

FROM OUR KITCHEN TO YOUR HEART

Our late father would often say, "In the quest for wings, don't forget your roots."

These words have stayed with us through life's most defining moments. When the opportunity arose to create something new, we found ourselves drawn back—to him, to our ancestors, to our beginnings.

Our family traces its roots to Chakwal, in the land of undivided Panjab. Life back then was simple yet rich—fields filled with hard work and hearty laughter, meals shared with the entire mohalla, and traditions passed down through generations. Food was never just sustenance; it was heritage, love, and community. Our grandmothers learned their craft from their grandmothers, and ours earned her stripes as a chef par excellence by apprenticing under hers, carefully guarding family recipes like treasured heirlooms—certain magical ingredients passed down only in whispers, so that even the walls wouldn't hear. Some of those secrets may have been lost to time, but we dearly hold on to the ones that remain, keeping them alive in our hearts and on our tables.

Panjab, the land of five rivers, has long been a cultural gateway—witness to empires, travelers, and history itself. But beyond its grandeur, it was a home where people of all faiths lived, celebrated, and broke bread together. That spirit is what we strive to honor with lkk Panjab—a journey back to our roots through food, a tribute to a time before borders divided a shared legacy.

Papa never missed a chance to dine here; It took him back to his childhood, to the flavors and memories that shaped him. This place is, and always will be, our homage to him, to our ancestors, and to you—our extended family—for keeping the story alive with us.

With love, Deepika & Rajan Sethi

APPETIZERS

AMRITSARI MASALA PAPAD the classic masala papad topped with kachumber, with a base of special Amritsari papad	375
MATTHI CHOLE (1) (2) from the kitchen of our grandmother - Harnam Kaur, comes this dish that is savoured with flaky matthi, topped with spicy chole, kachumber and assorted chutneys	375
PANEER PAKODA slices of paneer coated with ginger, garlic, gram flour, and a melange of spices, served with chutneys	2 pcs / 4 pcs 385 / 645
DIY GOLGAPPE @ golgappe served with aloo-chana stuffing and assorted flavoured water	445
TANDOORI SHAKARKAND (a) roasted sweet potato mixed with special masalas	475
RAM LADDU (1) a popular snack from Delhi where moong dal pakodas are served topped with radish slaw and coriander chutney	475
CHOLE SAMOSA CHAAT (1) (2) deconstructed samosas topped with spicy chole and assorted chutneys	485

Every dish we serve you is prepared fresh, with love and care—just as we would for our own family. Kindly allow us up to 30 minutes to bring you a meal straight from the heart. All the food in our kitchen is cooked in mustard oil/desi ghee only.

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PAPDI CHAAT	525
AMRITSARI TANDOORI FRUIT CHAAT (i) succulent seasonal fruits coated in a peppery marinade and charred in the tandoor	525
PALAK PATTA CHAAT crisp spinach leaf pakodas topped with sweetened curd and chutneys	525
IKK PANJAB DAHI BHALLA (i) succulent lentil dumplings topped with sweetened curd, chutneys and ginger juliennes	525

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VEGETARIAN

JALANDHARI DAL PAKODE an ode to the delicious dal pakodas from the city of Jalandhar	725
HARA BHARA KEBAB kebabs made using seasonal green vegetables and masalas	745
BHARWAN KHUMB (1) (2) (2) (2) mushrooms stuffed with cottage cheese and masalas	745
DAHI KEBAB (1) (2) traditional dahi kebabs made using hung curd and fried to perfection	745
MAKAI SEEKH KEBAB @ kebabs made using fresh corn and spices	745
AMRITSARI PANEER TIKKA (1) succulent pieces of paneer marinated in an achaari masala and charred to perfection	775
MULTANI PANEER TIKKA paneer tikka inspired from the lanes of Multan – coated in a marinade of hung curd, roasted chickpea flour and masalas	795
BADAMI BROCCOLI (1) (2) broccoli coated in a creamy marinade of hung curd and fresh cream	795

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CHICKEN

BUTTER CHICKEN SAMOSA @ 1 395 traditional samosa meets butter chicken? you don't want to miss this lkk Panjab classic 4 pcs / 8 pcs CHICKEN PAKODA 725 / 1235 a classic recipe where chicken is coated in a batter made of chickpea flour and spices and fried to crispy perfection 925 PATIALA KIBTI CHICKEN (1) a decadent treat from the royal kitchens of Patiala, where chicken is marinated in yoghurt and spices, and topped with slivers of almonds ROASTED LAHORI CHICKEN CHARGHA (I) 925 a specialty of Lahore, this delicious full-leg chicken is first marinated with spices, vinegar, and yoghurt, then roasted and finally cooked with special masalas from Lahore in a tandoor PATIALA SHAHI TANDOORI BATER (1) 1295 a regal quail recipe from the royal kitchens of Patiala, cooked in a tandoor SAJJI (1) 1295 a dish from the Baluchistan province in Pakistan, it is made using a whole chicken coated with a spice marinade-an equivalent of rotisserie chicken AATA CHICKEN (1) @ @ 1495 from the town of Kotkapura in Punjab comes this traditional whole chicken preparation-wrapped in dough and finished in a tandoor

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PATIALA KIBTI CHICKEN (a) (a) a decadent treat from the royal kitchens of Patiala, where chicken is marinated in yoghurt and spices, and topped with slivers of almonds	925
ROASTED LAHORI CHICKEN CHARGHA (1) a specialty of Lahore, this delicious full-leg chicken is first marinated with spices, vinegar, and yoghurt, then roasted and finally cooked with special masalas from Lahore in a tandoor	925
PATIALA SHAHI TANDOORI BATER (1) a regal quail recipe from the royal kitchens of Patiala, cooked in a tandoor	1295
SAJJI (1) (2) a dish from the Baluchistan province in Pakistan, it is made using a whole chicken coated with a spice marinade—an equivalent of rotisserie chicken	1295
AATA CHICKEN (a) (a) (b) (c) from the town of Kotkapura in Punjab comes this traditional whole	1495

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chicken preparation-wrapped in dough and finished in a tandoor

MUTTON

QEEMA KACHORI 🕖

425

from the streets of Lahore comes this flaky kachori stuffed with geema and robust spices

2 pcs / 4 pcs

DOHRA KEBAB (1)

645 / 1095

a tender minced meat mixture (lamb and chicken)
with hand-pounded spices, made without any binding agents, and
pierced onto skewers. The skewers are then cooked on embers of coal.
Best enjoyed with warm, pillowy khameeri rotis

2 pcs / 4 pcs

BURRAH KEBAB (1)

745 / 1265

a speciality of the Mughal kitchens, where lamb chops are cooked to perfection with special spices

JALANDHARI MUTTON PAKODA

895

a classic pakoda with a mutton twist!

MUTTON BOTI KEBAB (1) @

945

speciality of Lahore — succulent mutton chunks marinated with khada masala and then char-grilled $\,$

CHAPLI KEBAB (1)

945

chapli means 'palm' and this dish gets its name from the style of cooking. A kebab made of mince is pressed between the palms of one's hands before being fried

SIALKOT MASALA RAAN (1)

1945

whole leg of lamb marinated in a special spice mix from Sialkot and prepared in a tandoor

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