

VEG MENU FOR MEHANDI SANGEET

MOCKTAILS& JUICES

MOJITO

Lemon chunks, brown sugar, mint leaves and topped with soda

ELECTRIC BLUE

A perfect blend of blue Curacao, lime & orange juice.

HAWAIIAN SUNRISE

Grand blend of orange juice, strawberry crush, pineapple juice, topped with lemonade.

PICASSO

Artistic mix of gingerale, pineapple juice, lime and lemonade.

JALJEERA

Home made mixture of pudina, jeera and nimbu, served with boondi dana.

ASSORTED SOFT DRINK

COKE, LIMCA, FANTA, SPRITE,

MINERAL WATER 200 BOTL.

SODA, ICE CUBE, BLOCK ICE

CHATAK CHAAT

Delhi, the City of Light, is the oldest living city in the world. It is also the home of Annapoorna, Goddess of Food. Known today as Sitaram Bazar in common parlance, has many claims to fame. It is a place of pilgrimage for Hindus, a seat of learning and scholarship, a font of culture—literature, dance, music and art.

PANI PURI

Semolina and Wheat Flour balls, filled with asafoetida tempered water

BENARSI ALOO KI TIKKI

Spicy potato patties packed with a rich filling of cumin and asafoetida-tempered peas, griddle fried and served with a combo of yoghurt and tamarind chutney

DAHI BHALLA & PAPRI

Urad daal fritters, packed with raisins and cashewnuts, served with "saunth" and plain yoghurt

STARTERS

PANEER ACHARI TIKKA

Cottage cheese marinated with hung curd and Pickled, Indian spices roasted in clay oven

CHILLY PANEER

Chilly Paneer is a popular Indo-Chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili sauce.

CRISPY HONEY CHILLI LOTUS STEM

Thinly-sliced lotus stems are stir-fried with flavorful sauces, spices and honey to get a sweet and sour delicacy.

TANDOORI PHALDHARI CHAAT

Tender, Juicy, spicy, tangy and little sweetish these pineapple, pear, apple and bell peppers, skewers are delightfully, Indian spices charcoal grilled

CHEESE CORN CIGAR

Prepared with exotic bell pepper cottage cheese & American corn & wrapped in spring roll sheet, served with sweet chili sauce.

coated

MUSHROOM VOL AU VENT

Filled with the creamy chopped mushrooms and served with pastry lids back on it.

HONEY CHILLI POTATO

French fired with batter and glazed with honey chili sauce & sesame seed.

SALAD BAR

CHERRY TOMATO & MOZZARELLA SALAD

FRESH FARM HOUSE SALAD

RUSSIAN SALAD

CORN AND THREE PEPPER SALAD

SPROUT SALAD

SAM TOM SALAD

SOUP STATION

TOMATO AUR SANTRE KA SHORBA

Fresh thin tomato and orange soup flavored with traditional Indian spices & such as cumin seed

MAIN COURSE

PANEER DISHES

Fresh picked cottage cheese tossed in choice of gravy as creamy...

MUSHROOM HARA PAYAZ

Fresh mushrooms cooked in a onion & tomato semi dry gravy

PINDI CHANNA

Chole seems to be a popular dish amongst people in the north of India, Chickpeas cooked with traditional Punjabi style.

DAL MAKHANI

Dal Makhani is a delicious dish in Indian food. A traditionally black lentil was cooked slowly, for whole night on charcoal. Finished in tomato puree & butter and cream

DAL TADKEWALI

Yellow dal cooked with onion, tomato and tempered of chopped garlic, dry red chili and cumin seeds.

PEAS PULAO

A mildly spiced and flavorful Indian rice dish flavored with cumin seed and green peas.

BIRYANI COUNTER**VEG BIRYANI**

Rice cooked with seasonal vegetables, finished on dum
Mixed Raita

ASSORTED INDIAN BREAD COUNTERS

Assorted Naan / Roti / laccha Parantha/ Missi Roti/ paneer kulcha

LIVE PASTA COUNTER**ANY TWO**

Pencil Penne

Lemon Fettuccine

Spaghetti

Farfalle

Veggies:

Chopped Dry Tomatoes, Green & Black Olives Tapenade, Chopped Chilli, Coriander & Onions, Pine Seeds, Basil Puree, Parmesan Springs, Fresh Mint Leaves, Cherry Tomato, Wild Mushrooms, Button Mushrooms, Fresh Asparagus, Artichoke hearts, Freshly Grounded Black Peppers, Fresh Garlic Brussels Sprouts

Sauces

Tomato Concasse, Saffron Sauce, White Wine Sauce, Creamy Basil & Cheese Sauce, Pesto Sauce, Alfredo Garlic & Virgin Olive oil With Cheese .

DESSERTS

STUFFED LONG GULAB JAMUN

Condensed milk (khoya) Deep fried sweet dumplings dropped into simmering sugar syrup and Garnishes with pistachio & almond flakes.

GAJAR KA HALWA

A fresh carrot grated to it and stirs and cooks on low flame in golden brown & add the sugar and cardamom powder, Garnishes with dry fruits and khoya

LIVE KESARIA JALEBI

Saffron flavored Melt -in-the- mouth Indian sweet and can best be described as funnel cakes.

ALLAHABADI RABRI

Rabri, the thick, mildly-sweet preparation of milk, is one of the oldest products of this lane. The khurchan, another speciality, comes in large rectangles. Thick sheets of condensed milk set with layers of castor sugar and nuts are served in long rectangular pieces.

AMERICAN CHOCOLATE BROWNIE

A chocolate brownie baked, chocolate dessert. They may include nuts, frosting, cream cheese, chocolate chips

ASSORTED ICE CREAM WITH HOT CHOCOLATE SAUCE AND NUTS

TEA & COFFEE