



NURA WEDDING MENÙ - PUNJABI MENÙ

STARTERS / CANAPÈS

VEGETARIAN:

- Cocktail Samosa
- Cocktail Uttappam
- Jungle Bhajia
- Malai Paneer Corn Kebab
- Mogo Masala
- Paneerchilly Manchurian
- Paneer Haryali Tikka
- Paneer Shashlick Tikka
- Paneer Tandoori Tikka
- Rajasthani Sulla Kebab
- Aloo Tikki
- Satrangi Kebab
- Spring Rolls
- Vegetable Pakora
- Vegetable Puffs
- Falafel
- Hara Barra Kebab
- Vegetable Kathi Kebab Roll
- Peas Pattice
- Aloo Papdi Chat
- Aloo Tikki Chat
- Bhalla Chat
- Bhelpoori Chat
- Chat Baskets
- Kalkattia Fruit Chat
- Punjabi Samosa Chat
- Tandoori Aloo Chat

NO VEGETARIAN:

- Chicken Achari Tikka
- Chicken Chilly Tikka
- Chicken Dum Kebab
- Chicken Haryali Tikka
- Chicken Jeera Tikka
- Chicken Methi Tikka
- Chicken Tokri Tikka
- Chicken Malai Tikka
- Chicken Kali Mirch Tikka
- Chicken Paar Kebab
- Chicken Reshmi Kebab
- Chicken Shashlick Tikka
- Chicken Tandoori Tikka
- Chicken Tangri Tikka
- Chicken Tava Tikka
- Raga Chicken
- Fish Ajwaini Tikka
- Fish Amritsari Tikka
- Lamb Achari Tikka
- Lamb Boti Kebab
- Lamb Chops
- Lamb Gooler Haseena
- Lamb Seekh Kebab
- Lamb Shashlick Tikka
- Lamb Sikampuri Kebab
- Lamb Tava Tikka
- Tandoori King Prawns
- Tiger Chilly Prawns
- Tropical Prawns

MAIN COURSES

VEGETARIAN CURRIES

- Achari Mirch Benarsi
- Aloo Baingan
- Aloo Capsicum
- Aloo Hyderabadì
- Arbi Masala
- Banarsi Kofta
- Bharwan Baingan
- Bhindi Benarsi
- Bhindi Kurmuree
- Bhindi Masala Spring Onion
- Bombay Aloo
- Daal Mixed
- Daal Channa Loki
- Daal Makhani
- Daal Yellow Tadka
- Gobhi Aloo
- Gobhi Mutter
- Gobi Nawabi
- Jeera Aloo
- Kaju Sweetcorn
- Malai Aloo Dum
- Mushroom Bhuna
- Mushroom Spring Onion
- Mutter Paneer
- Palak Aloo
- Palak Kofta
- Palak Lotousroots
- Palak Mushrooms
- Palak Sweetcorn
- Paneer Bhurji
- Paneer Butter Masala
- Paneer Karahi
- Paneer Palak
- Paneer Pasanda
- Sarson Ka Saag
- Tinda Mulayam
- Vegetable In Garlic Sauce
- Vegetable Jalfrezi
- Vegetable Korma
- Vegetable Noodles
- Vegetable Tava Masala
- White Channa Masala
- White Channa Pindi

CHICKEN (NO VEG)

- Chicken Achari Korma
- Chicken Chilly Masala
- Chicken Dhingri Dulma
- Chicken Dopiazza
- Chicken Jalfrezi
- Chicken Jeera Masala
- Chicken Karahi
- Chicken Laccha Masala
- Chicken Methi Chaman
- Chicken Saagwala
- Chicken Tava Masala
- Chicken Tikka Masala

MUTTON (NO VEG)

- Lamb Chilly Masala
- Raada Lamb
- Lamb Chop Masala
- Lamb Hyderabad
- Lamb Jalfrezi
- Lamb Karahi
- Lamb Keema Peas
- Lamb Methi Chaman
- Lamb Pasanda Korma
- Lamb Rogan Josh
- Lamb Saagwala
- Lamb Tava Masala
- Lamb Kofta

FISH (NO VEG)

- Prawns Masala
- Fish Masala

RICE

- Jeera Pulao
- Keasar Pulao
- Chinese Fried Rice
- Chicken Biryani
- Lamb Biryani
- Vegetable Biryani
- Afghani Pulao
- Mutter Pulao
- Lamb Pulao
- Chicken Pulao
- Sevian Pula

SIDES DISHES

SALAD & RAITA

- Aloo Raita
- Boondi Raita
- Cucumber Raita
- Mixed Raita
- Pineapple Raita
- Dahi Bhalle
- Tadke Wala Dahi
- Green Salad Sliced
- Kachoombar Salad
- Onion Salad
- Mexican Salad

PICKLES (VEG)

- Lime Pickle
- Mix Veg Pickle
- Chilli Pickle

BREADS (VEG)

- Dhaniya Nan
- Kaloongi Nan
- Onion Kulcha Nan
- Garlic Kulcha Nan
- Laccha Parantha
- Missi Roti
- Sheermal Naan

DESSERTS

- Rasmalai
- Angoori rasmalai
- Gaggar halwa
- Moong badam halva
- Gulab jamoon
- Kala jamoon
- Kheer maharini
- Phirni
- Shahi tukra
- Fruit cocktail
- Kulfi falooda
- Malai kulfi
- Jalebi
- Malai pooda
- Vanilla ice cream
- Fresh fruit salad

LASSI

- Plain Lassi
- Mango Lassi
- Pistacho Lassi
- Salt Lassi

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)