



Potato made with pickle & other spicesCauliflower & potatoes cooked with tomato, onion, herbs & spices garnished with fresh corianderAn eggplant specialty baked over an open flame, mashed then sauteed with onions, tomatoes & spicesAll kinds of lentils are mixed and cooked with fresh herbs & spices, sauteed in butter & garnished with fresh corianderCheese vegetable balls cooked in a creamy tomato & onion sauce with almonds, cashews & raisinsAssorted vegetables mixed with herbs & spicesFresh homemade cottage cheese cooked in a rich creamy tomato sauce with exotic Indian spicesFresh homemade cottage cheese cooked in a rich creamy tomato. cashews, raisins & spicesHomemade cheese cubes cooked in a creamy sauce with almonds, cashew, raisins & spicesVariety of vegetables cooked meat". Korma in grain word "korma" is derived from Urdu Korma" is derived from Urdu Korma or Kormah, meaning "braise", derived in turn from Turkish kavurma, literally meaning "cooked meat". Korma in Persian has its roots in the Mughlai cuisine of modern-day India and Pakistan. It is a characteristic Moghal dish which can be traced back to the 16th century and to the Mughlai neursions into present-day Northern India, Pakistan and Bangladesh. Classically, a Korma is defined as a dish where meat or vegetables are braised with water, stock, and yogurt or cream added. The technique covers many different styles of KormaMakhni means buttery and contains tomatoes cream butter and yogurt. This is postpartition creation by Punjabis in Delhi at Moti Mahal restaurant during 1950sMangalore is a port city in southern indian state of karnataka. Like most of the south, chilies, coconut, curry leaves, spices such as fenugreek, mustard seeds and fennel seeds are the main players in this state. However it is the act of toasting the coconut that gives distinctive flavors to the curries of this region. So don't skip the important step on the road to authenticity. It is called Malabar tooSaag is an earthy dish that is rich in flavor, nutrients and color, reflecting the culture of the region. Mustard has been cultivated in the Himalayas for more than 5000 yearsA "vindaloo", a standard element of Indian origin made from meat or seafood cooked in a sauce of vinegar, red chilis, garlic, tamarind, and spicesSaag is an earthy dish that is rich in flavor, nutrients and color, reflecting the culture of the region. Mustard has been cultivated in turn from Turkish kavurma, literally meaning "cooked meat". Korma in Persian has its roots in the Mughlai cuisine of modern-day India and Pakistan. It is a characteristic Moghal dish which can be traced back to the 16th century and to the Mughlai neursions into present-day Northern India, Pakistan and Bangladesh. water, stock, and yogurt or cream added. The technique covers many different styles of KormaMangalore is a port city in southern indian state of karnataka. 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Mustard has been cultivated in the Himalayas for more than 5000 yearsA "vindaloo", a standard element of Indian cuisine derived from the Portuguese carne de vinha d'alhos (literally "meat in garlic wine marinade") A highly seasoned dish of Indian origin made from meat or seafood cooked in a sauce of vinegar, red chilis, garlic, tamarind, and spicesThe word "korma" is derived from Urdu Korma or Kormah, meaning "braise", derived in turn from Turkish kavurma, literally meaning "cooked meat". Korma in Persian has its roots in the Mughlai cuisine of modern-day India and Pakistan. It is a characteristic Moghal dish which can be traced back to the 16th century and to the Mughal incursions into present-day Northern India, Pakistan and Bangladesh. Classically, a Korma is defined as a dish where meat or vegetables are braised with water, stock, and yogurt or cream added. The technique covers many different styles of KormaChef's Special Biryani contains Basmati rice sauced in butter cooked with fresh corianderHyderabadi biryani is a form of Biryani, from Hyderabad, India. It is prepared in the form of kachay gosht ki biryani and dum ki biryani. Biryani is considered to be a dish of Indian origin, more prominently considered to be a dish of Nizam (Ruler of state of Deccan). South India has more varieties of Biryani that any other part of the subcontinent. Hyderabadi Biryani was originated as a blend of Mughlai and iranian cuisine in the kitchens of the Nizam, rulers of the historic Hyderabad state. Hyderabadi Biryani is also a stable part of Pakistani cuisine due to its exotic flavor and aromatic taste. It is prepared in the form of kachay gosht ki biryani and dum ki biryani is considered to be a dish of Indian origin, more prominently considered to be a dish of Nizam (Ruler of state of Deccan). South India has more varieties of Biryani is also a stable part of Pakistani cuisine due to its exotic flavor and aromatic taste. It is served with Baigan ka Salan and Dahi ki ChutneyHyderabadi biryani and dum ki biryani is a form of Biryani, from Hyderabad, India. It is prepared in the form of kachay gosht ki biryani and dum ki biryani is a form of Biryani is a form of Biryani is a form of kachay gosht ki biryani and dum ki biryani is a form of kachay gosht ki biryani and dum ki biryani is a form of kachay gosht ki biryani and dum ki biryani and dum ki biryani is a form of Biryani is a form of kachay gosht ki biryani and dum ki biryani an dish of Nizam (Ruler of state of Deccan). South India has more varieties of Biryani that any other part of the subcontinent. Hyderabadi Biryani was originated as a blend of Mughlai and iranian cuisine due to its exotic flavor and aromatic taste. 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It is served with Baigan ka Salan and Dahi ki ChutneyRoasted lamb with spices, onions & other ingredientsBoneless lamb cooked in onion, genger, garlic herbs with mango sauce & spicesJuicy pieces of lamb cooked in special tomato sauce, fresh mushroom, herbs, spices & creamClay oven roasted Lamb cooked in a mild creamy tomato sauceA specialty of Kashmir, Lean lamb pieces cooked in a creamy tomato sauceBoneless chicken pieces cooked in a creamy tomato sauce cooked with onions, ginger, garlic, herbs & spices in a mango sauceMarinated with sauce & special spices and servedLeavened white flour bread topped with fresh garlic & coriander and baked in TandoorLeavened white flour bread stuffed with raisins, almonds, coconut, cherry, fennel seeds & baked in our TandoorLeavened white flour bread baked in our TandoorLeavened white bread baked in our TandoorLeavened white bread baked in our TandoorLeavened white flour bread baked in our TandoorLeavened white bread baked in our TandoorLeave garnished with fresh corianderChunks of fresh catfish cooked with onions, ginger, garlic, bell peppers, tomatoes & tamarindJuicy shrimp cooked in a spicy curry sauce & garnished with fresh corianderPieces of catfish coated with chickpea batter & deep-fried, Served with Chutney Extra Chutney \$1.55Boneless tender pieces of chicken, dipped in chickpea batter & deep-fried, Served with Chutney) 8 Boneless pieces of chicken, Hyderabadi 65 Masala, Cornflour in dipped chick pea batter added with eggs & deep-fried (Served with Red Chutney)This marag recipe is juicy, spicy, rich and perfect to consume in winter evenings or breakfasts with roti or naan. It is basically a royal hyderabadi dish which is quite popular in hyderabad. It is prepared with milk, cashews, almonds, saffron, cream, ginger and garlic pasteCrisp fried dough wafers known as papeli, along with boiled chick peas, boiled potatoes, yogurt and tamarind chutney topped with chaat masala| Extra Chutney+\$1.55|Extra Yogurt +\$2.00Served traditionally with channa masala, chopped onions, cilantro leaves smothered with sweet chutney + chilled light yogurt|Extra Chutney + \$1.55|Extra Yogurt +\$2.00Basmati plain rice, zeera rice, pickles, etcA refreshing yogurt sauce with shredded cucumber & mintMalai Chicken Tikka are succulent cubes of boneless chicken marinated in a flavourful m?lange of herbs, spices and yogurt, and then cooked by roastingAchari chicken tikka is a lipsmacking chicken preparation, marinated & Traditionally cooked in a tandoor, its taken the world by the storm because of its ease of the fabulous Achari masala recipeFinely minced lamb, seasoned with 8 pieces of boneless Chicken Breast, marinated in juicy mixture of ginger garlic paste, chily, curd, cream, cashew nuts and Indian traditional spices and then grilled in TandoorHomemade cheese cubes marinated in yogurt sauce & spices & roasted in TandoorThick creamy dessert with a rich almond baseHome-made sweetened yogurt prepared with Mango pulpCondensed milk & homemade cheese balls deep fried in butter w/ syrupHomemade ice cream made with mangoes & fresh cream sweetened to perfectionExotic Ice Cream made from India with saffron, almonds & nutsHomemade cheese, dumpling soaked in saffron milk with nut & raisin Order Parties Catering Jobs

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