

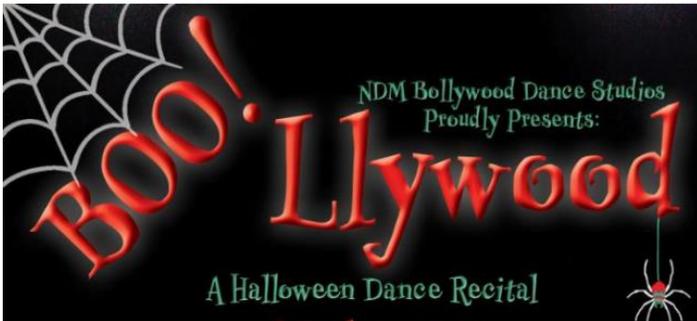


OUR POP UP MENU

HALLOWEEN DANCE
RECITAL
NOV 5, 2022



BOLLYWOOD DANCE PRODUCTIONS AND STUDIOS INC.



INDARRA CATERING



CONTACT US AT:
EVENTS@INDARRAEATS.COM

VISIT US ONLINE AT:
INDARRAEATS.COM

OUR BOO! LLYWOOD BOX MENU

EVIL CHICKEN BIRYANI BOX

Enormously popular dish around the world. Biryani is made with basmati rice, spices, chicken, and herbs!

Tender chicken in a layered rice culmination with bold flavors and a heavenly aroma!

(Includes side of Raita – yoghurt mix, and Indarra’s favorite dairy-free tikka sauce)

VAMPIRE SAMOSA BITES (VEGETARIAN)

Most loved Indian street food! Samosa is a fried pastry with a savory filling, including ingredients such as spiced potatoes, onions & peas. This one would be special at NDM Recital

(Includes side chutneys: mint and tamarind dates)

MINI SKULL NAAN

A special creation for NDM Halloween Dance Recital bound to leave you loving this cute naan bread!

GULAB JAMUN EYEBALL (SWEET)

Sweet and slimy, kids favorite, Gulab jamun sweet ball

EACH\$ 18.00

“DON’T BE A CHICKEN” NUGGETS BOX

It is a special kid’s box curation with inputs from creative mind of Nakul Dev Mahajan and Indarra team. It will leave you wanting more!!!

CHICKEN NUGGETS & FRIES

Famous chicken nuggets with Indarra’s favorite dairy-free tikka sauce. Includes side of crinkle cut fries

APPLE JUICE

Side of apple juice to get over thirst naturally

COCO CHIP COOKIE

Everyone’s favorite “Chocolate” chip cookie

EACH.....\$12.00

MANJULIKA VEGETARIAN BIRYANI BOX

Sautéed vegetables in a layered rice culmination with bold flavors and a heavenly aroma!

Vegetarian version of Chicken Biryani.

(Includes side of Raita – yoghurt mix, and Indarra’s favorite dairy-free tikka sauce)

VAMPIRE SAMOSA BITES (VEGETARIAN)

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EACH\$ 18.00

RIDING FRESH DRINKS (ADD-ON)

Indarra’s fresh house brewed drinks! Choice of One selection

TURMERIC TAMARIND TONIC (T3)

IMMUNITY BOOSTER: antioxidant, ginger

HIBISCUS MINT COOLER

REFRESHING Cooler! hibiscus flowers and mint

MANGO LASSI

Yum!!! Mango smoothie drink

EACH\$ 5.00

BOTTLED WATER\$ 2.00

GLOSSARY

Demystify words on Indian food menus and embrace the heavenly rich flavors with confidence!

Aloo [a lu]

The Indian word for potatoes, most often found in aloo gobi (spiced potatoes and cauliflower), aloo palak (curried potatoes and spinach), and aloo tikki (Indian version of a potato pancake).

Biryani [bih ree ah nee]

Mixed rice dish, often combining spices and some type of meat with rice, and partially fried. It is generally the central part of a meal, not a side dish.

Chana [chah nuh]

The Hindi word for chickpea, most often found in chana masala (chickpeas with onion, chopped tomatoes, garlic, chilis, ginger, dried mango powder, and garam masala).

Dal [dahl]

Dried split lentils served in a stew-like consistency with spices alongside roti or rice.

Garam Masala [gah ram mah sah luh]

An Indian spice mix consisting of cumin, coriander, cardamom, black pepper, cinnamon, cloves, and nutmeg.

Gulab jamun

[goo lah bah jah muhn]

Milk solids that are heated until separated from its water content, then rolled out into a doughnut dough and deep-fried as small balls. This dessert item is served warm, soaked in a syrup that incorporates green cardamom and rose water.

Korma [koar muh]

Meat or vegetables served in a curry sauce consisting of yogurt, cream, garlic, ginger, coriander, garam masala, cumin, turmeric, and chili powder.

Kulfi [kouhl fee]

Often described as “traditional Indian ice cream,” kulfi is a frozen dairy dessert available in flavors such as cream, rose, mango, cardamom, saffron, and pistachio.

Lassi [lah see]

A savory or sweet drink blended from yogurt, water, spices, and sometimes fruit. Salted lassi can contain roasted cumin, while sweet lassi are flavored with mango, strawberry, rose water, or another sugar.

Makhani [muh kah nee]

The Hindu word meaning “with butter,” most often associated with the popular rich, creamy dish made from butter and a combination of curry spices. Served in the sauce is often murgh (chicken), paneer (cheese), or dal (lentils).

Masala [mah sah luh]

Masala refers broadly to any spice mix used in Indian cuisine.

Mattar [muh teh]

Green peas as main ingredient in a sauce, often paired with paneer.

Murgh [moorg]

The Hindi word for chicken, most often seen in murgh makhani (butter chicken), murgh tikka masala (chicken in a tomato-coconut cream sauce), or murgh korma (curry chicken).

Naan [nahn] or [nan]

A pita-like flatbread, leavened and baked in a tandoori oven. It is often triangular in shape and brushed with butter, with crispy spots where bubbles form in the hot clay oven. Garlic Naan's are hot favorites.

Paneer [pah near]

A non-melting fresh cheese made by curdling heated milk with lemon juice until the cheese curds are separated from the whey. It is then compressed until solid and cubed for inclusion in dishes like mattar paneer (cheese with peas), makhani paneer (cheese in butter sauce), or saag paneer (cheese with spinach).

Papadum [pa puh duhm]

A thin, crisp wafer made from lentil or chickpea flour, fried or cooked with dry heat. Papadum are typically served at the beginning of a meal, with chutney or a combination of chopped onion, tomato, and herbs.

Paratha [puh rah duh]

An Indian and Pakistani unleavened flatbread consisting of layers of cooked dough held together by a brush of ghee or hot oil.

Pulao [pull laow]

A one-dish rice pilaf cooked in broth with mild spices and vegetables.

Raita [ry tuh]

A condiment often used to cool the palate, raita is a yogurt-based sauce, most often paired with cucumber, coriander, mint, or carrot.

Rogan josh [row guhn joh-sh]

An aromatic lamb or goat dish cooked in oil at very high temperatures, rogan josh is often bright red from the high chili content.

Roti [row dee]

A round, unleavened flatbread made from wholemeal flour, also known as chapati.

Saag [sag]

Any leaf-based Indian dish, although most often spinach, as in saag paneer (cheese with spinach) and saag gosht (lamb with spinach).

Samosa [suh mow suh]

A pyramid shaped dumpling, filled with a combination of spiced potatoes, onion, peas, lentils, or ground meat, and deep-fried until crisp and brown. This is a popular appetizer, often served with tamarind or mint chutney as an accompaniment.

Tandoori [tan door ree]

Any dish prepared specifically in a **tandoor**, a cylindrical clay or metal oven with heat generated by charcoal or wood fire. Of all the dishes cooked in a tandoor, tandoori chicken is the most common, marinated first in a spiced yogurt sauce that gives it a trademark bright red color when cooked.

Tikka [tee kuh]

The most loved marinade made from aromatic spices (including coriander, cumin, garlic powder, paprika, garam masala, ginger, mint, and chili powder) and yogurt, often used on chunks of boneless meat before cooked in the tandoor oven.

Vindaloo [vin duh loo]

A classic curry dish known for being especially spicy and hot, made from vinegar, sugar, ginger, spices, and chili peppers.