



# Indian Kitchen

Healthy Happiness Forever

At Indian Kitchen, we take pride in turning ordinary occasions into extraordinary celebrations. Our professional catering services are designed to meet the diverse needs of our clients, ensuring every event is a memorable culinary experience.

## OUR EXPERTISE

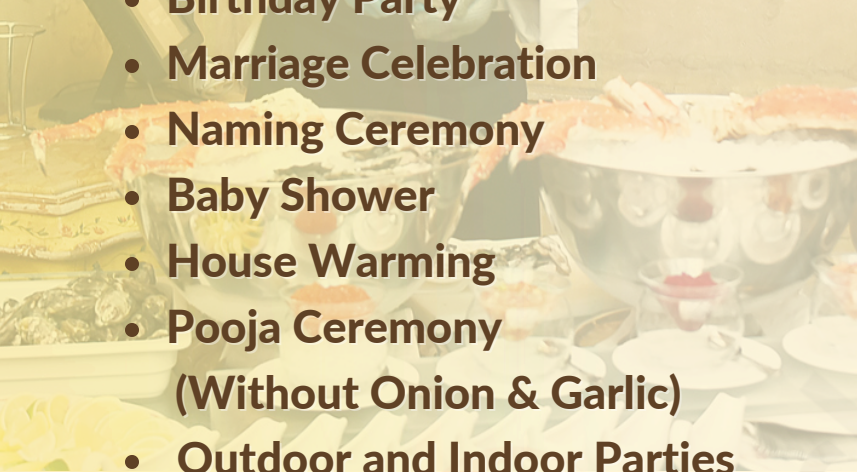
- Birthday Party
- Marriage Celebration
- Naming Ceremony
- Baby Shower
- House Warming
- Pooja Ceremony  
(Without Onion & Garlic)
- Outdoor and Indoor Parties

## CORPORATE EXCELLENCE

- Breakfast, Lunch, Snacks, and Dinner for Corporate Events
- Daily Office Food Supply
- Daily Corporate Food Supply
- Tuck Shops in Corporate

## SPECIALIZED SERVICES

- Buffet Service
- Yele Oota
- Snacks
- Live Counters
- High Tea
- Meal Box
- Live Chats Counter
- Party Venue
- Venue Decoration



## SPECIAL COUNTERS AVAILABLE ON DEMAND AT EXTRA COST

- Popcorn
- Cotton Candy
- Chocolate Fountain
- Cocktail & Mocktail Counter
- Ice Gola
- Juice Counter
- Salad Counter
- Betel Leaf (Beeda) Counter

### WHY CHOOSE US?

**Quality Ingredients:** We source the freshest and finest ingredients to create delectable dishes that tantalize your taste buds.

**Expert Chefs:** Our team of experienced chefs crafts each dish with passion and precision, ensuring a delightful culinary experience.

**Customization:** Tailor our catering services to your specific needs. From menu selection to service style, we work closely with you to create a personalized catering experience.

**Efficient Service:** Whether it's a small gathering or a large corporate event, our team ensures seamless and efficient service, leaving you free to enjoy the festivities.

**Flexible Packages:** We offer a variety of packages to suit different budgets and preferences, making luxury catering accessible to all.

Make your events truly special with Indian Kitchen catering services. Contact us today to discuss your upcoming event and let us bring the feast to your festivities!

At Indian Kitchen, we take pride in offering a culinary journey that spans the diverse and rich tapestry of Indian and international cuisines. Our menu is a testament to our commitment to excellence, featuring a wide array of flavours that cater to every palate.

**Our Menu: A Symphony of Flavours** Indulge in a culinary adventure with our extensive menu, featuring a variety of regional cuisines, including:

**North Indian:** Rich and aromatic dishes that capture the essence of the northern culinary tradition.

**South Indian:** Vibrant and diverse flavors that celebrate the southern culinary heritage.

**Chinese:** Savor the wok-tossed delights of Chinese cuisine, expertly prepared with a touch of innovation.

**Continental:** Experience the elegance of European-inspired dishes that showcase global culinary finesse.

**Awadhi, Mughlai, Lucknowi:** Immerse yourself in the royal flavors of Awadh, the grandeur of Mughlai cuisine, and the subtlety of Lucknowi delicacies.

**Rajasthani, Marwadi:** Delight in the bold and colorful flavors of Rajasthan and the traditional fare of Marwad.

**Bangali, Oriya, and more:** Explore the unique tastes of Bengal, the culinary treasures of Odisha, and a diverse array of regional specialties.

### **Decoration by Indian Kitchen**

At Indian Kitchen, we understand the essence of a truly remarkable event lies in the details. That's why we specialize in crafting themed decorations that not only enhance the aesthetic appeal but also bring to life the rich traditions that make your occasions special.

## Why Choose Indian Kitchen for Venue Decoration?

**Expertise in Traditional Themes:** Our team of seasoned decorators is well-versed in a myriad of traditional themes, from vibrant festivals to elegant cultural motifs. We bring authenticity to your events, creating an immersive experience for you and your guests.

**Customization at its Best:** Every event is unique, and so are our decorations. We work closely with our clients to tailor each theme to match their preferences, ensuring a personalized touch that reflects your style and vision.

**Quality Craftsmanship:** Our decorations are not just about aesthetics; they're a testament to our commitment to quality. From intricate designs to durable materials, we pay attention to every detail, guaranteeing decorations that stand out and withstand the test of time.

**Comprehensive Event Solutions:** Beyond decorations, we offer comprehensive event solutions. From conceptualization to execution, our team is dedicated to making your event seamless and stress-free. Indian Kitchen Menu Items

## For Booking

**Website:** <https://indiankitchencaterers.com>

**Email:** [indiankitchenblr@gmail.com](mailto:indiankitchenblr@gmail.com)

**Call Us:** +918095381177



Scan this Barcode to Check out Indian Kitchen on Google!



Scan this Barcode to Contact on the WhatsApp

## Meet us directly

**Address:** Hemanna Building, No. 37/3, Indian Kitchen, 1st Cross, Kuvempu Rd, Munikempanna Layout, H A Farm Post, Dasarahalli, Bengaluru, Karnataka 560024

**You Don't Have to Spend an Arm and a Leg to Get Great Catering. Contact us.  
We Provide Delicious Food and Drinks to a Wide Variety of Events**

## **CATERING PACKAGES BY INDIAN KITCHEN**

### **VEG MENU**

<b>VEG MENU REGULAR</b>	<b>VEG MENU EXECUTIVE</b>	<b>VEG MENU PREMIUM</b>
<b>RS.350/ PLATE</b>	<b>RS.450/ PLATE</b>	<b>RS.550/ PLATE</b>
<b>Welcome Drink 1</b> <b>*Veg Starter 1</b> <b>(Excluding Tandoori Item's)</b> <b>Main Course</b> Indian Bread 1 (Excluding Tandoori Item's) Veg Dry 1 Veg Gravy 1 Rice Item 1 (Flavored Rice) Daal / Sambar Salad Papad Pickle Sweet 1 *****	<b>Welcome Drink 1</b> <b>*Veg Starters 2</b> <b>(Excluding Tandoori Item's)</b> <b>Main Course</b> Indian Breads 2 (Excluding Tandoori Item's) Veg Dry 1 Veg Gravy 1 White Rice Rice Item 1 (Flavored Rice) Daal / Sambar Plain Curd Or Raita Salad Papad Pickle Sweet 1 Ice Cream 1 *****	<b>Welcome Drink 1</b> <b>*Veg Soup 1</b> <b>*Veg Starters 2</b> <b>(Including 1 Tandoori)</b> <b>Main Course</b> Indian Breads 2 (Including 1 Tandoori Item) Veg Dry 1 Veg Gravy 1 White Rice Rice Item 1 (Flavored Rice) Daal / Sambar Plain Curd Or Raita Salad Papad Pickle Sweets 2 Ice Cream 1 *****

### **Terms & Conditions Apply**

- \*This price is applicable only for a minimum head count of 50; below this head count, the price may vary.
- \*Adding Tandoori items in Regular and Executive Menu may cause a price variation.
- \*Cocktail party prices may vary.
- \*Specific cutlery and additional service requirements may result in variable prices.
- \*GST will be applicable and charged separately.
- \*The prices include disposable cutlery and service.
- \*Tables and tablecloths are to be arranged from your side to set up the buffet counter or Yele Oota Counter.
- \*Transportation costs are extra and vary based on location.

**Note: Customized menu options are also available according to your needs, and prices may vary**

For Non Veg, Fish items can also be added upon request, depending on the availability of the season; prices will vary accordingly.

## CATERING PACKAGES BY INDIAN KITCHEN

### NON-VEG MENU (CHICKEN)

NON VEG MENU (CHICKEN) REGULAR	NON VEG MENU (CHICKEN) EXECUTIVE	NON VEG MENU (CHICKEN) PREMIUM
<b>RS.500/ PLATE</b>	<b>RS.600/ PLATE</b>	<b>RS.700/ PLATE</b>
<b>Welcome Drink 1</b> <b>*Veg Starter 1</b> (Excluding Tandoori Item's) <b>*Chicken Starter 1</b> (Excluding Tandoori Item's) <b>Main Course</b> Indian Bread 1 (Excluding Tandoori Item's) Veg Dry 1 Veg Gravy 1 1 Chicken Item it can be in Gravy or in Rice Rice Item 1 (Veg Flavored Rice) Daal / Sambar Salad Papad Pickle Sweet 1 *****	<b>Welcome Drink 1</b> <b>*Veg Starters 2</b> (Excluding Tandoori Item's) <b>*Chicken Starter 1</b> (Excluding Tandoori Item's) <b>*Main Course</b> Indian Breads 2 (Excluding Tandoori Item's) Veg Dry 1 Veg Gravy 1 1 Chicken Item it can be in Gravy or in Rice White Rice Rice Item 1 (Veg Flavored Rice) Daal / Sambar Plain Curd or Raita Salad Papad Pickle Sweet 1 Ice Cream 1 *****	<b>Welcome Drink 1</b> <b>*Non Veg Soup 1 (Chicken)</b> <b>*Veg Starters 2</b> (Including 1 Tandoori Item) <b>*Chicken Starters 2</b> (Including 1 Tandoori Item) <b>*Main Course</b> Indian Breads 2 (Including 1 Tandoori Item) Veg Dry 1 Veg Gravy 1 1 Chicken Item it can be in Gravy or in Rice White Rice Rice Item 1 (Veg Flavored Rice) Daal / Sambar Plain Curd Or Raita Salad Papad Pickle Sweets 2 Ice Cream 1 *****

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## CATERING PACKAGES BY INDIAN KITCHEN

### NON-VEG MENU (MUTTON)

NON VEG MENU (MUTTON) REGULAR	NON VEG MENU (MUTTON) EXECUTIVE	NON VEG MENU (MUTTON) PREMIUM
<b>RS.650/ PLATE</b>	<b>RS.750/ PLATE</b>	<b>RS.1000/ PLATE</b>
<p>Welcome Drink 1</p> <p>*Veg Starter 1 (Excluding Tandoori Item's)</p> <p>*Chicken Starter 1(Excluding Tandoori Item's)</p> <p>*Main Course</p> <p>Indian Bread 1 (Excluding Tandoori Item's)</p> <p>Veg Dry 1</p> <p>Veg Gravy 1</p> <p>1 Mutton Item it can be in Gravy or in Rice</p> <p>Rice Item 1 (Veg Flavored Rice)</p> <p>Daal / Sambar</p> <p>Salad</p> <p>Papad</p> <p>Pickle</p> <p>Sweet 1</p> <p>*****</p>	<p>Welcome Drink 1</p> <p>*Veg Starters 2 (Excluding Tandoori Item's)</p> <p>*Chicken Starter 1</p> <p>*Main Course</p> <p>Indian Breads 2 (Excluding Tandoori Item's)</p> <p>Veg Dry 1</p> <p>Veg Gravy 1</p> <p>1 Mutton Item it can be in Gravy or in Rice</p> <p>White Rice</p> <p>Rice Item 1 (Veg Flavored Rice)</p> <p>Daal / Sambar</p> <p>Plain Curd or Raita</p> <p>Salad</p> <p>Papad</p> <p>Pickle</p> <p>Sweets 1</p> <p>Ice Cream 1</p> <p>*****</p>	<p>Welcome Drink 1</p> <p>*Non Veg Soup 1 (Chicken)</p> <p>*Veg Starters 2 (Including 1 Tandoori Item)</p> <p>*Chicken Starter 1 (Tandoori or Oil Fry)</p> <p>*Mutton Starter 1 (Tandoori or Oil Fry)</p> <p>*Main Course</p> <p>Indian Breads 2 (Including 1 Tandoori Item)</p> <p>Veg Dry 1</p> <p>Veg Gravy 1</p> <p>1 Mutton Item it can be in Gravy or in Rice</p> <p>White Rice</p> <p>Rice Item 1 (Veg Flavored Rice)</p> <p>Daal / Sambar</p> <p>Plain Curd Or Raita</p> <p>Salad</p> <p>Papad</p> <p>Pickle</p> <p>Sweets 2</p> <p>Ice Cream 1</p> <p>*****</p>

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**Note: Customized menu options are also available according to your needs, and prices may vary**

**Snacks & High Tea Catering Package by Indian Kitchen**

**CATERING PACKAGES BY INDIAN KITCHEN**

**VEG PLATTER**

<b>OPTION: 1</b>	<b>OPTION: 2</b>
<b>SNACKS PLATTER VEG RS.250/- PLATE</b>	<b>SNACKS PLATTER VEG @ RS.250/- PLATE</b>
2 Live Chats Counters 2 Live Chinese Counters	1 Snacks Item 1 Biscuit Items or Juice 1 Sweet Item 2 Chats Items

**NON-VEG PLATTER**

<b>OPTION: 1</b>	<b>OPTION: 2</b>
<b>SNACKS PLATTER VEG RS.300/- PLATE</b>	<b>SNACKS PLATTER VEG @ RS.300/- PLATE</b>
2 Live Chats Counters 2 Live Chinese Counters (Chicken)	1 Snack Non Veg Item (Chicken) 1 Biscuit Items or Juice 1 Sweet Item 2 Chats Items

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## CATERING PACKAGES BY INDIAN KITCHEN

### Breakfast Catering Package by Indian Kitchen

REGULAR BREAKFAST @ RS.90/- PLATE	EXECUTIVE BREAKFAST @ RS.120/- PLATE	PREMIUM BREAKFAST @ RS.180/- PLATE
1 Bread Item or Rice Item Tea & Coffee	1 Bread Item 1 Rice Bhat Tea & Coffee	1 Bread Item 1 Rice Bhat Tea & Coffee & Juice 2 Boiled Egg

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\*Tables and tablecloths are to be arranged from your side to set up the Breakfast counter

\*Transportation costs are extra and vary based on location.

### Meal Boxes Packages by Indian Kitchen

PACKED MEAL VEG RS.300/- BOX	PACKED MEAL NON-VEG RS.350/- BOX	PACKED MEAL VEG & NON-VEG RS.450/- BOX
1 Veg Starter 1 Veg Gravy 1 Daal or Sambar Flavoured Rice 2 Indian Breads Pickle Salad 1 Indian Dessert	1 Non Veg Starter 1 Non Veg Gravy 1 Daal or Sambar Flavoured Rice 2 Indian Breads Pickle Salad 1 Indian Dessert	1 Non Veg Starter 1 Veg Starter 1 Veg Gravy 1 Non-Veg Gravy 1 Daal or Sambar Flavoured Rice 2 Indian Breads Pickle Salad 1 Indian Dessert

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\*The prices include Parcel Charges.

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**CATERING PACKAGES BY INDIAN KITCHEN**

**INDIAN KITCHEN MENU ITEMS**



<b>*WELCOME DRINK</b>	<b>*VEG SOUP</b>	<b>*INDIAN SNACKS / STARTERS</b>
Flavoured Cold Drink Green Apple Drink Aam Pana Lemonade Masala Chacch Sweet Lassi Watermelon Juice Fruit Punch Blue Berry Fruit Bear Blue Sea Chia Seeds Drink Lemon Mint Drink Smoothie (Variety) Golap Haath Ombol (Bengali Style) -----	Hot & Sour Soup Veg Manchow Soup Veg Clear Soup Veg Sweet Corn Soup Cream of Mushroom Soup Spicy Noodle Soup Tomato Soup Sweet Corn Soup -----	Hara Bhara Kabab Veg Kabab Samosa (Variety) Pani Pooori (Variety) All Chaats Items (Variety) Stuffed Kachori (Variety) Bread Pakoda Onion Pakoda Paneer Pakoda Gobi Pakoda Capsicum Pakoda Crispy Potato Fry Corn Peas Kabab Fry Aloo Potato Garlic Fry Paneer Kurkure Chola Bhatura Pav Bhaji Dhokla Panch Foroner Kochi Uchhe Bhaja (Bengali Style) Posto Jhuri Alu Bhaja (Bengali Style) Veg Chop (Bengali Style) Piyaz Alu Bhaja (Bengali Style) Posto Narkel Piyaz er Bora (Bengali Style) Ghugni (Bengali Style) Beguni (Bengali Style) -----





**\*CHINESE SNACKS / STARTERS**

- Paneer Manchurian
  - Chilli Paneer
  - Gobi Manchurian
  - Gobhi Chilli
  - Baby Corn Manchurian
  - Baby Corn Chilli
  - Mushroom Chilli
  - Mushroom Manchurian
  - Veg Balls Manchurian
  - Chilli Potato
  - Honey Chilly Potato
  - Baby Corn Lollipop
  - Momos Manchurian (Variety)
  - Momos Chilli (Variety)
  - Steamed Momos (Variety)
  - Fries Momos (Variety)
  - Spring Roll (Variety)
  - Paneer Thread Roll
  - Veg Roll
  - Stuffed Roll
  - Kolkata Kathi Roll
  - Veg Schezwan Roll
  - Baby Corn Crispy
  - Baby Corn Paper Fry
  - Mushroom Pepper Fry
  - Cheese Ball
  - Crispy Baby Corn French Fries
  - Barbecue Potato
  - Cajun Potato Noodles (Variety)
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**\*TANDOORI SNACKS / STARTERS**

- Paneer Tikka
  - Paneer Tikka Kali Mirch
  - Tandoori Baby Aloo
  - Malai Paneer Tikka
  - Ajwain Paneer Tikka
  - Veg Tandoori Kabab
  - Tandoori Mushroom
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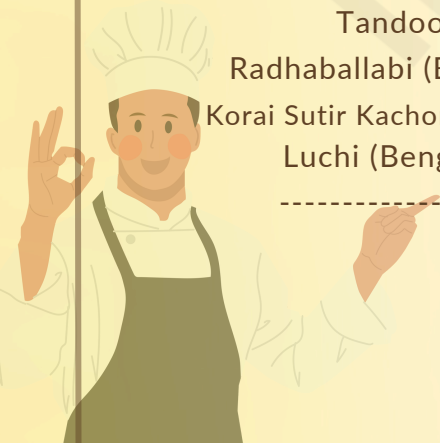


## \*INDIAN BREAD

Phulka Roti  
Tawa Roti  
Missi Roti  
Ajwain Roti  
Palak Roti  
Methi Roti  
Rogan Roti  
Rumali Roti  
Tandoori Roti  
Chapati (Variety)  
Baby Naan  
Palak Poori  
Methi Poori  
Ajwain Poori  
Khasta Poori  
Plain Poori  
Plain Paratha  
Kerala Paratha  
Laccha Paratha  
Garlic Laccha Paratha  
Masala Paratha  
Stuffed Bati  
Fry Bati  
Tandoori Bati  
Radhaballabi (Bengali Style)  
Korai Sutir Kachori (Bengali Style)  
Luchi (Bengali Style)

## \*FLOUR WHEAT STUFFED PARATHA

Aloo Paratha  
Daal Ka Paratha  
Gobi Paratha  
Aloo Gobi Paratha  
Aloo Methi Paratha  
Aloo Palak Paratha  
Methi Paratha  
Palak Paratha  
Mix Veg Paratha  
Green Peas Paratha  
Aloo Onion Paratha  
Moong Daal Paratha  
Paneer Onion Paratha  
Paneer Paratha  
Paneer Cheese Paratha  
Cheese Paratha  
Paneer Methi Paratha  
Cheese Aloo Paratha  
Paneer Palak Paratha  
Gobhi Onion Paratha  
Onion Paratha  
Hunk Curd Paneer Paratha  
Sweet Corn Paratha  
Muli Paratha  
Sev Stuff Paratha  
Hara Bhara Paratha  
Onion & Tomato Paratha  
Veg Mughlai Paratha  
Beetroot Paratha  
Special Pizza Paratha  
Stuff Nutri Soya Paratha  
Mushroom Paratha



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## \*VEG DRY/PALYA

Aloo Chana Dry  
Aloo Parwar Dry  
Aloo Capsicum Dry  
Kalhari Aloo Dry  
Aloo Gobi Dry  
Aloo Matar Dry  
Aloo Gobi Matar Dry  
Aloo Palak Dry  
Aloo Methi Dry  
Aloo Bhujija  
Fry Aloo Masala  
Aloo Ka Bharta  
Baigan Ka Bharta  
Bhindi Masala  
Bhindi Fry  
Stuffed Bhindi  
Stuffed Karela  
Stuffed Baigan  
Kaddu Chana  
Tawa Veg Fry  
Mix Veg Dry  
Baby Corn Masala Dry  
Mushroom Matar Dry  
Chana Masala Dry  
Gatte Ki Subzi  
Sev Tomato  
Pindi Chola

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## \*VEG GRAVY

Aloo Gobi Matar Curry  
Aloo Matar Curry  
Dahi Aloo Gravy  
Dum Aloo  
Veg Kolha Puri  
Rajma Masala  
Chola Masala  
Mix Veg Curry  
Corn Palak Gravy  
Navratan Korma  
Methi Matar Malai  
Cashew Masala  
Matar Mushroom Curry  
Baby Corn Masala Gravy  
Makhana Matar Gravy  
Mushroom Masala Gravy  
Soya Chaap Gravy  
Malai Kofta  
Paneer Kofta  
Veg Kofta  
Paneer Lawabdar  
Mattar Paneer  
Paneer Hyderabad  
Shahi Paneer  
Paneer Butter Masala

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## CATERING PACKAGES BY INDIAN KITCHEN



### **\*VEG DRY/PALYA**

Cabbage Matar Dry/Palya

Carrot Beans Palya

Beans Palya

Tondekai Palya

Swarnagadde Palya

Achhari Kumror Checkki (Bengali Style)

Sukto (Bengali Style)

Bori Diye Lal Saag (Bengali Style)

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### **\*VEG GRAVY**

Kadhai Paneer

Handi Paneer

Kadhi Pakoda

Palak Paneer

Lehsuni Paneer

Paneer Do Payaza

Cashew Paneer Gravy

Sukto (Bengali Style)

Chanar Kaliya (Bengali Style)

Chanar Dalna (Bengali Style)

Paneer Bhapa (Bengali Style)

Paneer Tel Jhal (Bengali Style)

Labra (Bengali Style)

Bhapa Phulkophi Dalna (Bengali Style)

Doodh Poto (Bengali Style)

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*RICE (PLAIN, INDIAN, CHINESE, SOUTH INDIAN)	*DAAL (NORTH INDIAN SOUTH INDIAN)	*CHUTNEY
<p>White Rice            Baghra Rice            Zeera Rice            Aloo Biryani            Veg Biryani            Paneer Biryani            Peas Pulao            Mix Veg Pulao            Methi Pulao            Corn Pulao            Plain Pulao            Bread Pulao            Tawa Veg Pulao            Dry Fruit Pulao            Onion Pulao            Kashmiri Pulao            Mint Pulao            Moti Pulao            Dal Khichdi            Butter Khichdi            Ghee Khichdi            Palak Khichdi            Mixveg Masala Khichdi            Baby Corn Fried Rice            Paneer Fried Rice            Gobi Fried Rice            Mushroom Fried Rice            Veg Fried Rice            Puliogare            Vangi Bath            Bisi Bele Bath            Lemon Rice            Tomato Rice            Khichuri -Gobindo Bhog,            Sona Moong Daal (Bengali Style)            Basanti Pulao (Bengali Style)</p> <p>-----</p>	<p>Daal Fry (Veriety)            Daal Tadka (Veriety)            Punjabi Daal Tadka            Daal Makhni            Panch Ratan Daal            Daal Bokhara            Sambar (Verity)            Rasam (Verity)            Andhra Pappu            Narkel Cholar Daal (Bengali Style)            Biye Barir Cholar Daal (Bengali Style)            Hing Diye Biulir Daal (Bengali Style)            Tadka Daal (Kolkata Style)</p> <p>-----</p>	<p>Amsatta Khejur Chutney (Bengali Style)            Pineapple Chutney (Bengali Style)            Chanar Chutney (Bengali Style)            Kacha Ammer Chutney (Bengali Style)            Ada Tomator Chutney (Bengali Style)            Tomato Khejur Chutney (Bengali Style)</p> <p>-----</p> 



*INDIAN SUMMER GREEN SALAD	*PAPAD	*SWEETS
Mixed Sprouts Salad Mix Bean Salad Bean Sprouts Salad Corn & Capsicum Salad Carrot & Raisin Salad Pasta Salad Russian Salad Mix Veg Salad -----	Masala Papad Plain Papad Boti Fruyms -----	Gulaab Jamun (Variety) Dry Jamun Gulaab Jamun with Rabdi Rasogulla Ras Malai (Veriety) Lucknowi Kheer Moong Daal Halwa Carrot Halwa Fruit Custard (Variety) Rabdi Jalebi with Rabdi Jalebi Champa Kali Malai Sandwich Mysore Pak Paysam (Variety) Kesari Bhat Chena Payes Obbat (Veriety) Mishti Doi (Bengali Style) -----



**Note: You can select an item from here. If you have any specific items you require that are not mentioned here, please let us know. We'll make those available as well, and you can even customize your menu if you'd like**

## CATERING PACKAGES BY INDIAN KITCHEN

### NON-VEG MENU ITEMS



*NON-VEG SOUP	*INDIAN NON VEG SNACKS STARTERS	*NON VEG CHINESE SNACKS STARTERS
<p>Murg Kalimirch Shorba Hot &amp; Sour Chicken Soup Murg Adraki Shorba Chicken Manchow Soup Chicken Sweet Corn Soup Mutton Soup</p> <p>-----</p>	<p>Chicken Kabab (Fry) Chicken Boti Kabab Pepper Chicken Lemon Chicken Mutton Boti Kabab (Lucknowi Style) Mutton Keema Pav Mutton Sheikh Kabab Mutton Galawati Kabab Mutton Kakori Kabab Mutton Shami Kabab Fish Kabab Fish Tawa Fry Bela Dey Dimer Chhoka (Bengali Style)</p> <p>-----</p>	<p>Chilli Chicken Chicken Manchurian Chicken Popcorn Chicken Lollypop Chicken Noodle Chicken 65 Chicken Momo Egg Chilli Egg Manchurian Egg Noodles Fish Chilli</p> <p>-----</p> 

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*TANDOORI NON VEG SNACKS STARTERS	*NON VEG DRY	*NON VEG GRAVY
<p>Malai Chicken Tikka Kalmi Kabab Chicken Tikka Haryali Chicken Tikka Tandoori Chicken Kabab Chicken Reshmi Kabab Mutton Tikka Mutton Kalegi Tikka Mutton Seekh Kabab Fish Tikka Fish Ajwain Tikka</p> <p>-----</p>	<p>Khada Masala Chicken Pepper Chicken Lemon Chicken Chicken Ishtu Chicken Sukkha Mutton Ishtu Mutton Sukkha Khada Masala Mutton Roasted Mutton Fish Oil Fry Fish Tava Fry</p> <p>-----</p>	<p>Kadhai Chicken Awdhi Chicken Chicken Khada Masala Chicken Do Pyaaza Green Chicken Chicken Butter Masala Handi Chicken Kadhai Chicken Methi Chicken Kolhapuri Chicken Hyderabadi Chicken Chicken Korma Mutton Korma Awdhi Mutton Handi Mutton Mutton Rogan Josh Mutton Masala Mutton Do Payaza Rajasthani Laal Maas Fish Masala Fry Fish Masala Fish Kurma Machar Jhaal (Bengali Style) Machar Kaliya (Bengali Style) Machar Jhol (Bengali Style) Chicken Kosha (Bengali Style) Dak Banglow Chicken (Bengali Style) Mutton Kosha (Bengali Style) Dim Kosha (Bengali Style) Elish Paturi (Bengali Style) Bhapa Elish (Bengali Style) Kacha Lonka Kosha Murgir Jhal (Bengali Style) Katlar Rosa (Bengali Style) Macher Mathar Moong Daal (Bengali Style)</p> <p>-----</p>





**\*RICE (INDIAN, CHINESE, MUGHLAI)**

**\*NON VEG SALAD**

- Hyderabadi Chicken Biryani (Basmati Rice)
  - Lucknowi Chicken Biryani (Basmati Rice)
  - Bangalore Chicken Biryani (Zeera Samba Rice)
  - Chicken Pulao (Basmati Rice)
  - Yakhni Chicken Pulao (Basmati Rice)
  - Amber Chicken Biryani (Kesar Kali Rice)
  - Muradabadi Chicken Biryani (Basmati Rice)
  - Achari Chicken Biryani (Basmati Rice)
  - Kolkata Chicken Biryani (Basmati Rice)
  - Malabar Chicken Biryani (Basmati Rice)
  - Mutton Biryani (Zeera Samba Rice)
  - Lucknowi Mutton Biryani (Basmati Rice)
  - Achari Mutton Biryani (Basmati Rice)
  - Hyderabadi Mutton Dum Biryani (Basmati Rice)
  - Chicken Fried Rice
  - Egg Fried Rice
  - Muri Gunto (Bengali Style)
  - Dhakai Pulav (Bengali Style)
  - Chicken Tehari (Bengali Style)
- 

- Boiled Chicken Salad
  - Boiled Egg Salad
  - Scrambled Egg Salad
- 



**Note: You can select an item from here. If you have any specific items require that are not mentioned here, please let us know. We'll make those available as well, and you can even customize your menu if you'd like**

# For Booking

**Website: <https://indiankitchencaterers.com>**

**Email: [indiankitchenblr@gmail.com](mailto:indiankitchenblr@gmail.com)**

**Call Us: +918095381177**



Scan this Barcode to Check out Indian Kitchen on Google!



Scan this Barcode to Contact on the WhatsApp

## Meet us directly

**Address:** Hemanna Building, No. 37/3, Indian Kitchen, 1st Cross, Kuvempu Rd, Munikempanna Layout, H A Farm Post, Dasarahalli, Bengaluru, Karnataka 560024

# Thank You!

