

TAPASYA CATERING

TRADITIONAL MENU

Vegetarian B

Starters

Khumb Pudhina Tikka

Mushrooms stuffed with potatoes sautéed in traditional pickle spices, wrapped in a multi flour batter accentuated with fresh mint, grilled golden on an open fire grill.

Aloo Paalak Ka Thepla Bhajia

Finely shredded onions, potatoes and spinach with fennel seeds and pepper.

Punjabi Khasta Tikki

Shallow fried patties of mashed potatoes, stuffed with crushed green peas, spiced with finely chopped ginger, topped with mint and dried mango chutneys.

Main Course

Paneer Makhan Masala

Chunks of cottage cheese cooked in a tomato gravy prepared in the classical way, flavoured with kasoori methi, topped with a streak of fresh cream.

Subz Panchrattani

Baby corn, broccoli, zucchini, bell peppers and snow peas tossed with beans sports in a kadhai with a richly spiced and invigorating masala.

Mirch Baingan Ka Saalan

Baby aubergine cooked with a snub nose red chillies in a peanut, Sesame seed and coconut gravy, soured with tamarind.

Aloo Paalak

Baby spinach and tangy potatoes stir-fried with cumin and garlic, spiced with scissor cut chillies.

Dal Makhani

Black lentils tempered in butter with tomatoes and garlic, finished with cream.

- **Pulao Rice**
- **Naan**
- **Papad / Chutney / Pickle**

Dessert

Gulab Jamun

Golden dumpling of reduced milk soaked in rose accentuated syrup accompanied with vanilla ice cream.

Gajjar Halwa

Indian carrot pudding served warm with vanilla ice cream.