# **CHAAT SE SHURUAAT**

#### Palak Patta Ki Chaat I



Deep fried spinach leaves coated with spiced gram flour drizzled with sweetened curd, mint sauce & tamarind chutney

Portion: 200gm | Kcal: 256 | 1 0 0 1

### Dahi Papdi Chaat



Crunchy papdi topped with tangy curd, mint chutney, tamarind chutney and a sprinkle of spice - A perfect burst of flavors

Portion: 200gm | Kcal: 256 | 1 1 1 1 1 1 1

#### Samosa Chaat |



Mini peas samosa, Mumbai masala ragda

Portion: 200gm | Kcal: 484 |







#### Karare Aloo





Tandoor roasted baby potatoes, shallow fried and tossed with spices, onions and Saunth chutney

Portion: 200gm | Kcal: 140 | (A) (S)

## Bhune Tamatar Aur Dhaniya Shorba



Roasted tomato soup flavored with fresh coriander

Portion: 300gm | Kcal: 79 |

### Murgh Badami Shorba



Saffron and almond flavored soup with chicken chunks

Portion: 300gm | Kcal: 226 | @ @





















# REGIONAL SMALL PLATES

(Our take on regional dishes with a twist, tasting portions)

### Tangda Chili Soup Choice of Veg & Non veg





"Tangda" style spicy soup with vegetables

Portion: 200gm | Kcal: 95/100 | 1 1



#### Khasta Kachori |



Crunchy fried Kachori with Purani Dilli ki aloo subzi and Rajasthani kadhi

Portion: 220gm | Kcal: 712 | (8) (9) (10)





#### Tokri Chaat I



A crispy potato basket filled with spiced chickpeas, tangy chutney & sweetened yogurt





#### Dal Pakwan I



Crispy fried "matthi" paired with spiced chana dal, garnished with tangy chutney

Portion: 200gm | Kcal: 600 | (8) (8)





### Dal Muradabadi |



A slow-cooked lentil curry, topped with fried onions, green chilies and lemon, served with steamed rice

Portion: 300gm | Kcal: 290 | (1) (8)



### Sindhi Kadhi with Ambemohar Rice 1



Tangy Sindhi kadhi with vegetables, served with fragrant Ambemohar rice



### Ambur Biryani with Onion Pachdi

Aromatic Ambur rice cooked with tender chicken and a blend of traditional spices

Portion: 300gm | Kcal: 320 | (1) (1)



### Roti Pe Tawa Boti |



Tender, spiced boneless chicken chunks on laccha paratha

Portion: 200gm | Kcal: 378 | (II) (II)

















<sup>\*</sup>T&C apply, We Levy Discretionary 5x Staff Welfare Contribution. All prices are in Indian Rupees. Prices exclusive of all taxes. \*Pictorial depiction. "An average active adult requires 2,000 kcals energy per day, however, calories needs may vary" (\*).

### Tandoori Chicken (Half / Full) |



Roasted chicken, marinated in onion paste, hung curd and homemade spices

Portion: 300/600gm | Kcal: 2088/4176 | @ 🕦 🕥

## Patiyala Murgh Ki Tangdi |



Chicken legs marinated in hung curd and spices, finished in tandoor

Portion: 350gm | Kcal: 697 | (1)

# Chef Akram's Buttery Chicken (Half / Full) |





Our master chef Akram's style tandoori chicken with butter and cream

Portion: 300/600gm | Kcal: 779/1558 | 🐵 🚯

#### Mutton Seekh Kebab 1



Succulent and juicy minced mutton seekh skewered in tandoor

Portion: 200gm | Kcal: 839 | (1)

### Mutton Seekhampuri



Minced mutton and yellow lentil patties, finished on griddle

Portion: 200gm | Kcal: 599 | (1) (1) (1)

### Mutton Tak A Tak I



Mutton cooked with homemade spices and fresh coriander

Portion: 300gm | Kcal: 873 | 1 1 1

### Galouti Kebab |



Slow - cooked, melt in - your - mouth minced mutton kebabs infused with the chef's special blend of spices

Portion: 200gm | Kcal: 646 | 🔞 🕦 📳

### Mutton Barra Kebab |



Select cuts of mutton marinated in specially curated spice blend, finished in tandoor Portion: 320gm | Kcal: 1082 | 1

### Amritsari Machhi I

Gram flour coated fillet of fish with prominent flavour of "ajwain" seeds

\*Pictorial depiction. "An average active adult requires 2,000 kcals energy per day, however, calories needs may vary" (\*).

Portion: 200gm | Kcal: 194 | 🕒 🚳

### Kasundi Fish Tikka 1

Boneless chunks of fish, marinated with curd, ginger, garlic, kasundi mustard served with lemon butter, finished in tandoor

Portion: 250gm | Kcal: 439 | @ (1)





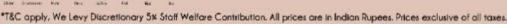












#### Palak Paneer Ki Seekh |

Minced cottage cheese and spinach blended with homemade spices and cashew nut, skewered and cooked in tandoor

Portion: 200gm | Kcal: 327 | @ 1 1





#### Dhaba Paneer Tikka |



Mildly spiced chunks of cottage cheese flavoured with premium saffron Portion: 300gm | Kcal: 838 | (8)

### Paneer Tikka With Crispy Corn



Mildly spiced cottage cheese morsels cooked in tandoor with onion, tomato, capsicum cubes and crispy corn

Portion: 300gm | Kcal: 1272 | 🐠 🕦 🚳

### Fried Chicken Wings



Masala coated deep fried chicken wings served with spicy tomato chutney

Portion: 300gm | Kcal: 525 | 🐠 🕦 🚳 📵

### Dhaba Da Chili Chicken |



Dhaba style mildly spiced boneless chicken with capsicum and onion

Portion: 300gm | Kcal: 633 | (9) (9)

### Chicken Tak A Tak |



Boneless chicken cooked with homemade spices and fresh coriander

Portion: 300gm | Kcal: 510 | (1) (8)

### Murgh Seekh Kebab



Mildly spiced chicken seekh kebab, finished in tandoor

Portion: 200gm | Kcal: 597 | 1 1

### Murgh Malai Tikka



Boneless chicken marinated with ginger, garlic, cream and cheese, finished in tandoor Portion: 300gm | Kcal: 466 | @ (1) (1)

Highway Chicken Tikka |





Boneless morsels of chicken with red chili flakes and pounded coriander seeds, finished in tandoor

Portion: 300gm | Kcal: 493 | 1 1















# **STARTERS**

### Veg Galouti |



Slow cooked vegetarian version of the famous "galouti kebab" flavoured with cinnamon and black cardamom

Portion: 200 gm | Kcal: 385 | (8) (8)



#### Mushroom Galouti |



Traditional smoked mushroom "galouti kebab"

Portion: 200gm | Kcal: 220 | (8) (8)

#### Dahi Ke Kebab |



Crumb fried hung curd cheese patties, served with green chili relish

Portion: 200gm | Kcal: 411 | (8) (8)

#### Navratan Kebab |



Shallow fried vegetable Kebab with cashew nuts, served with aam papad chutney

Portion: 200gm | Kcal: 242 | @ @ @ ®



### Achari Soya Chaap



Soyabean chops tossed in special "achaari marination" finished in tandoor

Portion: 300gm | Kcal: 886 | 🚯 🚳

### Malai Soya Chaap



Soft chunks of soya chaap, marinated with cream, cheese and spices, finished in tandoor

Portion: 300gm | Kcal: 414 | @ (8)

### Tandoori Malai Broccoli 1



Tender broccoli, marinated with cream, cheese, home ground spices, finished in tandoor & topped with almond slivers

Portion: 300gm | Kcal: 361 | 

### Dhabe Da Chili Paneer |



Dhaba style spiced cottage cheese chunks with capsicum and onion

Portion: 300gm | Kcal: 874 | (8) (8)





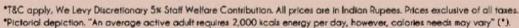












### Neymeen Tawa Fry |

Flavourful rawa fried kingfish marinated in homemade spices

Portion: 200gm | Kcal: 323 | (#) (10) (10)

### Salli Boti |

Spicy mutton chunks topped with crispy potato sticks, served with soft buttered pav

Portion: 300gm | Kcal: 821 | (8) (1) (8)















### Hariyali Roast Fish

Spicy and tangy roasted fish marinated with coriander, mint and green chili paste

Portion: 200gm | Kcal: 407 | 1 1 1

### Tawa Prawn |

Shrimps tossed with onions, tomatoes and spices, finished on griddle

Portion: 300 | Kcal: 1298 | ®

## Amritsari Jhinga |

Marinated deep fried shrimp, kachumbar salad, hung curd dip

Portion: 200gm | Kcal: 258 | 💿 🕦 🇿

#### Tandoori Prawn 1

Succulent and juicy prawns with yellow chili and hung curd

Portion: 250gm | Kcal: 260 | 💿 🕦

# **DHABA PLATTERS**

### Veg Kebab Platter (12Pcs)

Achaari soya chaap, veg galouti, lal mirch ka paneer tikka, Dhaba da paneer tikka, palak paneer ki seekh

Portion: 435gm | Kcal: 1046 | 18 @ 10 8

### Chicken Kebab Platter (14Pcs)

Murgh malai tikka, highway chicken tikka, murgh seekh, fried chicken wings, murgh tangdi Portion: 745gm | Kcal: 1425 | 💿 🕦 🚳 📀

(5)

03

### Non Veg Kebab Platter (12Pcs)

Galouti kebab, mutton seekh, murgh malai tikka, highway chicken tikka, Amritsari machi Portion: 600gm | Kcal: 1337 | 🔞 🐵 🕦 🚳

# Dhaba Raan

Slow triple cooked whole mutton leg served with gravy, sauteed potatoes and Dhabe di roti Portion: 1800gm | Kcal: 5075 | (8) (1) (8)















#### Tiffin Meal - Chicken |

Chicken Khurchan / Choice of Dal / Choice of Bread or Rice

Portion: 200gm | Kcal: 585 |

#### Balti Meat



"Quintessential" famous mutton curry of Dhaba

Portion: 250gm | Kcal: 269 | (8)

#### Bhuna Gosht



Slow-cooked mutton in a blend of spices, finished with dry pomegranate seeds and pickled onion

Portion: 220gm | Kcal: 305 | 🐠 🛞

#### Rarha Gosht I



Joints of mutton and minced mutton cooked with onion, tomato and home ground spices Portion: 220gm | Kcal: 316 |

### Dhaba Mutton Curry |



Selective cuts of baby mutton, cooked in spiced gravy of brown onion & fresh tomato puree with ground spices

Portion: 225gm | Kcal: 382 |

### Dilli Ki Nihari 1



Age old mutton curry from the streets of "Purani Delhi"

Portion: 250gm | Kcal: 308 | (8)















#### Paneer Makhan Maar ke



Cottage cheese simmered and finished in creamy tomato curry

Portion: 500gm | Kcal: 858 |



#### Paneer Tikka Lababdar |



Chunks of cottage cheese steeped in sweet and spicy chunky tomato curry

Portion: 400gm | Kcal: 1690 | (8) (9)





### Handi Paneer |



Paneer tikka cooked in mildly spiced gravy, served in an earthernware pot

Portion: 500gm | Kcal: 961 | (1) (6) (6)





### Tiffin Meal - Veg |



Paneer Khurchan / Choice of Dal / Choice of Bread or Rice

Portion: 430gm | Kcal: 953 | (8) (8) (9)







#### Butter Chicken 1986



Boneless morsels of chicken tikka simmered and finished in creamy tomato gravy

Portion: 500gm | Kcal: 565 | (1) (8) (6)





### Handi Murgh



Joints of chicken cooked in aromatic mildly spiced gravy, served in an earthenware pot





### Bhatinda Chicken Curry |



The original chicken curry from the by-lanes of Punjab

Portion: 500gm | Kcal: 735 | 1 1



### Kadhai Chicken |



Succulent chicken cooked in a spicy, aromatic onion tomato gravy with capsicum and onion

Portion: 450gm | Kcal: 1003 | (1) (8) (9)





### Chicken Tikka Lababdar |

Chunks of chicken steeped in sweet and spicy chunky tomato curry

Portion: 450gm | Kcal: 2155 | (1) (6) (6)

















### Kanastari Baigan Bharta



Signature preparation of eggplants cooked in tandoor, mashed and finished with royal cumin, tomato, ginger and green chilies, served in a canister

Portion: 400gm | Kcal: 195 | (8)



### Lahsooni Palak (Corn / Paneer / Aloo)



Fresh spinach puree sauteed with garlic, finished with ghee and whole red chilies 

#### Mushroom Matar Masala



Fresh button mushrooms and green peas cooked with spices in onion tomato gravy 

#### Kadhai Mushroom I



Sautéed button mushrooms cooked in a spicy, tangy kadhai gravy with capsicum Portion: 400gm | Kcal: 749 | 🐠 🚳 🐵

#### Zafrani Malai Kofta



Dry fruits and saffron filled Cottage cheese dumplings, simmered in creamy saffron gravy 

#### Matar Paneer |



Soft paneer cubes simmered with sweet green peas steeped in a rich, flavorful curry 

#### Paneer Tikka Masala



Diced paneer tikka tossed in onion tomatoes masala and fresh coriander Portion: 400gm | Kcal: 1571 | (1) (10)

### Pativala Da Kadhai Paneer



Paneer cooked in a robust, spicy kadhai gravy and whole coriander seeds Portion: 400gm | Kcal: 1749 | 🕦 🚳 🐠

#### Dhabe Da Khaas Paneer 1



Sauteed spinach filled cottage cheese rolls simmered in tomato and cashewnut curry 





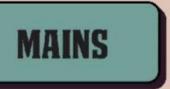












#### Aloo Gobhi



Homestyle aloo gobhi with fresh ginger and coriander

Portion: 400gm | Kcal: 556 | 1 1



#### Jeera Dhania Aloo I



Grandma's traditional recipe of potatoes tossed with cumin, turmeric, green chili and fresh coriander

Portion: 400gm | Kcal: 864 | 1 1

#### Bhindi Masala |



Lady fingers tossed with tomato, onion and spices

Portion: 400gm | Kcal: 1356 | 1



#### Pind Wali Dal Tadka 1



Cumin and fresh chili tempered yellow lentils with fresh coriander

Portion: 500gm | Kcal: 325 | 1

### Dal Dhaba





Overnight soaked, slow-cooked black lentils with homemade spices finished with butter and cream

Portion: 500gm | Kcal: 654 |

### Amritsari Chole |



Chickpeas cooked to perfection "Amritsari style"

Portion: 400gm | Kcal: 1283 | 1

### Tandoori Soya Chaap Masala



Morsels of soya chaap simmered in onion tomato masala

Portion: 400gm | Kcal: 549 | **(1) (3) (3)** 

### Subz Patiyala |



Spicy melange of assorted vegetables "Patiala Style"

Portion: 400gm | Kcal: 711 |



















# RICE/PULAO

#### Steamed Rice |



Aromatic steamed basmati rice Portion: 300gm | Kcal: 363 |

#### Jeera Dhania Pulao I



Aromatic basmati rice tossed with cumin seeds, fresh coriander 

# Green Peas Pulao |



Aromatic basmati rice tossed with peas, fresh coriander

Portion: 300gm | Kcal: 538 | 1 1 1



#### Vegetable Pulao |



Diced melange of vegetables tossed with basmati rice

Portion: 500gm | Kcal: 843 | ③ ⑥



#### Chicken Pulao |



Tawa chicken tossed with basmati rice and fresh mint, finished on griddle Portion: 500gm | Kcal: 1040 | (1)

### Mutton Pulao I



Tawa mutton tossed with basmati rice and fresh mint, finished on griddle Portion: 500gm | Kcal: 1021 | 1 1

















# DESSERT

### Pista Gulab Jamun (Single Piece)

Deep fried pistachio filled cottage cheese dumplings in sugar syrup

Portion: 60gm | Kcal: 282 | (8) @ (1) (8)

#### Tilla Kulfi 1

Condensed milk frozen dessert on stick

Portion: 37gm | Kcal: 73 | (a) (b)

#### Phirnee I

Rice flour cooked with saffron and milk, served chilled, served in earthware pot

Portion: 150gm | Kcal: 351 | @ 1

#### Matka Kulfi |

Condensed milk frozen dessert with dry fruits, served in an earthenware pot

Portion: 68gm | Kcal: 109 | @ (1) (8)

#### Moong Dal Halwa

An exotic split green gram, sugar, ghee and saffron

Portion: 140gm | Kcal: 449 | 1 1

#### Rabri l

Condensed sweetened milk, served in an earthware pot

Portion: 160gm | Kcal: 543 | (1)

#### Rasmalai I

Condensed milk dumplings in saffron flavoured milk

Portion: 200gm | Kcal:758 | (1)

### Dhabe Da Meetha

A unique layered combination of vanilla ice cream, shahi tukda and mini gulab jamun with rabri, served in an earthware pot

Portion: 180gm | Kcal: 543 | (ii) @ (ii)







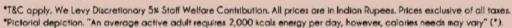












Bajre Ki Roti |



Portion: 100gm | Kcal: 272 | 1 1 1

Missi Roti I



Portion: 100gm | Kcal: 469 | (8) (8)

Dhabe Di Roti |



Portion: 100gm | Kcal: 305 | (8) (6)

Tandoori Kulcha |



Choice of Aloo/ Pyaaz / Paneer / Gobhi Portion: 200gm | Kcal: 473 | 🛞 🕦 🚳



















# **BREADS**





<sup>\*</sup>T&C apply. We Levy Discretionary 5x Staff Welfare Contribution. All prices are in Indian Rupees. Prices exclusive of all the "Pictorial depiction." An average active adult requires 2,000 kcals energy per day, however, calories needs may vary" I

Papad |

Portion: 30gm | Kcal: 98 | 1 1

Dahi I

Portion: 200gm | Kcal: 124 | (1)

Masala Papad |

Portion: 100gm | Kcal: 99 | 1 0

Green Salad |

Portion: 225gm | Kcal: 73 |

Raita (Boondi / Mix Veg / Pineapple ) |

Portion: 200gm | Kcal: 124 | 1











