



NURA WEDDING MENÙ - SRI LANKA MENÙ

STARTERS

VEGETARIAN:

- Masala Vadai
- Patties
- Vegetable Cutlet
- Vegetable Samosa

NON VEGETARIAN

- Fried Chicken
- Fried Fish
- Fried Mutton
- Egg Hopper
- Godamba Rotti
- Hopper
- Idiappa Kothu
- Kothu Rotti

MAIN COURSES

MEAT DISHES

- Chicken Bhuna
- Chicken Korma
- Chicken Madras
- Chicken Spinach
- Chicken Vindaloo
- Lamb Bhuna
- Lamb Korma
- Lamb Madras
- Lamb Spinach
- Lamb Vindaloo
- Gobhi Mutter
- Gobi Nawabi
- Jeera Aloo
- Kaju Sweetcorn
- Malai Aloo Dum
- Mushroom Bhuna
- Mushroom Spring Onion
- Mutter Paneer

CURRY DISHES

- Chicken Ceylon
- Dry Fish Ceylon
- Fish Ceylon
- Mutton Ceylon
- Prawn Ceylon
- Chilly Chicken
- Chilly Chicken Masala
- Butter Chicken
- Ginger Chicken
- Fish Masala
- Lamb Masala

VEGETABLE CURRY

- Bhindhi Bhajee
- Brinjal
- Brinjal Jaffna Style
- Ceylon Pottato

RICE & BREAD

- Katta Sambol
- Green Salad
- Fried Aubergine Salad
- Onion Salad
- Coconut Rice
- Egg-Fried Rice
- Lemon Rice
- Pilau Rice
- Rice
- Nan
- Paratha
- Papadam

DESSERTS

- Carrot Halwa
- Cheese Cake
- Coconut Halwa
- Fresh Fruit Cocktail
- Fruit Cream
- Gulab Jamun
- Kulfi
- Rasmalai
- Fruit cocktail
- Kulfi falooda
- Malai kulfi
- Jalebi
- Malai pooda
- Vanilla ice cream
- Fresh fruit salad

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



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