PARTY TRAY TO GO

APPETIZERS (APERITIVO)

Golden Bhel (Veg) $49 / (Non Veg) $55
Rice puffs, steamed roasted split peas, peanut, onion lemon juice

Dhi's Veggie Samosa (Veg) $31 / (Veggie) $135
Curried spiced potatoes stuffed crispy pastry and green pea turnovers, 50s chutney

Kashmiri Tikki (Veg) $41 / (Veg) $175
Boneless Paneer with ricotta cheese, apricot, roasted fennel, homemade chutney

Tuki Paneer (Veg) $37 / (Veg) $150+
Fresh Indian cheese, fresh basil, roasted garlic, Cranberry chutney

Lauvri Dabli (Veg) $30 / (Veg) $135
Crispy flavors tossed with garlic tomato sauce

Yam Pea Croquette (Veg) $41 / (Veg) $175
Yellow split peas, potatoes, roasted spices, and herbs

Masala Kachori (Veg) $31 / (Veg) $135
Fava beans filled with jaggery, lentils, curry leaves cumin tempen, served with dipte chutney

Nadru Dhamma Kabab (Veg) $41 / (Veg) $175
Lotus stem and Bengal gram kebabs, roasted green masala, green ginger chutney

MINI LIST (Veg) $70 / (Veg) $125
Steamed mini rice with cake, topped with coconut chutney and pomegranate seeds

Bagala Chaat (Veg) $30 / (Veg) $115
Mini beans seasoned with mustard seeds, curry leaves, tamarind & mint chutney

Paneer Chutney Pakora (Veg) $41 / (Veg) $175
Cheese fritters filled with spicy mint chutney

Bombay Pav Bhaji (Veg) $41 / (Veg) $175
Slow cooked mix blend of veggies, spice, tomatoes, and butter, served with Pav

Dal Dahi Lentil Dumpling "Dahi Bhalla" (Veg) $41 / (Veg) $175
Spiced yogurt mashed lentils, pomegranate pearls, mint, and tamarind chutney

Colaba Kaamar (Veg) $41 / (Veg) $175
Fresh cabbage cutlet shallow fried on griddle served with green mango chutney

Nana's Curry Puff (Veg) $31 / (Veg) $135
Puff pastry filled with minced vegetables, noodles, curry powder, cumin, and dev's chutney

Egg Roll (Veg) $41 / (Veg) $150
Indian crepe filled with noodles, shredded cabbage, carrot, beans, ginger, and spices, coated with breed crumb

Non-Vegetation

Canadian Slider "Cutlet Pao " (Veg) $135 / (Veg) $205
Spiced beef Patty, cabbage slaw, Aloo Kachera bun.

Beef Chamuca (Veg) $35 / (Veg) $205
Cream beef & rice, vegetable samosa served with Pel-Pel chutney

Beef Croquettes (Veg) $35 / (Veg) $205
Ground beef, spices, egg, bread, cinnamon peppercorns, cumin

Crab Chamuca (Veg) $35 / (Veg) $205
Crispy coconut samosa filled with jumbo lump crab served with dal chutney

Crab Cutlet (Veg) $35 / (Veg) $205
Fresh Alaska pollock with crispy flakes chopped vegetables shredded cheese and baked

Tony's Shock Cheese Monkey (Lulu) (Veg)$55 / (Veg) $405
Baby squid, battered with garlic, tartar sauce, Amul Kabar cheese, roasted pepper

Croquetas De Bacalhau (Veg)$55 / (Veg) $395
Crispy cutlet of salted codfish, potatoes, filled with a creamy sauce, coated with egg, and breaded

Meatballs Peri-Peri (Veg) $135 / (Veg) $205
Meatball stroking, charred and tossed in Peri Peri sauce

Hot dog Chorizo (Veg) $35 / (Veg) $405
Homemade traditional Cuban bread roll filled with dill-battered handmade Cuban pork sausage

Lamb Pattie (Veg) $35 / (Veg) $185
Spice ground lamb, onion, cilantro, fitted in puff pastry and baked

Prawn Pattie (Veg) $70 / (Veg) $205
Bell pepper, onion, tomato, cilantro spices, fitted in puff pastry and baked

Egg Chops (Veg) $135 / (Veg) $205
Spiced mashed potatoes fitted with boiled eggs, and herbs

Coconut Shrimp (Veg) $70 / (Veg) $405
Shrimp, coconut with coconut curly powder, mustard seed, curry leaves, and tamarind juice

Shrimp Balchao (Veg) $70 / (Veg) $405
Goan shrimp with Vodej vinegar, chili masala, roasted dry shrimp

Quick Portuguese Rissis de Camarao (Veg) $91 / (Veg) $205
Half mouth-shaped Tartlets filled with prawns, cheese spice, and garlic

Fish Cutlet (Veg) $70 / (Veg) $205
Seasoned fish, garlic, ginger, red onion, cilantro eggs wash, coated with semolina

Entrée

TANDOOR (FORNO)

Coriander Lamb Chops (Per piece $9)
Yogurt, mint, coriander, ginger, garlic, raw papaya, Pulna, pine chutney

Tandoori Masala (Veg) $55 / (Veg) $495
Seasonal fish, tandoori spice, yogurt, saffron Mukhoom Pulna

Tandoori(Veg) $35 / (Veg) $285
Fish fillet, tandoori spices, hung yogurt, mustard, eggplant chutney, tandoori gill

Jhangal Bati Kabab (Veg) $91 / (Veg) $395
Lamb marinated with roasted spices, ginger, mint, hung yogurt, and tomato chutney

Saffron Malai Tikka (Veg) $91 / (Veg) $175
Chicken with cream cheese, saffron, white pepper, hung yogurt

Reali Chicken Tikka (Veg) $121 / (Veg) $295
Chicken marinated with fresh basil, yogurt, saffron, and olive oil

Tandoori Chicken (Veg) $55 / (Veg) $295
Bone in half chicken marinated in hung yogurt and Indian spices

Achari Chicken Tikka (Veg) $91 / (Veg) $175
Chicken marinated with pickling spices, herbs, Garlic mint and

Shammi Kabab (Veg) $91 / (Veg) $175
Lamb Patte, chickpea, roasted gram, clove, peppercorn, mint, cilantro, grilled

Gulauti Kabab (Veg) $91 / (Veg) $175
Grilled minced lamb, spiced with cardamom, mace, and beat yogurt sauce

CHICKEN(FRANGO)

Kaudi De Galinha (Veg) $91/ (Veg) $205
Cocoa roasted ground coconut, toasted poppy, sesame seeds, star anise, fennel

Vindalho De Galinha (Veg) $91 / (Veg) $205
Hearty goan pork, whole dry chili, toddy vinegar, cashew feni

Coffeed De Frango (Veg) $91/ (Veg) $205
Roasted chicken marinated with white Portuguese chili, garlic, cilantro, caramelized onion, and potato wedges

Chicken Chettinad (Veg) $91/ (Veg) $205
Fresh ground pepper, roasted seeds, tamarind, curry leaves, dry chili, coconut milk,

Chicken Korma (Veg) $91 / (Veg) $205
Roasted cashew nut, raisin, golden fried onion, saffron milk, cream, and mild spices

Classic Butter Chicken (Veg) $91 / (Veg) $205
Kashmiri Kesar chicken in a creamy tomato fenugreek sauce

Chicken Tikka Masala (Veg) $91 / (Veg) $205
Chicken tikka in a creamy tomato fenugreek sauce with Indian spices

Malvani Chicken (Veg) $91 / (Veg) $205
Whole roasted spice coconut, tamarind kokam chili, star anise, poppy seed, and sesame seed.

LAMB /GOAT/ PORK(CARNE)

Karian Railway Mutton (Veg) $121 / (Veg) $270
Traditional village style lamb in Goat. Cocs sundried red pepper paste, tempered cumin seed, curry leaf, coconut milk.

Lamb Tikka Masala (Veg) $121 / (Veg) $245
Lamb, cream tenderized coated in tandoor and simmered in fenugreek and tomato sauce

Lamb Kadai (Veg) $121 / (Veg) $245
Hand roasted whole peppers, cracked toasted whole spices tomatoes cilantro

Beef pepper fry (Veg) $121 / (Veg) $245
White wine, red onions, potatoes, crushed peppercorn, ginger, garlic coriander

Beef Bafada (Veg) $121 / (Veg) $245
Bean, cilantro, green chili, onion, cumin, potatoes, tomato, tamarind, toddy vinegar, fingertip potato

Assada De Leitao (Veg) $121 / (Veg) $245
Pork loin roast, Goan ham, turmeric, cardamom, clove and cinnamon, toddy Vinegar, roasted potato

Pedro's Vindalho De Pacco (Veg) $121 / (Veg) $245
Pork cubed marinated in freshly ground spices, whole dry chili, toddy vinegar & cashew feni.

SEAFOOD (FRUTOS DO MAR)

Kalchi Kadi (Veg) $121 / (Veg) $295
A traditional Goan fish curry simmered in a coc pot, with Kashmiri red chili, coconut, green mango, and mangosteen.

Peixe De Portugalo (Veg) $141 / (Veg) $295
Baked fish, layered with poached potato, heirloom tomato, bell peppers, shaved garlic, and virgin oil

Sunghorkar Caldinho (Veg) $85 / (Veg) $295
Whole Indian sea and whiting, simmered in an extract of fresh coconut juice, cilantro, green chili, and cumin.

Kolwa Sukhem (Veg) $85 / (Veg) $295
Fresh discovered Silver Cured Oyster cooked with toasted spices, freshly grated coconut, green chili, and tamarind

Goan Shrimp Curry (Veg) $85 / (Veg) $295
Coconut, green chili, cumin, coriander, ginger, mangosteen, Kashmiri chili

VEGETABLE(VEGETAL)

Mixed Makhane Ki Sabzi (Veg) $55 / (Veg) $175
Dried plants, fox nut braised with ginger, fenugreek kasthu cheese

Paneer Kundan Kaliu (Veg) $55 / (Veg) $175
Fresh Indian cheese & cubes stack paneer fenugreek creamy tomato sauce

Caldinho De Banda (Veg) $55 / (Veg) $175
Fresh okra leaf and accents curcuma, ground extract of fresh coconut juice, spices

Gomantak Yangi (Veg) $55 / (Veg) $175
Baby Eggplant cooked in tamarind with pickling spices, tempered curry leaves, and mustard seeds

Tendli Chanvache Bhaji (Veg) $55 / (Veg) $175
Ivy gourd, dried chickpeas, green mango, tamarind, tempered mustard oil,

Avial (Veg) $55 / (Veg) $175
Potatoes, assorted vegetables, green mango, cumin, garlic coconut milk, green chili

Aloo Gobi Mutter (Veg) $55 / (Veg) $175
Cauliflower florets, green peas, potato, cumin, onion, ginger

Saag Paneer (Veg) $55 / (Veg) $175
Freshly cooked spinach with Indian cheese

Pindi Chole (Veg) $55 / (Veg) $175
Chickpeas, cardamom seeds, cumin, ginger, tomato, fenugreek leaves

Bamiyan Rice (Veg) $55 / (Veg) $175
Indian cheese stir-fried with spices, tomato, onions

Masala Bhindi (Veg) $55 / (Veg) $175
Bean, okra, cumin, ginger, whole chili, onion, tomato, spices

Kadai Paneer (Veg) $55 / (Veg) $175
Indian cheese red pepper, onions, tomatoes, and stone-ground spices

Yellow Dal (Veg) $55 / (Veg) $175
Yellow split lentil seasoned with cumin, garlic, curry leaves, red chili, and tomato

Dal Makhani (Veg) $55 / (Veg) $175
Black lentil slow-cooked with butter, garlic, and fenugreek

Goan Dum Biryani

Long-grained saffron Basmati rice layered in a pot sealed with dough slow-baked in the tandoor (our daily special)

Jackfruit (Veg) $135 / (Veg) $295
Potatoes & whole spices

Vegetable (Veg) $121 / (Veg) $295
Vegetable Medley, spices, Saffron, rose water

Goat (Veg) $121 / (Veg) $295
Ginger, garlic, yogurt, cardamom, mace & saffron

Shrimp (Veg) $205 / (Veg) $295
Bitter, golden fried onion, saffron mint

Chicken (Veg) $121 / (Veg) $295
Chicken, golden fried onion, mint, saffron rose water

Lamb (Veg) $121 / (Veg) $295
Yellow onion, mint, saffron spice rose water

RICE (ARROZ)

Amul Pulao (Veg) $55 / (Veg) $125
Rice cooked in vegetable broth w/aromatic spices,saffron

Tomato (Veg) $55 / (Veg) $125
Basmati rice with heirloom tomato, curry leaves, mustard seeds

Lemon Rice (Veg) $55 / (Veg) $125
Seasoned with mustard seed, curry leaves, chili lemon juice, and roasted lentils

Basmati Rice (Veg) $55 / (Veg) $125
Aromatic long-grain rice

Prawn Pulao (Veg) $55 / (Veg) $175
Basmati rice, shrimp, onion, tomatoes, whole spices, cilantro

Teamo's Sausage Pulao (Veg) $55 / (Veg) $205
Homemade smoked pork Cuban sausages, whole spices, basmati rice

Vegetable Pulao (Veg) $55 / (Veg) $205
Basmati rice fresh vegetable Medley whole spices, turmeric, vegetable base

BREAD (PÃO)

Roti (Veg) $55 / (Veg) $135
Whole wheat bread

Cheese (Veg) $55 / (Veg) $135
Light bread with shredded cheddar

Naan (Veg) $41 / (Veg) $115
Tandoori baked light bread

Garlic Naan (Veg) $55 / (Veg) $135
White flour bread flavored with garlic

Rosemary (Veg) $55 / (Veg) $135
Tan flavor flavored with rosemary

Laccha Paratha (Veg) $55 / (Veg) $135
Multilayered whole wheat bread baked in clay oven

Pudina Paratha (Veg) $55 / (Veg) $135
Mint flavored oven baked bread

Tossed Salad Tray

Mesclun green, Cucumber Slices, Red Onion, red radish, Shredded Carrots, Cherry Tomatoes, Pepper Rings (Veg) $31 / (Veg) $45

Raita Tray

Pomegranate (Veg) $41 / (Veg) $55
Indian yogurt, fresh pomegranate, and seasoning

Cucumber, Cutrot (Veg) $31 / (Veg) $41
Hearty grated carrot, seedless cucumber, and seasoning

Boondi (Veg) $31 / (Veg) $45
Puff Chickpea peals, yogurt, and seasoning

Mini Sandwich Tray

Grain Roast Beef & Cheese (Veg) $70 / (Veg) $205
Slow cooked home style roast beef with home ground spices

Chicken (Veg) $121 / (Veg) $205
Pulled chicken, scallions, mince, lettuce tomatoes

Turkey & Cheese (Veg) $121 / (Veg) $205
Sliced heavy cheese, lettuce, tomato, Amul Indian cheese

Ham & Cheese (Veg) $121 / (Veg) $205
Honey glazed ham, lettuce, tomatoes, and Amul Indian cheese

Tuna & Cheese (Veg) $121 / (Veg) $205
Scallions, aioli, micro seasoning, cheese

Cheese (Veg) $121 / (Veg) $205
White sharp cheese, Amul cheese, Amul cheese cell, pepper,

Bombay Chutney Sandwich (Veg) $91 / (Veg) $175
White bread, green chutney, Amul butter, cucumber, tomato, onions, potato

Beef cutlet Pao (Veg) $121 / (Veg) $205
Spice ground beef, onion, cilantro, fitted in puff pastry, and baked, Pel-Pel chutney, egg wash, coated with semolina, gilled, Amul butter

Dabeli Sliders (Veg) $121 / (Veg) $205
Dhi Kaus, potato spice Patte, mint, tamarind chutney, and fresh pomegranate

Bombay Vada Pav (Veg) $121 / (Veg) $205
Marshal Street delight, potato dumpling, chickpea butter, mustard seed, curry leaves

Wraps(What is Rumali Roti?

Selections

Gobhi-A Cutlet (Veg) $121 / (Veg) $205
Pulled Cream cream chicken, cilantro, Pachyquare chili, garlic, white pepper

Lamb Bolt (Veg) $121 / (Veg) $295
Slow roasted Lamb shoes, tomato chutney, lettuce, tomato, and onion,

Paneer (Veg) $121 / (Veg) $205
Grilled paneer, onions, tomatoes, Green chili, cilantro, mint, tamarind chutney

Duck masala (Veg) $121 / (Veg) $295
Pan-seared duck, freshly roasted peppercorn, and onions marmalade rolled in a crepe

Kati Roll :

Gobhi-A Cutlet Roll (Veg) $121 / (Veg) $205
Pulled Cream cream chicken, cilantro, Pachyquare chili, garlic, white pepper

Lamb Bolt Roll (Veg) $121 / (Veg) $295
Slow roasted Lamb shoes, tomato chutney, lettuce, tomato, and onion,

Paneer Kati Roll (Veg) $121 / (Veg) $205
Grilled paneer, onions, tomatoes, Green chili, cilantro, mint, tamarind chutney

Duck masala Roll (Veg) $121 / (Veg) $295
Pan-seared duck, freshly roasted peppercorn, and onions marmalade rolled in a crepe

Desserts :

Gaan Halawa (call for pricing)
Light cream halwa cake baked layer by layer, nutmeg, coconut milk, and egg yolk

Paisley De Nata (Veg) $55 / (Veg) $495
Traditional Portuguese custard tart puff pastry filled with egg custard

Lagan Ma Custard (Veg) $55 / (Veg) $195
Fresh pudding, egg milk, nutmeg, and Amul butter baked in the oven

Angki Bread Pudding (Veg) $55 / (Veg) $195
Bread pudding made with "angki" dish "have a specific recipe. We would ship up bread pieces and design them with sugar, milk, cardamom, and dry fruits to create a unique and mouth-watering dish. Size around 1 kg.

Gaajar Halwa (Veg) $55 / (Veg) $195
Grated fresh carrot slow-cooked with cardamom, condensed milk, saffron, and chocolate chips

ABedeles (Veg) $55 / (Veg) $195
Cream-nitro cream filled with jaggery, nylon, and freshly grated coconut, orange sauce

Pudim De Queijo (Veg) $55 / (Veg) $205
Caramelized cooked cakes, goat cheese curdling, nutmeg, and vanilla bean zest.

Gulab Jamun Nabab (Veg) $55 / (Veg) $205
Traditional cake, Indian sweet flavored in cardamom

Rasmalai (Veg) $55 / (Veg) $205
Steamed cottage Cheese dumpling with flavoured with cardamom

NOTE

• Please read the terms, conditions, and pricing before placing the order.

• If you have a special request and do not see an item listed in the menu, please call or email we will do our best to accommodate your request

• Short orders can be made on short notice

• Special orders need 24hr to 48hr prior notice.

• Not all Orders once confirmed will be cancelled.

• No, last minute cancellation will be accepted and is subjected to full charge.

• In case of cancellation, 24 hour notification is required.

• Large deep trays serve up to 15 to 20 pax approximately

• Medium deep trays serve up to 8 to 10 pax approximately

• All prices are excluding tax and Delivery

FOR MORE INFORMATION Please call
OFFICE#:908-222-0100 (FOR Bayside Chef Bhi Kitchen) Monday thru Friday 10am to 5:00 pm or
Email: Bayside.Chef.Bhi.Kitchen@gmail.com Website: www.Bayside-Chef-Bhi-Kitchen.Square.site
Food allergies and intolerances, before ordering please speak to our chef about your requirements
Executive Chef: Ms. Kavitha