



Veda is a little bite of India in the heart of Philly. Combining the bold flavors and warmth of India with the subtleties of modern dining, Veda is the culmination of our history and our future.

Welcome to Veda - Modern Indian Bistro

In India, dining is considered as an intimately sensory experience - in that it awakens the core senses of sight, smell, touch, and taste. Food is considered as a way to connect to a person's soul, and the flavors, aroma, presentation or serving, and the way it demands to be consumed, all contribute to a culinary experience that is unlike any other.

Since ancient times, the spices and cooking methods used in Indian food have been associated with maintaining a healthy mind, body, and soul. Our sages believed that the key to attaining health was through a perfect balance of food.

At Veda, we don't just serve indulgent Indian Cuisine, but food that takes ancient Indian heritage and recipes with spices that have immense medicinal and healing benefits, and combines it with modern dining aspects and flavors to bring you a holistic approach towards Indian Cuisine and Fine Dining. Our food combines knowledge of ayurveda and imbibes it in our cooking process to keep the tridoshas in perfect balance, while providing a fine culinary experience.

We welcome our guests to experience Indian hospitality that exemplifies *"Athithi Devo Bhava"* [Guests are equivalent to God], along with our indulgent cuisine. Come, catch a glimpse of India at Veda!

For any queries, contact us on: 267 245 3198 or
kiran@vedaphilly.com



Prix-Fixe Family Style (Four Tiers)

Substitutions for dishes of equal or lesser value incur no additional charge. Any addition of Lamb or Seafood will incur an additional \$3.00 per person.

Tier One

\$55.00 Per Person

Appetizers

Choice of: 2 Vegetarian Appetizers
1 Chicken Appetizer

Entrées

Choice of: 3 Vegetarian Entrées
1 Chicken Entrée

Assorted Naan Basket / Rice / Raita

Desserts

Choice of any 2 desserts



Tier Two

\$65.00 Per Person

Appetizers

Choice of: 2 Vegetarian Appetizers
2 Chicken Appetizer

Entrées

Choice of: 3 Vegetarian Entrées
2 Chicken Entrée

Assorted Naan Basket / Rice / Raita

Desserts

Choice of any 2 desserts



Tier Three

\$75.00 Per Person

Appetizers

Choice of: 2 Vegetarian Appetizers
3 Chicken Appetizer

Entrées

Choice of: 3 Vegetarian Entrées
2 Chicken Entrée
1 Lamb / Seafood Entrée

Assorted Naan Basket / Rice / Raita

Desserts

Choice of any 3 desserts



Tier Four

\$85.00 Per Person

Appetizers

Choice of: 3 Vegetarian Appetizers
3 Chicken Appetizer

Entrées

Choice of: 3 Vegetarian Entrées
2 Chicken Entrée
1 Lamb Entrée
1 Seafood Entrée

Assorted Naan Basket / Rice / Raita

Desserts

Choice of any 3 desserts



Appetizers

Vegetarian

Spicy Corn Soup (V, GF)

Curried Potatoes & Peas stuffed fried pastry served with Cilantro-Mint & Tamarind chutney

Okra Salad (V, GF)

Juliened Okra flash-fried and tossed in tangy spice mix along with Shallots & Tomatoes

Curried Butternut Squash Soup (V, GF)

Roasted Butternut Squash soup tempered with Ginger, Lemon, and Coconut

Tandoori Grilled Salad (Tun·dur·ee) (GF)

Perfectly charred Paneer (Cottage Cheese) blocks, Bell Pepper, Onions, and Pineapple dressed with a sunny, herby Lemon Vinaigrette

Vegetable Samosas (Sa·mou·sa) (V)

Curried Potatoes and Peas stuffed fried pastry (2) served with Cilantro-Mint & Tamarind chutney

Ragda Patties (Rug·da) (V, GF)

Crispy curried Potato patties (3) served on a bed of curried Chickpeas, topped with chopped Onion, Tomato, Tamarind chutney, and Cilantro

Lasooni Gobi (La·suni Go·bee) (V, GF)

Lightly battered and flash-fried Cauliflower tossed in a Ginger-Garlic sauce

Crispy Spinach Chaat (GF)

Chickpea flour coated flash fried baby Spinach; tossed with Shallots, Tomatoes, Sweet Yogurt, and Tamarind & Date chutney

★ Masala Hummus Platter (Muh·sa·luh)

House-made curried Hummus, grilled Eggplant curry, and flash-fried Chili Chickpeas, served with Garlic Naan

Chicken

Chicken Murmuri Rolls (Moor·moori)

Hand-rolled tortillas stuffed with shredded Chicken Onions and roasted Peppers seasoned with Kasoori Methi & Garam Masala

Mirch Murgh Tikka (Mir·ch Moor·gh Tik·kaa) (GF)

Boneless Chicken morsels (8) marinated in Yogurt, Mint, Chili, and Cilantro

Chicken Tikka Achari (Tik·Kaa A·Cha·Ree) (GF)

Boneless Chicken morsels (8) marinated in Yogurt, Fennel, Onion seeds, and Mustard

Tandoori Chicken (Tuhn·doo·ree) (GF)

Half Chicken (red & white meat on the bone) marinated in Yogurt and our special blend of spices, then grilled

Calcutta Pork Ribs (Cal·cut·aa) (GF)

Hearty Baby-Back Ribs (4) marinated in a Mango Chili glaze and garnished with Lime & Cilantro



*These dishes contain Nuts / Cashew Nuts / Sesame. Please advise us of your food allergies (V: Vegan & GF: Gluten Free)
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Lamb

Lamb Chops (GF)

Double-cut Lamb (4 pieces) marinated in Yogurt, Green Chilies, and our special blend of spices (Ginger, Cardamom, Garam Masala); served with Aloo Bharta (Indian style mashed Potato)

Seafood

Fish Peri-Peri (GF)

Pan-seared Tilapia seasoned with our special Goan spice blend & Peri-Peri Marinade, then cooked in Ginger, Garlic, and Wine Vinegar

Tandoori Shrimp (Tuhn•doo•ree) (GF)

Tiger Shrimp (6 pieces) marinated in our special marinade and grilled to perfection; served on a bed of Khichdi (Lentil and Rice)

Goan Crab Cake (Go-un)

House-made Crab Cakes (2) flash-fried and served with Tomato Panch-Phoran (Five Spice) chutney

Salmon Tandoori (Tuhn•doo•ree) (GF)

Grilled boneless Salmon (8 oz.) marinated with Ginger, Garlic, freshly ground spices and Yogurt

Entrées

Vegetarian

Pindi Chana Masala (Pin•dee Cha•na Muh•sa•luh) (V, GF)

Curried Chickpeas in a Tomatoes and Onion-based gravy, tossed in a spice mix containing Carom Seed, Cumin, Pomegranate, and Green Mango

Dal Makhani (Daa•l Muh•kha•nee) (GF)

A decadent & rich Lentil delicacy seasoned with Onions, Tomatoes, Ginger, Garlic, and Cream

★ Tofu Green Peas Curry (V, GF)

Tofu & Peas in an Onion-Tomato, Ginger-Garlic curry sauce with toasted Cashew Nuts and Fenugreek greens

Gobi Mutter (Go•bee Ma•tur) (V, GF)

Cauliflower, Peas, & Potatoes stir-fried and tossed in a blend of Turmeric, Cilantro, Ginger, Onion and Chili powder

Paneer Palak (Pun•eer Pa•luck) (GF)

Roasted Paneer (Cottage Cheese) in a velvety Spinach curry with Garlic & Ginger, tossed in Garam Masala and Dill spice mix

★ Paneer Makhani (Pun•eer M•kha•nee) (GF)

Paneer (Cottage Cheese) cubes cooked in a creamy, rich, buttery Tomato gravy, made with Cashew Nuts, burnt Ginger, Honey, & Fenugreek greens

★ Wild Mushroom Korma (Core•ma) (GF)

Shitake, Cremini, & Oyster Mushroom trio cooked in Yogurt cream sauce simmered with Cardamom, Cumin, and Cilantro

★ Khubani Malai Kofta (Khoo•baa•nee Muh•lie Kof•ta) (GF)

Hand-made Apricots & Cottage Cheese dumplings (4) served in a Turmeric, Cilantro, Cashew Nuts, Cardamom, & Cream gravy

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Chicken

★ **Chicken Makhani (Tik·kaa M·kha·nee) (GF)**

Boneless Chicken pieces cooked in a creamy, rich, buttery Tomato gravy, made with Cashew Nuts, burnt Ginger, Honey, & Fenugreek greens

★ **Chicken Chettinad (Chet·ee·naad) (GF)**

Boneless Chicken morsels in a decadent sauce made from Black Pepper, Ginger, Garlic, Chilis, Curry leaves, Coconut and Cashew Nuts

Chicken Lababdar (La·baa·b·daar) (GF)

Boneless Chicken morsels in a rich sauce made from Caramelized Onions, Tomato, & Ginger, garnished with fresh Cilantro greens

★ **Bhopali Chicken Korma (Bow·paalee Core·ma) (GF)**

Boneless young Chicken in an indulgent Cardamom, Almond and Cream sauce

Lamb

Lamb Vindaloo (Vin·da·loo) (GF)

Tender pieces of boneless Lamb marinated in aged Vinegar and Red Wine, cooked with Onions, smoked Paprika, Fingerling Potatoes and a blend of spices — a Goan specialty

Lamb Rogan josh (Row·guhn·joe·sh) (GF)

Boneless Lamb pieces simmered in an aromatic gravy made with Shallots, black Cardamom, Fennel, Garam Masala, and Kashmiri Red Chilies

★ **East India Lamb Shank (GF)**

Slow-braised Lamb shank (on the bone) cooked in a mix of caramelized Onions, green Cardamom, Mace & Cashew Nuts

Seafood

★ **Goan Shrimp Curry (Go·un) (GF)**

A silky, aromatic Coconut curry made with Black Tiger Shrimp cooked in a mix of Deghi Chili Pepper, Peri-Peri masala, roasted Cilantro, Ginger, Garlic, & Black Cardamom

Fish Moilee (Moy·lee) (GF)

A rich and creamy Kerala-style curry with White Bass cooked in coconut gravy with Ginger & Green Chilis and tempered with fresh Curry leaves & Mustard seeds



Rice & Biryani

Basmati Rice (V, GF)

A savory Indian style rice dish made with long, slender-grained & aromatic rice

Vegetable Biryani (Bee·r·yani) (GF)

A royal delicacy with seasonal vegetables, Basmati Rice, special Biryani masala, and aromatics steamed together

★ Chicken Biryani (Bee·r·yani) (GF)

A Veda special—boneless Chicken, Basmati Rice, special Biryani masala, and aromatics steamed together

Shrimp Biryani (Bee·r·yani) (GF)

Shrimp, Basmati Rice, special Biryani masala, and aromatics are cooked together for this decadent dish

Lamb Biryani (Bee·r·yani) (GF)

A royal, savory delicacy with layers of boneless Lamb, Basmati Rice, special Biryani masala, and aromatics steamed together

Desserts

Kulfi with Poached Blueberries (GF)

Traditional Indian Ice Cream (Malai Kulfi) topped with poached Blueberries and Crème-de-cassis

Gulab Jamun with Ice Cream

A classic Indian sweet made with Khoya, Rose-flavored syrup, Cardamom powder, topped with a scoop of Vanilla Ice Cream

Kheer (GF)

A traditional & royal Indian Rice Pudding flavored with Cardamom

Trio of Desi Ice Creams (This item is subject to negotiation on a special price by the management)

A selection of three favorite ice cream flavors from India: Maghai “Paan” (Betel Nut Leaves), Tutti Frutti (Dried Fruits Ice Cream), and Kesar Pista (Pistachio)

Flourless Chocolate Torte slice (GF)

A dense and fudgy gluten-free flourless chocolate cake slice

Strawberry Cheesecake slice

A soft, fluffy, light cake with a silky cream cheese frosting, topped with Strawberry

Chili Mango Sorbet

A refreshing sorbet made with royal Alphonso Mango purée, with a touch of heat of Chili

Wine Pear Sorbet

A cool, refreshing dessert made with pears poached in wine

Flourless Chocolate Torte Cake

A dense and fudgy gluten-free flourless chocolate cake

Special menu featuring live stations available on demand, with special pricing.
Please inquire directly with the management for details.

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Bar Packages

Unlimited Beer & Wine

\$50.00 Per Person

Beers, 3 Wines (Sparkling, Red, and White), Coffee, Tea, Juice, and Soft Drinks.

Unlimited Beer, Wine, & Cocktails

\$60.00 Per Person

Beers, 3 Wines (Sparkling, Red, and White), 4 Cocktails, House-mixed Drinks, Coffee, Tea, Juice, and Soft Drinks.

Premium Unlimited Beer, Wine, & Cocktails

\$75.00 Per Person

Beers (Draft), 8 Wines (1 Sparkling/Rose, 4 Red, and 3 White), All Specialty Cocktails, Premium Mixed Drinks, Coffee, Tea, Juice, Mango Lassi, Salted Lassi, Sweet Lassi, and Soft Drinks.

Unlimited Non Alcoholic

\$25.00 Per Person

Nimboo Sharbat (Lime Juice, Lemon Juice, Angostura Orange Bitters, Club Soda),

Autumn Tea (Thai Chai Syrup, Poached Blueberries, Cranberry Juice, Club Soda)

Masala Chai (An Indian favorite, made with black tea, milk, and a mixture of aromatic herbs and spices including Cardamom, Clove, & Cinnamon)

Imli Sharbat (Tamarind, Orange Juice, Agave Syrup, Tonic Water),

Virgin Mojito (Lime Juice, Simple Syrup, Muddled Mint and Lime, Club Soda),

Juices (Cranberry Juice, Orange Juice),

Soda (Coke, Diet Coke, Sprite, Ginger Ale),

Mango Lassi

Lemonade

Buy Out Minimums (Subtotals)

At Veda, we do not charge an extra rental, although we request you to meet the buyout minimum through food and drinks cost.

LUNCH

Mon -Thu : \$2,500.00

Fri : \$3,000.00

Sat-Sun : \$3,500.00

DINNER

Mon -Thu : \$4,000.00

Fri - Sat: \$7,500.00

Sun : \$5,500.00

Partial Buyout for up to 40 people available. Pricing available on request.

Our event timings are 2.30 hours. Additional time available at additional cost.

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Additional Services:

BYOB Wine Corkage/Service Fee:
(only eligible with purchase of bar package)

\$25.00 per bottle

Gratuity (21%)

Personalized Menus / Name Cards / Table Tents

\$100.00

Special menu featuring live stations available on demand, with special pricing.
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