M·A·Z·A·A

THE ASIAN WEDDING & EVENT CATERER

NON-VEGETARIAN STARTERS

Menu

Contemporary Asian catering crafted with vibrant flavours, elegant presentation and exceptional hospitality.

STARTERS

Non-Vegetarian

Classic chicken tikka
Chicken marinated in Kashmiri red chilli and creamy yoghurt finished in a clay oven.

Garlic basil chicken tikka
Chicken rolled in garlic, pine nuts, basil and lemon juice.

Malai chicken tikka
Succulent chicken marinated in yoghurt, cheese, coriander and chilli then cooked over live charcoal.

Meat ke rasile kofte
Minced lamb dumplings are stir-fried and then cooked with chef's special spicy sauce.

Chilli chicken
Crispy morsels of chicken, finished with spring onions, chillies and garlic, tossed to perfection in a wok.

Chicken spring rolls
Crispy pastry stuffed with stir-fried chicken and vegetables.

Seekh kebab
Succulent spicy minced lamb kebabs. A timeless classic from the Northwest Indian frontier.





STARTERS

Non-Vegetarian

Lamb chop tandoori
Lamb chops marinated overnight in traditional Mughlai spices and cooked in the tandoor. A treat for the taste buds.

Sikandari lamb tikka
Tender lamb cubes marinated in an extract of Indian herbs and spices. A Mughlai delicacy.

Chicken samosa
A crispy pastry, filled with minced chicken and herbs.

Reshmi chicken seekh
Succulent spicy minced chicken kebabs. Again, a classic delicacy from the Northwest Indian frontier.

Achari fish tikka
Fresh tilapia marinated with rare spices and cooked over slow charcoal.

Fish pakora
Crisp fried tilapia coated with a tangy blend of selected spices.

Tandoori prawns
Fresh water king prawns rolled in a tangy marinade and slow roasted in a tandoor.

Crispy calamari
Squid tube rings crisp fried to perfection served with a spicy garlic sauce.
Our chef's creation.

Contact us.

mazaacatering.co.uk

hello@mazaacatering.co.uk

+44 0207 334 3900