



Indian Cuisine

# *Welcome to Paatra*

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“Paatra”

“A vessel, utensil, receptacle”

“A deserving person”

“A character in a dramatic performance”

Paatra, the Indian restaurant, strives to harmoniously blend all these meanings of this beautiful Sanskrit word - Pātra. Our resplendent culinary repertoire showcases myriad delicacies – both classic as well as contemporary; prepared in diverse cooking vessels to please the palette of the discerning dinner guests.

Our untiring effort is to make your dining experience the most enjoyable one akin to the aesthetic delight provided to the audience by the characters in a play.



# Mulaihza Farmaye

## ▣ Non Vegetarian Kebab



### Jhinga Kurkure

Weight 262g / Kcal Value 590

1595

A culinary gem from the western sea board - succulent prawns batter-fried with a light peppery masala - irresistibly seductive, simply sublime



### Sunehri Tawa Machchli

Weight 220g / Kcal Value 211

1095

Fish lovers delight ! This recipe relies on the time tested magic of simple yet flavorful blend of spices. Pan seared sole cooked to perfection, best served with coriander and mint dip



### Lahori Tali Machali

Weight 240g / Kcal Value 398

1095

From the bylanes of Lahore comes this remarkable dish – crispy fried fillets of fish marinated in a traditional mix of coarsely grounded spices



### Macher Paturi

Weight 230g / Kcal Value 274

1095

Classic Bengali dish – Boneless fish marinated with freshly ground mustard enclosed in a banana leaf, steamed to perfection



### Hasrati Machali Tikka

Weight 340g / Kcal Value 274

1095

River sole when paired with classical companions like spices and herbs which enhances the natural taste of fish further



### Patialashahi Seekh

Weight 800g / Kcal Value 1600

1395

Two in one mutton mince kebab lets you enjoy the traditional seekh in a new avatar - on a special handcrafted skewer with green onions, with contrasting bites and complementing tastes. This kebab is quiet a mouthful and is taken to sublime heights with our sour cream dip



♥ Healthy 🍳 Chef's special ▣ Non-vegetarian 🌱 Vegetarian 🥜 Contain nuts 🌶️ Spicy 🥛 Milk 🌾 Gluten 🦀 Crustaceans 🐟 Fish 🧴 Sulphites 🥛 Soya 🥚 Egg

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## Aatishi Murg

Weight 800g / Kcal Value 1352

1395

There are those who swear by tandoori chicken. All we can say is that they haven't tasted this signature dish which creates sheer magic out of a simple roasted chicken with its robust and flavorful blend of spices. The flambé at the table completes the "Aatishi" experience



## Murg Tikka Mirza Hasnoo

Weight 262g / Kcal Value 527

995

All the goodness of garlic, sesame seeds and green chilies lend distinction to this exceptional tikka. Marinated in cumin and pepper enriched cream, yoghurt and laced with tomatoes, it is burnished over a charcoal grill



## Shahi Makhmali Murg Tikka

Weight 296g / Kcal Value 568

995

Aromatically spiced, these chunks of chicken have a velvety texture and a delicate taste reminiscent of clotted cream that fully justifies the name



## Murg Cafreal Tikka

Weight 300g / Kcal Value 519

995

Reminiscent of the Portuguese influence on Goan Cuisine, chicken morsels are cooked in a clay oven and topped with pepper sour cream



## Reshmi Seekh Kebab

Weight 300g / Kcal Value 636

995

A classic kebab prepared with flavourful chicken mince on a skewer and roasted expertly on a charcoal grill



## Kastoori Murg Tikka

Weight 350g / Kcal Value 707

995

Morsels of chicken that have absorbed the full bodied flavours of a spicy marination accented by fenugreek are finished on a charcoal grill



## Vegetarian Kebab



## Rogani Paneer Tikka

Weight 328g / Kcal Value 1059

875

Scarlett hued but far from scorching hot, tempting cubes of paneer are soaked overnight in a sharp yogurt marinade, mildly sweetened with a dash of honey, cooked in clay oven



## Paratdaar Paneer

Weight 330g / Kcal Value 875

875

Layers of flavours and textures unfold as broad strips of soft paneer are packed with a tasty filling of peppers, mushrooms, nuts and cheese to melt in your mouth. Grilled to tickle your epicurean palate



## Mughlai Soya Chaamp

Weight 400g / Kcal Value 920

875

A contemporary version of the traditional favourite - soya chops are draped in an onion and tomato masala spiced with black pepper

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### Mattarwaali Tikki

795

Weight 340g / Kcal Value 513

Highly addictive, these emerald hued griddles - fried green peas patties are packed with an enticing filling of cottage cheese enriched with dried fruits and nuts



### Kisthi Dilruba

795

Weight 460g / Kcal Value 685

Boats carved out of mini potato bangles, filled with a mélange of vegetables and dry fruits, garnished with olives drapped with sour cream



### Dahi aur Makhane ki Shammi

795

Weight 270g / Kcal Value 1083

Delightful novelty crafted out of hung curd, fox nuts and bouquet of spices to enhance its appeal



### Mangodi aur Pyaz ke Kebab

795

Weight 240g / Kcal Value 293

Chef's special – griddle fried lentil patties, minced together with spring onion and a blend of spices



### Makkai Kaju Kebab

795

Weight 255g / Kcal Value 877

Spicy corn kernels and fenugreek patties packed with a rich filling of cashew nuts, cheese and spices and griddle fried



### Tohfaah-e-Zameen

795

Weight 285g / Kcal Value 467

A vegetarian kebab par excellence that comes straight from the royal kitchens of Awadh. These fine yam mince, when blended with onions and cashew paste and aromatized by garam masala melt very well in your mouth



# Khaas Pakwan

## ▣ Non Vegetarian Curries



### Nalli Rogan Josh

1095

Weight 625g / Kcal Value 1413

Inspired by the Kashmiri classic, this version is closer to the Punjabi rendering of the recipe at home – tender lamb shanks are slow cooked in aromatic gravy with tomatoes imparting the romantic blush



### Amritsari Tawa Meat

1095

Weight 575g / Kcal Value 1478

The popular recipe for meat lovers from the streets of Amritsar - mutton is delicately slow-cooked with a mélange of aromatic spices on a griddle



### Patialashahi Rara Gosht

1095

Weight 575g / Kcal Value 955

Unequivocally the best known dish in Punjab homes-mutton steeped in thick mince meat aromatic gravy soaked with traditional spices



### PBC - Paatra Butter Chicken

1095

Weight 350g / Kcal Value 490

Chicken on bone cooked in clay oven with sharp spicy marinade, finished with rich makhani gravy, butter and cream



### Murg Banjara

1095

Weight 250g / Kcal Value 1216

A speciality of the nomadic tribes of the North West frontier



### Murg Palak Tariwala

1095

Weight 540g / Kcal Value 1463

Our take on the perennially favourite chicken curry of the roadside dhaba's here we combine it with a goodness of garden fresh spinach

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## Murg Awadhi Korma

1095

Weight 530g / Kcal Value 1378

From the realms of old Lucknow, this recipe has chicken in rich aromatic gravy, its flavour accentuated with Kewra. We dare not exclude this specialty, which has become synonymous with Awadhi cooking



## Seetiwala Kukkad

1095

Weight 520g / Kcal Value 905

Our Chefs ode to his mothers cooking – chicken is cooked with onion and tomatoes in a home-style gravy and served in a pressure cooker



## Vegetarian Curries



## Mozzarella Palak

895

Weight 475g / Kcal Value 3363

Garlic flavoured spinach with Indian spices, onion, cherry tomatoes and fresh Mozzarella cheese, finished with pine nuts



## Paneer ke Panse

875

Weight 425g / Kcal Value 765

Paneer shaped in traditional Indian dices, tossed with bell peppers onion, tomatoes in rich saffron curry accented with black pepper



## Paneer Pyaz ki Subzi

875

Weight 420g / Kcal Value 781

One of the gems from the culinary treasure troves of Rajasthan - poached cottage cheese dumplings and button onions stewed in traditional gravy, finished with Kasoori Methi



## Paneer Kundan

875

Weight 425g / Kcal Value 761

As the name suggests, it is a culinary jewel with royal lineage-chunks of cottage cheese are simmered in garlic infused rich tomato gravy with herbs and spices



## Shadras Subziyan

875

Weight 465g / Kcal Value 539

An exceptional dish –Broccoli, baby corn, zucchini, asparagus, mushroom and bell peppers sautéed with an invigorating masala, showcases the best of contemporary fusion fare



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## Nawabi Badami Kofta

775

Weight 470g / Kcal Value 841

Cottage cheese and spinach koftas filled with almonds soaked in tangy gravy and flavoured with fennel, a delicacy that is truly gemlike, it can become the show stealer in a most resplendent vegetarian meal



## Chatpate Makkai Mattar

775

Weight 330g / Kcal Value 875

Stir-fried baby corn, green peas and bell peppers, mildly spiced, for a delightfully light and refreshing offering



## Thai Spiced Charra Aloo

775

Weight 320g / Kcal Value 301

Baby potatoes pan-fried and tossed in Thai chili, basil, kafir lime leaves and galangal



## Baigan Patiala

775

Weight 365g / Kcal Value 416

From the royal kitchen of Patiala comes this extraordinary dish - baby brinjals are simmered in a mild gravy spiked with Kalonji



## Martaban ke Khumb

775

Weight 370g / Kcal Value 407

A perennial favorite, button mushrooms are tossed in tangy tomato gravy redolent with pickling spices, finished with fresh coriander, ginger and served in Martaban



## Amritsari Cholley

775

Weight 460g / Kcal Value 511

Kabuli channa made in the mouthwatering style of Amritsar - the perfect foil for kulche and a great accompaniment with everything else



## Dal Paatra

775

Weight 480g / Kcal Value 725

India's favorite lentil delicacy of whole urad, tomato and ginger simmered overnight on the tandoor enriched with cream and served with a dollop of butter



# Basmati Ki Shaan



## Dum ki Gosht Biryani

1195

Weight 600g / Kcal Value 858

The queen of all rice delicacies - aromatic basmati blended with beautifully tenderized cuts of mutton and slowly cooked in its own steam and juices in a sealed pot



## Awadhi Murg Pulao

1095

Weight 575g / Kcal Value 748

Dum cooked long grained aromatic rice, coupled with delicately marinated chicken infused with saffron and cardamom - made its appearance in the royal kitchens of old Lucknow for the very first time



## Subz Dum Pulao

995

Weight 440g / Kcal Value 713

Basmati rice and myriad vegetables are combined in this aromatic delicacy that is cooked in flavourful vegetable stock



## Saada Chawal

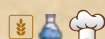
495

Weight 320g / Kcal Value 1069

Steamed rice



# *Saath Mein*



## Bharwan Amritsari Kulcha

275

Weight 214g / Kcal Value 571

Potato stuffed refined flour bread baked in clay oven



## Roasted Broccoli and Pine Nut Kulcha

275

Weight 260g / Kcal Value 374

Broccoli and pine nut mixture stuffed in refined flour bread baked in clay oven



## Pumpkin Kulcha

275

Weight 274g / Kcal Value 244

Pumpkin stuffed refined flour bread baked in clay oven



## Rogani Naan

245

Weight 270g / Kcal Value 945

Mughlai flat bread topped with poppy seeds and onion seeds



## Warqi Parantha

245

Weight 180g / Kcal Value 589

Multi layered soft bread of refined flour cooked on a "tawa"



## Khameeri Roti

245

Weight 120g / Kcal Value 490

Refined flour bread prepared using yeast, making it thick and spongy

## Roti

245

Whole wheat thin bread cooked on griddle



### Khasta Roti

Weight 80g / Kcal Value 120



### Missi Roti (2)

Weight 80g / Kcal Value 345



### Plain Roti

Weight 80g / Kcal Value 120

## Naan

245

Leavened bread of enriched refined wheat flour baked in clay oven



### Plain Naan

Weight 170g / Kcal Value 459



### Garlic Naan

Weight 170g / Kcal Value 492



### Cheese Naan

Weight 180g / Kcal Value 454

## Parantha

245

Flaky crusted whole wheat bread



### Pudina Parantha

Weight 160g / Kcal Value 483



### Laccha Parantha

Weight 160g / Kcal Value 509



### Mirchi Parantha

Weight 160g / Kcal Value 368

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# Meethe Mein



## Kulfi

550

Weight 80g / Kcal Value 354

Legend has it that Indian ice cream was created for the grand Mughal Akbar to give him some respite in the scorching summer.

The kulfi is usually flavoured with cardamom and enriched with pistachios



## Ras Malai

550

Weight 198g / Kcal Value 275

Influenced by rasogullah from Bengal and rabri from Punjab, these chenna dumplings are served on bed of reduced milk garnished with pistachio flakes



## Bharwan Gulab Jamun

550

Weight 250g / Kcal Value 945

Sweet dumplings of reduced milk stuffed with pistachio, and infused with rose water, served hot



## Phirni

550

Weight 190g / Kcal Value 230

A light dessert of milk and pounded basmati rice flavoured with cardamom and pistachio, served in an earthen pot



## Gulab ki Kheer

550

Weight 200g / Kcal Value 198

Reduced milk flavoured with fresh rose petals and dry nuts



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# Banarasi Chatorre

Banaras now known as “Varanasi”  
is the cultural and spiritual capital of India.

“CHAAT” literally means to indulge into an assortment of  
delectable sweet and savoury food. Choose to enjoy it as an  
evening snack, street food or a party meal.

People who love to eat this are addressed as “Chatorre”!

## ■ Banarasi Chaat Combo choose any three at INR 895 + taxes

🌾💧👨🍳 Tamatar ki Chaat  
Weight 148g / Kcal Value 120

A Banarasi delicacy, tomatoes stewed with vegetables  
and topped with crispy crackers (Matthi)

🌾💧👨🍳 Banarasi Papdi Chaat  
Weight 164g / Kcal Value 536

The most popular road snack in India

🌾👨🍳 Golgappe  
Weight 282g / Kcal Value 378

Served with khatta paani and meetha paani

🥗💧 Palak Patta Chaat  
Weight 159g / Kcal Value 238

Crispy fried garden fresh spinach fritters topped with  
yoghurt & assortment of Indian chutneys

💧🥗 Dahi Gunjia  
Weight 166g / Kcal Value 491

A soft and fluffy Gujiya prepared with urad dal batter  
and soaked in sugar syrup, served with a generous side of  
curd and tamarind chutney

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# Aap Ki Khidmat Me

## Healthy



### Zaitooni Murg Tikka

995

Weight 329 / Kcal Value 439

Interesting tandoori preparations, morsels of chicken that have absorbed the mild flavour of olives and Indian spices finished on a charcoal grill



### Ankurit Tikki

795

Weight 319g / Kcal Value 230

Healthy twist to the evergreen Aloo Tikki by using sprouted moong to increase the nutrient value, while coriander and mint give an aromatic spin to the tale



### Lehsooni Tofu Bhurji

775

Weight 319g / Kcal Value 352

The word bhurji means scrambled in English, Indian style extra silken scrambled Tofu flavoured with garlic



### Oats Khichdi

795

Weight 361g / Kcal Value 405

Khichdi is an Indian dish made of rice and lentils. This is made with slight variations and lots of vegetables. Those following an ayurvedic diet believe it to be nutritious, light and is capable to correct digestive disorders



### Multigrain Roti

245

Weight 103g / Kcal Value 345

Multiple grain grounded flour mix of whole wheat, maize, sorghum and pearl millet. This roti is good for losing or maintaining a steady body weight



## Vegan



### Soya Keema Mattar

775

Weight 315g / Kcal Value 639

A wonderful combination of soya granules with green peas finished in Indian spices



### Aloo Dilnaaz

775

Weight 305g / Kcal Value 218

Boats carved out of mini potato baretles, filled with a mélange of vegetables and dry fruits, garnished with olives



### Khada Makai Palak

775

Weight 563g / Kcal Value 906

This spinach and corn preparation garnished with fenugreek is loaded with ingredients enriched with essential nutrients

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