



GET YOUR MENU.

Celebrate Flavor. Celebrate life



Magnum 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

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

Golden Coin

Crispy golden fried breaded potatoes and cheese

Thai Veg Spring Roll

Golden fried crispy rolls filled with vegetable julienne served with sweet chili sauce

Honey Chilly Potato

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

SOUP STATION

Select any one

Tamatar Dhaniya Ka Shorba

Traditional Indian shorba made with fresh tomatoes & coriander leaves

Veg Manchow Soup

Vegetable broth simmered with exotic vegetables served with fried noodles and Chinese seasoning

Sweet Corn Soup

Slow simmered broth with American golden sweet corn kernels worked up into a wholesome soup

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

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 chillies

Subz Miloni

Fresh Indian vegetables cooked in spinach gravy & tempered with green chillies

Punjabi Kadhi Pakoda

A traditional Punjabi delicacy of deep fried pakoras (fritters) dunked in a tangy yogurt & gram flour based curry tempered with red chillies

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

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

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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