



MENU

NORTH INDIAN

HALAL | NON-HALAL

A Live Onsite Catering Company For Intimate Gatherings, Parties,
Weddings, Corporate Events or Any Occasion

Meat&Grill Catering | 0793 1099 139 | @meatandgrill_catering | info@meatgrill.co.uk

- - NON-VEGETARIAN STARTERS - -

JUICY LAMB KEBABS

Mince from succulent cuts of lamb, our kebabs are seasoned with a blend of aromatic spices, resulting in a tantalising taste experience.

TENDER TANDOORI LAMB CHOPS **

Our premium chops are carefully selected to ensure the utmost quality. & tenderness. Tender Meat falling off the bone bursting with flavour.

TANDOORI LAMB TIKKA | CHICKEN TIKKA

Marinated with our own blend of secret spices overnight. Finished in Organic Ghee & secret methods for a Tremendous flavour.

MURGH MALAI TIKKA

Smothered in a wet rub of yogurt, warm spices, & fresh herbs. A tantalising taste.

TANDOORI KARAHI CHICKEN WINGS

Marinated in our home-made tandoori spices overnight. Cooked in our Karahi with ghee to perfection. 100% tender and juicy bursting with flavour.

SHAHI JEERA CHICKEN WINGS

Introducing our flavourful Jeera Chicken Wings. We make our own Shahi jeera. This is a Homemade recipe passed down generations.

KASHMIRI CHICKEN THIGHS |DICED|

A culinary delight that will transport your taste buds to Kashmir. Marinated in a blend of aromatic spices to create a burst of flavours with every bite.

AMRITSARI FISH [WHITE CHUNKY COD]

Premium pieces of fish fillets. Marinated in a blend of aromatic spices & deep- fried to perfection. A crispy exterior and tender interior.

KASHMIRI BUTTERFLIED LEG OF LAMB |SPECIAL | **

Marinated in traditional Kashmiri spices and herbs, resulting in a juicy texture. Perfect for a special occasion or a cozy night in. A dish sure to impress.

- -VEGETARIAN STARTERS - -

PANEER TIKKA

Chunks of fresh paneer marinated in our spices & grilled to perfection.

CHILLI PANEER

Golden & charred on the outside, soft and creamy on the inside. A must try.

MIXED POKORAS / BHAJIA

Our Signature crispy pokoras are made from a combination of potatoes, onions & spices, mixed with a savoury batter and deep-fried to perfection

HOMEMADE SAMOSAS [VEG | PANEER]

Handcrafted with love made using fresh traditional recipes passed down through generations. Fried to a delicious crisp pastry with a deep flavour.

CRISPY VEG SPRING ROLLS

These delectable appetisers are filled with a savoury mixture of vegetables and wrapped in a thin and crispy pastry shell.

GOBI MANCHURIAN

Deep-fried giving it a crispy texture, tossed in our secret flavourful sauce made with soy sauce, garlic, ginger, and other aromatic spices.

TANDOORI HALLOUMI

This traditional Middle Eastern cheese is marinated in aromatic tandoori spices, resulting in a unique and mouthwatering taste.

TANDOORI PORTOBELLO MUSHROOMS **

Large meaty Portobello mushrooms grilled to perfection. A tender & juicy texture.

CHILLI GARLIC MOGO [DRY OR WET]

Made from crispy and golden cassava (mogo) chunks, this dish is infused with a fiery blend of chilli and garlic.

MASALA CHIPS / PLAIN CHIPS

Crispy masala chips bursting with flavour. Made with a special blend of spices delivering a satisfying crunch and flavour

- - NON-VEGETARIAN MAINS - -

KARAHI GOSHT [BONE | BONELESS]

Fresh tender pieces of mutton, cooked in a karahi with a thick and aromatic gravy. The meat just falls off the bone.

KEEMA

High quality minced lamb meat cooked with a combination of onions, garlic, ginger, and a medley of aromatic spices.

KARAHI CHICKEN

Succulent pieces of chicken cooked in a karahi with a generous amount of ghee & secret blend of spices along with onions, tomatoes, and spices.

METHI CHICKEN

The star ingredient of this dish is our fresh methi which adds a unique taste to the chicken bursting with flavours.

BUTTER CHICKEN / MURGH MAKHANI

Marinated in yogurt & spices cooked in a tandoor until juicy & succulent. The sauce is made with a blend of aromatic flavours.

LAMB CHOP CURRY **

Each succulent chop is marinated in a rich secret sauce to create a harmonious balance. The meat effortlessly falls off the bone.

OUR SPECIAL LAMB KOFTE CURRY **

A secret bespoke recipe. Seasoned with a blend of spices, creating an amazing depth of flavour. Slowly simmered in a rich & aromatic sauce.

HYDERABADI CHICKEN BIRYANI

The long-grain basmati rice is cooked to perfection, each grain separate & fluffy mixed with succulent soft chicken pieces.

HYDERABADI LAMB BIRYANI

Cooked the Dum style involving layering the marinated meat & partially cooked rice in a heavy-bottomed pot. A truly fragrant warming dish.

- - VEGETARIAN MAINS - -

MAKHANI DAAL

Whole black lentils & red kidney beans cooked with spices, butter & cream.

TARKA DAAL

Split yellow lentils & a variety of spices. It's all about our "tarka," which involves frying spices in hot ghee & then adding them to the cooked lentils.

GOBI ALOO

Sautéed cauliflower florets, diced potatoes in a blend of aromatic spices. Cooked to perfection, retaining its natural tenderness and fragrant spices.

SAAG [WITH PANEER]

Fresh spinach made with aromatic spices. The star of our dish is the paneer adding a creamy and slightly tangy element to the saag.

OUR FAMOUS BOMBAY ALOO

Tender potatoes, aromatic spices, tangy tamarind, this dish offers a perfect balance of Flavors. Cooked to perfection, creating a soft and creamy texture.

MIXED VEG SABZI

Chopped vegetables simmered in Ghee & spices for a delicious taste.

BHAIGAN ALOO

Mouthwatering combination of tender eggplant and soft potatoes, infused with the warm and earthy flavours of our spices.

CHANA MASALA

A popular choice for vegetarians & vegans alike. Cooked to perfection in a rich & robust tomato-based gravy resulting in a tender & creamy texture.

HYDERABADI VEG BIRYANI

Cumin, coriander, turmeric, and saffron are used to infuse our biryani with an irresistible aroma and taste combines with fresh vegetables.

A rich flavour profile that will tantalise your taste buds

- - SIDES - -

PLAIN RICE

Plain and Fluffy Basmati Rice.

JEERA RICE

Made with high-quality ingredients and expertly cooked to perfection, our Jeera Rice is fluffy, light, and packed with the rich flavours of cumin.

VEGETABLE RICE

Combining fluffy rice with a medley of fresh vegetables, peas, carrots, corn, and green beans.

NAANS [BUTTER | GARLIC | CHILLI]

Fresh Fluffy Tandoori Naans cooked in our Tandoor.

RAITA [PLAIN | BUNDI]

Made with creamy yogurt, fresh cucumbers, and a blend of aromatic spices, our raita offers a refreshing and cooling taste.

MIXED SALAD

Lettuce, Fresh Red Onions, Vine Tomatoes, Cucumbers, Chillies
[ON REQ: Olives, Feta cheese, Red-Green Peppers]

OUR DELICIOUS HOMEMADE SAUCES | CHUTNEYS

Garlic Sauce | Tamarind sauce | Chilli Sauce
Green Chutney | Mint Chutney | Mango Chutney
Scotch Bonnet Chutney | Mums Secret Chutney

- - DESSERTS - -

GULAB JAMAN [ICE CREAM OPTIONAL]

Made from a mixture of milk, flour & sugar, these soft and spongy dumplings are deep-fried until golden brown & then soaked in a rose-flavoured sugar syrup.

RASMALAI

Made from paneer (Indian cottage cheese), cooked in sugar syrup before being soaked in a creamy milk mixture. A light and decadent dessert.

JALEBI

Made by deep-frying a wheat flour batter which is then soaked in sugar syrup.

KHEER

Rich and creamy delight Made with the finest quality basmati rice, simmered in sweetened milk, and infused with aromatic cardamom and saffron.

GAJER KA HALWA

A rich & indulgent sweet dish made from grated carrots, milk, sugar, ghee & nuts. Cooked in milk until soft, Garnished with chopped nuts.

OLD MONK SOAKED GULAB JAMANS **

Indulge in the rich & decadent flavours of our traditional rum Gulab jamun. Made with premium ingredients, soaked in a sweet syrup infused with Old Monk rum

KULFI [MALAI | PISTACHIO | MANGO]

Dense & smooth, similar to ice cream but with a more intense flavour.

FRESHLY CUT EXOTIC FRUITS

Selection of fresh seasonal fruits, expertly cut and presented.

FRESH CREAM CAKES

An assortment of luscious cream cakes.

ICE CREAMS

Delectable creamy ice cream, made with the finest ingredients.
[VANILLA | CHOCOLATE | MINT | RUM + RASIN | STRAWBERRY | ETC

THANK YOU
NAMASTE
DHANYAVAAD
धन्यवाद



WE PROMISE TO DELIVER AN UNFORGETTABLE EXPERIENCE THAT
WILL LEAVE A LASTING IMPRESSION ON YOU AND YOUR GUESTS

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