

## **Sacrificial Lamb Catering Menu**

Call (202) 797-2736 for pricing

We will be glad to cater your event with any selection of any of the items below. In addition to offering direct delivery of food ready to serve, we also offer our experienced catering staff for events where servers are needed.

To get a price estimate for catering, let us know the number of guests at the event, whether you would like our servers to be on hand for your event, and how many appetizer choices, entrée choices, and dessert choices you wish to offer to your guests. We'll be happy to recommend an appropriate selection for you, or you can choose from any of the menu items below.

### **Appetizers**

**1. Vegetable Samosa**

Crispy pastry made from flour, filled with potatoes & green peas flavored with fresh spices.

**2. Vegetable Pakora**

A combination of assorted vegetable fritters served with fresh mint & tamarind sauce.

**3. Chicken Tikka**

Boneless juicy chunks of chicken marinated in aromatic herbs & cooked in a clay oven

**4. Seekh-E-Sikander**

Minced lamb flavored with fresh herbs cooked in A clay oven on skewers

**5. Chef's Special Assorted**

A special combination of appetizers from above & more, prepared by our master chef

**6. Special Kabob Appetizer**

Assorted kabob platter, tossed in thick flavored sauce. Please indicate mild or spicy

### **Soup & Salad**

**7. Tamatar Shorba**

A spicy, tangy light tomato soup flavored with spices

**8. Lentil Soup**

An authentic soup made of lentils and flavored with fresh spices

**9. Mulligutawny Soup**

Split-Pea and pieces of chicken

**10. Fresh Salad**

Tomatoes, bell pepper, lettuce, onions sprinkled with lemon & chat masala

**11. Chef Salad**

A unique garden salad comprising of lettuce, onion, green peppers & tomatoes with choice of chicken, lamb, or beef

## Entrees

### From Our Clay Oven

**12. Seekh Kabob**

Minced Lamb flavored with fresh herbs cooked in a clay oven on skewers

**13. Tandoori Chicken**

Chicken marinated overnight in freshly prepared mix of yogurt, spices & herbs

**14. Chicken Botti**

Boneless chunks of chicken marinated in herbs & spices barbecued in on a skewer

**15. Malai Kabob**

Mouth watering, tender pieces of chicken breast, marinated overnight in a freshly prepared mixture spiced lightly & gently barbecued

**16. Peshawri Kabob**

Boneless tender pieces of lamb leg, seasoned with spices, marinated & barbecued on a skewer

**17. Lamb Chops**

Fresh lamb chops marinated in chef's special sauce and barbecued on a skewer

**18. Fish Tikka Kabob**

Filet of salmon marinated in herbs and spices

**19. Shrimp Tandoori**

Shrimp lightly seasoned in a blend of spices

**20. Mixed Grill**

A pre-selected combination of tandoori chicken, seekh kabob, fish and shrimp

### Seafood

**21. Fish Tikka Masala**

Filets of salmon cooked in creamy sauce with Indian condiments, onion & ginger

**22. Fish Curry**

Boneless pieces of premium fish cooked with fresh mild spices

**23. Jheenga Malai**

Shrimps marinated overnight in sour cream & cooked in mild spices

**24. Seafood Vindaloo**

Famous fiery red, assorted seafood curry

**25. Fish Malabari Curry**

Fresh fish cooked in coconut milk curry with mustard seeds. Spicy!

**26. Shrimp & Spinach**

Curried shrimp cooked with chopped spinach

**27. Shrimp Vindaloo**

Shrimp cooked in fiery red hot curry & spices

## Vegetable Dishes

### 28. Dal Makahni

Lentils, delicately cooked & flavored w/fresh Indian herbs & spices with creamy sauce

### 29. Yellow Dal Tadka

Split yellow lentil cooked & seasoned with Chick peas & diced potatoes cooked in exotic blend of traditional spices

### 30. Baingan Bhurta

Baked eggplant cooked in onions, fresh tomatoes and a variety of spices

### 31. Malai Kofta

Soft croquettes made out of cheese & vegetables, simmered in a mild sauce

### 32. Paneer Makhni

Cubes of homemade cottage cheese cooked in fresh tomato & butter sauce

### 33. Saag Paneer

Finely cut garden fresh spinach cooked with homemade cottage cheese

### 34. Vegetable Jalfraizi

Stir fried fresh garden vegetables finished w/tomato sauce & freshly grounded spices

### 35. Okra Do Piazza

Fresh okra lightly sauteed with onion, herbs & mustard seeds

### 36. Gobi Masala

Fresh cauliflower cooked with potatoes and masala

### 37. Mutter Paneer

Homemade cottage cheese & green peas curry

### 38. Mixed Vegetables

A fresh garden vegetable in a mild curry sauce

### 39. Novaratan Korma

Fresh garden veggies cooked with almonds and creamy sauce

## Chicken Specialties

### 40. Chicken Karahi

Boneless pieces of chicken cooked in cast iron pan with special combination of herbs & spices tempered with shredded ginger & garlic

### 41. Chicken Tikka Makhni

Boneless pieces of chicken botti cooked in authentic rich tomato based gravy enriched with fresh cream

### 42. Chicken Kali Mirch

Boneless pieces of chicken cooked with garlic, yogurt, ginger & freshly ground pepper

### 43. Chicken Tikka Masala

Barbecued chunks of chicken in aromatic and zesty sauce

**44. Chicken and Spinach**

Curried chicken cooked with chopped fresh spinach

**45. Chicken Vindaloo**

Chicken cooked in a fiery red hot sauce & spices

**46. Chicken Korma Kashmiri**

Lightly spiced and cooked in creamy almond sauce

**47. Madras Chicken Curry**

Spicy chicken with coconut sauce

**48. Chicken Jalfraizi**

Chicken with Stir fried fresh garden vegetables finished with tomato sauce & freshly grounded spices

### **Lamb, Beef & Goat Specialties**

**49. Karahi Gosht**

Choice of lamb, beef or goat pieces cooked in slow fire with bell peppers, onion & tomato in a traditional peshawari style

**50. Boti Kabab Masala**

Tender marinated pieces of lamb barbecued in tandoor then cooked with onion, tomato & our special sauce

**51. Achar Gosht**

Choice of lamb, beef or goat pieces cooked with Pakistani pickle spices

**52. Lamb Roganjosh**

Cubes of lamb cooked in a blended mixture of spices and curry sauce

**53. Gosht Vindaloo**

Choice of Lamb, beef or goat cooked in a fiery red hot curry & spices

**54. Gosht Korma Kashmiri**

Choice of Lamb, beef or goat stew in almond sauce.

**55. Saag Gosht**

Curried lamb, beef or goat cooked with chopped fresh spinach.

**56. Lamb Bhoona Punjabi**

Succulent lamb cubes cooked in hot & spicy gravy with garam masala & dry fenugreek

**57. Lamb Chops Masala**

Barbequed lamb chops cooked in aromatic & zesty sauce

**58. Goat Curry**

Goat with bone cooked in curry sauce with chef's special spices

### **Rice Specialties**

**59. Chicken Biryani**

Basmati Rice & pieces of chicken blend with herbs & saffron served with raita

**60. Lamb Biryani**

Tender pieces of lamb marinated with masala, saffron & spices then steam baked w/basmati rice served w/Raita

**61. Vegetable Biryani**

Basmati rice cooked with seasonal vegetable & herbs served w/Raita

**62. Jheenga Biryani**

Freshly shelled shrimps cooked in basmati rice w/exotic herbs & spices

**63. Special Biryani**

Combination of above & more prepared by our master chef

**Bread**

**64. Special Naan**

Naan stuffed with finely chopped, seasoned chicken & herbs.

**65. Roti**

Whole wheat bread freshly baked in our clay oven

**66. Naan**

Unleavened, lightly baked bread in tandoor served with or without butter

**67. Papadum**

Crisp lentil bread

**68. Puri**

Deep-fried whole bread-puffy crispy

**69. Onion Kulcha**

White flour bread stuffed with onion baked fresh in our tandoori

**70. Kashmiri Naan**

Stuffed with cashew nuts & dried fruit.

**71. Laccha Paratha**

Multi-layered whole wheat bread with melted butter

**72. Garlic Kulcha**

Fresh bread stuffed with finely chopped garlic & spices

**73. Assorted Bread Basket**

A sampling of our finest tandoori breads

**74. Aloo Paratha**

Stuffed whole wheat bread with potato, green peas & served w/butter

**75. Cheese Naan**

Fresh bread stuffed with cheese

**Compliments**

**76. Raita**

Whipped fresh-yogurt with cucumber, tomatoes & herbs

**77. Mango Chutney**

Sweet & sour mango relish

**78. Mixed Pickle**

**Desserts**

**79. Gulab Jamun**

Flour & milk dumplings served in sugar syrup

**80. Kulfi**

Pakistani homemade ice cream flavored with mango or pistachio

**81. Gajar Halwa**

Pudding made of carrots & milk on low heat garnished w/nuts & dry milk

**82. Rasmalai**

Creamed cheese patties prepared in sweetened reduced milk flavored cardamom & garnished with pistachio

**83. Kheer**

Homemade rice pudding flavored with cardamom, blend with almonds & garnished with pistachio

**Drinks & Beverages**

**84. Lassi**

A freshly yogurt drink with your choice of sweet/salt

**85. Mango Lassi**

A sweet yogurt drink with mango pulps

**86. Mango Shake**

A milk drink with mango pulps

**87. Juices**

Choice of fresh orange, mango, pineapple or cranberry

**88. Soda**

Coke • Sprite • Ginger Ale • Diet Coke • & Iced Tea

**89. Coffee / Decaf**

**90. Masala Tea**

Tea flavored with cardamom seed