



Catering Menu

Indulge in Our Exquisite
Culinary Creations

SET MENUS



Menu A

Chicken Tikka
Lamb Sheek kebab
Vegetable Samosa
Mint Sauce
Salad

Lamb Bhuna
Handi Chicken
Vegetable Curry
Tarka Daal
Pilau Rice
Plain Rice

*Luxury White Chocolate Firni
or
Gajar Halwa & Ice Cream*

Menu B

Tandoori Grilled Chicken
Lamb Sheek kebab
Vegetable Samosa
Chana Papdi Chaat
Mint Sauce
Salad

Lamb Bhuna
Chicken Jhalfrezi
Dry Mixed Vegetables
Tarka Daal
Pilau Rice
Plain Rice

*Luxury White Chocolate Firni
or
Gajar Halwa & Ice Cream*

Menu C

Chicken 65
Lamb Sheek kebab
Vegetable Samosa
Mint Sauce
Salad

Lamb Bhuna
Garlic Chilli Chicken
Dry Mixed Vegetable
Tarka Daal
Pilau Rice
Plain Rice

*Luxury White Chocolate Firni
or
Gajar Halwa & Ice Cream*

Menu D

Fresh Hummus
Fresh Turkish Bread
Mediterranean Grilled Chicken
Chana Papdi Chaat
Fatoush Salad

Lamb Bhuna
Chicken Jhalfrezi
Saag Aloo
Chana Daal
Pilau Rice
Plain Naan

*Luxury White Chocolate Firni
or
Gajar Halwa & Ice Cream*

SET MENUS



Menu E

Chicken Tikka
Lamb Sheek kebab
Chana Papdi Chaat
Mint Sauce
Salad

Lamb Korma
Chicken Curry
Vegetable Curry
Pilau Rice
Naan

*Gajar Halwa
Ice cream*

Menu F

Tandoori Grilled Chicken
Lamb Sheek Kebab
Vegetable Samosa
Mint Sauce
Salad

Meat Pulau
Karahi Chicken
Saag Aloo
Plain Naan

*Gajar Halwa
Gulab Jamun
Ice cream*

Menu G

Tandoori Grilled Chicken
Masala Fried Fish
Lamb Sheek Kebab
Samosa Chaat
Mint Sauce
Tamarind Sauce
Mixed leaf Salad

Chicken Biryani
Lamb Korma
Chicken Jhalfrezi
Saag Aloo
Plain Naan

Individual Cheesecake

Menu H

Fresh Hummus
Fresh Cicik
Fresh Turkish Bread
Mediterranean Grilled Chicken
Fatoush Salad

Adana Kofta
Chicken Shish
Sautéed Mediterranean Vegetables
Bulgar Pilaf
Garlic Sauce
Chilli Sauce

Fresh Kunefe with Ice Cream



STARTERS

Chicken

01. CHICKEN TIKKA

Chargrilled pieces of boneless chicken marinated in yoghurt, chillies and spices

02. MALAI CHICKEN TIKKA

Tender, juicy, mildly-spiced, boneless chicken marinated in garlic, black pepper, yoghurt & cream

03. CHICKEN 65

The famous Indo-Chinese dish consists of mouthwatering fried chicken pieces, onions & pepper smothered in a spicy red sauce with whole spices

04. MANGO CHILLI CHICKEN

Succulent morsels of chicken tossed with fresh green chillies, sweet mango puree & spices

05. CHICKEN PAKORAS

Tender chicken breast pieces marinated in garlic, ginger, coriander & spices, deep fried in batter

06. TANDOORI DRUMSTICKS

Grilled chicken on the bone marinated in yoghurt and Indian spices.

07. CHICKEN SHEEK KEBAB

Home-ground chicken mince, blended with fresh herbs and spices, grilled to perfection

08. TANDOORI WINGS

Grilled chicken niblets marinated in yoghurt and Indian spices

09. CHICKEN SHASHLIK

Skewers of Chicken Tikka with Grilled Onions & Peppers

10. PIRI PIRI CHICKEN

Piri Piri grilled drumsticks



STARTERS

Meat

01. MEAT SAMOSAS

Triangular shaped filo pastry filled with spicy minced keema, then deep-fried for crispiness

02. LAMB SHEEK KEBAB

Juicy mouth-watering kebabs, prepared from home-ground lamb tenderloin, blended with fresh herbs and spices, grilled to perfection

03. TANDOORI RIBS

Lamb spare ribs marinated in chilli, spices and lemon, char grilled

04. SPICY KOFTA

Lightly spiced meat balls cooked in a spicy red sauce with onions and peppers

05. LAMB CHAPLI KEBAB

Handmade pashtun-style kebab made from ground mince, tomato and pomegranate seeds with various whole spices in the shape of a patty.

06. BOTI KEBAB

Succulent morsels of lamb, marinated in freshly cracked black pepper, lemon and chilli

07. SHAMMI KEBABS

Small spiced minced lamb and lentil cakes fried using egg batter

08. TANDOORI LAMB CHOPS

Grilled tender spring lamb chops marinated in a special blend of Indian spices



STARTERS

Seafood

01. TEMPURA PRAWNS

Lightly batter king prawns

02. SALMON TIKKA

Grilled salmon pieces lightly flavoured with celery, chilli, green herbs & lime

03. MASALA FRIED FISH

Deep fried boneless white fish covered in a highly spiced coating

04. FISH PAKORA

Boneless fresh water white fish marinated in a light blend of spices, coated in a crispy fried batter

05. PRAWN SPRING ROLLS

Light filo pastry rolls stuffed with prawns & vegetables

06. SPICY TUNA KEBAB

Handmade spicy tuna fish cake patty

07. GARLIC AND CHILLI PRAWNS

Pan fried fresh prawns in a garlic and chilli sauce

08. SPICY TIGER PRAWNS

Marinated tiger prawns coated in a spicy crisp batter



STARTERS

Vegetarian

01. VEGETABLE SAMOSAS

Handmade triangular shaped filo pastry stuffed with vegetables, deep fried

02. VEGETABLE SPRING ROLLS

Finger shaped spring rolls filled with mixture of vegetables

03. ALOO PAPRI CHAAT

Spiced potato cubes and chickpeas covered in sweet yoghurt, homemade tangy tamarind sauce garnished with fresh coriander and fried wheat crisps (Papri) Served cold

04. SAMOSA CHAAT

Chopped punjabi samosa and spiced chickpeas covered in sweet yoghurt, homemade tangy tamarind sauce garnished with fresh coriander and fried wheat crisps (papri) served cold

05. VEGETABLE PAKORAS

Slices of potato, onion, cauliflower, cabbage and aubergine deep fried with a spicy batter

06. ONION BHAJIS

Classic deep fried balls of chopped onions, egg, coriander, spices and chickpea flour

07. PANEER SHASHLIK

Skewers of marinated cubes of paneer, onions and peppers

08. CHILLI PANEER

Cubes of indian cottage cheese (paneer), onion, green chillies and peppers in a spicy tangy sauce

09. FALAFEL

Deep fried balls of ground chickpeas & broad beans with mediterranean spices

10. HUMMUS

Chickpeas blended with tahini, lemon juice, garlic and olive oil

11. BABA GANOUSH

Grilled aubergine with tahini, lemon juice, garlic and olive oil

MAINS

Chicken



01. KARAH CHICKEN

Chicken cooked in spicy fragrant thick gravy and chunky onions

02. SAAG CHICKEN

Succulent chicken cooked with garden fresh spinach

03. KASHMIRI CHICKEN

Chicken tikka simmered in a almond, cashew nut and tomato based masala sauce

04. CHICKEN JHALFREZI

Succulent strips of chicken cooked with onions, peppers & fresh green chillies

05. GARLIC CHILLI CHICKEN

Spicy chicken curry consisting of fresh ginger, garlic & green chilli



06. CHICKEN KORMA

Homemade style on the bone chicken in a thick, sweet, lightly spiced onion gravy

07. HAANDI CHICKEN

Homemade style chicken curry with a hint of shatkora

08. CHICKEN REZALA

Chicken pieces cooked in a spicy, tangy gravy

09. ASIAN ROAST

Masala chicken on the bone fried then cooked in caramelised spiced onions



MAINS

Meat



01. LAMB BHUNA

Tender lamb pieces (off the bone) slow-cooked to gentle tenderness in an thick onion, tomato, ginger & garlic gravy

02. KARAHI GOSHT

Hot and spicy lamb cooked in a sauce with tomatoes & onions, ginger and garlic

03. SAAG GOSHT

Lamb cooked in savoury spices and finished with garden fresh spinach

04. LAMB JHALFREZI

Tender pieces of lamb, cooked with fresh ground roasted spices, onions and bell peppers

05. KEEMA PEAS

Lean minced lamb cooked with garden peas, fresh ginger, garlic & spices



06. KOFTA CURRY

A traditional north indian delicacy made with minced meat balls cooked in light curry sauce

07. BHINDI GOSHT

Medium spiced lamb curry with okra

08. DAAL GOSHT

Spicy lamb curry with split lentils and dried red chillies

09. LAMB KORMA

Rich, mild, creamy curry with almonds, pistachio & cashew nuts



MAINS

Seafood



01. KING PRAWN JHALFREZI

Tiger prawns cooked with ground spices, sautéed in tomatoes, mixed peppers, shallots & green chilli

02. KING PRAWN MASALA

An exotic preparation of king prawns, cooked in a rich creamy masala gravy blended with spices

03. MASALA FISH BHUNA

Fillet of tilapia/pangasius cooked with great care with a unique masala sauce, flavoured with roasted cumin seeds

04. SAAG PRAWNS

Prawns cooked with lightly spiced fresh spinach and sliced garlic



06. DOODI TIGER PRAWNS

Lightly spiced tiger prawns cooked with butternut squash, dried red chillies & curry leaves

07. NAGA KING PRAWNS

Tiger prawns cooked with ground spices, sautéed in tomatoes, shallots and naga chillies

08. ALOO PRAWNS

Medium spiced Prawns cooked with diced potatoes and dried red chillies



MAINS

Vegetarian



01. ALOO CHOLLAY

Chickpeas & potato cooked with tomatoes, garlic & ginger, flavoured with hand ground garam masala

02. ALOO MOTTOR

Potatoes and fresh green peas in lightly spiced, rich gravy

03. DUM ALOO

Baby new potato cooked with tomatoes and seasoned with mustard seeds

04. SAAG ALOO

Diced potatoes cooked with fresh spinach, enhanced with crushed black peppercorns

05. SAAG PANEER

Home-made indian cottage cheese simmered in light spicing and garden fresh spinach

06. MUTTER PANEER

Indian cottage cheese cubes cooked with fresh and dry fenugreek (methi), in a traditional punjabi sauce

07. ALOO KA BHARTHA

Mashed potato balls with fresh onions, mustard, coriander and green chillies

08. PANEER MAKANI

Batons of indian cottage cheese, mixed peppers, sweet corn and baby corn cooked in a masala sauce, flavoured with fresh coriander.

09. TARKA DAAL

Traditional red and yellow lentils flavoured with garlic and onion (the tarka)

10. MIXED VEGETABLES

A combination of fresh cabbage, carrots, potato, beans, sweetcorn & peas in a medium curry sauce or dry

11. CHANNA MASALA

Medium spiced chick peas curry

12. CHANNA DAAL

Spicy split yellow lentils



RICE & ACCOMPANIMENTS



01. PLAIN RICE

Steamed basmati rice

02. PILAU RICE

Basmati rice cooked with ghee & whole spices

03. PEAS PILAU

Basmati rice with fresh green peas and flavoured with cumin seeds

04. CHICKEN BIRYANI

Traditional aromatic rice preparation, basmati rice cooked with chicken, roasted whole spices and flavoured with kevera (wetivier) mace and saffron

05. LAMB BIRYANI

Traditional aromatic rice preparation, basmati rice cooked with lamb, roasted whole spices and flavoured with kevera (wetivier)



06. ATRIUM BIRYANI

Traditional hyderbadi style layered lamb biryani with dried plums

07. VEGETABLE BIRYANI

Vegetables and basmati rice cooked with roasted whole spices and flavoured with kevera (wetivier) mace & saffron

08. PLAIN NAAN

09. GARLIC NAAN



SAUCES

01. MINT YOGHURT SAUCE

02. CHILLI SAUCE

03. LIME & CORIANDER SAUCE

04. RED TAMARIND SAUCE



CANAPÉS

01. MINI BURGERS
02. MINI VEG SPRING ROLLS
03. MINI VEG SAMOSA
04. CHILLI CHIPS
05. MINI SALMON & CREAM CHEESE BAGELS
06. CHICKEN 65
07. CHILLI PANEER
08. BUTTERFLY KING PRAWNS
09. MINI HOT DOGS
10. POPCORN CHICKEN



DESSERTS

01. KULFI

Traditional Indian cone shaped ice cream,
mango/pistachio/almond flavour

02. GAJER KA HALWA

A carrot sweet dish caramelised using butter &
sugar, served with ice cream

03. GULAB JAMUN

Deep fried milk cake dumplings in a
sugar syrup

04. LUXURY WHITE CHOCOLATE FIRNI

Light creamy semolina based milk pudding with
melted white chocolate



05. INDIVIDUAL CHEESECAKE

Fresh strawberry, vanilla or lemon & lime
torte cakes

06. ATRIUM DONUT

Warm cinnamon sugared ring donut served with
vanilla ice cream

07. TRIO DESSERT

Many options available




08. INDIVIDUAL TRIFLES

Layers of fresh cream & custard on a bed of jelly &
sponge cake

09. CAKE & CUSTARD

Vanilla sponge or chocolate cake with
warm custard





WE OFFER A WIDE
VARIETY OF BOTH
CONTINENTAL AND
INTERCONTINENTAL
DISHES.

Contact Information

Get in touch with us today! We'd love to hear about your event and help you to make it all the more special.



Call us

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