAIN DISHES

Aloo Bhengan Masala

Fresh baby aubergines cooked with potatoes and herbs.

Aloo Gobi

Cauliflower and potatoes cooked with garlic, onions, herbs and spices.

Arbi Masala

Taro root vegetable coated with Indian spice powders and an onion, ginger and garlic paste.

Bhindi Masala

Fresh okra cooked with herbs and spices, onions, garlic, ginger and coriander.

Chana Masala

Chickpeas cooked with herbs and spices.

Kashmiri Dum Aloo

Boiled baby potatoes cooked in a delicious gravy cooked over a very low flame in a sealed container.

Mixed Vegetable Makhani

A selection of vegetables cooked with garlic, onions, herbs and spices.

Palak Paneer / Aloo

Cured cheese/potatoes and fresh spinach cooked in a spicy sauce.

Rajmah

Kidney beans steamed with tomatoes, ginger, garlic, onions and spices.

Shahi Paneer

Cured cheese with single cream in a mild spicy sauce

Tinda

Baby pumpkin cooked in a spicy sauce.

Vegetable Kofta Curry

Fresh vegetable balls fried and served in a special sauce.

Vegetable Red Curry

Seasonal Southeast Asian vegetables in a traditional Thai Red Curry.

Amchuri Bhindi

Okra cooked in a unique tang of amchur and chaat masala.

Aloo Gobi Mattar

Cauliflower and potatoes with peas cooked with garlic, onions, herbs and spices.

Bombay Aloo

Baby potatoes cooked in tomatoes and seasoned with mustard seeds.

Bombay Mushroom Masala

Fried mushrooms, mixed in a tomato based Thorka

O Daal Makhani

Black lentils and kidney beans cooked in a spicy gravy sauce with butter and cream.

Mattar Paneer

Special cheese and peas cooked with fresh ginger garlic, onions, and coriander.

Palak Daal

Classic daal infused with spinach.

Palak Sweetcorn / Mushrooms

Freshly cooked sweetcorn and mushroom served with spinach.

Royal Jeera Aloo

Baby potatoes tossed in cumin seeds.

Stir Fried Vegetables

A selection of vegetables stir fried in a spicy herb sauce.

Vegetable Green Curry

Seasonal Southeast Asian vegetables in a traditional Thai Green Curry.

Vegetable Korma

A very mild dish which is cooked with fresh vegetables, cream and ground almond.

Aloo Chana

Chickpeas cooked with potatoes, herbs and spices.

Aloo Mattar Curry

Green peas and potatoes cooked in a traditional spicy sauce.

Bhengan Masala

Fresh aubergine lightly fried in oil, seasoned and cooked in an onion and tomato gravy.

Chana Daal with Tinda

Split chickpeas with Indian baby pumpkin cooked in a spicy sauce.

Daal Tarka

Split chickpea and red split lentil slowly cooked with herbs and spices.

Mixed Daal

A selection of daal's cooked with herb and spices

Palak Kofta

Fresh vegetable balls fried and served with spinach.

Paneer Bhurii

Cottage cheese dipped in batter and deep

Shahi Bhengan Bhartha

Aubergines baked in a tandoor, cooked with onions and spices.

Stuffed Karela

Bitter gourd stuffed with a mixture of many Indian herbs and spices.

Vegetable Jalfrezi

Fresh mixed vegetables stir fried with chopped tomato, bell peppers,ginger,garlic,onion & herbs.

Vegetable Noodles

Fresh vegetables boiled, then stir fried with noodles

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## Gurdwara Lunch

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## **RAITA**

Aloo Raita

Yoghurt made with small boiled potatoes

Carrot & Onion Raita

Yoghurt with shredded carrots and chopped onion.

Cucumber & Onion Raita

Yoghurt served with onion and grated cucumber.

Bhalla Raita

Yoghurt made with lentil mixture balls.

Oucumber Raita

Natural yoghurt served with grated cucumber.

Cucumber & Tomato Raita

Yoghurt with fresh pieces of tomatoes and grated cucumbers.

Bhundi Raita

Yoghurt with bhundi (small yellow balls) made from gram flour and fried.

Cucumber & Jeera Raita

Yoghurt with cumin seeds and pieces of grated

Plain Raita

Plain yoghurt.