



GUJRATI *Menu*



GUJRATI
Menu

Appetizers

PURE VEGETARIAN

Lilva Kachori

Seasoned sweet peas filled puffs

Corn Kachori

Seasoned corn filled puffs

Khasta Kachori

Seasoned lentil filled puffs

Khamman Dhokla

Spongy and savory lentil flour cake

Tiranga Dhokla (Extra Cost)

Spongy and savory cake layered with mint sauce and tomato ketchup

White Khatta Dhokla

White savory lentil flour cake

Methi Na Gota

A lentil flour savory snack flavored with sun dried fenugreek leaves

Bateta Wada

Seasoned potato dumplings dipped in a special batter, fried golden

Sandwich Dhokla (Extra Cost)

Combination of dhokla stuffed with chutneys in the centre

Khandvi (Extra Cost)

Thin gram flour pancakes served topped with tempered mustard seeds and grated coconut

Handvo

Gujarati savory steam vegetable corn milk cake

Sev Khamani

Savory spongy cakes prepared with a blend of gram and semolina flour, garnished with sautéed mustard seeds and chillies

Khichu/Papdi No Lot (Live Station-Extra Cost)

Rice flour cooked with cumin and carom seeds. Served with oil.

Nariyal Pattice

Potato pattice stuffed with green peas and grated coconut and batter fried

Sabudana Vada

Potato and tapioca blended with peanuts, green chillies and fried

Patra

Colocassia leaves dipped in a seasoned batter steamed or fried golden

Onion & Garlic Option also available on full menu



GUJRATI
Menu

Main Course-Entrees

PURE VEGETARIAN

Turiya Patra

A combination of ridge gourd and colocassia leaves herbs and spices

Tuvar Ringan

Diced eggplant and pigeon peas cooked with indian spices

Undhiyu/Surti Undhiyu

A mélange of potatoes, eggplant, yam and snow peas, fenugreek dumpling cooked in Indian Spices

Ringan Bateta Vatana

An eggplant, potato and green peas curry

Mix Palak Bhaji

Melange of mixed vegetables and spinach. Cooked to perfection

Panchkuti Saag

Five vegetables in coriander coconut curry

Vatana Muthiya Nu Shaak

Green peas with fenugreek flavor dumplings

Gujrati Bhinda With Potatoes

Round cut okra and potatoes blended with herbs and spices

Tindora Kaju Nu Shaak

Ivy gourd cooked with cashew and blended with herb and spices

Parval Nu Saag (Seasonal) (Extra Cost)

Pointed gourd cooked with fresh herb and spices

Kurkuri Karella With Kaju

Crispy bitter gourd cooked with spices and cashew

Sev Tamata Nu Shaak

Tomato onion based curry topped with thin crispy gram flour

Bateta Sukhi Baji

Stuffed fried spice potato

Raswala Bateta

Potatoes and spicy gravy

Makai Capsicum

Tender corn and capsicum cooked in milk and tempered with indian spices

Fansi Dhokli

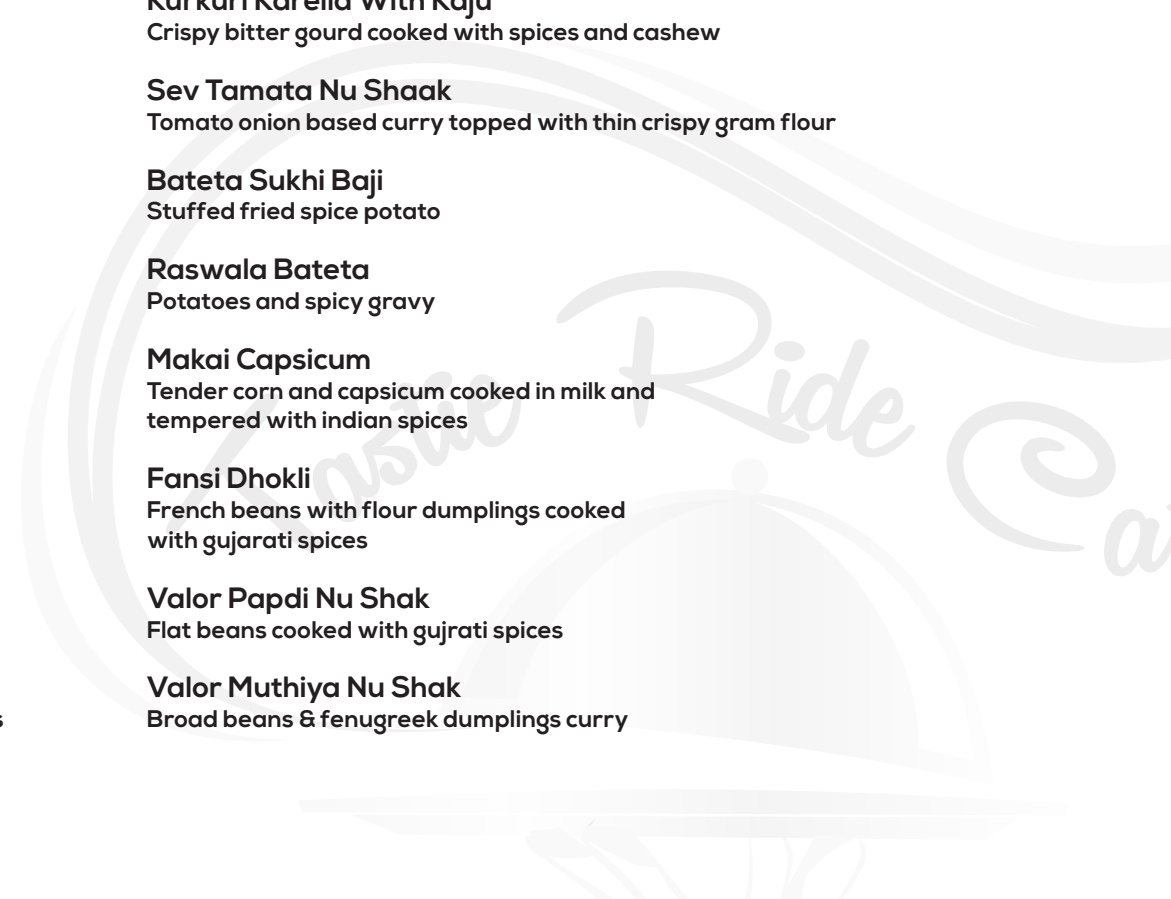
French beans with flour dumplings cooked with gujarati spices

Valor Papdi Nu Shak

Flat beans cooked with gujrati spices

Valor Muthiya Nu Shak

Broad beans & fenugreek dumplings curry





GUJRATI Menu

Main Course-Entrees

PURE VEGETARIAN

Mix Kathol

A blend of lentils cooked to perfection on slow fire

Kala Channa

Black gram pressure cooked with fresh herbs and spices

Lachko Dal

Thick split yellow gram curry

Gujrati Kadi

A thin spicy yogurt and gram flour curry

Dapka Kadi

Dumpling cooked in thin spicy yogurt and gram flour curry

Palak Moong Dal

A blend of spinach leaves and green lentils flavored with a blend of herbs and spices

Gujrati Dal

A blend of yellow lentil cooked to perfection on slow fire flavored with freshly grounded herbs

Trevti Dal

A blend of three lentils cooked to perfection on slow fire

Magni Dal Chooti

A dry preparation of yellow gram dal tempered with spices

Fajeto Dal

A delicious sauce like curry mango pulp combined with curds and tempered with spices

BREADS

Gujrati Rotli

Round flat fluff bread

Poori

Fried puffy bread made from whole flour

Pooran Poli

Stuffed lentil with jiggery

Assorted Tandoori Bread

Naan, Lachcha Paratha, Garlic Naan & Onion Kulcha

RICE

Vegetable Pulao

Basmati aroma rice with vegetables

Plain Rice

Plain basmati rice



GUJRATI Menu

MITHAI (SWEETS)

Badam Barfi
Chocolate Barfi
Coconut Barfi
Plain Barfi
Pista Barfi

Churma Ladoo
Marble Ladoo
Moti Chur Ladoo
Bundi Ladoo
Mohanthal

Kesar Penda
Mawa Penda
Hapsi Halwa
Gajar Halwa
Kaju Katri

Amratapak
Sata
Jalebi
Rasmalai

THAALI

Swaminarayan Thaali

Saak + 3 Thepla/Rotli + Rice + Daal/Kadhi + 1 Dhokri

FARARI FAVOURITES (EKADASHI ONLY)

Banana Crisps
Matoki Crisps
Plain Crisps
Chilli Crisps
Paprika Mogo Crisps

Farari Chevdo
Potato Chips
Masala Chips
Masala Mogo
Shrikand

Chilli Paneer
Ekadashi thaali
Kachori
Sabudana Petis

Kaju Sukdi
Khajoor Paak
Anjir Paak
Biscuits



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