



TAKE-AWAY CATERING

Contact us at info@cusbah.com or (202) 506-1504 to place your order

Make your next party, meeting, or special event even more memorable with Cusbah's deliciously spiced food. We'll gladly suggest menu combinations or you can select your own—and, we'll pack everything so that it's ready for you to take away and serve.

A few things we want you to know:

*We require a minimum 48-hour notice for catering orders, however Sunday orders must be placed by Thursday.

*When placing your order please be sure to include the following: your contact information, the date and time of the event, number of people and any food allergies we should be aware of.

*All curries can be prepared spicy upon request

*We will need a credit card on file to confirm the order.

*Cancellation of your order within 24 hours or less notice will result in a 50% charge.

*We offer delivery service for an additional fee.

*Serving utensils provided on request for an additional fee.

APPETIZERS

Per piece

Vegetable Samosa 2

Vegetable Pakora 1

RICE

Serves 10-15 / 30-40

Basmati Rice 26 / 75

BREAD

Per 15 pieces
or 60 quarter pieces

Naan 28

Garlic Naan 43

SAUCES

Per 16oz

Raita 6

Tamarind Chutney 6

Mint Chutney 6

VEGETABLE ENTREES OR SIDES

Serves 10-15 / 30-40

Saag Paneer 70 / 200

Indian cheese with spinach and ground spices. (D)

Peshwari Chana Masala 70 / 200

Chickpeas slowly simmered with onions, tomatoes and spices. (VF)

Baingan Bhurta 70 / 200

Eggplant grilled over charcoal, mashed and cooked with fresh tomatoes, onions, garlic, ginger and spices. (VF)

Vegetable Biryani 70 / 200

Assorted vegetables cooked with aromatic spices and Basmati rice

CHICKEN ENTREES

Serves 10-15 / 30-40

Chicken Tikka Masala 80 / 230

Chicken tikka cooked with onions, green peppers and spices in a tomato fenugreek sauce (D)

Chicken Tikka Makhni 80 / 230

Chicken tikka cooked with coriander and turmeric in a tomato butter curry (D)

Madras Chicken Curry 80 / 230

Chicken cooked in a coconut milk curry mixed with ginger, chilies and topped with shredded coconut

Chicken Biryani 80 / 230

Tender pieces of chicken cooked with aromatic spices and Basmati rice

LAMB ENTREES

Serves 10-15 / 30-40

Lamb Rogan Josh 90 / 260

A classic North Indian dish with lamb sauteed in a cardamom sauce

Lamb Akbarai Korma 90 / 260

Lamb cooked with bell peppers, onions and tomatoes stir fried

Lamb Saag 90 / 260

Lamb cooked in a light and creamy cashew and onion curry (D,N)

Lamb Biryani 90 / 260

Tender pieces of lamb cooked with aromatic spices and Basmati rice