

# CELEBRATION MENUS

by





# BARBECUE AND GRILLS SPECIAL

Planning a barbecue and grill get together  
???

Just organise your guests and let us take  
care of the rest....

With an expertise in barbecue of over 20  
years plus, with great pride we can vouch  
for our hot yummy tikkas and soft Kathi  
rolls, crisp naans and delectable juicy  
seekhs !!!

Our arrangement of live tandoors and  
grills with fingerlicking marinades will  
ensure that your guests will have a time of  
their life !!!

HAPPY BARBECUE FRIENDS ...







# FROM THE TANDOOR

## VEGETARIAN TANDOORI

Tandoori sesame aloo with achari  
mayo

Tandoori broccoli

Tandoori soya chop with sweet chilly  
sauce

Tandoori malai chop

Paneer tikka

Tandoori pineapple with sriracha  
mayo

Roasted corn on the cob with mirchi  
sauce

Tandoori mushroom

Hari seekh

Dahi ke kebab

Paneer shashlik





# FROM THE TANDOOR

## NON-VEGETARIAN TANDOORI

Chicken tikka

Malai tikka

Chicken seekh Reshmi malai seekh

Mutton tikka

Mutton seekh

Mutton shami kebabs

Mutton burra

Fish tikka

Tandoori jhinga masala with achari  
dip

Grilled chicken sausages with  
sriracha mayo



# Choice Of

## KATHI ROLLS

- Paneer Kathi roll
- Chicken Kathi roll
- Mutton Kathi roll
- Veg Kathi roll
- Soya chop Kathi roll
- Bombay Frankie roll
- Fish tikka roll

## CURD/DAHI

- Mix vegetable raita
- Aloo raita
- Dahi boondi
- Pyaz raita



# Mains

## VEGETARIAN

Shahi paneer/ Kadhai  
paneer Mix vegetable  
jalfrezi  
Jeera aloo

## NON-VEGETARIAN

Butter chicken  
Kadhai chicken  
Rarra gosht  
Mutton nahari  
Chicken gravy  
Keema meat

## LENTILS

Dal makhani  
Dal tadka



## CHOICE OF BREADS

Plain naan  
Garlic naan  
tandoori/ Missi / mirchi roti  
Lachha / pudina / mirchi  
parantha  
Roomali roti

## RICE/BIRYANI

Veg biryani  
Chicken biryani  
Kathal biryani  
Plain rice  
Jeera rice

## DESSERTS

Kheer/ Phirni  
Choice of halwa ( daal/  
almond / seasonal carrot )  
Malai matka kulfi  
Selection of seasonal fruit





## **OUR COSTS INCLUDE**

crockery/ cutlery/ tandoor

Water goblets

Servers

Chaffing dishes

## **HOSTS WILL PROVIDE**

Well lit up kitchen area

Tables for service

Place to keep the tandoor

Water for washing / washing area

**LIVE TAVA COUNTER FOR TAWA ITEMS**

**(ON REQUEST PAYABLE EXTRA)**

**BAR ICE/ BARTENDER (ON REQUEST**

**PAYABLE EXTRA)**

**ALL JUICES/ SODAS/ BOTTLED WATER**

**AND DRINKS CHARGED EXTRA**

**TABLE FLOWER ARRANGEMENTS CAN BE**

**ORGANISED AS EXTRA**



## OPTION 1

### BARBEQUE AND KATHI ROLLS

4 NON VEG BARBEQUE ITEMS

4 VEG VEG BARBEQUE ITEMS

2 SELECTION OF VEG KATHI ROLLS

2 SELECTION OF NON VEG KATHI ROLLS

SELECTION OF DAHI/ RAITA

1 SELECTION OF DESSERT

## OPTION 2

### BARBEQUE WITH DINNER PREMIUM MENU

4 VEG BARBEQUE ITEMS

4 NON VEG BARBEQUE ITEMS

1 SELECTION OF VEG KATHI ROLLS

1 SELECTION OF NON VEG KATHI ROLLS

1 SELECTION OF SALADS

1 SELECTION OF LENTILS

1 SELECTION OF CURDS

2 SELECTION FROM VEGETARIAN MAINS

1 SELECTION FROM NON VEG MAINS

1 SELECTION OF BIRYANI/ RICE

CHOICE OF BREADS

1 SELECTION OF DESSERTS





## **TERMS AND CONDITIONS**

50 percent advance payable on booking  
50 percent balance payable on the day of the  
event

All cancellations must be informed 48 hours  
prior to the event failing which the advance  
will be forfeited

Fish and prawn items will be charged @ Rs.  
200/- extra per person

**FOR BOOKINGS AND OTHER INFORMATION**

**CONTACT SPICY TRIANGLE**

**TEL NOS: 919810223252/ 7270099929 /  
9899554122**



