

Gujarati Menu

Canapes & Starters

Aloo Chatpata (G) (M) *

 Sweet tangy potatoes made with a Indo Chinese sauce

Batata Vada (N) (M)

 Spicy potato balls dipped in gram flour batter and deep-fried

Daal Kachori (G) (M)

Savoury shortbread pastry filled with a spiced moong Dal mixture, lemon, citric acid & salt


Dhokla (D) (M) (Se)

Steamed savoury cake made with tempered spices

Handvo (D) (M)

Savoury baked cake made with lentils & vegetables


Khandvi (M)

 Tightly rolled bite-sized pieces made of gram flour, yogurt & tempered spices

Makai Patra (N) (M) *

Spinach leaves rolled with a mixture of gram flour and sweet corn

Mixed Bhajia (M)

 An array of vegetable fritters made using crispy gram flour batter and spices

Muttar Kachori (D) (M) (Se)

Savoury short bread filled with spiced peas mixture

Patra (M)

Spinach leaves rolled with a mixture of gram flour, steamed and then fried

Pizza Samosa (G) (D) *

Triangular filo pastry with a spiced tomato and cheese filling

Vegetable Samosa (G) (M)

 Mixed vegetables spiced and wrapped and fried in crisp filo pastry

*all the items marked with an *asterisk will incur an extra charge

Gujarati Menu

Main Courses

 Batata Rassa Shaak (M)
Potatoes made in a tomato gravy

 Bhinda and Capsicum (M) *
Okra and peppers made in a spicy sauce

 Bhinda (M) *
Okra made with a dry spice sauce

 Dal (M)
Toor Dal made with tempered spices

 Gujarati Jain Undhiyo (M) *
Undhiyo made using apple gourd and marrow
with green lentils, especially for Jain guests

Khadi (D) (M)
Lightly spiced curry made from yoghurt and gram flour,
tempered with whole spices

Lilva Khadi (D) (M) *
Lightly spiced curry made from yoghurt and
gram flour using pigeon peas (Tuwar)

Lilva Muthiya (N) (M) (Se) *
Gram flour and fenugreek dumpling curry

Malai Kofta (D) (N) *
Milk based savoury dumplings in a cream based sauce

Palak Paneer (D) (M) *
Spinach and Indian cheese curry

 Rajma Makai (M)
Kidney bean and sweetcorn curry

 Surti Undhiyo (N) (M)
Aubergine and potato curry made with green lentils

 Sprouted Moong (M)
Warm spiced salad made with sprouted green lentils

 Sambaroo (M)
Warm salad made with mixed vegetables and tempered whole spices

 Tindora and Capsicum (M) *
Apple gourd and peppers curry

 Val (M)
White beans made in a tomato based curry

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Accompaniments

Sweet Mango Pickle (M)

Gajar Mircha (M)
Carrot and chilli pickle

Dahi Pudina Chutney (D)
Yoghurt and mint chutney

Salted Chaas (D)
Salted yoghurt based drink

Raita (D)
Yoghurt


Bread

 Bhatura (G) (M)
Fried puffed leavened bread

Eggless Croissant (G) (D) *

Methi Tepla (G) (D) (Se)
Fenugreek flavour flatbread shallow fried on tava

Puran Puri (G) *
Sweet Puri stuffed with besan and dry fruits

 Puri (G)
Unleavened flour rolled out into small circle and fried puffed and crisp

Desserts

Angoor Rabdi (D) *
Miniature Rasmalai

Garam Amrut Pak (D) (N) *
Hot semolina halwa made with dry fruits

Jalebi (G) (D) (N)
Pretzel shaped sweet sticky dish made using fermented batter, deep fried and dipped in thick sugar syrup

Kesar Gulab Jamun (D)
Fried milk dumplings flavoured with saffron in sugar syrup

Mohanthal (D) *
Halwa made using moong lentils, ghee and milk

Shreekhand (D) (N)
Hung yoghurt flavoured with cardamom and saffron

Saya Pak (D) (N) *
Gram flour mixed with nuts and toasted in ghee

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Key:



:Vegan



:Madhu's
Signature Dish



:Starter on Table,
this dish is best served on
the table as a starter



:Canapes Only,
this dish is best served as a
bitesize canape



:Live Station,
this dish can be served as a
live station that adds theatre to
your buffet service

Allergens

(F) Fish - (C) Crustacean shellfish - (G) Gluten - (D) Dairy - (E) Egg - (N) Nut
(M) Mustard - (S) Soya Bean - (Se) Sesame Seeds - (Soy) - (SO2) - (Celery)