

Food

Starter

Tandoori Aur Tawe Se

Tandoori Masala Prawn – yellow chili & hung curd marinated prawns cooked in clay oven	1995
Fish Tikka – yoghurt & pounded spices marinated succulent of fresh water fish cooked in clay oven	1145
Raan Kebab – boneless leg piece of baby lamb marinated with blended spices & cooked in clay oven	1045
Mutton Seekh – spicy minced lamb on a skewer, cooked in clay oven	995
Murg Malai Tikka – mildly spiced boneless chicken cooked in clay oven	945
Murg highway Tikka – spicy boneless baby chicken pieces cooked in clay oven	945
Tandoori Chicken (Half) – yoghurt & pounded spices marinated corn-fed chicken cooked in clay oven	945
Paneer Tikka – delicately spiced cottage cheese chunks cooked in clay oven	795
Tandoori Gobhi – batter fried cauliflower florets stuffed with cheese & mint, finished in clay oven	745
Tandoori Aloo – melange of potato stuffed with nuts, aromatic spices & herbs, cooked in clay oven	745
Makai Pyaz ki Seekh – salad & corn nibbles on a skewer cooked in clay oven	745
Tandoori Pineapple ki Chaat – yoghurt & rock salt marinated pineapple pieces roasted in clay oven	645

Main Course

Non Vegetarian

Non-Vegetarian Thali	1895
Tiffin Chicken – home style chicken preparation with carum flat-bread	1245
Balti Meat – ‘Quintessential’ lamb shank curry of Dhaba	1195
Tawa Macchi – Pan seared fillet of fresh water fish, roasted Bengal gram flour & caraway seeds	1145
Butter Chicken – boneless chunks of chicken tikka in creamy tomato gravy	1145
Chicken Curry – home style chicken curry	1095
Keema Kalezi – lamb mince & lamb liver cooked in tomato onion gravy	1095
Meat / Chicken Pulao – aromatic rice preparation with lamb / chicken	945
Ande kid Bhurji – scrambled egg with onion ,tomato and green chili	695

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Vegetarian Thali	1595
Matar Paneer – cottage cheese & fresh green peas in cashewnut & tomato gravy	795
Baigan Ka Bhartha – clay oven cooked mashed eggplant, royal cumin, onion, tomato & green chili	795
Pindi Choley – chickpea cooked with home ground aromatic spices	795
Paneer Bhurji – mashed cottage cheese, fresh coriander, capsicum & tomatoes	795
Aloo Amritsari Wadi – potatoes with fried lentil dumplings simmered in tangy gravy	795
Daal Makhn Maar Ke – overnight cooked black lentil finished with cream & butter	745
Yellow Daal Tadka – tempered yellow gram, clarified butter, cumin seeds, finished with fresh coriander	645
Subz Pulao – aromatic rice preparation with array of vegetables	595
Jeera Pulao – long grain basmati rice tempered with royal cumin	495
Safed Chawal – plain aromatic steamed basmati rice	395

Bread

Bhatti Se

Parantha (Aloo / Paneer /Mooli / Luchha / Pudina) – stuffed Indian bread cooked in clay oven with choice of stuffing	225
Butter Naaan / Garlic Naan – clay oven cooked Indian bread topped with butter / garlic	225
Amritsari Kulcha – stuffed Indian bread with potatoes, onion & aromatic spices	225
Tandoori Roti – whole wheat bread cooked in clay oven	195
Chuppd Roti - whole wheat bread cooked in clay oven & topped with clarified butter	195
Pyaz Ki Roti – whole wheat bread cooked in clay oven topped with onion & chili	195
Salad / Curd / Raita	295

Dessert

Badam Ka Halwa - classic Indian dessert made of almond paste	495
Gulab Jamun – deep fried cottage cheese dumpling simmered in sugar syrup with chopped nuts	395
Rasmalai – condensed milk dumpling in saffron milk	395
Kulfi – homemed Indian ice-cream with saffron & garnished with pistachio	395
Rabri – condensed sweetened milk flavoured with saffron & nuts	395
Gajrela (seasonal) – a winter specialty made from grated carrots simmered in condensed milk & nuts	395

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