

# *Jaipur Indian Cuisine*

## Catering Menu

- Authentic Indian Cuisine and Modern Fusion
- Live Stations
- Chat Stations
- Tandoor
- South Indian
- Indo-Chinese

Our chefs are expertise in various cuisines.

If you would like something outside of the menu, you can ask.

Full service catering available!

Call : 703-766-1111, Mail : [info@jaipurcuisine.com](mailto:info@jaipurcuisine.com)

# *Vegetarian Appetizers*

## **Samosa**

Crisp turnovers stuffed with potatoes & green peas.

## **Samosa Chaat**

Samosa , onions, yogurt, cilantro, and tamarind chutney.

## **Assorted Vegetable Pakora**

Battered and fried onions and vegetables.

## **Aam Palak Chaat**

Fried baby spinach with diced mango, onion, cilantro, and mixed sauces.

## **Chat Papdi**

Papdi, potatoes, chickpeas, cilantro, yogurt, mint, & tamarind sauce.

## **Bhel Puri**

Street-style bhel puri.

## **Sabz Hara Kebab**

Golden fried patties composed of mildly spiced vegetables and mashed potatoes.

## **Gol Gappa**

Mini puris - chick peas, chutneys, spiced tamarind water.

## **Stuffed Masala Mushroom**

Mushrooms stuffed with veggie Indian spices.

## **Bhel Gappa**

Street style bhelpuri served in Gol Gappas

## **Mutter Tikki**

Potato patty made with spiced peas.

## **Gobi Manchurian**

Battered and fried cauliflower in spicy Asian sauce.

## **Vegetable Manchurian**

Battered and fried vegetables in spicy Asian sauce.

## **Paneer Shashlik**

Cubes of marinated and grilled cottage cheese with grilled tomatoes, onions, pineapples and green peppers.

## **Paneer Pakora**

Battered and fried paneer in authentic Indian spices.

## **Paneer Spinach Rolls**

Deep fried rolls made of spinach and cottage cheese.

## **Vegetable Kebab**

Marinated and grilled vegetables served on skewers.

## **Vegetable Seekh Kebab**

Minced vegetable and potatoes cooked in tandoor

## **Hariyali Tikki**

Potato and spinach patties.

## **Achari Vegetable Tikki**

Mixed pickle flavored vegetable patties.

## **Tilhani Kebab**

Deep fried patties made up of potatoes and spices, coated with sesame seeds.

## **Kaju Rolls**

Deep fried rolls made of potatoes and coated with cashew nut.

## **Falafel**

Spiced ground chick peas oodles served with hummus dip.

## *Non Vegetarian Appetizers*

### **Chicken Tikka**

Cubes of chicken marinated overnight in tikka sauce and cooked in the tandoor (clay oven)

### **Murgh Malai Kebab**

Cubes of chicken marinated in yogurt-based sauce and cooked in the tandoor (clay oven)

### **Tandoori Shrimp**

Shrimp cooked in the Tandoor (clay oven)

## **Pink City Machhli**

Salmon marinated in Indian spices and finished in Tandoor.

## **Chicken Reshmi Kebab**

Ground, spiced chicken cooked in the tandoor (clay oven)

## **Murgh Achari Tikka**

Small pieces of boneless chicken, marinated with pickles and cooked in the tandoor (clay oven)

## **Chicken 65**

Southern-style chicken battered, fried, and sautéed with mustard seeds and curry leaves.

## **Chicken Manchurian**

Ground chicken dumplings in spicy Asian sauce

## **Murgh Ke Suley**

Chicken marinated in yogurt, brown onion paste, spices and finished in Tandoor.

## **Chili Chicken**

Battered and fried boneless chicken chunks, cooked with bell peppers in sweet and spicy Asian sauce

## **Lamb Shami Kebab**

Small patty of minced lamb, ground chickpeas and spices

## **Lamb Seekh Kebab**

Ground lamb, grated onions with our house seasoning and cooked in the tandoor (clay oven)

## **Chicken Afgani Tikka**

Chicken cubes marinated in yogurt, lime juice, spices and finished in clay oven enhanced with black peppers

## **Chicken Keema Samosa**

Fried triangular pastry filled with seasoned minced chicken.

## **Murgh Phanki**

Chicken wings marinated in yogurt, lime juice, spices, herbs and finished in Tandoor.

## **Machhli Amritsari**

Deep fried fish

# *Vegetarian Entrées*

## **Aloo Gobhi Mutter**

Cauliflower and potatoes cooked with spices.

## **Aloo Methi**

Potatoes cooked with fenugreek leaves.

## **Dum Aloo Kashmiri**

Baby potatoes cooked in yogurt gravy and spices.

## **Aloo Baingan**

Potatoes and eggplant cooked in traditional spices.

## **Gobhi Mutter**

Cauliflower and Green peas cooked in traditional spices.

## **Aloo Chana**

Potato and chickpeas cooked in butter, herbs, and spices.

## **Bhindi Masala**

Okra cooked with onions and spices.

## **Palak Paneer**

Spinach with Indian cheese

## **Mutter Paneer**

Green peas cooked in a curry with Indian cheese.

## **Kadhai Paneer**

Cottage cheese cooked in an Indian wok with cubed onions and peppers.

## **Paneer Makhani Masala**

Cottage cheese in tomato and onion based sauce.

## **Paneer Makhani**

Cottage cheese cubes in savory, creamy tomato-based sauce.

## **Shahi Paneer**

Paneer with our special cashew nut seasoning in a rich tomato-based sauce. (Kashmir Style)

## **Mutter Paneer Methi Malai**

Cottage Cheese and green peas cooked in spiced cashew nut creamy sauce with fenugreek leaves.

## **Mutter Paneer Makhani**

Cottage Cheese and green peas cooked in tomato creamy sauce.

## **Mutter Paneer Bhurjee**

Grated Cottage cheese and green peas cooked with onion and tomatoes.

## **Paneer Madras**

Cottage Cheese cooked in coconut sauce with madras curry powder.

## **Paneer Hara Pudina**

Blend of mint, green chilies and cilantro cooked together with cottage cheese.

## **Paneer Kohlapuri**

Cottage Cheese cooked with coconut and sesame gravy.

## **Mutter Mushroom**

Green peas and mushroom cooked in a tomato sauce.

## **Mushroom Saag**

Spinach with sautéed mushrooms.

## **Malai Kofta**

Croquettes of potatoes and fresh cheese simmered in a light creamy sauce

## **Malai Kofta Rogni**

Cottage cheese and vegetable dumpling simmered in tomato and cashew nut sauce.

## **Tawa Vegetables**

Baby Eggplant, Okra fry, and Arbi Masala.

## **Bharwan Baigan**

Baby eggplants cooked with herbs and spices

## **Baigan Bhartha**

Eggplant with onions & tomatoes

## **Kadhi Pakora**

Fritters cooked in yogurt sauce

## **Vegetable Jalfrezi**

Julienne vegetables cooked with spices

## **Navratan Korma**

Garden fresh vegetables cooked in creamy sauce

## **Hakka Noodles**

Noodles stir-fried with vegetables

## **Chili Paneer**

Paneer cooked with bell peppers in sweet and spicy gravy.

## **Chana Dal Saag**

Lentils in creamy spinach.

## **Dal Tadka**

Yellow Lentils simmered with spices.

## **Dal Makhani**

Lentils and beans gently simmered with tangy spices along with butter and cream.

## **Chana Masala**

White chickpea curry

## *Chicken Entrees*

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## **Murgh Makhani**

Grilled boneless chicken cooked in a rich cream tomato-based sauce.

## **Murgh Tikka Masala**

Barbecued cubes of chicken cooked in creamy tomato and onion-based sauce.

## **Chicken Vindaloo**

Boneless chicken cooked with potatoes in red cilli sauce with vinegar..

## **Chicken Hari Mirch**

Boneless Chicken cooked in green chili sauce.

## **Chicken Saagwala**

Boneless chicken cooked with fresh spinach and mustard leaves.

## **Palak Chicken**

Chicken cooked with chopped spinach.

## **Chicken Curry**

Boneless chicken cooked in homemade curry.

## **Chicken Narangi Korma**

Boneless chicken cooked with nuts, orange segments, cream and fresh herbs and spices.

## **Chicken Chetinad**

Chicken cooked in South Indian gravy.

## **Chicken Do Piazza**

Boneless chicken curry sautéed with onions

## **Punjabi Dhaba Murgh**

Bone-in chicken cooked in thick, spicy curry done in a Punjabi Dhaba style.

## **Kadhai Chicken**

Chicken cooked at high heat in an Indian wok with ginger, garlic, cubed onions, and peppers.

## **Nilgiri Chicken**

Chicken cooked in a green curry flavored with coriander, mint, and coconut cream.

## **Chicken Malabari**

Chicken cooked with spicy gravy and coconut cream.

## **Chili Chicken**

Tender chunks of chicken cooked with bell peppers in spicy Indo-Chinese gravy

## *Lamb & Goat Entrees*

### **Goat Curry**

Goat meat cooked in a spicy curry.

### **Nilgiri Goat**

Goat meat cooked in a green curry, flavored with coriander and coconut cream.

### **Lamb Saagwala**

Boneless lamb cooked with chopped fresh spinach and traditional spices.

### **Bhuna Gosht**

Boneless Lamb cooked in thick onion tomato gravy.

### **Lamb Keema Mutter**

Minced lamb and peas cooked with tomato and onion gravy.

### **Lamb Ananasi Korma**

Lamb cooked with mild spices in a creamy sauce with crushed pineapple.

### **Kadhai Lamb**

Lamb cooked with fresh tomatoes, onions, ginger, garlic, green peppers, fresh herbs and spices.



## **Lamb Seekh Kebab Masala**

Minced lamb kebab with Indian spices

## **Lamb Do Piazza**

Boneless lamb curry with sautéed onions

## **Lamb Badami**

Boneless lamb cubes cooked in almond based gravy.

## **Lamb Kolhapuri**

Boneless lamb cubes cooked with coconut and sesame gravy enhanced with crushed black pepper.

## **Lamb Vindaloo**

Boneless lamb and potatoes cooked in a fiery vinegar-flavored sauce.

## **Lamb Roganjosh**

Boneless lamb cooked in a yogurt-based curry.

## **Lamb Dalcha**

Boneless lamb cubes cooked with Chana dal.

## **Lamb Chili Masala**

Lamb cooked with slit whole green chilies.

## *Seafood*

### **Bengali Fish Masala**

Pan fried fish cooked in onion, tomato, tangy and spicy curry.

### **Shrimp Malabari**

Shrimp cooked in a creamy coconut aromatic sauce.

### **Mango prawn Curry**

Shrimp cooked in Onion sauce with mango puree and cilantro.

### **Kerela Fish Curry**

Darns of Fish cooked in coconut gravy flavored with curry leaves.

### **Maharaja Shrimp Masala**

Barbequed tiger shrimps prepared in exotic herbs and spices with Bell peppers and onion slices.

# *Breads*

## **Naan**

Leavened soft fine flour bread.

## **Khasta Roti**

An unleavened whole-wheat bread.

## **Garlic Naan**

Traditional soft white bread garnished with garlic.

## **Methi Paratha**

Whole wheat bread with fenugreek leaves.

## **Aloo Paratha**

Stuffed with potatoes green peas and spices.

## **Kulcha do Piazza**

Delicious bread stuffed with mildly spiced onions.

## **Coconut Naan**

Soft bread stuffed with coconut flakes.

## **Peshawari Kulcha**

Bread stuffed with pistachio, almonds and cherry.

## **Keema Naan**

Soft bread stuffed with spiced minced Lamb.

## **Paneer Kulcha**

Soft bread stuffed with minced cottage cheese.

## **Roomali Roti**

Paper-thin bread

## **Makki ki Roti**

Flat corn Bread

## **Missi Roti**

Mildly spiced flattened bread made of chick pea flour and whole wheat flour.

## *Yogurt*

Boondi Raita  
Kuchumber Raita  
Dahi Bhalla

## *Salad*

Hara Bhara Salad  
Onion Chili Salad  
Corn salad

## *Chutneys*

Mint Sauce  
Pickles  
Tamarind Sauce  
Hot Sauce  
Mango Chutney

## *Rice*

### **Navrattan Biryani**

Basmati rice cooked with green vegetables and fruits.

### **Lamb Biryani**

Pieces of lamb marinated in herbs and spices and cooked with saffron basmati rice.

### **Murgh Biryani**

Cubes of boneless chicken simmered in aromatic spices and basmati rice.

### **Jhinga Biryani**

Shrimp marinated in lemon juice and spices, cooked with basmati rice.

## **Jeera-Chawal**

Cumin flavored basmati rice.

## **Tamarind Rice**

Tamarind flavored basmati rice.

## **Lemon Rice**

Lemon flavored basmati rice enhanced with mustard seeds.

## **Mutter Pulao**

Basmati rice steamed with green peas.

## **Palak Pulao**

Basmati rice steamed with finely chopped fresh Spinach.

## **Kashmiri Pulao**

Basmati rice steamed with saffron and fruits.

## **Tamatar Pulao**

Tomato flavored basmati rice.

## ***Beverages***

Masala Chai

Madras Coffee

Aam Panna

Mango Lassi

Sweet Lassi

Strawberry Lassi

Thandai

## ***Desserts***

Fruit Custard

Gajar Halwa

Gulab Jamun

Sooji Halwa

Badami Kheer (Rice Pudding)

Sevian Kheer(Vermicelli)

Moong Dal Halwa

Kulfi with Falooda

Shahi Tukda

Rasmalai

Mango Phirni

Coconut Burfi

Kulfi on Stick

Coconut Jamun

## **Fruit platters**

Selection of fresh fruit such as melon, pineapple, strawberries, bananas, kiwis, grapes and more.

## **Veggie Platters**

Platters of fresh veggies such as carrots, peppers, tomatoes, carrots, cauliflower, and broccoli

## **Cheese Platters**

A selection of various cubed cheeses

## **SOUTH-INDIAN**

Mysoor Masala Dosa

Aloo Masala Dosa

Paneer Masala Dosa

Idli

Sambar

Vada

## *Catering Information*

1. Number of kitchen staff needed based on menu selection and variety
2. Additional staff maybe required based on venue
3. Kitchen staff is only responsible for handling food inside kitchen or preparation area. If additional service is required.
4. Hot boxes and refrigeration to be provided by venue
5. Trash removal fee must be paid by client, if required by venue

## *Optional (For Additional Fees)*

1. Live Tandoor with Tandoor Chef
2. Live equipment for on-site cooking
3. Live Indo Chinese stations with Work