

BESPOKE CATERING

by Mad Onion Slicer



LIVE BBQ MENU



marinated & ready to grill

Afghani Chicken Skewers (12 sticks)

\$ 49

Tender chicken thighs steeped overnight in a smoky nutty marinade & finished with onion petals & green peppers.

Afghani Paneer Skewers (12 sticks)

\$ 49

Marinated cottage cheese cubes, grilled with onion petals, green peppers & patience.

Kasundi Kingfish (6 pieces)

\$ 69

Boneless chunks of fresh seabass, spiced & marinated in Bengali mustard & Manuka honey. Savoury with a hint of sweetness in the background.

Govardhan Ram's Lamb Chops 🔥 (6 pieces)

\$ 99

Gently spiced, 48-hour marinated Australian lamb chops, bursting with flavour. Served with Burani Mint Raita.

Naughty Nawaab Chicken Tikka 🔥 (12 kebabs)

\$ 49

Succulent cuts of chicken marinated overnight in the Nawaab's homemade Tandoori masala.

Classic Paneer Tikka 🔥 (12 kebabs)

\$ 49

Fresh paneer in homemade Tandoori masala. Big hits of mustard oil, toasted fenugreek leaf & smoke.

Grilled Spuds with Hing & Garlic (12 pieces)

\$ 49

Chonky Idaho taters slathered with our secret blend of asafoetida, garlic & herbs.

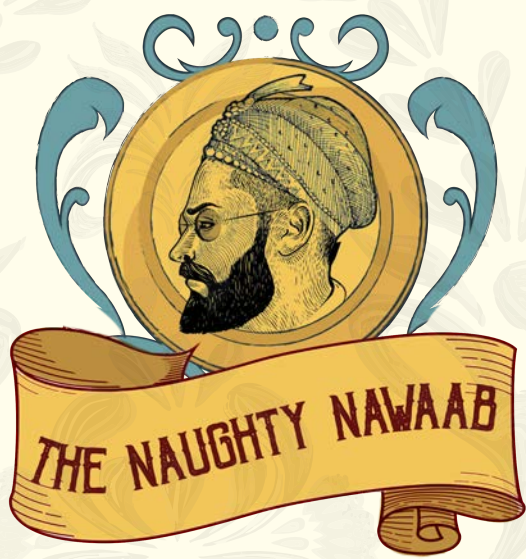
Corny Jokes (18 pieces)

\$ 49

Baby corn lovingly bathed in a tangy garlicky marinade. Spicy while allowing the natural sweetness of the corn to shine.

NAUGHTY NAWAAB BESPOKE CATERING

WhatsApp [+6596301093](https://wa.me/6596301093) Instagram [@MadOnionSlicer](https://www.instagram.com/MadOnionSlicer)



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BITE-SIZED FLAVOUR BOMBS



Shrooms on Khari Biscuit (12 pieces)

\$ 49

Peppery mushroom & shallot duxelles precariously perched on top of Irani puff pastry.

Falaknuma Egg Fuffs 🔥 (12 pieces)

\$ 49

Hyderabadi "Kayf Style" Egg Fuffs, with quail eggs and a dab of cumin onion masala. Our naughtiest crowd pleaser yet.

Cheesy Achaari Pinwheels (12 pieces)

\$ 49

Gruyere meets Garlic Tomato Achaar in a pastry wheel.. Tons of fun.

Tandoori Chicken Tartlets (12 pieces)

\$ 49

Pulled chicken in homemade Tandoori Masala, generously piled into a tart & baked till golden.

the dip end of the pool

Green Thecha Butter with Pull-apart Jeera Pav 🔥

\$ 69

Madly addictive compound butter with green chilli, coriander & garlic. Paired with a batch of freshly baked Bombay buns with some cumin in there somewhere.

Bombay Salsa (serves 6)

\$ 39

Coriander, garlic and chilli chutney. Goes with everything including tomorrow's breakfast. Served with crudites.

Pineapple Red Pepper Pacchadi (serves 6)

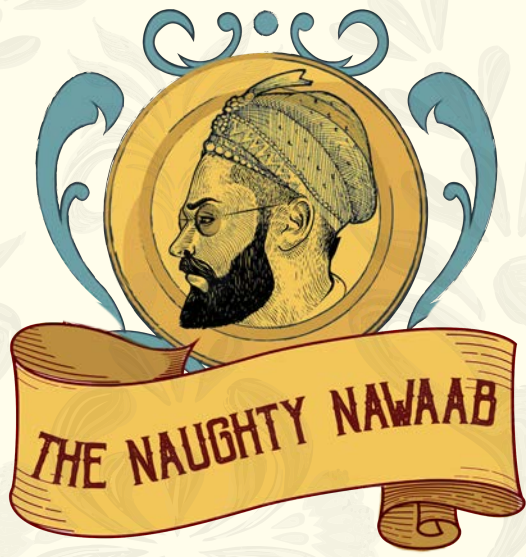
\$ 39

Fresh Sarawak pineapple cooked down & hit with a delightful South Indian Talimpu. Served with crudites.

Achaari Hummus (serves 6)

\$ 39

Hummus with a kick of pickled veggies, mustard oil & cane vinegar. Served with crudites.



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BORING INDIAN CURRIES



Kalkaji Kheema Masala 🍯 (serves 6)

\$ 120

Punjabi style lamb mince gently bhuno'd in ghee, laced with fresh tomato, coriander & warm spices

Roasted Garlic Saag Paneer (V) (serves 6)

\$ 120

Soft fresh paneer simmered in an absurdly good spinach gravy. Topped with roasted garlic & a splash of cream.

Fish Kalvan (serves 6)

\$ 120

A mild mannered Maharashtrian fish curry featuring Kingfish cubes, turmeric & coconut milk.

Old Delhi Butter Chicken 🍯 (serves 6)

\$ 120

Recipe secured with great difficulty from an Old Delhi masterchef. Pls sign NDA to discuss further. 🙄

Pork Vindaloo 🍯 (serves 6)

\$ 170

Prime pork shoulder and belly slow cooked with freshly pounded Goan spices and toddy vinegar. (Subject to availability)

Lankan Seafood Curry 🍯 (serves 6)

\$ 170

Fresh prawn, squid and crab, cooked with freshly toasted and ground Sri Lankan Curry Powder. (Subject to availability)

carbs are our friends

Hyderabadi Zeera Rice (serves 6)

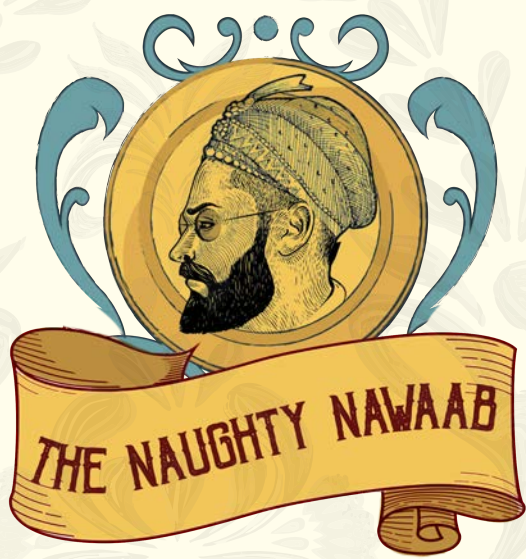
\$ 90

Fragrant long grain Basmati, hit with the goodness of cumin, caraway and asafoetida.

Coconut Pulao (serves 6)

\$ 90

Basmati meets freshly grated coconut, mustard seeds and curry leaves. Pairs beautifully with our Fish Kalvan and Kheema Masala.



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SWEET NOTHINGS



Rabri Clementine 🍊 (6 portions)

\$ 60

A love affair between creamy North Indian Rabri & Pixie Tangerines

Gulkhand Shrikhand (6 portions)

\$ 60

A smooth operator from West Delhi featuring rose petal confiture, Greek yoghurt & jazz

ADDITIONALS

BBQ CHEF

\$ 150

Chef to Guest ratio: 1 chef: upto 30 guests

3 hour service, overtime billed @ \$50 per hour

TRANSPORTATION

\$ 60

One time food drop off charge

Minimum order \$250. Payment in advance.

Minimum 1 week notice required for all bookings.

Food will be delivered 1 hour before your event starts!

ABOUT THE CHEF

Dhruv Shanker better known as the Mad Onion Slicer is a chef & entrepreneur known for crafting unforgettable culinary experiences. With Naughty Nawaab, he brings his passion for food to the forefront, offering bespoke catering services that are nothing short of exceptional. Each experience is built with a focus on flavour, delight and most importantly - fun!

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