



Veg Gold

Price: ₹1,800

Aam Panna (Nothing can beat this, it is one of the best and the coolest drinks)

Sahi Sharbat

Doodh Badam Thandai

Nimbu Paani (Shikanji)

Orange Flavour carbonated Drink

Cola Flavour Carbonated Drink

Lemon Flavour Carbonated Drink

Mint Mojito



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Orange Mojito

Water Bottles 200ml

Pani K Puchke

Panipuri's name varies depending on the region. In Maharashtra it is known as Pani Puri Haryanaa it is known as Paani k Patashey in Madhya Pradesh, Fulki in Uttar Pradesh pani ke batashe, padak in Assamm, phuska/puska, Pakodi in parts of Gujarat, Gup-chup in Odisha, Andhra Pradesh, South Jharkhand Chhattisgarh Phuchka in Bengal Bihar and Nepal. It is popular by the name of Gol Gappa in some parts of Northern India particularly Delhi and Punjab and Pakistan.

On 10 March 2005, "pani puri" was added to the Oxford English Dictionary

Water Types

Rasilla Mitha Pani

Tangy Khatta Pani

Hing Pani

Mango Flavored Pani

Orange Flavored

Agra ki Mashoor Aloo Tikki

Aloo tikki, also known as **Aloo ki tikkia**, **Aloo ki tikki**, and **Alu Tikki**, is a snack originating from the Indian subcontinent in Indian, Pakistani, and Bangladeshi preparation, it is made of boiled potatoes,

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peas, and various curry spices. "Aloo" means potato, and "tikki" means a small cutlet

Chandni Chowk Ka Dahi Bhalla

A recipe for dahi wada (as kshiravata) is mentioned in Manasollasa a 12th-century Sanskrit encyclopedia compiled by Someshvara III who ruled from present-day Karnataka Descriptions of dahi vada also appear in literature from 500 BCE. Today, dahi vada is prepared on festival

Served with choice of water

Mango Dahi

Mithi Dahi

Khatti Dahi

Pudina Chatni

Guud Ki Saunth

Ginger/Anaar Daana/ Dhaniyaa Lacchaa/Onion Laccha

Gulabi Nagar ki Khasta Papdi Chaat

Sadar Bazar Ka Mattara Patila Kulcha

A traditional food from street of Indian bazaars, the time you just see the dish your mouth starts WATERING .Enjoy the same taste

Salad's

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An item that promotes digestion!

Sprouted Moong Salad

When it comes to healthy eating, sprouts are often the go-to choice for several Indian households.

Typically enjoyed as a salad or a chaat, sprouts can be prepared from lentils and legumes like moong dal and chana. While we can directly buy sprouts from the market, it is always considered healthier and safer to make sprouts

Apple Cucumber Salad

A chef's Special salad curated & tossed with homemade organic dressings

Kachumber Salad

Small picatas of seasonal healthy vegetable cucumber/onion/capsicum tossed with vinegar, rock salt, black pepper and seasoning

Sprouted Chana & Potato Salad

Authentic homemade sprouts of black gram tossed with boiled & sautéed Potatoes in cream & dressing

Feta Cheese & Beetroot Salad

An American version of salad of Beetroot & feta cheese cubes tossed with “vinegar-ate”

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Farm House Salad

All time favourite Indian version of salad made with seasonal garden fresh vegetables

Laccha Pyazz

A spicy & Tangy tossed rings of onion with red chilli & paprika Powder

Sirka Onion

Baby onions traditionally soaked in

Beetroot juice with vinegar & fermented

For over a week time in sunlight

For a complete meal RAITA is a Must

Boondi Raita

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A homemade style delicacies of curd churned with gram flour fried micro balls

Pineapple Raita

All time favorite hung curd preparation mixed with seasoned pineapple chunks & honey

SOUPS

– A wedding without a soup will look somewhat incomplete, which is not wise!

Choose any Two

Cream of Tomato Soup

Mixed Vegetable Clear Soup

Sweet Corn Soup

Lemon and Coriander Soup

Spinach Soup

1.....Pehla Gear

Ab snacking toh banti hai..... Humare Tandoor Se...

Amritsari Paneer Tikka

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Dahi Ke Kabab

Teekhe Aloo

International

Crispy Baby Corn

Vegetable Salt & Pepper

Honey Chilli Potato

Accompaniments make snacking easier. Here are some of them

Mint Chutney

Coriander Chutney

Papad

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Imli Chutney

Pickle Bazzar

Chilli Pickle

Mango Pickle

Mixed Pickle)

Honey Chilli Dip

2....Doosra Gear LIVE

Pasta:

Penne

Spaghetti

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Fussili

Tossed with Veggies:

Sun dried Tomatoes

Green & Black Olives

Chopped Chilly

Coriander & Onions

Pine Seeds

Basil Pesto

Parmesan Springs

Cherry Tomato

Freshly Grounded Black Peppers

INTERNATIONAL CUISINES

3....Tissra Gear

Asian Curries and Rice

Vegetables In Hot Garlic Sauce

Traditional Thai Red Curry

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Vegetable Manchurian

Steam Rice/Jasmine Rice

Hakka Noodles

4.... Chautha Gear

COURSE RECIPES, GRAVIES/CURRIES

Curries simply add to the flavor of your meal. Just have some of the best gravies in your food menu.

Shahi Paneer

Malai Kofta

Gobhi Aloo Matar

Bhindi Do Pyaza

Aloo Palak

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Bagaihere Baingan

Dal Bukhara

SADDA –PUNJAB

Kadhai Paneer Bhatinda wala

Soya Punjabi Masala

Malai-Kofta Curry

Appno Rajasthan ” ॐ ॐ ॐ ॐ ॐ “

Kurkuri Bhindi

Milma Bhaji

Marwadi Gutta Curry

Bharwan Lal Mirch ka Achar

Top Gear

BIRYANI

Subz Dum Biryani

Onion Zeera Pulao

Mirchi Ka Saalan

Burrani Raita

COURSE RECIPES, DAL – Indian dal recipes are not only tasty but also very healthy. So, do not leave the

Dal Tadka

Panchratna Dal

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Live Tawa Fulka Counter

There is no fun in having food without the right tool helping with the preparation. Here are the types of

Naan

Butter Naan

Roti

Laccha Parantha

Butter Parantha Laccha

Butter Roti

Butter Naan

Garlic Naan

Lal Mirch Ka Parantha

Missi Roti

Horn Please.....

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Your guests would love to have some Desserts after their meal. Here is a list of the most popular ones.

- Rasmalai
- Jalebi With Rabri
- Bharwan Gulab Jamun

Western

Tiramisu

Ice Creams

Reverse Gear

Tea

Coffee

Cappuchino

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Café Mocca

Green Tea

Plain Curd

Rose Tea