



# Royal Indian Kitchen Catering Menu

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## Appetizers

- **Samosa**  
Crispy turnovers stuffed filled with spiced peas & potatoes.
- **Potli Samosa**  
Turnovers shaped like potli & filled with peas & potatoes, a true treat for eyes as well as your palette.
- **Aloo Tikki**  
Cutlets made with potatoes & assorted spices; dipped in gram flour batter & fried.
- **Vegetable Pakora**  
Assorted vegetable pieces dipped in gram flour batter & fried.
- **Onion Bhaji**  
Onion, spinach & potatoes fritters, dipped in chickpea batter & fried.
- **Paneer Pakora**  
Pieces of homemade cheese layered with spices, dipped in batter & fried.
- **Gobi Pakora**  
Cauliflower Pieces dipped in gram flour batter & fried.
- **Bread Pakora**  
Slices of bread stuffed with spiced mashed potatoes filling; batter coated & Fired.
- **Vegetable Rolls**  
Mixture of cheese, potatoes & vegetables, dipped in batter & fried.
- **Chole Kulche**  
Pita bread is filled with white peas mixed with simple spices, salt & chaat masala.
- **Chole Bhature**  
Combination of chana masala (white chickpeas) and a deep-fried bread made from white flower.
- **Dosa**  
Fermented crepe made from rice batter, black lentils and stuff in with lightly cooked potatoes, fried onions and spices.
- **Pav Bhaji**  
Thick spicy vegetable gravy served with soft dinner rolls.
- **Bharwan Mirch Stuffed chilies**  
Bell pepper stuffed with spiced mashed potatoes filling and cooked.
- **Paneer Tikka**  
Marinated chunks of homemade cheese cooked on skewers in tandoor & served with tandoori vegetables.

# Appetizers Chaats

- **Samosa or Aloo Tikki with Chole**  
Mixture of potatoes, diced onions, cucumbers, various chutneys, spices and with chickpeas
- **Dahi Papri Chaat**  
Made with lentil wafers, chick-peas, onions, yogurt & assorted chutneys.
- **Pani Puri**  
Crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and flavored water with spices.
- **Dahi Bhalla**  
Deep Fried lentil fritters dunked in creamy yogurt, topped with chutneys and then garnished with spice powders.
- **Bhel Poori**  
A mixture of puffed rice, potatoes, onions & assorted chutneys
- **Fruit Chaat**  
Diced pieces of assorted fresh fruit tossed with spices & low-fat lemon dressing

# Indo - Chinese

- **Hakka Noodle**  
Quick stir-fry noodles prepared with onions, bell peppers, cabbage, carrots, and scallions.
- **Paneer Noodle**  
Paneer (Indian cottage cheese) Quick stir-fry noodles prepared with onions, bell peppers, cabbage, carrots, and scallions.
- **Paneer Chilli**  
Paneer (Indian cottage cheese) is tossed in a flavorful spicy sauce made with soy sauce, chili sauce, vinegar.
- **Veg Spring Rolls**  
Pastry sheet is filled with vegetables, rolled & fried.
- **Gobi Manchurian**  
Cauliflower coated in batter & deep fried until crisp, tossed in sweet, sour and hot manchurian sauce.
- **Soya Chaap**  
Marinated in a mixture of yogurt and spices, cooked in a traditional tandoor (clay oven)
- **Chicken Manchurian**  
Chicken coated in batter & deep fried until crisp, tossed in sweet, sour and hot Manchurian sauce.
- **Veg Manchurian**  
Mix Vegetables coated in batter & deep fried until crisp, tossed in sweet, sour and hot manchurian sauce.

# Appetizers non-Veg

- **Chicken Samosa**  
Turnovers fried dough filled with spiced & extra lean ground chicken.
- **Keema Samosa**  
Turnovers fried dough filled with spiced & savory lamb.
- **Chicken Lollipop**  
Frenched chicken winglet, wherein the meat is cut loose from the bone end and pushed down, creating a lollipop appearance.
- **Chicken Seekh Kabab**  
Extra lean ground chicken seasoned with spices, cooked on skewers in tandoor oven.
- **Kali Mirch Kabab**  
Tikkas are little bites of meat or vegetables soaking in marinade, cooked in a tandoor with spices and basted with melted butter while cooking.
- **Chicken Tikka**  
Tender pieces of white meat chicken marinated in spicy yogurt & cooked on skewer in a Tandoor (clay oven)
- **Tandoori Chicken**  
Roasted chicken in Tandoor (clay oven) marinated in yogurt & spiced.
- **Chicken Pakora**  
Boneless chicken white meat dipped in spicy chickpea batter & fried.
- **Chilli Chicken**  
Crispy & tender chicken bites are tossed in addictively delicious hot, sweet and tangy chili sauce.
- **Tandoori Salmon**  
Marinated with spices & Herbs, baked in a tandoor (clay oven).
- **Fish Pakora**  
Delicate pieces of fish are coated in a spicy gram flour coating with spices and carom seeds and fried till crispy.
- **Lamb Chops**  
Seasoned with spices, cooked on skewers in tandoor oven (clay oven)

## For Kids

- French Fries
- Aloo Finger
- Home French fries
- Chicken Finger
- Cone Pizza
- Chicken Nuggets

# Main Course

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## Dal and Curry Entrees

- **Dal Makhani**  
Black lentils cooked & simmered over slow fire, North Indian style
- **Tarka Dal**  
Cooked spiced lentil are finished with a tempering made of ghee/ oil and spices
- **Kadhi Pakora**  
Authentic North Indian Kadhi made with yogurt & vegetable dumplings
- **Dum Aloo**  
Potatoes in onion & tomato gravy
- **Malai Kofta**  
Balls of minced vegetables dipped in batter, fried & cooked in gourmet curry sauce
- **Aloo Mutter**  
Fresh green peas with potatoes in onion and tomato gravy
- **Chana Masala**  
Chickpea soaked overnight, cooked with tomatoes & herbs in curry sauce
- **Rajmah**  
Kidney beans in onion gravy cooked with ginger and garlic

## Sabzi Entrees

- **Gobhi Aloo**  
Fresh cauliflower florets cooked home-style with ginger
- **Aloo Beans**  
Potatoes with green beans
- **Tawa Fry**  
Mixed vegetable deep fried cooked with potatoes & green peppers
- **Vegetable Mixed**  
vegetable cooked with potatoes & green peppers
- **Baingan Bharta**  
Mash roasted eggplant, onions, tomatoes, herbs and spices
- **Bhindi Masala**  
Okra sauteed and cooked with onions, tangy tomatoes, garlic, ginger with handful of spices and herbs
- **Achari Aloo**  
Pickle flavored potatoes cooked with onions
- **Saag**  
spinach & white radish cooked with a touch of onions & ginger

# Paneer Entrees

- **Saag Paneer**  
Cubes of paneer in a smooth spinach sauce
- **Mutter Paneer**  
Green peas & home made cheese cooked with tomatoes in curry sauce
- **Kadai Paneer**  
Cubes of paneer cooked with onions, tomatoes, green bell peppers and spices
- **Shahi Paneer**  
Fresh cheese sautéed with ginger, garlic & cooked in light cream sauce with cashews & raisins
- **Paneer Bhurji**  
Grated cheese sautéed with tomatoes & spices
- **Paneer Chilli Masala**  
Paneer sauteed in a creamy tomato sauce with bell peppers, onions, & tomatoes.

# Non-Vegetarian Chicken Entrees

- **Chicken Tikka Masala**  
Boneless chicken tandoori pieces in tangy tomato & cream sauce with exotic herbs & spices
- **Chicken Saag**  
Boneless chicken cooked with spinach, ginger, garlic & spices
- **Chicken Korma**  
Extra lean ground chicken cooked with fresh tomatoes & onions
- **Butter Chicken**  
Boneless white chicken pieces sautéed with onions & simmered in cream & yogurt gravy
- **Chicken Tikka**  
Curry Boneless chicken tandoori pieces cooked in tangy tomato & onion gravy (no cream added)
- **Chicken Vindaloo**  
Cooked in spicy curry sauce with potatoes & vinegar
- **Chicken Bhuna**  
North Indian dish of chicken stir fried & slow cooked in a spicy & fragrant bhuna Masala.
- **Chicken Curry**  
Marinated chicken with onion & tomato gravy
- **Egg Curry**  
Boiled eggs simmered in a spicy onion tomato gravy

## Lamb & Goat

- **Lamb Curry**  
Boneless Lamb pieces cooked in tangy tomato & onion gravy (no cream added)
- **Lamb Saag**  
Tender pieces of lamb cooked with spinach & exotic spices
- **Lamb Vindaloo**  
Succulent pieces of extra lean lamb cooked in tomato, vinegar & onion sauce with herbs & spices
- **Lamb Rogan Josh**  
Lamb curry in tomato and onion gravy
- **Lamb Korma**  
Boneless lamb cooked in cream sauce with cashews and raisins
- **Keema Aloo**  
Minced lamb cooked with tomatoes, onions, garlic, ginger & assorted spices.
- **Goat Curry**  
Tender goat meat cooked in onion and tomato gravy.
- **Goat Vindaloo**  
Tender goat cooked with potatoes in a very hot & tangy gravy.

## Fish & Shrimp

- **Fish Curry**  
Tender pieces of fish cooked with onions, tomatoes, spices & herbs.
- **Masala Fish**  
Marinated fish pieces cooked in tomato & cream sauce with herbs & spices.
- **Shrimp Masala**  
Shrimp cooked in curry sauce.
- **Kadai Shrimp**  
Shrimp cooked North Indian style with onions, garlic and ginger.

## Kids Entrees

- **Pasta with White or Tomato Sauce Serve with Garlic Bread**
- **Chicken Pasta Serve with Stir Fry Vegetable**
- **Fried Rice with Egg or Chicken**

# Rice & Biryani

- **Plain Rice**  
Basmati Rice
- **Zeera Rice**  
Rice cooked with cumin seeds & ghee.
- **Lemon Rice**  
Imported basmati rice with a touch of herbs & spices.
- **Paneer Fried Rice**
- **Vegetable Pulao**  
Aromatic Basmati rice cooked with vegetables.
- **Vegetable Biryani**  
An aromatic rice dish made basmati rice, mix veggies, herbs & biryani spices.
- **Non-Vegetable Biryani**  
Lamb, Goat or chicken made basmati rice, herbs & biryani spice.

# Breads

- **Plain Naan**  
Leavened bread made in authentic Indian tandoor clay oven.
- **Garlic Naan**  
Topped with fresh garlic paste & baked in clay oven.
- **Tandoori Roti**  
Whole wheat in tandoor clay oven
- **Chapati**  
Wheat Bread
- **Tawa Paratha**  
Whole wheat bread made on a griddle.
- **Missi Roti**  
Bread made with whole wheat & chickpea flour.
- **Poori**  
Fried bread made with whole wheat flour, salt and water.
- **Bhatura**  
Fluffy deep fried bread made from maida (white flower)

## Desserts

- **Gulab Jamun**  
Cream dumplings in honey syrup, served hot or cold
- **Rasmalai**  
Cheese dumplings in milk syrup, flavored with pistachios nuts, served chilled
- **Kheer**  
Home made rice pudding flavored with cardamom & pistachios, served chilled
- **Gajar Halwa**  
Grated carrots cooked in milk, flavored with almonds & cardamom, served hot
- **Fresh Jalebi**  
Our own freshly prepared, crispy jalebi
- **Kulfi Falooda**  
Our own authentic Indian Ice cream; mango or pistachio flavor. Served with Falooda
- **Rasgulla**  
Small size rasgullas dipped in rabdi with a touch of saffron
- **Ice Cream**
- **Moong Dal Halwa**  
Moong lentils, sugar, ghee and cardamom powder

## Condiments

- **Saunth Ki Chutney**  
Tangy sweet & sour sauce made from tamarind seeds.
- **Pudina Ki Chutney**  
Chutney made with fresh mint, coriander, onions, ginger, & assorted spices.
- **Pyaz Ki Chutney**  
Diced onions mixed with tomatoes & vinegar.
- **House Special Chutney**
- **Raita**  
Yogurt with grated cucumbers or Boondi, flavored with spices.
- **Dahi Vada**  
Fried lentil dumplings dipped in yogurt sauce, served with tamarind chutney.
- **Achar**  
Authentic Indian pickle made from a mixture of fruits & vegetables.
- **Pappadum**  
Crispy lentil wafers.
- **Bean Salad**  
A healthy combination of chick-peas, kidney beans, potatoes, onions and peppers with lemon dressing.
- **Mix Salad**



- **Nawabi Raita**  
With grater kachumber, onion, diced tomato

## **Beverages**

- Masala Chai
- Mango Lassi
- Salted Lassi
- Pineapple Lassi
- Strawberry Lassi
- Mango Shake
- Rooh Afza

**Please ask if you need food without Onion and Garlic!!**