

**EVENT MENU SUITE**

**Tsaretta Spice, Twickenham is delighted to present the following suite of menus for your special occasion.**

These can be tailored to your specific requirements or we can create an entirely bespoke menu.

All prices shown include 20% VAT and may be subject to change depending on market rates.

**STREET FOOD TASTER**

*Experience the sense of the bustling Indian market place.*

**A selection of delicious wraps** - Spicy Chicken page2image25000 (D,G) or Lamb Tikka page2image25000 (D,G)

**Vada Pav** – India’s “Chip Butty” page2image25000 (G,V)

Spiced mashed potato in a soft bread bun

**Onion Bhaji Pav** page2image25000 (E,G,V)

**Naanwiches** served in a plain naan bread

Chicken Tikka page2image25000 (E,G,D) or Onion Bhaji page2image25000 (E.G,V)

or Paneer Tikka Chargrilled Indian Cheese (E,D,G,V)

All served with tangy sauces and home-made chutneys.

£8.50 per head for 1 item £14.75 per head for 2 items £21.50 per head for 3 items

**TSARETTA’S TANDOOR BBQ**

*Chargrilled to perfection this is food delight, served inside or out.*

**Achari Paneer Tikka** Indian cheese with peppers (D)

**Kasundi Machli Tikka** Salmon seared in grain mustard, turmeric and dill leaves (D,F)

**Lasooni Jhinga** Black Tiger Prawns marinated in brown garlic (D,F)

**Rosemary Murgh Tikka** Chicken marinated in garlic, yoghurt and rosemary (D)

**Hyderabadi Lamp Chops** Marinated in sweet red chilli, coriander, ginger, nutmeg & honey (D)

£13.75 per head for 3 items £21.50 per head for 5 items

Served just as they come with tangy sauces and homemade chutneys.

Add a plain or garlic naan bread for £2.95 per head.

We also offer our **Nizami Platter** - a selection from the above for sharing

4 person platter £48.50 8 person platter £89.95

**INDIAN TAPAS**

*Variety is the spice of life, so treat your guests to our meticulously created small bites menu.*

Select the items you like from our restaurant menu and we will present these as you wish.

Served as tantalising canapés as you mingle through the room, buffet style so everyone can choose their own favourites or on platters at the table.

Alternatively you can opt for one of Chef’s own combinations.

Vegetarian or non-vegetarian or a mix of both.

You can choose any one of four levels of tapas dining, as set out below.

If you want something different or have specific requests for dishes not listed, then we will be more than happy to try to accommodate you.

**TASTER**

*An ideal complement to celebratory drinks*

£10.95 per head for 5 items

**TASTER PLUS**

*More than just a starter*

£21.25 per head for 10 items

**DELUXE**

*A fantastic dining experience*

£32.50 per head for 15 items

**TSARETTA FEAST**

*The ultimate tapas selection*

£42.50 per head for 20 items

All prices are inclusive of 20% VAT

Please note that a 5% discretionary service charge will be added to all bills.

**Tsaretta Spice is located at 55 Church Street, Twickenham TW1 3NR**

**Tel: 020 8892 1096 Email: twickenham@tsarettaspice.com**

**TAPAS**

**Miso Scallops** page2image25000

Seared in miso, mirin, garlic and ginger and served with a papaya salad (F) \*

**Prawns Tokri** page2image25000

Black tiger prawns fried with ginger, chilli and curry leaves served with a papadum basket (E,F)

**Punjabi Fish Fingers** page2image25000

Tilapia fillets marinated in lemon and carom seeds, served with tadka mayo (E,F)

**Spicy Squid Pakora** page2image25000

Kerala style tempura squid fritter with curried mayo (E,F)

**Chicken Kebab Corn Dogs**

Spiced minced chicken with garam masala and onions finished in breadcrumbs (E,G)

**Hotel Buhari’s Chicken 65**

Marinated in red chilli, garlic and ginger and quick fried to a light crisp

**Tsaretta Chicken Tikka**

Marinated in Chef’s mint, coriander, basil and yoghurt sauce then chargrilled (D)

**Lamb Goli Kebab** page2image25000

Lamb meatballs with ginger and coriander, tossed in a spicy tomato sauce

**Chapli Kebab** page2image25000

Spiced minced beef, crushed coriander, pepper, chilli and kebab chinni served with a mint chutney (D)

**VEGETARIAN TAPAS**

**Aloo Matar Samosa** page2image25000

Filled with spicy potato and green peas (G,D,V)

**Anarkali Tikki** page2image25000

Spiced beetroot and quinoa patties with spicy mayo (E,G,V)

**Asparagus Makai Croquettes**

Spiced corn kernels with asparagus, ginger and chilli served with tomato chutney (VE)

**Avocado Bhel** page2image25000

Puffed rice, avocado and diced cucumber tossed with spicy garlic tomato chutney and a tamarind and coriander chutney with roasted peanuts (N,VE)

**Chilli Tofu** page2image25000

Golden edged tofu tossed in a spicy chilli, onion and ginger sauce (VE)

**Crispy Chilli Aubergine** page2image25000

Sliced aubergine cooked with fresh chilli until the skin is crisp to the bite (VE)

**Mini Onion Bhajis**

Our light and crispy version of this classic dish served with mango chutney (VE)

**Mushroom & Soya Mince Tikki** page2image25000

Button mushrooms and soya mince spiced with ginger, fennel and curry leaf (V)

**Sev Puri**

Wheat crisp with shredded Moongbean sprout, a trio of mint, tamarind & tomato chutney and nylon sev (D,V)

**Spice Rating:** page2image25000 Medium page2image25000page2image25000 Spicy

**Allergens:** D - Dairy, E - Egg, F - Fish, G - Gluten, N - Nuts, V - Vegetarian, VE - Vegan

Menu items may contain or come into contact with dairy, egg, fish, gluten, nuts and other allergens. Please ask a member of staff if you require more information.

**À LA CARTE MENUS**

**THE THALI EXPERIENCE**

*Central to Ayurveda, an ancient Indian healing practice, is the concept of the “six tastes”, namely sweet, salt, sour, pungent, bitter and astringent. The presence of all six maintains a balanced and nutritional diet. Thali derives from the Hindi word meaning plate. The meal is usually served in a selection of small round metal dishes on a platter and ranges in style from street food to festive banquets.*

**THALI TASTER**

The lighter version comprising a small but tasty starter, one fantastic non vegetarian or vegetarian curry, one interesting vegetable dish, a traditional lentil based dal, some raita, which is made from cucumber, mint and yoghurt, a rice dish, a naan and some spicy pickle.

£23.50 per head

**TSARETTA SPECIAL THALI**

Choose to go for the more extensive version, which incorporates slightly larger portions of the above, plus an additional starter, a second mouth-watering curry and a delicious dessert.

£37.50 per head

**SET MENU OPTIONS**

*Carefully designed for your special occasion we offer a variety of delicious set menus.*

These range from the relatively simple combination of an appetiser followed by a choice of main dish with rice and a naan bread to the multi course and extensive banquet style menu.

You may also compile your own menu selections from the full tapas and à la carte menu, which you will find at tsarettaspice.com and we will provide you with a quotation.

Our à la carte menus are best served to you at the table. The more simple options can be presented in buffet format, but our team would still serve the food to your guests as they come up.

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**TWO COURSE MENU**

£27.95 per head

**APPETISER**

**Papadums** served with a selection of chutneys (D,V)

**MAINS**

**Murgh Makhani** page2image25000

Chargrilled chicken fillet cooked in a creamy butter sauce (D)

**Kashmiri Rogan Josh** page2image25000

Slowed cooked lamb, onions, tomatoes, Kashmiri chilli and saffron

**Aloo Shimli Mirch** page2image25000

Mixed peppers and potatoes tossed in mustard and spices (VE)

**ACCOMPANIMENTS**

**Gobi Adraki** page2image25000

Cauliflower cooked with ginger, cumin and onion (VE)

**Pilau Rice** (D)

**Plain Naan** (D,E,G,V) and **Garlic Naan** (D,E,G)

**THREE COURSE MENU**

£36.50 per head

**APPETISER**

**Papadums** served with a selection of chutneys (D,V)

**STARTERS**

**Punjabi Fish Fingers** page2image25000

Tilapia fillets marinated in lemon and carom seeds, served with tadka mayo (E,F)

**Tsaretta Chicken Tikka**

Marinated in Chef’s mint, coriander, basil and yoghurt sauce then chargrilled (D)

**Mini Onion Bhajis**

Our light and crispy version of this classic dish served with mango chutney (VE)

**MAINS**

**Chicken Chettinad** page2image25000

Chicken fillets cooked in coconut, coriander and Tellicherry pepper

**Awadhi Lamb** page2image25000

Slow cooked lamb with brown onion, ginger and spices (D)

**Pumpkin Paneer** page2image25000

Indian cheese cooked in pumpkin and onion sauce (D,V)

**ACCOMPANIMENTS**

**Saag Aloo** page2image25000

Spinach tossed with tempered potatoes and spices (V)

**Thoran** page2image25000

Runner beans and savoy cabbage tossed in mustard, ginger and curry leaf (V)

**Saffron Pilau** (D)

**Peshwari Naan**

Coconut, almond and mango stuffed bread (D,E,G,N)

**Garlic Naan** (D,E,G)

**FOUR COURSE MENU**

£46.50 per head

**APPETISER**

**Papadums** served with a selection of chutneys (D,V)

**STARTERS**

**Manchurian Cauliflower** page2image25000

Cauliflower florets tossed in a spicy tangy sauce (VE)

**Rosemary Murgh Tikka** page2image25000

Tender chicken pieces marinated in garlic, yoghurt and rosemary (D)

**Hyderabadi** **Lamb Chops** page2image25000

Marinated in sweet red chilli, coriander, ginger, nutmeg and honey (D)

**MAIN COURSES**

**Mangalorean Prawn** page2image25000

Black tiger prawns cooked in coconut, tamarind and asafoetida sauce (F)

**Goan Pepper Chicken** page2image25000page2image25000

Chicken fillets cooked in a tomato, fennel and pepper sauce

**Laal Maas** page2image25000

Succulent goat meat cooked with brown onion, Kashmiri chilli and spices

**ACCOMPANIMENTS**

**Dal Makhani** page2image25000

Slow cooked black lentils in a rich cream and chilli Infused sauce (D,V)

**Mushroom Hara Pyaza** page2image25000

Shitake mushrooms cooked with ginger, tomatoes and spring onions (VE)

**Katrika Masala** page2image25000

Spiced aubergine cooked in a delicate masala sauce (VE)

**RICE & BREADS**

**Pilau Rice** (D)

**Peshwari Naan**

Coconut, almonds and mango stuffed bread (D,G,N,V)

**Truffle Naan**

Drizzled with a refined truffle oil (D,G,V)

**DESSERT**

**Chilli Chocolate Cake**

Dark chocolate sponge, hints of chilli and served with the obligatory vanilla ice-cream (D,E,N)

**Spice Rating:** page2image25000 Medium page2image25000page2image25000 Spicy

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