

Teeta

Catering & Restaurant

MENU

ENTREE

- PAPDUMPS (4PCS)** \$5.00
- GOBHI PAKORA** \$8.99
Battled deep fried cauliflower
- ONION BHAJJI** \$8.99
Sliced onion coated in chickpea batter & fried
- VEG SAMOSA (2PCS)** \$5.99
A crispy pastry filled with potato & peas
- MIX PAKORAY PLATE** \$8.99
A crispy fried assortment of vegetables fritters
- SPRING ROLL (VEGETABLES)** \$8.99
A mixture of vegetables, rolled in a thin pancake and fried
- HARA BHARA KEBAB** \$8.99
Small pieces of potato, cheese and spinach mix with roasted spices and deep fried
- FRENCH FRIES** \$5.99

CHAAT COUNTER

- GOL GAPPAY/ DAHI POORI/** \$9.99
- MASALA POORI** (Choose one) 6 Pieces
A chatpata (tangy) treat straight from the streets of India, a chat is based on three sauces, tamarind (sweet), sour mint (spicy) and cool yoghurt (flavoured with roasted cumin)
- TIKKI CHAAT (2PCS)/ SAMOSA CHAAT** \$12.50
Deep fried potato cakes / samosa pieces topped with yoghurt and chaat sources garnish with chopped onion, tomato, and coriander
- PAPADI CHAAT/ DAHI BHALLA** \$12.50
Crisp pastry wrapped, diced potatoes and chickpeas & topped with chaat sauces
- TIKKI OR SAMOSA CHOLLAY CHAAT** \$15.50
Crispy aloo tikki or samosa topped with tangy chole, chutneys, and spices.

SOY MENU

SOY CHAPS MASALA	\$18.50
SOYA MALAI CHAAP	\$18.50
SOY MANCHURIAN	\$18.50
SOY CHAP CURRY	\$19.50

SEA FOOD STARTER

FISH AMRITSARI (PLATE)	\$19.50
<i>Marinate fish pieces dipped in a batter and deep fried till crispy golden brown</i>	
CHILLY FISH	\$19.50
<i>Tossed with diced Capsicums & Onions in hot sauce</i>	

TANDOORI STARTER

PANEER TIKKA	\$18.50
<i>Mildly spiced cubes of cottage cheese skewered with fresh vegetables and cooked in clay oven</i>	
TANDOORI MUSHROOM (6PCS) /	\$18.50
SHABNAM MOTI	
<i>Marinated mushrooms skewered and cooked in clay oven and served with mint chutney</i>	
TANDOORI CHICKEN TIKKA	\$18.50
<i>Chicken marinated overnight and cooked in our charcoal tandoor</i>	
CHICKEN TIKKA / MALAI	\$18.50
CHICKEN	
<i>Succulent juicy pieces of chicken thigh fillets marinated overnight and chops and Malai tikka creamy based roasted in clay oven.</i>	
SEEKH KEBAB (4PCS)	\$18.50
<i>Lamb mince infused with a special of masala, skewered and cooked in our charcoal tandoor</i>	



INDOCHINESE VEGETARIAN

VEGETABLE MANCHURIAN \$18.50

Vegetable dumplings stir fried in garlic and soya sauce

CHILLI PANEER \$18.50

Batter fried paneer Indian cottage cheese tossed in chilli sauce

GOBHI MANCHURIAN \$18.50

Cauliflower florets batter and tossed in manchurian sauce

INDOCHINESE CHICKEN

CHICKEN MANCHURIAN \$18.50

Fried battered chicken served in a manchurian sauce

CHILLI CHICKEN \$18.50

Chicken cooked with chilli sauce and tossed with fresh onions and capsicums

CHICKEN 65 \$18.50

Saute onions with mustard seeds, fresh curry leaves and mix in chef special sauce

INDOCHINESE NOODLES & RICE

PLAIN NOODLES OR VEG NOODLES \$18.50
OR CHICKEN NOODLES

VEG FRIED RICE OR CHICKEN \$18.50
FRIED RICE

VEG SCHEZWAN RICE OR CHICKEN \$18.50
SCHEZWAN RICE

VEGETARIAN

DAAL MAKHNI \$18.50

Indian vegetarian dish that contains urad beans, simmered in a smooth sauce with tomatoes, onions and mild spices.

DAAL TARKA \$18.50

Slow cooked yellow lentils tossed in fresh herbs & spices



PUNJABI CHOLE \$18.50

Authentic North Indian Style Chickpea Curry made with white chickpeas, freshly powdered spices, onions, tomatoes and herbs.

RAJMAH MASALA \$18.50

Lightly spiced and a delicious Punjabi curry made with kidney beans, onions, tomatoes and spices.

PUNJABI MALAI KOFTA (JEETA'S SPECIAL) \$18.50

Veggie & cheese dumplings in rich creamy sauce cooked in Punjabi style

PANEER MAKHNI \$18.50

Paneer cooked in creamy, tomato sauce.

SHAHI PANEER \$18.50

Mildly slices of Paneer pieces cooked in fresh tomato sauce and flavored in ginger and fenugreek leaves.

PANEER KALI MIRCHI \$18.50

Paneer pieces cooked in onion gravy with roasted crushed black peppers

METHI MALAI MATAR PANEER \$18.50

Paneer and green peas cooked in a flavorful onion tomato masala

KADAI PANEER / PANEER TIKKA MASALA .. \$18.50

Indian cottage cheese cooked in a spicy tomato based sauce, saute with pieces of onion and capsicum.

PALAK PANEER / PALAK CHOLLAY \$18.50

Indian cottage cheese cooked in a creamy spinach sauce and garnished with ginger jullinenes

PANEER BUTTER MASALA \$18.50

Indian cottage cheese dunked in a rich tomato based sauce

MIX VEG KORMA \$18.50

Combination of vegetables cooked in creamy, tomato sauce

GHOBI DARLING \$18.50

Cauliflower and potato cubes tossed with flavour some curmin seeds and spices.

CHICKEN

CHICKEN CURRY / PERI PERI CHICKEN / ACHARI CHICKEN \$19.50

Chicken stewed in an onion and tomato based sauce and flavoured with variety of spices.

BUTTER CHICKEN \$19.50

The heart and soul of Indian Cuisine, tender pieces of chicken marinated overnight, part cooked in clay oven and simmered in a silky tomato sauce.

CHICKEN TIKKA MASALA \$19.50

Chicken tossed with onion and capsicum then coated in a fresh, tomato based sauce.

JEETA'S MURGA MOTOR WALA \$19.50

Chicken On Bone Cooked In Desi Style

CHICKEN KALI MIRCHI \$19.50

Boneless chicken pieces cooked in onion gravy with roasted crushed black peppers

CHICKEN VINDALOO \$19.50

Chicken flavoured in a homemade vindeloo paste with a hint of vinegar

CHICKEN MADRAS CURRY \$19.50

Chicken cooked in a traditional Madras curry, flavored with fresh curry leaves, mustard seeds and coconut

CHICKEN KORMA \$19.50

Chicken cooked with cashew nuts based gravy and cream

KADAI CHICKEN \$19.50

Chicken cooked in a red tomato based with freshly ground spices and capsicum

CHICKEN PALAK \$19.50

Chicken cooked in a light and creamy spinach sauce

DHABA CHICKEN \$19.50

Bone Less Chicken Cooked In Dhaba Style

CHICKEN METHI MALAI \$19.50

Decadent and luxurious Mughlai dish prepared with chicken and fresh methi (fenugreek) greens simmered in a rich creamy curry

MANGO CHICKEN \$19.50

Tender chicken cooked in a sweet and tangy mango-infused curry.

LAMB/BEEF/GOAT

BILLU BAKRA JEETA'S SPECIAL \$20.99

A traditional home style goat curry on bone

GOAT CURRY \$20.99

A traditional home style goat curry on bone

TRADITIONAL CURRY ROGAN JOSH \$20.99

Dice meat pieces simmered with yoghurt and spices until tender

BHUNA GOSHT \$20.99

Cooked dice meat tossed in fresh dice onions, capsicums, cumin seed, fresh ginger, dry spices and fresh coriander

KORMA CURRY \$20.99

Cooked with light cream sauce and blended with cashew nuts

VINDALOO CURRY \$20.99

Cooked with light cream sauce and blended with cashew nuts

MADRAS CURRY \$20.99

A traditional curry (lamb/beef) flavoured with fresh curry leaves, mustard seeds and coconut

KADAI CURRY \$20.99

Cooked dice meat tossed in special kadai sauce and flavoured with fresh coriander seeds and fresh ginger

SPINACH CURRY \$20.99

Meat cooked with fresh blended spinach

POTATO MASALA CURRY \$20.99

Cooked meat with fried potato onion based gravy and fresh coriander

SEA FOOD

FISH / PRAWN GOAT CURRY \$21.99

Fish prawns tossed with dry roasted masala and coconut milk

FISH MASALA \$21.99

Marinated fish deep fried & then cook with dice onion & capsicums in onion based gravy

RICE

PLAIN RICE \$5.00

SAFFRON RICE \$5.50

Saffron flavoured rice

JEERA RICE \$5.50

Rice cooked with roasted cumin seeds

JEERA PEAS PLOU \$7.50

Rice cooked with cumin seeds, fresh peas and onions

KASHMIRI RICE \$8.50

Rice cooked with cream, dry fruits and nuts

COCONUT LEMON RICE \$8.50

Rice cooked with mustard seeds, curry leaves, coconut and touch of lemon

MUSHROOM RICE \$8.50

BIRYANI

VEG. BIRYANI \$18.50

Mix vegetables cooked with special herbs and served with rice

LAMB/ BEEF/ GOAT BIRYANI \$18.50

Succulent lamb/goat/beef cooked with special herbs and served with rice.

CHICKEN BIRYANI \$18.50

Chicken pieces cooked with special herbs and served with rice

BREADS

TANDOORI ROTI / TAWA ROTI	\$ 3.00
<i>Made up of whole wheat flour. Traditionally Tandoori Rotis are baked in Clay Oven (Tandoor) and Tawa Roti on hot plate</i>	
GARLIC ROTI	\$ 3.50
<i>Whole meal bread cooked in clay oven topping of fresh garlic</i>	
LACHHA PRANTHA	\$ 5.50
<i>A spiral layered version of roti</i>	
PLAIN NAAN	\$ 3.50
<i>A leavened plain flour bread of North India</i>	
BUTTER NAAN	\$ 4.00
<i>Butter on Naan</i>	
GARLIC NAAN	\$ 4.50
<i>Plain flour bread cooked in clay oven topping of fresh garlic</i>	
OREGANO NAAN	\$ 5.50
NUTELLA NAAN	\$ 6.50
GARLIC & CHEESE NAAN	\$ 6.50
<i>Filling with cheese and garlic topping</i>	
KASHMIRI NAAN	\$ 6.50
<i>Naan stuffed with a mixture of dry fruits, nuts and cooked in tandoor</i>	
PANEER KULCHA	\$ 6.50
<i>Naan stuffed with cottage cheese and mildly spiced</i>	
MASALA KULCHA	\$ 5.50
<i>Luxurious mix of mashed potatoes, cheese, green chillies and secret blend of masala spices</i>	
CHILLY NAAN	\$ 4.50
PUDINA NAAN	\$ 4.50

ACCOMPANIMENTS

PAPDUMS	\$ 5.00
RAITA	\$ 5.50
MIXED PICKLE	\$ 2.50
ONION SALAD	\$ 4.99
GREEN SALAD	\$ 8.50
MANGO CHUTENY/MINT CHUTENY /	\$ 2.50
TAMARIND	

DESERTS

PAAN KULFI	\$5.50
GAJJAR KA HALWA.....	\$8.50
<i>Carrot pudding made with milk and dry fruits goes really well</i>	
GULAB JAMUN	\$5.50
<i>Soft balls of condensed milk fried and dipped in sugar syrup flavoured with roseessence</i>	
RAS MALAI	\$8.50
<i>Dumpling of cottage cheese dipped in saffron flavoured milk</i>	
VANILLA ICE CREAM	\$5.50

DRINKS

MANGO LASSI	\$5.50
LEMON LIME BITTER	\$6.50
SWEET/SALT LASSI.....	\$5.50
WATER BOTTLE	\$2.50
CAN OF DRINK/ KIDS JUICE	\$2.50
<i>(Coke/Fanta/ Lemonade /Sprite / Kids Juice Apple)</i>	



4 Lohse Street Laverton, VIC 3028

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WE DO CATERING AND DECOR ALL TYPES OF PARTIES (BIRTHDAYS, MARRIAGE ANNIVERSARY, BABY SHOWER, SOCIAL PARTIES)