



EVENTS SET MENU PACKAGES

2023 - 2024

CLASSIC INDIAN COMFORT FEAST

STARTER

Onion Bhaji

A traditional snack made from the south of India, marinated sliced onions, fried with chickpea rice flour & a cumin batter.

MAIN COURSE

Chicken Tikka Masala

One of Malta's favourite dishes. The chicken is marinated overnight and slow cooked in a tandoori oven, then mixed with onion, garlic, tomato and a cashew butter gravy.

Dal Makhani

Slow cooked black lentils, finished with butter, crème, fenugreek, garlic and Kashmiri chilli.

RICE

Vegetable Pulao

Rice cooked in mixed vegetables and spices.

DESSERT

Carrot Halwa

Made by simmering fresh grated carrots with full fat milk, sugar, ghee and cardamom powder, then garnished with chopped nuts.

€25
PER PERSON

Please note that all our set menus are available for parties with a minimum of 25 people.
We believe that the joy of sharing these delightful dishes is best experienced with friends and family on a larger scale.

SPICE OF LIFE

STARTER

Onion Bhaji

A traditional snack made from the south of India, marinated sliced onions, fried with chickpea rice flour & a cumin batter.

Maltese Sheekh Kebab

A unique Indian-Maltese fusion dish, made from Maltese sausage, mixed Indian spices, chopped ginger, garlic, onion and fresh coriander, slowly cooked in a tandoori oven.

MAIN COURSE

Kadhai Chicken

This is a spicy chicken dish cooked in garlic, onion, and tomato gravy with diced peppers, fresh coriander and freshly homemade kadhai masala.

Beef Vindaloo

Beef Madras originated from the south India. Cooked in onion, tomato, ginger, garlic paste and roast coconut gravy, homemade garam masala, homemade kadhai masala.

Aloo Jeera

Its main ingredients are potatoes, cumin seeds, ginger, garlic, onion, tomato, fresh coriander and spices.

BREAD & RICE

Vegetable Pulao

Rice cooked in mixed vegetables and spices.

Plain Naan

Refined flour flat bread.

DESSERT

Carrot Halwa

Made by simmering fresh grated carrots with full fat milk, sugar, ghee and cardamom powder, then garnished with chopped nuts.

Ice-Cream

1 scoop of ice cream.

€30
PER PERSON

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THE FUSION DELIGHT

STARTER

Onion Bhaji

A traditional snack made from the south of India, marinated sliced onions, fried with chickpea rice flour & a cumin batter.

Malai Chicken Tikka

Prime cuts of chuck beef, cooked with onion, tomato, ginger and garlic paste, with roast coconut gravy and a homemade garam masala.

MAIN COURSE

Beef Madras

Prime cuts of chuck beef, cooked with onion, tomato, ginger and garlic paste, with roast coconut gravy and a homemade garam masala.

Paneer Makhani

Cottage cheese simmered in a tomato gravy, garlic and enhanced with dry fenugreek.

Kadi Vegetable

This is a spicy vegetarian dish cooked in garlic, onion, and tomato gravy with diced peppers, fresh coriander and freshly homemade kadhai masala.

BREAD & RICE

Garlic Naan

Refined flour flat bread with garlic.

Vegetable Pulao

Rice cooked in mixed vegetables and spices.

DESSERT

Gulab Jamun
Cheese Cake

Cheese cake layered with a whipped cream, creamy sweet mascarpone cheese and sprinkled with pistachios.

€35
PER PERSON

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INDIAN SPICE MEDLEY

STARTER

Maltese Sheekh Kebab

A unique Indian-Maltese fusion dish, made from Maltese sausage, mixed Indian spices, chopped ginger, garlic, onion & fresh coriander, slowly cooked in a tandoori oven.

Crispy Lamb Samosa

Cumin flavoured pastry, stuffed with a lamb mix, garlic and deep fried to a crisp.

Bhelpuri Chaat

Chaat is made with puffed rice, spices, herbs, onions, cucumber, tomatoes, lemon juice, different kinds of sweet & sour chutneys and freshly chopped coriander topped with rice crisps.

Malai Chicken Tikka

Chicken marinated in cream cheese, ginger, garlic paste and yogurt.

MAIN COURSE

Classic Chicken Tikka Masala

Lamb dish that has been slow cooked in yoghurt, garlic, Kashmiri chilli and many different spices

Kashmiri Lamb Rogan Josh

Seasonal mix veg with yellow cashew gravy, coconut milk and fresh coriander

Veg Korma

Vegetables mixed with yellow cashew gravy, garlic, coconut milk and fresh coriander.

Palak Paneer

Cottage cheese simmered in tempered cumin, whole red chilli and garlic, on a creamy spinach sauce.

BREAD & RICE

Jeera Pulao

Rice cooked in turmeric powder and cumin.

Garlic Naan

Refined flour flat bread with garlic.

DESSERT

Mango Pistachio Kulfii

Typically made with boiled milk, sugar, cardamom, pistachios and mango purée.

€40
PER PERSON

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FLAVOURS OF INDIA FEAST

STARTER

Lamb Samosa

Cumin flavoured pastry stuffed lamb mix and crispy deep fried.

Onion Bhaji

A traditional snack made from the south of India, marinated sliced onions, fried with chickpea rice flour & a cumin batter.

Maltese Crispy Kale
& Sausage Chaat

A Maltese-Indian fusion of pan-fried Maltese sausage and crispy kale, mixed with spices, herbs, onions, cucumber, tomatoes, lemon juice, different sweet & sour chutneys and freshly chopped coriander, topped with rice crisps.

Malai Chicken Tikka

Chicken marinated in cream cheese, ginger, garlic paste and yogurt.

MAIN COURSE

Chicken Tikka Masala

One of Malta's favourite dishes. The chicken is marinated overnight and slow cooked in a tandoori oven, then mixed with onion, garlic, tomato and a cashew butter gravy.

Lamb Rogan Josh

Lamb dish that has been slow cooked in yoghurt, garlic, Kashmiri chilli & many different spices.

Salmon Curry

Consisting of salmon cooked in aromatic garlic, tomato and coconut-based gravy.

Kadi Vegetable

This is a spicy vegetarian dish cooked in garlic, onion, and tomato gravy with diced peppers, fresh coriander and freshly homemade kadhai masala.

BREAD & RICE

Garlic Naan

Refined flour flat bread with garlic.

Vegetable Pulao

Rice cooked in mixed vegetables and spices.

DESSERT

Mango Kulfi

Typically made with boiled milk, sugar, cardamom, pistachios and mango purée.

Gulab Jamun Chasse Cake

Cheese cake layered with a whipped cream, creamy sweet mascarpone cheese & sprinkled with pistachios.

€42
PER PERSON

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TRADITIONAL BIRYANI

SOUTH REGION

STARTER

Chicken 65

Slow cooked chicken, deep fried, with a homemade garam masala, fennel seeds .
A truly explosive taste

MAIN COURSE

**Malabri Dam
Chciken Biryani**

The biryani is made by layering an aromatic and herby masala with fluffy rice, crispy fried onions, nuts, dried grapes and ghee fried onions.

**Hyderabadi spicy
chicken biryani**

Hyderabadi chicken biryani is one of the most popular biryanis in India.
Biryani with layers of rice, spices, herbs and chicken.

DESSERT

Ice Cream

Scoops of vanilla and chocolate ice-cream.

€23
PER PERSON

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TRADITIONAL BIRYANI

NORTH REGION

STARTER

Lamb sheekh Kebab

Minced lamb skewers seasoned with ginger, garlic, coriander and garam masala cooked in a tandoori oven.

MAIN COURSE

Lucknow Lamb Biryani

Lucknow lamb Dum Biryani is a traditional dish from the city of Lucknow in India, pieces of tender lamb, a blend of spices and herbs, cooked together in a sealed pot using The meat is marinated in a mixture of yogurt and spices, including ginger, garlic, cumin, coriander, and red chili powder, the rice is flavoured with saffron and a variety of whole spices, such as cinnamon, cardamom, and cloves, which infuse the dish with a fragrant aroma and delicate taste.

Bombay Lamb Biryani

Bombay biryani is a variety of Indian biryani, consisting of layers of flavoured basmati rice, potatoes, lamb, alongside some fried onions, mint leaves, and dried plums. Rice is boiled with a variety of spices, the meat and potatoes are fried, and everything is layered in a pot.

DESSERT

Gulab jamun

Gulab jamun is a classic Indian sweet made with milk solids, sugar, rose water & cardamom powder.

€26
PER PERSON

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FINGER FOOD MENU

Cocktail Lamb Samosa

Cumin flavoured pastry, stuffed with a lamb mix.

Cocktail Vegetable Samosa V

Cumin flavoured pastry, stuffed with a mix vegetables.

Onion Bhaji V

Marinated sliced onions, fried with chickpea rice flour and a cumin batter.

Sausage Seekh Kebab

Maltese sausage, mixed Indian spices, chopped ginger, garlic and slow cooked in a tandoori oven.

Spicy Chicken Lollipop

Marinated chicken wings with Indian spices, ginger & garlic paste.

Chicken Tikka Skiwear

Chicken marinated overnight in Indian spices, slow cooked in our tandoori oven.

Lamb Seekh

Minced lamb seasoned with ginger, garlic, coriander and garam masala, cooked in our tandoori oven.

Pappadi Chaat V

Pappadi filled with chickpeas, potatoes, various chutneys, yogurt, and rice crisp.

Crispy Poori Chaat V

Poori filled with cucumber, onions, tomato and mixed sauce's.

Gunpowder Prawns Skewer

Deep fried prawns with a homemade garam masala, fennel seeds and gunpowder seasoning.

Paneer Tikka Skewer V

Indian goat cheese marinated in yoghurt, ginger, garlic and black salt, cooked in our tandoori oven.

Chicken Kati Rolls

Cooked chicken tikka, mixed with sweet peppers, garlic, onions, tomatoes, fresh coriander.

Lamb Kati Roll

Minced Lamb, cooked with mixed with sweet peppers, garlic, onions, tomatoes, fresh coriander, with mint chutney.

Beef Cutlet

Deep fried, seasoned beef cutlet patty, coated in breadcrumbs.

Spicy Fish Finger

Marinated with spicy masala and then coated with breadcrumbs and deep fried.

Crispy Fried Paneer V

Paneer marinated with Indian spices and then coated with breadcrumbs and deep fried.

Mini Indian Burger

Mixed ground beef, with Indian seasoning of coriander, cumin, and garam masala, served with mint-coriander chutney.

Hara Bhara Kebab V

Spinach, coriander, peas, potatoes, beans and Indian spices kebab.

Veg Hariyali Kebab V

Spinach, coriander, peas, potatoes, beans and Indian spices and cooked in our tandoori oven.

Chicken Pakora

Thinly sliced chicken, deep fried with cumin, ginger, chickpea and rice flower powder batter.

Potato Kofta V

Fried dumpling made of boiled potato, mixed Indian spices and flavours and covered with chickpea flour.

Choose any 10 items for €15, p/p inc. VAT

Choose any 12 items for €17, p/p inc. VAT

Choose any 14 items for €19, p/p inc. VAT

Choose any 16 items for €20, p/p inc. VAT

Choose any 18 items for €22, p/p inc. VAT

This Menu is valid only for a group consisting of 30 persons or more. The prices quoted includes the delivery of food to the specified premises; however, the services of a chef can be provided at an additional cost of 12 euros per hour, if required.