# 🥗 Canapés and starters \, 🖘

### Vegetarian

#### Aloo Papdi Chaat

(A refreshing, crunchy combination of fried wheat crisps (papdi), boiled potato cubes, chickpeas and chopped in a fresh mint and tangy tamaring sauce, garnished with fresh coriander. Served cold)

#### Pani Puri (Gol Guppa

(Puffed Crispy Poris stuffed with potato, chickpeas, onion, tamarin sauce Filed in Appetizers)

#### Dhai Pur

(Puffed Crispy Poris stuffed with potato, chickpeas, onion, tamarind sauce. Filed in vogurt)

#### Rhel Pu

(Delectable combination of papdis, puffed rice, sev, onions, potatoes an served with chef special chutney)

#### Fn it Chaa

(Mix fruit add lime juice and orange, Sprinkle the chaat masala, serve

#### Alon Chaa

(Savoury snacks made from boiled and fried cubed potatoes served with

#### Bhalla Chaa

(Lentil doughnut served with chick peas, cubed potatoes, yogurt and swee! & sour churney)

#### Aloo Tikki Chaat

(Authentic fried potato cakes, lightly spiced, topped with yogurt, chickper and sweet & sour chutney)

#### Veg. Samosa Chaat

riangular shaped filo pastry stuffed with vegetables, topped with yogurt, nickness and sweet & sour churney)

#### Joo Tikki withChana

Authentic fried potato cakes served with chickpeas curry, garnished with chopped onion and sweet & sour chutney)

#### Veg. Samosa withChana

Triangular shaped filo pastry stuffed with vegetables served with chickpeas curry, garnished with chopped onion and sweet & sour chutney)

#### Veg. Samosa (Standard and Cocktail)

(Triangular shaped filo pastry stuffed with vegetables, deep fried)

#### Veg. Spring Roll (Standard and Cocktai

(Finger shaped spring rolls filled with mixture of cabbage and carrot

#### Paneer Spring Roll (Standard and Cocktail)

(Finger shaped spring rolls filled with mixture of cottage cheese and green peas)

#### Paneer Samosa (Standard and Cocktail)

Triangular shaped filo pastry stuffed with cottage cheese and green

#### Paneer Pakora

(Indian fresh cottage cheese cubes deep fried in spicy gram flour batter)

#### Veg. Mixed Pakora

(Fresh potato, onion, cauliflower, chillies and aubergine deep fried with a spicy gram flour batter)

#### Palak Pakora

(Fresh spinach deep fried with a spicy gram batter)

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#### Hara Bhara Kebab

(Finger sized kebab made from Indian cottage cheese, mixture of green veg etables and coriander)

#### Hara Bhara Tikki with Cheese

(Authentic patties made from Indian cottage cheese, mixture of green veg etables, coriander and stuffed with parmesan cheese)

#### Mogo Chips

(Fresh cassava deep fried and seasoned with red chilli flakes)

#### Chilly Moga

(Lightly fried cassava, onion, capsicum, chillies tossed withgarlic and soya sauce)

#### Chilly Chips

(French fries tossed with fine Indian spices

#### Jeera Mogo

(Lightly fried cassava tossed with currin seeds and ground black pepper

#### Garlic Mogo

(Lightly fried cassava tossed with garlic and ground black pepper)

#### Golden Fried Baby Corn Finger

(Finger shaped baby corn deep fried with a spicy corn flour batter)

#### Paneer Finger

(Paneer deep fried with a spicy corn flour batter)

#### Aloo Finger

(Finger shaped potato deep fried with a spicy corn flour batte

#### Chilly Paneer

Cubes of cottage cheese pan fried with onion, capsicum, chillies and ossed with garlic and soya sauce)

#### Paneer Tikka

(Home-made Indian cottage cheese,marinated with yogurt, ginger, garlic, red chillies and spices, then cooked in tandoor)

#### Harvali Paneer Tikk:

(Cottage cheese marinated with mint, spinach and spices cooked in tan

#### Veg. Manchurian

Wegetable balls pan fried with onion, capsicum, chilli and tossed with

(Fresh cauliflower pan fried with onion, capsicum and tossed with gartic and sova sauce)

#### Crispy Salted Vegetables

(Fresh Broccoli, cauliflower, carrots, beans, potato marinated in comflour and deep fried)

#### Chilly Mushrooms

(Button mushrooms pan fried with onion, capsicum, chilli and tossed with garlic and sova sauce)

#### Daal Kachori

Crispy, flaky shells with a delectably spicy filling of cooked and seaconed yellow moong dal or green peas)

#### Tandoori Veg. Chicken/Veg. Mutto

(Soya balls mannated with Indian spices and cooked in tandoor)

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### Non-vegetarian:

### Chicken Dishes:

Chicken Samosa

(Triangular shaped filo pastry stuffed with chicken, deep fried)

Chicken Pakora

(Pieces of Chickendeep fried with a spicy batter)

Chicken Spring Roll

(Finger shaped spring rolls filled with mixture of chicken)

Chicken Drumsticks

Drumsticks of chicken deep fried with a spicy com flour batter)

Chicken Lollipop

(Chicken wings marinated with a spicy corn flour batter, deep fried and tossed with onion, chilly, gartic and soya sauce)

Chilly Chicken

(Boneless chicken marinated with a spicy corn flour batter, deep fried and tossed with onion, capsicum, chilly, garlic and soya sauce)

Tandoori Chicken

(Chicken with bone marinated with yogurt and Indian spices, cooked in authentic clay-oven)

Achari Chicken

(Boneless chicken pieces marinated with pickle masala, yogurt and Indian spices, cooked in authentic clay-oven)

#### hicken Tikka

Boneless chicken pieces marinated with yogurt and Indian spices, cooked in tandoor)

#### ChickenSeekh Kebab

(Minced chicken with Indian spices, squid in seekh, cooked in authentic clay-oven)

#### Hariyali Chicken

(Boneless chicken pieces marinated with mint, spinach, yogurt and Indian spices, cooked in tandoor)

#### Chicken Malai Tikka

(Boneless chicken pieces marinated with cashew nut paste and Indian spices, cooked in tandoor)

#### Jeera Chicken

(Boneless chicken pieces tossed with cumin seeds and Indian spices)

#### Chicken Gilafi

(Minced chicken with chopped onion, red & green capsicum and Indian spices, squid in seekh, cooked in authentic clay-oven)

#### Chicken Nuggets

(Boneless chicken pieces marinated in corn flour and bread crumbs, deep fried)

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### Non-vegetarian:

#### Lamb Dishes:

Meat Samosa

(Triangular shaped filo pastry stuffed with meat, deep fried)

Seekh Kebab

Minced lamb with Indian spices, squid in seekh, cooked in authention

Tandani Lamb Char

Lamb chops marinated with yogurt and Indian spices, cooked in tandoor)

Lamb Boti Masala

(Boneless lamb cooked with tomato, onion, chillies and Indian spices and herbs likecinnamon sticks and javitri)

Lamb Tikka

Boneless lamb marinated with yogurt and Indian spices, cooked ir andoor)

Ory Chilli Lamb

Boneless baby lamb marinated with com flour and spices, deep fried and ossed with onion, capsicum, garlic and soya sauce)

Shami Kebab

(Minced meat mixed with spices and chickpeas flour, cooked in authentic clay-oven)

Gulnar Seekh Kebat

(Minced meat mixed with moong daal, chopped onion, red & green capsicum, gartic and Indian spices, cooked in tandoor)

Shikampuri Kebab

(Minced meat mixed with mint and Indian spices, stuffed slice of egg and deep fried)

### Fish and prawn Dishes:

ish Pakora

Boneless fish deep fried in spicy batter

Fish Amritsari

(Boneless fish marinated with lemon, red chilly and deep fried)

Fish Tikk

(Boneless spiced fish cooked to perfection in an extremely he

ish Lahori

(Boneless fish coated with conander, cumin seeds and lime juice paste, sprinkled with gram flour, deep fried)

Prawn Cocktail

(Cooked prawns mixed in mayonnaise and tomato dressing, served in a glass)

Tandoori King Prawns

(King prawns marinated in tandoori paste and yogurt, cooked in authentic clay-oven)

Dry Chilly Prawns

(Prawns marinated with a spicy com flour batter, deep fried and tossed with onion, capsicum, chilly, garlic and soya sauce)

Golden Fried Prawns

(Dip the prawns in the batter, roll in bread crumb-semolina mix to coat nicely and deep fry till golden)

Garlic Prawns

(Prawns marinated with a spicy com flour batter, deep fried and tossed with garlic)