

Canapés

VEGETARIAN

- **Aloo Papri Chaat**
Crispy fried flour crackers topped with an array of tangy and spicy chutneys, cooling yoghurt cooked with chickpeas and potatoes.
- **Aloo Paratha Skewers***
Traditional Indian flatbread stuffed with seasoned potatoes and onions, rolled and served on cocktail sticks.
- **Aloo Tikki Chaat**
Served in: Martini Glasses / Bamboo Boats
Crispy potato patties slightly spiced and fried, topped with chana masala along with plain yoghurt and tamarind sauce. Can be garnished with fresh onion and coriander.
- **Chilli Garlic Mushrooms w/ Noodles**
Button mushrooms cooked in a wok and served with noodles in a mini American style Chinese take away box.
- **Chilli Paneer**
An Indo-Chinese appetiser, made from cured cheese, in sweet, sour and spicy chilli sauce.
- **Cocktail Samosas**
Crispy triangular shaped filo pastries with a spicy vegetable filling.
- **Honey Sesame Mogo**
Deep fried cassava with honey glaze and sesame seed garnish.
- **Garlic Mushrooms**
Button mushrooms cooked in a wok and seasoned with garlic and chilli.
- **Gol Guppa / Pani Puri**
Fried hollow crisp puris stuffed with potatoes, chickpeas and lightly seasoned with yoghurt and tamarind sauce.
- **Masala Mogo Chips**
Aromatic cassava deep fried, tossed in masala and served in bamboo cones.
- **Mini Aloo Tikki Burger***
Classic Aloo Tikki served in a mini bap with tamarind relish and chilli chutney.
- **Mini Bread Pakora Fingers**
Spicy potato stuffed bread battered in gram flour and deep fried.
- **Mini Hara Bhara Kebabs**
Potatoes blended with spinach and a variety of green vegetables, deep fried with a kick of flavour.
- **Mini Spring Rolls**
Crispy filo pastry filled with mixed vegetables.
- **Noodles in Basket**
Stir fried vegetables and noodles in a mini American style Chinese takeaway box.
- **Paneer Tikka Shashlik**
Mouth-watering cubes of cottage cheese with peppers and onions cooked in the Tandoor for a smokey flavour; can be served on skewer sticks.
- **Papri Bruschetta**
Mini crisp flour crackers layered with cheese, thinly sliced onions and peppers with a teardrop of chilli sauce.
- **Pizza Samosa**
Crispy triangular shaped filo pastries filled with a classic vegetable pizza mixture.
- **Spicy Fresh Popcorn in Cones**
Popcorn - desi style.
- **Stuffed Jalapeño Pepper***
Large breaded jalapeño stuffed with cream cheese.
- **Vegetable Parcel**
Filo pastry parcels filled with vegetables.
- **Vegetable Shashlik**
Vegetables cooked in a tandoor; can be served on cocktail sticks.

* Additional charges may apply

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Canapés

(...continued)

NON-VEGETARIAN

- **Amritsari Fish**
Coley fish marinated with aromatic herbs and spices, lightly deep fried in ground flour.
- **Battered Prawns***
Deep fried battered prawns, which can be served on mini skewers.
- **Chicken Pakora**
Chicken seasoned with herbs and spices, lightly fried with gram flour.
- **Chicken Poppers**
Small pieces of fillets seasoned chicken, fried and served in bamboo cones.
- **Chilli Chicken Shashlik***
Chicken cooked in a sweet and sour sauce served with onions and peppers and can be served on a skewer.
- **Fish & Chips***
Lightly spiced, deep fried fish and chips in a light batter, with an option of seasoning with aromatic spices.
- **Honey Sesame (Chilli) Chicken**
Chicken fried in a light batter, coated with honey glaze and sesame seed garnish.
- **Jeera Chicken Shashlik***
Cumin seeds and chicken served with onions and peppers on a mini skewer.
- **Mini Jerk / Peri Peri Chicken Shashlik***
Seasoned jerk / peri peri chicken served with onions and peppers on a mini skewer.
- **Mini Kebabs**
Tender minced lamb with onions, coriander and green chillies cooked over charcoal on skewers and can be served with cocktail sticks
- **Peri Peri Chicken Skewer***
Spicy peri peri chicken served on skewers.
- **Thai Chicken Parcel**
Filo pastry parcels filled with marinated chicken.

STALLS / INDIAN STREET FOOD

- **Bhel Puri**
Gol Guppa stuffed with Bhel Puri mix in Imli.
- **Burger Counter**
Lamb, Chicken, Aloo Tikki, Paneer fillings with baps, onions and sauces.
- **Chole Bhature**
Mouth-watering spicy, exotic dish combining chickpeas and fried bread.
- **Dahi Aloo Papdi Chaat**
Crisp flour crackers with chopped potatoes chickpeas and onions, topped with yoghurt and tamarind sauce.
- **Dahi Puri Chaat**
Mini puris stuffed with spiced potatoes and chickpeas with yoghurt and tamarind sauce.
- **Gol Guppa**
Round hollow puri, fried crisp and filled with a mixture of tamarind chutney, chili, chaat masala, potato, onion and chickpeas served on a shot glass of flavored water. Option of Yoghurt in Puri.
- **Pakora / Onion Bhaji**
Delectable deep fried onion and batter
- **Paneer / Chicken / Kebab Wraps**
Choice of filling wrapped in naan or tortilla.
- **Pav Bhaji**
Bombay fast food dish consisting of vegetable potato curry packed into a lightly buttered and toasted bread bap.
- **Ragda Patties**
Chana masala served on tava with Aloo tikki surrounding the edges, tossed with a Bhel Puri mix for the crunchy texture, garnished with sev, chopped onions, fresh coriander and peanuts.
- **Rolls- Kebab, Chicken & Paneer**
Choice of naan, pitta bread or roti wraps stuffed with kebab, chicken or paneer and salad.
- **Vegetable Samosa Chaat**
Crispy triangular shaped filo pastries with a spicy vegetable filling chickpeas and onions, topped with yoghurt and sweet tamarind sauce.

WELCOME DRINKS

- **Cocktails & Mocktails**
Available on request.
- **Falooda***
Classic Indian dairy-based drink, served in shot or 10oz glass.
- **Fruit Juice**
CHOOSE FROM: Orange, Mango, Passion Fruit, Lychee, Guava, Watermelon, Pineapple, Pineapple & Coconut.

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Starters

VEGETARIAN

☐ Aloo Papri Chaat

A mouth watering mixture of crispy flour crackers with chopped potatoes, chickpeas and onions, topped with yoghurt and sweet tamarind sauce.

☐ Aloo Tikki Chana

Small round lightly fried patty stuffed with potatoes and natural spices served with chickpea curry.

☐ Chilli Garlic Mogo

Deep fried cassava cooked in our secret masala sauce and wok fried with chilli and garlic.

☐ Garlic Mushrooms

Crispy coated mushrooms dipped in garlic sauce and deep fried.

☐ Hara Bhara Kebabs

Made with green vegetables, potatoes and deep fried.

☐ Mini Spring Rolls

Chinese style crisp vegetables wrapped in filo pastry.

☐ Paneer Pakora

Cottage cheese with tomato and chutney dipped in batter and deep fried.

☐ Stuffed Jalapeño Peppers*

Large breaded jalapeño stuffed with cream cheese.

☐ Vegetable Pakora

Fresh vegetables with herbs and spices, dipped in batter and deep fried.

☐ Vegetable Samosa Chaat

Crispy triangular shaped pastries with a spicy vegetable filling chickpeas and onions, topped with yoghurt and sweet tamarind sauce.

☐ Aloo Tikki

Small, round, lightly fried patty, stuffed with potatoes and natural spices.

☐ Bhel Puri Chaat

A mouth watering mixture of crispy flour crackers, puffed rice, served with chopped potatoes, chickpeas and onions, topped with yoghurt and sweet tamarind sauce.

☐ Chilli Paneer

An Indo-Chinese appetiser, made from cured cheese, in sweets, sour and spicy chilli sauce.

☐ Gobi Manchurian

Cauliflower florets in tempura batter coated with a classic Indo-Chinese sauce.

☐ Honey Sesame Mogo

Deep fried cassava with honey glaze and sesame seed garnish.

☐ Mogo Masala

Crispy cassava tossed in our secret masala sauce.

☐ Paneer Tikka

Mouth-watering cubes of cottage cheese marinated in tandoori masala and cooked in a tandoor.

☐ Tandoori Paneer

Tantalising cubes of cottage cheese cooked in a tandoori oven.

☐ Vegetable Parcels

Filo pastry parcels filled with vegetables.

☐ Aloo Tikki Chaat

Lightly fried round potato patties with an option of stuffed cheese or daal, with a mild blend of spices.

☐ Cheese Balls*

Mashed potato mixture stuffed with cheese coated with breadcrumbs.

☐ Crispy Mogo

Deep fried cassava dusted with aromatic masala seasoning.

☐ Hakka Noodles

South Eastern Chinese noodles with an Indian touch.

☐ Manchurian Mushrooms

Battered mushrooms infused with a classic Indo-Chinese sauce.

☐ Paneer Hariyali Tikka

Mouth-watering cubes of cottage cheese covered with a green masala and cooked in a tandoor.

☐ Paneer Tikka Shashlik*

Mouth-watering cubes of cottage cheese with peppers cooked on a skewer; can be served on a skewer.

☐ Tempura Vegetables

Cauliflower, baby corn, dwarf beans, mango tout all battered in tempura.

☐ Vegetable Samosa

Crispy triangular shaped pastries with a spicy vegetable filling.

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Starters

(...continued)

NON-VEGETARIAN

☐ Achari Chicken Tikka

Diced boneless chicken marinated in yoghurt with pickle spices, cooked on skewers in a charcoal fire clay oven.

☐ Chicken Manchurian

Tender pieces of chicken marinated Chinese style.

☐ Chilli Chicken

From the street of Delhi, a popular Indo – Chinese dish.

☐ Grilled Chicken

Mild pieces of chicken breast marinated in herbs.

☐ Hakka Chicken Noodles

South eastern Chinese noodles with chicken with an Indian touch.

☐ Jeera Hing Wings*

Cumin and hing spiced, marinated buffalo wings

☐ Malai Chicken Tikka

Diced boneless chicken marinated in yoghurt and cream cheese and spices, cooked on skewers in a charcoal fire clay oven.

☐ Satay Chicken

Satay spiced chicken on a stick, served with peanut dip.

☐ Tandoori King Prawns*

King Prawns marinated in special spices and cooked over charcoal.

☐ Tava Kebabs

Tender minced lamb with onions, coriander and green chillies cooked over charcoal finished on Tava with special sauce, peppers and onions.

☐ Amritsari Fish

Deep fried coley fish marinated in delicious herbs and spice with ground flour and lemon juice.

☐ Chicken Tikka

Pieces of boneless chicken breast, marinated in yoghurt with spices, cooked on skewers in a tandoori oven.

☐ Devils Lamb

Fiery boneless chunks of lamb grilled, cooked in a wok at high heat in spices peppers & onions.

☐ Grilled Salmon Tikka*

Chunks of salmon grilled, skewered coated in a taste bud marinade.

☐ Hariyali Chicken

Cubes of chicken covered in a marinade of ginger-garlic, fresh mint and various other spices, topped with fresh yoghurt.

☐ Lamb Chops*

Lamb chops marinated in special spices and cooked over charcoal.

☐ Masala Spring Chops*

Slowly braised succulent baby chops served with spicy mashed potatoes.

☐ Sheekh Kebabs

Tender minced lamb with onions, coriander and green chillies cooked over charcoal on skewers.

☐ Tandoori Tiger Prawns*

Tiger Prawns marinated in special spices and cooked over charcoal.

☐ Tempura Prawns*

King Prawn sticks in tempura batter.

☐ Chicken Kebabs

Tender minced chicken with onions, coriander and green chillies, cooked over charcoal on skewers.

☐ Chicken Wings (ON/OFF THE BONE)*

Chicken wings marinated with our secret masala mix, cooked on a skewer in a tandoori oven.

☐ Duck Spring Rolls*

Shredded duck with spring onion and hoisin sauce in filo pastry roll.

☐ Garlic Tiger Prawns*

Wild Catch Tiger prawns with subtle hint of garlic.

☐ Jeera Chicken

Chicken cooked with roasted cumin seeds.

☐ Lamb Tikka

Diced boneless lamb marinated with spices and herbs, cooked on skewers in a tandoori oven.

☐ Samosa – Meat / Chicken Tikka or Keema

Crispy triangular shaped pastries with a spicy meat filling.

☐ Sticky Wings (ON/OFF THE BONE)*

Chicken marinated in mild sweet sticky sauce, cooked on a skewer in a tandoori oven.

☐ Tandoori Tropical Prawns*

A mixture of different types of Prawns marinated in special spices and cooked over charcoal.

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Mains

VEGETARIAN

- ☐ **Aloo Bhengan Masala**
Fresh baby aubergines cooked with potatoes and herbs.
- ☐ **Aloo Gobi Mattar**
Cauliflower and potatoes with peas cooked with garlic, onions, herbs and spices.
- ☐ **Arbi Masala**
Taro root vegetable coated with Indian spice powders and an onion, ginger and garlic paste.
- ☐ **Bombay Aloo**
Potatoes cooked in a tomato sauce.
- ☐ **Chana Masala**
Chickpeas cooked with herbs and spices.
- ☐ **Kashmiri Dum Aloo**
Boiled potatoes cooked in a delicious gravy cooked over a very low flame in a sealed container.
- ☐ **Mixed Daal**
A selection of lentils cooked with herb and spices.
- ☐ **Palak Kofta**
Fresh vegetable balls fried and served with spinach.
- ☐ **Paneer Bhurji**
Scrambled paneer, cooked and simmered in a spicy tomato gravy tarka.
- ☐ **Saag**
Saag is a leaf vegetable dish which is made from spinach and mustard greens along with added spices
- ☐ **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.
- ☐ **Bombay Mushroom MASala**
Fried mushrooms, mixed in a tomato based tarka.
- ☐ **Daal Makhani**
A blend of lentils cooked in a spicy gravy sauce with butter and cream.
- ☐ **Masoor Daal**
Masoor Daal is a popular lentil based dish from North Indian Cuisine.
- ☐ **Mixed Vegetable Makhani**
A selection of vegetables cooked in a 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 Bhengan Bharta**
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.
- ☐ **Aloo Gobi**
Cauliflower and potatoes cooked with garlic, onions, herbs and spices.
- ☐ **Amchuri Bhindi**
Okra cooked in a unique tang of amchur and chaat masala.
- ☐ **Bhindi Masala**
Fresh okra cooked with herbs and spices, onions, garlic, ginger and coriander.
- ☐ **Chana Daal 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.
- ☐ **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.
- ☐ **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.

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Mains

(...continued)

NON-VEGETARIAN

- **Butter Chicken**
Chicken yoghurt cooked in tomato, onions and almonds. Slowly cooked until tender and sprinkled with fenugreek leaves.
- **Chicken Bhuna**
A thick textured chicken dish with aromatic spices and herbs.
- **Chicken / Lamb Tikka Masala**
Chicken / lamb, ginger, garlic, green chillies, herbs in a thick sauce.
- **Chilli Chicken / Lamb**
Chicken/Lamb cooked with herbs and extra spices, onions, garlic, ginger and coriander.
- **Fish Madras**
Tender fish cooked in an onion and tomato gravy.
- **Goan Chicken Curry**
Chicken mixed with fresh coriander and mint, infused with exotic spices.
- **Gobi Keema**
Lamb Keema with grated cauliflower cooked with spices.
- **Gosht Katta Masala**
Succulent lamb cooked with onion and garlic infused with masala sauce, with our own blend of garam masala.
- **Jalfrezi Chicken / Lamb**
A special combination of fresh onions, peppers and selected herbs and spices.
- **Jhinga Malai Curry**
King prawns, cooked with authentic South Indian roasted curry powder and coconut milk.
- **Karahi Chicken / Lamb**
Chicken/lamb cooked in a tomato and onion gravy with mixed peppers.
- **Karahi Gosht**
Medium hot lamb cooked in spices and tossed dry in an iron karahi.
- **Kashmiri Chicken / Lamb**
Chicken/lamb cooked in a blend of tomatoes, onions, spices and special Kashmiri sauce.
- **Keema Mattar**
Minced lamb cooked in a tomato and onion gravy with green peas.
- **Korma Chicken / Lamb**
A very mild meat dish which is cooked with fresh cream and ground almond.
- **Lamb Dopiazza**
Lamb cooked with onions and spices.
- **Lamb Kofta Curry**
Minced meat rolled into balls and served in a spicy sauce.
- **Madras Chicken / Lamb**
Chicken/lamb cooked in authentic spices and ground coconut.
- **Malabar Prawn Curry**
Succulent king prawns in a rich creamy coconut sauce, with a hint of garlic, ginger and mustard seeds.
- **Masala Chicken / Lamb**
Chicken/lamb cooked in a mixture of tomato base, spices and fresh green chillies with coriander.
- **Methi Chicken / Lamb**
Chicken/lamb cooked in fresh fenugreek with tomato, onion and masala gravy.
- **Palak Chicken / Lamb**
Chicken/lamb cooked with fresh spinach and special spices.
- **Palak Lamb**
Lamb cooked with fresh spinach and special spices.
- **Prawn Masala**
Tropical prawns cooked in a mixture of spices and fresh green chillies with coriander.
- **Red Fort Gosht**
Diced lamb with a rich pepper based onion and yoghurt gravy. A Delhi classic with Afghan roots.
- **Rogan Gosht**
Lamb cooked with tomatoes green, and served in a spicy sauce.
- **Rogan Josh**
Mild lamb cooked in a blend of yoghurt and crushed cashew nuts with cream.
- **Vindaloo Chicken / Lamb**
Chicken/lamb cooked in a hot spicy tomato and onion gravy.
- **16 Spiced Butter Chicken***
Chicken tikka cooked in a traditional tandoori oven, once cooked it is added to the butter chicken sauce and slowly left to simmer with fenugreek leaves.
- **Lamb Bhuna**
A thick textured lamb dish with aromatic spices and herbs.

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Side Dishes

RICE & BIRYANI

- ☐ **Boiled Rice**
Basmati rice.
- ☐ **Coconut Rice**
Mixture of fine basmati and wild rice, cooked with coconut milk and butter.
- ☐ **Hyderabadi Dum Pilau**
Colourful rice with ginger, garlic and onions.
- ☐ **Peas Pilau**
Cooked rice with peas, onion and seasoning.
- ☐ **Saffron Rice***
Boiled basmati rice, seasoned with saffron.
- ☐ **Vegetable Biryani***
Fresh vegetables sautéed in herbs with basmati rice.
- ☐ **Chicken Biryani***
Basmati rice, boneless chicken sautéed in herbs and spices.
- ☐ **Coriander & Mint Pilau**
Basmati rice cooked with fresh coriander and mint.
- ☐ **Lamb Biryani***
Basmati rice and boneless pieces of lamb sautéed in herbs and spices.
- ☐ **Plain Pilau Rice**
Plain basmati rice flavoured with roasted cumin seeds.
- ☐ **Spicy Rice**
Rice cooked with onions, peppers, sweetcorn and a hint of chilli.
- ☐ **Vegetable Fried Rice**
finely chopped green beans, onion, peppers, cabbage and carrots, wokked and spiced with rice.
- ☐ **Chinese Fried Rice**
Boiled basmati rice stir fried.
- ☐ **Egg Fried Rice**
Classic rice dish.
- ☐ **Lemon Rice**
Curry leaves and mustard seeds with lemon juice.
- ☐ **Prawn Biryani***
King prawns sautéed in herbs with basmati rice.
- ☐ **Sticky Rice**
Boiled jasmine rice

NAANS & ROTI'S

- ☐ **Chilli Naan**
Plain naan, topped with diced chilli.
- ☐ **Coriander Naan**
Plain naan topped with coriander.
- ☐ **Garlic Naan**
Plain naan topped with garlic.
- ☐ **Kulcha Naan**
Plain naan topped and stuffed with diced onions and peppers.
- ☐ **Lachedar Paratha**
Unleavened bread, pleated and cooked.
- ☐ **Peshwari Naan**
Unleavened bread stuffed almonds grated coconut and salt.
- ☐ **Puri**
Unleavened bread, deep fried.
- ☐ **Pudina Paratha**
Unleavened bread layered whole wheat filled with mint.
- ☐ **Roti**
Chapatti cooked on a flat pan / tava.
- ☐ **Stuffed Paratha***
Unleavened bread layered, whole wheat, with various fillings.
- ☐ **Tandoori Naan**
Unleavened bread touched with butter.
- ☐ **Tandoori Roti**
Chapatti made in a clay oven.

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Side Dishes

(...continued)

RAITA

- ☐ **Aloo Raita**
Yoghurt made with small boiled potatoes.
- ☐ **Bhalla Raita**
Yoghurt made with lentil mixture balls.
- ☐ **Bhundi Raita**
Yoghurt with bhundi (small yellow balls) made from gram flour and fried.
- ☐ **Carrot & Onion Raita**
Yoghurt with shredded carrots and chopped onion.
- ☐ **Cucumber Raita**
Natural yoghurt served with grated cucumber.
- ☐ **Cucumber & Jeera Raita**
Yoghurt with cumin seeds and pieces of grated cucumber.
- ☐ **Cucumber & Onion Raita**
Yoghurt served with onion and grated cucumber.
- ☐ **Cucumber & Tomato Raita**
Yoghurt with fresh pieces of tomatoes and grated cucumbers.
- ☐ **Daal Bhalle**
Natural yoghurt made with lentil mixture balls.
- ☐ **Pineapple Raita**
Natural yoghurt with pineapple "small yellow balls" made from gram flour and fried.
- ☐ **Plain Raita**
Plain yoghurt.
- ☐ **Yoghurt Bhalle**
Natural yoghurt made with corn and rice mixture balls.

SALADS & PICKLES

- ☐ **Chutneys**
Chilli Sauce // Fresh Yoghurt Mint Sauce // Special Homemade Chilli Chutney.
- ☐ **Mixed Salad**
Mixture of tomatoes, onions, cucumber, lettuce, lemons and green chillies.
- ☐ **Pasta Salad**
Mixture of tomatoes, onions, cucumber and boiled pasta.
- ☐ **Pickles**
Mixed Mango // Lemon & Green Chillies.

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Desserts

PRE-PLATED TRIOS

- ☐ **Plate A**
 - Gulab Jamun Mini (x2)
 - Kulfi (Malai // Mango // Pistachio)
 - Shot Glass of Rabri Falooda
- ☐ **Plate B**
 - Rasmalai
 - Chocolats Mousse
 - Strawberry Trifle
- ☐ **Plate C**
 - Gajrela
 - Kheer
 - Strawberry Cheesecake
- ☐ **Plate D**
 - Kheer
 - Kulfi (Malai // Mango // Pistachio)
 - Rasmalai
- ☐ **Plate E**
 - Rasmalai
 - Strawberry Cheesecake
 - Trifle Sherry

ICE CREAM

- ☐ **Chocolate Ice Cream**
Chocolate flavoured ice cream
- ☐ **Gelato Ice Cream**
Available in a range of flavours
- ☐ **Strawberry Ice Cream**
Strawberry flavoured ice cream
- ☐ **Vanilla Ice Cream**
Vanilla flavoured ice cream

OTHER DESSERTS

- ☐ **Balushahi**
A flaky doughnut-like delicacy which is fried in pure butter ghee (clarified butter) and then immersed in a delicate icing sugar glaze.
- ☐ **Daal Halwa**
Made from lentils including sugar, butter and cream and garnished with a mixture of nuts.
- ☐ **Gajjar Halwa**
Carrot pudding made from finely grated carrots cooked in milk with a mixture of nuts.
- ☐ **Gulab Jamun**
Brown coloured deep fried milk cake balls with honey in a thick sugar syrup served hot or cold.
- ☐ **Halwa**
Royal // Pista // Badami // Habshi
- ☐ **Kheer**
Traditional Indian dessert cooked in milk with basmati rice and flavoured with almonds, nuts and raisins and topped with pistachios.
- ☐ **Kulfi (Malai // Mango // Pistachio)**
Authentic, homemade Indian ice cream, prepared from milk, cream and nuts.
- ☐ **Ladoo**
Besan // Motichoor
- ☐ **Mixed Barfi**
Pista // Anjeer // Chocolate // Coconut // Ice Cream // Plain // Malai & Coconut // Plain Special // Kajoo Pak
- ☐ **Patisa**
A delicious crunchy and crumbly flavour explosion in your mouth. Patisa is made from gram flour and garnished with almonds and pistachios.
- ☐ **Rasmalai**
Homemade cheese balls in sweetened milk and flavoured with rosewater and nuts.
- ☐ **Sakar Para**
A western Indian sweet dish made from milk and dough which served as small bit size pieces.
- ☐ **White Peda**
White semi-soft pieces made from khoa, made with sugars and traditional flavours.

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Desserts

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SWEET SAMOSAS

☐ **Apple & Cinnamon Samosas**
A mixture of apple, cinnamon and syrup in a thin pastry.

☐ **Chocolate Samosas**
Melted dark and milk chocolate in a thin pastry.

☐ **Mango Samosas**
A mixture of mango and syrup in a thin pastry.

☐ **Raspberry Samosas**
A mixture of raspberries and syrup in a thin pastry.

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Premium Desserts

CHEESECAKES

A biscuit base, topped with cream cheese in a range of flavours.

☐ Mango

☐ Strawberry

MOUSSES

Light airy texture with a range of flavours available.

☐ Chocolate

☐ White Chocolate

☐ Lemon

☐ Mango

TARTS

Short crust pastry base, with a range of fillings.

☐ Lemon

☐ Banoffee

ARABIC DESSERTS

☐ Assorted Arabic Sweets

☐ Baklava

A rich, sweet pastry made from layers of filo pastry filled with chopped nuts and held together with syrup and honey.

☐ Maamoul

Small shortbread pastries filled with dates, pistachios or walnuts.

☐ Mouhalabieh

Soft pudding made from milk, fresh cream, cornstarch, orange blossoms and pistachios.

☐ Oum Ali

Puff pastry combined with a load of heavy cream with added nuts and dried fruits.

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Traditional Breakfasts

FAVOURITES

- ☐ **Pakorاس**
Fresh vegetables with herbs and spices, dipped in batter and deep fried.
- ☐ **Samosas**
Crispy triangular shaped pastries with a spicy vegetable filling.
- ☐ **Spring Rolls**
Crisp vegetables wrapped in filo pastry.

PARATHAS*

Flatbread made from wheat shaped as a circle.

- ☐ **Aloo Paratha**
Potato stuffed paratha.
- ☐ **Gobi Paratha**
Cauliflower stuffed paratha.
- ☐ **Methi Paratha**
Made with methi, herbs and spices.
- ☐ **Mixed Paratha**
Paratha with a mixture of aloo, mooli, methi and onions.
- ☐ **Mooli Paratha**
Leak stuffed paratha.
- ☐ **Paneer Paratha**
Paneer stuffed paratha.
- ☐ **Plain Paratha**
Flatbread made from wheat shaped as a circle.
- ☐ **Sweet Paratha**
Paratha made with sugar, common during desserts.

RAITA

- ☐ **Aloo Raita**
Yoghurt made with small boiled potatoes.
- ☐ **Bhalla Raita**
Yoghurt made with lentil mixture balls.
- ☐ **Bhundi Raita**
Yoghurt with bhundi (small yellow balls) made from gram flour and fried.
- ☐ **Carrot & Onion Raita**
Yoghurt with shredded carrots and chopped onion.
- ☐ **Cucumber & Jeera Raita**
Yoghurt with cumin seeds and pieces of grated cucumber.
- ☐ **Cucumber & Onion Raita**
Yoghurt served with onion and grated cucumber.
- ☐ **Cucumber & Tomato Raita**
Yoghurt with fresh pieces of tomatoes and grated cucumbers.
- ☐ **Cucumber Raita**
Natural yoghurt served with grated cucumber.
- ☐ **Plain Raita**
Plain yoghurt.

PICKLE

- ☐ **Imli**
Tamarind Chutney
- ☐ **Pickle**
Mixed Mango // Lemon & Green Chillies

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* Additional charges may apply

Traditional Breakfast

(...continued)

PASTRIES

- ☐ **Eggless Cinnamon Rolls**
Buttery pastry with cinnamon cooked in swirls.
- ☐ **Eggless Croissants**
Buttery flaky pastry.
- ☐ **Eggless Mixed Danish Pastry**
Range of classic Danish pastries.
- ☐ **Eggless Muffins**
Yeast based large cup cakes.
- ☐ **Eggless Pain au Chocolat**
Buttery, flaky pastry with a filling of chocolate
- ☐ **Eggless Pain aux Raisins**
Buttery, flaky pastry with a filling of raisins.

* Additional charges may apply

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
- ☐ **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 Bhurji**
Cottage cheese dipped in batter and deep fried.
- ☐ **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

(...continued)

RAITA

- | | | |
|---|---|---|
| <input type="radio"/> Aloo Raita
Yoghurt made with small boiled potatoes. | <input type="radio"/> Bhalla Raita
Yoghurt made with lentil mixture balls. | <input type="radio"/> Bhundi Raita
Yoghurt with bhundi (small yellow balls) made from gram flour and fried. |
| <input type="radio"/> Carrot & Onion Raita
Yoghurt with shredded carrots and chopped onion. | <input type="radio"/> Cucumber Raita
Natural yoghurt served with grated cucumber. | <input type="radio"/> Cucumber & Jeera Raita
Yoghurt with cumin seeds and pieces of grated cucumber. |
| <input type="radio"/> Cucumber & Onion Raita
Yoghurt served with onion and grated cucumber. | <input type="radio"/> Cucumber & Tomato Raita
Yoghurt with fresh pieces of tomatoes and grated cucumbers. | <input type="radio"/> Plain Raita
Plain yoghurt. |

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Stall Themes

CHINESE

- ☐ **Dumplings**
Small cases of dough filled with mixed vegetables or chicken.
- ☐ **Egg Fried Rice**
Classic rice dish cooked with egg.
- ☐ **Noodles in a Basket**
Stir fried vegetables cooked with noodles.
- ☐ **Prawns on Skewers or Battered**
Battered tropical prawns.
- ☐ **Salt & Pepper Prawns**
Tropical prawns battered and lightly seasoned with salt and pepper.
- ☐ **Spring Rolls**
Mini crisp filo pastries filled with a range of vegetables.
- ☐ **Sticky Chinese Wings**
Chicken marinated in classic chinese recipe of a mild sweet sticky sauce.
- ☐ **Sweet & Sour Chicken**
Chicken cooked in a classic Chinese sweet and sour sauce.
- ☐ **Thai Chicken Parcels**
Filo pastry parcels filled with marinated chicken.
- ☐ **Vegetable Shashlik**
Vegetables cooked in a tandoor served and can be served on cocktail sticks.

ITALIAN

- ☐ **Italian Stuffed Peppers**
Peppers stuffed with vegetables and couscous / chicken.
- ☐ **Italian Vegetable Soup**
A range of vegetables cooked with classic Italian herbs.
- ☐ **Lasagne**
Classic Italian lasagne.
- ☐ **Mozzarella Panini**
Ciabatta bread filled with mozzarella and tomato sauce.
- ☐ **Mozzarella Sticks**
Mozzarella sticks covered in breadcrumbs.
- ☐ **Pasta**
Cooked pasta in a classic tomato sauce
- ☐ **Pizza**
Classic thin base topped with cheese and mozzarella.
- ☐ **Pizza Pastry Canapes**
Mini pizzas made on a thin filo pastry.
- ☐ **Spaghetti & Meatballs**
Cooked spaghetti with lamb meatballs seasoned with herbs in a tomato sauce.

AMERICAN

- ☐ **Cheese Dough Balls**
Small balls of dough cooked and sprinkled with cheese.
- ☐ **Cheesey Fries**
Potato fries topped with cheese.
- ☐ **Chicken Burgers**
Minced chicken breast patties covered in breadcrumbs and deep fried.
- ☐ **Chicken Poppers**
Small pieces of filets seasoned chicken fried and served in bamboo cones.
- ☐ **Curly Fries**
Curly shaped potato fries.
- ☐ **Hot Dogs**
Cooked pork sausages in a finger bun topped with ketchup.
- ☐ **Lamb Burgers**
Minced lamb patties covered in breadcrumbs and deep fried.
- ☐ **Macaroni & Cheese**
Macaroni pasta cooked with a cheese sauce.
- ☐ **Mini Satay Chicken**
Satay spiced chicken on a stick, served with peanut dip.
- ☐ **Sticky Buffalo Wings**
Buffalo wings marinated in our classic sticky sauce.

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Stall Themes

(...continued)

INDIAN

- ☐ **Bhel Puri**
Gol Guppa stuffed with Bhel Puri mix in Imli.
- ☐ **Burger Counter**
Lamb, Chicken , Aloo Tikki , Paneer fillings with baps, onions and sauces.
- ☐ **Chole Bhature**
Mouth-watering, spicy, exotic dish combining chickpeas and fried bread.
- ☐ **Dahi Aloo Papri Chaat**
Crisp flour crackers with chopped potatoes chickpeas and onions topped with yoghurt and tamarind sauce.
- ☐ **Dahi Puri Chaat**
Mini puris stuffed with spiced potatoes and chickpeas with yoghurt and tamarind.
- ☐ **Gol Guppa**
Fried hollow crisp puris stuffed with potatoes, chickpeas and lightly seasoned with yoghurt and tamarind sauce.
- ☐ **Pakora / Onion Bhaji**
Delectable deep fried onion and batter.
- ☐ **Pav Bhaji**
Bombay fast food dish consisting of vegetable potato curry packed into a lightly buttered and toasted bread bap
- ☐ **Ragda Patties**
Chana Masala served on tava with aloo tikki surrounding the edges, tossed with a Bhel Puri mix for the crunchy texture.
- ☐ **Rolls- Kebab, Chicken & Paneer**
Choice of naan, pitta bread or roti wraps stuffed with kebab, chicken or paneer and salad.
- ☐ **Vegetable Samosa Chaat**
Crispy triangular shaped pastries with a spicy vegetable filling chickpeas and onions, topped with yoghurt and sweet tamarind sauce, garnished with sev, chopped onions, fresh coriander and peanuts.

MEXICAN

- ☐ **Chilli Con Carne**
Choice of Rice or Tacos.
- ☐ **Jalapeno Poppers**
Hollowed out peppers, stuffed with a mixture of cheese, spices, breaded and deep fried.
- ☐ **Mexican Salad**
A delicious side of Mexican Salad with a tangy lime, salt and chilli dressing.
- ☐ **Nachos**
Choice of Salsa, Sour Cream or Guacamole.
- ☐ **Onion Rings**
Onions coated in batter of spices and deep fried.
- ☐ **Paneer / Chicken / Kebab Wraps**
Choice of filling wrapped in naan or tortilla.
- ☐ **Spicy Rice**
Tantalising Mexican sautéed spicy rice.

* Additional charges may apply

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Afternoon Tea

All Canapés listed in the Canapés section are available as part of the Afternoon Tea Menu.

VEGETARIAN SANDWICHES

- ☐ **Cheese & Tomato**
Layer of mild cheddar cheese with sliced tomatoes.
- ☐ **Chilli Paneer**
Sandwich filled with our very own chilli paneer.
- ☐ **Cucumber, Cheese & Pickle**
Sweet pickle spread with mild cheddar cheese and diced cucumbers.

NON-VEGETARIAN SANDWICHES

- ☐ **Chicken Tikka & Sweetcorn**
Mixture of sliced chicken tikka pieces combined with sweetcorn and mayonnaise.
- ☐ **Ham, Coleslaw & Pickle**
Sliced ham covered with a spread of coleslaw and sweet pickle.
- ☐ **Sheekh Kebabs & Sweetcorn**
Mixture of sliced kebabs combined with sweetcorn and mayonnaise.

SOUP

- ☐ **Chicken**
Smothered chicken in a soup of herbs and spices.
- ☐ **Vegetable**
Both tasty and healthy, our vegetable soup is simmered in an array of herbs and spices.

SWEET BAKERY

- ☐ **Croissant**
Buttery flaky pastry.
- ☐ **Danish Pastry / Chocolate**
Multilayered laminated sweet pastry.
- ☐ **Muffins**
Individual-sized sweet bread product.
- ☐ **Scones**
A single serving mini cake.

KID'S MENU

- ☐ **Chicken Nuggets**
Chicken breast battered and cooked.
- ☐ **Chips**
Cooked potato chips.
- ☐ **Pasta**
Pasta with seasoned vegetables cooked in a tomato sauce.
- ☐ **Pizza**
Available in veg and non-veg.
- ☐ **Vegetables**
A range of cooked vegetables.
- ☐ **Ketchup / Mayonnaise**

* Additional charges may apply

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Kid's Menu

- | | | |
|---|---|---|
| <input type="radio"/> Chicken Nuggets
Battered chicken deep fried. | <input type="radio"/> Chips
Slices of fried potatoes. | <input type="radio"/> Cooked Vegetables
Fresh mixed vegetables boiled. |
| <input type="radio"/> Magherita Pizza
A classic fresh and simple pizza. | <input type="radio"/> Vegetable Pasta
Fresh vegetables cooked in boiled pasta. Can be with tomato based sauce or without. | <input type="radio"/> Ketchup
Tomato based condiment. |
| <input type="radio"/> Mayonnaise
A thick creamy dressing. | <input type="radio"/> Strawberry Jelly
A jelly-like consistency made with strawberries. | <input type="radio"/> Vanilla Ice Cream
A sweetened vanilla flavoured frozen dessert. |

* Additional charges may apply

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