

# वर्षारं इ होमस्टाइल कोकिंग

## Appetizers

Samosa/Singara (1 dozen)  
*Crispy turnovers filled with spiced potatoes and green peas, or meat*  
Pakora (1 dozen)  
*Fritters stuffed with red lentil and vegetables*  
Chicken Rolls (1 dozen)  
*Pan-fried spring rolls stuffed with ground chicken*  
Chatpati  
*Peas and potatoes in tamarind sauce*  
Halim  
*Mixed lentils with goat or beef*  
Vegetable Chop (1 dozen)  
*Deep-fried breaded potato and vegetable balls*

## Breads

Deshi Parata (5 pieces)  
*Multi-layer Indian bread*  
Puri (5 pieces)  
*Indian bread stuffed with potato, cauliflower, spinach or lentils*  
Roti (5 pieces)  
*Pan-fried whole wheat flat bread*  
Luchi (5 pieces)  
*Deep-fried whole wheat bread*

## Vegetarian Curries

Aloo Gobi Masala  
*Potato and cauliflower cooked in mild spices.*  
Channa Masala  
*Chickpeas in a mild spicy sauce.*  
Palak Paneer/Saag Paneer  
*Spinach cooked with home-made Indian cottage cheese.*  
Navratan Kurma  
*Mixed vegetables, nuts and mild spices in a creamy sauce.*  
Aloo Palak  
*Potatoes cooked with spinach.*  
Baigan Kurma  
*Indian eggplant in a creamy sauce.*  
Chana Dhal  
*Lentil curry.*

## Non-Vegetarian Curries

Chicken Curry  
*Boneless chicken cooked in spice sauce*  
Chicken Tikka Masala  
*Boneless chicken marinated with sour cream cooked in creamy sauce.*  
Beef Curry  
*Beef stew in curry sauce.*  
Goat Curry  
*Goat stew in creamy or curry sauce.*

# बिहारि'इ होमस्टाइल कोकिंग

## Chicken and Beef Dishes

Tandori Chicken

*Marinated chicken cooked on the grill.*

Chicken Tikka

*Boneless chicken cooked on the grill.*

Sheek Kebab

*Ground chicken or ground beef marinated with fresh spices cooked on the grill.*

Hari Kebab

*Thinly carved beef slices marinated with spices and cooked with onions.*

Whole Chicken (each)

*In creamy or curry sauce or roasted Indian Style.*

## Rice Dishes

Polaw

*Fried rice with nuts and raisins.*

Chicken Biryani

*Fried rice with chicken, nuts and raisins.*

Beef Biryani

*Fried rice with beef, nuts and raisins.*

Goat Biryani

*Fried rice with goat, potatoes, nuts and raisins.*

Steamed Rice

## Desserts

Pitha (4-6pcs/box)

*Traditional Indian Cookies (dumplings, thin cookies, muffins, and balls coated in syrup).*

Rice Pudding

*With milk, nuts and raisins.*

Gulab Jumun

*Fried milk balls dipped in heavy syrup.*

Cham Cham

*Caramel milk curd bars with syrup.*

Rasgulla

*Milk curd balls with syrup.*

Barfi

*Square shaped chana dhal bars with nuts and raisins.*