



STARTERS

Basil Paste, 3 Colour Capsicum, Mushroom and Cheese Sandwich	220
Chilli Cheese Toast, Cheese and Salsa Sandwich	190
Coriander Paste, Chicken Pepper and Salsa Sandwich	240
Dhamaka Maggi	150
Keema Maggi	240
Maggi Mirch Masala	150
Maggi Mushroom	180
Phataka French Fries	150
Phataka French Fries with Keema	200
Rolls Loaded with Paneer	280
Rolls Loaded with Pepper Chicken	320
Pakora Basket Assorted chukkas of aubergine, potato fried to a golden crisp, saboodan pakora and pyaaz kachri, served with chutneys (coriander n tomato).	280
Saboodana Basket Saboodana (tapioca) puffs fried to a golden crisp served with parwal (pointed gourd) chokha and tomato chokha.	280
Baggia Basket Pockets of rice flour stuffed with spiced channa dal tempered with spice served with tomato chokha n coriander chutney.	250
Parontha Basket Assortment of parathas - sattu, aloo and onion, served with oal pickle, raita. Pumpkin based Bihari preparation	400

STARTERS

Poori Basket

Assorted of marua (finger millet) poories, stuffed with spiced sattu (roasted gram flour), aloo, onion served with oil pickle and raita

350

Chana Dal n Pyaaz kachri Basket

Pakoraa made of chana dal and onions served with tomato chokha and coriander chutney.

320

Aloo Lalu Chop

Spicy Bihari cutlets served with bun coriander, tomato chutneys and sabudana pakoda

320

Googni Churra

Spiced black channa n roasted flattened rice served with oil (yam) pickle and Parwal (pointed Gourd) Chokha.

320

Meat Pakora Basket

Assorted pakoras made with mutton and chicken fried to a golden crisp, served with chutneys

400

Fish Chokha on Marua roti

Fish paste served on raagi | finger millet crispy poories with coriander chutney and tomato chokha

400

Keema Aloo Chop

Minced meat and aloo cutlets served on bun with coriander and tomato chutneys and sabudana pakora

400

Keema Goli

Spiced mutton minced balls served with mini khasta breads

380

Keema Googni

Concoction of mince meat and black gram served on roasted flattened rice with parwal (pointed gourd) chokha and tomato chokha

400

Macchli Goli

Minced betki fish served with mini khasta breads

380

Phish Phingers

Deep fried fish cooked in Bihari masala batter served with phataka fries and garlic chutney.

400

SOUPS

Mutton Paya Shorba

a flavorful mutton bone soup slow cooked in whole spices and vegetable broth, keema bun

280

Bihari Soup (Maar) - Vegetarian

a hearty vegetarian soup prepared from local bihari rice (usna chawal) delicately spiced and garnished with green coriander and dash of lemon juice, bread

250



PLATTERS

Bhojpuri Thali (No Onion & Garlic)

Paneer and potato vegetable stew served with two kinds of pooris, oal pickle, teesi (flax seed) chutney and aloo pudina raita

450

Dal Bhaat Thali

Rice, Chana dal, marua (finger millet flour) pooris, aloo bhujia, ramsalan (besan sabzi), pickles and boondi raita

450

Dalpitti

Whole-wheat flattened dumplings in spicy lentil served with aloo bhujia, saboodana pooris, pickles and boondi raita.

450

Dana Jhamarua Thali

Special bihari aubergine and potato in mustard based gravy dish served with rice flour rotis stuffed with spiced poppy seeds.

450

Litti Chokha

A trademark Bihari dish of whole wheat balls stuffed with sattu (spiced gram flour) served with chana dal, aubergine mash and potato mash

450

Madhubani Thali

Traditional aloo-channa dal sabzi served with sattu pooris, onion pooris, ol pickle, teesi(flax seed) chutney and aloo pudina raita.

450

Maher

Spiced yogurt based hot rice dish served with garlic potatoes and pickle

450

Maithili Thali


Paneer and mushroom in a creamy gravy served with spinach pooris, ol pickle, teesi(flex seed) chutney and boondi raita.

450

Makhana Thali

Makhana and pea based vegetable dish served with spinach pooris ol pickle, teesi(flex seed) chutney, tomato chutney and potato aubergine mash.

450



BIRYANI

Kathal Biryani

Flavourful jackfruit biryani slow cooked in earthen pots

650

Veg Biryani

Flavourful vegetable biryani slow cooked in earthen pots

600

Chicken Biryani

Flavourful chicken biryani slow cooked in earthen pots

750

Machhli Biryani

Flavourful biryani slow cooked in earthen pots

650

Mutton Biryani - Yakhni style

Traditional yakhni style biryani slow cooked in earthen pots

800

DESSERTS

Apple Cinnamon Cake

Raspua

Banana Choco Chips

Makhana Kheer

Pineapple Upside Down Cake

Saffron Boondi In Hungcurd

250

300

250

200

250

200

PLATTERS

Pudina Chicken Pulao

Bihari style medium spicy chicken in mint based rice served with boondi raita and sabudana pakoras

Bihari Burger

Chicken patti with minced mutton keema served with desi fries and garlic chutney

Champaran Style Mutton

Boneless Mutton in thick pepper gravy served with moong dal parathas and pudina - aloo raita

Chicken Ishtew

Chunks of chicken and vegetables in a spicy gravy

Chicken Kalimirch

Chicken in black pepper preparation served with paratha , aloo - pudina raita and parwal chokha

Chicken Teekha Ishtew

Spicy chicken stew served with rice, tomato chokha

Golmirch Chicken

Boneless chicken in creamy pepper preparation served with lachha paratha and sabudana pakoras

Dehati Fish n Chips

Mildly fried fish served with phataka fries

Jhingha Machhli

Spicy shrimp curry with rice

Posta Dana Machhli

Steamed fish and poppy seeds paste, served with rice flour flatbreads

Sarso Machhli

Mustard based fish curry served with rice

Sarso Machhli Steamed

Steamed fish and poppy seeds paste, served with rice flour flatbreads

600

480

700

520

600

520

600

580

550

600

600

600

MEAT

SEAFOOD



PLATTERS

Ranchi ka Pulao

Aubergine, lentil, peanuts mixed pulao rice served with garlic potatoes, ol pickle, teesi(flex seed) chutney and aaloo pudina raita.

450

Tarkari Thali

Vegetarian platter of channa dal, a pumpkin based Bihari preration served with stuffed dal kachoris, ol pickle and boondi raita.

450

Tehri

A special Bihari pulao rice prepration served with aubergine mash, oal pickle and aloo pudina raita

450

Sattu Paratha Platter

Parathas stuffed with sattu (spiced gram flour) served with chana dal, aubergine mash and potato mash

450

Khada Masala Chicken with Lachha Paratha | Rice | Poori

Chicken in thick spicy gravy served with lachha paratha | rice and bondi raita

600

Khada Masala Mutton with Lachha Paratha | Rice | Poori

Mutton in spicy gravy served with lachha paratha | rice and boondi raita

680

Litti Chicken

Trademark Bihar dish of whole wheat balls stuffed with spiced sattu served with khada masala chicken and aubergine chokha

600

Litti Mutton

Trademark Bihar dish of whole wheat balls stuffed with spiced sattu served with khada masala mutton and aubergine chokha

625

Mutton Chaamp

Mutton chaamp in thick gravy served with tawa mirchi paratha

700

VEG

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