



MAYA INDIAN BAR AND GRILL

NORTH INDIAN CATERING MENU

33 Tuttle St,
Wakefield, MA- 01880

781-587-2123

www.mayaindiangrill.com

info@mayaindiangrill.com



VEG STARTERS

Vegetable Samosa

Fried triangular turnovers filled with potatoes and green peas

Vegetable Cutlets

Mixed vegetable patties

Vegetable Kebab

Mixed vegetable croquettes served on a cocktail skewer

Assorted Vegetable Pakora

Battered and fried onions and vegetables

Paneer Pakora

Battered and fried paneer in authentic Indian spices

Til Kebab

Sesame seed coated potato patties

Paneer Shaslik

Cottage cheese, tomato, onion and bell pepper on a cocktail skewer

Paneer Methi Tikki

Cottage Cheese patties flavored with fenugreek leaves

Medu Vada

Cocktail Size, thick, plain rice puffs with authentic spices

Vegetable Spring rolls

Chinese wraps with Savory Filling of vegetables



VEG STARTERS

Gobi Manchurian

Cauliflower florets, batter fried done in a spicy Chinese sauce

Falafel

Spiced ground chickpeas oodles served with hummus dip

Paneer Spinach Roll

Spinach and cheese filled bite size wraps

Masala Puffs

Flaky puff pastry stuffed with seasoned fillings:

- Vegetable
- Paneer Tikka

Hariyali Tikki

Mixed green vegetable patties

Vegetable Manchurian

Battered and fried vegetables in spicy Asian sauce



CHAAT

Pani Puri Shot

Stuffed golgappa served on a shot glass filled with pani

Aam Palak Chaat

Fried baby spinach with diced mango, onion, cilantro, and mixed sauces

Pani Puri/GolGappa

Mini puris - chick peas, chutneys, spiced tamarind water

Paneer Shashlik

Cubes of marinated and grilled paneer with grilled tomatoes, onions, and green peppers

Samosa Chaat

Samosa , onions, yogurt, cilantro, and tamarind chutney

Papadi Chaat

Papdi, potatoes, chickpeas, cilantro, yogurt, mint, & tamarind sauce





NON VEG STARTERS

Chicken 65

Extra spicy south Indian fried chicken

Chilli Chicken

Chicken flavored with Chinesechilli sauce

Chicken Manchurian

Batter fried chicken oodles in a spicy blend of Chinese herbs

Murgh Pakora

Chicken fritters

Murgh Keema Samosa

Fried triangular pastry filled with seasoned minced chicken

Murgh Tikka

Yogurt marinated char grilled chicken

Malai Kebab

Saffron and cheese flavored char grilled chicken

Murgh Hariyali

Chicken kebab coated with a blend of green herbs

Murgh Shaslik

Chicken, tomato, onion and bell pepper served on a cocktail skewer

Murgh Achari Tikka

Mango pickle flavored chicken kebab

Murgh Kali Mirch

Cracked black pepper coated chicken kebab

Reshmi Kebab

Mince chicken charcoal grilled in a clay oven set on a skewer

Murgh Angaare

Spicy chicken kebab cooked in a clay oven

Murgh Ambi Kebab

Boneless chicken marinated in mango pulp and spices & char grilled

Murgh Badami Seekh

Seasoned mince of chicken & almonds, set on a skewer & char grilled

Murgh Ganoora

A tangy char grilled chicken

Murgh Til Tikka

Boneless chicken coated with sesame and char grilled

Drums of Heaven

Batter fried chicken wings

Noorani Kebab

Mincd chicken and lamb cooked on a skewer in a clay oven

Ganderi Kabob

Spicy chicken kabob skewered on sweet sugar cane

Murgh Roti-te-boti

Chicken slider on small round Naan biscuit



NON VEG STARTERS

Lamb Keema Samosa

Fried triangular pastry pocket filled with minced lamb

Boti Kebab

Lamb kebab marinated overnight in yogurt and charcoal grilled

Sheekh Kebab

Minced lamb cooked on a skewer in a clay oven

Gillafi Kebab

Onion and bell pepper coated minced lamb cooked on a skewer

Lamb Shaslik

Lamb, tomato, onion and bell pepper served on a cocktail skewer

Lamb Roti-te-boti

Lamb slider on small round naan biscuit

Masala Puffs

Flaky puff pastry stuffed with seasoned fillings:

- Chicken Tikka
- Lamb

Tandoori Salmon

Fillets of salmon cooked in a clay oven

Maachli Koliwada

Tapioca coated fried fish

Tandoori Shrimp

Shrimp marinated with Tandoor Spices and cooked in a clay oven

Malai Shrimp

Shrimp, Cream Cheese & Nuts marinade, Tandoor Spices

Pudina Jinga

Shrimp, Mint, Cream Cheese and Cilantro



VEGETARIAN ENTRÉE

PANNER SPECIAL

Palak Paneer

Spinach with Indian cheese

Matar Paneer

Green peas cooked in a curry with Indian cheese

Shaam Savera

Cottage cheese balls wrapped in minced spinach and potato, served with a creamy tomato sauce

Kadhai Paneer

Paneer cooked in an Indian wok with cubed onions and peppers

Paneer Tikka Masala

Paneer in tomato and onion based sauce

Shahi Paneer

Paneer with our special cashew nut seasoning in a rich tomato-based sauce (Kashmir Style)

Paneer Makhani

Paneer cubes in savory, creamy tomato-based sauce

Paneer Pasanda

Mini triangular Paneer sandwiches with a spicy stuffing served in a rich, mango-based sauce

Paneer Capsicum Masala

Cottage cheese cubes cooked with green bell pepper

Paneer Methi

Fenugreek leaves with cottage cheese cubes

Paneer Bhujia with Mattar

Ground homemade cottage cheese with green peas

Paneer Kaju Phool Makhana

Cashew nut and stone flower served with cottage cheese cubes

Paneer Korma

Cottage cheese cooked with yogurt in creamy sauce

Paneer Jalfrezi

Juliennes of tomatoes, onions and bell peppers with cottage cheese

Paneer Lababadar

Cottage cheese in a creamy onion gravy flavored with grated ginger and fresh coriander

Achari Paneer

Mango pickle flavored cottage cheese

Malai Kofta

Cottage cheese dumplings in creamy sauce

Paneer Kandhari

Cubes of cottage cheese, onions and peppers in a tangy and spicy tomato sauce



VEGETARIAN ENTRÉE

Jeera Aloo

Cumin seed flavored potatoes

Methi Aloo

Fenugreek leaves flavored potatoes

Aloo Baingan

Eggplant and potatoes

Aloo Dahiwala

Potatoes cooked in a yogurt based gravy

Dum Aloo Kashmiri

Scooped potatoes filled with dry fruits and nuts in a creamy sauce

Dum Aloo Masala

Steamed potatoes in a creamy sauce

Pahari Aloo

Steamed baby potatoes cooked with authentic spices

Aloo Palak Bhaji

Finely chopped spinach with potatoes

Baingan Bhartha

Eggplant concasse cooked with green peas

Achhari Baingan

Whole baby eggplant flavored with mango pickle

Stuffed Baingan Masala

Whole baby eggplant slit four and stuffed with Indian spices

Bagare Baingan

Whole baby eggplant in a Hyderabadi style curry

Bhindi Masala

Spiced okra cooked with onions

Gujrati Bhindi

Spiced okra topped with flour

Kurkuri Bhindi

Okra lightly dipped in corn flour batter and crispy fried

Makkai Kumbh Masala

Baby corn and mushrooms cooked in creamy sauce



VEGETARIAN ENTRÉE

Gobhi Massallam

Whole head of cauliflower cooked in a clay oven

Gobhi Aloo Mattar

Cauliflower, potatoes and green peas cooked on a slow flame

Methi Malai Mattar

Fenugreek leaves and green peas cooked in creamy sauce

Mushroom Mattar

Mushrooms and green peas cooked in a light sauce

Sarson Ka Saag

Thick curry made from ground mustard leaves

Lobhiah Mushroom

Black-eyed beans cooked with mushrooms

Bharvan Mirch

Stuffed banana peppers with choice of cottage cheese or vegetables

Vegetable Jalfrezi

Juliennes of tomatoes, onions and bell peppers with mixed vegetables

Vegetable Sabzi Tak-a-tak

Mixed vegetables served on a skillet

Spinach Kofta

Finely chopped spinach roundels served in a mustard leaf curry

Spinach Kofta in Makhani Sauce

Finely chopped spinach roundels served in butter based curry

Spinach Kofta in Punjabi Kadi

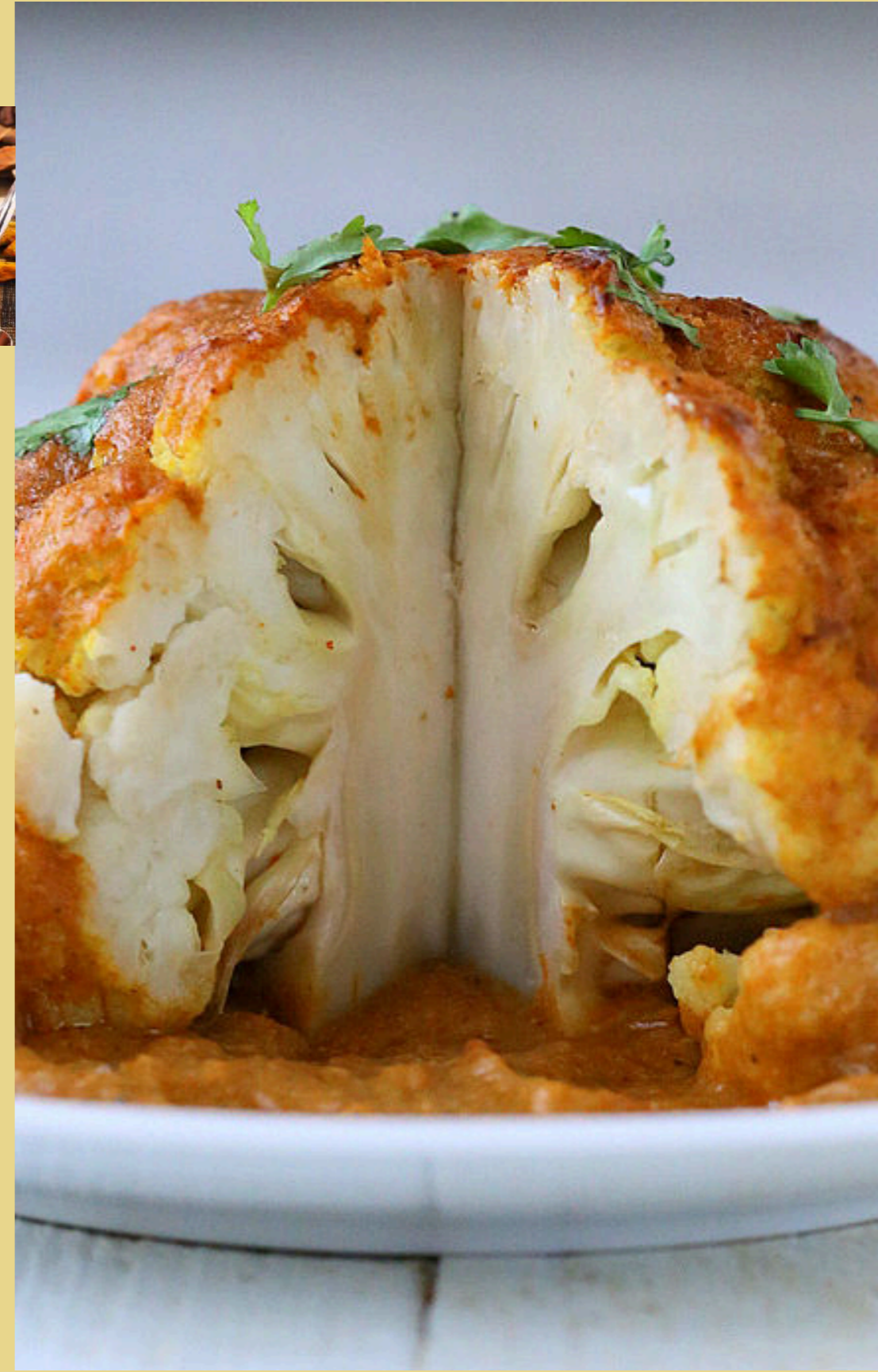
Finely chopped spinach roundels served in a yogurt curry

Gujrati Kadi

A thin yogurt based gravy---Gujrati style

Punjabi Kadi

A thick yogurt based gravy---Punjabi style





LENTILS

Punj Ratni Dal

Blend of five lentils cooked on a low flame

Rajmah

Red kidney beans cooked on a low flame

Dal Makhani

Black lentils cooked in butter based gravy

Channa Pindi

Spiced chickpeas and onions

Aloo Channa

Potatoes and spiced chickpeas

Kala Channa

Black chickpeas

Dal Saag

Split lentils with spinach



NON VEG ENTRÉE

CHICKEN

Murgh Tikka Masala

Barbecued cubes of chicken cooked in creamy tomato and onion-based sauce

Butter Chicken

Grilled boneless chicken cooked in a rich cream tomato-based sauce

Chicken Vindaloo

Boneless chicken cooked with potatoes

Chicken Saag

Boneless chicken cooked with fresh spinach and mustard leaves

Chicken Curry

Boneless chicken cooked in homestyle curry

Murgh Shahi Korma

Boneless chicken cubes cooked in creamy gravy

Chicken Korma

Boneless chicken cooked with nuts, cream, and coconut milk in our fresh herbs and spices

Chicken Dopiazza

Boneless chicken curry sauteed with onions

Murgh Lababdar

Boneless chicken with fenugreek leaves and Indian spices

Punjabi Dhaba Murgh

Bone-in chicken cooked in thick, spicy curry done in a Punjabi Dhaba style

Kadhai Chicken

Chicken cooked at high heat in an Indian wok with ginger, garlic, cubed onions, and peppers

Mango Chicken

Chicken cooked in mango-based sauce

Nilgiri Chicken

Chicken cooked in a green curry flavored with coriander, mint, and coconut cream

Keralan Chicken Malabar

Chicken cooked with spicy gravy and coconut cream

Chili Chicken

Tender chunks of chicken cooked with bell peppers in spicy Asian sauce

Murgh Chettinad

Chicken pieces with bones served in South Indian gravy

Murgh Hyderabad

Boneless chicken cubes served in spicy South Indian gravy

Murgh Jalfrezi

Boneless chicken with juliennes of tomatoes, onions and bell peppers



NON VEG ENTRÉE

CHICKEN

Murgh Makhmal-E-Zafrani

Boneless chicken breasts marinated in saffron and yogurt

Murgh Saag

Boneless chicken cubes with spinach

Murgh Methi

Boneless chicken cubes with fenugreek leaves

Murgh Keema

Minced chicken cooked in authentic Indian spices

Murgh Makhmali Kofta

Minced chicken roundels served in saffron gravy

Murgh Tandoori

Chicken marinated in yogurt and cooked in a clay oven

Murgh Balti

Boneless chicken cooked with fresh herbs and spices

Murgh Achari

Mango pickle flavored chicken cubes

Murgh Kali Mirch

Boneless chicken cubes served in cracked pepper gravy

Murgh Dum Badam Pasanda

Chicken cubes cooked in an almond based gravy



NON VEG ENTRÉE

LAMB & GOAT

Lamb Curry

Boneless lamb cooked in spicy curry

Saag Lamb

Boneless lamb cooked with chopped fresh spinach and traditional spices

Lamb Korma

Lamb cooked with mild spices in a creamy sauce

Kadhai Lamb

Lamb cooked with fresh tomatoes, onions, ginger, garlic, green peppers, fresh herbs and spices

Lamb Dopiazza

Boneless lamb curry with sauteed onions

Lamb Vindaloo

Boneless lamb and potatoes cooked in a fiery vinegar-flavored sauce

Lamb Rogan Josh

Boneless lamb cooked in a yogurt-based curry with a sprinkle of Indian spices

Lamb Seekh Kabab Masala

Minced lamb kabob with Indian spices

Lamb Keema Matar

Minced lamb and peas cooked with tomato and onion gravy

Lamb Keema with Egg Curry

Minced lamb and boiled egg curry

Gosht Achari

Mango pickle flavored boneless lamb cubes

Gosht Badami

Boneless lamb cubes cooked in an almond based gravy

Gosht Chilli Masala

Lamb cooked with slit whole green chillis

Dum Ka Gosht Korma

Boneless lamb marinated in yogurt and cooked to perfection

Gosht Khara Masala

Boneless lamb cubes cooked with cracked pepper

Gosht Nargisi Kofta

Hard boiled eggs coated with minced lamb cooked in thick gravy

Gosht Elaichi Pasanda

Boneless lamb cubes served in cardamom based gravy

Goat Curry

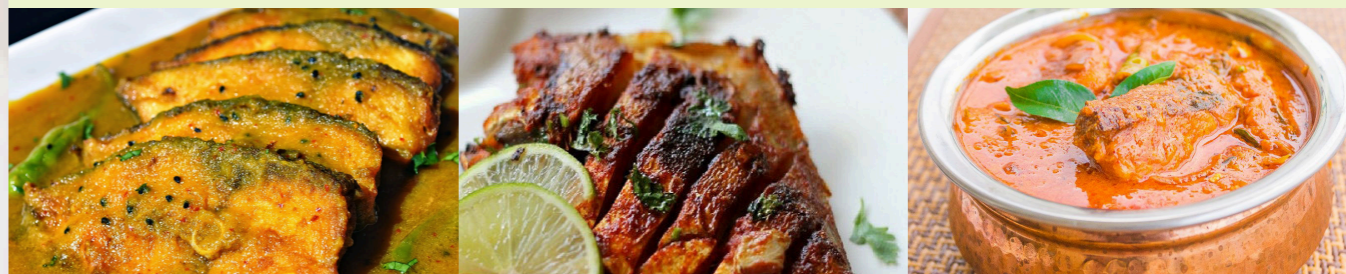
Goat meat cooked in a spicy curry

Gosht Kolhapuri

Boneless lamb cubes cooked with sesame & poppy seeds and Indian herbs

Nilgiri Gosht

Goat meat cooked in a green curry, flavored with coriander and coconut cream



NON VEG ENTRÉE

FISH

Meen Moilee Curry

Fish cooked with coconut oil, coconut milk, onions, chilies and turmeric

Goan Fish Curry

Fish darnes cooked with coriander seed, cumin, red chilli and tamarind

Kerala Fish Curry

Darnes of fish cooked in a coconut gravy flavored with curry leaves

Malabar Meen Curry

Fish steaks marinated in red chilli paste, turmeric lemon juice and pan fried

Bengali Fish Curry

Darnes of fish cooked in a mustard sauce



BIRYANIS

Vegetable Biryani

Baked casserole of basmati rice with veggies

Chicken Biryani

Baked casserole of basmati rice and chicken

Goat Biryani

Baked casserole of basmati rice and goat

Lamb Biryani

Baked casserole of basmati rice and lamb

Shrimp Biryani

Baked casserole of basmati rice and shrimp

RICE

Saffron Pullao

Rice cooked with Saffron

Vegetable Pullao

Rice cooked with mixed vegetables

Peas Pullao

Rice with green peas

Jeera Pulao

Basmati rice cooked with cumin seeds

Kashmiri Pullao

Rice with dry fruits and nuts

Basamati Rice

BREADS

Assorted Breads

Assorted tandoori breads (Naan, Lachha Paratha)

Tandoori Naan

Garlic Naan

Onion Kulcha

Paneer Kulcha

Wheat Roti

Plain Paratha

Puri

Bhatura

Malabar Parota



SALADS

Garden Fresh Green Salad

Onion Chili Salad

Kachumbar Salad

Mango Chickpea Salad

Potato Salad

Chickpeas Salad

Mixed Greens

PICKLES & CONDIMENTS

Mango Pickle

Green Chilli Pickle

Mint Sauce

Tamarind Sauce

Hot Sauce

Mango Chutney

Chutneys



DESSERTS

Gulab Jamun

Deep-fried roundel of cottage cheese and flour in sweetened syrup

Rasmalai

Creamed cheese patty served in condensed milk

Gajjar Halwa

Freshly grated carrots cooked with sweetened milk and served warm

Badam Halwa

Ground almonds cooked in milk and sweetened syrup and served warm

Moong Dal Halwa

Lentil cooked with sweetened milk and served warm

Rasgulla

Roundels of creamed cheese in sweetened syrup

Rice kheer

Rice Pudding, Cashew nuts, Cardamom and Saffron

Kulfi

Flavored Indian Ice-Cream made from concentrated milk (Mango, Rose, Kesar/Pista, etc.)

Fresh Fruit Salad

Assorted seasonal fruit salad

Angoori Jamun

Mini deep-fried roundel of cottage cheese and flour in sweetened syrup

Fruit Custard

Sooji Halwa

Sevian (Vermicelli)

Kulfi with Falooda

Shahi Tukri

BEVERAGES

Masala Chai (Tea)

Madras Coffee

Paan

Mango Lassi