



Authentic Punjabi Cuisine

Menu

# Breakfast

## Mixed pakora

Fresh potatoes, cauliflower, onion, spinach and aubergine deep fried with a spicy gram flour batter

## Vegetarian Samosa

Filo pastry triangles stuffed with potatoes and vegetables.

## Bread pakora

Bread stuffed with a spicy potato and vegetable filling deep fried in a spicy gram flour batter

## Gobi pakora

Fresh cauliflower coated in lightly seasoned crisp golden batter

## Vegetarian spring rolls

Spring rolls filled with paneer and vegetable

## Aloo Paratha (\*)

Paratha stuffed with mashed and spiced potatoes served with yoghurt and achaar.

## Plain Paratha (\*)

A plain Paratha served with butter, achaar and spicy potatoes.

## Mixed Indian sweets

A selection of traditional Indian mathiai

# Appetisers

## Papri chaat stall

A cold, crunchy and refreshing combination of potatoes, fried papri and chickpeas blended together with spices, topped with yoghurt and drizzled in a sweet & spicy tamarind sauce

## Bhalla Chaat

Spicy potatoes, crisp fried bhalla, chick peas and fried papri, blended with spices, topped with yoghurt and drizzled in a sweet and spicy tamarind chutney

## Samosa Chaat

Vegetable Samosa topped with channa masalla, yoghurt, a sweet and spicy tamarind chutney and onions.

## Gol Gappa stall

Hollow crisp semolina balls filled with spicy tamarind water

## Fresh fruit stall (\*)

A range of colourful and eye catching exotic fruits either chopped as part of a fruit display or served in martinis

## Alloo Tikki stall

Authentic fried potato mixed with a blend of spices, served on tava with a julienne of carrots and mooli, topped with a sweet tamarind chutney

## Spicy noodles

Chinese style noodles cooked with mixed vegetables and served on tava

## Chilli mogo chips

Lightly fried cassava tossed with chillies garlic and soya sauce

## Popadams

Fried popadums served with a range of dips

## Canapés (\*)

### Cocktail Samosa

Cocktail sized filo pastry triangles stuffed with potatoes and vegetables.

### Cocktail spring rolls

Cocktail sized spring rolls stuffed with vegetables

### Tandoori mushroom

Button mushrooms coated in a spicy gram flour batter

### Paneer and pineapple fingers

Paneer cooked with ginger, garlic & spices, served with pineapple on a cocktail stick

### Mini pitas with Lamb kofta (\*)

Grilled lamb koftas served in mini pitas with mint chutney

### Tandoori gobi

Cauliflower florets coated in an authentic blend of Indian spices

### Honey and Chilli Cauliflower

Cauliflower florets coated in an authentic blend of Indian spices and cooked in a honey and chilli marinade

### Chicken tikka

Boneless chicken marinated with yoghurt and Indian spices

### Sheekh kebabs

Bite sized portions of minced meat mixed with Indian spices

### Amritsari fish

Boneless fish marinated in a spicy batter

### Battered King Prawns (\*)

King prawns battered in a selection of Indian spices and deep fried. Served with a sweet chilli dip

### Paneer and pepper fingers

Paneer cooked with ginger, garlic & spices, served with pan fried pepper on a cocktail stick

# Starters

Vegetarian

## Alloo Tikki

Potato cakes flavoured with Indian spices and deep fried

## Spring rolls

Mixed vegetables wrapped in crispy pastry and deep fried

## Gobi Pakora

Fresh cauliflower coated in a spicy and crispy batter

## Chilli battered mushrooms

Button mushrooms coated in a spicy gram flour batter

## Channa Masalla

Boiled chick peas cook in a light masalla sauce

## Mini Samosa

Triangular shaped filo pastry, stuffed with vegetables and deep fried

## Mini Spring roll

Cocktail sized spring rolls, filled with vegetables

## Punjabi Samosa

Filo pastry triangles stuffed with potatoes and vegetables.

## Chilli Paneer

Paneer stir fried with onions and capsicums in a spicy sauce

## Paneer Pakora

Paneer filled with a mint and ginger chutney, coated in gram flour and deep fried

## Spicy Noodles with Paneer

Chinese style soft noodles cooked with a range of vegetables and paneer

## Starters

Vegetarian

### Cheese stuffed garlic mushrooms

Mushrooms stuffed with cheese and a spicy garlic filling and deep fried

### Vegetable Manchurian

Vegetable dumplings cooked in a sweet and sour marinade, sautéed with peppers and onions

### Daal Kachori

Deep fried pastry filled with a flavourful moong daal filling

### Mutter Kachori

Deep fried pastry filled with a sweet and spicy green pea mixture

## Starters

Non-Vegetarian

### Chilli Chicken

Chicken cooked with chillies, onions, green peppers with an authentic range of Indian spices

### Chicken Tikka

Boneless chicken chunks marinated with yoghurt and Indian spices

### Achari Chicken

Boneless chunks of chicken, cooked in a pickled spicy Masalla sauce

### Jeera Chicken

Boneless chicken chunks cooked with cumin seeds and Indian spices

### Chicken Wings

Chicken drumsticks deep fried with a spicy corn flour batter

## Starters

Non-Vegetarian

### Chicken Drumsticks

Chicken drumsticks deep fried with a spicy corn flour batter

### Chicken Kofteh

Chicken meatballs cooked in a thick and creamy masalla sauce

### Sheekh Kebabs

Minced lamb cooked with ginger garlic and coriander

### Achari Lamb bhuna (\*)

Lam portions marinated in yoghurt and Indian spices, pan tossed with capsicum and onions

### Lamb Chops (\*)

Succulent lamb chops, marinated with yoghurt and a selection of Indian spices

### Amritsari Fish

Boneless fish marinated in a spicy batter and deep fried

### Achaari Keema Mutter

Minced lamb cooked with spices and garden peas

### Chicken Manchurian

Chicken kofte cooked in a sweet and sour marinade, sautéed with peppers and onions

## Mains

Vegetarian

### Tarka Daal

Yellow channa daal cooked with garlic, onions, red chillis, jeera and tomaotoes

### Daal Makhani

Boiled lentils cooked on low flame with a creamy texture

### Tinda Masala

Baby pumpkin cooked in a rich masalla turka

### Mutter Paneer

Paneer cooked in a traditional masalla curry with garden peas

### Minced paneer

Minced paneer cooked with garden peas in a spicy sauce

### Shahi Paneer

Cottage cheese and onions cooked in a garlic, ginger and cashew nut paste

### Shahi Mushroom Karahi

Fresh mushrooms cooked in a rich creamy sauce

### Palak Paneer

Mildly flavoured dish consisting of spinach and paneer in a curry sauce

### Tava fry sabji

Our signature dish consisting of arbi, alloo, pindi and kerela in a rich masalla sauce

### Aloo Gobbi

Potatoes and cauliflower cooked in a masalla turka

### Paneer tikka masalla

Paneer cubes sautéed and simmered in a rich spicy gravy prepared with onions, tomatoes, garlic and ginger.



## Mains

Vegetarian

### Aloo Bengan

Potatoes and aubergines cooked in a traditional masalla

### Bengan Bhartha

Crushed aubergines cooked with onions, herbs and spices

### Mix Vegetables sabji

A selection of fresh mixed vegetables cooked in a traditional masalla turka

### Alloo Palak

Mildly spiced spinach cooked with fried potatoes

### Malhi Kofteh

Seasoned Vegetable dumplings in curry sauce

## Mains

Non-Vegetarian

### Chicken Kharai

Chicken cooked with selected spices, onions, peppers and tomatoes

### Lamb Kharai

Lamb cooked with selected spices, onions, peppers and tomatoes

### Masalla Chicken

Boneless chicken cooked in a mouth watering tomato and onion based gravy

### Masalla Lamb

Tender pieces of lamb cooked in a mouth watering tomatoe and onion based gravy

### Chicken Kofteh

Chicken meatballs cooked in a thick and creamy masalla sauce.

## Mains

Non-Vegetarian

### Palak lamb

Lamb cooked in a creamy spinach curry

### Chicken Palak

Chicken cooked in a creamy spinach curry

### Mince Keema Kharai

Minced lamb cooked with spices and garden peas

### Methi chicken

Chicken cooked in fresh fenugreek curry

### Methi Lamb

Lamb cooked a fresh fenugreek curry

## Desserts

### Ras malai

Light sponge cakes in creamy milk syrup, flavoured with almonds

### Gajjar ka halwa

A traditional sweet carrot dish served with ice cream

### Gulab Jammun

Soft milk cake balls in warm sugar syrup served with vanilla ice cream

### Falooda

A cold, sweet dessert consisting of creamy milk, vermicelli, kulfi and rose syrup

### Moong daal halwa (\*)

Moong daal caremalised with butter and sugar, delicately flavoured with saffron and cardamon

## Desserts

### Akhrot ka halwa (\*)

A rich walnut halwa cooked with desi ghee, sugar and milk

### Kulfi (\*)

Luxury, creamy Indian ice creams available in mango, pistachio or vanilla flavour

### Cheese cakes (\*)

Various flavoured cheesecakes including strawberry, lemon and raspberry

### Chocolate sponge cake

Served with strawberries, chocolate sauce and a generous portion of ice cream (\*)

### Cake selection (\*)

Mini cake selection including tiramisu, cheese cakes, profiteroles and chocolate éclairs, ideally served as a buffet

## Drinks

### Breakfast Drinks

### Masalla tea

Traditional Indian milky tea made with a blend of traditional masalla

### Sweet Lassi

A sweet, cool and refreshing yoghurt based drink flavoured with rose water

### Salted Lassi

A cool, slightly salted, yoghurt based drink

# Drinks

Arrival Drinks

## Mango lassi

A cold and refreshing yoghurt based drink made with mango pulp

## Sweet Lassi

A sweet, cool and refreshing yoghurt based drink flavoured with rose water

## Strawberry shake

Cool and refreshing yoghurt based drink flavoured with strawberries

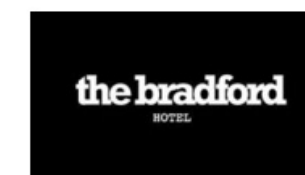
## Fresh juices

Choose from orange, cranberry, tropical and pineapple & coconut

## Milk Baddam

A nourishing and wholesome cold drink made from almonds & milk and delicately flavored with cardamom.

## Venues we work with



**Lola**  
caterers

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