

Indian Iftar Menu 2018

Welcome Drink On Table
Dates, Fruit Platter, Dry Indian Snacks

Vegetarian Starter (Any 1):

Tandoori Tarkari
Paneer Tikka
Paneer Hari Mirch Ka Tikka
Paneer Mali Tikka
Lasooni Paneer Tikka
Mushroom Chatpata
Veg Seekh Kebab
Tandoor Chatpate Aloo
Butter Garlic Mushroom

Non-Vegetarian Starter (Any 1):

Chicken Tikka
Tangdi Kebab
Chicken Seekh Kebab
Mutton Seekh Kebab
Chicken Harimirch Ka Tikka
Chaap Fry
Murg Kalimiri Kebab
Ghost Dum Boti Kebab

Main course: Vegetarian (Any 1):

Dal Tadka
Dal Makhni
Paneer Tawa Se
Paneer Tikka Masala
Aloo Tikka Masala
Baingan Bharta
Paneer Lahori
Chole
Kadhai Subji
Baby Corn Mushroom Masala

Main course: Non-Vegetarian (Any 1):

Murg Sia Mirch
Murgh Korma
Murg stew
Murg Lahori
Murg Karachi
Gosht Kadhai
Gosht Nihari
Gosht Korma
Mutton Rogan Gosht

Steam Pulao Rice (Any 1):

Steam Rice
Jeera Rice
Green Peas Pulao

Biryani Rice (Any 1):

Veg Dum Biryani
Chicken Dum Biryani
Chicken Tikka Dum Biryani
Mutton Dum Biryani

Assorted Bread Basket In All Tables:

Tandoori Roti
Roomali Roti
Naan
Butter Naan
Garlic Naan
Lacha Paratha

Sweet Dish (Any 1):

Gulab Jamun
Rabdi
Jalebi
Phirni
Paysam
Kheer

Raita / Pickle / Pappad