



Menu

Indian Cuisine



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CHEF DINESH CAFE
ATLANTA



CELEBRATE
YOUR EVENTS WITH US



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Attention: Please feel free to inform your server if you have any food allergies.

All food items are freshly serve, so please have patience to make it ready by Chef's way. 18% Gratuity is applied to all parties of 5 or more guests.

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VEG. APPETIZERS

1. VEGETABLE SAMOSA (3PC) - \$8

Delicate pastries, stuffed with green peas and mildly spiced potatoes fried to golden brown.

2. VEGETABLE PAKORA - \$10

Assorted fresh vegetables, lightly battered and fried, served as crispy golden-brown fritters.

3. MIRCHI BAJJI - \$9

Popular street food snack made by batter frying green chilies.

4. PANEER PAKORA - \$12

Handmade cheese curds, delicately spiced and lightly battered, served as crispy golden-brown fritters.

5. ALOO TIKKI W/ CHHOLE - \$14

Fresh, minced potatoes, seasoned with our light spice blend, then deep fried and served with chole.

6. ASSORTED VEGETABLE PLATTER - \$14

A generous sampling of our hottest vegetarian appetizers (samosa, pakora)-perfect for sharing!

7. PAPPADAM - \$5

A light, crispy snack made from gently spiced lentils.

8. MASALA PAPPADAM - \$6

Papad topped in a tangy onion tomato salad

9. PAPDI CHAAT - \$12

Chickpeas, minced potatoes, crispy fritters and yoghurt, sprinkled with a dash of Mack salt.

10. MOZZARELLA CHEESE STICKS - \$8

Lightly fried, cheesy sticks, served with the Chef's special sauce.

11. SOY CHOPS - \$16

12. MALAI SOYA CHAAP - \$16

13. TANDOOR SE CHAAP - \$15

14. TANDOORI PANEER TIKKA - \$15

A savory tandoori dish of homemade paneer cubes, skewered and baked in our clay oven.

15. MINT PANEER TIKKA - \$15

Homemade paneer, seasoned in a mint marinade and baked in a clay oven.

16. VEG. MANCHURIAN - \$14

Minced-vegetables, balled and sauteed in a sweet and sour sauce.

17. VEG. NOODLES - \$12

Chinese inspired dish where cooked noodles are stir fried with lots of vegetables.

18. HARA BHARA KABAB - \$12

Delicious Snack made with spinach, potatoes, peas, spices and herbs.

19. VEG. SPRING ROLL - \$12

Crisp mini mixed vegetable rolls.

20. STEAMED VEG. MOMOS (6PC) - \$12

Steamed dumplings stuffed with soya & mixed vegetables.

21. CHILLI PANEER - \$14

Indo - Chinese appetizer where Crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy

22. SAMOSA CHAAT - \$12

Famous Street food, Crunchy samosa is served with spice chickpea Curry, yogurt and chutneys.

23. GOBBI MANCHURIAN - \$14

Crispy, yet tender cauliflower is tossed in the most incredible aromatic sticky, sweet, spicy and hot sauce.

24. VEG. FRIED RICE - \$12

Delicious flavorful recipe packed with vegetables & seasoned.

25. VEG. FRIED RICE - \$12

26. ACHARI CHAAP - \$15

27. FRIED MOMOS - \$12

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SOUPS & SALADS

1. CREAMY TOMTATO SOUP - \$5

Chefs house tomato soup is lightly seasoned to bring out the full, rich flavor of the creamy tomato puree.

2. SWEET CORN SOUP - \$5

Home made with tender corn kernels, spices and herbs.

3. VEG. MANCHOW SOUP - \$7

Indo-Chinese Favorite

4. NON-VEG. MANCHOW SOUP - \$7

Indo-Chinese Favorite

5. VEG. HOT & SOUR SOUP - \$7

Chinese soup that's savoury, spicy and tangy.

6. NON-VEG. HOT & SOUR SOUP - \$7

Chinese soup that's savoury, spicy and tangy.



1. HOUSE SALAD - \$8

A mix of fresh greens, tossed with Chefs delicate blend of herbs and Lemon.

2. CHICKEN TIKKA SALAD - \$12

A mix of sauteed onion and green peppers, cooled then mixed with tandoori chicken cubes under Chefs special dressing.



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NON VEG. APPETIZERS

1. CHICKEN SEEKH KABAB - \$16

A savory tandoori of minced chicken, skewered, and baked in chef Dinesh's clay oven

2. CHICKEN MALAI KABAB - \$16

Tenderized chicken, seasoned with a mouth-watering masala of cardamom, garlic and ginger, then grilled fresh and served hot.

3. CHICKEN ACHARI TIKKA - \$16

Chicken cubes, marinated in achar and cooked in Chef's clay oven.

4. LAMB CHOPS - \$30

Six meaty chops, carved from a rack of lamb, marinated in Chefs masala and roasted to perfection in a tandoori.

5. LAMB BOTI KABAB - \$25

Savory Lamb cubes, marinated in a spice blend, then roasted to perfection in a tandoori.

6. LAMB SEEKH KABAB - \$22

A savory tandoori dish of minced lamb, seasoned and baked in Chefs clay oven.

7. CHICKEN TENDERS - \$14

Tender boneless chicken bites, marinated, lightly battered, fried and served as crispy golden fritters.

8. CHICKEN 65 - \$14

Boneless chicken julienne, marinated in Chefs special blend, then crispy-fried.

9. CHICKEN WINGS (8PC)- \$16

Eight crisply fried wings, seasoned to order: lemon pepper

10. TANDOORI WINGS - \$14

Marinated with worm spices & yogurt cooked in tandoor.

11. TANDOORI CHICKEN TIKKA - \$14

Boneless Tandoori Tender chicken pieces, marinated in a mild yoghurt herb-spice blend, then baked on a skewer.

12. CHILLI CHICKEN TIKKA - \$14

Tandoori chicken Tikka chunks, bell peppers tossed in chili sauce.

13. CHICKEN SPRING ROLL - \$14

Tandoori chicken Tikka chunks, bell peppers tossed in chili sauce.

14. CLASSIC TANDOORI MURGH (HALF) - \$17

With bone tandoori chicken, house blend spice marinade with smokey world flavor.

15. CLASSIC TANDOORI MURGH (FULL) - \$27

With bone tandoori chicken, house blend spice marinade with smokey world flavor.

16. CHICKEN NOODLES - \$15

Recipe is filled with chicken, noodles and lots of veggies.

17. CHILLI CHICKEN - \$16

Popular indo -Chinese made by tossing fried chicken in spicy, hot chili sauce.

18. FRIED FISH AMRITSARI - \$15

Chef Dinesh's specialty. A fillet of bass, dipped in Punjabi masala, then coated with spiced breading and fried to perfection.

19. FISH AJWANI TIKKA - \$20

A fillet of bass, soaked in Chefs seasoned marinade, then baked in our clay oven.

20. TANDOORI SHRIMP - \$25

Fresh jumbo shrimp, marinated in a herb and spice yoghurt blend and barbecued on a skewer.

21. LASOONI SHRIMP - \$25

Fresh jumbo shrimp, marinated in a garlic, herb and spice blend, then baked in our clay oven.

22. MIXED KABAB PLATTER - \$35

Three lamb chops, chicken tikka and tandoori shrimp, served sizzling on a platter.

23. ASIAN CHICKEN 65 - \$18

Chicken julienne, marinated, and sauteed with hot sweet and sour sauce

SANDWICH

1. TANDOORI CHICKEN KATHI ROLLS - \$12

Marinated chicken cubes, baked in Chef Dinesh's clay oven, then mixed with vegetables and rolled in a plain nan. Served with diced, seasoned potatoes.

2. TANDOORI PANEER KATHI ROLLS - \$12

3. PANEER KATHI ROLLS - \$10

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VEG. MAIN COURSE

1. NAVRATTAN KORMA - \$16

Mixed vegetables, buttery cashews, toasted 1111ts and plum raisins, stewed in a mild sauce.

2. VEGETABLE JALFREZI - \$15

A variety of seasoned vegetables, gently stewed and served in a delicately spiced cuny sauce.

3. PANEER TIKKA MASALA - \$16

Our special house cheese curds, simmered in tomato-base gravy.

4. PANEER MAKHANI - \$16

Our special house cheese curds, simmered in tomato-base with creamy makhana gravy.

5. MATAR PANEER - \$15

Savory Lamb cubes, marinated in a spice blend, then roasted to perfection in a tandoori.

6. PALAK PANEER - \$15

Our special house cheese curds and green peas, stewed in a mildly spiced base, then served topped with a rich sauce.

7. ADRAKI PANEER MASALA - \$16

Collage cheese tossed with robust ginger and fresh cilantro.

8. DAL MAKHANI - \$15

Our lentils are prepared in a mildly seasoned, rich buttered cream sauce

9. DAL TADKA - \$15

Butter tempering in cumin, onion, garlic & dried red chilies over yellow Lentils.

10. ALOO CHOLEY - \$14

A popular Punjabi dish, made with chickpeas and hearty potato chunks, stewed in Il nmic, spiced gravy.

11. KADHAI PAKODA - \$15

Made with yogurt sauce, added to 4 pieces of onion fry fritters.

12. ALOO SAAG - \$13

A creamy, mildly seasoned spinach sauce filled with tender, sliced-potatoes.

13. ALOO MATAR - \$12

A blend of fresh green peas and tender, sliced-potatoes combined with aromatic spices.

14. MALAI KOFTA - \$17

Seasoned vegetables, minced and shaped into balls, then served in a creamy onion and tomato sauce.

15. BAINGAN BHARTA - \$14

Our eggplant is slow-roasted with mildly spiced vegetables until tender.

16. ALOO GOBI - \$13

Cauliflower and sliced potatoes, dry-seasoned with turmeric, garlic and our house spice blend.

17. SAAG CHOLEY - \$14

Chickpeas and tender spinach, simmered North Indian style, in a creamy tomato sauce

18. BHINDI MASALA - \$14

A traditional Punjabi offering of tender okra, sauteed with oniom and a mild spice blend.

19. KADHAI PANEER - \$16

RICE & BIRYANI

1. VEG. BIRYANI - \$14

Long-grained basmati rice, layered with fresh vegetables, then steamed with aromatic spices.

2. CHICKEN DUM BIRYANI - \$15

Long-grained basmati rice, layered with tender chicken, then steamed with Chef's spice blend.

3. GOAT HYDERABADI BIRYANI - \$16

Long-grained basmati rice, layered with tender goat, then steamed with Chefs spice blend.

4. BASMATI ZEERA RICE - \$3

Long-grained basmati rice, steamed, then sauteed with cumin seeds.

5. CHICKEN FRIED RICE - \$12

Delicious flavorful Rice with tons of vegetable and chicken pieces.

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NON VEG. MAIN COURSE

1. CHICKEN TIKKA MASALA - \$18

Chicken bites, broiled, then simmered in buttery sauce, filled with mild onions and red-ripe tomatoes.

2. CHICKEN GHARWALA - \$15

Boneless chicken, slow-simmered in a thick, complex sauce, then garnished with cilantro.

3. BUTTER CHICKEN - \$17

Marinated boneless chicken, baked in Chefs clay oven in a creamy tomato sauce.

4. CHICKEN DAHIWALA - \$18

Made with boneless chicken and yogurt sauce, cooked in a clay oven.

5. KADHAI CHICKEN - \$17

Chicken, broiled, then lightly spiced and sauteed with fresh vegetables and served in a tangy red sauce.

6. CHICKEN SAAG - \$18

Tender chicken, spinach and hearty tomatoes in a mildly-seasoned cream sauce.

7. LAADA BEDI TARIWALA MURGH - \$17

Chicken curry from the legendary food stall, North India

8. CHICKEN KORMA - \$17

Chicken tossed with coconut based curry

9. SAAG GOAT - \$18

Tender cuts of bone-in goat, simmered in a thick, rich Spanish curry sauce.

10. GOAT CURRY - \$16

Tender Culls of bone-in goat, simmered in 11 thick, rich Curry sauce.

11. LAMB-DO-PIAZA - \$21

Delicate Culls of lamb, smothered in red-ripe tomatoes, crisp onion and peppers, then seasoned with a punjabi spice mixture.

12. MUTTON ROGAN JOSH - \$18

Tender mutton, simmered in a red-ripe tomato sauce with a touch of creamy yoghurt.

1. FISH CURRY - \$18

Fresh-caught fish, simmered in a thick, rich curry sauce.

2. FISH TIKKA MASALA - \$18

Fish tikka in tangy gravy.

3. SHRIMP CURRY - \$21

Fresh caught shrimp, simmered in a homemade gravy.

4. KADHAI SHRIMP - \$21

Prawns tossed with bell peppers & aromatic spices and chilies.

SIDE DISHES

1. RAITA - \$4

Creamy yoghurt, blended with tangy herbs and spices. then mixed with onions. cucumbers mid peppers.

2. PLAIN YOGURT - \$3

Creamy, plain yoghurt, a cool refreshing complement to our main dishes

3. HOMEMADE VEG. PICKLE - \$2

Mixed vegetables, seasoned and pickled in a homemade sweet and sour blend--with seeds.

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BREAD - DESSERT

1. TANDOORI ROTI - \$3

A rustic whole-wheat flatbread, baked fresh daily in the Chef's tandoori oven

2. BUTTER NAAN - \$3

House-made, leavened flat bread dough, baked in our tandoori oven and served soft, with a golden-rown polish

3. ALOO NAAN - \$5

House-made Naan, stuffed with spicy mashed potatoes, then baked to a golden brown and served soft

4. ONION KULCHA - \$5

House-made Naan with mild onion added for flavor, baked in our tandoori oven and served soft, and golden brown

5. KASHMIRI NAAN - \$7

House made naan contains dry fruits.

6. CHILLI ONION ROTI - \$6

House made naan contains dry fruits.

7. GARLIC NAAN - \$4

House-made Naan with garlic added for flavor, baked in our tandoori Oven and served soft and golden brown.

8. BULLET NAAN - \$4

House-made Naan stuffed with green chilli and spices and baked to perfection

9. CHEESE CHILLI NAAN - \$5

House-made Naan, stuffed and baked with Amul cheese, chili and spices.

10. PANEER NAAN - \$5

House-made Naan, stuffed with cheese curds, then baked to a golden brown and served soft.

11. POORI - \$3

Our whole-wheat dough, Lightly fried until puffy, then served golden brown.

12. CHICKEN TIKKA NAAN - \$5

House-made nan, stuffed with Lightly-seasoned chicken, then baked to golden brown and served soft.

13. CHEF'S SPECIAL NAAN - \$5

House-made nan, stuffed with chicken, spiced mashed potatoes, mild onions and cheese curds, then baked to perfection in our tandoori oven.

14. LACHHA PARATHA - \$5

Delicious Indian layered bread.

DESSERTS

1. RASMALAI - \$6

Chefs flaky cheese pastry, served in a dollop of sweet cream and sprinkled with cold pistachios.

2. RASMALAI WITH RABDI - \$8

Cottage cheese dumplings in sweetened milk.

3. GULAB JAMUN - \$6

Two delectable house-made cheese globes, deep-fried and served warm and swimming in honey syrup.

4. GAJAR HALWA - \$5

A popular Diwali and Holi dessert of grated carrots, simmered in condensed milk and butter, then garnished with pistachios.

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DRINKS - KID'S MENU

1. MANGO LASSI - \$5

A rustic whole-wheat flatbread, baked fresh daily in the Chef's tandoori oven

2. SWEET LASSI - \$4

House-made, leavened flat bread dough, baked in our tandoori oven and served soft, with a golden-rown polish

3. SALTY LASSI - \$4

House-made Naan, stuffed with spicy mashed potatoes, then baked to a golden brown and served soft

4. SOFT DRINKS - \$3

5. WHOLE MILK (HOT/COLD) - \$3

6. BOTTLED WATER - \$1

7. MASALA SODA - \$5

8. VIRGIN MOJITO - \$6

9. FRUIT PUNCH - \$6

10. LEMONADE - \$6

11. TEA OR COFFEE - \$6

Tea or Coffee Served in a Pot

KID'S MENU

1. FRENCH FRIES - \$7

2. MOZZARELLA CHEESE STICKS - \$10

3. CHEESE NAAN - \$7

4. CHICKEN TENDERS - \$8



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