



Chefsyed

WELCOME TO OUR INDIAN MENU.

Welcome to my Indian menu, where each dish brings a taste of India to your plate, crafted with authentic flavors & traditional recipes. Enjoy a journey through spices, aromas, & culinary delights that celebrate the rich heritage of Indian cuisine.

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VEGAN & VEGETARIAN STARTERS

1. Onion Bahji

(vegan, g/f)

Sliced onions, graham flour blended with Indian spices and deep fried.

2. Vegetables Samosa

(vg, gluten)

Hand made Indian pastry filled with assorted vegetables, Indian spices & deep fried.

3. Chana & Aloo Chaat.

(vg, g/f)

Boiled Chickpea and soft potato, tomato, onions green chilli, Indian spices & tamarin sauce.

4. Paperi Chaat.

(gluten, dairy)

Boiled Chickpea and soft potato, tomato, onions green chilli, Indian spices & tamarin sauce.

5. Paneer & Pineapple Skewers.

(v, dairy)

Paneer marinated in tikka masala skewered with pineapple & flame grilled.

6. Aloo Tikie.

(vg, gluten)

Crushed boiled potatoes blended with green chilli coriander zeera spice & fried.

7. Pani Puri.

(gluten)

Crispy thin round shell balls served with its filling and tamarin water.



NONE VEG STARTERS

1. Lamb Seekh Kabab.

Lamb minced meat blended with chilli, coriander & Indian spices finished on flame grill.

2. Chicken Seekh Kababs.

Chicken minced meat blended with chilli, coriander & Indian spices Finished on flame grill.

3. Chicken Tikka.

(dairy)

Tender Chicken supreme cubes marinated in yogurt garlic, ginger & tikka masala finish on grill.

4. Fish Pakora.

(fish)

Chunks of white fish marinated in herbs & Indian spices blended with gharm floor & deep fried.

5. Peri Peri Large Chicken Skewers.

(dairy)

Chicken supreme cubes marinated with peri peri spice skewered & finished on grill.

6. Masala Grilled Lamb Chops.

(dairy)

Lamb chops marinated in yogurt and Indian spices garlic & ginger lightly flame grilled.

7. Chicken Legs Roast.

(dairy)

Traditional chicken steam tender leg roast with sesame white seeds.

8. Masala king prawns

(crustaceans, dairy)

Freshly caught king prawns marinated in yogurt chilli garlic & Indian spices finished on flame grill.

9. Lamb / chicken samosa

(gluten)

Hand made authentic Indian style crispy samosa with filling of lamb or chicken.



NON VEG MAIN

1. Chicken Curry.

Chicken cubes cooked in thick gravy of onions tomato garlic and chilli.

(dairy)

2. Butter Chicken.

Chicken cubes cooked in butter sauce contain Turmeric, onion garlic green chillies & cream.

(dairy)

3. Chicken Tikka Masala.

Lightly grilled Chicken cubes cooked in onion and tomato based gravy with tikka spice.

(dairy)

4. Chicken Jalfrezi.

Chicken strips cooked along with peppers and onion in jalfrezi spices and cream

5. Chicken Manchurian.

Chicken cubes fried coated with flour then cooked in Chinese style red sauce.

(gluten, soy)

6. Lamb Curry.

Lamb cubes cooked in thick gravy of onions tomato garlic and chilli.

7. Lamb Namak Mandi.

Slow cooked Lamb on bone with tomatoes and cream sauce and salt,

8. Lamb Kofta Curry.

TMincd meet of lamed fried and cooked in onion tomato sauce with green peas garlic chilli spice.

9. Lamb Kemma Muter.

Minced meet of lamed fried and cooked in onion tomato sauce with green peas garlic chilli spice.

10. Lamb/Beef Nihari.

Meat chunks fried and slow cooked 8 hours with Traditional spices finish till a velvety texture

11. Haleem Special

Meat chunks fried and slow cooked 8 hours with Traditional spices finish till a velvety texture

12. Naan bread / Roti / Salad / Chutney

Freshly baked naan, soft roti, crisp salad, and flavorful chutney to complement your meal.

13. Palak Gosht

Lamb cubes cooked in rich tomato and onion based sauce together with freshly pickled spinach.



VEGAN & VEGETARIAN MAIN

1. **Tarka Daal.** (vegan)
Red and yellow lentils cooked with onion chilli and Indian spices.
2. **Special Chana Masala.** (vegan)
Slow cooked Chickpea with onion, tomato, coriander gravy.
3. **Daal Makhni.** (vegan)
whole green lentil slow cooked with onion garlic and finish with butter & cream.
4. **Palak Aloo.** (vegan)
Fresh spinach leafs blended with onions green chilli & potatoes cubes.
5. **Sarson Ka Saag.** (vegan)
Hand pickled wild leaves slow cooked with tomato, onion garlic & chilli until a velvety texture.
6. **Muter Paneer Veggie.** (dairy)
Paneer cheese baked and cooked together with green peas into tomato onion base gravy with Indian spices.
7. **Mixed Vegetables Curry.** (dairy)
Assorted vegetables cooked with thick sauce of garlic chilli coriander and onion.
8. **Naan bread / Roti / salad / chutney**
Freshly baked naan, soft roti, crisp salad, and flavorful chutney to complement your meal.



RICE DISHES

1. **Vegetables Biryani.** (vegan, g/f)
Rice cooked in biryani spice onion tomato gravy and assorted vegetables.
2. **Vegetables Pilau Rice.** (vegan, g/f)
Rice cooked in fried onion and mixed vegetables.
3. **Chicken / Lamb Biryani.** (g/f)
Slow cooked meat of your choice with rice onion and tomato gravy and biryani spice.
4. **Chicken / Lamb Pilau Rice.** (g/f)
Meat of your choice cooked with rice and onions and Indian spice.
5. **Zeera Rice.** (g/f)
Stream rice stirred fried with eggs and assorted vegetables blended with soya sauce and chilli sauce.
6. **Egg fried rice Vegetables rice** (g/f)
Stream rice stirred fried with eggs and assorted vegetables blended with soya sauce and chilli sauce.
7. **White Plain Steamed Rice.** (g/f)
Light and fluffy steamed white rice, served simply to complement any dish.



DESSERTS

1. **Khoya Kheer.** (dairy, all nuts)
Traditional Indian rice pudding very slow cooked in milk, cream, raisin and nuts.
2. **Zarda Rice.** (dairy, all nuts)
Traditional yellow sweet rice cooked in sugar syrup raisin & nuts
3. **Carrots Halwa.** (dairy, all nuts)
Grated carrots cooked in milk and cream finished with raisins & nuts.
4. **Soji Ka Halwa.** (dairy, all nuts)
Tradition Soji (semolina) cooked with milk and butter nuts & raisins until a velvety texture.
5. **Custard And Fruit Truffles.** (dairy)
Vanilla custard sponge cake folded in fresh seasonal fruit with cream fresh.
6. **Gulab Jamons** (dairy, gluten)
A authentic and traditional Indian soft sweet balls
7. **Sticky Toffee Pudding.** (dairy, gluten)
A rich and indulgent treat with the sweetness of toffee & a delightfully sticky texture.
8. **Strawberries / Chocolate Cheesecake.** (dairy, gluten)
A creamy cheesecake topped with sweet strawberries & drizzled with rich chocolate.



Our Terms & Condition

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- We do not take any responsibility for any delays when the weather is extremely bad as such storms, snow ect which effect to drive.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- We do not take any responsibility for any delays when the road traffic is extremely bad due to extreme traffic, due to main road, dual carriage way or motorway closures or have major accident ahead.
- Payments can be made via bank transfer, cash or credit card.
- A 10% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation. A further 50% must be paid 2 weeks before the event date.
- The final remaining amount must be received 3 days before the event date.
- Any extra costs made during the event & not included in this signed quote.
- All prices that appear in this information kit include VAT.
- Written confirmation will be required in order to validate the Cancellation Policy. Upon Receipt of Written Confirmation.
- More than 2 weeks before the event. 100% refund (except 10% down payment).
- Less than 3 days before the event. No refund applicable.
- Less than 2 weeks, but more than 5 days before the function. 50% refund (except 10% down payment).

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