

CATERING MENU



Appetizers

- Chicken 65
- Kathi Roll
(Paneer or Chicken)
- Mixed Vegetable Bhajia
- Chili Milli Gobhi
- Chili Paneer
- Samosa
(Vegetable or Meat)
- Murgh Malai Kebab
- Stuffed Aloo Tikki
- Rechado Prawns
- Tandoori Chicken Tikka
- Seekh Kebab
(Lamb or Chicken)
- Chicken or Fish Pakora
- Reshmi Kebab (Chicken)
- Chili Chicken or Paneer
- Boti Kebab (Lamb)
- Shami Kebab
- Chicken Bhuna
- Potato Vada
- Paneer Pakora
- Chaat Papri
- Bhel Puri
- Fruit Chaat
- Amritsari Paneer Tikka
- Mirch Pakora
(Jalapeño Pepper)
- Manchurian
(Vegetable or Chicken)

Vegetarian Specialties

- Shahi Paneer
- Channa Masala
- Aloo Gobhi
- Bhindi Masala
- Mushroom Karahi
- Baingan Bahaar
- Classic Black Dal
- Dal Tadka
- Jackfruit Mushroom unchi
- Paneer Lababdar
- Kadala Black Chickpeas
- Paneer Bhindi Nayanantara
- Maghaz Methi Paneer
- Dal Makhani
- Chukundari Kofta
- Chana Masala
- Baingan Bharta
- Shahi Paneer
- Aloo Gobhi
- Bhindi Masala
- Dal Tadka
- Matar Paneer

Tandoori / Tawa Specialties

- Punjabi Herb Salmon
- Hariyali Chicken Kebab
- Coconut Garlic Shrimp
- Amritsari Paneer Tikka
- Lamb Chops
- Tandoori Chicken Tikka

Salads & Raita

- Mixed Salad
- Kachumber Salad
- Dahi Bhalla
- Cucumber Raita
- Pakori Raita



Seafood, Poultry & Lamb

- Lamb Rogan Josh
- Crab Baghara
- Chingri Malai Curry
- Grouper Puli Munchi
- New Delhi Butter Chicken
- Mirchi Malai Murgh
- Marwadi Chicken
- Kesar Malai Lamb
- Anjeer Ananas Lamb

Classic Curries

Choose Chicken / Paneer / Lamb / Goat / Shrimp / Salmon / Mix Vegetables in the following curries

- House Curry
- Korma
- Sabjiwala
- Patia
- Saag
- Vindaloo
- Tikka Masala

Rice Dishes

- Biryani
- Tomato Rice
- Coconut Rice
- Peas Pulao
- Kashmiri Pulao
- Basmati Jeera Rice

Breads

- Naan
- Garlic Naan
- Roti
- Chapati
- Paratha
- Amritsari Kulcha
- Flamin' Naan
- Amritsari Paratha
- Paneer Bhatura
- Gluten-Free Bread
- Poori
- Bhatura Plain

Accompaniments

- Papadum
- Mango Chutney
- Achar
- Tamarind Chutney
- Mint Chutney
- Tikka Masala Sauce
- Hot Vindaloo Sauce
- Small Rice
- Sautéed Seasonal Vegetables
- Onion, Chili & Lemon

Desserts

- Hibiscus Rose Kulfi
- Cacao Walnut Kulfi
- Gulab Jamun
- Kheer
- Mango Cake
- Rasmalai
- Gajar Ka Halwa
- Firni
- Mango Pudding
- Rabri
- Choice of Ice Cream

Kanak Indian Kitchen brings people together through unforgettable dining experiences, modern Indian cuisine, and exceptional hospitality. Whether you are planning an intimate celebration, elegant wedding event, corporate gathering, or large social occasion, our team creates customized experiences designed to impress every guest.

From beautifully curated menus and interactive chaat stations to live tandoor cooking and full-service event staffing, every detail is thoughtfully crafted to make your event seamless, vibrant, and memorable. Host with us or let us bring the experience to your venue.

