

**Indie** Delights Pvt. Ltd.

A little bit of ingredients,  
and a lot of Love

*Wah  
Ustad*

*Your ultimate home chef!*

**you've got  
the recipe  
right**



# About Us

**15 years of Experience** - Since 2007 - Our Goal has been to win million hearts by **serving Love and Happiness** through our Desi Indian and Continental Fusion Delicacies, satisfying millions taste buds across the globe from east to west.

## Our Commitment

Our customers are dearer to us as Family Members. Our Goal is to be the **Secret of your kitchen** by **providing class a part product, using finest ingredients chosen with love and care.** Convenience and satisfaction to our consumers being the main objective and our reward.

## Our Partners

We believe in mutual Growth with Happiness for everyone connected to us. By being dedicated to our associates, all our Team Members have single minded goal to ensure the commercial success of everyone connected to us. With our **strong service orientation, fantastic product range, up with the latest manufacturing practice & R&D center**, it is our constant endeavor to keep customers delightful.

## Our Reaserch

We genuinely invest our resources in mastering innovative recipes, standardizing its production process and providing the same quality and consistency to satisfy our customers.

## Global Reach

Being a Desi Brand, we have a very strong presence in Western India. We have been recognized as one of the most popular and highly valued food service institution. With our **international presence in USA, Canada, Europe, Australia**, we are committed at expending our overseas market for presence globally.



## Certifications

Important national and international bodies such as  
• **FSSAI • USFDA • ISO 22000**  
• **HACCP • Spice Board • APEDA**  
have certifies our Manufacturing unit and products.



# Hot & Steamed Momos

Juicy and Flavorful, filled with goodness of fresh veggies and aromatic spices stuffed between a delicate dough wrapper



## Classic Momo

Original and Irresistible Taste of Himalayan Momos



## Schezwan Momo

Fresh Vegetables sautéed in Schezwan sauce



## Peri Peri Paneer Momo

Fresh juicy vegetables spiced with Peri Peri Seasoning



## Cheesy Paneer Momo

Goodness of Cheese and Spiced Paneer (Cottage Cheese) with Exotic Veggies



## Italian Pizza Momo

Exotic Vegetables with a dash of cheese blended with Italian Herbs



## Mushroom Momo

Fresh, Spiced Saucy Vegetables with Rusted Flavors

### Others variants:

· Paneer Tikka Momo · Jain Cheese Paneer Momo · Water Chestnut Corn Momo · Tofu Spinach Mushroom Momo



# Bake & Serve

## Aromatic Delights Pizza

Dairy Fresh Cheese, Garden Fresh Veggies  
with Crispy base Masterfully crafted to perfection



### Cheesy 7 Pizza

A Traditional Regular Crust  
with original Italian Sauce  
topped with 7 cheese combination



### Garlic Jalapeno Pizza

The Party Lovers Pizza, Roasted Garlic Pizza Sauce  
topped with Crunchy Exotic Vegetables with 3 Cheese Combination



### Margarita Pizza

A Traditional Regular Crust with original  
Italian Sauce topped with 3 cheese combination



### Smoky Paneer Pizza

Authentic Indian taste of Tandoori (BBQ) flavors.  
Perfect blend of Creamy Saucy topped with Crispy Vegetables,  
Marinated Cottage Cheese with 3 Cheese Combination



### Schezwan Paneer Pizza

Indo-Chinese Super Fusion. Paneer (Cottage Cheese)  
saluted in Schezwan with Crispy Vegetables topped over  
Chinese Style (Schezwan) Pizza Sauce with 3 Cheese Combination





### Veggie Delight Pizza

Delight for Veggie Lovers, loaded with Golden Baby corn, Red bell pepper, Crispy Capsicum, Spiced Onion, Olives with 3 Cheese Combination



### Paneer Tikka Pizza Hot Stuff...

Tikka Paneer (Cottage Cheese) best with Crispy Onion, Capsicum topped over Tandoori Style Pizza Sauce with 3 Cheese Combination



### Tex-Mex Pizza

Mexican Chipotle Sauce topped with Golden Corn, Crispy Onions, Olives, Bell pepper, Capsicum & 3 Cheese Combination



### No Onion- Garlic Pizza

Perfect Pizza for the followers of Lord **Swaminarayan and Jain** Community. 3 Cheese Combination with crispy Vegetables



### Italino Pizza

Authentic Pizza Sauce topped with Crunchy Exotic Vegetables with 3 Cheese Combination & Italian herbs



### Cheese Garlic Bread

Crusty French loaf with aromatic Garlic-Butter topped with special 3 Cheese Combination, Italian herbs & Chili Flakes

**Other variants: Amdavadi Bhakri Pizza** Crispy and Crunchy Base with Sweet and Spicy Indian Style Pizza  
· Jain Variants · Mushroom BBQ Pizza · Paneer Makhani Pizza



# Punjabi Samosa

Authentic North India Delicious and Crispy Pastries stuffed with Spiced Potato and Peas



**Institutional Pack of 25 Pcs**

# Fry & Serve

Fusion Snacks & Appetizers



**Pack of 8 Pcs**

## Exotic Samosa

Humble Samosa gets an exotic twist, it has traveled a long way from east to west



**Cheesy Jalapeno Samosa**

Crispy Pastries stuffed with Cheese & Jalapeno



**Paneer N Cheese Samosa**

Crispy pastries stuffed with Spiced Cheese, Paneer (Cottage Cheese) and Green Peppers



**Chinese Spring Samosa**

Crispy pastries stuffed with Chinese noodles and vegetables



**Tandoori Paneer Samosa**

Crispy pastries stuffed with Smoky BBQ Cottage Cheese & Veggies

# Fry & Serve

## Fusion Snacks & Appetizers

# Cocktail Samosa

Bite-sized and crispy, shaped in triangle.  
They are ideal as a Party Snack



### Veg Cocktail Samosa

Crispy Crunchy Pastry stuffed with  
Spiced Potato and Goodness of Veggies.  
A Perfect Starter Loved by all



### Soya Keema Samosa

Crispy Pastry stuffed with Spiced  
Soya Keema (Minced) with  
Green Peas and Vegetables



### Chinese Samosa

Crispy pastries stuffed with Chinese  
noodles and vegetables



### Cheese Chili Corn Samosa

Crispy Pastry stuffed with spiced  
corn and cheese



### Chana Dal Samosa

Crispy Pastries stuffed with flavorful  
Chana Dal mixed with Onion, Mint & Spices



### Aloo Pyaaz Samosa

Crispy Pastries stuffed with Spiced  
Potato with Onion & Green peas

#### Others variants

- There are multiple combinations and variations possible for making this product.



# Fry & Serve

## Fusion Snacks & Appetizers



### Sabudana Vada

Crispy, golden brown and crunchy these vadas are a delightful fasting treat made from tapioca pearls (sago), potatoes, peanuts and herbs



### Hara Bhara Kabab

Popular North India Snack Patties made from Spinach, Potato, Peas, Spices and Herbs



### Crunchy Vada Patty

Golden Crumbed and Crispy Fried Batata Vada (Spiced Potato Vada Patty) Delightful, anytime snack)



### Vada Pav Patty

Aloo Vada (Crispy Golden Fried Batata Vada (Spiced Potato Vada Patty) Delightful Snacks, anytime)



### Aloo Tikki

A golden Fried Potato Patty used for making popular Indian street food snack (Tikki Chaat & Ragda Pattiche)



### Classic Cutlet

Railway Cutlet (Munching Snack widely known as railway cutlet) loaded with combination of vegetables and spices



### Mirchi Vada

Stuffed Chili Fritters - Green Chilies stuffed with spiced potato and coated with crispy gram flour.





### Classic Italian Pizza

Pockets filled with goodness of Cheese, Baby Corn, Olives, Jalapeno, Veggies & Italian Herbs



### Cheesy Mexican Bean

Pockets filled with goodness of Cheese, Kidney Beans, Exotic Vegetables & Herbs



### Cheese Chili Corn

Pockets filled with goodness of Cheese, Jalapenos, Exotic Vegetables & Herbs

# Pocket Punch

Crunchy from outside with goodness of veggies and melting cheese inside. This makes for an ideal snack anytime during the day

& Fry  
Serve

Fusion Snacks  
& Appetizers



# Paneer Lifafa

Spiced Cottage Cheese with vegetables stuffed inside Crispy Enveloped Pastry

# Spring Roll



### Vegetable Spring Roll

Popular Chinese Snack of Crispy Crunchy Pastry stuffed with Savory Mixed Vegetables



### Noodle Spring Roll

Crispy Crunchy Pastry stuffed with Chinese Noodles and Vegetables mixed tossed with Schezwan and Soya Sauce



# Kachori



## Khasta Kachori

Delicious, Crispy & Flaky Pastries stuffed with Spiced Moong Dal-Lentil



## Lilva Kachori

Traditional Gujarati Kachori Stuffed with Fresh Tuver (Pigeon Peas) with Green Peas and Spices in a Crispy and Flaky Pastry

### Others Varients:

- Paneer Patty
- Cheese Burst Patty
- Veg Indian Masala Burger Patty
- Veg Burger Patty
- Lebanese Patty
- Mexican Patty
- Veg Kabab Patty (Breaded)
- Tandoori Paneer Patty
- Vada for Dahi Vada
- Kofta for Malai Kofta
- Bread Pakoda
- Stuffed Mirchi Pakoda (Mirchi Vada)

- Stuffed Paneer Pakoda
- Pav Vada (Inside Out)
- Veg Shami Kebab
- Veg Cocktail Kebab

# Roast & Serve Tempting Quesadilla

Mexican fusion dish consisting of cone shaped tortilla filled with cheese and savory mixture (fresh exotic vegetables and aromatic spices)



## Mac 'n Cheese

Rich creamy sauce with macaroni pasta mixed with vegetables and seasoning



## Mexi-Dilla

Spiced sauces & exotic vegetables with a blend of cheese



## Paneer Chilli

Cottage Cheese (Paneer) with vegetables sautéed in chili garlic scheswan sauce



# Roast & Serve

## Dhaba Style Paratha

Traditional North Indian Flaky, Buttery Flat Bread stuffed with savory mixtures of vegetables and aromatic spices served alongside curries or raita.



### Paneer Paratha

Rich Crumbled Paneer (Cottage Cheese), Crunchy Onions mixed with Traditional Spices



### Laccha Paratha

Thin, Crispy & Flaky multi-layered Flat Bread



### Aloo Paratha

Traditional Punjabi Stuffed Flat Bread with Spiced Potatoes



### Mixed Veg Paratha

Veggie Lovers Delight. Delicious and Nutritious Veggies mixed with traditional spices

#### Others Varients:

- Garlic Lachha Paratha
- Gobi Paratha
- Veg Soya Keema Paratha
- Spiced Green peas Paratha
- Methi Paratha
- Sindhi Koki
- Gujarati Thepla
- Puran Poli
- Fulka Roti
- Onion & Sev (Bikaneri) Paratha
- Dosa Masala Paratha



# Heat & Serve

## Desi Indian Wraps

# Kathi Rolls

A classic street food from Kolkata, which has evolved with multiple variants over the years genetically known as Kathi Rolls



### Achari Aloo

Chunky Potatoes mixed with Juicy Vegetables cooked in Traditional Pickle Spices hand rolled in an Indian Chapati



### Exotic Veg Cheese

Crunchy Cheese Jalapeno Balls and Exotic Vegetables Sautéed with Chili Garlic Sauce hand rolled in an Indian Chapati



### Tandoori Paneer

Chunky pieces of Paneer with Juicy Vegetables cooked in Tandoori Masala Sauce and hand rolled with an Indian Chapati



### Shami Kabab

Delicious Veg Kabab rolls with Juicy Vegetables mixed with Minty Spiced Sauce hand rolled in an Indian Chapati



### Paneer Schezwan

Chunky Paneer with Juicy Vegetables cooked in Schezwan Sauce and hand rolled in an Indian Chapati

### Others variants...

- Potato Paneer Schezwan Kathi Roll
- Tandoori Aloo Kathi Roll
- Chili Potato Kathi Roll
- Peri Peri Kathi Roll
- Mexican Chipotle Kathi Roll
- Pindi Chole Kathi Roll
- Tandoori Tofu Kathi Roll
- Tofu Tikka Kathi Roll

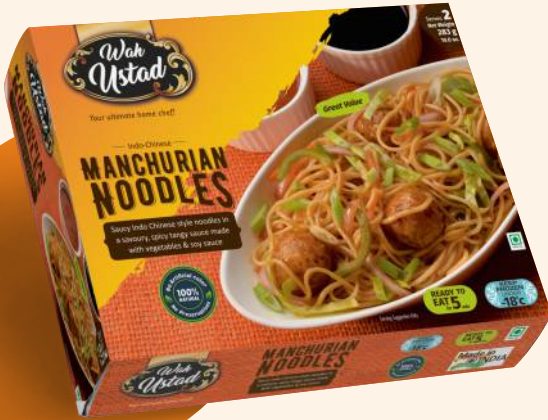
# Heat & Serve

## Indo-Chinese

# Oriental Fusion



**Manchurian with Gravy**  
Crispy fried Vegetable ball dunked in a delicious Chinese hot, sweet and sour Gravy



**Manchurian Noodle**  
Boiled Stirred fried noodles prepared with delicious Chinese sauces with Manchurian balls



**Chilli Paneer**  
Cubes of fried crispy Paneer is tossed with select vegetables in a slightly sweet, spicy, hot and tangy chili sauce



**Fried Rice**  
Steamed rice that is stir fried typically using soy sauce and vegetables



**Hakka Noodles**  
Chinese preparation where boiled noodles are stirred fried using sauces and vegetables

### Institutional Packs

### Dry Manchurian Balls

Crispy fried vegetable balls made from chopped cabbage and vegetables

**Others variants:** • Corn Manchurian Balls



# Ready to Eat Desi Indian Curries

Delectable Varieties of Flavor and Aroma from the Kitchens of India.



## Punjabi Choley

North India combination of onion-tomato gravy with boiled chickpeas, with a touch of traditional spices



## Paneer Butter Masala

Rich and creamy dish of paneer (cottage cheese) in a tomato, butter and cashew sauce (known as Makhani gravy) with perfect harmony of spices



## Vegetable Dum Biryani

Mouth Watering, mildly flavored, smoky & aromatic rice dish prepared by cooking variety of vegetables in traditional spices



## Vadodara's Famous Sev Usal

A scrumptious treat from the streets of Gujarat with vibrant burst of flavors



## Pav Bhaji

Select Vegetables cooked in special Bumbiya style masala giving it a irresistible, mouthwatering aroma and taste



## Dal Makhani

Mixed lentils cooked on low flame with traditional north India spices giving it a nice buttery and creamy texture



## Paneer Tikka Masala

Smoked Paneer (Indian Cottage Cheese) cooked with mildly spiced creamy onion-tomato curry

**Others variants:** • Malai Kofta • Dal Tadka • Paneer Bhurji • Gujrati Undhiyu • Methi Malai Matar • Maharashtrian Usal Mix • Dabeli Mix



### Red Gravy Base

Real Tomato Base Gravy cooked to perfection for rich flavor and taste

### Red Gravy Base NONG

No Onion No Garlic Tomato Base Gravy



### White Gravy Base

Rich in Cashew, this gravy gives a wonderful aroma and unique taste to complement the dish

### Yellow Gravy Base

Onion Base Gravy with rich creamy texture made using best ingredients



### Bhuna Gravy Base

Fried Onion Base Gravy



### Onion Tomato Masala (Chop Masala)

It is such a versatile masala prepared using chopped Onion and Tomato with Spices that can be a base to almost any ingredient to make a meal.



# Ready to Cook Base Gravies

**Best in class solution for hotels, restaurants, canteens**

Unlock the secret of making most of the gravies used in Indian and Mughlai restaurant across the world. Ingredients are grounded and cooked to perfection for rich flavor & taste, adding value through appetizing color and consistency throughout the year.

Made from 100% natural ingredients with no artificial color and preservatives. These Base Gravies lets the Chef add his own signature flavor and taste to the particular dish while reliving him of laborious and time-consuming process. Gone are the days where you have to wash, chop, grind, mix and pulverize. At the same time the dish retains the same appeal, moisture, texture and great aroma for which customers shall come back again, and yet again.



# Wah Ustad

*Your ultimate home chef!*



**Indie Delights Pvt. Ltd.**

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