

FINGER FOOD



Design your menu from the items following.
Chef and wait staff are required onsite at your event to produce and deliver these menu items.
Bespoke menus are available on request. Additional charges may apply.
For a full proposal please contact events@urbangourmet.co.nz.

Devil Chicken Skewer, spicy Sri Lankan chicken thigh cooked in cayenne pepper, mustard seed (D, G)

Lamb Shami Kebab, pan seared lamb cooked in garam masala, served with mint chutney (G)

Afgani Chicken Tikka Skewer, chicken thigh cooked in yoghurt and spices (G)

Chilli Garlic Prawns, sauté prawns dusted in chilli and garlic paste (D, G)

Fish Pakoda, lightly battered market fish, served with raita (G)

Tandoori Salmon Kebab, char grilled salmon marinated in a garlic, ginger paste and spices

Hara Bhara Kebab, spinach, peas, potato, Indian spices (V)

Vegetable Pakora, garam masala, turmeric, spiced tomato relish (V)

Dahi Poori, yoghurt, tamarind (V)

Mixed Bajis, lemon, coriander chutney (G, VG)

D = Made without dairy G = Made without gluten V = Vegetarian VG = Vegan
VGO = Vegan option

Please note our meals are prepared in a kitchen that handles Gluten, Dairy, Egg, Soy, Fish, Shellfish, Tree Nuts, Peanuts, Sesame, Sulphites and Lupin and may contain traces of allergen residues.

MAINS



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FISH

Fish Malabari, korma sauce, coconut milk, mustard seeds, curry leaves (G)

Goan Fish Curry, coconut cream, mustard seeds, toasted curry leaves (G)

CHICKEN

Murg Curry, chicken breast cooked a tomato and coriander curry (G)

Murg Makhani, boneless chicken cooked in creamy spiced tomato gravy, fresh cream (G)

Murg Hariyali, chicken cooked in a yoghurt and cashew gravy, finished with spinach (G)

Murg Korma, Mughlai chicken flavoured with coconut, simmered in yoghurt, topped with saffron threads (G)

Hyderabadi Chicken Biryani, coriander, mint, onion (G)

LAMB

Kadhai Ghost, seared lamb, fresh tomatoes, ginger, course Indian spices (G)

Lamb Rogan Josh, spicy Kashmiri curry, white vinegar, fennel seeds, ginger (G)

Lamb Korma, lamb cooked in almond, cashew and yoghurt, lightly spiced creamy sauce (G)

Lamb Biryani, saffron, yoghurt, caramelised onion (G)

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VEGETARIAN

Kadhai Paneer, fenugreek seeds, garlic, green peppers, tomato

Hyderabad Dal, split chickpeas, spinach, tomato, tamarind, mustard seed and curry leaf
(G)

Malai Kofta, panner kofta, korma sauce, cashew nuts, mild spices

Paneer Makhani, cottage cheese cubes, creamy sauce made of fresh tomatoes and delicate spices (V)

Palak Paneer, cooked in spinach gravy (V)

Vegetable Jalfrezi, rich vegetable stew, tomatoes, coriander, lemon, lime, gravy (V)

Chana Peshawari, chickpeas, onions, herbs, tomatoes (V)

Phool Gobi Banarasi, cauliflower, potatoes, garlic, ginger, onion, tomato (V)

Aloo Zeera, diced potatoes tempered with cumin seeds, cooked with yoghurt (V)

Dal Makhani, slow cooked black lentils, kidney beans in a tomato gravy, cream (V)

Seasonal Vegetable Biryani, saffron, yoghurt, brown onion (G)

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SIDES



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SALAD

Papdi Chaat, lentil cracker, potatoes, tomatoes, chickpeas, yoghurt, fresh mint, tamarind chutney (V)

Mughlai Corn, corn kernels, onion, green peppers, fresh ginger, spices (G, V)

Aloo Chaat, stir fried potatoes tossed with garam masala, chopped onion, coriander leaves, tamarind chutney (VG)

Sprouted Moong Salad, green sprout blend with Indian spices (G, VG)

Kachumber Salad, cucumber and tomato (G, VG)

Sprouted Chana Salad, chickpea, tomato, onion, chilli (G, VG)

RICE

Jeera rice (G, VG)

Pudina rice (G, VG)

Matar pulao (G, VG)

Ghee rice (G)

Plain basmati rice (G, VG)

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SIDES

urban
GOURMET

BREAD

Garlic naan (VGO)

Plain naan (VGO)

Roti (VGO)

ACCOMPANIMENTS

Raita (G, V)

Mint chutney, tamarind chutney, mixed pickles (G, V)

Poppadum (V)

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DESSERTS



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Ras Malai, paneer, almonds, pistachio, rose water, saffron Jalebi, yoghurt, sugar syrup, coconut (V)

Kulfi, mango, chocolate ice cream (G, V)

Carrot Halwa (G, V)

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