



NURA WEDDING MENÙ - GAJARATI MENÙ

STARTERS / CANAPÈS

- Mixed Bhajia
- Methi Gota
- Jungle Bhajia
- Chilli Mogo
- Dhokla
- Gathia
- Chilli Paneer
- Paneer Bhajia
- Paneer Shashlik
- Daal Bhajia
- Dahi Wada
- Patra
- Khandv
- Spring Rolls
- Gujarati Samosa
- Punjabi Samosa
- Harra Bhara Kebab
- Cocktail Dosa
- Cocktail Uttapam
- Kanjeevaram Idly
- Khasta Kachoori Peas
- Cocktail Dosa
- Cocktail Uttapam
- Kanjeevaram Idly
- Khasta Kachori Daal
- Khasta Kachoori Peas
- Cocktail Dosa
- Cocktail Uttapam
- Kanjeevaram Idly
- Kaji Corn Rolls

MAIN COURSES

VEGETARIAN CURRIES

- Kadi
- Aloo Saak Rasawala
- Aloo Saak (Dry)
- Aloo Baingan
- Aloo, Baingan & Peas
- Baingan & Peas
- Undhiu Saak
- Corn Saak
- Mixed Vegetables Saak
- Bhindi Saak (Dry)
- Channa Kabuli
- Channa Batata
- Aloo Channa
- Methi Aloo
- Saag Aloo
- Saag Channa
- Rajma & Sweet Corn
- Tindora & Capsicum
- Paneer Masala
- Mutter Paneer
- Moong (Dry)
- Tuver Daal
- Mixed Daal
- Moong Daal
- Daal Makhani
- Val Gujarati Style
- Kala Channa
- Kofta Curry
- Sambharo
- Turia Patra

SUNDRIES

- Mint Chutney
- Yoghurt Chutney
- Green Chutney
- Ambli Chutney
- Tomato Chutney
- Coconut Chutney

SUNDRIES

- Plain Rice
- Peas & Rice
- Vegetable Rice
- Jeera Rice
- Vegetable Biryani
- Onion Biryani

FARADI

- Sabudana Khichdi
- Faradi Pattis
- Mogo Fried
- Mogo Rasawala
- Faradi Chewda
- Faradi Dahi Wada

PICKLES

- Matoki
- Faradi Kadi
- Mixed Pickle
- Mango Pickle
- Chilli Lemon
- Chilli Pickle
- Gajar Mirchan

OTHERS

- Papad – papdi
- Plain Puri
- Fruit Punch
- Puri Masala
- Plain Bhatua
- Thandai
- Methi Roti

DRINKS

- Khas Khas Sherbet
- Fur Fur
- Lassi (Salt, Sweet, Mango)

DESSERT

- Mohanthal
- Amrat Paak
- Gulab Jamoon
- Plain Barfi
- Almond Barfi
- Chocolate Barfi
- Barfi Truti Fruity
- Rajbhog
- Churma Barfi
- Bundi (Loose)
- Plain Penda
- Mawa Pendi
- Lapsi
- Lapsi Soji
- Churma Ladoo
- Motichoor Ladoo
- Meshub
- Kajukatri
- Jalebi
- Finger Rolls
- Pista Rolls
- Kaju Rolls
- Phoolkhaja
- Gajjer Halwa
- Rasmalai
- Chum Chum
- Kala Jamoon
- Soun Papdi
- Rasgula
- Shrikhand
- Fruity Shrikhand

NURA is able to provide service from A to Z on the subject of Wedding Catering.

Our staff will cut the best solution designed on your needs but enriched by our experience in organizing and managing large events characterized by typical Indian elements but at the same time innovative and contemporary.

A traditional and very elaborate wedding, of any religious faith, rather a fresher and more contemporary one, perhaps even setting up a Street Food station served directly from the food truck, will find with us a food destined to be remembered for a long time.

Whether it's a small private gathering, a cocktail party, a large reception or a destination wedding, our commitment and attention to detail remain the same in every phase: from the initial request to an impeccable execution on the day event.

We limit the number of commitments we make to maintain the highest standards and provide unique products and services, but above all to give each of our customers our undivided attention and time.

Our personalized menus include gourmet, traditional and contemporary selections and healthy, vegan and gluten-free offers.

Extravagant or simple, contemporary or traditional, we design, create and coordinate your menu with attention to detail and a sense of style and style. With a repertoire of different cuisines to choose from (North Indian or South Indian), we can create exclusive and inspired menus with the flexibility and variety that our customers desire.

Only in this way every wedding will be an unforgettable experience.

N U R A



NURA INDIAN FOOD SRL

via Montanelli 16/C

50065 Pontassieve (Firenze) ITALY

P.I. 07437090488

web: www.nuraindianfood.com

mail: info@nuraindianfood.com

facebook: [@nuraindianfood](https://www.facebook.com/nuraindianfood)

instagram: [@nuraindianfood](https://www.instagram.com/nuraindianfood)