

INDIAN FLAVORS



EUROPE MAP

KITCHEN CARAVAN SERVICES Across Europe



Tradition, Beyond Excellence



JAIN MENU



KITCHEN CARAVAN SERVICES ACROSS EUROPE

*This menu is for sample only. All menu items can be customized to your preferences.
Kitchen Caravan 6 Months Advance Booking Compulsory.*

E-mail: indefoodbites@gmail.com | Website: www.indefoodbites.net



JAIN MENU **APPETIZERS**

HOT APPETIZERS

CUT MIRCHI

Jalapeno peppers filled with garam masala and fried crisp.

PANEER POPPERS

Shallow fried desi style cottage cheese poppers.

KACHORI (LILVA, KHASTA, MARWARI)

Whole flour fried puffs with a variety of fillings, and served with sweet tamarind chutney.

GOTA (METHI, SPINACH, KELA)

A chick pea flour savory snack flavored with fenugreek leaves.

DAL VADA

Fried split bengal gram with spices, served with mint and sweet tamarind chutney.

BAJRI VADA

Gujarati style vada made from pearl millet flour, spices, and herbs.

FAFDA/ PAPDI GATHIYA

Deep fried snack made with gram flour, turmeric and carom seeds. Served with besan chutney.

PATRA

Sweet, spicy and salty snacks made with colocasia leaves, and stuffed with a spicy mixture.

SEV KHAMNI

Made with khaman, topped with chutney and sev.

IDLI WITH CHUTNEY

Steamed cake made from fermented black lentils and rice batter. Served with sambhar and chutney.

COLD APPETIZERS

DHOKLA (KHAMAN, EDADA, SANDWICH)

Spongy and lentil flour cake.

DAHI VADA

Soft lentil doughnuts soaked in tempered yogurt, topped with tamarind chutney and paprika masala.

KHANDVI

Rolls made of a besan and curd batter, tempered with cilantro, coconut slices and mustard seeds.

HANDVO

Gujarati savory cake made with rice, lentils and vegetables, tempered with mustard and sesame seeds.

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CURRIES & SUBZIS

Indian stir fried cauliflower with cashew nuts garnished with chopped cilantro leaves.

CHANA MASALA

Chickpeas sauteed in mild spices, garnished with cilantro, and tomatoes.

BHARELA BHINDA

Stuffed okra pan fried with traditional masala.

MUTTAR PANEER

Curried peas cooked with home-made cottage cheese in a light sauce.

KADHAI PANEER

Semi dry curry made with cottage cheese, bell peppers and spices.

GATTA CURRY

Curry made with besan, jeera, fennel seeds, salt, chilly powder, hing, and black peppercorns.

METHI MALAI MUTTAR

Green peas cooked in a rich sauce flavored with fenugreek leaves.

GUJARATI DAAL

Daal made with tuvar dal in spice mix with green chilli, grated ginger and chopped tomatoes.

RASAWALA MOONG

Pressure cooked whole green moong lentils, tomatoes, cumin seeds, and indian spices.

PAANCH KATHOL

Combination of five lentils, heavily spiced but slightly sweeter based curry.

KAJU KARELA

Semi dry crunchy dish cooked with bitter melon and cashewnuts.

TINDORA CAPSICUM

Lightly spiced, semi dry dish made with ivy gourd and capsicum.

CAULIFLOWER & NUTS

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RICE

LEMON RICE JEERA RICE PEAS PILAF

MOONG DAAL KHICHDI VAGHARELI KHICHDI FADA

KHICHDI

STEAMED BASMATI RICE

BREAD

CHAPATI/ ROTLI

NAAN (PLAIN, BUTTER, MASALA) WHOLE WHEAT POORI

BHAKRI

BAJARI ROTLA METHI THEPLA POORAN POLI

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SWAMINARAYAN MENU



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Jalapeno peppers filled with garam masala and fried crisp.

CASHEWNUT ROLLS

Potato croquettes coated with cashew nuts.

ALOO SABUDANA TIKKI

Tapioca coated, deep fried potato patties.

CLUB SAMOSA

Fried triangular turnovers filled with potatoes and green peas, served with mint and tamarind chutney.

PANEER POPPERS

Shallow fried desi style cottage cheese poppers.

GOTA (METHI, SPINACH, KELA)

A chick pea flour savory snack flavored with fenugreek leaves.

VADA (DAL, BATATA, CORN, SABUDANA)

Soaked urad dal is ground together with spices and deep fried.

ASSORTED VEGETABLE PAKORA

Assorted vegetable fritters, served with mint chutney.

VEGETABLE KEBAB

Mixed vegetable croquettes served on a cocktail skewer.

PANEER MASALA CUTLETS

Mixed vegetable patties filled with paneer.

HARYALI PANEER TIKKA

Home made cottage cheese flavored with herbs and spices.

KACHORI (LILVA, KHASTA, MARWARI)

Deep fried balls made of flour and ghee. Stuffed with spicy moong dal filling, and served with sweet tamarind chutney.

SEV KHAMNI

Made with khaman, topped with chutney and sev.

BAJRI VADA

Gujarati style vada made from pearl millet flour, spices, and herbs.

PATTICE (SURTI, FARARI)

Shallow fried cutlets made with potatoes and coconut.

PATRA

Sweet, spicy and salty snacks made with colocasia leaves, and stuffed with a spicy mixture.

COLD APPETIZERS

DHOKLA (KHAMAN, EDADA, SANDWICH)

Spongy and lentil flour cake.

DAHI VADA

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CHANA MASALA

Chickpeas sauteed in mild spices, garnished with cilantro, and tomatoes.

BHINDA MASALA

Okra, cooked with diced tomato and spices.

ALOO GOBI MUTTAR

Fresh cauliflower and potatoes sauteed with tomatoes, and seasoned with herbs & spices.

KADHAI PANEER

Semi dry curry made with cottage cheese, bell peppers and spices.

SURTI UNDHIU

A medley of potatoes, yam, eggplant, papdi, muthia cooked in green masala curry.

METHI MALAI MUTTAR

Green peas cooked in a rich sauce flavored with fenugreek leaves.

GUJARATI DAAL

Daal made with tuvar dal in spice mix with green chilli, grated ginger and chopped tomatoes.

RASAWALA MOONG

Pressure cooked whole green moong lentils, tomatoes, cumin seeds, and indian spices.

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TINDORA BATATA

Lightly spiced, semi dry dish made with ivy gourd, potato and capsicum.

CAULIFLOWER & NUTS

Indian stir fried cauliflower with cashew nuts garnished with chopped cilantro leaves.

RICE

LEMON RICE

JEERA RICE

PEAS PILAF

MOONG DAAL KHICHDI

VAGHARELI KHICHDI

FADA KHICHDI

STEAMED BASMATI RICE

BREAD

CHAPATI/ ROTLI

NAAN (PLAIN, BUTTER, MASALA)

WHOLE WHEAT POORI

BHAKRI

BAJARI ROTLA

METHI THEPLA

POORAN POLI

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