



# Menu

Indian Cuisine



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# Dinesh

CHEF DINESH CAFE  
ATLANTA



*Chef Dinesh*  
CATERING

**CELEBRATE**  
YOUR EVENTS WITH US



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# TABLE OF CONTENTS



## I. APPETIZERS

Vegetable Appetizers

Soups

Salads

Non-Vegetable Appetizers

Sandwiches

## II. MAIN COURSE

Main Course - Veg.

Chef Dinesh's Special Rice  
Dishes

Main Course - Non-Veg.

Side Dishes

Breads

## III. DESSERTS

## III. DRINKS

## IV. KID'S MENU

**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

Hand-made 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 house 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 black salt.

## 10. MOZZARELLA CHEESE STICKS - \$8

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

## 11. TANDOORI PANEER TIKKA - \$15

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

## 12. MINT PANEER TIKKA - \$15

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

## 13. VEG. MANCHURIAN - \$14

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

## 14. VEG. NOODLES - \$12

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

## 15. HARA BHARA KABAB - \$12

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

## 16. VEG. SPRING ROLL - \$12

Crisp mini mixed vegetable rolls.

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

Steamed dumplings stuffed with soya & mixed vegetables.

## 18. CHILLI PANEER - \$14

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

## 19. SAMOSA CHAAT - \$12

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

## 20. GOBBI MANCHURIAN - \$14

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

## 21. VEG. FRIED RICE - \$12

Delicious flavorful recipe packed with vegetables & seasoned.

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[Return to Main Menu](#)



# 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 warm 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.

### 1. TANDOORI PANEER KATHI ROLLS - \$12

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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. ALOO CHOLEY - \$14

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

## 10. KADHAI PAKODA - \$15

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

## 11. ALOO SAAG - \$13

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

## 12. ALOO MATAR - \$12

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

## 13. MALAI KOFTA - \$17

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

## 16. BAINGAN BHARTA - \$14

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

## 17. ALOO GOBI - \$13

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

## 18. SAAG CHOLEY - \$14

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

## 19. BHINDI MASALA - \$14

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

## 20. DAL TADKA - \$15

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

## 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 - \$16

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 - \$16

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 - \$18

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

## 11. LAMB-DO-PIAZA - \$21

Delicate Clils 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.

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## 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.



# 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-brown 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

Chef's 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

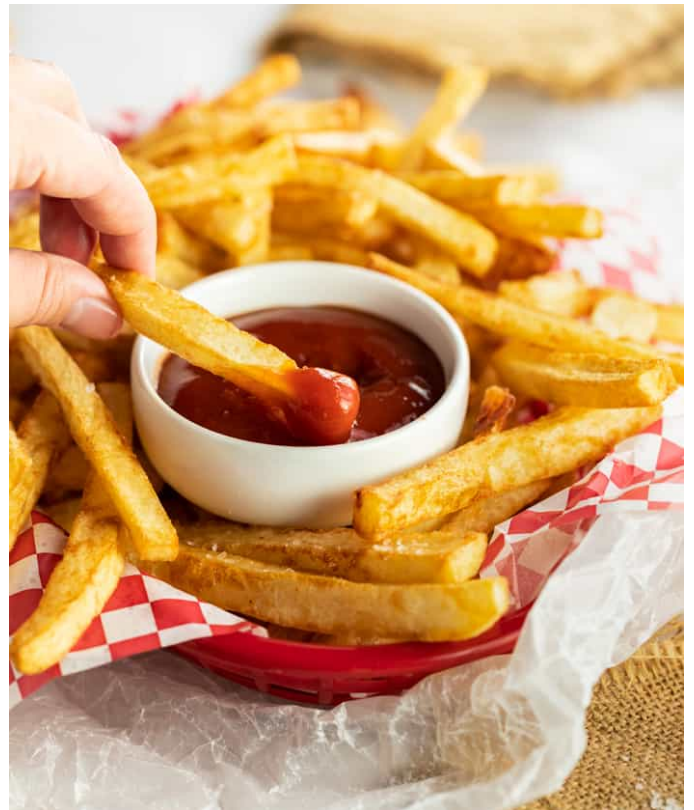
## KID'S MENU

### 1. FRENCH FRIES - \$7

### 2. MOZZARELLA CHEESE STICKS - \$10

### 3. CHEESE NAAN - \$7

### 4. CHICKEN TENDERS - \$8



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