

Shangrila Indian and Nepalese Cuisine- Bethesda, MD (301-656-4444)

Ghar-E-Kabab Indian and Nepalese Cuisine - Silver Spring, MD (301-587-4427)

At our restaurant, classic vegetarian dishes are made from locally grown organic produce effused with Indian and Nepalese spices. Meals would be cooked high over hot charcoal in a Tandoor (a traditional Clay Oven) allowing fats to drain, thereby lowering their Cholesterol content. We cook on olive oil, make our own yogurt and bake breads as ordered. Shangri-La and Ghar-E-Kabab restaurants serves the simple, fresh, organic and delicious foods that a mother would cook if she comes from Kathmandu or New Delhi.

The food is always fresh, higher in quality and deliciousness is preserved. Food is cooked with utmost care to accommodate a variety of customer preferences including health, age, taste and perfection. Our award winning kitchen team who has worked for several decades to serve our loyal customers and the community is always dedicated to the art of fineness and customer satisfaction. This dedication and optimum care has provided us with opportunities to serve our food at Capitol Hill, Conventions, Seminars, and various Family events. We are flexible to customize customer's choices and we dedicate to serve simple, fresh and organic food.

Events Menu

VEGETARIAN APPETIZERS

Vegetable Samosa Deep fried triangular pastry, stuffed with spiced potatoes and peas.

Vegetable Pakora Cauliflower, onions and potato fritter cooked in chickpea batter.

Paneer Pakora Homemade cheese stuffed with spiced mixture cooked in chickpea batter.

Chilli Pakora Green chilli and spices cooked in chickpea batter.

Furaula Vegetable fritters cooked in black lentil batter. Taste from the traditional Nepali kitchen

Vegetarian Mo:Mo Steamed vegetable dumplings with traditional Nepali sauce.

Onion Bhaji Spiced and crispy deep fried onion rings cooked in chickpea batter.

Vegetable Tikka Vegetables marinated in perfection with herbs and spices and barbequed.

Chana Chatpat Chickpeas with chopped potatoes, green chilly, lemon juice, other spices and herbs.

Sel Roti Traditional Nepalese style deep fried rice doughnuts.

Aloo Tikki Deep fried potato cutlets served with tamarind and or green coriander and mint chutney.

*****WE ALSO PROVIDE ASSORTED APPETIZERS AS FINGER FOOD FOR YOUR RECEPTION. PLEASE CONTACT US FOR APPLICABLE RATES AND DETAILS ****

NON- VEGETARIAN APPETIZERS

Seekh Kabab Minced lamb with spices and grilled on skewers.

Chicken Tikka Boneless chicken chunks marinated in yogurt, spices and fresh herbs and grilled on skewers.

Chicken Mo:Mo Steamed chicken dumplings served with traditional Nepali sauce.

Cho-E-La Boneless duck marinated in Nepalese herbs and spices and cooked in clay oven.

Chicken Chilly Chicken marinated in spices, deep fried and garnished with chilly, ginger and cilantro.

Shrimp Cocktail Blue Ocean sea Shrimp marinated with Nepalese herb and spices and pan sautéed .

Fish Tikka Chunks of fish marinated in herbs and spices over night and cooked to perfection.

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VEGETARIAN DELICACIES

Chana Masala Chickpeas cooked in tomato based sauce with mild herbs and spices.

Baigan Bharta Roasted eggplant cooked in mixed Indian spices and onion.

Aloo Gobhi Steamed potatoes and cauliflower florets cooked in aromatic light spices and herbs.

Saag Aloo A combination of spinach and stir fried potatoes cooked in light Rajasthan spices.

Chana Saag A combination of chickpeas and Spinach cooked with some tomatoes, herbs and spices.

Saag Paneer A combination of spinach and cottage cheese cubes cooked in medium spiced sauce.

Daal Saag Daal and spinach with a mixture of Indian herbs and cooked in slow heat to preserve deliciousness.

Mustard Green Peppery mustard green sautéed with Nepalese herbs, onion, garlic and a touch of sesame oil.

Mixed Vegetables A variety of vegetables cooked in slow fire and sautéed with onion, ginger and garlic.

Bhindi Bhaji Green Okra stir fried in light spices with onion and bell pepper for a relatively shorter time.

Bhindi Dopyaja Green Okra cooked with onion rings, green chilly, cumin seeds and mixed spices.

Vegetable Korma Vegetable cooked in onion based sauce with a touch of cream.

Shahi Paneer Cubes of homemade cottage cheese cooked in tomato based cream sauce.

Tofu Makhani Cubes of Tofu cooked with tomatoes, butter, cream and mixed spices.

Daal Makhani Black lentil cooked in slow fire with makhani (butter) sauce.

Yellow Daal Yellow split peas cooked to perfection with onion and tomatoes.

Mixed Dal A mixture of lentil cooked over slow fire with onions, tomatoes and ginger.

Rajma Masala Kidney beans cooked with a mixture of oil, coriander powder, cumin, red chilly and spices.

Aloo Tama Black eyed beans and bamboo shoots with potatoes cooked in traditional Nepalese curry sauce.

Matar Paneer Cottage cheese cubes cooked in sweet and spicy sauce with cream and herbs.

Malai Kofta Vegetable balls cooked in creamy tomato gravy with onions and mixed spices.

Jackfruit Green cut Jackfruit cooked in traditional Nepali herbs and spices.

Matar Mushroom Peas and mushroom cooked to perfection in a onion gravy added with herbs and spices.

Aloo Jeera Stir fried potatoes spiced with cumin seeds and cilantro.

Aloo Matar Peas cooked with potatoes on a tomato and onion gravy with medium spiced herbs.

Dahi Curry Vegetables cooked in yogurt and spices in an authentic Indian style.

CHICKEN DELICACIES

Chicken Curries

Chicken Curry Diced chicken cooked over a slow fire with fresh coriander, green chilies and touch of yogurt.

Chicken Kadahi Chicken cooked in low heat with tomato, ginger, onion, bell pepper and black pepper.

Chicken Saag Boneless chicken sautéed with spinach in a curry sauce.

Chicken Tikka Masala Chicken barbequed in the clay oven, then sautéed in savory curry sauce and cream.

Butter Chicken Boneless Chicken breast cooked in fresh tomato based curry sauce with a touch of butter.

Chicken Korma Boneless Chicken cooked in fresh onion and garlic based sauce with a touch of cream.

Chicken Vindaloo Boneless Chicken and potatoes cooked in a very hot curry sauce.

Kukhura Ko Masu Chicken cooked in traditional Nepalese curry sauce, spices and herbs.

Chicken Kababs

Tandoori Chicken Half chicken marinated in yogurt, herbs and spices and barbequed in clay oven (Bones!).

Chicken Tikka Boneless chunks of chicken marinated in yogurt, herbs spices and lemon, grilled over fire.

Green Kabab Chunks of chicken marinated in yogurt, herbs, spices, cilantro and mint, grilled on skewers.

Malai Kabab Chicken marinated with yogurt, cashews, almonds and mild spices and cooked in clay oven.

LAMB DELICACIES

Lamb Curries

Lamb Curry Boneless leg of lamb cooked with spicy curry sauce.

Lamb Saag Chunks of lamb leg and spinach cooked with fine herbs and a creamy curry sauce.

Kadahi Lamb Lamb half done in Tandoor, cooked with tomatoes, onion, green pepper, ginger and garlic.

Lamb Vindaloo Chunks of tender leg of lamb and potatoes cooked in a very spicy curry sauce.

Lamb Rogan Josh Chunks of lamb leg simmered to perfection in creamy yogurt sauce with mint and herbs.

Khasi Ko Masu Goat meat cooked in traditional Nepalese style with Nepali herbs and spices (Bones!)

Lamb Kababs

Sekuwa Chunks of boneless goat cubes marinated in Nepali style with Himalayan spices, skewered over fire.

Boti Kabab Chunks of lamb marinated in yogurt, herbs and spices and barbequed in clay oven.

BIRYANIS

Vegetable Biryani Garden fresh vegetables cooked with saffron basmati rice in mild spices, nuts and raisins.

Chicken Biryani Boneless chicken cooked with saffron basmati rice, flavored with herbs, nuts and raisins.

Shrimp Biryani Jumbo Shrimp with saffron basmati rice cooked in aromatic herbs, spices, nuts and raisins.

Lamb Biryani Boneless lamb cooked with saffron basmati rice, flavored with herbs, nuts and raisins.

SEAFOOD DELICACIES

Tilapia Goa Curry Marinated Tilapia, cooked with ginger, garlic, green chilly, lime juice and coconut milk.

Salmon Curry Salmon cooked with ground mustard seeds, herbs and spices on a tomato and onion gravy.

Fish Tikka Masala Fish cooked in a mix cream garlic paste, cumin seeds, chilly powder and lemon juice.

Kadahi Fish Fish cooked with tomatoes, bell pepper, ginger garlic and mixed spices.

Shrimp Masala Jumbo Shrimp sautéed in savory curry sauce.

Shrimp Rogan Josh Jumbo Shrimp simmered to perfection in yogurt sauce with mint of basil, mixed spices.

DESSERTS

Rice Pudding Fresh and homemade rice pudding

Suji Haluwa Semolina pudding cooked with milk, butter, cardamom and sweetener.

Gulab Jamun Homemade cheese balls soaked in honey syrup, serve hot.

Rasamalai Homemade cheese balls soaked in malai and flavored with pistachio and saffron.

Sewai Vermicelli pudding made with a mixture of milk, sweetener and butter,

Shikhandi Dessert made with a mixture of fruits and fresh yogurt.

Lentil Pudding Lentil cooked with cardamom, milk, a touch of coconut powder, butter, nuts and raisins.

Gajar Haluwa Shredded carrots cooked in milk and a combination of butter, cardamom and nuts.

BREADS

Freshly baked in Tandoor (Clay Oven), the following varieties of breads are available.

Plain Naan, *Garlic Naan* (Stuffed with Garlic), *Onion Kulcha* (Stuffed with Onion), *Cheese Naan* (Stuffed with Cheese), *Peshawari Naan* (Stuffed with Nuts, Almonds and Raisins)

Plain Paratha (whole wheat), *Aloo Paratha* (stuffed with Potatoes)



Rate Chart for a catering order of 75 or more people. Applicable Taxes applies.

No Of Appetizers	No. of Vegetarian Delicacies	No. of Non-Veg. Delicacies	Desserts	Price Per Person
<i>1</i>	<i>2</i>	<i>2 (One each from Chicken, lamb, Seafood or Biryani)</i>	<i>1</i>	<i>\$30</i>
<i>2 (1 Veg. and 1 Non Veg.)</i>	<i>2</i>	<i>2(One each from Chicken, lamb, Seafood or Biryani)</i>	<i>1</i>	<i>\$34</i>
<i>2 (1 Veg. and 1 Non Veg.)</i>	<i>3</i>	<i>2(One each from Chicken, lamb, Seafood or Biryani)</i>	<i>1</i>	<i>\$35</i>
<i>2 (1 Veg. and 1 Non Veg.)</i>	<i>3</i>	<i>3</i>	<i>1</i>	<i>\$40</i>
<i>3 (Combination of both Veg. and Non- Veg.)</i>	<i>3</i>	<i>3</i>	<i>2</i>	<i>\$42</i>
<i>3 (Combination of both Veg. and Non- Veg.)</i>	<i>3</i>	<i>3</i>	<i>2</i>	<i>\$45</i>

**Served with Basmati Rice, Bread, and Chutneys as compliments*

Vegetarian Catering Rates

No. of Appetizers	Vegetarian Delicacies	No. of Desserts	Rate per Person
<i>1</i>	<i>3</i>	<i>1</i>	<i>\$22</i>
<i>2</i>	<i>3</i>	<i>1</i>	<i>\$25</i>
<i>3</i>	<i>3</i>	<i>2</i>	<i>\$27</i>
<i>3</i>	<i>4</i>	<i>2</i>	<i>\$30</i>

** Served with Basmati Rice, Bread and Chutneys as compliments.*

Other Terms and Conditions

**Please contact us to customize your preferences. Prices are subjected to change with the market value.*

**Rates may vary with the size of catering order. The above rates should be used only as general guidelines.*

** We reserve the right to compliment Rice, Breads, Chutneys, Salads or any Condiments depending on the Order size.*

** A deposit may be needed for any catering orders.*

** Final guest count is needed 5 days prior to the event.*

For more Information please call us or visit us online at:

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www.gharekabab.com

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