

PAKISTANI AND INDO-PERSIAN CATERING WITH A CONSCIENCE



Kaleyard is a community café and cookery school based in the Southside of Glasgow. We are passionate about organic, wholesome and local produce and we focus mainly on a vegetarian and vegan menu.

We can however offer non-vegetarian catering on request but please bear in mind that in keeping with our ethos we will only source this from ethical local farms, as much as possible, therefore we hope that you will appreciate the cost of a non-vegetarian menu.

We pride ourselves on being committed to using the freshest local seasonal vegetables or organic produce that Scotland offers (as much as possible). Our menu reflects the multi-cultural fabric of Glasgow with the strong focus on our head cook's Pakistani and Indo-Persian heritage

All vegetable options are: between £5.50 - £7.50 per person / All meat options are £9 per person

Favourite Pakistani mains:

- Medley tarka daal with spicy tamarind and crispy red onions £5.50
- Fragrant chickpea and seasonal veggie curry £5.50
- Seasonal veggie and homemade paneer biryani £7.50
- Aubergine and red pepper borani (yoghurt and tomato layered dish) £7.50
- Sindhi Karri – a comforting turmeric and yoghurt stew with chickpea flour dumplings, seasonal veggies served with plain steamed basmati rice £7.50

- NON VEG: Nihari Stovie: A slow cooked lamb shank curry with stovie vegetables, our Pakistani Scottish favourite

- NON VEG: Ajwain and turmeric fish pakoras with bramble chutney

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Optional extras:

- + organic basmati rice, with saffron £2.50/person without saffron £2/person
- + organic sourdough bread, homemade chapatti or oatcakes £1/person
- + coriander, coconut mint chutney dip or aubergine pickle 50p each/person

Favourite Indo-Persian mains:

- Vegan 'gormeh sabzi' – a delicious mushroom and kidney bean stew with mixed herbs, dried limes and pomegranate molasses £6.50
- Middle Eastern platter with baba ghanoush (smoked aubergine dip), labneh with Lebanese za'taar and lemon, muharammah (roasted red pepper dip), rainbow falafel, studded vine leaves with barberry and black cumin and pita flatbread £10/person £7.50
- Boreka – filo pastry filled with feta, spinach and spices £8.95/person £7.50
- NON VEG: Beef and aubergine stew with okra and apricots
- NON VEG: Lamb Gormeh Sabzi

Snacks and street food:

- Lentil and potato 'bun kebab' – Pakistani street food favourite, a soft brioche bun, lightly toasted in homemade organic ghee, with a lentil and potato herbed pattie with tamarind chutney, coriander chutney and salad – £15 for a plate of 10
 - Paneer kebab roll – Another Pakistani favourite street food, paratha breads wrapped up with seasonal chutney, salad and chargrilled homemade organic paneer £15 for a plate of 10
 - Kala chanay – Black chickpea salad tossed in white poppy seeds, tamarind chutney, red onions and tomatoes £8.50/ person
 - Crispy okra fries: Okra strips tossed gram flour, lightly fried and topped with piquant chaat masala and served with fresh seasonal berry chutney £7.50/person
- We can work out smaller portions by special request

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Sandwiches: (all our sandwiches are generous, come with a light salad and can be made into smaller bite size portions) – All - £4.50/person

- Halloumi and beetroot hummus on flatbread
- Rainbow veggie baguette
- Green chilli and mango toastie
- Spicy beans and feta on sourdough
- Beetroot shami kebab and dill chutney in paratha parcels
- Chilli, coriander and cardamom zahoog and roasted red pepper

We can make non-veg sandwiches upon request

Cakes and Desserts: (vegan and gluten free options available for an extra £1.50/person)

Single portions of cake from £2.50/person

Whole round cake £30 (serves 12) or a traybake cake £45 (serves 24)

Pakistani sweets £2.50/person (menu on request)

Middle Eastern sweets £2.50/person (menu on request)

Please contact us with any dietary requirements or if you require on-site catering for a special event or you have an order for more than 200 people, we are happy to work out a competitive deal.

Further Information - ***please read before you make your order***

- There is a delivery charge of £10
- We are also open to discussing catering on-site for larger events
- For any enquiries that are over 30 people we need at least 2 weeks notice
- The food will be delivered, and service is not included
- We can supply bio-degradable and compostable Vegware items such as lunchboxes, plates, bowls, napkins and cutlery for your event, so please be sure to ask for this. There is a small additional charge for these items.
- Included in the delivery we can provide a list of the ingredients and allergens if this is something that you require, so please let us know
- All the food we made is vegetarian, and we offer gluten-free and vegan options too. The ingredients we use are almost always organic and the fruit and vegetables we source are local or organic.

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- Our menu changes with the seasons so please do ask us for any updates when you are about to place an order.

We are a social enterprise so any profits that are made from our catering go towards funding our community café and community cookery classes. Please do get in touch with any enquires you may have

Contact

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