

CHAAT SE SHURUAAT

Palak Patta Ki Chaat |



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

Portion: 200gm | Kcal: 256 |

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 |

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 |

SHORBA

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 |



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

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 |

Khasta Kachori |



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

Portion: 220gm | Kcal: 712 |

Tokri Chaat |



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

Portion: 200gm | Kcal: 380 |

Dal Pakwan |



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

Portion: 200gm | Kcal: 600 |

Dal Muradabadi |



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

Portion: 300gm | Kcal: 290 |

Sindhi Kadhi with Ambemohar Rice |



Tangy Sindhi kadhi with vegetables, served with fragrant Ambemohar rice

Portion: 300gm | Kcal: 304 |

Ambur Biryani with Onion Pachdi |



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

Portion: 300gm | Kcal: 320 |

Roti Pe Tawa Boti |



Tender, spiced boneless chicken chunks on laccha paratha

Portion: 200gm | Kcal: 378 |



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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 |

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 |



Succulent and juicy minced mutton seekh skewered in tandoor

Portion: 200gm | Kcal: 839 |

Mutton Seekhampuri |



Minced mutton and yellow lentil patties, finished on griddle

Portion: 200gm | Kcal: 599 |

Mutton Tak A Tak |



Mutton cooked with homemade spices and fresh coriander

Portion: 300gm | Kcal: 873 |

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 |

Amritsari Machhi |



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

Portion: 200gm | Kcal: 194 |

Kasundi Fish Tikka |



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

Portion: 250gm | Kcal: 439 |






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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 |   

Dhaba Paneer Tikka |






Mildly spiced chunks of cottage cheese flavoured with premium saffron

Portion: 300gm | Kcal: 838 |  

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 |   

Chicken Tak A Tak |





Boneless chicken cooked with homemade spices and fresh coriander

Portion: 300gm | Kcal: 510 |  

Murgh Seekh Kebab |






Mildly spiced chicken seekh kebab, finished in tandoor

Portion: 200gm | Kcal: 597 |  

Murgh Malai Tikka |





Boneless chicken marinated with ginger, garlic, cream and cheese, finished in tandoor

Portion: 300gm | Kcal: 466 |   

Highway Chicken Tikka |



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

Portion: 300gm | Kcal: 493 |  



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STARTERS

Veg Galouti |






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

Portion: 200 gm | Kcal: 385 |   

Mushroom Galouti |






Traditional smoked mushroom "galouti kebab"

Portion: 200gm | Kcal: 220 |   

Dahi Ke Kebab |






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

Portion: 200gm | Kcal: 411 |   

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 |   

Tandoori Malai Broccoli |






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 |   







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Neymeen Tawa Fry |






Flavourful rawa fried kingfish marinated in homemade spices

Portion: 200gm | Kcal: 323 |    

Salli Boti |



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

Portion: 300gm | Kcal: 821 |   






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Hariyali Roast Fish |




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

Portion: 200gm | Kcal: 407 |   

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 |



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 |    

Chicken Kebab Platter (14Pcs) |








Murgh malai tikka, highway chicken tikka, murgh seekh, fried chicken wings, murgh tangdi

Portion: 745gm | Kcal: 1425 |    

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 |   



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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 |  

Bhuna Gosht |





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

Portion: 220gm | Kcal: 305 |  

Rarha Gosht |





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 |



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

Portion: 250gm | Kcal: 308 |   



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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 |



Handi Paneer |



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

Portion: 500gm | Kcal: 961 |



Tiffin Meal - Veg |



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

Portion: 430gm | Kcal: 953 |



Butter Chicken 1986 |



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

Portion: 500gm | Kcal: 565 |



Handi Murgh |



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

Portion: 650gm | Kcal: 968 |



Bhatinda Chicken Curry |



The original chicken curry from the by-lanes of Punjab

Portion: 500gm | Kcal: 735 |



Kadhai Chicken |



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

Portion: 450gm | Kcal: 1003 |



Chicken Tikka Lababdar |



Chunks of chicken steeped in sweet and spicy chunky tomato curry

Portion: 450gm | Kcal: 2155 |





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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 |  

Lahsooni Palak (Corn / Paneer / Aloo) |






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

Portion: 400gm | Kcal: 716 |  

Mushroom Matar Masala |






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

Portion: 400gm | Kcal: 1027 |   

Kadhai Mushroom |







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

Portion: 500gm | Kcal: 606 |    

Matar Paneer |






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

Portion: 500gm | Kcal: 1626 |   

Paneer Tikka Masala |






Diced paneer tikka tossed in onion tomatoes masala and fresh coriander

Portion: 400gm | Kcal: 1571 |   

Patiyala Da Kadhai Paneer |







Paneer cooked in a robust, spicy kadhai gravy and whole coriander seeds

Portion: 400gm | Kcal: 1749 |   

Dhabe Da Khaas Paneer |



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

Portion: 500gm | Kcal: 2656 |    



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MAINS

Aloo Gobhi |





Homestyle aloo gobhi with fresh ginger and coriander

Portion: 400gm | Kcal: 556 |  

Jeera Dhania Aloo |





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

Portion: 400gm | Kcal: 864 |  

Bhindi Masala |




Lady fingers tossed with tomato, onion and spices

Portion: 400gm | Kcal: 1356 |  

Pind Wali Dal Tadka |




Cumin and fresh chili tempered yellow lentils with fresh coriander

Portion: 500gm | Kcal: 325 | 

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 | 

Tandoori Soya Chaap Masala |





Morsels of soya chaap simmered in onion tomato masala

Portion: 400gm | Kcal: 549 |     

Subz Patiyala |



Spicy melange of assorted vegetables "Patiala Style"

Portion: 400gm | Kcal: 711 |  





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RICE/PULAO



Steamed Rice |

Aromatic steamed basmati rice

Portion: 300gm | Kcal: 363 |  



Jeera Dhania Pulao |

Aromatic basmati rice tossed with cumin seeds , fresh coriander

Portion: 300gm | Kcal: 231 |  



Green Peas Pulao |

Aromatic basmati rice tossed with peas , fresh coriander

Portion: 300gm | Kcal: 538 |  



Vegetable Pulao |

Diced melange of vegetables tossed with basmati rice

Portion: 500gm | Kcal: 843 |  



Chicken Pulao |

Tawa chicken tossed with basmati rice and fresh mint, finished on griddle

Portion: 500gm | Kcal: 1040 |  

Mutton Pulao |

Tawa mutton tossed with basmati rice and fresh mint, finished on griddle

Portion: 500gm | Kcal: 1021 |  







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DESSERT




Pista Gulab Jamun (Single Piece) |

Deep fried pistachio filled cottage cheese dumplings in sugar syrup

Portion: 60gm | Kcal: 282 |    



Tilla Kulfi |

Condensed milk frozen dessert on stick

Portion: 37gm | Kcal: 73 |   




Phirnee |

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

Portion: 150gm | Kcal: 351 |  



Matka Kulfi |

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

Portion: 68gm | Kcal: 109 |   



Moong Dal Halwa |

An exotic split green gram, sugar, ghee and saffron

Portion: 140gm | Kcal: 449 |  



Rabri |

Condensed sweetened milk, served in an earthenware pot

Portion: 160gm | Kcal: 543 |  

Rasmalai |




Condensed milk dumplings in saffron flavoured milk

Portion: 200gm | Kcal: 758 |  

Dhabe Da Meetha |



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

Portion: 180gm | Kcal: 543 |   



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Bajre Ki Roti |



Portion: 100gm | Kcal: 272 |



Missi Roti |



Portion: 100gm | Kcal: 469 |



Dhabe Di Roti |



Portion: 100gm | Kcal: 305 |



Tandoori Kulcha |



Choice of Aloo/ Pyaaz / Paneer / Gobhi

Portion: 200gm | Kcal: 473 |



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BASANTI..
IN KULCHON KO KHA KE
ZAROOOR NAACHNA!
◆ ◆ ◆






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BREADS




Tandoori Roti |

Portion: 80gm | Kcal: 159 |   




Roomali Roti |

Portion: 100gm | Kcal: 205 |   




Butter Roti |

Portion: 80gm | Kcal: 231 |   




Plain Naan |

Portion: 130gm | Kcal: 288 |   





Butter Naan |

Portion: 135gm | Kcal: 358 |   





Garlic Naan |

Portion: 135gm | Kcal: 329 |   





Garlic Tomato Cheese Naan |

Portion: 170gm | Kcal: 370 |    





Laccha Paratha |

Portion: 130gm | Kcal: 373 |    





Pudina Paratha |

Portion: 130gm | Kcal: 344 |    

Laal Mirchi Paratha |

Portion: 130gm | Kcal: 348 |    

Masala Laccha Paratha |

Portion: 130gm | Kcal: 443 |    





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SIDES



Papad |

Portion: 30gm | Kcal: 98 |  

Dahi |

Portion: 200gm | Kcal: 124 | 


Masala Papad |

Portion: 100gm | Kcal: 99 |  

Green Salad |

Portion: 225gm | Kcal: 73 |

Raita (Boondi / Mix Veg / Pineapple) |

Portion: 200gm | Kcal: 124 | 



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