

## Spice Street Catering Menu

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Half pan serves up to 8-10 people and Full pan serves up to 15-20 people when serving at least one appetizer and three main courses.

### Starting Point

#### **Fish Pakora GF**

Tilapia fillets coated in a chickpea flour batter and deep-fried.

Full Pan: \$140.00    Half Pan: \$75.00

#### **Bhathi Wali Wings GF**

Tandoori chicken wings.

Full Pan: \$140.00    Half Pan: \$75.00

#### **Lasooni Gobi VG GF**

Crispy cauliflower florets tossed in a flavorful garlic-infused sauce.

Full Pan: \$110.00    Half Pan: \$60.00

#### **Alu Samosa VG**

Pastry stuffed with spiced potatoes.

Full Pan: \$75.00 (40 PCS)    Half Pan: \$40.00 (20PCS)

#### **Aamwala Jinga GF**

Shrimp cooked in a tangy mango-based sauce with aromatic spices.

Full Pan: \$190.00    Half Pan: \$100.00

#### **Vegetable Pakora VG GF**

Fritters made with spinach, onions, and potatoes.

Full Pan: \$90.00    Half Pan: \$50.00

#### **Chicken Cafreal GF**

Chicken marinated with green chilies and aromatic spices, cooked to perfection.

Full Pan: \$160.00    Half Pan: \$85.00

#### **Ragda Patties VG GF**

Potato patties topped with chickpeas.

Full Pan: \$90.00    Half Pan: \$50.00

### **Vashno Manchurian VG GF**

Cabbage and peas dumplings in tangy and sweet sauce.

Full Pan: \$110.00    Half Pan: \$60.00

## **Curries**

### **Chicken Madraas GF**

Tender chicken cooked in a spicy and tangy coconut-based curry.

Full Pan: \$160.00    Half Pan: \$80.00

### **Fish Curry GF**

Tilapia simmered in a flavorful gravy infused with aromatic spices.

Full Pan: \$170.00    Half Pan: \$95.00

### **Kadhai Chicken GF**

Chicken cooked with bell peppers, onions, tomatoes, and aromatic spices.

Full Pan: \$160.00    Half Pan: \$80.00

### **Lamb Methiwala GF**

Lamb cooked with fenugreek leaves and a blend of aromatic spices.

Full Pan: \$200.00    Half Pan: \$110.00

### **Butter Chicken GF**

Chicken simmered in a rich and creamy tomato-based sauce.

Full Pan: \$160.00    Half Pan: \$80.00

### **Chicken Curry GF**

Traditional chicken curry.

Full Pan: \$160.00    Half Pan: \$80.00

### **Chicken Tikka Masala GF**

Tender chicken tikka cooked in a rich and creamy tomato-based sauce.

Full Pan: \$160.00    Half Pan: \$80.00

### **Chicken Korma GF**

Chicken cooked in a luxurious blend of creamy cashew-based sauce with aromatic spices.  
(contains cashews)

Full Pan: \$160.00   Half Pan: \$80.00

### **Chicken Vindaloo (Spicy) GF**

Chicken cooked in spicy red sauce.

Full Pan: \$160.00   Half Pan: \$80.00

### **Vegetable Korma GF**

Vegetables cooked in a creamy, aromatic cashew-based sauce with delicate spices.  
(contains cashew)

Full Pan: \$140.00   Half Pan: \$70.00

### **Lamb Curry GF**

Lamb cooked in a flavorful blend of spices.

Full Pan: \$200.00   Half Pan: \$110.00

### **Lamb Korma GF**

Lamb cooked in a luxurious blend of creamy cashew-based sauce with aromatic spices.

Full Pan: \$200.00   Half Pan: \$110.00

### **Lamb Vindaloo GF**

Lamb cooked in spicy red sauce.

Full Pan: \$200.00   Half Pan: \$110.00

### **Salmon Aawadi Korma GF**

Salmon cooked in a rich and creamy sauce. (contains cashews)

Full Pan: \$250.00   Half Pan: \$125.00

### **Shrimp Coconut Masala GF**

Shrimp cooked in a creamy coconut-based sauce with aromatic spices.

Full Pan: \$220.00   Half Pan: \$110.00

### **Shrimp Jalfrezy GF**

Shrimp cooked with onion and bell peppers.

Full Pan: \$200.00   Half Pan: \$110.00

### **Murg Kajjuwala GF**

Chicken cooked with cashews, cream, and aromatic spices.

Full Pan: \$160.00   Half Pan: \$80.00

## Breads

### **Tandoori Roti** (12 pcs)

Full Pan: \$40.00

### **Plain Naan**

Pan of Plain Naan (12 pcs)

Full Pan: \$40.00

### **Garlic Naan**

Pan of Garlic Naan (12 pcs)

Full Pan: \$50.00

## Vegetarian Dishes

### **Daal Makhani GF**

Creamy black lentils simmered with tomatoes, cream, and aromatic spices.

Full Pan: \$140.00   Half Pan: \$70.00

### **Mushroom Methi Malai GF**

Mushrooms and fenugreek leaves simmered in a creamy and aromatic gravy.

Full Pan: \$140.00   Half Pan: \$70.00

### **Palak Paneer GF**

Fresh spinach cooked with cheese in a flavorful blend of spices.

Full Pan: \$140.00   Half Pan: \$70.00

### **Shahi Paneer GF**

Creamy cottage cheese cubes cooked in a luscious gravy.

Full Pan: \$140.00   Half Pan: \$70.00

## Vegan

### **Palak Channa GF**

Spinach and chickpeas simmered in a blend of aromatic spices.

Full Pan: \$140.00   Half Pan: \$70.00

### **Alu Gobi GF**

Deliciously spiced potatoes and cauliflower cooked to perfection.

Full Pan: \$140.00    Half Pan: \$70.00

### **Mushroom Curry GF**

Mushrooms cooked in curry sauce.

Full Pan: \$140.00    Half Pan: \$70.00

### **Masoor Daal GF**

Yellow Lentils

Full Pan: \$140.00    Half Pan: \$70.00

### **Palak Tofu GF**

Full Pan: \$140.00    Half Pan: \$70.00

### **Alu Palak GF**

Spinach and potatoes cooked with mild spices.

Full Pan: \$140.00    Half Pan: \$70.00

### **Vegetable Masala GF**

Vegetables cooked in a fragrant blend of spices.

Full Pan: \$140.00    Half Pan: \$70.00

### **Bhindi Masala GF**

Okra delicately spiced and sautéed to perfection.

Full Pan: \$140.00    Half Pan: \$70.00

### **Channa Masala GF**

Chickpeas cooked in a traditional blend of spices.

Full Pan: \$140.00    Half Pan: \$70.00

## **Mughalai Tandoori Dishes**

### **Kalimirch Tikka GF**

Chicken marinated in a blend of black pepper and yogurt.

Full Pan: \$190.00    Half Pan: \$90.00

### **Lamb Seekh Kabobs GF**

Spiced ground lamb molded onto skewers and cooked in the clay oven.

Full Pan: \$200.00    Half Pan: \$100.00

### **Basil Infused Salmon GF**

Salmon fillet infused with aromatic basil.

Full Pan: \$240.00    Half Pan: \$120.00

## **Rice Dishes**

### **Chicken Biryani GF**

Full Pan: \$160.00    Half Pan: \$80.00

### **Lamb Biryani GF**

Full Pan: \$200.00    Half Pan: \$95.00

### **Plain Basmati Rice GF**

Full Pan: \$40.00    Half Pan: \$20.00

### **Shrimp Biryani GF**

Full Pan: \$200.00    Half Pan: \$100.00

### **Vegetable Biryani VG GF**

Full Pan: \$140.00    Half Pan: \$70.00

## **Desserts**

### **Gulab Jamun**

Milk balls in fragrant sugar syrup.

Full Pan \$150.00    Half Pan \$75.00

### **Kheer GF**

Traditional Indian rice pudding. (contains pistachio)

Full Pan \$90.00    Half Pan \$45.00