

Vegan Gluten-Free Allergen-Free Vegetarian Natural Gourmet Products



Chutneys:

Royal Plum with Figs
Royal Cranberry with Mangoes
Royal Pomegranate
Royal Mint – No Sugar
Royal Tomato – No Sugar
Royal Coconut – No Sugar

Use our chutneys as:

- **Simmer sauce** by mixing any of our chutneys with plain yogurt/ sour cream/ Greek yogurt
 - **Sautee** any vegetable with any of our chutneys in less than five minutes
 - **Cook** fish, meats with any of our chutneys in less than 20 minutes
- **Dip /Salad Dressing** in seconds by just stirring any of our chutneys in plain yogurt/ sour cream/ Greek yogurt
 - **Cooking sauce** in a blink by just adding any of our chutneys while cooking
 - **Marinade/grill/broil** any meats, fish, vegetables using any of our chutneys
 - **Spread** any of our chutneys on toast, bread, cracker
 - **Condiment** for any table

The food cooked by using our chutneys looks and tastes like as if you have slaved in the kitchen whole day.
Can you resist our chutneys?
I can't



Frozen Samosa Vegetarian, Vegan
(Potatoes & Peas)



Frozen Kofta Vegetarian, Vegan, Gluten-free
(Green Squash)



Frozen Saag Vegetarian, Vegan, Gluten-free
(Spinach & Chickpeas)



Frozen Rajma Vegetarian, Vegan, Gluten-free
(Red Kidney Beans)



Roti Roll Vegetarian, Vegan
(Whole Wheat flour, Cauliflower & Potatoes)



Our Ayurvedic Spices:

Black Salt, Cardamom, Clove, Coriander, Cumin, Curry Masala, Fennel, Fenugreek, Ginger, Gram Masala, Thymol, Turmeric



Gift Box:
(Contains four Jars of chutney – Plum, Mint, Tomato, Cranberry)



Basmati Rice

All Our Products are:

Vegan. Local. Fresh
All Natural. Gourmet. Vegetarian
Spicy & Flavorful
Soy, Trans-Fat, & Allergen Free
No Vinegar. No fermentation. No Nuts

Want to Spice up Your Life, have One Taste
You will be Hooked!

Prepare any Mouth Watering Vegetables in less than 5 minutes!

We Guarantee Your Satisfaction!

Spice up all your everyday meals!

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