

NORTH-SOUTH

CATERING MENU

CUISINE

STARTERS

Mysore Bonda
Onion Pakoda
Masala Vada
Uddin Vade/Medu vada
Maddur vade
Aloo Bonda
Punugulu
Cut Mirchi
Aloo Fry
Stuffed Mirchi
Nippat Masala
Cauliflower 65
Bangalore masala puri
Floating Pani puri
Samosa Chaat
Vada Pav
Pav bhaji
Karkure Bhindi
Broccoli /Paneer Tikka
Hara bhara kebab
Crispy corn
Thai Crispy veg
Corn fritters
Truffle Mushroom Croquettes

DESSERTS

Payasa/Kheer
Pineapple Kesaribath
Sweet pongal
Gulab Jamun
Badusha
Burfis
Ragi Halbai
Sihi kadubu
Jalebi with Rabdi
Bele Holige
Gajar Halwa
Fruit Custard
Ras Malai

CURRIES

Paneer Butter Masala
Palak Paneer
Methi Matar Malai
Bhindi Masala
Dal Makhani
Gutti Vankai/Ennegayi
Mixed Veg Korma
Channa Masala
Vegetable Saagu
Kerala Coconut stew
Paneer Hyderabad
Malai Kofta
Drumstick Cashew curry

SAMBAR/RASAM

Garlic Pepper Rasam
Jeera Rasam
Tomato Rasam
Dal Tadka
Mixed Veg Sambar
Spinach pappu
Mysore Rasam
Majjige huli/Mor Kuzhambu

ADD ONS

Coconut chutney
Peanut chutney
Turmeric Tambuli
Kokum sharbath
Cabbage Roti pacchadi
Filter Coffee
Masala Tea
Masala Buttermilk

RICE

Pongal
Vangi/Methi/Tomato bath
Jeera Rice
Ghee Rice
Bagara Rice
Coconut rice
Bisibelebath
Melkote Pulioogare
Mango rice
Veg pulao
Mushroom Donne Biriyani
Veg Biriyani
Paneer/Jackfruit Biriyani

BREADS

Chapathi
Poori
Bili holige
Rice Roti/Bhakri
50-50 Akki ragi rotti
Butter Kulcha

SIDES

Papad
Fryums
Raitha



Call/ Whatsapp for more details
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