



TAGMO

COCKTAIL PARTY MENU

RESERVE TAGMO'S EVENT SPACE WITH FOOD & DRINKS!

**We provide food, drink & staff for
30 guests minimum**

SPACE RENTAL COSTS

SPACE FEE - \$100 per 3 hrs.

CLEAN UP FEE - \$75

ADMIN FEE - \$ 100

STAFF - \$ 30/hr. per staff

SERVICE CHARGE - 25% of bill

**FOOD & BEVERAGE
(Costs per person for 2 hrs.)**

BEVERAGES

JUICE & SODA · \$10 per Person

WINE, BEER & SODA · \$17 per Person | \$28 for 2

OPEN BAR · \$40 per Person

SMALL BITES

2 APPETIZERS (vegetarian) · \$15 per person

4 APPETIZERS (2 vegetarian, 2 meat) · \$25 per person

6 APPETIZERS (3 vegetarian, 3 meat) · \$35 per person

All appetizers are placed on the bar with mini plates.

Food & beverage is for 2 hours. **Additional time can**

be purchased.

FOOD MENU

CHICKEN SAMOSA

mince chicken, onion, garam masala, filo crust (cilantro yogurt) mild

VEGETABLE SAMOSA

green peas, cumin seeds, garam masala, whole wheat crust (tamarind chutney) V, mild

KHATTA MEETHA CHAAT

Delhi street salad with chickpeas, mangoes, cucumbers & Devil's chutney · v, gf, med

SABUDANA VADA

Maharashtrian crispy tapioca cakes with potatoes, roasted peanuts, green chilies, mint & peanut yogurt chutney · veg or v, gf, med

CHICKEN CHAAP

Minced chicken patties with ginger, green chilies & mustard aioli and pickled onions · gf, med

CHICKEN CHAAT TACO

Malai chicken, roasted onion & peppers, ginger, mild

STUFFED MUSHROOMS

mushroom, black pepper, cheddar, parmesan, onion, veg, gf, mild

AVACADO BHEL

Puffed rice, onion, tomatoes, avocado, cilantro & tamarind chutney vegan, gf, mild

BOMBAY MINI CHUTNEY SANDWICH

Brioche bread, cheese, tomato, cucumber, cilantro & tamarind chutney, Bombay sev · veg, gf, med

CHEF PREETI'S PAPRI CHAAT

Homemade fritters, sweet potato, pickles onion, apple, tamarind & cilantro chutney, yogurt veg, mild

INDIAN CORN CUPS

roasted corn, peppers, onion, roasted cumin, pepper cheese, vegan, gf, mild

PRAWN TOAST

Fried toast topped with minced shrimp, caramelized onion, tomato chutney & pickled carrots, med





DRINKS MENU

COCKTAILS

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

KINGFISHER | *Bangalore, India*

Golden toasted grains and floral hops

WINE

Please email us at orders@tagmotreats.com to ask about our wine options.

RED WINE

WHITE WINE

SPARKLING WINE

MINI BAR SNACKS

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 for more information
regarding booking and hosting events!

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