



Beyond Planners Menu



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Beyond Planners

Beyond Your Imagination

Beyond planners, caterers is one of the premier caterers based in Delhi. We are an event catering service with professionals. We cater to all sorts of events, including engagements, weddings, birthday parties, receptions, housewarming parties, corporate gatherings, BBQ parties, kitty parties, festival parties, and more, to deliver our clients the best service and food on time. Our purpose is to create extraordinary culinary experiences for clients and their guests to relish.

Our mission is to serve people with some of the best cuisine they have ever had in their lives. We prepare food that you can not just eat, but also enjoy. We have a robust belief that the best quality of food will give you the most delight and exceptional taste.

Looking for the perfect food affair to complement your special occasion? Look no further! Beyond planners provide a grand food itinerary to fulfil your every catering requirement. Be it a large, mid-sized, or small-sized event, our full range of outdoor and indoor catering services cover the entire food preparation and presentation for formal and informal events.

From an array of food items to select from, we bring to you the best of all cuisines to suit your event and tastes. So while you leave your food concerns to us, we let you relish those special moments in all the glory. So let the celebrations begin!!

Coolers

Anar juice

Luscious revitalizing drink made by blending the deseeded pomegranates with water.

Blackberry juice

Manganese rich beverage made from blending the evergreen blackberries

Minty Watermelon

A refreshing cooler made using mint leaves and slices of fresh watermelon

Anar mix fruits

Luscious revitalizing drink made by blending the deseeded pomegranates with other premium fruits.

Anar grape juice

Revitalizing drink made by blending the deseeded pomegranates with seedless grapes

Orange Juice

Luscious revitalizing drink made by blending the premium Egyptian oranges



Tomato Juice

Freshly brewed wholesome Tomato refreshing juice with natural flavours

Apple Real Juice

Freshly squeezed juice from the real seasoned kinnaur premium Apples

Black Grapes

A refreshing beverage made from exotic premium seedless Black grapes

Kiwi Mix Juice

Luscious revitalizing drink made by blending the premium golden kiwis

Mango Real Juice

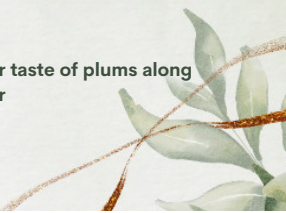
Beverage made from premium mangoes from the finest orchards in India

Green Grapes

A refreshing beverage made from exotic premium seedless green grapes

Aloo Bukhara (Plum)

Refreshing juice balanced with the sweet & sour taste of plums along with rock salt, sugar, and roasted cumin powder



Litchi Real Juice

Drink made from premium litchi's from the finest orchards of the nation

Guava Real Juice

Luscious revitalizing drink made by blending the premium guavas from north India

Mix Fruits

A refreshing beverage made from exotic premium fruits from all around the world

Kiwi Mix Juice

Luscious revitalizing drink made by blending the premium golden kiwis

Pineapple

Freshly brewed sweet and tangy pineapple cooler with natural flavours and spices

Start Me Up

Samosa

A pastry with a savoury filling, including ingredients such as spiced potatoes, onions, and peas.

Japanese Tempura

An ancient Japanese dish, Crispy Dipped vegetables in a batter made of flour, water, and more

Chilli Paneer

Chinese-style Indian cottage cheese with onions, peppers, soya sauce, red chili sauce, ketchup and corn flour.

Dry Manchurian

Mixture of crunchy veggies shaped into balls and deep-fried with spicy sauce

Mexican Chilli

A panful of char-roasted smokey flavor fresh peppers giving chilli its distinctive hue.

Khandvi Roll

Gujarati Soft, melt in the mouth, spiced and seasoned gram flour rolls.

Wontons (Vegetable / Cheese Paneer / Corn)

Deep fried filled Chinese dumpling, served with a sweet and spicy Thai dip

Hariyala Kabab

Marinated Vegetables in Green Paste of Mint, Coriander, Spinach and Methi Leaves

Mushroom (Salt & Pepper)

Crispy deep fried marinated mushroom and vegetables with a hint of salt and pepper

Spring Roll

A scrumptious crispy pastry sheet roll filled with a savoury mixed vegetables stuffing.

Golden Fried Babycorn

A crisp and easy golden coloured snack recipe prepared with tender and young baby corn

Sicilian Bruschetta

Sicilian version of ratatouille served with a wide range of sauces and vegetables

Cheese Ball

A delicious crispy snack made with potato, onion, cheese, herbs and spices.

Falafel With Garlic Dip

A deep-fried ball or patty-shaped fritter made from ground chickpeas, broad beans, or both served with garlic dip

Nachos With Salsa

The crispy delicious tortilla chips topped with melted cheese served with salsa

Tanatan Kofta

Lentil dumplings soaked in sauce topped with fresh onion, tomato, assorted tangy chutneys

Cheese Corn Ball

Delicious and crispy corn balls packed with paneer, cheddar, mozzarella, and corn.

Paneer Crisp

A delicious fried paneer tossed in garlic-flavored little spicy, sweet, and sour sauce.

Mini Pizza with Herbs

Mini Pizza with A generous sprinkling of cheese and dried herbs like basil, oregano or rosemary.

Aloo Matar Kofta

Deep fried balls made from minced potato, green peas and multiple spices.



Cheese Garlic Bread Crostini

These toasts are topped with a light sprinkling of minced garlic, olive oil, and sharp Pecorino Romano before being baked.

Stuffed Potato Corn Shells

Baked potatoes turn into a spicy treat when stuffed with this exciting corn filling

Mushroom Tart

Tarts with caramelized onions and fennel with tender mushrooms, goat cheese, and a creamy, flavorful sauce.

Sweet Corn Tart

A slab of something sweet, bursting with corn topped with elegant cheese.

Vegetable Tart


Tart with Roasted vegetables with a little bit of olive oil, salt, and pepper

Matar Ka Samosa

It is a crispy and spicy Indian snack which has an crisp outer layer made of Maida and rich filling of mashed potato, peas and spices.

Dal Ki Pakodi

A Mildly spiced fritters made with yellow moong lentils and some spices



Matar Potti

It is a Deep Fried Pastry Stuffed with green peas and served with chutney

Kalmi Vada

A crispy and delicious deep-fried flour based munchies served with a zesty 'hari chutney'

Mini Idli

small savoury spongy cakes made from a fermented batter of rice and lentils

Dal Ki Kachori (Mini)

A small deep-fried crispy, spicy, hollow ball stuffed with moong lentils

Chinese Samosa

A Fried or baked pastry with a filling of spicy noodles and juicy veggies

Baby Corn Pakoda

Delightfully delicious, crisp spiced baby corn fritters with onions, spices and herbs.

Paneer Pakora

Delightfully delicious, crisp spiced paneer (cottage cheese) fritters with onions, spices and herbs.

Assorted Pakoras

Delightfully delicious, crisp spiced mix vegetable fritters with onions, spices and herbs.

Mini Veg Cutlets

Mini dish prepared by toasting discs made of veggies, spices with mashed potatoes

Kathi Veg Roll

Indian style wraps prepared with Spiced vegetable stuffing shaped in cylindrical log

Thai Corn Fritters

Corn fritters are fried cakes of a dough or batter made of, or containing a featured quantity of maize

Chinese Spaghetti Roll

The sauteed vegetables and noodles are sauteed and stuffed inside a rice based spring roll wrapper and deep fried till crisp.

Thai Roll

Rolls made with matchstick cut carrots, sliced cabbage and thinly sliced onion all wrapped up and fried until golden.

Thai Spiced Paneer

Infused with dynamic flavors, Thai Paneer is an excellent recreation of the traditional Indian kebab

Paneer Tikka

A spicy and crispy chunks of paneer marinated in spices and grilled in a tandoor

Chilli Potato

Spicy snack where fried potatoes are tossed in a spicy, sour and slightly sweet chilli sauce

Honey Chilli Cauliflower

A snack with fried cauliflower florets are tossed in a honey chilli sauce with honey

Chinese Cigar

A vegetarian Indo-Chinese dish filled with spicy Szechuan paneer and veggies tucked in phyllo dough sheets

Chilli Baby Corn

Snack prepared with soft and sweet sliced baby corn fried and topped with numerous fruits, vegetables and tasty spices.

Kasoori Kabab

Marinate kebab with ginger paste, garlic paste, kasoori methi, white pepper and salt

Exotic salad house

Green Fresh Salad (live) Cutting

nutrient rich salad with a light lemon-herb dressing, and fresh veggies.

Fresh pasta salad

Salad with colourful fusilli with sun-dried-tomato pesto and grilled vegetables.

Full Green Salad


Drizzling crunchy lettuce, baby spinach and more vegetables with a splash of creamy dressing

Murabba

A savoury or sweet jam pickle made of aromatic dried preserved berries

Mixed Achar

Mixed tangy and spicy pickles bursting with blending flavours of Indian spices



Sprouted Beans Salad (Assorted)

A scrumptious salad of vitamin rich lettuce and tomatoes paired with moderately protein rich lentils

Sprouts salad with cream

A healthy, gluten-free, scrumptious salad of protein rich lentils served with cream

Sirka Pyaz

Crunchy pearl onions dipped in a mixture of vinegar, water, salt, and sugar.

Masala Onion Ring

Salad spiced with spices, lemon juice for tanginess with the crunch of onions.

Mix Kachumber

A fresh, crunchy Indian onion cucumber tomato, cilantro or mint, green chillies and a few spices salad

Achar

Spicy tangy unripe green mangoes pickle bursting with blending flavors of Indian spices

Soupee

Asian Mixed Green Soup

A simple, fragrant soup made with assorted fresh leafy green vegetables

Broccoli Spinach Soup

Broccoli and spinach blend is creamy and nourishing soup with mild spices

Carrot Orange Soup

The mix of cumin and coriander seeds, the earthy sweetness of fresh carrots, and the sparkling touch of citrus

Cream Of Tomato


The fresh tomato flavor balanced with basil, parmesan, balsamic, and cream.

Green Pea Soup

Thick soup made with fresh peas and shallots, comes together in a snap

Lauki Ka Soup

Thick, rich, creamy and nutritious soup mildly spicy made with bottle gourd.



South Indian Rasam

A broth that is characteristically tart, subtly spiced with kokum aka a soup of spices

Tomato Basil Soup

Creamy tomato basil bisque is a smooth, rich soup loaded with fresh tomatoes and basil

Thai Clear Soup (Tom Yum Phak)

The aromatic broth infused with lemongrass, galangal and kaffir lime leaves

Tomato Rasam

The soup-like broth with the tanginess of tamarind, and tartness of tomato

American Corn Soup

Delicious soup made from fresh American sweet corn, scallions, herbs and spices.


Asparagus Corn Soup

A cream-based soup that is made with bits of asparagus for texture and flavoring

Burmese Khao Suey

A delicious noodle dish made veggies like mushrooms and coconut milk.





Cream Of Spinach

The nutty flavour and rustic aroma of spinach are the highlights of this soup

Dal Pudina Ka Shorba

Piping hot, appetizing, refreshing broth, made with pudina and toor dal shorba.

Hot N Sour Soup

A spicy soup made with mixed fresh vegetables, mushrooms, spices and soy sauce.

Tamatar Dhaniya Shorba

A spicy and flavoured thick vegetable and tomato based soup with Coriander

Tom Yum Soup

A type of Thai hot and sour soup where the iconic flavours come from different herbs

Tomato Coriander

A combination of cilantro along with spiciness of green chilies, and the tangy tomatoes

Almond Vegetable Soup

A hearty, delicious and healthy soup with almonds, dry fruits and mix vegetables



From the Streets

Samosa

a fried or baked pastry with a savory filling, including ingredients such as spiced potatoes, onions, and peas.

Kalmi Vada

A crispy and delicious deep-fried flour based munchies served with a zesty 'hari chutney'

Nargisi Kofta

The exotic vegetable based dumplings that boasts of rich, aromatic flavour and spice

Assorted Pakoda

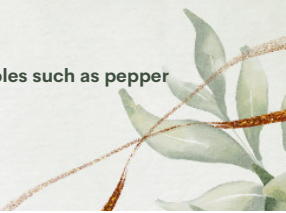
Delightfully delicious, crisp spiced mix vegetable fritters with onions, spices and herbs.

Aloo Matar Kofta

Deep fried balls made from minced potato, green peas and multiple spices.

Paneer Roll

Rolls are filled with paneer, and various vegetables such as pepper and onions, and chutney.



Kele Ke Cutlets

Pan cooked, crunchy Kele Ke cutlets is a hearty, satisfying, and delicious savory snack

Halwai Ke Mote Sev

Small pieces of crunchy noodles made from chickpea flour paste, seasoned with spices

Sem Ke Beej

A crispy and nutritious snack made from the Sword Beans with blend of a variety of finest ingredients

Agra Kachori

A fried, puff pastry having endless spicy stuffings served with gravy aloo

Matar Samosa

It is a crispy and spicy Indian snack which has an crisp outer layer made of maida and rich filling of mashed potato, peas and spices.

Dal Ki Pakodi

Mildly spiced fritters made with yellow moong lentils and indian spices

Matar Potli

It is a Deep Fried Pastry Stuffed with green peas and served with chutney

Jhar Ki Bhujia

A Deep-fried crispy savoury snack with assorted indian local spices blended.

Paneer Pakoda

a Delightfully delicious snack of crisp spiced paneer (cottage cheese) fritters

Ker/Fali/ Kachri

crispy deep fried fritters made using the skinless and split brown chickpeas

Mirchi Vada Coin

A spicy street snack prepared with green chili and potato stuffing in a bread

Shahi Namkeen

Slightly spicy mixture of moong pulse, gram flour, cashew nuts, almonds & pistachio

Aloo Ka Laccha

Crunchy, spiced potato sticks flavoured with a blast of red chilli, pepper and freshly ground jeera

Sabudana Tikia

Thin pan-fried patties made with tapioca pearls, mashed potatoes and spices

Khasta Kachori (Jaipur)

A fried, puff pastry having endless spicy stuffings served with gravy aloo

Chole Ka Mogar (Red/Black)

A spicy flavorful and nutritious dish packed with protein made from chole

The Indian Mains

Stuffed Paneer

Stuffed paneer curry is delectable dish of paneer cooked in onion-tomato cashew nut gravy

Paneer Lababdar

Rich, creamy and delicious Indian cottage cheese (paneer) with onions, tomatoes, cashews and basic spices

Kadai Paneer

A blend of fresh paneer and tomato gravy with spicy Khade or Kadai masala

Paneer Butter Masala

A rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter





Shahi Paneer

A rich, aromatic & delicious dish made with paneer, onions, yogurt, spices & nuts

Khoya Paneer

A rich, creamy gravy made with Khoya (evaporated milk solids) blended with onion-tomato masala

Paneer Pasanda

A rich recipe of shallow fried stuffed paneer sandwiches in a smooth, creamy onion-tomato based gravy

Paneer Lucknowi

A Mughlai cuisine prepared with paneer (cottage cheese) cubes, dry fruits and spices

Palak Paneer

A Dish consisting of paneer in a thick paste made from puréed spinach with paneer

Matar Paneer

A dish with spongy paneer cubes and tender green peas simmered in a richly spiced tomato-onion

Laccha Paneer

A hot spicy marinated paneer (cottage cheese) dices prepared with indian spices



Paneer Malai Khurchan

This dish Has an exclusive flavour and texture with apt combination of vegetables, spices and succulent Paneer

Paneer Taka-Tak

This dish is prepared as tangy, spicy, flavorful marinated paneer (cottage cheese)

Paneer Amul (Live)

A Dish consisting of paneer prepared with special ingredients from amul

Paneer Amritsari (Live)

A flavorful marinade, crispy and crunchy deep fried Paneer blended with spices

Paneer Roll (Live)

Soft paneer (cottage cheese), green chutney, mixed salad wrapped in a bread

Paneer Bhurji (Live)

A dish made with cottage cheese aka paneer, herbs and ground spices.

Paneer Tikka Masala

A dish with bright flavors from spiced tomato onion gravy and marinated grilled paneer.

Paneer With English Vegetable

A flavourful dish with Paneer (cottage cheese) and stir fried mixed vegetables

Paneer Bhojpuri

A flavourful spicy cottage cheese dish with blend of onion, tomato's and different spices

Paneer Kalimirch

Paneer cubes tossed in a creamy sauce flavored with freshly ground black pepper

Kofta

Fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes

Kashmiri Kofta

The Kashmiri Kofta recipe has koftas sautéed in lightly spices that simply melt on your tongue

Nargisi Kofta

From Mughlai cuisine Nargisi Koftas are exotic vegetable and minced ingredients dumplings

Malai Kofta

Crispy Paneer dumplings served with a rich, creamy, luxurious & super delicious gravy

Makhmali Kofta

Makhmali Kofta is made by mixing khoya and maida, and deep frying until golden brown

Vegetable Kofta

Delicious and creamy dish made with a mix of vegetables like carrots, cauliflower

Kofta Mughlai

The Succulent and spicy vegetable dumplings in a rich spicy makhani gravy

Kofta Akbari

Kofta in Vegan Mughlai Curry is a lip-smackingly delicious Curry from Indian Cuisine

Khoya Matar

A Dish prepared with creamy khoya dotted with fresh juicy green peas and spices

Matar Mushroom

A one pot side dish made with mushrooms, peas, onions, spices and herbs

Matar Methi Malai

Methi matar malai is a rich and creamy curry consisting of methi (fenugreek leaves), matar (green peas), and Malai (cream)

Matar Korma

A veg dish made by mixing spicy tadka, also called Kurma, with Matar as its main ingredient

Rajasthani Aloo Pyaz

Potatoes and small onions (shallots) are deep fried and then served in spicy tomato gravy

Dum Aloo

A popular Kashmiri curry featuring perfectly cooked baby potatoes coated in an aromatic, rich, and creamy cashew tomato sauce

Stuffed Coriander Potato

It's thick, soft and fluffy, with a crisp and flaky outer crust dappled with nutty citrusy crushed coriander seeds and beautiful black onion

Aloo Bhojpuri

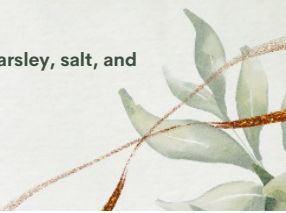
This scrumptious Bhojpuri Aloo features boiled potatoes packed with a mixture of mashed potatoes and spices

Dum Aloo Achari

A spicy, salty, tangy dish of baby potatoes prepared with assorted indian spices

Cherry Potato

A baby potato dish prepared with little garlic, parsley, salt, and pepper





Zeera Aloo

A flavourful & delicious North Indian dish made with potatoes, spices and herbs

Aloo Shikampuri

Charcoal smoked potatoes prepared with diced vegetables cooked on tawa

French Corn Palak

Palak corn curry is a rich, saucy dish that's made with fresh spinach and sweet corn

Corn Methi Malai

A spicy tomato & cashew based gravy made creamier with the addition of fresh cream with corn and methi leaves

Palak Baby Corn

Corn Palak is a beautiful dish with a creamy spinach curry base and bits of sweet corn topped

Motia Palak

Motia Palak is a dish with a creamy spinach curry base and bits of corn topped with garlic

Pindi Chana

A classic dish from the Punjabi repertoire, which is flavoured with a large assortment of spice powders and other ingredients



Khoya Chana Sunhari

Spicy dish prepared with Creamy khoya gravy and dotted with juicy chana

Amritsari Chana

A spicy and flavorful dish of chana (chickpea curry) from the Amritsar region of Punjab

Chana Darbari

Chana Darbari is a lip-smackingly delicious chickpea curry from Indian Cuisine

Gobhi Muglai

A rich and flavorful cauliflower curry/korma in a spicy onion and almonds gravy.

Gobhi Do Pyaza

This Indian gobi curry features pan-fried cauliflower florets in creamy, rich, and lip-smacking delicious onion sauce

Gobhi Matar Punjabi

Chopped cabbage and frozen peas are stir fried with onion and some basic spices

Rajasthani Aloo Gobi

A simple, quick and easy dry curry recipe made with a combination of potatoes and cauliflower

Stuffed Pudina Tinda

A wonderful Punjabi style side dish made from the tender apple gourd that is stuffed along with tomato and onion gravy

Tinda Masala

A delicious Indian curry, full of spicy and aromatic flavours prepared with tinda

Shahi Meva Tinda (Stuffed)

A wonderful dish made from the tender apple gourd that is stuffed along with meva

Halwai Wala Tinda

A delicious Indian Tinda curry, full of spicy and aromatic flavours

Govind Gatta


Govind Gatta is made with besan gatta by shaping it into stuffed balls and cooked in a rich curry made with mawa and curd.

Gatta Do Pyaza

Gatta and small onions (shallots) are cooked and then served in spicy tomato gravy

Jodhpuri Gatta

Gatta is a simple and mildly spiced steamed dumpling made with chickpea flour, hing and spiced with red chilli powder



Jaipuri Gatta

A very famous Rajasthani besan and yogurt based curry with no veggies

Besania Do Pyaza

A large amount of onions and besan both cooked with spices for the curry

Jodhpuri Chakki

A delicious dish consisting of wheat flour dumplings made from the gluten and cooked in a yogurt based curry.

Chakki Do Pyaza

wheat flour dumplings and small onions (shallots) are cooked and then served in spicy gravy

Ker Sangari

A traditional, spicy and flavorful subzi made with the ker berry and the sangri bean.

Bhindi Mirch

Bhindi Kali Mirch is a hot and spicy subzi cooked with Indian spices with a unique flavor

Bhindi Do Pyaza

This Bhindi Do Pyaza is a North Indian dish made with Okra and double the amount of Onions with a few spices.

Stuffed Tomato

Tomatoes stuffed with a minty rice and chickpeas mix, coated in an yogurt batter and grilled on a tandoor.

Stuffed Karela

Stuffed bitter gourd has a flavourful masala stuffing filled into the cavity of karela

Arbi Do Pyaza

Arbi prepared with double the amount of Onions with assorted indian spices.

Baingan Masala

Stir-fried baby baingan (eggplants) are cooked in a special masala gravy

Baingan Bharta

A popular North Indian Punjabi dish of smoky mashed eggplants in a sautéed, tangy, spiced base of onions, tomatoes, and garlic

Tawa Vegetable

Tawa Vegetables is array of seasonal veggies that are spread around a hot Tawa to Fry Vegetables

Stuffed Lychee

Stuffed lychees prepared with mava and kesar

Dry Fruit Vegetable

A rich luxurious curry dish made with mixed vegetables and lot of dry fruits

Fruit Ki Subji

A sabzi that is actually made of a fruit. Kathal or jack fruit is a summer fruit that can be cooked into a delicious, flavorful vegetarian dish

Vegetable Jalfrezi

Vegetable Jalfrezi is a tomato gravy based Indian curry made with mix vegetables and spices.

Mushroom Do Pyaza

A flavorsome, delightful dish featuring button mushrooms cooked with lightly caramelized onions, tomatoes and spices

Sarson Ka Saag

Sarson ka saag is a thick and luxurious mix of leafy vegetables with mustard greens (sarson) being the predominant one

Methi Mangodi

It is a traditional Rajasthani recipe made using moong dal mangodi along with fresh fenugreek leaves

Stuffed Shimla Mirch

A delicious dish of green bell peppers stuffed with spiced potatoes

Hara Chana Masala

An extremely delicious, nutritious and traditional Indian curry recipe using hara chana (choliya)/green chickpeas

Desi Gajar Matar

A steamed and sauteed dry dish made with carrots, green peas and minimal spices

Rajasthani Pitod

A dish from rajasthani cuisine chickpea flour dumplings in a curd based gravy.

Gatta Mirchi Bikaneri

One of the most indulgent Marwadi delicacies, the Bikaner Gatta with mirchi

Marwadi Haldi Ki Sabji

Rajasthani special dry haldi(turmeric) vegetable prepared with assorted spices

Kaju Curry

A delicious dish of a creamy kaju butter masala with a rich, tangy, sweet flavorful gravy made with cashews

Taja Muri Fry

A type of fried rice with a crispy taste, Taja Muri is made from superior quality rice grains

Mirchi Besan Ka Salan

An Indian curry of Bhavnagri chillies, flavoured with a rich paste of roasted peanuts, coconut, sesame seeds and red chillies.

Kathal Masala

A spicy Indian vegetable preparation, Kathal masala is basically unripe jackfruit, also known as kathal cooked in a spicy masaledaar gravy

Baby Corn Kalimirchi

This Baby Corn Kalimirchi is a tangy, slightly sweet and spicy dish with unique flavor

Shimla Rang Birangi

It is a savory, tangy, hearty dish made with sautéed green, orange, red bell peppers (capsicum).

Corn Peas Mushroom

It is a delicious dish made with fresh button mushrooms and corn blended with spices

Stuffed Bhindi

Bharwa bhindi or stuffed bhindi is a lightly spiced, tasty recipe where okra is stuffed with spice powders

Kurkuri Bhindi

A spicy, tasty and super crispy fries made with tender okra pods or ladies finger, gram flour and spices

Desi Kakdi Tamatar

It is a delicious dish made with fresh kakdi and tomato blended with indian spices.

Kakdi Angoor

Tempting, delicious and full of flavors gravy cooked with kakdi and angoor

Sindhi Sai Bhaji

It is a Sindhi vegetarian curry, consisting of dal (lentils), palak (spinach) and other vegetables

Kathi Kabab

Kathi Kebab is a North Indian dish made onions, green chillies and coriander leaves

Soya Chaap Paneer

Soya chaap paneer is a dish that is cooked in a thick cream and assorted spices

Hara Chana Kala Angoor

It is a sweet tangy kathol preparation that leaves your taste buds with food memories.

Himachal Apple Ki Subji

A dish prepared with freshly picked juicy apples from himachal with unique spices

Punjabi Kadi Pakora

It is a dish of onion fritters dunked in a spiced yogurt sauce and assorted spices

Jodhpuri Kadi

An authentic and traditional yoghurt based curry recipe prepared with besan and other seasoning ingredients.

Dal Peshawari

An authentic Maharastrian Dal with yellow gram, mustard seeds, spices and kokam. Tempered with chillies, garam masala and more

Dal Bukhara

Dal Bukhara is a rich, flavorful lentil dish made with black gram, tomatoes, and cream

Dal Makhani

Dal Makhani is the hearty, creamy, mildly flavored Indian dal recipe. It's buttery texture simply melts in the mouth.

Yellow Dal

An authentic Maharastrian Dal with yellow gram, mustard seeds, spices and kokam.

Dal Urad

It is a rich, creamy split lentil dish.

Dal Moradabadi

Moradabadi Dal is a delicious moong dal chaat recipe prepared with indian spices

Dal Akshaya

A rich, flavorful lentil recipe made with onion, tomatoes, and cream and spices

Toor Ki Dal

A delicious and popular Indian lentil dish that is made with toor dal (pigeon pea lentils), onions, tomatoes and spices

Dal Palak

A unique lentil and Spinach dish made with Green Mung Beans, Spinach, herbs, spices and Mustard Oil

Ghiya Chane Ki Dal

A North Indian Punjabi style curry made with bottle gourd (calabash), chickpea lentils, tomatoes, chilies and spices.

Goth Wali Dal

This unique dal dish is made by cooking dal in a stew prepared of local spices and the curry

Masoor Ki Dal

This Creamy Whole Masoor ki Dal is a spiced and tasty lentil dish made from whole red lentils, onions, tomatoes, herbs, spices and cream

Rajma Masala

Rajma Masala is creamy , buttery , melt in mouth, , onion tomato based curry with perfect balance of spices.

Punjabi Rajma

This is a thick bean curry made of red kidney beans with perfect balance of spices.

Gujarati Kadhi

Gujarati kadhi is a sweet tangy yogurt-based dish made with gram flour, spices, herbs and seasonings

Sindhi Kadhi

Sindhi kadhi is a besan and curd based curry with lots of vegetables and spices

Hara Moong

This green moong dal curry is Punjabi-style with onion-tomato masala

The Dahi Station

Dahi Vada

Lentil (black gram/urad dal) based savoury balls which are smothered with frothy fresh curds and sprinkled with spices

Dahi Mewa Gujiya

A soft and fluffy Gujiya prepared with Urad dal batter and soaked in a sugar syrup and served a generous side of curd and tamarind chutney

Shekhawati Dahi Vada

Fritters made of lentils dunked in whipped creamy yogurt and chutney

Pineapple Raita

Mildly spicy, sweet and tangy yogurt based dip prepared with pineapple

Boondi Raita

A dish made with yogurt, boondi, cumin powder, chilli powder, chaat masala, salt and coriander

Vegetable Raita

Yogurt based dip with Finely chop onion, tomato, cucumber & green chilli

Mix Fruit Raita

A healthy and yummy dip prepared by mixing curd and diced fresh fruits like apple, pineapple, pomegranate, banana, strawberry, etc

Bhatue Ka Raita

Bathua Raita is a refreshing and healthy yogurt dish flavoured with bathua

Pitod Ka Raita

A yogurt dip made with batter of besan (gram flour) and mild indian spices

Dahi Pakodi

Dahi pakodis is a dish of delicious fried pakodis made with a batter of moong dal and served with lots of yogurt

Potato Raita

A delicious dish made with yogurt, potatoes, tempered with a few spices and herbs

Hyderabadi Raita

It is a simple whisked curd dish accompaniment that is flavoured with lots of garlic

Lauki Ka Raita

Lauki ka raita dish is a refreshing spicy raita made with bottle gourd and curd

Fry Mirch Ka Curd

The green chillies served with flavoured curd to make it delicious and flavourful

Fresh Dahi Kunda

Fresh and nutritious yogurt served in Kunda (a clay utensil) with the aroma of earth

Kesar Dhahi Kunda

Fresh kesar (Saffron) yogurt served in Kunda (a clay utensil) with the aroma of earth

Mishti Doi

It is a fermented sweet dahi (yogurt) dish with multiple flavors like strawberry, mango etc.

Sikran

A unique sour and sweet curd dish prepared with dry fruits and little spices

Shrikhand

Shrikhand is a delicious and simple dessert dish made with thick yogurt flavored with sugar, saffron and cardamom

Mango Yogurt

A creamy & luxurious Indian sweet dish made with yogurt, mango pulp, and sugar



Strawberry Yogurt

A creamy & luxurious Indian sweet dish made with yogurt, strawberry pulp, and sugar

Banana Yogurt

A creamy & luxurious Indian sweet dish made with yogurt, banana pulp, and sugar

Kesar Dhai Kunda

Fresh kesar (Saffron) yogurt served in Kunda (a clay utensil) with the aroma of earth

Lassi (Sweet / Namkeen)

A blend of yogurt, water, spices or sugar as per choice


Between the Breads

Tandoor Se

Plain Naan

Made polished wheat flour cooked in a clay oven or tandoor





Paneer Naan

Made of Maida mixed with cottage cheese cooked in a clay oven or tandoor

Baby Naan

Naan made of polished wheat flour flatbread with oil from a small dough

Gilafi Naan

Leavened, oven-baked flatbread prepared with sugar and salt native to Iran

Laccha Paratha

A multi layered shallow cooked north Indian whole wheat bread with butter

Reshmi Laccha

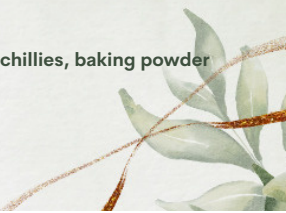
A multi layered shallow cooked north Indian soft whole wheat bread with butter

Stuffed Paratha

Made of wheat flour with oil and the base is thick, usually mixed with vegetables

Stuffed Kulcha

Made with all Purpose flour, onions, salt, green chillies, baking powder and chopped coriander Onion & Cheese





Khasta Missi

Khasta Missi Roti is one of those delicious paranthas which combine different flours and some vegetables and spices

Butter Aiwain Tandoori

Wheat flour hand tossed flatbread with butter baked with carrom seeds

Stuffed Naan

Polished White flour hand tossed bread stuffed with , raisins and cashews

Family Naan

Flatbread Made with polished wheat flour cooked in a clay oven or tandoor

Khandhari Naan

White flour hand tossed bread stuffed with sweet cherry, raisins and cashews

Garlic Naan

White flour hand tossed flatbread baked stuffed with garlic and cilantro

Pudina Paratha

Wheat flour hand tossed bread baked with pudina and carrom seeds



Paratha Beyond planners

Wheat flour hand tossed bread baked with cottage cheese, onion and some special ingredients.

Plain Kulcha

Plain soft and fluffy flatbread uniquely textured made with purpose flour

Paneer Kulcha

Made with all purpose flour, onions, salt, green chillies, baking powder and chopped coriander – Onion & Cheese

Tandoori Roti

Bread made using whole wheat flour that is then cooked in a clay oven or tandoor

Kadai Se

Sada Puri

Tasty deep-fried soft & puffy bread made with wheat flour, semolina and sugar toppings

Shekhavati Puri

Deep fried bread with Marwari authentic flavours



Palak Puri

Tasty deep-fried soft & puffy bread mixed with spinach made with wheat flour, semolina and sugar toppings

Ajwain Puri

Tasty deep-fried soft & puffy bread mixed with spinach made with wheat flour, semolina and carom seed

Masala Puri

Tasty deep-fried soft & puffy bread mixed with spinach made with wheat flour, semolina mixed with Indian authentic spices

Dalki Puri (Bedmi)

Coarse urad dal paste is made and added into the dough to make fried bread

Tawa se

Sada Fulka

Whole wheat sour dough bread, baked on tawa

Missi Fulka

Gluten free bread made of Bengal ram flour and spices





Makka Ki Roti

A Gluten free flat unleavened bread made of corn meal (maize flour) and spices

Rumali Roti

An exotic thin flatbread made of polished wheat originating from Hyderabad

Chupadi Chapati

Whole wheat sour dough flatbread, baked on tawa served with Desi ghee

Karela Ki Roti

A quintessential Indian Whole wheat flatbread made from finely chopped bitter gourd

Bajre Ki Roti

A Gluten free bread made with bajra flour or pearl miller flour and spices



Dawat-E-Chawal

Steamed Rice

Rice cooked by relying on the heat of trapped vapors to soften the grains

Matar Ke Chawal

Long grain fragrant basmati rice slowly cooked with some spices and green peas

Vegetable Pulao

Spicy rice dish prepared by cooking rice with various vegetables and spices

Sada Pulao


Pot rice meal made with basmati rice, mix vegetable, and some indian spices

Matar Paneer Pulao

Delicious one pot rice pilaf made with spices and veggies, topped with crisp pan fried paneer

Hyderabadi Biryani

Partially cooked rice is layered over the marinated raw veggies cooked by hot steam of vegetables



Jodhpuri Kabuli

Rice is mixed with various ingredients like fried vegetables, toasted bread cubes and toasted cashew nuts & raisins

Khichdi

Delicious and easy rice dish packed with vegetables and flavored with a few simple spices

Sabudana Khichdi

A healthy complete meal recipe prepared with tapioca pearls and light spices

Ghehu khich

Sweet porridge made from the crushed wheat or barley mixed with sugar and milk

Jeera Pulao

Flavoured Indian rice dish made by cooking basmati rice with ghee & cumin seeds

Shahi Pulao

Indo chinese dish made by stir-frying the rice with choice of vegetables and schezwan sauce.

Gujrati Khichdi

Nutritious pot meal from authentic gujrati taste prepared with Pearl Millet and lentil



Gatta Pulao

Traditional rice delicacy in which cooked rice is combined with gram flour dumplings

Vegetable Biryani

An aromatic rice dish made with basmati rice, spices & mixed veggies

Handidum Biryani

Slow cooked premium basmati rice dish in tightly sealed aromatic earthen pots

Jodhpuri Tahari

Flavorful, fragrant, spiced, tasty one pot Vegetable Rice dish from the cuisine of Marwa

Bajra Khichadi (Ghee-Gur-Bura)

Nutritious pot meal from the northern part of India prepared with Pearl Millet and lentils

Gatta Namkeen Chawal

Traditional rice dish from Rajasthan where cooked rice is tossed with boiled gram flour dumplings

Moong Chawal (Ghee Bura)

Classic Indian dish made with rice and yellow lentils



Sweet

Halwa

Badam Halwa

pudding like dessert where the whole almonds are soaked, peeled, ground and cooked with ghee, milk or water & sugar

Badam Dal Halwa

Rich, decadent, nutty South Indian style melt in the mouth halwa made with 3 ingredients, blanched almond, lentil & cream of wheat

Moong dal Halwa

Classic Indian sweet dish made with moong lentils, sugar, ghee and cardamom powder

Tiranga Halwa (Pista-Bada-Rabdi Laccha)

Tricoloured halwa is a perfect patriotic dessert made with authentic Indian ingredients

Bikaneri Gond Pak

Sweet Hawla made from goodness of DESI GHEE and whole wheat flour

Badam Pak

Delicious and luxurious, loaded with ghee, sugar and crushed almonds and sprinkled with elaichi

Keser Pista Badam Pak

This mux is curated with the perfect proportion of nuts and saffron that infuses with hot milk to create the finest taste

Gajar Halwa

Traditional North Indian dessert made by simmering fresh grated carrots with full fat milk, sugar and ghee

Sooji Halwa

Classic everyday delicious North Indian sweet made with fine semolina or cream of wheat, sugar & ghee

Pineapple Sooji Halwa

A delicious sweet rava kesari or suji ka halwa flavored with diced pineapple

Ghiya Ki Barfi

A unique and interesting vegetable-based sweet recipe prepared with bottle gourd, milk and sugar

Barfi

Akhrot Ki Barfi

Delicious Indian sweet made from Walnut and skimmed milk as the main ingredients

Hara Chole Ki Barfi

A distinct flavor of fresh green chickpeas or hara chana a hint of cardamom is cholia burfi

Dalmoong Ki Barfi

Barfi made with roasted yellow lentils, ghee, khoya, sugar syrup that is flavored with cardamom powder

Thal Ki Barfi

Rajsthani famous 'Thal Ki Barfi' is a mouthwatering dessert. This delightful sweet dish has a very creamy and melt-in-the-mouth

Gulab Sakri

A traditional Rajsthani dessert made with condensed milk solids and rose

Gheleb Ka Petha

Translucent soft candy from the Indian subcontinent made from ash gourd

Kesar Barfi

Delicious, aromatic sweet made by simmering milk

Bakery Counter

Varieties Of Cake

Variety of breads, usually shaped by the tin in which it is baked or more specifically a sweetened bread often rich or delicate

Pastries

Baked food made with a dough of flour, water and shortening that may be savoury or sweetened

Swiss Roll

Cylindrical cake made from a thin flat sponge which is covered with jam or cream on one side, then rolled up

Cookies

Baked or cooked snack or dessert that is typically small, flat and sweet.

Donuts

Small, fried & sweetened dough cakes typically shaped into a ring or ball.

Pudding

Cooked sweet food made from ingredients such as milk, sugar, flour, and eggs, and is served either hot or cold



Tarts

Small pie or pastry shell without a top containing jelly, custard, or fruit

Souffle

Dish that is made from a sauce, egg yolks, beaten egg whites, and a flavoring or purée and baked until puffed up

Mousse Chocolate Eclairs

A molded chilled dessert made with sweetened and flavored whipped cream or egg whites and gelatin chocolate

Fruit Jelly

Cooked sweetfood made from semisolid, preserved mixtures of fruit juice and sugar

Cream Roll

Conical rolls of flaky dough that is like a cross between pie crust and puff pastry, and they're filled with sweetened cream

Sweets (Dry Fruits)

Pista Lounge

An intoxicating combination of fragrant saffron and earthy pistachio



Pista Rainbow

Pistachio sweet with a blend of different dry fruits giving its unique rainbow colours

Pista Ball

A delicious Pistachio studded sweet ball made with adding skimmed milk

Pista Roll In Saffron Cream

Kesar (Saffron) flavored indian sweet cylinders with pistachio stuffing

Pista Softy

Delicious soft dessert made from pista, sugar and cardamom powder.

Pista Badam Boat

A delicious flavourful Pistachio studded soft and crunchy indian sweet with almonds

Badam Katti

An Indian soft sweet prepared with almonds, sugar & cardamom powder.

Badam Pista Katti

A sweet fudge made with pistachios, almond and desi ghee

Badam Pista Sangam Katti

Unique pioneer delicacy SANGAM Katti, a perfect blend of almonds and pistachios

Baked Badam Roll

Almond cylinders having creamy semolina center which is flavoured with cardamom powder and saffron

Kesaria Kaju Katti

It is made with aromatic saffron, skimmed milk, cashew paste & sugar

Kaju Katti

A smooth, thin, and melt-in-your-mouth traditional Indian cashew fudge candy

Kaju Pista Roll

A classic and popular Indian dessert laden with sweet and nutty flavors from cashews and pistachios

Kaju Pista Coin

A sweet double stacked layered sweet made of pistachio and cashew nut

Kaju Anjeer Roll

Kaju Anjeer Roll is a dry fruit rich sweet made using cashew nuts and dried figs

Tirangi Barfi (Pista, Badam, Kaju)

A tri color indian sweet prepared with cashew, almonds and pistachios

Sweets Diversity

Baked Malpua

Pancake-like-dessert which is made of rice flour in oodles of ghee and sugar syrup

Baked Boondi (Doodh/Kesar)

Indian sweet dish prepared from fried chickpea flour and skimmed milk

Dil Jani

Traditional boondi based indian sweet prepared by soaking in orange juice

Rabdi Ke Malpue

Fried fluffy pancakes dipped in sugar syrup and served with rabdi or sweetened thickened milk

Stuffed Gulab Jamun

Soft delicious berry sized balls made with milk solids, flour & a leavening agent.

Kala Jamun

Small deep fried balls are soaked in a sugar syrup flavored with rose water, cardamom and saffron.

Delli Ka Jamun (Pantua)

Deep fried Bengali sweet made with chhana or homemade panner and then dunked into a syrup

Mini Ghewar (Chasni/Rabdi)

Disc-shaped sweet cake made with refined chickpea flour and soaked in sugar syrup

Moong Rasbhary

Cottage cheese dumplings in rose and cardamom flavoured sugar syrup

Kesar Imarti

Deep-frying vigna mungo flour batter in a circular flower shape with saffron flavor

Kesar Jalebi

Classic Indian sweet which is made by deep-frying flour and then soaking in saffron sugar syrup

Fruit Jalebi (Pineapple/Strawberry/Apple)

Deep-frying vigna mungo flour batter with fruits mixed in a circular flower shape

Baked Motia Kaju

A spiral-shaped sweet made from cashew nut powder cooked in one string sugar syrup

Mawa Gujiya

Half-moon shaped dumpling. The outer layer is made from all purpose flour

Mawa Kachori

Mawa kachori are deep fried sweet kachoris filled with mawa and dry fruits and dunked in thick sugar syrup

Mawa Bati

Mawa Bati is a rich north Indian mithai made by stuffing a mawa based dough with a rich mixture of nuts and mawa

Shahi Kheer

Indian version of rice pudding made with basmati rice, whole milk, sugar, nuts and spices

Khajoor Gud Rasgulla

Made using ball-shaped dumplings of Indian cottage cheese called chhena and semolina dough

Mini Firni

Classic slow-cooked Indian sweet pudding made with basmati rice, milk, nuts, sugar

Makkhan Bada (Balushai)

Deep-fried Indian festive sweet made with all Purpose flour and later dipped in sugar syrup.

Mishri Mava

Traditional Rajasthani dessert made with solidified milk and Mishri crystal sugar

Papad

Roasted Papad (Bikaneri)

Crispy dish made from dried bean, lentils or flour made with other ingredients

Fry Papad

A dried lentil chip studded with Indian spices which can be deep fried

Lijjat Papad

Made from dried bean, lentils or flour made with some hidden special ingredients

Sindhi Papad

Amalgamated version of its Punjabi and Rajasthani papad

Disco Papad

Made out of first quality Moong dal, Urad Dal, Javitri along with hing (Asafoetida)

Papad Ki Churi

Traditional Rajasthani side dish that is served with the meals made from papad.

Chane Ka Papad

Made from dried bean, lentils, chana & flour made with other ingredients

Sabudane Ka Papad

It is made from first quality of tapioca pearl & other special ingredients

Pola Papad (Kheeche)

Rings sticks made up from papad and rice mixed with other indian spices

Masala Onion Papad

A delicious Indian snack made using roasted or fried papad topped with a tangy and spicy onion tomato mix

Aloo Ka Papad

Satisfyingly crisp and crunchy indian snack made using potato mixed with other flour

Padharo Mhare Desh

Aloo Pyaz

A spicy and delicious blend of the calorie dense Potato with the healthy Onions

Govind Gatta

Soft and melt-in-mouth cheese & nuts stuffed gram-flour dumplings immersed in a curry

Kersangri

Rajasthani delicacy that is made using dried Ker Berries and Sangri Beans

Chakki Sabji

Popular Rajasthani lip smacking, tangy and spicy gravy curry that is mainly made in Jodhpur

Haldi Ki Subji

Rajasthani winter special dish made using fresh turmeric roots, ghee, yogurt, and spices

Mirch Tiporey

Scrumptious recipe prepared with sauteing green chilly

Karele Ki Roti

Whole wheat flatbread made from finely chopped bitter gourd and spices

Bajre Ki Roti

Gluten free bread made with bajra flour or pearl millet flour and spices

Bajre Khichdi

Nutritious pot meal from the northern part of India prepared with Pearl Millet and lentil

Methi Mangodi

Dumplings made from soaked and ground moong dal, and when served with methi bhaji curry

Lehsun Ki Chutney

Roasted groundnuts and sesame seeds are crushed with oil sautéed garlic & tamarind paste

Dahi Ka Kunda

Dish made by reducing and curdling the milk and cooking with caramelised sugar

Delicious Dessert Zone

Ice-Cream

A sweetened frozen food with multiple flavors like Chocolate, Kesar Pista, BlackCurrant and more

Fruit Over Load

A mixed fruit flavoured ice cream topped with orange Jelly, strawberry Jelly, blueberries, cranberry and cashews

Paan Special

A perfect blend of freshness of paan and sweetness of ice cream together

Served With Fruits & Nuts

This Fruit Salad With Ice Cream is a mix of various fruits and nuts served with dollops of vanilla ice cream

Kulfi Falooda

A frozen dessert, topped with falooda sev along with rose syrup and dry fruits

Rabdi Falooda

A cold dessert made using ice cream (ideally kulfi) , rabdi (thickened milk) and Falooda sev

Matka Kulfi (Kesar-Pista)

A popular frozen ice cream dish prepared with milk cream in terracotta moulds known as matka.

Dandi Wali Kulfi

Traditional Indian ice cream with a stick prepared from skimmed milk and assorted flavors

Kulfi Delhi Se

Kulfi, the typical Indian frozen dessert, straight from the capital of India

Fruit Jelly

Semisolid, translucent preserved sweet mixtures of fruit juice and sugar.

Gateaux (Fresh Fruit/Raisins)

A light cake or pastry filled with custard, fruit, or nuts specially raisins.

Chocolate Eclairs

Eclairs is an elongated pastry made with choux dough, filled with cream and topped with a chocolatey icing.

Mousse

A sweet dessert made from pureed fruit or flavored custard mixed with gelatin, whipped cream and/or beaten egg whites.



Souffle

Light and puffy cakes made with egg yolks, beaten egg whites, and has variety of flavors

Strawberry Parfait

A sweet dish that combines fresh fruit, Greek yogurt and crunchy granola

Orange Caramel

A gooey, sticky, decadent caramel dish that is sweet, slightly tangy, salty, bitter, all at the same time

Chocolate Truffle Cake

A rich chocolate cake decorated with a silky chocolate ganache frosting

Ice-Cream Sizzlers

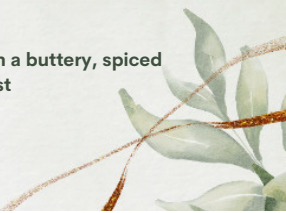
A chocolate brownie with a scoop of ice-cream on top served with a generous pouring of melted chocolate on the ice-cream

Fresh Fruit Flambe

The fresh fruits stewed in flavoured sugar syrup get an even more exotic flavour when set alight with a brandy flame

Apple Cinnamon Pie

Apple Cinnamon Pie is filled with fresh apples in a buttery, spiced glazed and topped with a decorative lattice crust



Apple Walnut Pie

Apples in a sweet, creamy base are topped with a walnut crumble and baked until apples are tender and topping is golden brown

Tart

A baked open pastry case containing a sweet or savoury filling with fruit or custard

Walnut Brownie (with vanilla Ice-Cream)

This nutty brownie is warm and fudgy with premium vanilla ice-cream melting on top

Barf Ka Gola

Made of crushed ice in the shape of a ball, dipped in flavoured syrups

Fried Ice-Cream

A dessert made of a scoop of ice cream that is frozen hard, breaded or coated in a batter, and quickly deep-fried, creating a warm, crispy shell around the still-cold ice cream

Chocolate Fountain

A chocolate fountain is a device for serving chocolate fondue

Gateway to Southindia

Appalam

Pancake made of fermented rice batter and coconut milk with spices and herbs

Assorted Appam

Rice, freshly squeezed coconut milk, salt, sugar and a dash of yeast.
From the god's own country

Assorted Uttapam

Thick and fluffy South Indian pancakes made with rice and lentil batter topped with fresh vegetables

Idli with Coconut Chutney

Roasted and grounded Tomatoes, onions, coconut, red chillies and lentils all finely seasoned with oil, and herbs.

Curd Rice

Mysore anna combo of curd and cooked rice tempered with mild spices to intensify flavours.

Curds + Chilly

Combo of curd and cooked rice tempered with mild spices & chillies to intensify flavours



Davangere benne Dosa

Crepes made from fermented lentil-rice batter. 'benne' is butter in kannada language

Kanchipuram Idli

Urad dal, fenugreek seeds, yogurt, cashew nuts, curry leaves, chana dal, mildly salted. For soft and flavorful idlis.

Lemon Rice

Flavourful tangy rice meal made by tempering spices, flavouring with lemon juice

Masala Dosa

An appetizing golden crispy thin fermented dosa filled with aloo masala served with our tangy sambar and our assorted chutney.

Mysore Dosa

A different type of masala dosa served with spicy red garlic chutney

Paniyaram

Tasty flavorful dumplings made from rice and urad dal batter and herbs

Pineapple Shira (Sweet)

Delicious sweet made with semolina, pineapple, sugar, dry fruits, ghee and nuts



Pizza Dosa

A unique fusion recipe made with a traditional south indian dosa batter and pizza toppings

Rasam Vada

Crispy deep-fried vada's are soaked directly into the hot South Indian curry

Sambhar Idli

Sob lentil and soaked rice fluffy, light idli directly from the region of Karnataka.

Thatte Idli

A popular idli variant recipe from Karnataka cuisine prepared on a flat plate

Variety of Malkapodi

A delicious spice mix made with lentils and dry chillies



Meet Indian Chaat

Agra Ka Dahi Bhalla

A sumptuous dish, made with a lentil ball, curd, some spices and vegetables.

Agra ka Moong Dal Chilla

Indian Mung Bean Pancake made with husked and split mung beans, spices, herbs.

Agra Ki Tikki

The tikki is stuffed and fried till crisp. It is then laced with beaten curd and chutneys

Agra Ki Stuffed Dal Tikki

It is an extension to the popular potatoes or aloo tikki with a spiced and flavoured lentil stuffing inside the tikkis

Ajmer ki Kadhi Khasta Kachori

This ajmer ki kadhi is served with a lentil stuffed, deep fried pastry, khasta kachori

Aloo Papdi Chaat

Aloo Papdi chaat is crispy fried-dough wafers served with typical chaat ingredients such as chickpeas, boiled potatoes, yogurt sauce and chutney

Aloo-Dahi Sonth

A sumptuous dish, made with curd, some assorted herbs, potato and sonth

Ambala Ke Gol Gappe

Bite-size chaat consisting of a hollow, crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and flavoured water

Banarasi Palak Patte ki Chaat

Spinach leaves are coated in a batter and deep fried to make spinach fritters and then drizzled with smooth beaten yoghurt, chutneys.

Banarsi Chana Kachori Chaat

Chane ki Kachori topped with sweet yogurt, Coriander & mint chutney, Date & tamarind chutney, fine chopped onion and tomato

Bhaji with Maska Pao

A perfect spicy food snack dish made with pav bhaji masala topped and stuffed to pav bread

Bhutte Ki Kees

Bhutte Ka Kees is corn dish cooked with spices and simmered in milk

Chennai Ka Bhalla

Deep fried fritters made with lentils served with topping of yogurt and chutneys

Chole Palak served with Pilaf

A luscious preparation of chickpeas, cooked in a mild gravy of spinach, flavoured with onions, tomatoes, and other spices

Chura Matar Chaat

It is a perfect blend of well cooked matar (peas) along with different spices and beaten rice

Chowpatty ki Bhel

snack made with puffed rice, puri, boiled potatoes, onions, various chutneys, Herbs and spices

Delhi 6 Tikkiya

A mildly spicy deep-fried potato patty topped with whipped curd and chutney.

Vada Pao

The dish consists of a deep fried potato dumpling placed inside a bread bun (pav) sliced almost in half through the middle.

Delhi Ke Gol Gappe

Bite-size chaat consisting of a hollow, crispy-fried puffed ball that is filled with potato, chickpeas, onions, spices, and flavoured water

Delhi Ka Khomcha

Redefining the flavors of chaat and snacks



Dhokla Kadhi with Papad

A simple and comforting meal made with gram flour dumpling-based dapka kadhi and tuvar dal khichdi

Dry Fruit Chaat

A nostalgic mix of most popular fruits with the blend of healthy spices

Gujarati Panki

A traditional Gujarati rice pancake made with a fermented batter that is steamed between banana leaves

Hariyali Matar Chilla

Indian Mung Bean Pancake made with husked and split mung beans, green peas, spices, herbs

Hyderabadi Toast Chaat

Deep fried bread is layered with cooked and spiced potatoes, chutneys and sev

Chinese Bhel

Chinese Bhel is a spicy, flavorsome Indo-Chinese flavor crispy noodle chaat.

Idli-Taka Tak

Spicy and healthy rice ball made with blend of lentils

Moong Sandwich

Grilled moong layered sandwich is stuffed with veges like boiled potatoes, tomatoes and onions

Paneer Platter

A flavorsome platter filled with a mix of paneer (cottage cheese) dishes

Sprouts Chaat

Flavor packed Chaat made with desi chutneys and the juicy pomegranate, lemon, boiled mixed sprouts and a little coriander.

Jhalmuri

Made of puffed rice and an assortment of spices, vegetables, chanachur and mustard oil

Kanji Vada

A dish where lentil fritters are added in a mustard fermented water.

Kathi Kebab with Roomali Roti

Infused with Punjabi and Mughlai flavors, the veg kebabs are their most preferred dish which they serve along-with Rumali roti

Kesari Dahi Bhalla

Soft semolina dumplings served with combo of crispy papri, rich curd and toppings

Khatta Kadhi with Chidi Samosa

Peas Mini Samosa Topped With Sour Butter Milk And Gram Flour Curry

Kolkata Ghugni Chaat

Dish made from dried white peas with chopped tomatoes, potatoes, onions and tamarind chutneys, ginger, and a wide variety of spices

Kolkata Special Chana Jor Garam

Mouth-watering, tangy mashed chickpeas mingled with traditional Indian spices

Jhalmuri

Made of puffed rice and an assortment of spices, vegetables, chanachur and mustard oil

Tawa Aloo and Shakarkandi

Potato and Sweet potato stir fry made in Indian style with spices and curry leaves

Kutch Ki Dabeli

A Sweet snack made by mixing boiled potatoes with a special masala

Laccha Tokri

Crunchy layered savory nests or baskets filled with tangy chatpati chaat and finally topped with aromatic and flavorful chutneys



Lakhnavi Tiranga Chat

Puris filled with potatoes, onions and cucumber, topped of with three colours of the Indian Flag

Matar Kulcha

Gently leavened flatbread loaded with spicy dried white peas with herbs

Mini Dosa

Thin batter-based pancake made from a fermented batter predominantly consisting of lentils and rice

Mini Fry Idli

Delicious, crispy dish made by baking or frying the Idlis with spices & masala

Mini Uttipam


Mouthwatering savory pancakes made from a fermented batter and topped with veggies

Moonglet

Vegetarian omelette recipe made with mung bean batter and assorted herbs

Moong-Moth

A healthy recipe made from mixture of Turkish gram & Green gram



Muradabadi Dal with Biscuit Roti

Healthy protein packed yellow moong dal lentils topped with a variety of fresh vegetables and spices

Mysore Bada

Snack made from black lentil made in a doughnut shape, with a crispy exterior and soft interior

Pakori-Palak Patta

Crisp and tasty deep-fried spinach fritters made with spinach leaves, gram flour

Paneer Chilla

Tasty flavoured pancakes recipe made with besan flour and grated paneer toppings

Kalmi Bada

An authentic snack made from coarsely blended batter of chana dal

Ragra Pattice

Pan-fried potato patties served with a dried peas curry and a variety of sweet, spicy and tangy chutneys

Raj Kachori

Flaky, crispy savory pastry made by deep frying dough added with veggies and flavorful Indian spices & yogurt





Ram Laddoo

Crispy fritters made from moong dal and chana dal batter with sweet syrup

Sev Poori


Combination of crispy flat puri, deep fried gram flour noodles, boiled potatoes, green beans, onion and assortment of chutneys

Dal Pakwan

A combination of fried spicy crispbread served with boiled yellow lentils

Tamatar Chaat

Combination of tomatoes and boiled potatoes served with lip-smacking chaat chutneys



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Note

- WAITER & CAPTAIN FROM DELHI AND MUMBAI
- BOOKING ADVANCE TO BE 50% OF THE TOTAL BILLING
- BALANCE 50% MADE IN SEVEN DAYS PRIOR TO THE DATE OF FUNCTION (T&C Apply)

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