

INDALI

Vegetarian Catering

STARTER & CANAPES

1. Aloo Tikki chaat : (G-D)
2. Samosa Chaat : (G-D)
3. Dahi Bhalla Chaat: (G-D)
4. Indali Pani Puri : (G)
5. Chopati Bhel : (G-D-N)
6. Panner Chilli (D-S)
7. Veg- Manchurian : (G-S)
8. Coliflowe Manchurian (S-G)
9. Pau Bhaji (G-D-G-M)
10. Hakka Noodles (G-S)
11. Masala Potato (G-SM)

MAIN COURSE CURRIES VEGAN AND VEGETARIAN

1. Panner makhanwala (D-N)
2. Panner karahi (D-N-S)
3. Palakh panner (D-S-M)
4. Panner Butter Masala (G-M-D-N)
5. Bombay aloo (G-M-D)
6. Bhindi Do Pyaja (S-M)
7. Chana Masala (S-M)
8. Malai kofta: (D-N-G-M)
9. Tina Masala (N-M)
10. Dal Makhani. (D)
11. Dal Tadka (D)
12. Gujarati Dal (D-N-GM)

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RICE:

1. Plain Rice
2. Jeera pulou Rice
3. Green Pea Pulou Rice
4. Indo-chiness Fried Rice

BIRIYANI

Vegetables Dum Biriyani
(N-S-D-G-M)

MAIN COURSE CURRIES VEGAN AND VEGETARIAN

1. Panner makhanwala (D-N)
2. Panner karahi (D-N-S)
3. Palakh panner (D-S-M)
4. Panner Butter Masala (G-M-D-N)
5. Bombay aloo (G-M-D)
6. Bhindi Do Pyaja (S-M)
7. Chana Masala (S-M)
8. Malai kofta: (D-N-G-M)
9. Tina Masala (N-M)
10. Dal Makhani. (D)
11. Dal Tadka (D)
12. Gujarati Dal (D-N-GM)

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RAITA

1. Plain Raita (D-G-M)
2. Boondi Raita (D-G-M)
3. Mix Veg Raita (D-G-M)

SALAD

1. Mixed Seasonal Salad
2. Mixed Beans Salad
3. Green Leaf Salad

NAAN BREAD

1. Garlic Naan (D-G)
2. Plain Naan (D-G)
3. Plain Tandoori Roti (D-G)
4. Bhatura (D-G)
5. Tava Roti (D-G)

DESSERT

1. Gulabjamu (D-G-N)
2. Gajjar Halwa (D-N)
3. Pistachio Kulfi (D-G-N)
4. Rashmalai (D-G-N)
5. Fresh Cut Fruit

FOOD ALLERGY INFORMATION

D - DAIRY

M - MUSTARD

N - NUT

S - SOYA

G - GLUTEN