



Blend House

Indian Fusion

"Let all your senses unite"

SOUS



*Welcome to Blend House,
where the story is as rich as the flavours we serve*

The owners Abhi & Nana, with corporate background in IT Sales & Marketing, embarked on a culinary journey born out of love for diverse cuisines.

A vision of having an Indian Fusion restaurant that blends different flavours, cultures, and cuisines where each bite tells you a story.

Our commitment extends to using no food colours or preservatives, ensuring each dish is crafted with care and authenticity.

Abhi & Nana, along with our talented team, invite you to savour the essence of our story with each delectable bite and testament to our passion for bringing people together through the love of food.



SOUS

Appetizers

Soya Cornet



{1.} Warm the soya mix in a oven safe bowl for 3min in a 180°C preheated oven.

{2.} Fill the cornets with the soya mix and with a small spoon place on top tzatziki sauce. Eat directly from your hand one by one.

Allergens: Contains soya, dairy, gluten

Blend Tarts

{1.} Warm the red cabbage purée in a small oven safe bowl for 1,5min in a 180°C preheated oven.

{2.} With a small spoon fill the tarts with purée.

{3.} Serve both appetizers together & enjoy!

Allergens: Contains gluten



Starters

{1.} Warm the chicken lasagne, lasagne sauce, lamb kebabs, pashto koftes and broccoli in oven safe bowls or place for 9min in a 180°C preheated oven (lamb kebab baby naans can be heated for 1min or room temperature is good).

{2.} Serve the chicken lasagne on a warm serving plate with the sauce poured as desired on top or on the side.

{3.} Take a small warm serving plate, put baby naans in the middle, place on top lamb kebab and with a small spoon make drops of tzatziki to decorate.

{4.} Place the köfte pieces on a serving plate in a circle and with a small spoon drop pumpkin sauce to decorate.

{5.} Serve all the starters together & enjoy!

Blend Lamb Galouti Kebab



Allergens: Both dishes contain gluten, dairy, nuts

Lasagne à la Makhani



Elysian Broccoli with almond drifts

Allergens: Contains dairy, nuts



Fusion Spiced Pashto Köfte

Allergens: Contains dairy

Chef's Special

Gourmet Paneer Infusion

Allergens: Contains nuts, dairy



Firdausi Potatoes

Allergens: Contains nuts



Blend Butter Chicken

Allergens: Contains nuts, dairy



Indian Chicken Biryani

Allergens: Contains nuts, dairy



{1.} Warm the potato rings, lemon rice, Firdausi sauce, paneer rolls, paneer sauce, Chicken biryani, Butter chicken pieces and sauce, basmati rice in oven safe bowls for 10min in a 180°C preheated oven.

{2.} Use a coffee mug to shape the lemon rice and flip it in the middle of a warm serving plate. Place on the side the potato rings and pour sauce as desired.

{3.} Warm your serving plate in the oven, pour the paneer sauce and place the paneer rolls on top in a star shape. Serve white rice as desired.

{4.} Warm a serving plate in the oven, pour the butter chicken in the middle and place on top the warm chicken pieces. Serve white rice as desired.

{5.} Serve all main dishes together & enjoy!

Desserts



*2x Mango
Cotta*

Allergens: Contains dairy

*Blush Dream
Mousse*



Allergens: Contains dairy



Ghewar with Rabdi

Pour the cold rabdi sauce
on top of the crunchy
ghewar.

Allergens: Contains dairy,
nuts, gluten

Keep all the desserts in the fridge and serve cold on small plates
or bowls. Serve all desserts together & enjoy!



Blend House

Indian Fusion

"Let all your senses unite"

www.blendhouse.nl

 [@blendhousesnl](https://www.instagram.com/blendhousesnl)

Voorstraat 94, Utrecht

blendhousesnl@gmail.com

+31 657 321 181

Share your experience with us:

www.eatsous.com

SOUS