

# TAGMO

## FAMILY-STYLE DINNER MENU

### RESERVE TAGMO'S EVENT SPACE WITH FOOD & DRINKS!

We provide food, drink & staff for 20 guests minimum  
CHOOSE YOUR DINNER SET BELOW

#### A

\$ 85 per person plus tax 8.875% &  
20% gratuity

ADMIN FEE - \$ 100  
CLEAN UP FEE - \$ 75  
STAFFING CHARGE - \$ 200

Includes **5** food items and **2** drinks per person with mimosas, wine & beer (cocktail options can be present, any one cocktail and one mimosa will be available at the event)

#### B

\$100 per person plus tax and 20% gratuity

ADMIN FEE - \$ 100  
CLEAN UP FEE - \$ 75  
STAFFING CHARGE - \$ 200

Includes **8** food items and **2** drinks per person with one cocktail, wine & beer

#### C

\$120 per person plus tax and 20% gratuity

ADMIN FEE - \$ 100  
CLEAN UP FEE - \$ 75  
STAFFING CHARGE - \$ 200

Includes **10** food items and **open Bar** with wine, bar & drinks

## APPETIZERS

### **KHATTA MEETHA CHAAT**

Our homage to Delhi street food. Cold salad with mango, honeycrisp apples, chickpeas & cucumbers, aloo bhujia and tossed in Devil's chutney · v, gf, med

### **SEEMA'S SABUDANA VADA**

Fried Maharashtrian fritters with tapioca pearls, potatoes & roasted peanuts, served with tamarind chutney, mint yogurt and cilantro · veg or v, gf, med

### **CHILI NOODLES**

Gujarati-style khandvi meets chow fun. Chickpea flour noodles tossed in Kashmiri chili oil and topped with scallions and sesame seeds · veg, gf, mild

### **PANEER TEMPURA**

Light and crispy, soft and crunchy — our tribute to Indo-Chinese cuisine. Tempura battered paneer with long peppers, scallion & a soy chili oil sauce · veg, mild

### **SCALLION CAULIFLOWER PANCAKE**

Flatbread pan fried and stuffed with cauliflower and scallion, and a coconut red curry dip · veg or v, mild

### **CURRY LEAF FRIED CHICKEN**

Crispy fried chicken embellished with Floyd's Goan masala powder, Assamese black olive, and jaggery chutney · halal, gf, mild

### **PRAWN TOAST**

Our spin on a Chinese classic. Fried toast topped with minced shrimp, caramelized onion, tomato chutney & pickled carrots · mild



## MAIN COURSE

COMES WITH BREAD, RICE, DAL & RAITA

### DADI'S SAAG

From Surbhi's grandmother's Lahori kitchen. Sautéed spinach, eggplant, potatoes, and tomatoes with fragrant fenugreek and dill · v, gf, med  
(ADD PANEER / CHICKPEAS)

### PEPPER PANEER

Grilled paneer served over a hearty sauce of tomatoes, long peppers, onion, ginger and Kashmiri chili · veg, gf, med

### POMEGRANATE EGGPLANT

Japanese eggplant stacked on a bed of tamarind and tomato sauce, crowned with pomegranate seeds and cilantro · v, gf, mild

### ANGLO INDIAN CURRY

A fusion curry with a medley of cauliflower, green beans, potato & bell peppers in a coconut milk curry · v, gf, med (AVAILABLE WITH FISH OR SHRIMP)

### MEEN VARUVAL

Crispy rice-crusted tilapia marinated with garlic, chili & garam masala, served with coconut chutney · gf, med

### DELHI BUTTER CHICKEN

Our recipe for an Indian classic originating in Delhi. Tandoor grilled chicken thighs in makhani sauce · veg, gf, mild

### CHICKEN & MUSHROOM KUZHAMBU

A comforting South Indian stir fry with chicken thighs, mushroom medley, black pepper, coconut and homemade Goda masala · gf, med

### SURBHI'S GUSHTABA

Taste the North Indian wedding delicacy that beat Bobby Flay. Kashmiri lamb meatballs simmered in a lightly spiced yogurt gravy · gf, halal, mild



## DESSERTS



### **GINGER PANNA COTTA**

Ginger infused sweet cream topped with poached pear & Campari gelee · nf, gf, contains gelatin

### **CARDAMOM FIRNI**

Creamy rice custard topped with rose and macerated berries · nf, gf

### **PISTACHIO ROSE TOAST**

Our take on shahi tukra. Crispy bread topped with cream, roasted almonds, pistachios and rose petals · veg

### **GULAB JAMUN**

Indian khoya confectionery soaked in rose syrup and topped with rose petals · veg

### **MITHAI FLIGHT**

6-piece tasting of housemade Indian confectionery · veg or v, gf



# DRINKS MENU

## COCKTAILS

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### ROOHAFZA SPRITZ

Indian rose syrup, lychee juice, lime, prosecco

### MANGO CHILI SPRITZ

Mango juice, ginger-chili syrup, prosecco

### PASSIONFRUIT SPRITZ

Passionfruit juice, prosecco

### HOUSE SANGRIA

House wine with passionfruit and guava juice

### SPICY MANGO SOJU

Soju, mango juice, lime, Kashmiri chili-salt rim

### TAMARIND TIGER

Soju, tamarind chutney, lime, aquafaba

### KINGFISHER SHANDY

Kingfisher, fresh lemon, ginger beer

## BEER

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**KINGFISHER** | *Bangalore, India*  
Golden toasted grains and floral hops

## WINE

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Please email us at [orders@tagmotreats.com](mailto:orders@tagmotreats.com) to ask about our wine options.

### RED WINE

### WHITE WINE

### SPARKLING WINE

## MINI BAR SNACKS

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### BLACK PEPPER PEANUTS

peanuts, salt, black pepper, raw mango powder, vegetable oil

### MINI PAPADAM

rice flour, cumin seeds, salt, vegetable oil

### BOMBAY CURRY POPCORN

Kettle popcorn, turmeric, salt, kashmiri chilli powder, cumin powder, cilantro powder, butter



# THANK YOU

email [orders@tagmotreats.com](mailto:orders@tagmotreats.com) for more information  
regarding booking and hosting events!

TAGMO