



Indian Menu

By Chef Aatir Dhadalla

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Delhi style butter chicken with cumin coriander rice.	Root vegetable Biryani (v)	Grilled chicken breast Salad with kasundi dressing	Salmon kokum curry with organic quinoa
Zesty tuna salad with boiled eggs & Cumin coriander dressing	Signature Chicken tikka Jhool with heirloom tomato rice	Green Masala Chicken with whole wheat bread	Ginger Lamb curry with flax seed Chapati
Lentil & curry leaf porridge with scallion and Chicken	Chicken malai with Basil mint Marmalade	Anari fish with lentil salad	Shakradandi chaat with Sambal Chicken Tikka
Keema soya methi peas pulao (v)	Nizami Subz Handi with coriander (v)	Bombay pav bhaji whole wheat bread apple halva (v)	Sarsen ka saag with spicy fennel polenta cakes and yoghurt dill dip (v)
Paneer & potato bhaji quesadillas with cheese sauce (v)	Curry lemon quinoa with peri peri potato wedges (v)	Aromatic pineapple coconut khichdi with Moong (v)	Tikka paneer Steak with pan tossed vegetables
Barley mutton Tawa keema brown bread	Laal Maas curry with raisin tempered rice	Soya keema stuffed peppers with Fruit and nut Safranin Pulao (v)	Aloo Cutlet masala with golden pilaf (v)
Masala tempered Quinoa with avocado salad with golden nuts (v)	Kadi Pakora with Zeera Rice (v)	Chicken Mandi with cucumber and mint yoghurt	Chicken Mandi with cucumber with tomato salsa

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