



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



Appetizer

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 & enjoy!

Allergens: Contains gluten

Starters

Cilantro-fenugreek Chicken Grill

Allergens: Contains dairy, nuts

- {1.} Warm the köftes and chicken pieces in an oven safe plate or bowl for 8min in 180°C preheated oven.
- {2.} Place the köfte pieces on a serving plate in a circle and with a small spoon drop pumpkin sauce to decorate.
- {3.} Pour the green apple sauce in a room temperature on your serving plate and place the warm chicken pieces on top.
- {4.} Serve both starters & enjoy!

Fusion Spiced Pashta Köfte

Allergens: Contains dairy, nuts



Chef's Special



Allergens: Both dishes contain dairy, nuts

Blend Butter Chicken

{1.} Warm the Butter chicken sauce, Lamb chops sauce, basmati rice, lamb chops, chicken pieces and mashed potatoes separately in an oven safe bowls for 10min in a 180°C preheated oven.

{2.} With a cup or a bowl shape the warm mashed potatoes and place in the middle of your warm serving plate, place the lamb chops on the side and pour the sauce as desired.

{3.} Pour the warm butter chicken sauce on a big warm serving plate and place the chicken pieces on top.

{4.} Serve both main dishes together & enjoy!



Lamb Chops Medley

Mango Panna Cotta



Desserts

Keep the desserts in the fridge and serve cold on small plates or bowls.

{1.} Remove the baking paper from mango panna cotta.

{2.} Pour the cold sauce on top of the crunchy ghewar.

Allergens: Contains dairy, nuts, gluten

Ghewar with Rabdi





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www.blendhouse.nl

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