



NURA WEDDING MENÙ

STARTERS / CANAPÈS

VEGETARIAN:

- Samosa
- Vegetable Pakora
- Gobi Pakora
- Onion Pakora
- Masala Dosa
- Pani Puri
- Samosa Chaat
- Papdi Chaat
- Aloo Tikki Chaat
- Coconut Alu Tikki Chaat
- Bhel Chaat
- Bhel Puri
- Chilli Mushroom
- Aloo Tikki
- Aloo Bonda
- Onion Baji
- Chilli Baji
- Chilli Paneer
- Achari Paneer Tikka
- Haryali Paneer Tikka

NO VEGETARIAN:

- Chicken Samosa
- Chicken Pakora
- Chicken Tikka
- Chicken Lollypop
- Garlic Chicken
- Chilli Chicken
- Chicken Tikka
- Malai Tikka
- Mutton Chops
- Seekh Kebab
- Jhinga Pakora

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MAIN COURSES

VEGETARIAN CURRIES

- Aloo Channa
- Aloo Curry
- Aloo Masala
- Aloo Dal
- Aloo Baingan
- Aloo Gobi
- Aloo Matar
- Saag Aloo
- Jira Aloo
- Aloo Palak
- Vegetable Sizzler
- Dal Fry
- Dal Tadka
- Dal Makhani
- Dum Aloo
- Kala Chana
- Chana Masala
- Kadai Chana
- Shahi Paneer
- Makai Paneer
- Kadai Paneer
- Matar Paneer
- Palak Paneer
- Paneer Tikka Masala
- Green Beans Thoran
- Dry Potato
- Malai Kofta
- Mix Veg Tikka Masala
- Vegetable Kurma
- Sambar
- Cabbage Thoran
- Carrot Cabbage Thoran
- Matar Ringan
- Ringan Mutter Potato
- Ringan Potato
- Bhindi Masala
- Butter Beans
- Choley Masala

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CHICKEN (NO VEG)

- Butter Chicken
- NURA Chicken
- Chicken 65
- Chicken Jalfrazi
- Chicken Lollipop
- Chicken Tandoori
- Chicken Tikka
- Chicken Tikka Masala
- Chilli Chicken
- Kadhai Chicken
- Chicken Makhani
- Palak Chicken
- Madras Chicken
- Chicken Vindaloo
- Chicken Curry
- Chicken Masala
- Bombay Chicken Curry
- Malabar Chicken
- Chicken Fry
- Kerala Chicken Fry

MUTTON (NO VEG)

- Mutton Vindaloo
- Mutton Masala
- Mutton Madras
- Mutton Dopiazza
- Mutton Shahi Korma
- Saag Mutton
- Mutton Curry

FISH (NO VEG)

- Calamari Thoran
- Jhinga Molee
- Jhinga Butter Garli
- Jhinga Vindaloo
- Jhinga Korma
- Jhinga Curry
- Jhinga Masala
- Jhinga Fry
- Fish Molee
- Fish Curry

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RICE

VEGETARIAN:

- Plain Rice
- Jeera Rice
- Matar Rice
- Mix Vegetable Pulao Rice
- Peas Pulao
- Coconut Rice
- Lemon Rice
- Saffron Rice
- Vegetable Fried Rice
- Veg Biryani Rice
- Mix Veg Rice
- Dum Biryani

NO VEGETARIAN:

- Chicken Biryani
- Jhinga Biryani
- Fish Biryani
- Dumb Mutton Biryani

SIDE DISHES

YOGURTS (VEG)

- Raita
- Cucumber Raita
- Mint Raita
- Onion Raita
- Mix Vegetable Raita
- Jeera Raita
- Plain yogurt

PICKLES (VEG)

- Lime Pickle
- Mix Veg Pickle
- Chilli Pickle

BREADS (VEG)

- Garlic Naan
- Jeera Paratha
- Plain Naan
- Butter Naan
- Garlic Naan
- Puri
- Rotti
- Papadam
- Jeera Papadam
- Plain Paratha
- Chapati

DESSERTS

- Carrot Halwa
- Jalebi
- Kheer
- Italian Ice cream
- Plain Barfi
- Rassomalai
- Gulab Jamun
- Coconut Chocolate Barfi
- Chocolate Barfi
- Mango Kulfi
- Pista Kulfi
- Coconut Kulfi
- Badam (Almond) Kulfi
- NURA Vanilla Mango Mousse
- Gajar Halwa with Ice cream
- Fruit Salad
- Fruit Salad with Italian Ice Cream

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.

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