



# 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 gharh 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.

TM minced meat of lamb fried and cooked in onion tomato sauce with green peas garlic chilli spice.

### 9. Lamb Kemma Mutter.

Minced meat of lamb 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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