FOOD BY GANESHA JAY

Indian sharing menus

A shared feast for private gatherings of 8 to 30 guests in the Algarve.

Born in Delhi, Jay brings his passion for regional Indian cooking to the Algarve, pairing aromatic spices with fresh Portuguese produce.

Sharing Menu 1

2 starters
1 meat dish
2 vegetable curries

Sharing Menu 2

2 starters
2 meat dishes
2 vegetable curries

Included with both menus

Choice of cocktail or lassi · Rice dish · Naan bread selection
Seasonal salad · Fruit platter · Choice of dessert
Staff, service and cleanup through the end of your event

Biryani is available as an additional dish.

Plan your gathering

Contact Jay with your event date, Algarve location, guest count and preferred dishes. Jay prepares, delivers and presents your sharing feast, with staff staying to serve and clean up through the end of your event. Equipment is collected afterwards.

Discuss allergies, intolerances and special requests with Jay before confirming your booking.

THE SELECTION

To begin & to sip

Choose your starters and discuss your drink selection with Jay.

Starters

Vegetable Samosas

Vegetables with garlic, ginger, cumin, coriander and a touch of spice.

Onion Bhaji

Sliced onion in spiced chickpea batter, fried and served with chutney.

Chicken Pakora

Chicken in spiced chickpea batter, fried and served with chutney.

Mixed Vegetable Pakora

Mixed vegetables in spiced chickpea batter, served with chutney.

Cauliflower Pakora

Cauliflower fried in a spiced chickpea batter.

Fish Pakora

Fish in spiced chickpea batter, fried and served with chutney.

Prawn Pakora

Prawns fried in a spiced chickpea batter.

Lassi

Mango Lassi

Creamy yoghurt and milk with mango and light spice.

Coconut Lassi

Creamy yoghurt and milk with coconut and light spice.

Salted Lassi

Lassi with Himalayan salt.

Cocktails

Strawberry Cocktail

Strawberry with Bacardi rum and vodka.

Pomegranate Cocktail

Pomegranate with Bacardi rum and vodka.

Watermelon Cocktail

Ask Jay about the spirit selection.

Alcohol-free mocktails

Strawberry · Pomegranate · Watermelon

Confirm cocktail ingredients and included drink quantities with Jay when booking.





MAIN DISHES

Chicken & prawns

Choose the dishes for your shared table.

Chicken

Curry

Onion, garlic, tomato, chilli and spices.

Bhuna

A thick curry with onion, garlic, tomato, green pepper and fried spices.

Korma

Mild curry with cream, chopped almonds and spices.

Shahi

Rich curry with onion, garlic, coconut, cashews and spices.

Karahi

A thick curry with onion, garlic, tomato, chilli and spices.

Garlic Bhuna

A thick tomato, onion and green pepper curry with extra garlic.

Mango

A rich curry with mango, cream, onion, garlic, chilli and spices.

Mushroom

Mushrooms in a spiced onion, garlic and tomato curry.

Tikka Masala

Marinated, chargrilled chicken with tomato, spices and cream.

Dopiaza

Mild curry with slow-cooked onion, tomato, spices and lemon.

Butter Masala

Grilled chicken in a silky tomato curry with cream, almonds and butter.

Prawns

Curry

Onion, garlic, tomato, chilli and spices.

Bhuna

A thick curry with onion, garlic, tomato, green pepper and fried spices.

Korma

Mild curry with cream, chopped almonds and spices.

Shahi

Rich curry with onion, garlic, coconut, cashews and spices.

Karahi

A thick curry with onion, garlic, tomato, chilli and spices.

Garlic Bhuna

A thick tomato, onion and green pepper curry with extra garlic.

Mango

A rich curry with mango, cream, onion, garlic, chilli and spices.

Mushroom

Mushrooms in a spiced onion, garlic and tomato curry.



MAIN DISHES

Lamb & vegetables

Rich curries, lentils and vegetables to share.

Lamb

Mango

A rich curry with mango, cream, onion, garlic, chilli and spices.

Saag

Spinach with onion, garlic, tomato, green chilli and spices.

Tawa

Marinated, chargrilled lamb with onion, garlic, tomato and spices.

Xacuti

Tangy curry with coconut, lemon, dried red chilli, onion and garlic.

Banjara Saag

Spinach curry with onion, garlic, tomato, chilli and whole spices.

Pasanda

Mild curry with almonds, coconut, mint, yoghurt and spices.

Garlic / Garlic Bhuna

Roasted garlic, onion and green pepper in a rich spiced curry.

Karahi

Roasted red and green peppers with onion, tomato and spices.

Dhansak

Lentils with onion, tomato, ginger, garlic and spices.

Vegetables & lentils

Mixed Vegetable Curry

Mixed vegetables with onion, garlic, tomato, chilli and spices.

Mixed Vegetable Korma

Mild curry with cream, almonds, honey and spices.

Mixed Vegetable Karahi

Spiced vegetables with onion, garlic and roasted red and green peppers.

Tarka Dal

Spiced split lentils finished with a hot garlic and onion dressing.

Dal Makhani

Whole black lentils with onion and tomato in a rich, buttery sauce.

Mushroom Dopiaza

Mushrooms with slow-cooked onion, tomato, spices and lemon.

Aloo Gobi

Potato and cauliflower with onion, garlic, chilli and spices.

Saag Aloo

Spinach and potato with onion, garlic, chilli and spices.

Saag Chickpea

Chickpeas with ginger, spinach, kale, onion, garlic and spices.

Garlic Saag

Spinach curry with onion, spices and extra garlic.

COMPLETE YOUR TABLE

Sides & sweet endings

Rice, breads, fresh accompaniments and a choice of dessert.

Rice & breads

Plain Basmati

Simply boiled basmati rice.

Pilau Rice

Basmati rice with butter and spices.

Pilau Variations

Garlic · Cumin · Onion · Vegetable · Mushroom

Garlic Fried Rice

Boiled rice, fried with garlic.

Biryani · additional dish

Vegetable or non-vegetarian.

Naan Bread

Plain · Cheese · Garlic

Peshwari Naan

Almond, coconut, cardamom, honey and saffron.

Fresh accompaniments

Seasonal Salad

A selection of seasonal vegetables.

Seasonal Fruit

A mixed seasonal fruit selection.

Desserts

Fruit & Vanilla Ice Cream

Mixed fruit served with vanilla ice cream.

Tiramisu

Coffee · Strawberry · Mango · Kiwi

Mango Mousse

A mango dessert with a light mousse texture.

Strawberry Cream Cheese Cup

An individual strawberry and cream cheese dessert.

Apple Crumble

Served with vanilla ice cream.

Peach Crumble

Served with vanilla ice cream.

Sweet Rice

A sweet rice dessert.

Gluten-free cream cup available. Please discuss ingredients and preparation with Jay before ordering.



