

PURE VEGETARIAN



FOOD JUNCTION

# LALA MASALA

**BOWLS | KATHI ROLLS | STREET EATS | CHAAP | 613-548-3334**

## Catering menu

One **SMALL** tray serves up to 15 people.\*

One **MEDIUM** tray serves up to 40 people.\*

One **LARGE** tray serves up to 60 people.\*

\*= Approximate

### APPETIZERS

- **VEG MANCHURIAN**                      SMALL \$60                      MED \$90                      LARGE \$130  
Crisp fried vegetable balls tossed in a spicy-sweet, and tangy Manchurian sauce
- **VEG NOODLE**                      SMALL \$50                      MED \$90                      LARGE \$130  
Indo-Chinese stir-fried noodles with vegetables, seasoned with soy sauce and spices, offering a tangy and mildly spicy flavor.
- **CHILLI PANEER**                      SMALL \$60                      MED \$90                      LARGE \$120  
Tender paneer cubes tossed with colorful bell peppers, onions, and green chilies in a spicy Indo-Chinese sauce. A perfect blend of heat and flavor, served hot and fresh.
- **PANEER TIKKA**                      SMALL \$80                      MED \$140                      LARGE \$180  
Tender pieces of Indian Cottage Cheese marinated in a flavorful blend of spices and yogurt, skewered and grilled to perfection. A popular dish in Indian cuisine, Tikka offers a tantalizing mix of smoky, charred flavors with a burst of aromatic spices
- **PANEER MUSHROOM TIKKA**      SMALL \$80                      MED \$140                      LARGE \$180

### RICE

- **JEERA RICE**                      SMALL \$40                      MED \$70                      LARGE \$100

## CURRIES

- **DAAL MAKHANI**                      **SMALL \$50**                      **MED \$80**                      **LARGE \$120**  
Savor the richness of our Daal Makhani, a classic Punjabi dish featuring black lentils and kidney beans simmered in a creamy tomato-based sauce. Slow-cooked with aromatic spices and finished with a touch of butter and cream, it's a hearty and flavorful dish that's perfect with rice or naan
- **PALAK PANEER**                      **SMALL \$50**                      **MED \$80**                      **LARGE \$120**  
Tender paneer cubes simmered in a vibrant blend of spinach and aromatic spices
- **CHOLLE**                      **SMALL \$50**                      **MED \$60**                      **LARGE \$100**  
Hearty chickpeas cooked in a flavorful blend of spices and tangy tomato sauce
- **MALAI KOFTA**                      **SMALL \$50**                      **MED \$80**                      **LARGE \$120**  
paneer balls simmered in a rich and luscious tomato-based gravy infused with cream and aromatic spices
- **KADI**                      **SMALL \$50**                      **MED \$60**                      **LARGE \$100**  
A tangy and creamy yogurt-based curry seasoned with aromatic spices and tempered with fenugreek seeds, curry leaves, and mustard seeds
- **RAJMA**                      **SMALL \$50**                      **MED \$60**                      **LARGE \$100**  
tender kidney beans cooked in a flavorful tomato-based gravy with aromatic spices. Makes it a perfect combo with rice and slices of onion
- **BHARTA**                      **SMALL \$50**                      **MED \$80**                      **LARGE \$120**  
Smoky, richness, roasted and mashed eggplant cooked and seasoned with aromatic spices & herbs
- **ALOO GOBI**                      **SMALL \$50**                      **MED \$80**                      **LARGE \$120**  
A classic vegetarian dish featuring tender potatoes (aloo) and cauliflower (gobi) cooked with aromatic spices such as turmeric, cumin, and coriander
- **OKRA**                      **SMALL \$50**                      **MED \$80**                      **LARGE \$120**  
Tender okra pods cooked with onions, tomatoes, and aromatic spices, resulting in a flavorful and slightly crispy dish
- **DAAL TADKA**                      **SMALL \$50**                      **MED \$60**                      **LARGE \$100**  
A comforting dish of lentils cooked to perfection and tempered with spices like cumin, mustard seeds, garlic, and dried red chilies, resulting in a flavorful and aromatic preparation
- **DAAL FRY**                      **SMALL \$50**                      **MED \$60**                      **LARGE \$100**  
A simple yet flavorful dish made from lentils cooked to perfection and tempered with onions, tomatoes, garlic, and spices, resulting in a comforting and delicious meal
- **KADHAHI PANEER**                      **SMALL \$60**                      **MED \$100**                      **LARGE \$140**  
Tender paneer cubes cooked with bell peppers, onions, tomatoes, and aromatic spices in a kadhai (wok), resulting in a flavorful and aromatic dish that pairs perfectly with naan or rice

- MATAR PANEER**                      **SMALL \$50**                      **MED \$80**                      **LARGE \$120**  
 A delicious North Indian dish featuring paneer (Indian cottage cheese) and green peas (matar) cooked in a rich and creamy tomato-based gravy, flavored with aromatic spices like cumin, coriander, and garam masala
- METHI MATAR MALAI**                      **SMALL \$60**                      **MED \$100**                      **LARGE \$140**  
 A creamy and flavorful dish made with fresh fenugreek leaves (methi), green peas (matar), and cream, seasoned with aromatic spices and herbs. This dish combines the richness of cream with the slightly bitter taste of fenugreek, resulting in a unique and delicious flavor profile
- CHANA PALAK**                      **SMALL \$50**                      **MED \$80**                      **LARGE \$100**  
 Tender chickpeas (chana) cooked with spinach (palak) and aromatic spices, resulting in a nutritious and flavorful dish packed with protein and vitamins
- SHAHI PANEER**                      **SMALL \$60**                      **MED \$80**                      **LARGE \$120**  
 A royal delicacy featuring tender paneer cubes cooked in a rich and creamy gravy made from cashews, cream, and aromatic spices. Fit for royalty, this dish is indulgent, flavorful, and sure to delight your taste buds
- PANEER LABABDAR**                      **SMALL \$50**                      **MED \$80**                      **LARGE \$120**  
 Indulge in the rich flavors of our Paneer Lababdaar, featuring tender paneer cubes cooked in a luscious tomato-based gravy with cream, butter, and aromatic spices. A dish fit for royalty, offering a perfect balance of richness and flavor
- PANEER BHURJI**                      **SMALL \$80**                      **MED \$130**                      **LARGE \$170**  
 A delightful scramble of crumbled paneer cooked with onions, tomatoes, and aromatic spices
- PANEER BUTTER MASALA**                      **SMALL \$60**                      **MED \$90**                      **LARGE \$120**  
 Creamy and indulgent, our Paneer Butter Masala features tender paneer cubes simmered in a rich and velvety tomato-based gravy, flavored with butter, cream, and aromatic spices. It's a classic North Indian dish that's sure to tantalize your taste buds with its irresistible flavors
- PANEER JALFRAZI**                      **SMALL \$60**                      **MED \$90**                      **LARGE \$120**  
 A spicy and vibrant dish featuring paneer cubes stir-fried with bell peppers, onions, tomatoes, and a medley of aromatic spices. This colorful and flavorful dish is perfect for those who enjoy a bold and zesty taste
- NAVRATAN KORMA**                      **SMALL \$80**                      **MED \$130**                      **LARGE \$170**  
 A regal dish fit for kings, Navratan Korma is a rich and creamy vegetable curry made with nine different types of vegetables, nuts, and dried fruits. Flavored with aromatic spices and finished with a touch of cream, this dish is a delightful medley of flavors and textures

## **ROTI & NAAN**

Naan is a traditional Indian flatbread made from refined flour, yeast, yogurt, and a pinch of salt. Baked in a tandoor oven, it emerges with a slight char and a pillowy texture, perfect for sopping up curries or enjoying on its own

- PLAIN NAAN \$3
- GARLIC NAAN \$4
- ONION NAAN \$5
- CHILLI GARLIC NAAN \$5
- TANDOORI ROTI \$3
- TAWA ROTI \$3
- BHATURA \$4

### **DESSERTS**

- GULAB JAMUN \$12/LBS  
soft and spongy milk solids dumplings soaked in a fragrant sugar syrup infused with cardamom and rose water. A classic Indian dessert that melts in your mouth and leaves you craving for more
- JALEBI \$8/lbs  
popular Indian dessert made by deep-frying batter in circular shapes and then soaking them in sugar syrup. These golden-orange spirals are crunchy on the outside and syrupy-sweet on the inside, making them a delightful treat for any occasion
- GAJAR HALWA \$10/lbs  
a traditional Indian dessert made from grated carrots cooked in ghee, milk, sugar, and flavored with cardamom and nuts. This indulgent sweet treat is a favorite during festivals and celebrations
- SUJI HALWA \$8/lbs  
made from semolina (suji), ghee, sugar, and flavored with cardamom and nuts. This warm and comforting dish is often served as a dessert or breakfast item, providing a delightful burst of flavor and texture with every bite.
- MOONG DAAL HALWA \$12/lbs  
Experience the rich and decadent flavors of our Moong Dal Halwa, a traditional Indian dessert made from split yellow moong dal (mung beans), ghee, sugar, and flavored with cardamom and nuts. Slow-cooked to perfection