



**GET YOUR MENU. IN**

*Celebrate Flavor. Celebrate life*



# Magnum Non-Veg Menu



**GET YOUR VENUE .COM**

*Managing Events from Venue to Adieu!*

# BEVERAGES

## AERATED DRINKS

Coke

Fanta

Sprite

## MOCKTAILS

### Virgin Mojito

A refreshing mix of lime and mint

### Sweet Sunrise

Fruity drink with a hint of red berries and orange tanginess

### Blue Lagoon

Deliciously tangy, citrus harmony of blue curacao and lemonade

## MINERAL WATER BOTTLES 250 ML

# PASS AROUND SNACKS

## VEGETARIAN

### **Paneer Tikka Shashlik**

Home pounded cubes of cottage cheese marinated in spiced yogurt seared with capsicum, onion and tomatoes

### **Malai Soya Chaap**

Tandoori marinated chunks of soya chaap served dressed in sour cream

### **Honey Chilly Potato**

Crispy-fried potatoes tossed with honey & Chinese sauces topped with sesame seeds

## NON-VEGETARIAN

### **Murgh Malai Tikka**

Tender & juicy chicken smothered in yogurt, cheese, cashew nut paste warm spices, and fresh herbs

### **Amritsari Fish**

Crunchy battered fish fry seasoned with Indian spices, ginger- garlic paste and gram flour

### **Mutton Seekh Kebab**

Mutton seekh kebab is a Mughlai delicacy prepared with succulent kebabs made of minced mutton, onions, herbs and blend of spices

## SOUP STATION

### **Cream of Tomato**

Mild aromatic and creamy fresh tomato soup with toasted bread croutons

### **Chicken Hot & Sour Soup**

Spicy Chinese soup made of boiled shredded chicken cooked with chopped fresh veggies simmered in spicy & tangy water

## **SALAD STATION**

### **Ever-Green Salad**

Slices of cucumber, carrot, radish, tomato served in a platter

### **Aloo Chana Chaat**

Potato & chickpeas salad with green chilies and coriander

### **Hara Moong and Moth Salad**

Sprouted green lentil salad with tangy spices, green chilies and onions

### **Sirka Pyaaz**

Button onions steeped in vinegar and whole spices

### **Lacha Onions**

Sliced rings of onions mixed with green chilies and lemon wedges

## **ACCOMPANIMENTS**

### **Mixed Vegetable Raita**

Chopped cucumber, tomato and fresh coriander churned yogurt

### **Achar**

Assortments of pickles

### **Roasted Papad**

Assortments of papad

## **MAIN COURSE**

### **INDIAN CUISINE VEGETARIAN**

#### **Paneer Lababdar**

Cottage cheese simmered in smooth tomato & cashew gravy with chopped capsicum topped with cream

#### **Dum Aloo Kashmiri**

Traditional Kashmiri delicacy of potato dish simmered (dum cooked) in a spicy gravy

#### **Dal-E-Ambria (Chef's Special)**

Slow simmered black lentil with garlic, tomato, cream and white butter

#### **Gobhi Masala**

Stir fried cauliflower tossed with caramelized onion & tomato with green chilies

#### **Amritsari Chole**

Classic Indian chickpea curry prepared with Indian spices and garnished with chilies & ginger juliennes

## **NON-VEGETARIAN**

#### **Butter Chicken**

Butter chicken is a classic Indian dish where grilled chicken (tandoori chicken) is simmered in a spicy, aromatic, buttery and creamy tomato gravy

#### **Mutton Rogan Josh**

Indian lamb curry cooked in authentic spices with intense flavoring using a slow cooking method

# RICE FACTORY

## Chicken Dum Biryani

The famous biryani of Hyderabad, basmati rice layered with cooked biryani chicken in thick gravy with biryani masala, dum cooked in deg

## Steamed Rice

Fluffy steamed basmati rice

# ASSORTED INDIAN BREADS

## Tandoori Roti

Whole wheat bread cooked in tandoor

## Laccha Paratha

Layered whole wheat bread with desi ghee

## Mirchi Paratha

Layered whole wheat bread with green chilly

## Plain & Butter Naan

Refined flour bread cooked in tandoor with choice of butter

## Missi Roti

Combination of gram flour & refined flour with Indian spices cooked in clay oven

## Kulcha

Amritsari styled bread made with refined flour & crushed coriander & spices

# **INTERNATIONAL CUISINE PAN ASIAN**

## **Veg Manchurian**

Mixed vegetable balls steeped in hot garlic sauce with ginger

## **Garlic Onion Fried Rice**

Garlic and onion flavored rice tossed with Chinese spices

## **Vegetable Hakka Noodles**

Noodles tossed in Chinese spices along with juliennes of vegetables and spring onion

## **Sliced Chicken in Szechuan Sauce**

Sliced chicken pieces cooked in spicy szechuan sauce

# **SYMPHONY OF INDIAN SWEETS**

## **Gulab Jamun**

Fried dumplings made of thickened and reduced milk soaked in saffron and rose scented sweet syrup

## **Moong Dal Halwa**

Delicious yellow lentils slow cooked in desi ghee cooked with sugar

## **Gulab Kheer**

Reduced milk thick porridge with rose petals

## **Assorted Ice Cream**

Served with chocolate sauce and nuts

# **ASSORTED TEA/COFFEE**

## **Tea**

Choice of ginger, cardamom, green, masala, lemon & black tea

## **Coffee**

Choice of latte, black & cappuccino



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