

STARTER

**Home Party
Food CHEF**

NON VEG

LUCKNOWI MURGH TIKKA

Chicken tenderize with yogurt and marinated with garlic, ginger, and spices

CHICKEN TIKKA

Marinated in a mix of yogurt & spices and later baked using skewers in a clay-based oven

GOSHT AUR DHANIYA KI SEEKH

Chicken seasoned with peppers, onions and coriander on a skewer

CHICKEN SHAMI KABAB

Kebabs made from chicken, chana dal and a range of masalas, fried crisp

FISH KOLIWADA

Fish dipped in a flavor packed batter and fried crisp

CHICKEN LOLLIPOP

Fried in spicy sauce, coated with bread crumbs and a luscious batter with garlic & ginger paste

FISH FINGER

Crispy crust and tender flaky fish on the inside

BOMBIL OR MANDELI FRY

Flavoursome and rich Bombay duck marinated in a beautiful yellow paste and fried in rice batter till crisp

CRISPY CHICKEN

Marinated and coated in egg, milk and seasoned flour, then fried until extra crispy

BANGDA FRY

Fish cooked Goan style in a spicy peri peri masala

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TANDOORI CHICKEN

Chicken marinated in masalas, oil and curd. Grilled.
Served with onion rings and a green chutney

TANDOORI CHICKEN TIKKA

Meat is flavoured with yoghurt and spices, and then roasted

RESHMI KEBAB

Pieces are marinated in juicy mixture of Curd, Cream, Cashew nuts and Spices and then Grilled in Oven

MUTTON SHAMI KEBAB

Made by a paste of meat and chana dal(chick pea lentils) and loads of fragrant masalas

MURGH GILAFI SEEKH

Chicken mince mixed with spices, nuts and cheese, finished with a Gilaf of Onion, Tomatoes and Capsicum

MURG KALIMIRCH TIKKA

Chicken pieces marinated with spicy creamy mixture, curd, lemon; arranged on skewers with bell peppers

MINCED CHICKEN GOLD COIN

Bread discs topped with spicy chicken mixture sprinkled with sesame seeds and deep fried

METHI KE CHASKEDAR TIKKE

Marinated in hung curds cheese and cream, flavored with fenugreek and grilled or barb

MAHI TIKKA KALIMIRCH

Smearred with black pepper masalas and cooked to perfection in a traditional Indian tandoor

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CHEESE CORN BALL

Balls made of rice, cheese and corn with a coating of bread crumbs, deep fried

CHILLI POTATO

A combination of sauces, garlic, ginger and green chillies, with the crunchy spring onions

CORN FRITTER

Baby corn coated with a flavourful batter

CRISPY VEGETABLE

Vegetables, dipped in a sesame seed batter with schezuan sauce, spring onions and garlic, deep fried

GOBI MANCHURIAN DRY

A tasty chinese manchurian dish made of cauliflower in tangy manchurian sauce

PANEER KE SHOLEY

Cottage cheese cube marinated in garlic, brown onion & red chilli paste cooked to perfection

PANEER TIKKA

Paneer, capsicum and onions marinated in a yogurt based marinade. Skewered and grilled till brown

SOYA MALAI SEEKH

TANDOORI GULDASTA

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ALOO MAKAI KI TIKKI

Mixture of corn, potatoes and cheese with lemon juice and peppery garam masala

PANEER CHILLY DRY

Paneer fried in onions, capsicum and soya sauce

ACHARI BHUNE KUMBH

Roasted mushrooms and crunchy cucumbers, flavoured with peppery herbs and vinegar

MUSHROOM CHILLI DRY

Mushrooms, cooked with ginger, garlic, green chillies and sauces

AJWAINI PANEER TIKKA

Marinated in ajwain & spices and are then arranged on a skewer with capsicum, onions and tomatoes

VEG SEEKH KABAB

Made with grated boiled potatoes, carrots peas and dal

ALOO CHUTNEY WALE

Potatoes with coriander-mint green chutney

VEGETABLE SHAMI KABAB

Awadhi dish made from coarsely ground lentils with spices

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