

Menu for Combo (all food with organic chicken , local caught seafood, veggie(how much we can get), indian lentils grains and rice.

Leafy green dishes .

Palak panner (spinach with indian cheese cubes)

Palak aloo/mushroom/gobi/mutter/magaz(spinach with potatoes/peas/mushroom/cauliflower/corn , veg of ur choice)

Methi aloo/gobi/gajar/panner (fenureek green with potato/cauliflower/carrots/indian cheese ,veggie of ur choice)

Methi malai (creamy fenureek leaves in creamy sauce)

Methi mushroom (fenureek leaves with mushroom gravy)

Sarson ka saag (mustard green gravy)

Collard green saag(collard green gravy with indian cheese crumbs)

Panner/Tofu Dishes (indian cheese dishes/tofu can be added as replacement)

Panner butter masala(creamy indian cheese in tomato gravy)

Panner khali mirchi (dry pepper flavoured indian cheese)

Mutter panner (indian cheese and peas curry)

Shahi panner (creamy white cashew based indian cheese curry)

Panner capsicum (semi dry indian cheese and pepper)

Panner tikka masala(indian cheese creamy dish)

Mughlai panner (creamy rich indian cheese gravy).

Chicken kebab /Tikka(all cooked in oven)

Murg Zaffrani tikka (chicken tenders marinated with cashew and saffron ,)

Murg tikka (chicken marinated in robust chilly marinate)

Murg Malai Tikka(chicken marinated with cream and cheese)

Murg Haryali Tikka(chicken marinated in Cilantro chilly marinate)

Murg khali mirchi(chicken in brown onion marinate made with crushed black pepper)

Seafood

Salmon/prawns Tikka (salmon marinated with cheese and chilly marinate)

Fish/prawns Fry (choose from Goan masala or Apollo style pan fried)

Fish/prawns curry (choose from goan , kerela or Chennai style curry)

Chicken dishes

Chicken Musallam (chicken with onion tamato curry)

Butter chicken (Chicken in creamy tamato gravy)

Chicken tikka masala(chicken cooked in creamy thick gravy)

Chicken Darbari(white gravy with chicken)

Chicken Kurma (chicken in Onion tamato spicy gravy)

Chicken North /South indian curry (chicken cooked to perfection with spices)

Masala Chicken/kerela/goan Roast (Dry spiced chicken dish)

Pepper chicken (south indian spicy pepper chicken)

Chicken Vindaloo(goan spicy chicken and potato curry)

Chicken Chettinad (Spicy chicken dish)

Kadhia Chicken (Sweet spicy sour all in one chicken dish)

Chicken 65(dry bonless chicken pieces)

Lentils

Tadka Dal /Red tadka dal/yellow dal/varan/methi dal/palak dal/Shambhar /gujrati dal/tamato dal/(Toor dal variety of dal)

Sabut masoor /chila masoor dal (masoor dal variety)

Sabut moong/chila moong dal/lauki dal (moong dal variety)

Dal Makhni (Black udad dal)

Rajma (red kidney beans)

Chickpeas (choose from chole , Balti chole ,palak chole , channa masala)

Sprouts

Mix dal

Black eye beans curry

Kala channa dry or gravy dish

Kadhi/punjabhi kadhi/gujrati kadhi/kofta kadhi/palak kadhi/methi kadhi/tamato kadhi.

Indo Chinese dishes

Veg /non veg hakka noodles

Veg/non veg fried rice

Veg/non veg Schezwan

Manchurian (gobi,veg,mushroom.panner,chicken,)

Veggie in garlic sauce

Soups (tamato,mix veg,hot and sour)

Chilly panner /chicken/gobi/mushroom

Sweet Sour chicken /panner /tofu

Pepper chicken

Chicken Sesame

Crunchy fried chilly chicken

Rice Dishes

Veg Briyani /chicken Briyani /muglai veg briyani/Chicken chettinad briyani /chicken tahiri briyani/Bombay briyani

Veg /chicken Pulov/Mumbai tawa pulov/mutter pulov

Corriander rice/curd rice/palak rice/methi rice/tamarind rice.

Khicadi /Pongal

Veggies dishes

Aloo gobi/bindi/gajar/mutter/ (potato with veggie of ur choice)

Jeera aloo (Cumin with potato)

Mix veg dry/mix veg kurma/veg kolhapuri/navratan kurma/veg jalfreezi(gravy mix veggie dishes)

Shabzi ,gravy or poriyal (Choose ur veggie from gobi,beans,patato,cabbage,tindoor,baigan,carrots,zuchunni,capsicum, mushroom,pumpkin,)

Stuffed veggie (choose from Baby brinjals, peppers,tamato,okra,kerela)

Okra dishes (bindi do pyaza, bindi masala,bindi jalfreezi,kekuri bindi)

Kofta curry (choose from panner kofta ,malai kofta,cabbage kofta,plain kofta curry)

Rasam (choose from kannada style, tamil style, pepper, garlic rasam)