ADHIK

ELITE EATS

Catering Beyond Expectations

DISH LIST



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APPETIZERS SELECTION

INDIAN VEGETARIAN

- [ ] **Hara Bhara Kebab**
  shallow fried mix vegetable tikkis
- [ ] **Mini Punjabi Samosa**
  deep fried pastry dough stuffed with potato, cumin, and green peas
- [ ] **Zaffrani Paneer Tikka**
  Saffron flavored, mild spiced cooked in tandoor
- [ ] **Tulsi Malai Paneer Tikka**
  Cream, Cheese & holy basil flavored, mild spiced cooked in tandoor
- [ ] **Tandoori Vilayati Subz**
  assortment of English vegetables marinated in tandoori masala and chargrilled to perfection
- [ ] **Tandoori Soya Chaap Tikka**
  marinated soya chaap , tandoori spices , capsicum & onions
- [ ] **Achari Paneer Tikka**
  tangy, spicy, achari flavored cooked in tandoor
- [ ] **Veg Seekh Kebab**
  potato & green veggies, aromatic spices
- [ ] **Tandoori Gobhi / Broccoli**
  gobhi or broccoli tossed in tandoori marinade, tandoori spices
- [ ] **Amritsari Babycorn with Chunda Mayo**
  deep fried American babycorn with besan & chilly powder

APPETIZERS SELECTION

INDIAN NON-VEGETARIAN

- [ ] **Zaffrani Murgh Tikka**
  boneless chicken, flavored with saffron and cooked in tandoor
- [ ] **Tulsi Malai Murgh Tikka**
  bite size pieces of chicken cooked in a margination of yoghurt, cheese, ginger, garlic and chili
- [ ] **Achari Murgh Tikka**
  boneless chicken chunks marinated in achari masala, yogurt, and other spices and grilled to perfection
- [ ] **Punjabi Tandoori Chicken**
  a classic, made better with young baby chicken marinated with a blend of spicy and tangy yogurt mix.
- [ ] **Murgh Hariyali Tikka**
  boneless chicken pieces marinated in a mixture of yoghurt, coriander and mint leaves, served with mint chutney
- [ ] **Murgh Seekh Kebab**
  chicken mince marinated with Indian spices, and skewered to perfection
- [ ] **Mustard Fish Tikka**
  marinated fish, flavored with mustard and cooked in tandoor
- [ ] **Fish 65**
  deep fried fish in south indian style
- [ ] **lamb Seekh Kebab**
  lamb mince marinated with Indian spices, and skewered to perfection
- [ ] **Lamb Chop Barrah**
  lamb marinated with Indian spices, cooked in tandoor
- [ ] **Tandoori Prawns**
  marinated prawn, in achari masala, yogurt, and other spices and grilled to perfection

SOUP VEGETARIAN

- [ ] **Tulsi Tamatar Kali Mirch Ka Shorba**
  blend of locally sourced tomatoes, Indian herbs and flavored with holy basil
- [ ] **Subz Shorba**
  mildly spiced mix vegetable blend flavored with fresh cream, cheese & holy basil
- [ ] **Makai Ka Lasoon Ka Shorba**
  are freshing soup flavored with garlic and baby corn a traditional South Indian soup flavored with curry leaves
- [ ] **Classic Rasam**
- [ ] **Manchow Soup**
  dark brown soup prepared with various vegetables, scallions, thickened with broth and cornflour, and flavored with generous doses of soy sauce.
- [ ] **Hot and Sour Soup**
  a spicy and hot soup made with mixed fresh vegetables, mushrooms, spices and soy sauce
- [ ] **Lemon Coriander Soup**
  a clear vegetable soup made with mix vegetables, lemon and coriander leaves
- [ ] **Cream of Tomato/Mushroom/Spinach**

SOUP NON-VEGETARIAN

- [ ] **Murgh Badam Ka Shorba**
  mildly spiced chicken soup flavored wit fresh cream, cheese & holy basil
- [ ] **Murgh Lasooni Ka Shorba**
  a refreshing soup flavored with garlic
- [ ] **Corn and Smocked Chicken Chowder**
  a blend of chicken and sweet corn soup flavored with garlic and herb
- [ ] **Chicken Mine Strone**
  a rustic Italian soup made with chicken and vegetables in a tomato based broth
- [ ] **Chicken Vietnamese Pho**
  a refreshing and fragrant Vietnamese chicken noodle soup cooked in a delicious infused broth, top ped by a nabun dance off resh herbs
- [ ] **Chicken Manchow**
  an Indo chinese hot and spicy soup garnished with ginger, garlic and coriander
- [ ] **Hot and Sour Chicken Soup**
  a spicy and hot soup made with mixed fresh vegetables, spices, shredded chicken and soy sauce
- [ ] **Chicken Lemon Coriander**
  a clear vegetable soup made with shredded chicken, mix vegetables, lemon and coriander leaves

SALAD VEGETARIAN

- [ ] **Kala Chana Sundal**
  Boiled black gram with south Indian Tadka and fresh grated coconut
- [ ] **Aloo Chat**
  boiled kach aloo and potatoes tossed together with a tangy chaat masala
- [ ] **Mexican 3 Beans Salad**
  three bean salad is chock full of veggies, protein-rich beans in south west flavor
- [ ] **Greek Salad**
  cube sof bell peppers, cucumber and feta cheese with lemon vinaigrette dressing
- [ ] **Dahi Balla**
  fried black gram dumplings served with spicy yogurt
- [ ] **Pasta Salad**
  pasta salad with oven dried tomato and walnut dressing
- [ ] **Fresh Garden Green Salad**
  slices cucumber, onion, tomato, carrot
- [ ] **Mix Sprout Chaat**
  sprouted moong beans, aniseed, barley, Lime bean, chickpeas, flaxseed, green lentils,

SALAD NON-VEGETARIAN

- [ ] **Grilled Chicken with Mango**
  chutney grilled chicken salad with house dressing cajun grilled chicken and walnut salad
- [ ] **Grilled Chicken, Chicken and Olives with Potato**
  vinaigrette Roasted chicken, apple, fennel salad with walnut dressing
  Roasted chicken with mushrooms and olives
- [ ] **Chicken Hawaiian Salad**
  grilled chicken, asparagus, cherry tomato and corn spicy chicken with fattoush
- [ ] **Fresh Noodle Salad**
  shredded chicken, braised pak choy and sesame dressing



MAINS

VEGETABLE



- [ ] **Jeera Aloo**
  a north Indian homemade side made with potatoes & aromatic spices
- [ ] **Dum Aloo Punjabi**
  baby potatoes cooked in yoghurt based tangy curry
- [ ] **Aloo Gobhi Adaraki**
  potato and cauliflower vegetable flavoured with a handful for spices



- [ ] **Bhindi Do Pyaza**
  delectable stir fry of okra and onions
- [ ] **Methi Mutter Malai Amildly**
  sweet taste, complimented well with adash of roasted fenugreek leaves



- [ ] **Malai Kofta**
  Deep-fried potato and paneer dumplings served in a creamy cashew curry.
- [ ] **Makai Palak**
  a simple nutritious vegetable made with corn and spinach puree



- [ ] **Bagara Baingan**
  an classic nizami delicacy with baby eggplants, peanut and coconut gravy
- [ ] **Mutter Mushroom**
  mushrooms and green peas vegetables
- [ ] **Navratan Korma**
  english vegetables perfectly cooked in rich yellow gravy and tempered with Indian spices
- [ ] **Mix Veg Jalfrezi**
  vegetables perfectly cooked in rich red and yellow gravy and tempered with Indian spices
- [ ] **Kurkuri Bhindi**
  crunchy, tangy, and delicious deep fried okra, spices and seasonings

MAINS

DAL



- [ ] **Dal Panchmel**
  five variety of dal mixed in a ration and cooked to perfection with ginger tempering



- [ ] **Hara Moong Dal Tadka**
  whole green moong dal cooked over night and then tempered with hing and cuminseed
- [ ] **Kadhi Pakodi**
  yogurt, gram flour mixture tempered with cumin and green Chili with small onion and ajwain pakodi
- [ ] **Lasooni Dal Tadka**
  cooked spiced lentils are finished with a tempering made of ghee & garlic



- [ ] **Dal Makhani**
  whole black lentil & kidney beans, cream, butter & Indian aromatic spices
- [ ] **Sambhar**
  lentils, mixed vegetables, tamarind, herbs, spices & a special aromatic spice
- [ ] **Rajma Rasila**
  red kidney beans, spices, onions, tomatoes and herbs.



- [ ] **Punjabi Ghar Wale Chole**
  chick peas, tomato-onion gravy, garam masala
- [ ] **Hyderbadi Khatta Dal**
  lentil preparation made with split pigeon peas or arhar/tuvar/tur dal with tomatoes, herbs & spices
- [ ] **Gujrati Kadhi**
  curds-besan-water mixture, curry leaves, salt, ginger-green chilli paste and sugar

MAINS

PANEER (COTTAGE CHEESE)

- [ ] **Paneer Butter Masala**
  creamy and mildly sweet gravy made with butter, tomatoes, cashews and spices



- [ ] **Kadhai Paneer**
  indian cottage cheese and bell peppers cooked in freshly ground spicy masala.
- [ ] **Paneer Shahi Korma**
  a rich dish of paneer, creamy onion-cashewnut based gravy



- [ ] **Mutter Paneer**
  peas and paneer in a tomato based sauce, spiced with garam masala
- [ ] **Palak Paneer**
  Indian cottage cheese cubes in a mild, spiced smooths pinach sauce
- [ ] **Paneer Tikka Masala**
  soft cottage cheese simmered into semi thick creamy tomato based curry with capsicum and onion



- [ ] **Paneer Do Pyaaza**
  soft succulent cottage cheese cubes in a tangy tomato semi-dry gravy cooked with onion sand capsicum
- [ ] **Paneer Lababdar**
  a spicy cashew tomato paste that is cooked with sauteed onions



- [ ] **Paneer Kolhapuri**
  soft malai paneer with a spicy kolhapuri gravy perfect with tandoori roti
- [ ] **Paneer Kalimirch**
  malai paneer when cooked together in mild yellow gravy.
- [ ] **Paneer Khurchan**
  cubes of paneer and onion, capsicum with coarsely grounded masala, in spicy onion tomato masala
- [ ] **Dum Ka Paneer**
  Smoked gravy slow cooked and tempered with garlic chilli oil

MAINS

CHICKEN

- [ ] **Butter Chicken**
  Boneless, marinated chicken pieces browned before being combined with a richly flavored tomato and yogurt
- [ ] **Kadhai Chicken**
  Spicy & flavorful dish made with chicken, onions, tomatoes, ginger, garlic & fresh ground spices
- [ ] **Murgh Lababdar**
  a delightful treat with succulent chicken chunks cooked in tomato and creamy gravy
- [ ] **Chicken Shahi Korma**
  a mughaler a original made with yoghurt and lots of spices and nuts
- [ ] **Dum Ka Murgh**
  Hyderabadi dum ka murgh curry is made with spice-marinated whole chicken
- [ ] **Murgh Do Pyaaza**
  a scrumptious north Indian mildly spicy chicken preparation with a perfect balance of sweet sour and spices
- [ ] **Saag Murgh**
  Chicken Saag is a classic chicken semi thick gravy recipe with spinach and cream
- [ ] **Chicken Tikka Masala**
  semi thick spicy curry cooked with load sof black Pepper or kali mirch and cream
- [ ] **Chicken Chettinad**
  a south Indian delicacy with Chettinad masala tempered with special chettiyar garam masala
- [ ] **Bhuna Chicken**
  slow cooked chicken dum cooked in copper lagan, spicy and rich gravy
- [ ] **Amritsari Chicken Curry**
  a high way style fiery chicken curry prepared with load sof freshly ground Indian spices.

FISH & PRAWNS

NON- VEGETARIAN

- [ ] **Fish Methi**
  fresh fish fillet, onion & tomato gravy, fenugreek
- [ ] **Fish Tikka Masala**
  tandoor fired fish tikkas, bell peppers, onion & tomato gravy
- [ ] **Goan Fish Curry**
  fresh fish fillet, chilli, coconut sauce & tamarind sauce
- [ ] **Black Pepper Fish**
  fish fillet, black pepper, lemon & spice rub
- [ ] **Chilly Fish**
  fresh marinate fish, yogurt, pickling spices, lemon and spice
- [ ] **Malabar Prawns Curry**
  pan-seared prawns, coconut sauce, curry leaves & mustard seeds
- [ ] **Tawa Prawns Masala**
  crispy prawns, onion & tomato gravy, house blend spices
- [ ] **Kadhai Prawns**
  juicy prawns, bell peppers, onion & tomato gravy with aromatic spices









LAMB

NON- VEGETARIAN



- [ ] **Lamb Rogan Josh**
  slow braised lamb, kashmiri spices and garam masala



- [ ] **Mutton Masala**
  well seared mutton, aromatic spices, clarified butter/ghee
- [ ] **Zafrani Lamb Korma**
  spicy marinate lamb, curd, aromatic spices
- [ ] **Lamb Vindaloo**
  spicy braised lamb, potato, aromatic spices



- [ ] **Saag Gosht**
  stir fried lamb, spinach gravy with aromatic spices
- [ ] **Mutton Do Pyaza**
  braised lamb, garam masala, small onion and aromatic spices
- [ ] **Keema Mutter**
  dry-style keema curry made with onions, peas, spices and tomatoes.



- [ ] **Lamb Chop Masala**
  char grilled lamb chops, house blend garam masala, citrusy lemon
- [ ] **Mutton Mysore**
  try mutton with a blend of spices and coconut

RICE

INDIAN RICE PREPARATION



- [ ] **Jeera Rice**
  steamed basmati rice with jeera
- [ ] **Kabuli Chana pulao**
  king size kabuli chana and basmati rice with aromatic spices
- [ ] **Subz Pulao**
  basmati rice with mix vegetables with aromatic spices



- [ ] **Steamed Basmati**
  steamed long grain basmati rice and salt
- [ ] **Zaffrani Pulao**
  long grain basmati rice cooked to perfection with in fused saffron flavor
- [ ] **Kashmiri Pulao**
  basmati rice with kashmiri aromatic spices



- [ ] **Tehri – Aloo Gobhi / Subz**
  fresh aloo and gobhi with aromatic indain spices
- [ ] **Hyderabadi Subz Biryani**
  basmati rice with mix vegetables steamed with dum
- [ ] **Lucknowi Murgh Dum Biryani**
  classic and world famous dum biryani



- [ ] **Hyderabadi Mutton Dum Biryani**
  soft mildly flavored biryani with aromatic rose water
- [ ] **Bengali Style Chicken & Potato Biryani**
  authentic biryani with whole cinnamon flavor and fried potato
- [ ] **Chicken Tawa Pulao**
  popular street food of mumbai prepared with freshly ground Indian spices and flavored with cooked chicken

BREAD

INDIAN BREAD PREPARATION

- [ ] Plain Naan
- [ ] Garlic Naan
- [ ] Butter Naan
- [ ] Tandoori Roti
- [ ] Laccha Paratha
- [ ] Pudina Paratha (Mint)
- [ ] Plain Kulcha
- [ ] Onion Kulcha
- [ ] Aloo Kulcha
- [ ] Paneer Kulcha







DESSERT

INDIAN MITHAI



- [ ] **Gulab Jamun**
  fried flour dumplings, fragrant sugar syrup, sliced pistachios and almonds
- [ ] **Malpua with Rabri**
  malpua made with all-purpose flour, curd (yogurt), spices, khoya and topped with nuts
- [ ] **Jalebi**
  sugar syrup, water, cardamom pods, few strands of saffron, rose water



- [ ] **Rasmalai**
  cottage cheese balls, juicy milk cream, saffron & almond and pistachios
- [ ] **Mango Phirni**
  ripe mangoes, basmati rice, milk, sugar, nuts and flavorings
- [ ] **Fruit Custard**
  sugar, mixed fruits, milk & custard powder



- [ ] **Suji Halwa**
  semolina, sweetener, butter/ghee , milk & nuts
- [ ] **Rawa Kesari**
  suji/rawa, sweetener, butter/ghee , milk, pistachios and saffron
- [ ] **Gajar Halwa**
  carrots, milk, water, ghee, sugar, khoya, pistachios and saffron



- [ ] **Moong Dal Halwa**
  moong lentils, ghee, sugar and other ingredients.
- [ ] **Rice Kheer**
  basmati rice, sugar, full fat milk and cardamoms
- [ ] **Seviyyan Kheer**
  wheat vermicelli, milk, sugar, dry fruits, and spices.
- [ ] **Gulkand Rice Kheer**
  gulkand, rice, full cream milk, condensed milk.
- [ ] **Fresh Fruits Seasoned**
  fresh cut fruits

