



CATERING MENU

Meals are available for 20 people and above.

Ts & Cs Apply

STARTERS

1. Mutton mince samoosa, chicken mince samoosa, potato samoosa, sweetcorn samoosa
2. Crumbed mushrooms
3. Kebaabs on skewers with coloured peppers & onions
4. Chicken boti on skewers with red peppers & onions
5. Lamb malai on skewers with yellow peppers & onions
6. Mutton finger kasbah kebaabs with almond filling - chicken or mutton mince
7. SMC chicken pieces [crumbed assorted pieces/drumsticks] - chicken strips / wings
8. Kebaab & chicken boti on skewers with peppers /onions
9. Kebaab / lamb & chicken boti on skewers with peppers / onions
10. Mini mix [chops/drumsticks/chips] (battered / crumbed)
11. Shammi kebaab with herbs & sliced boiled eggs filling
12. Potli [mini kebaab/chicken boti/lamb malai in foil
13. Crumbed chops with batter & secret herbs
14. Chapli kebaab [mini mince patty with tandoori spice]
15. Chicken spring rolls, prawns spring rolls, vegetable spring rolls
16. Tempura Prawns
17. Kebaab with cheese filling (cheesy kebaab) Mutton / chicken mince
18. Battered & fried drumsticks with sautéed potatoes
19. Bhajia (Potato / Spinach / Original)

All the above items are served with dip & garnish.

SWEET DISH

1. Mawa gajar halwa garnished with almonds
2. Malaysian sojee garnished with almonds
3. Mawa saafi sojee with custard
4. Mawa dhoodi halwa garnished with almonds
5. Mawa badaami halwa garnished with almonds
6. Vermicelli with cream & almonds
7. Jarda / solo [pineapple jarda]
8. Laapsi [laapi]
9. Malai kheer with almonds / sultanas
10. Turkish delight sojee
11. Mi sojee (with Solly Manjra's secret syrup)
12. Badaam dhood (hot milk with ground almonds, cream, sultanas, vermicelli)

STARTER SOUP

1. Traditional lamb /chicken haleem served with lemon
2. Creamy Malaysian chicken corn soup
3. Thai soup with noodles & chicken fillet
4. Bihari soup with butternut & fillet
5. Veg soup
6. Thai seafood soup with shredded prawn meat
7. Mogli soup with Thai noodles
8. Malaysian soup (chicken)
9. Tomato and onion soup
10. Kitchro (Solly Manjra's secret ingredients)
11. Paya haleem/curry (100 people & above only)

All the above items are served with an option of assorted rolls / naan / lemons.

1. Pot roast chicken
2. Tandoori chicken
3. Portuguese chicken with secret spices
4. Chilli chicken [fillet] with tomato gravy
5. SMC chicken [battered / crumbed]
6. Chicken tikka [quarters / smaller]
7. Whole spring chicken
8. Chicken methi bajee with potato wedges
9. Chicken stew with patha
10. Agra chicken

Lamb dishes

1. Traditional lamb kalya with potatoes (Manjra Mota's special)
2. Karai ghosh [lamb cubes] in masala gravy
3. Badshai lamb with pickled onions, Fried almonds & baby potatoes
4. Lahore lamb with potato, sliced tomato & onions (round)
5. Adhan ghosh with baby potato / salt / pepper, sliced tomato & onions - saucy
6. Turkish lamb with BBQ sauce & baby potatoes
7. Roast lamb leg slices with gravy
8. Whole lamb leg roast with gravy
9. Lamb stir-fry
10. Jalfrezi lamb with julienne coloured peppers
11. Karai steak [julienne] in masala gravy
12. Lamb curry with green chillies/dhania with potatoes
13. Iranian leg of lamb
14. Indian veg stew with lamb pieces garnished with patha

All the above items are available with the following:

Maxi veg [butternut, sweet potato, baby carrot] Irish veg [patty pan, baby gem, baby marrow, butternut] in a creamy sauce

Fried potato chips / wedges (masala/seasoned/salt only)

SALADS

1. French salad with dressing
2. Greek salad with olives/feta & dressing
3. Gardanian salad with fresh fruits in season & dressing
4. Thai salad with noodles & dressing
5. SMC salad with fruits/olives/feta/pecan/sesame/noodles/red lettuce & dressing (exotic)
6. Samble salad with onion/tomato/dhania/chillies
7. Rashmee salad with the works & dressing (Fried almonds/Badaam/Fried thill sprinkled on top)
8. Beetroot & onion salad
9. Beans salad with peppers
10. Chicken salad with creamy dressing
11. Hawaiian Salad
12. Katchumbar salad
13. Lebanese salad (Assorted separated ingredients)

Braai

14. Pasta salad with cream / mayonnaise
15. Potato salad with mustard & mayonnaise
16. Toss / mix salad with dressing

CHICKEN DISH

1. Traditional chicken kalya with eggs / potatoes
 2. Chicken musallam with baby potatoes
 3. Butter chicken [boneless / on the bone]
 4. Chicken curry with potatoes
 5. Chicken karai [fillet] in masala gravy with dhania
 6. Mancurian chicken (Amlı infused chicken) Red
 7. Coimbra chicken with secret Coimbra sauce
 8. Saucy Sarani chicken
- Rajasthani chicken (red sauce)

STEAK DISHES

1. Peppered steak in a creamy sauce
2. Masala steak
3. Saucy Shaista fillet steak
4. Jalfrezi steak strips with Julienne pepper
5. Karai steak (masala gravy)
6. Sithari steak (with red chilli flakes & onions)

VEGETABLE DISHES

1. Vegetable Biryani
2. Vegetable Dhall
3. Irish vegetables in a creamy sauce [patty pan/marrow/gem quash/butternut/corn/carrots/sweet potato]
4. Vegetable stew with patha on top
5. Sugar beans & potato
6. Green beans & potato with peas
7. Moongh dhall
8. Tomato chutney with brinjal
9. Paneer chutney with peas
10. Gram dhall with calabash
11. Vegetable pasta
12. Vegetable dhall with brinjal and calabash
13. Vegetable stir-fry
14. Potato curry with Peas
15. Soya prawn chutney
16. Traditional kari kitchree

Option of Aloo fry, Cubed butternut, fried brinjal

SEAFOOD DISHES

1. Fish biryani with sliced potatoes
2. Fresh fish curry
3. Fish ladhoo with sliced potatoes
4. Whole masala fried fish
5. Battered and fried Fish & chips
6. Masala fillet [fried] with chutney & pepper toppings
7. Prawn curry in tomato gravy (peshwari prawns)
8. Saucy Agra Peri-peri prawns [shell on] with Manjra Mota's special sauce
9. Lemon & Garlic prawns butterflied
10. Prawns paella
11. Prawns stir-fry
12. Prawn karai in masala gravy
13. Masala fried Pangasius fish
14. Iklaasi prawns

Manjra Mota's Traditional RICE DISHES

1. Traditional lamb / special lamb biryani
2. Lamb lucknowi biryani [carrots/cashews/peas/boiled eggs/fried almonds]
3. Chicken lucknowi biryani [peas/carrots/eggs]
4. Lamb Badshahi Palau [carrots]
5. Chicken Badshahi Palau [cashew/eggs/peas]
6. Mutton aknie with mint/mix veggies/potatoes
7. Chicken aknie with mint/mix veggies/potatoes
8. Traditional chicken biryani with eggs/potato
9. Savoury rice with mix veggies
10. Seafood paella
11. Prawn Biryani
12. Fish Biryani

BREAD ROLLS

1. Mini Naan
2. Medium Q rolls
3. Medium long rolls
4. Finger rolls
5. Roti's
6. Pita bread
7. Portuguese rolls
8. Garlic rolls
9. Puri's
10. Rogni/Garlic Naan

BEVERAGES

1. Cool drinks [1.25 litre]
2. Can cool drinks
3. Passion fruit [lemonade]
4. Cola tonic [lemonade]
5. Bombay crush
6. Bottled water
7. Water in jug with lemon and mint
8. Sparkling water

DESSERTS

1. Fruit salad & ice-cream
 2. Crème caramel
 3. Trifle
 4. Mini milk tarts
 5. Mini lamingtons
 6. Mini éclair
- Black forest cakes

1. Mini Swiss rolls
2. Bombay crush
3. Malva pudding
4. Finni [tasty wheat/milk/cream/flavouring]
5. Kulfi ice cream

BRAAI

1. Mutton sausages/chicken sausages
2. Mutton kebaab/chicken kebaab
3. Lamb chops
4. Tandoori chicken fillets
5. Tandoori chicken pieces
6. Boerewors
7. Mutton sausaties/chicken sausaties
8. Fillet steak
9. Tandoori kingclip
10. Whole fish
11. Chicken tikka
12. Seekh kebaabs
13. Fish tikka
14. Mutton /chicken boti /steak [deboned]
15. Spare ribs
16. Drumsticks, wings
17. Cocktail sausage

All the above items are served with sauces/beans salad/toss salad/potato salad/pasta salad /bread rolls.