





MENU

VEG PACKAGES

Silver Veg Package @450 Rs

One Soup, One Curd Dish, Three Main Course, One Rice, Four Breads, One Dessert, Water Bottles and Accompaniments

Bronze Veg Package @550 Rs

Soft Beverage/Soup, Two Starters, One Curd, Three Main Course, One Rice, Five Breads, One Desert, Water Bottles and Accompaniments

Gold Veg Package @650 Rs

Soft Beverage/Soup, Four Starters, One Curd, Four Main Course, One Rice, Five Breads, Two Desserts, Water Bottles & Accompaniments

Platinum Veg Package @850 Rs

Soft Beverages, One Soup, Coffee, Six Starters, Two Curd, Five Main Course, Two Rice, Six Breads, Three Deserts, Water Bottles & Accompaniments





MENU

NON-VEG PACKAGES

Silver Non-Veg Package @650 Rs

Soft Beverage/Soup, Two Starters (1V + 1NV), One Curd, Four Main Course (3V +1NV), One Rice, Four Breads, One Deserts, Water Bottles & Accompaniments

Bronze Non-Veg Package @750 Rs

Soft Beverage/Soup, Four Starters (2V + 2NV), One Curd, Five Main Course (3V +2NV), One Rice, Five Breads, One Deserts, Water Bottles & Accompaniments

Gold Non-Veg Package @1000 Rs

Soft Beverage, Coffee, Soup, Six Starters (3V + 3NV), Two Curd, Six Main Course (3V +3NV), Two Rice (1V + 1NV), Five Breads, Two Deserts, Water Bottles & Accompaniments

Platinum Non-Veg Package @1200 Rs

Soup, Soft Beverage, Coffee, Tea, Soup (NV-Optional), Eight Starters (4V + 4NV), Two Curd, Seven Main Course (4V +3NV), Two Rice (1V + 1NV), Six Breads, Four Deserts, Water Bottles & Accompaniments





MENU

SOUP

TOMATO BASIL SOUP (S)

(Tomato soup infused with Basil)

Tamatar Dhaniya Ka Shorbha

(Delicate blend of coriander leaves & tomatoes broth)

Subz Ka Shorbha

(thick texture broth of vegetables)

Dal Ka Shorbh

(Lightly seasoned warm dal soup)

Murgh Ka Shorbha

(Thick & creamy texture of chicken)

CURD

Plain yoghuat

Boondi Raita

Pineapple Raita

Burrani Raita

Mix-Vegatable Raita

Dahi Papdri





MENU

Bhune Jeere Ka Aloo Raita

Dahi Bhalla

Mint Raita

VEG STARTERS

Paneer Tikka

(Soft juicy chunks of paneer marinated in Tandoori masala & then grilled with veggies)

Achaari Paneer Tikka

(Paneer marinated with pickle, spices and char-grilled)

Kasaundi Paneer Tikka (S)

(spicy cottage cheese with the super influence of peshawari methi & cumin, cooked in Indian clay oven)

Hara Bhara Kebab (S)

(Deep fried kebabs with Indian greens & roasted chana dal)

Achaari Soya Chaap

(Soya chaap marinated in tandoori masala & then grilled)

Malai Soya Chaap

(Cashew & cream coated soya tikka cooked on live embers)





MENU

Dahi ke sholey

(Croquette of yoghurt, onion, bellpepper, honey)

Tandoori Stuffed Aloo

(Potatoes stuffed with cottage cheese,chargrilled on live tandoor)

Assorted Pakodra (S)

(Besan coated assorted vegetable fritters)

Vegetable Cutlets

(Croquette of potatoes, Green chillies & veggies)

NON-VEG STARTERS- CHICKEN

Makhan Malai Tandoori Murgh (S)

(Overnight marinated chicken with in-house masala cooked in Indian clay oven, then dipped in Butter,cream & in-house masala)

Malai Murgh Tikka

(Tender Chicken pieces marinated in cashew,cream,curd & spices, grilled)





MENU

Chicken Tikka

(Boneless chicken pieces richly flavored with spices and grilled to perfection)

Achaari Murgh Tikka

(Boneless chicken marinated with pickle & chargrilled)

Chicken 65 (S)

(Deep fried marinated chicken tossed with curry leaves & green chillies)

Chicken Pakodra

(Crispy deep fried chicken fritters)

Chicken Seekh Kebab

(Mildly spiced minced chicken skewered in Indian clay oven)

NON-VEG STARTERS- MUTTON & FISH

(Available from Gold Package onwards)





MENU

Mutton Seekh Kebab

(This is a dish in which minced meat and spices ground together bound with egg and then chargrilled)

Tandoori Fish Tikka

(Marinated with traditional Amritsari spices, Charcoal grilled.)

Ajwaini Fish Tikka

(The carom seeds flavored fillets charcoal grilled)

Amritsari Fish Fry (S)

(The traditional Batter-fried Spicy Fish)

Lahori Fish Fry

(Coriander seeds & rice flour coated fried fish)

MAIN COURSE - DAL

Dal Makhni (S)

(Urad dal, chana dal & rajma cooked overnight and finished with cream, butter & fenugreek)

Dal Maharani

(Urad dal, chana dal & rajma cooked overnight , tempered with Garlic ,onion & tomatoes and finished with cream, butter & fenugreek)





MENU

Amritsari Chole

(Kabuli chana in thick curry)

Pindi Chana Masala

(Dry kabuli chana tempered with select aromatic spices)

Dal Lehsuni Tadka (S)

(Tadka Dal is a specialty of Northern India, a simple everyday Dal dish)

Rajma Masala

(The best lentil preparation of North India)

Kadi Pakodra

(Creamy yoghurt & gram flour emulsion tempered with curry leaves, red chili & mustard seeds. Topped with onion fritters.)

PANEER KA SWAAD

Paneer Butter Masala (S)

(Paneer Butter Masala is basically a Punjabi preparation & is one of the most famous dishes in India)





MENU

Paneer Lababdar

(Cottage Cheese cubes in creamy onion & tomato base)

Makhni Paneer

(Cottage Cheese cubes in creamy tomato base)

Kadhai Paneer

(Fresh Cottage Cheese Cooked in Special Kadhai Gravy,
Tempered with Diced Onions, Green Peppers and Tomatoes)

Lehsuni Palak Paneer (S)

(Cottage Cheese cubes cooked in minced spinach gravy,,
tempered with burnt garlic, a traditional north Indian dish)

Matar Paneer

(Cottage Cheese & fresh peas simmer in mild gravy)

Achaari Paneer

(Cottage Cheese Simmered in Pickled Gravy)

Paneer Pasanda

(Fried & nuts stuffed cottage cheese cooked in traditional
indian gravy)





MENU

Shahi Paneer

(Cottage cheese cubes cooked in Tomato, cashewnuts & creamy gravy)

Paneer Dhaniye Adraki

(Ginger & coriander infused mildly spiced tomato base cottage cheese curry)

DAWAT E KHAAS- VEG

Mix – Vegetable (S)

(Ajwain & Hing tempered mildly spiced mixed vegetable)

Aloo Gobi Adraki

(Mildly spiced cauliflower & potato)

Dum Aloo(S)

(Fennel scented stuffed potato barrel in tomato base)

Achaari Aloo

(Deep fried potatoes tempered with pickle spices)

Vegetable Jalfarezi

(A traditional mixed vegetable which has the vegetables cut in cubes, mildly spiced)





MENU

Aloo Gobi Matar

(A melange of cauliflower, green peas & potato)

Kadhai Chaap

(Soya chunks cooked spicy tomato onion base with onions & bell pepper)

Tawa Chaap

(Soya chunks cooked in thick tomato onion base)

Bhindi Masala (S)

(Lady finger and onions cooked together) (seasonal)

Hing Aur Dhaniye Ke Chatpate Aloo

(Potatoes tempered with hing & coriander)

Palak with American corn

(American corn kernels cooked in spinach base)

Malai Kofta

(Cottage Cheese & khoya dumplings in creamy cahsew and onion base)





MENU

Diwani Handi

(Seasonal mixed vegetable cooked in spinach puree)

Methi Matar Malai

(Fenugreek & Peas cooked in creamy cahew base)

MURGH KI FARMAISH

Butter Chicken

(Overnight cooked tandoori Chicken cooked in a tomato gravy, finished with Fenugreek leaves, cream & melted Butter)

Murgh Awadhi Korma

(Awadh's inspired classic fragrant Islamic chicken curry)

Chicken Changezi

(Chargrilled chicken , onion, tomatoes, curd cooked on iron griddle with in-house changezi masala)

Kadhai Chicken

(Succulent pieces of Chicken, skinless chicken tossed with fresh herbs and flavorings, cooked in a kadhai)





MENU

Bhuna Chicken Masala

(chicken pieces cooked in thick rustic masala gravy, finished with desi ghee)

Chicken Lababadar

(Chicken char grilled & cooked in a tomato, onion & cream gravy)

Chicken Methi Malai

(Chicken cooked in gravy flavored with dalchini, laung, cashewnuts, kasuri methi & milk)

Chicken Kali Mirch

(Malai Murgh pieces in creamy cashew base spiked with black peppercorns)

MUTTON AUR MACCHI KI FARMAISH

(Available from Gold Package onwards)

Mutton Curry

(Thin Fried onion & curd based Islamic Mutton curry)





MENU

Mutton Kho-e-Awadh

(Mutton Cooked in almond,Saffron, curd & onion gravy)

Mutton Beliram

(Old Punjab's delicacy)

Mutton Rogan Josh

(A fine delicacy from Kashmir which derives its name from red Kashmiri Chillies and literally means Red lamb)

Mutton Korma

(Lamb Cooked in Rich Onion and Yoghurt Gravy Flavored with Rose Water and Saffron)

Fish Curry

(Fish cooked in mustard tempered tomato base)

RICE

Steamed Rice

(Long grain fragrant basmati rice)

Jeera Rice

(Cumin tempred long grain fragrant basmati rice)





MENU

Peas Pulov

(Green peas & long grain fragrant basmati)

Veg Pulov

(Rice cooked in vegetable & spice broth)

Veg Biryani

(An aromatic rice dish made with rice, veggies & spices)

Chicken Biryani

(Is a savory chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together)

BREADS

Butter Tandoori Roti

Butter Lacha Parantha

Butter Naan

Garlic Naan

Missi Roti

Rumali Roti

Phulka (EXTRA CHARGES)

Poori (EXTRA CHARGES)

Bedmi poori (EXTRA CHARGES)





MENU

SWEET TOOTH

Gulaab Jamun

(Gulab jamun is a dessert made of milk solids in sugar syrup flavored with cardamom seeds, rosewater & stuffed with Pistachios)

Moong Dal ka halwa

(Traditional Moong Dal Halwa cooked to perfection)

Gajar ka halwa

(Traditional Gajar Ka Halwa cooked to perfection)

Kheer

(CHOICE OF KHEER SERVED HOT/COLD)

Shahi tukdra

(Crispy desi ghee fried bread topped with chilled rabri)

Rasgulla

(Bengali delicacy carved out of fresh chenna)

Ice cream





CONTACT DETAILS



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