

# Catering Menu - Gujrati

# A typical menu consists of the following

Choice of -2 shaaks

2 Farsans

2 Sweet dishes

**Pickle** 

Puri

Papad Papdi

Chutney

Rice

Dhaal

#### **Starters/Farsans:**

Samosa - Spicy Stir fried diced vegetables wrapped in a crispy triangular shaped pastry

Lentil or Matar Kachori - Crushed lentil or pea balls covered in crispy pastry

**Dhokra** - Steamed cooked savoury sponge made with chickpea flour, glazed with seasame seed oil, chilli powder and chopped coriander

**Patra** - Malanga leaves rolled with basen cream paste and spices, which can either, be steam cooked with seasame seed and coriander or fried.

**Mixed Bhajia** - Deep fried potatoes, chilli's, onions, couchettes, cauliflower, pepper in gram flour.

Gota - Deep fried basen flour with spinach/methi

Potatoe Wada - Spicy mashed potatoes wrapped in chickpea flour

Spring Rolls - Shredded vegetable with spices lavishally rolled in wafer thin pastry

Chilli Paneer - Cottage cheese in spicy sauce

**Chilli Mogo** - Chunky cassava root chips in a ambli sauce with extra spices for flavouring

**Chilli Chips** - Deep fried Potato chips with spicy sauce.

**Mogo Chips** - Deep Fried Cassava root chips with salt and chilli powder.

Onion Bhajis - Onion slices deep fried with a spicy gram flour batter

**Cutlets** - Spicy mashed potatoes and mixed vegetables coated in breadcrumbs

Dahi Wada - Deep fried wada in yoghurt

# **Chutneys:**

**Green Chutney -** Green Capsicum pepper with chillies

**Red Chutney** - Red Capsicum pepper with chillies

Ambli - Tamarind sauce chutney

Coconut - Crushed coconut sauce

**Mint** - Yoghurt with flavoured mint and spices



# Shaaks / Currys:

Potato Shaak - Potatoes in spicy thick gravy

Potato & Sukhi Bhaji - Potatoes and spinach in thick gravy

Stuffed potato & aubergine shaak - Stuffed potato and aubergine with spicy masala

Sweetcorn shaak - Sweetcorn with nuts in thick tomato gravy

Sweetcorn & Tindora - Sweetcorn tindora in masala sauce

Sweetcorn & red kidney beans - Sweetcorn and kidney beans in tomato sauce

Corn on the cob shaak - Corn on the cob in tomato sauce

Mixed vegetable shaak - Mixed vegetables in thick gravy

Chora / Vaal - Lentils

Cabbage & Chilli

Tangy combination of cabbage, carrots and chillies

Kabuli Chana or Red Chana - Chana in rich tomato sauce

Bindhi Shaak

Lady finger in spicy sauce

Undya shaak

Authentic Gujarati dishes with vegetables and fenugreek Dumplings

**Palak Paneer** 

Combination of spinach and cottage cheese in spicy sauce

Paneer, Sweetcorn & Capsicum

Combination of capsicum, sweetcorn and cottage cheese in spicy sauce

Paneer, Peas & Capsicum

Combination of capsicum, Peas and cottage cheese in spicy sauce

**Kidney Beans** 

Kidney Beans in tomato sauce

**Matar Ringad** 

Peas & Aubergine in tomato sauce

Turya Patra Shaak

Patra and Turva in tomato sauce

**Turva Patra with Sweetcorn** 

Patra and Sweetcorn in tomato sauce

**Duthi and Chana shaak** 

Green Veg and Chana in tomato sauce

Mixed kathor shaak

Mixed Lentils

### **Rice Dishes:**

Plain/ Pillau Rice - Plain basmati rice

Jeera Rice - Basmati rice with jeera

Mattar Rice - Basmati rice with peas

Vegetable Biriyani - Basmati rice with mixed vegetables and tomato sauce



## Dhal's:

Tarka Dhal - Mixed lentils cooked with tomato and Cumin

Maag - Sprouted lentils

**Dhal** - Hot lentils soup flavoured with variety of spices

Kadhi - Hot yoghurt based soup

# **Accompaniments:**

Gajar Marcha - Spicy Carrots and Chilli

Pickles - Mixed mango and lime pickle

Salad

Mixture of lettuce, Tomatoes, Green & Red Peppers shredded . cabbage with Lemon garnish

Papad/Far Far

Raitha - Yoghurt with cucumber sauce

Chaas - Traditional Yoghurt drink

#### Nasto:

Idli Sambha - Rice Cutlets with Daal

Ragda Patis - Spicy mashed potatoes with dry green peas

Ghatia - Deep Fried spicy Gram Flour

## **Sweet Dishes:**

Madrasi Paak

Ladwa

Badsai Roll

Churma Ladwa

Neelam Pak

Gulab Kala Jambu

Amrat Pak

Phool Kaja

Chocolate Barfi

Shikand

Plain Barfi

Kaju Katri

Kaju Rolls

Falludo

Mohantar

Jelebi

Bhundi

Sata

Bundhi with small Jambu

Carrot Halwo (served with Ice Cream or Fresh Cream)

Sales & Marketing Office: Greenleaf Events, 28-32 Norwood Road, Southall, Middlesex, UB2 4DL

## **Breads:**

Puri - Soft unlevened bread deep fried

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**Bhatura** - Crispy leavened bread deep fried **Chapati** - Round shaped thin flour bread **Puran Puri** - Chappati flour with sweet stuffing for extra flavour

Farari Dishes also available