

SPECIALISTS IN ONSITE CATERING

KEEP IT HOT

Traditional Breakfasts

FAVOURITES

Pakoras

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

www.masalacreations.com



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(...continued)

PASTRIES

- Eggless Cinnamon Rolls
 Buttery pastry with cinnamon cooked in swirls.
- Eggless Muffins
 Yeast based large cup cakes.

- Eggless Croissants
 Buttery flaky pastry.
- Eggless Pain au Chocolat
 Buttery, flaky pastry with a filling of chocolate
- Eggless Mixed Danish Pastry
 Range of classic Danish pastries.
- Eggless Pain aux Raisins
 Buttery, flaky pastry with a filling of raisins.