



Kavya's Catering

Mobile no:- 07423427599

STARTERS

FRIED & CRISPY SPECIALS



VEG SAMOSA

Spiced potato & Peas Filling in Flaky Crust (Gujrati / Punjabi Style).



VEG BHAIYA

Golden- fried mixed vegetable Fritters.



DALL VADA

Crispy lentil fritters with a hint of ginger-chili.



POTATO VADA

Spiced mashed potato patties, deep-fried to perfection.



SPRING ROLL

Crunchy rolls stuffed with Indo-Chinese veggies.



BREAD PAKODA

Bread slices coated in spiced gram batter, fried crispy.



ONION BHAIYA

Thinly sliced onion rings in gram flour batter.

GUJARATI SPECIALS



WHITE DHOKLA

Soft, steamed rice-cake with mild tanginess.



KHAMAN DHOKLA

Fluffy, sweet-Savory chickpea flour squares.



KHANDVI

Silky gram flour rolls with Coconut & Mustard tempering.



SANDWICH DHOKLA

Layered dhokla with chutney filling.



PAPADI NU KICHU
Traditional Gujarati Savory bites



MUTHIYA
Steamed & fried dumplings with fenugreek & spices.



PATRA
Colocasia leaves rolled with spiced gram flour, steamed & sliced.

INNOVATIVE & PANEER TREATS



HARABHARA KEBAB
Green pea & coriander patties, pan-fried.



PANEER SAMOSA
Samosa stuffed with spiced cottage cheese.



CHEESE ONION SAMOSA
Crispy samosa with gooey cheese & onion filling.



Daily Sabji / Curry Menu

Aloo Specials (Potato-Based)

- Aubergine & Potato
- Peas & Potato
- Potato & Capsicum
- Dry Potato
- Tomato & Potato
- Okra & Potato
- Cauliflower & Potato
- Cabbage & Potato
- Dudhi & Potato

Baingan (Aubergine) Delights

- Aubergine & Tuber
- Aubergine & Peas
- Green Beans & Aubergine
- Baingan Bharta
- Stuffed Baingan

Okra (Bhindi) Varieties

- Okra & Capsicum
- Okra & Potato
- Dry Okra

Cabbage Creations

- Cabbage & Tomato
- Cabbage & Peas
- Cabbage & Potato

Gobi (Cauliflower) Dishes

- Cauliflower & Potato
- Cauliflower & Peas
- Cauliflower, Peas & Paneer

Green Veg Specials

- Green Beans
- Green Beans & Peas
- Guvar (Cluster Beans)

Traditional & Regional

- Surti Undhiyu
- Mix Veg Curry
- Dudhi & Chana Dal

Innovative & Unique

- Sweet Corn Patra
- Courgette Patra

Bitter but Better

- Bitter Gourd (Karela)

Side / Lentils / Daal

- Gujarati Daal
- Kadhi
- Chana Masala
- Mung Beans
- Tadka Daal
- Mung Daal Rasawala
- Chana Daal & Palak
- Sweet Corn & Rajma
- Dal Makhani

Paneer Specials

- Paneer Butter Masala
- Mutter Paneer
- Palak Paneer
- Paneer Bhurji
- Paneer Capsicum
- Paneer Tikka Masala
- Mathi Kofta
- Paneer Makhani
- Paneer Kadhai

Street Food / South & North Indian

- Paani Puri
- Ragda Patties
- Bhel Puri
- Samosa Chaat
- Dabeli
- Vada Pav
- Chilli Paneer
- Veg Manchurian (Dry/Gravy)
- Hakka Noodles
- Dahi Vada
- Masala Dosa
- Idli Sambar
- Medu Vada
- Upma
- Dal Vada
- Sabudana

Rice Varieties

- Plain Rice
- Jeera Rice
- Biryani (Veg/Paneer)
- Chinese Fried Rice
- Mexican Fried Rice
- Masala Khichdi
- Peas Pulao

Breads

- Roti (Jowar/Bajri)
- Methi Thepla
- Masala Paratha
- Palak Paratha
- Aloo Paratha
- Plain Paratha
- Poori (Plain/Masala)
- Bhatura

Sweet Delights Menu

1. Refreshing Drinks

Sweet Lassi (Creamy yogurt drink with sugar & cardamom)

2. Traditional Indian Sweets

Mohan Thal (Gram flour fudge with ghee & nuts)

Shiro (Sweet semolina/whole wheat flour pudding)

Boondi Ladoo (Golden sweet balls made from tiny gram flour pearls)

Loos Bundi (Loose, syrup-coated boondi—less dense than ladoo)

3. Rich & Creamy Puddings

Kheer (Rice pudding with milk, sugar, and saffron)

Vermicelli Kheer (Thin noodles cooked in sweetened milk)

4. Fried & Syrupy Treats

Gulab Jamun (Deep-fried khoya balls in rose-sugar syrup)

Pooran Puri with Vermi (Sweet-stuffed flatbread with vermicelli filling)

5. Warm & Comforting Halwa

Halwa (Choose **suji/atta/gajar**—semolina, wheat, or carrot halwa)
