

Beverages

Hot Beverages serves 10-15

\$30

Doodh Patti

Hot chai tea infused with cardamom and cinnamon with your choice of regular or soy milk, lightly sweetened with organic sugar.

\$30

Masala Chai

A flavored tea beverage made by brewing black tea with a mixture of aromatic Indian spices.

Cold Beverages all 1 gallon

\$35

Chaach

A refreshing East Asian drink made with yogurt, cumin, mint, and sea salt perfect for warm weather.

\$40

Mango Lassi

Natural yogurt mixed with mango, and milk. A healthy and refreshing treat.

\$25

Mango Chai Ice Tea

House made black tea brewed with cinnamon and cardamom lightly sweetened with mango nectar.

\$2

20oz soft drink

\$1

Bottle water

\$2

San Pellegrino

\$1

12oz soft drink

\$2

Coconut water



JUST A FEW DETAILS

- ✔ We accommodate special requests, please inquire for specifics
- ✔ Umami catering is best for parties of 10 or more
- ✔ Delivery fees start at \$15.00, larger orders or long travel times may increase charges for delivery.
- ✔ Minimum order amount of \$100.
- ✔ Please place catering orders the day prior for best service and availability. Same day orders cannot be guaranteed.
- ✔ Cancellation requires 24 hour notice and cancellation fee of up to 50% of order value.
- ✔ Prices and offering are subject to change.
- ✔ Before placing your order please inform Umami of any food allergies in your party.
- ✔ Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.

Sides serves 10

\$15

Assorted naan tray
regular, multi grain,
tandoori

\$25

Steak cut fries

\$25

Basmati/Brown rice

\$15

Corn tortillas



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Mediterranean and Global Fusion

CATERING MENU

Umami, or savory taste, is one of the five basic tastes together with sweetness, sourness, bitterness, and saltiness.

"Umami in Catonsville lives up to it's flavorful name."

The Baltimore Sun October 9, 2015

"Top rated restaurant 2016."

Yelp



Soup \$40 serves 10-15

Moong Daal

Yellow split beans, cumin, garlic, and caramelized onions

Moroccan Lentil

Green lentil, caramelized onions, cumin, garlic, and tumeric.

Seasonal Specials

Appetizers serves 10

\$20

Samosas (V) (20 pieces)

A fried triangular savory pastry containing mixed vegetables served with tahini or taziki

\$35

Classic hummus V/GF

Chickpeas with a touch of garlic, lemon juice, and tahini to create a smooth and creamy spread. Served with naan bread or corn tortillas.

\$40

Babaganoush V/GF

Fire roasted eggplant dip combining a kick of garlic and tahini with a twist of lemon and roasted tomatoes served with naan bread or corn tortillas

\$25

Handmade Falafels V/GF (30 pieces)

Chickpea fritters mixed with garlic, parsley, cilantro, green onion, and house blend spices deep fried to golden brown. Served with tahini or taziki sauce.

\$25

Grape leaves V/GF (30 pieces)

Vines leaves stuffed with seasoned rice and a touch of fresh mint. Served with tahini or taziki sauce.

\$50

Aloo Chaat V option/GF

Warm chickpeas cooked in spices with potatoes topped with tamarind chutney and yogurt sauce with fried corn tortillas.

\$40

Roasted red pepper hummus V/GF

Fire roasted red peppers, garlic, chickpeas, tahini, and olive oil. Served with naan bread or corn tortillas.

Salads serves 10-15

Served with house made fresh parsley vinaigrette.



\$40

House salad

Organic spring mix, romaine, tomatoes, cucumbers, onions.

\$50

Greek Salad (GF)

Organic spring mix, romaine, tomatoes, cucumbers, carrots, red onions, kalamato olives, and imported Greek feta cheese.

\$60

Tabboule salad

Quinoa, cucumber, tomatoes, parsley, scallions, mint, and olive oil.

Wraps

Served with lettuce, cucumber, onion, tomato, and choice of tahini or taziki sauce.

\$9

Falafel (V)

Handmade deep fried chickpeas seasoned with fresh herbs

\$9

Lamb Gyro

Organic grass-fed grilled lamb chunks.

\$9

Beef Shawarma

Marinated strips of all natural grilled beef.

\$9

Chicken Shawarma

Marinated strips of all natural grilled white meat.



Kabobs serves 10-15

Served with brown or basmati long grain rice and choice of sauce.

\$125

Chicken (GF)

Organic boneless white meat marinated and grilled.

\$145

Beef (GF)

All natural marinated beef grilled to perfection.

\$150

Lamb (GF)

Organic grass-fed marinated boneless lamb grilled to perfection.

\$120

Bihari Seekh

Ground beef mixed with cilantro and onions.

\$95

Veggie (V/GF)

Fresh cut seasoned seasonal veggies pan seared.

\$160

Tandoori Lamb Chops (GF)

Seasoned organic lamb chops grilled to perfection.

\$115

Tandoori Chicken (GF)

Organic dark meat marinated in an organic tandoori spices and grilled.

Entrees serves 10-15

Served with brown or basmati rice.

\$130

Chicken Tikka Masala (GF)

Organic boneless chicken, marinated, and grilled with a house made eight hour cooked sauce.

\$140

Lamb Qorma

Organic grass-fed marinated grilled lamb with a house made eight hour cooked sauce.

\$140

Tandoori Salmon Filet (GF)

Tandoori spice crusted wild caught salmon.

\$90

Masala Daal (V/GF)

Lentils cooked with onions, tomatoes and specialty spices.

\$90

Channa Masala (V/GF)

Curry chickpeas slowly cooked with caramelized onions, tomatoes, and specialty spices.

\$80

House Special (V) Mac-N-Cheese (48hrs notice)

Roasted red peppers, cauliflower sauce, mushrooms, garlic focaccia bread crumbs.

\$120

Chicken Biryani (GF) (48hrs notice)

Organic chicken cooked in onions, tomatoes, potatoes, and layered with saffron basmati rice.

Desserts

\$50

Ras Malai (30 pieces) (serves 15)

Soft and spongy cottage cheese patties in dry fruit laced with saffron flavored with cream milk.

\$40

Pistachio Baklava (30 pieces) (serves 15)

Sweet pastry made of layers of Filo filled with pistachio and sweetened with honey.

\$40

Seasonal Vegan Cupcakes Tray (serves 10)

(72hr notice)

\$50

Gluten Free Chocolate Cake (serves 15)

