



Indian | Takeout & Catering Menu

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Indian | **Appetizers**

Veggies

Samosa:

A crispy, triangular pastry filled with spiced potatoes, peas, and other veggies.

Veg Kachori:

A deep-fried snack with a spiced mixture of lentils and vegetables inside a flaky pastry.

Samosa & chole:

A combination of samosas served with a spicy chickpea curry.

Aloo Tikki:

Spiced mashed potato patties, shallow fried until golden and crispy.

Aloo Tikki & Chole:

A combination of aloo tikkis served with spicy chickpea curry.

Chaat Papri:

A crunchy snack made with crispy papri, chickpeas, boiled potatoes, yogurt, and tangy chutneys.

Pakora's / fritters (chilli, bread, paneer, veggie, gobi):

Deep-fried snacks made with vegetables like onion, potato, or cauliflower dipped in chickpea flour batter.

Veg Patties:

Stuffed, spiced vegetable patties, typically served as a snack or burger filling.

Chole Bhature:

A popular North Indian dish pairing spicy chickpea curry.

Chole Puri:

Similar to chole bhature but served with puris (small, puffed, round fried bread).

Aloo Kulcha with Chole:

A spiced, soft flatbread stuffed with mashed potatoes, served with spicy chickpea curry.

Soya Tikka:

Soya chunks marinated in spices and baked in tandoor.

Paneer Tikka:

Baked in tandoor or roasted paneer marinated with yogurt and spices, served as a starter or snack.

Chicken

Chicken Samosa:

A crispy pastry filled with spiced minced chicken and vegetables, fried until golden.

Chicken Pakora:

Deep-fried fritters made with chicken pieces dipped in a spiced chickpea flour batter.

Hariyali Chicken Tikka:

chicken baked in tandoor and marinated with a green paste made of

cilantro, mint, and green chilies.

Afghani Chicken:

Marinated chicken, baked in tandoor with a blend of spices, yogurt, and herbs, inspired by Afghan cuisine.

Tandoori Chicken:

Chicken marinated in yogurt and tandoori spices, then baked in a tandoor (clay oven) for smoky flavor.

Malai Chicken:

Tender chicken marinated

in cream, yogurt, and aromatic spices, then baked in tandoor until juicy and flavorful.

Chicken Tikka:

Chicken pieces baked in tandoor and marinated in yogurt and spices, often served as a starter or snack.

Chicken Seekh Kebab:

Minced chicken mixed with spices, formed into skewers, and baked in tandoor until smoky and tender.

Seafood

Fish Pakora:

Fish pieces dipped in a spiced chickpea flour batter and deep-fried until crispy and golden.

Fish Tikka:

Fish baked in tandoor for smoky flavor and

marinated with yogurt and spices, served as a flavorful starter or snack.

Tandoori Prawns:

Juicy prawns marinated in a spiced yogurt mixture and baked in a tandoor for a smoky flavor.

Fish Amritsari:

A popular Indian-style fried fish dish where fish is marinated with gram flour, spices, and fried until crispy and golden.



Indian | Entrees

Veggies

Daal Makhni:

Creamy, buttery black lentils cooked slowly with cream, and spices

Daal Tadka:

Yellow lentils cooked with tempering of garlic, cumin, and other spices.

Aloo Gobi:

A dry or curry-based dish made with potatoes (aloo) and cauliflower (gobi)

Sarson Da Saag:

A traditional North Indian dish made with mustard greens, spics.

Shahi Paneer/Karahi Paneer:

Paneer (Indian cheese) cooked in a rich, spicy, and

creamy tomato-based sauce with bell peppers and onions.

Palak Paneer/Mutter Paneer:

Paneer cooked in a smooth spinach (palak) puree with Indian spices. / green peas in a spiced tomato-based curry.

Kari Pakora:

Gram flour-based fritters served in a spiced curry gravy.

Soya Tikka Masala:

Soy chunks marinated with spices and cooked in a rich, creamy masala gravy.

Paneer Tikka Masala / Methi Malai:

Paneer baked in tandoor and served in a creamy, spiced tomato-based gravy. / fenugreek-flavored sauce.

Baingan Bhartha:

Roasted and mashed eggplant cooked with tomatoes, onions.

Malai Kofta:

Deep-fried dumplings made from mashed potatoes and paneer, served in a rich, creamy tomato-based curry.

Channa Masala:

Spicy chickpea curry made with onions, tomatoes, and aromatic Indian spices.



Indian | Entrees

Seafood

Karahi Prawn:

Prawns stir-fried with tomatoes, bell peppers, and Indian spices in a wok-like karahi.

Prawn Vindaloo:

A spicy, tangy, and flavorful curry with prawns, vinegar, and aromatic spices.

Prawn Curry:

A rich and creamy curry made with coconut milk, tomatoes, and traditional Indian spices.

Fish Curry:

A fragrant and tangy curry made with fish, tomatoes, coconut milk, and spices.

Fish Ambotik:

A coastal-style fish curry with a perfect blend of spices and flavors, often tangy with a touch of tamarind or coconut.



Indian | Entrees

Beef

Beef Curry:

A rich, spiced stew made with beef, tomatoes, and aromatic Indian-style spices.

Beef Vindaloo:

A spicy, tangy, and flavorful curry with beef, vinegar, and aromatic spices.

Beef Bhuna/Beef Korma:

Beef Bhuna: A slow-cooked beef curry with a thick, spiced sauce./ *Beef Korma:* A creamy and mild curry made with yogurt, cream, and aromatic spices.

Karahi Beef:

Stir-fried beef cooked with tomatoes, onions, and bell peppers in a wok-like karahi with Indian spices.



Indian | Entrees

Chicken

Butter Chicken:

Creamy and mildly spiced tomato-based curry made with tender chicken.

Chicken Saag:

Chicken cooked in a spiced spinach puree with aromatic Indian spices.

Chicken Korma:

A rich, creamy, mildly spiced curry made with yogurt, cream, and nuts.

Chicken vindaloo:

A spicy and tangy chicken curry with vinegar and a unique blend of spices.

Chicken Curry:

A flavorful and aromatic curry made with chicken, onions, tomatoes, and spices.

Karahi Chicken:

Chicken stir-fried with bell peppers, tomatoes, and Indian spices in a wok-like karahi.

Chicken Jalfrezi:

A stir-fried chicken curry with mixed vegetables, onions, and spices.

Chicken Tikka Masala:

chicken pieces baked in

tandoor for smoky flavor with spicy, creamy tomato-based gravy.

Mango Chicken:

A sweet and tangy chicken curry made with ripe mango and spices.

Chicken Bhuna: *A slow-cooked, aromatic chicken curry with a thick, spiced sauce.*

Chicken Methi Malai:

Chicken cooked in a creamy, fenugreek-infused sauce.

A photograph of a traditional Indian meal. In the center is a copper bowl filled with a rich, orange-red lamb or goat curry, garnished with a fresh green cilantro leaf. To the right is another copper bowl filled with white, long-grain rice. The dishes are placed on a dark brown, woven wooden placemat. In the background, a copper lid and a small copper pot are visible, suggesting a traditional kitchen setting.

Indian | Entrees

Lamb/Goat

Lamb Curry/Goat Curry:

A rich, spiced curry made with lamb or goat, tomatoes, and aromatic Indian spices.

Lamb Jalfrezi/Goat Jalfrezi:

Stir-fried lamb or goat with vegetables, onions, and tangy spices.

Lamb Vindaloo:

A spicy, tangy lamb curry made with vinegar, aromatic spices, and heat.

Lamb Saag/Palak Gosht:

Lamb cooked in a spiced spinach puree with aromatic Indian spices.

Lamb Bhuna/Goat Bhuna:

A slow-cooked lamb/goat curry with a rich, thick, and spiced sauce.

Lamb Korma/Goat Korma:

A creamy, rich curry made with yogurt, cream, nuts, and aromatic spices.

Karahi Lamb/Goat:

Stir-fried lamb or goat with tomatoes, onions, and Indian spices in a karahi-style cooking method.



Indian | Bread

ROTI/ BREAD

Tandoori Roti:

Unleavened whole wheat bread baked in tandoor.

Naan:

The traditional indian bread baked in tandoor.

Butter Naan:

The traditional indian bread with butter.

Garlic Naan:

Garnished naan with garlic and herbs.

Cheese Naan:

Stuffed naan with Cheese baked in tandoor.

Lacha Parantha:

Layered bread baked in tandoor.

Chicken Keema Naan:

Naan stuffed with minced chicken.

Chapati:

Unleavened whole wheat bread.

Maki Di Roti:

corn bread baked in tandoor.

Bhatura:

Deep fried bread

Parantha:

Aloo/Gobhi/Ajwain/Onion

Parantha (Paneer):

Paneer Stuffed Parantha.

Plain Parantha:

Flat bread made of whole wheat flour.

Aloo Kulcha:

Flat bread made of all purpose flour filled with potato filling and cooked in tandoor.

Paneer Kulcha:

Flat bread made of all purpose filled with paneer filling and cooked in tandoor.

Onion Kulcha:

Flat bread made of all purpose flour filled with onion filling and cooked in tandoor.



Indian | Rice

Rice/Pulao

Plain Rice:

A simple, steamed rice dish, usually made with basmati or long-grain rice.

Coconut Rice:

Rice cooked with grated coconut, coconut milk, and spices, offering a fragrant and slightly sweet flavor.

Mutter Pulao:

A spiced rice dish made with mutter (peas), cooked with aromatic spice.

Saffron Rice:

Rice infused with saffron strands, giving it a vibrant yellow color and a delicate, earthy flavor.

Zeera Rice:

A flavorful rice dish cooked with cumin seeds (zeera), which infuse the rice with a warm, nutty flavor.

Biryanis:

Veg Biryani:

Spiced rice with mixed vegetables.

Chicken Biryani:

Layered rice with marinated chicken.

Lamb Biryani:

Aromatic rice with tender lamb.

Goat Biryani:

Flavorful rice with slow-cooked goat meat.

Beef Biryani:

Spiced rice with savory beef chunks.

Prawns Biryani:

Fragrant rice with seasoned prawns.



Indian | Sides & Drinks

SIDE DISHES

Plain Dahi:

Plain Indian yogurt.

Mixed Veg Raita:

Indian yogurt mixed with tomatoes and cucumber.

Boondi Raita:

Crisp boondi mixed in a perfectly spiced thick curd.

Chutney

(Mint or Tamarind)

Achaar (Pickle)

Papadum

Salad:

(Onion, Tomato, Green Chilli, Lemon and Cucumber.)

DRINKS

Masala Tea:

Tea made by boiling black tea in milk and water with a mixture of aromatic herbs and spices.

Masala Coffee:

Coffee made by boiling black tea in milk and water with a mixture of aromatic herbs and spices.

Soft Drinks (Assorted Flavors Available):

Pepsi, Coca-Cola, Canada Dry, Crush, Fanta, Maaza and Limca.

Mango Lassi:

A mango lassi is basically a yoghurt base mango milkshake.

Mango Shake:

Mango Shake is a cool and tempting fruit drink prepared by simply blending ripe mango pieces, milk and sugar.

Sweet Lassi:

Yoghurt drink made with yogurt, milk, ice and sugar.

Salted Lassi:

Combine Yoghurt (curd), roasted cumin seed powder, black salt and same salt.