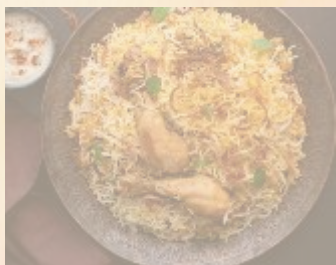


BALA || SAAHAS

MENU



INDIAN



*All items on the menu are customizable as per requirement

APPETIZERS

Papdi Chaat

Crispy rice and flour discs garnished with chickpeas, potatoes, yogurt, and chutneys.

Aaloo Chaat

Deep fried potato wedges garnished with fresh cilantro and tossed in spices and lime juice and light tamarind water.

Dahi Bhalle

Deep fried white Urad lentil fritters garnished with fresh sweet yogurt, mint, pomegranate.

Samosa Chaat/Samosa

Deep fried bite size pockets filled with spicy potato and peas filling garnished with mint and tamarind chutney.

Individual or Assorted Pakoras

Spinach, cauliflower, potato, paneer fritters.

Aaloo Tikki

Deep fried Potato patties garnished with fresh yogurt, mint and cilantro, date, and tamarind chutney.

Dahi Kebab

Hung curd deep fried kebabs made with green chilis, fresh garlies, paneer, and cilantro.

Hare-Bhare Kebab

Leafy green spinach and potato and paneer-based deep-fried kebabs.

Veg Cutlets

Mixed vegetables and potato based deep-fried kebabs.

Chefs Special Kebabs

Fruit fibre and beet root-based kebabs.

Veg Hakka Noodles

Indo-Chinese based noodles and mixed vegetable stir fry.

Spring Rolls

Chole Bhature

Amritsari chickpeas/chole curry served with deep fried bhaturas.

Aaloo Puri

Boiled potato, tomato, onion, asafoetida (hing), ginger garlic-based curry served with deep fried puris.

Pav Bhaji

Mix vegetable mashed (bhaji) cooked in tomato gravy and served with a soft bread roll (pav).



TANDOOR SE

TANDOORI || VEG

Paneer Tikka

Barbequed (tandoori) panner in a yogurt and in house special masala marination.

Paneer Haryali

Barbequed (tandoori) paneer in a mint and cilantro marination.

Paneer Afgani

Tandoori paneer in a creamy and buttery marination.

Achari Paneer Tikka

Barbequed(tandoori) paneer in a pickle-based marination.

TANDOORI || NON-VEG

Murg Kalmi/Tangri

Barbequed (tandoori) chicken legs in our special yogurt ginger and garlic marination.

Murg Malai Tikka

Barbequed (tandoori) chicken tikka in a yogurt ginger garlic and cream marination.

Murg Lasuni

Barbequed (tandoori) chicken tikka in a yogurt and garlic marination.

Murg Tikka

Barbequed (tandoori) chicken tikka in a yogurt chili and ginger garlic marination.

Murg Afgani

Barbequed (tandoori) chicken in a cream and butter marination.

Murg Seekh Kabab

Ground chicken chili, coriander seed, chili and herbs kebabs barbequed on a skewer.

Tandoori Salmon / Tandoori Fish Tikka

Mutton Burra

Barbequed (Tandoori) lamb chops barbequed in a yogurt and spices marination.

Mutton Seekh

Ground lamb, chili, coriander seed and spice kebabs barbequed on a skewer.



MAIN COURSE

VEG

Aaloo Gobhi

Classic North Indian dish made with sauteed potatoes and cauliflower in Indian spices.

Aaloo Methi

A delicious Indian side dish made with potatoes, fenugreek leaves and spices.

Jeera Aaloo

Popular North Indian dish made with Sauteed potatoes with cumin and our secret masalas finished off with fresh cilantro garnish.

Kashmiri Dum Aaloo

From the northern Indian state of Jammu and Kashmir, recipe made with baby potatoes in a yogurt-based gravy seasoned with dry ginger powder and other house spices.

Bhindi Do Pyaza

Deep fried masala okra and onions seasoned with traditional blend of spices.

Baigan ka Bharta

Char-grilled eggplant mixed with sweet onion and tomato blend seasoned with herbs and spices making a smoky spicy crowd pleaser.

Navratan Korma

Mixed vegetables and dried fruit nuts-based curry.

Paneer Butter Masala

A creamy and mildly sweet gravy made with butter, tomatoes, cashews, spices, and cottage cheese.

Kadhai Paneer

Cottage cheese recipes where paneer, onions and bell peppers are cooked in a spicy masala.

Palak Paneer

Cottage cheese made with fresh spinach, onions, spices, and herbs.

Matar Paneer

Cottage cheese made with green peas, cashews, onions, tomatoes, spices and herbs.

Shahi Paneer

Shahi paneer is a rich, aromatic & delicious tasting restaurant style Mughlai dish made with paneer, tomato, onions, spices & nuts.

Paneer Bhurji

Scrambled Cottage cheese sauteed with chopped onion, green chili, tomatoes, and masalas.

Methi Malai Paneer

Cottage cheese with creamy, mildly sweet gravy with hints of bitterness from methi (fenugreek) leaves.

Sham Savera

Cottage cheese with spinach and paneer koftas served in a tomato-based gravy.

Paneer Lababdar

Rich velvety cottage cheese in cashew and cream-based gravy.

MAIN COURSE

VEG

Kadi Pakora

A yogurt and roasted chickpeas flour-based curry served with spinach and fenugreek seeds fritters.

Jashne Kadi

This dish is inspired from the famous arancini balls and kadi pakora.

Malai Kofta

Fried balls of potato and cottage cheese in a rich and creamy mild gravy made with onions and tomatoes sauce.

Sarson da Saag

A winter delicacy made with fresh mustard greens and other green leafy vegetables.

Delhi-wali special Dal Makhani

Overnight soaked Black lentils, cooked with lot of butter and cream with some light masalas giving a creamy & buttery texture.

Dal Fry

Yellow lentil (Tur Dal) boiled and tempered with onion, garlic, ginger, and red chili along with other mild spices.

Amritsari Chole

Chickpea curry made in a tomato onion ginger garlic masala tadka.

Punjabi Rajma Masala

Rich and silky-smooth kidney beans simmered with masala.



MAIN COURSE

NON-VEG

Murg Makhani

Chunks of grilled chicken (tandoori chicken) cooked in a smooth buttery & creamy tomato-based gravy.

Chicken Tikka Masala

A dish with roasted marinated chicken chunks (chicken tikka) in spiced curry sauce.

Chicken Kadhai

Marinated chicken curry using drumsticks made along with tomato onion ginger garlic and green peppers cooked in a cast iron wok in traditional spices.

Saag wala Chicken

Traditional north Indian chicken curry with a silky smooth and creamy spinach and mustard green gravy cooked in aromatic spices.

Chicken Chettinad

A fiery hot chicken curry from the Chettinad region in Tamil Nadu state in India. Spicy coconut onion chili garlic-based curry.

Goat Curry

Small cuts of goat slow cooked in a gravy made with onions, tomatoes, garlic, ginger, and aromatic spices.

Mutton Korma

A dish made by slow cooking mutton along with yogurt, whole spices, cashews, and spice powders.

Mutton Makhani

Tandoori lamb made in a tomato and cream gravy

Tandoori Salmon Makhani

Chunks of tandoori salmon cooked in a smooth buttery & creamy tomato-based gravy.

Jangli Maas

A lamb curry made with ghee, red chili, garlic simmered for hours.

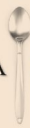
Egg Curry

Marinated semi hard boiled eggs made with onion, tomato, ginger garlic, and fresh herbs gravy with traditional spices.

Egg Bhurji

Indian Style scrambled eggs made with loads of butter, onion, tomato, green chili and traditional spices.





BREADS

Tandoori Naan || Garlic Naan ||
Tandoori Roti || Tawa Roti

Onion Kulcha

Missi Roti || Makki Di Roti

STUFFED PARANTHA:

Aaloo – Paneer – Gobhi – Methi – Palak –
Lachha

RICE

PULAV:

Vegetable – Matar – Matar Jeera – Kashmiri Pulav
– Methi Jeera Rice

DUM BIRYANI:

Vegetable – Chicken – Mutton





ITALIAN



*All items on the menu are customizable as per requirement

APPETIZERS

Bruschetta

Caprese Garlic Knots

Freshly made garlic knots with garlic butter, fresh basil, and a side of marinara.

Fried Mozzarella Stix

Fresh Mozzarella sticks with a side of marinara.

Spinach Artichoke dip With Bread Knots

Our fresh made garlic knots with a side of in-house spinach artichoke dip

Caprese Salad with Balsamic Vinaigrette Glaze

Fresh mozzarella, basil and heirloom tomatoes with a little balsamic vinaigrette glaze.

House Salad with Caesars/Red Wine Vinaigrette

MAIN COURSE

Chicken Parmigiana || Eggplant Parmigiana

Served with spaghetti pasta/side of mash potato/house salad

Chicken Marsala || Shrimp Marsala

Served with Spaghetti or pasta of your choice/Mash potato/sauteed vegetables

Baked Vegetable Rigatoni or Penne with Red Sauce

Can be fully customized with your choice of protein. We offer Grilled Chicken, Shrimp, Italian Sausage

Scampi || Chicken – Shrimp – Vegetable

Served With Angel Hair Spaghetti

Alfredo Fettuccine || Chicken – Vegetable

Roasted chicken/Sauteed vegetables in home made alfredo sauce over fettuccini.

Classic Lasagna || Vegetable Lasagna

Served with a side of house salad/roasted vegetables.

Classic Meatball Spaghetti

Classic meatballs and marinara served over spaghetti.

Spaghetti Nara

Garlic buttered spaghetti served with in house marinara sauce.

Ravioli || Mushroom – Spinach – Cheese



MEXICAN



*All items on the menu are customizable as per requirement

SIDES

Fresh Guacamole and chips
(add goat cheese)

7-layer Mexican dip

Tropical mango, pepper, cucumber,
and bean salsa

Pineapple Salsa

Corn Salsa

Salsa Picante

Chips and Salsa

Spanish Rice

Beans Black || Pinto Beans

MAIN COURSE

STREET TACOS:

Chicken – Carne Asada – Pulled Pork – Shrimp –
Mahi Mahi

Soft Corn or flour tortilla served with your choice of protein with fresh pica da gallo onion and cilantro garnish with a side of fresh lime, jalapeno, and our in-house salsa on the side.

Includes: Mexican Rice, Black/Pinto Beans, Red Salsa, Green Salsa, Sour Cream, Cotija Cheese, Four cheese blend, Pico de gallo, Lettuce, Lime Wedges

ENCHILADAS:

Chicken – Bean – Ground Beef

Wrapped flour or corn tortilla rolled around a filling and covered with our house enchilada sauce.

Includes: Sour Cream, Mexican Rice and Beans.

EMPANADAS:

Chicken – Bean – Ground Beef – Sautéed
Vegetables

Wrapped pastry with stuffed with your choice of protein or vegetable.

Includes: Sour Cream, Mexican Rice and Beans.

FAJITAS:

Chicken – Steak – Sautéed Vegetables

Comes with a side of sour cream, lettuce, shredded cheese, rice and beans.

Includes: Sour cream, lettuce, shredded cheese, rice, and beans.

QUESADILLA PLATTERS:

Chicken – Ground Beef – Sautéed Mushrooms,
Onions & Jalapenos

Comes with a side of sour cream, rice and beans.

Includes: Sour Cream, Mexican Rice and Beans.

BURRITO:

Chicken – Ground Beef – Sofrito's – Sautéed
Vegetables

Comes with Fajita Vegetables, Sour cream, Rice, beans, Guacamole, Shredded Cheese

Includes: Sour Cream, Mexican Rice and Beans.



AMERICAN



*All items on the menu are customizable as per requirement

SANDWICH PLATTERS AND APPETIZERS

Fresh Pita and House Hummus

Fresh pita bread with our fresh hummus

Stuffed Mushrooms

Baked mushroom caps stuffed with sauteed onions and garlic, Cream cheese, Romano cheese, Parmesan Italian breadcrumbs

Pigs in blanket

Mini baked hot dogs wrapped in pastry and lightly brushed in garlic butter.

Mixed Fruit Platter

Grapes, Kiwis, Strawberry, Pineapple, Oranges, Cantaloupe

Melon Platter

Watermelon, Honeydew, Cantaloupe

Pinwheel Platter

Pinwheel Wraps with assorted deli style meats. (Oven Roasted Turkey, Ham, Roast Beef, Italian)

Cheese and Charcuterie Boards

Premium Cheeses (domestic and imported), meats, fruits, jams, assorted crackers, dry fruits, nuts, chocolate, artisan bread.

DIPS AND CROSTINI (all dips include crispy sliced baguettes)

Sun-dried Tomato dip

Spinach and Cheese

Buffalo Chicken and Cheese

Taco dip

Cucumber and Mint dip

Bacon Crack Dip

Avocado Cheese dip

Add on:

Veggie Platter (Cabbage, Broccoli, Carrots, Cherry Tomato, Cucumber, Celery)



SANDWICH CATERINGS

Early Thanksgiving

Deli style Cajun turkey sandwiches in our garlic buttered western rolls with cranberry goat cheese and spicy mustard.

Roast Beef and Swiss

Deli style Roast beef sandwiches with Swiss cheese and garlic BBQ sauce in our buttered garlic western rolls.

Premium Italian

Deli style Italian sandwich with provolone.

Don't forget us Veggie

Veggie burger in our buttered western rolls with Pepper jack cheese and house specialty dressing.

Roasted Vegetables and American

Roasted Vegetables and American in our special sauce.

Smashed Potato

Smashed baked potato with cheddar cheese in our secret sauce.

Caprese Salad on Ciabatta

Fresh spinach, tomato, mozzarella, and pesto in our ciabatta bread.

Pesto Chicken and Spinach Sandwiches

Grilled Chicken, Mozzarella Cheese, Fresh Spinach & Tomatoes.

Roasted Chicken

Roasted Chicken and Provolone.

Peri -Peri Chicken

Roasted chicken in our special peri-peri sauce marinates.

Sliding cheeseburger

Mini Burgers with pickle and American cheese on brioche.

PARTY FAVORITES

Mac n Cheese

Freshly made shelled Mac n Cheese with white sharp cheddar cheese, some fresh garlic and mix of specialty cheeses.

Add: Bacon, Lobster

Spicy Mac n Cheese

Freshly made shelled Mac n Cheese with white sharp cheddar cheese, some fresh garlic and mix of specialty cheeses with hot buffalo sauce. Add: Bacon, Lobster

Baked Potato

Oven baked potato in garlic and truffle butter topped with cheddar and fresh chive garnish.

Add: Bacon and Sour cream

Mashed Potato

Fresh creamy mashed potatoes.

Roasted Vegetables

Roasted zucchini, broccoli, brussels sprouts, asparagus flavored with our special seasoning blend.



SALADS

Garden Salads

These are some of our hot selling salads however we accommodate and cater all your request.

Add-ons: *Grilled Chicken, Bacon, Pepperoni, Salami.*

Caesars Salad

Romaine lettuce, garlic croutons, shaved parmesan Reggiano, house made Caesar dressing, black pepper.

House Salad

Romaine, Spring Mix, Cherry tomato, cucumbers, banana peppers, Onions, Olives, Parmesan cheese, Shredded cheese.

Spinach and Arugula

Spinach, Arugula, Crisp Gala Apple, Grape tomato, walnuts, Strawberry, pumpkin seeds, Goat cheese, Italian dressing

Greek Salad

Fresh tomatoes, cucumbers, red onions, green peppers, romaine lettuce, olives and feta cheese, Greek dressing

Caprese Salad

Fresh Basil leaves, Mozzarella, tomatoes, balsamic glaze, and olive oil.

Quinoa and Bean Salad

Quinoa, garbanzo beans, cucumbers, onions, peppers, fresh cilantro.

Mung Bean Salad

Sprouted Mung beans, cucumbers, onions, boiled potato, tomatoes and fresh herbs and lime juice.

Macaroni Salad

Elbow macaroni, Celery, Red peppers, Onions, Black pepper, Vinegar and Mayonnaise.

Egg Salad

Eggs, Celery, Dill, Mayonnaise, Mustard and Seasonings.

Potato Salad

Tuna Salad

Shredded Tuna, Mayonnaise, fresh herbs and seasonings.

Pasta Salad

Farfalle, mini-mozzarella balls, cherry tomato, mixed peppers, onions, cucumbers, croutons, olives, raspberry vinaigrette.



BALA || SAAHAS
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