



EVENTS CATERING MENU

KINARA

INDIAN AND MEXICAN CUISINE

Since 2005

VEG - \$35 PER PAX

VEG APPETIZERS	- 3
VEG MAIN COURSE	- 5
SELECTION OF RICE	- 1
ASSORTED NAANS	- 1
GREEN SALAD	- 1
DESSERT	- 1

NON VEG - \$45 PER PAX

VEG APPETIZERS	- 2
NON-VEG APPETIZER	- 1
VEG MAIN COURSE	- 3
NON-VEG MAIN COURSE	- 2
SELECTION OF RICE	- 1
ASSORTED NAANS	- 1
GREEN SALAD	- 1
DESSERT	- 1

VEG & NON VEG

\$50 PER PAX

VEG APPETIZERS	- 2
NON-VEG APPETIZER	- 2
VEG MAIN COURSE	- 3
NON-VEG MAIN COURSE	- 2
SELECTION OF RICE	- 1
ASSORTED NAANS	- 1
GREEN SALAD	- 1
MIXED RAITA	- 1
DESSERTS	- 2

\$60 PER PAX

VEG APPETIZERS	- 3
NON-VEG APPETIZER	- 2
VEG MAIN COURSE	- 4
NON-VEG MAIN COURSE	- 3
SELECTION OF RICE	- 1
ASSORTED NAANS	- 1
GREEN SALAD	- 1
MIXED RAITA	- 1
DESSERTS	- 2



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APPETIZERS

VEGETARIAN

Mirch Aloo Rissoles

Sausage shaped mashed potatoes spiced with Indian herbs and almonds; lightly fried.

Subz Samosas

Popular deep fried triangular shaped pastry filled with a spiced potato, pea, and onion filling.

Hara Bhara Kebab

Healthy and delicious appetizer flavoured with spinach, potatoes, peas , spices, and herbs.

Tandoori Soya Chaap

Filling and nutritious vegetarian appetizer prepared with soya chaap marinated in tandoori spices.

Chilly Paneer

Paneer cubes tossed in a spicy, salty, tangy, sauce with bell peppers, garlic, ginger, green chillies, and soy sauce.

Onion Rings

Fresh onion roundels dipped in spicy batter and fried for a super crispy crust and sweet interior.

NON-VEGETARIAN

Murgh Malai Tikka (*boneless*)

Tender and juicy chicken tikka smothered in yogurt, warm spices, and fresh herbs, roasted in the tandoor oven.

Chilly Chicken (*boneless*)

Crispy boneless chicken cubes served in a sweet, spicy, and slightly sour crispy appetizer made with bell peppers, garlic, ginger, green chillies, and soy sauce.

Tandoori Murgh (*with bone*)

Char grilled chicken marinated overnight in spices, herbs and yogurt cooked over hot charcoal in a clay oven.

Murgh Kesari Tikka (*boneless*)

Boneless chicken marinated in cream, ginger-garlic paste, saffron, onion, yogurt, and a perfect blend of spices.

Murgh Achari Tikka (*boneless*)

Soft tender chicken bathed in pickling spices (Achari masala) & yogurt marinade, pan seared to perfection.

Ajwaini Fish Tikka (*boneless*)

Marinated boneless fish cooked with a hint of carom seeds finished in a tandoor

Macchli Amritsari (*boneless*)

A popular street food, lightly battered in Indian spices and herbs, in gram flour, fried to golden perfection.

Raunaq-e-Seekh Kebab (*boneless*)

Traditional minced lamb kebabs wrapped in aromatic flavours from the kitchens of the Nawabs (Kings).

MAIN COURSE

VEGETARIAN

Palak Paneer

Cottage cheese cubes cooked in a smooth, creamy, and delicious spinach gravy and Indian spices.

Paneer Makhanwala

Paneer cubes cooked in a buttery tomato cashew gravy, flavoured with spices and cream.

Kadhai Paneer

Spicy, warming, and flavourful dish made by cooking paneer and bell peppers in a fragrant and fresh ground spice powder.

Matar Paneer

Popular curry dish made with green peas and paneer in a base of onions, tomatoes, spices, and herbs.

Bhindi Do Pyaza

A dish made with okra, tempered spices, herbs, and lots of onions.

Bhindi Masala Chatpati

A spicy and tangy dish made with fresh okra, onions, tomatoes, a blend of flavourful spices, and amchur powder to give it a tangy twist.

Navratna Akbari

Nine fresh vegetables cooked in a creamy gravy and ground spices.

Aloo Gobi Sialkot

A versatile dish, the potato and cauliflower are paired together in a perfect combination.

Jeera Aloo Haradhaniya

Potatoes sautéed with cumin seed and fresh green coriander leaves.

Tawa Vegetables

Mixed vegetables made delectable on the tawa with exotic spices.

Pindi Chana Peshawari

Mouthwatering chickpea dish made with a hint of Peshawari style of cooking.

Rajma Masala

Lightly spiced, creamy, and delicious Punjabi curry made with protein rich kidney beans, onions, ginger, garlic, fragrant spices, and tangy tomatoes.

Dal Palak Jugalbandi

Traditional, healthy and protein rich, this dish is made with spinach, lentils, spices, and herbs.

Dal Kinara

Lentils cooked with Indian herbs and spices, a Kinara special.

Dal Tadka

Comforting, flavourful and hearty Indian lentil dish made with pantry ingredients for the perfect simple vegetarian Indian meal.

NON-VEGETARIAN

Murgh Pashtoom (Butter Chicken)

Aromatic golden chicken pieces cooked in the tandoor and finished in an incredible creamy makhani sauce.

Kadhai Chicken

Chicken slow cooked with tomatoes and spices in a special iron wok.

Murgh Korma

A spice based chicken gravy made with caramelized onions, ground spices and seasoned oil.

Chicken Tikka Masala

Yogurt marinated and tenderised chicken, skewered and chargrilled for incredible tandoor flavours.

Machli Sultani

Boneless fish cubes simmered in a tomato based curry.

Fish Malabari

Authentic Kerala fish curry made with creamy coconut milk and tamarind.

Goan Gosht Vindaloo

A Portuguese-influenced lamb curry where lamb is cooked in a fiery red, spicy, and tangy vindaloo sauce.

Kashmiri Rogan Josh

Boneless lamb cooked in delicate Indian herbs and spices, a specialty from Kashmir.

Keema Matar

A delicious blend of minced mutton and peas sauteed in a thick mixture of cumin seeds, cloves.

Laal Maas Rajasthani

Delicious mutton cooked in ginger garlic paste, yogurt, and turmeric, made with the combination of Kashmiri red chillies and other popular spices of Rajasthan

SIDES

Soups

Tamatar Shorba

A spicy and flavoured thick tomato based soup flavoured with a combination of spicy, sour, and sweet taste in every serve.

Mulligatawny Soup

Hailing from the early days of the British Raj, this is a curry soup, made with chicken, vegetables, and rice.

Salads

Indian Garden Salad

Sliced medley of onions, carrots, cucumber, tomato, lettuce, chilli, and lime.

Kachumber Salad

Raita

An everyday Indian salad made with cucumbers, onions, tomatoes, and fresh herbs, served as the perfect side.

Mixed Yogurts

A yogurt based dish made with freshly diced vegetables, cumin, and salt, served as the perfect accompaniment to the mains.

Rice Specialties

Basmati Rice

White Indian Basmati rice.

Saffron Rice

Fluffy and fragrant, saffron rice adds vibrant colour and floral notes to your meal.

Jeera Pulao

Basmati rice dotted with cumin seeds for the optimal flavour.

Green Peas Pulao

Basmati rice made with tasty peas, onions, and aromatic spices

Indian Bread Specialties

Assorted Naans

Relish your food with a choice of Plain Naan, Butter Naan, and Garlic Naan

DESSERTS

Gulab Jamun

A classic Indian sweet, soft, and delicious berry sized balls made with milk, sugar, rose water and cardamom powder.

Gajar ka Halwa

Traditional Indian dessert made by simmering fresh grated carrots with full cream milk, sugar, and ghee, delicately scented with cardamom powder, and garnished with chopped nuts.

Zaffrani Rasmalai

Milk dumplings soaked in a sweet cream with saffron, often topped with nuts.

DRINKS

Masala Chai (Tea)

\$4.00

A staple in every Indian household, Masala Chai is flavoured by brewing tea leaves with sugar, milk, and other ingredients.

Plain Lassi

\$4.00

A coolant for the body, this drink is made by blending water/milk with yogurt and ice to achieve the perfect consistency.

Sweet Lassi

\$4.00

A cooling, refreshing, probiotic drink perfect for the warm summer months, made with yogurt, and sugar.

Salted Lassi

\$4.00

A cooling Indian yogurt drink made with roasted cumin seed powder and black salt; the perfect digestif.

Mango Lassi

\$4.00

An all-time favourite fruity, thick, and creamy summer drink, that combines the sweetness of mangoes with the tanginess of yogurt.