



Estd. 1940

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Kwality was established in 1940 by P.L. Lamba and I.K. Ghai, at this very premises.

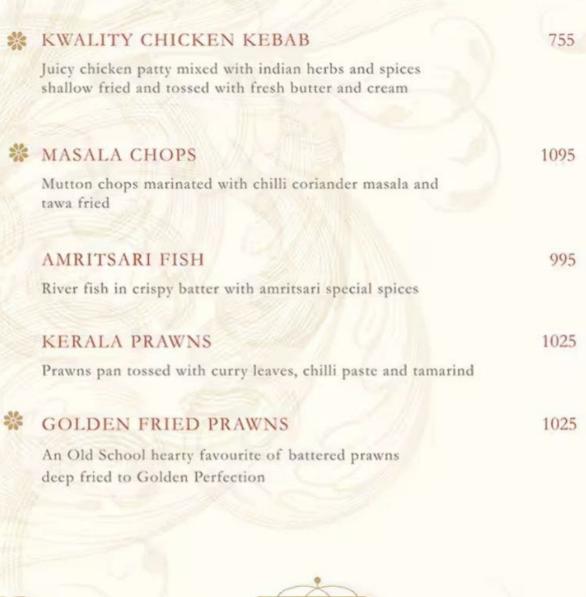
From the humble beginnings of selling snacks to American
GI's during the Second World War and
manually hand cranking ice cream and selling it from door to
door, these inspirational men went on to create an iconic brand
spanning the country and the wider world in various fields of
hospitality.

We take honor in welcoming you today
to the original spot where it all started, you are now part of
the story that spans over seven decades, and includes many a
historical moment and historical figure in its plot line. We
hope you enjoy your time with us, and the small glimpse it
affords into glittering yester years.



	MURGH MAKHANWALA	895
	Tandoori boneless chicken cooked in a cream butter tomato based gravy with toasted fenugreek	
	KADHAI CHICKEN	875
	Bonless Chicken morsel tossed with red and Green chillies, green pepper in light onion - tomato curry	
*	RARA CHICKEN BALTI	895
	A frontier cuisine favourite consisting of hearty chicken curry stewed with minced chicken in a hot pot of aromatic spices	
	MURG HARA PYAZ MASALA	795
	Tender chicken morsels cooked with spring onion and indian spices	
	Tender chiesen moisele cooked with spring official and median sprees	
. 40	POCAN IOSH	0.0.5
210	ROGAN JOSH	895
	A traditional kashmiri dish made of mutton cooked in a spicy gravy with yoghurt and red chilli powder	
**	TAAR GOSHT	895
	Succulent lamb pieces cooked on slow fire with lightly spiced yoghurt and onion gravy along with traditional rampuri masalas	
	NALLI MEAT AWADHI	1055
	A speciality of the house, lamb shanks curried to perfection in a hearty gravy	
	ANDA KEEMA CURRY	895
	Chef special anda keema curry	
	MASALA MAGAZ (Brain)	895
	Magaz "Brain" cooked with onion, ginger, garlic and spices	

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	CHICKEN TIKKA	795
	Tender boneless chicken fillets marinated overnight in yoghurt, garam masala and malt vinegar then slow roasted	
**	CHICKEN GILAFI	795
	Minced chicken with special blend of spices and bell peppers cooked in a clay oven	
	MALAI SEEKH	795
	Tender minced chicken flavoured with spices & chopped onion, coated with egg, lightly roasted in tandoor for a delicate taste	
	CHICKEN SEEKH	795
	Tender minced chicken beautifully flavoured with spicies molded onto the skewers grilled in tandoor	
*	KASTURI KEBAB	825
	Boneless chicken thighs, marinated with dry fenugreek leaves, ginger garlic and yellow chilli, coated with eggs, cooked on glowing embers of charcoal	
	MURGH MALAI KEBAB	855
	Succullent morsels of chicken marinated with cream, yoghurt, cheese and barbequed	
**	TANDOORI CHICKEN	1155/675
	Spring chicken marinated overnight with yoghurt, garam masala & Chef's own spices and then roasted in tandoor	
		(24)









SEV PURI

425

* PALAK PATTA

ALOO TIKKI CHAAT 425

CHICKEN CHAAT

T 575









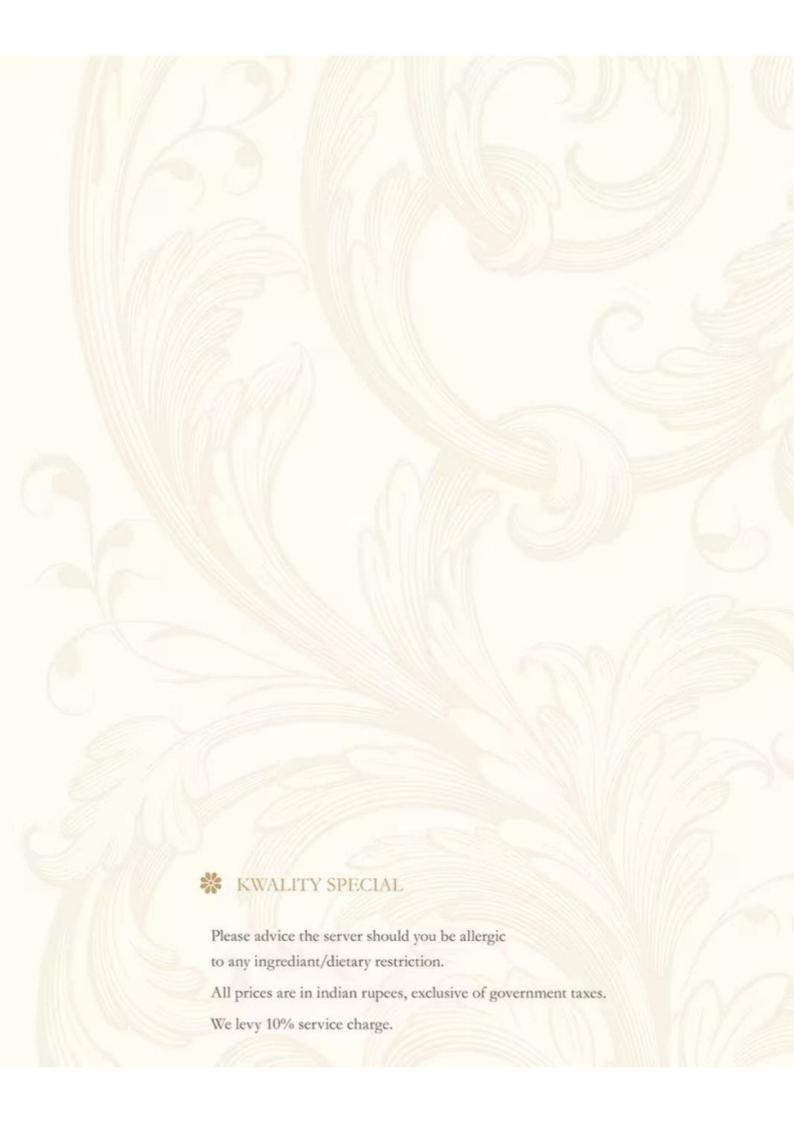
*	CHEESE BALLS	555
	Crispy fried emmenthal and cheddar balls enveloped with flour and egg	
**	DAHI KE KEBAB	595
	Mouth melting kebabs made with hung curd, pomegranate and roasted cashew	
	SHAKARKAND RAMADANA TIKKI	495
	Sweet potato and amaranth mince crispy fried to golden	
	KHATTI MEETHI GOBHI	525
	Crispy fried bunch of cauliflower tossed in a sweet and sour tomato tangy sauce	
	BANANA PEANUT TIKKI	525
	Raw banana & potato, coated with roasted peanut and pan grilled to golden	o a crispy
	HARA BHARA KEBAB	575
	Delicately flavoured spinach and lentil kebabs stuffed with cheese deep fried	
	BEETROOT TIKKI	525
	Minced beetroot bound together with aromatic spices which engulf a delicate peanut paste core	

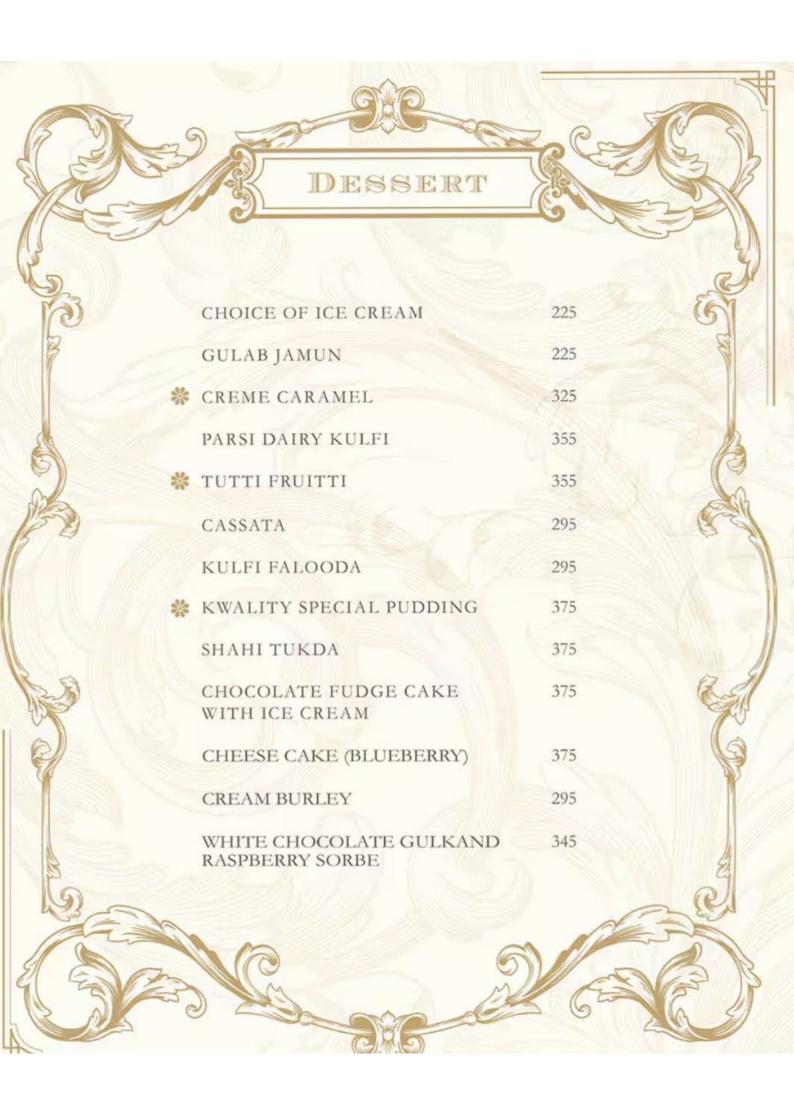




	SUKHI DAL	525
	Urad dal cooked with spices, tempered with tomatoes & fresh coriander. A dry dal preparation with its own homely taste	
	DAL TADKA	525
	Yellow dal tempered with garlic, red onion, cumin seeds and clarified butter	
*	KWALITY KALI DAL	555
	A combination of black lentil cooked overnight in a clay oven	
	JEERA RICE	375
	JEERA RICE	375
	PLAIN RICE	345
	VEGETABLE BIRYANI	625
	Basmati rice cooked with vegetable and herbs, saffron, Chef's special spices	
	MUTTON BIRYANI	1095
	Choicest quality of basmati rice and mutton simmered with saffron, dry fruits and exotic spices	
	CHICKEN BIRYANI	995
	Choicest quality of basmati rice and chicken simmered with saffron, and exotic spices	









CANNELLONI BOLOGNESE

895

Baked homemade pasta tube stuffed with minced lamb covered with a tomatilo and bolognaise based sauce

GRILLED FISH

1075

River fish marinated with lemon mustard salt and grilled in olive oil and served with lemon butter sauce

FISH MUNIERE

1075

Battered river fish tossed in lemon butter cream

FISH & CHIPS

1075

Original British classic recipe of crumb battred fillets fried to golden perfection and served with french fries & home made tartar sauce



TOMATO FISH

1075

Fresh water fish supremes marinated, pan grilled and finished with home made tomato sauce

GRILLED LEMON BUTTER PRAWNS

1595

Pan roasted prawns grilled in a light lemon butter emulsion served with a seasoned rice and vegetables







Mashed potatoes, Parsley potato, Garlic bread, Buttered toast, Creamed spinach, Buttered beans, French fries



175/225







	PANEER SHASHLIK	895
	An old school staple of skewered cottage cheese cubes, marinated in a tangy zesty sauce and served with buttered rice	
	PANEER CUTLET	855
	Mashed spiced cottage cheese & vegetable rounds deep fried and served with french fries	
*	GARDEN SURPRISE	855
	Mixed vegetables added with pineapple cottage cheese and spegetti and served in tomato & creamy sauce	
***	VEG AU GRATIN	855
	Gaylord bombay speciality - medley of baked vegetables in a cheesy herbed white sauce	
	BAKED SPINACH RICCOTA CANNELLONI	875
	Baked homemade pasta tube stuffed with a mix of wilted spinach and ricotta cheese, topped with parmigiano sauce	
	CHICKEN ROAST IN BROWN SAUCE	925
	Anglo indian brown sauce chicken roast served with hearty potatoes	
200	CHICKEN STEAK PEPPER SAUCE	925
	Minced chicken steak cooked in pepper sauce and served with green vegetables and french fries	

SAAG GOSHT	875
This delicious lamb and spinach curry is blend of tender pieces of lamb, cooked in spinach gravy spiced with hand grounded spices	
MUTTON MASALA	875
Mutton masala is a delicious indian curry with tender chunks of lamb, cooked with spicy onion gravy	
MUTTON RARA	895
A traditional punjabi succulent mutton cooked in rich gravy made with aromatic whole spices and minced mutton	
JHINGA DUM NISHA	1195
Fresh prawns marinated in citrus blend of lemon ,carom, hung curd and grilled to golden in tandoor served with creamy tangy makhani sauce	
FISH CURRY	955
Aromatic fish curry with blend spices, ginger, garlic and Onion along with fresh tomato and coconut	



**	PALAK PANEER	655
	Cottage cheese cubes in pureed spinach gravy, flavoured with ginger and royal cumin	
	KADHAI PANEER	655
	Cottage cheese cubes tossed with red and Green chillies, green pepper in light onion - tomato curry	
**	PANEER LABABDAR	675
	Cottage cheese with peppers in rich tomato gravy	
	JODHPURI PANEER	655
	Stuffed Cottage cheese dumpling cooked with prized Jodhpuri chilli in an onion and tomato gravy	
	ALOO BUKHARA KOFTA	675
	Plum stuffed cottage cheese dumpling cooked in a cardamom and cashew nut based gravy	
	DUM ALOO	655
	Kwality special stuffed potato cooked with a tomato, onion and peanut based gravy	
	MIRCH KA SAALAN	575
	A traditional hyderabadi salan, chillies cooked with peanut based gravy	
	AKURI EGGS	575
	A parsi staple of slightly runny scrambled eggs spiced with a blend of Persian influenced falvours	
	CHICKEN BHARTA	795
	Fresh spring chicken supremes cooked in traditional clay lagan with tomato, onion, ginger and kwality spices	
*	CHICKEN CURRY	795
	Turmeric flavoured chicken cooked with curd, brown onion, garlic and spices	

	MUTTON SEEKH	895
	Juicy minced lamb delicately flavoured with coriander, grilled in tandoor	
	MUTTON TIKKA	925
	Succulent pieces of lamb marinated overnight in indian spicies, then dry roasted in a clay oven	
*	BURRAH KEBAB	1055
	Selected chunks of mutton, marinated in curd & traditional indian spices and grilled in clay oven	
	FISH TIKKA	1055
	Fillet of fish, marinated in traditional indian herbs and cooked in tandoor	
*	TANDOORI JHINGA	1495
	Prawns marinated in aromatic spices and grilled in tandoor	
	TANDOORI POMFRET (SEASONAL)	



INDIAN BBQ 655 PANEER TIKKA Cottage cheese marinated overnight with yoghurt, garam masala & Chef's own spices and then roasted in tandoor PANEER BOTI TIKKA 675 Roundels Cubes of cottage cheese, marinated in indian spices, hung curd & smeared with cream and butter cooked on glowing embers of charcoal KASHMIRI PANEER Cottage cheese stuffed with an assortment of dry fruits and khoya, grilled to perfection STUFFED TANDOORI MUSHROOM 675 Button mushrooms stuffed with bell pepper, cheese, cottage cheese in zingy red emulsion TANDOORI STUFFED ALOO 645 Potatoes scooped & stuffed with cottage cheese, coriander, indian spices and cooked in tandoor TANDOORI MALAI BROCCOLI 625 Garden fresh florets with cheese and cream mildly spiced cooked in tandoor

RAITA

DAHI BHALLA 455, MIXED RAITA 255 PINEAPPLE RAITA 295

ROTI

NAAN, 150/155/165 (PLAIN/BUTTER/GARLIC)

KULCHAS, 175/275/375/375 (ONION, PANEER, CHILLI CHEESE, KEEMA)

LACHHA PARATHA	175	TANDOORI ROTI	125
PUDINA PARATHA	175	MIRCHI ROTI	125
MISSI ROTI	175	BHATURA	165