SHORBA TAMATAR SHORBA	255
DAL SHORBA	255
STARTERS	
PANEER TIKKA Fresh cottage cheese skewered and grilled in the clay oven	670
TANDOORI MUSHROOM Button mushrooms sprinkled with herbs and grilled in the tandoor	670
TANDOORI BHARWAN ALOO Scooped potatoes stuffed with raisins cashewnuts and potato hash	670
TIL METHI SEEKH Cottage cheese seasoned with methi leaves, nuts & herbs.	670
CHARMINAR VEG SEEKH Vegetable seekh kabab grilled Hyderabadi style	670
VEG PLATTER Mouth watering combination of Kebab / Tikka	1125
MAIN COURSE	
DUM ALOO KASHMIRI Fried potatoes cooked in traditional Kashmiri style	625
PANEER KUNDAN KALIAN Cottage cheese flavoured with kasturi methi and garam masala	630
JEERA ALOO Diced potatoes tossed with cumin seeds	625
PALAK PANEER Cottage cheese in a thick spinach gravy	630
PANEER BADAM PASANDA Paneer cooked in mild almond gravy	630
MAKKI KHUMB MASALA Corn and mushroom in gravy, Zaffran specialty	625
PANEER AKBARI Cottage cheese chunks in a rich creamy tomato gravy	630
KADHAI PANEER Fresh cottage cheese chunks cooked with capsicum and onion gravy	630

KURKURI BHINDI Crispy fried Ladyfinger	625
GOBI DUMDAR Cauliflower cooked in a delicate mix of Indian herbs, finished on Dum	625
BHINDI MASALA Okra tossed with onion, ginger & tomatoes	625
MALAI KOFTA Koftas made of paneer mashed with kaju-kishmish stuffing cooked in a vegetable gravy	625
CHANNA PINDI Kabuli channa cooked in traditional Punjabi style	625
MAKKI PALAK Corn in a thick spinach gravy	625
SUBZ TAKA TAK Mixed seasonal vegetables cooked in a dry tomato gravy	625
PALAK KOFTA Vegetable dumplings in aromatic spinach gravy	625
CHEESE MALAI KOFTA Deep fried cheese dumplings in a creamy sauce	630
DAL TARKA Yellow lentils cooked with tomato & jeera tarka	560
DAL MAKHNI Black lentils simmered overnight on a slow charoal fire	560
YASEEN VEGETABLE BIRYANI Rice cooked with beans, carrots, peas, exotic spices and served dum style, with raita	550
PULAO CHAR BAGH Rice with vegetables served with raita	530
JEERA RICE Jeera rice served with raita	455
STEAMED RICE	405
RAITA (MIX / PINEAPPLE / BOONDI) Fresh yoghurt served with garnish	285
MASALA PAPAD	90
SALAD	200

	ROGAN JOSH A dark and rich mutton curry spiced with rattanjog and saffron	910
	LAMB CHOP MASALEDAR Mutton chops cooked in an onion and tomato gravy	910
	RARRA MUTTON Mutton pieces cooked and served in a thich keema gravy	910
	MARTBAAN MEAT Tender pieces of Mutton cooked with aromatic spices served in a Martbaan	910
	FISH CURRY River sole prepared in a Chef's style fish curry	1040
	EGG CURRY Three boiled eggs cocked in an onion and tomato based gravy	560
	MURGH BIRYANI Chicken and rice cooked in a flavourful stock, served with raita	800
	MUTTON BIRYANI Mutton and rice cooked in a flavourful stock, served with raita	910
DESSERTS		
	PARSI DAIRY KULFI	350
	GULAB JAMUN	270
	PHIRNI	270
	THE ORIGINAL TUTTI-FRUTI	350
	CHOICE OF ICE-CREAM	270

TAXES AS APPLICABLE

NON VEG PLATTER Mouth watering combination of assorted Kebab / Tikka	1380
MAIN COURSE	
MURGH MUMTAZ Tandoori chicken cooked in a fresh tomato gravy	845
MURGH LABABDAR Chicken pieces cooked in thick tomato, onion gravy	845
CHICKEN BOTI MASALA Chicken shashlik in a highly aromatic capsicum and onion curry	845
KADHAI MURGH Spiced chicken cooked with a thick capsicum and onion gravy	845
METHI MALAI CHICKEN Boneless chicken cooked with dry kasturi methi in a mild creamy gravy	845
CHICKEN CURRY Chicken cooked in traditional gravy	845
MURG TAKA TAK Boneless chicken cooked in wok vegetables	845
CHICKEN JALFREZI Juicy shreds of Tandoori chicken stir fried with juliennes of onions, capsicum and tomatoes	845
BHUNA MURGH Chicken cooked in spicy bhuna masala	845
CHICKEN TIKKA MASALA Chicken tikka cooked in a mild tomato gravy, cream and khoya	845
MURGH/MUTTON BADAM PASANDA Chicken/mutton cooked in a mild almond gravy	890
MURGH/MUTTON SAAGWALA Chicken/mutton cooked with spinach	890

SHORBA MURGH SHORBA	260
STARTERS	
TANDOORI MURGH Whole chicken skewered and cooked in the "Clay Oven"	845
MURGH TIKKA Boneless chicken in a tandoori marinade sprinkled with kebab masala	795
MURGH MALAI TIKKA Boneless chicken blended with yoghurt and cheese and grilled in the tandoor	795
MURGH KALI MIRCH TIKKA Boneless chicken marinated with cashewnut paste and flavoured with pepper corn	795
MURGH RESHMI TIKKA Boneless chicken chunks marinated with cream cheese besan & dry masala and cooked in the clay-oven	795
TANGRI APNA ANDAAZ A delightful preparation of chicken legs	795
RAUNAK-E-SEEKH Tender rolls of chicken/mutton mince grilled in the tandoor	795
NOOR JAHANI BURRA Ribs of baby lamb marinated in ustaad's spl. masala and grilled in the clay oven	990
RAAN-E-KASBAH A Zaffran speciality, whole leg of mutton marinated in Ustaad's special masala	1340
MAHI TIKKA Fish tikka cooked to succulent perfection using yoghurt and light spices	1040
AMRITSARI MACHI Batter fried Sole in Amritsari style	1040

ROTIYAN (BREADS)

TANDOORI NAAN	135	LACHHA PARANTHA	145
BUTTER NAAN	145	ONION KULCHA	145
KEEMA NAAN	200	ALOO KULCHA	145
KHASTA ROTI	145	CHEESE NAAN	145
TANDOORI ROTI	90	GARLIC NAAN	145
MISSI ROTI	145	PESHAWARI NAAN	180
PUDINA PARANTHA	145		

Kebab e Zaffran

VEGETARIAN

Soya Chaap	675
(A mouth watering combination of malai sona chaap with creamy stuffing of cheese and roasted cashew nuts and hot Punjabi sona chaap)	
Vegetable Galouti Kebab A bouquet of vegetables delicately blended with spices and pan grilled 1	675
Dahi ke kebab (Widely popular hung curd kebabs now in our Chef's Style)	675
Achari Paneer Tikka (Succulent cubes of cottage cheese marinated in aniseed flavoured tangy spices mixture and grilled to perfection)	695
Corn Seekh Kebab (An appetizing mix of imported Golden Corn and Vegetables (lavoured with select herbs and char grilled on a skewer)	675
Stuffed Tandoori Mushroom Mushroom stuffed with cottage cheese, rolled in a creamp batter and char grilled)	675

NON VEGETARIAN

Kashmiri Chicken Tikka (An exotic preparation of boneless chunks of chicken rolled in creamy marinade cooked on a skewer in the clay oven)	795
Lasooni Murg Tikka [Tender chicken breasts marinated in garlic, coriander & other authentic spices, cooked to perfection over charcoal fi	795
Jhumta Kukad [Tender pieces of chicken infused with dark rum and finished in the tandoor]	805
Galouti Kebab (Lamb mince blended with spices, pan grilled. A truly mouth melting kebab)	845
Tandoori Mutton Chop (Mutton Chops marinated in Yoghurt and a delicate blend of Spices, done to perfection in the clay oven)	910
Achari Fish Tikka (Chef's special fish preparation, cooked in a tangy pickle	1035