



NON VEG MAINS

in a trio of gravies.

	EGG CURRY Hard boiled golden fried eggs in a tomato, onion and garam masala gravy.	405
	CHICKEN KALI MIRCH Tandoor grilled chicken simmered in a creamy black peppercorn gravy.	595
	CHICKEN SAAG WALA Chicken cooked in a rich spinach, tomato and onion gravy finished with cream and butter.	595
爱	BUTTER CHICKEN CHOICE OF BONE BONELESS Our signature version of the crowd-pleaser dish - "Butter Chicken". Succulent chicken is simmered to perfection in a creamy tomato sauce, generously seasoned with a blend of special spices and herbs, giving it a unique and exquisite flavour.	595
	CHICKEN CURRY Homestyle fragrant chicken curry, finished with ghee. A comfort classic.	595
	KADHAI CHICKEN Slow cooked tandoori chicken with capsicum and coriander seeds simmered in a savory tomato gravy.	595
	CHICKEN TIKKA MASALA Roasted chicken chunks tossed in a blend of butter gravy and tangy onion tomato masala.	595
*	RARA CHICKEN Tender chicken pieces cooked in a minced chicken gravy with robust spices to impart a rich brown colour.	595
	RARA MUTTON Succulent meat in a medley of spices, with onions and tomatoes enhancing texture. Aromatic, hearty, and indulgent. Perfect with naan or rice.	655
	MUTTON ROGAN JOSH Indulge in the delectable and aromatic Lamb curry that has its roots in Persian cuisine. This signature dish of Kashmir is known as Rogan Josh, where "Rogan" means oil and "Josh" refers to the intense heat, reflecting its spicy nature.	655
	BHUNA MUTTON Heavenly flavoured slow cooked mutton with onion, indian spices, tomato puree and touch of hung curd.	655
	FISH TIKKA MASALA Succulent cubes of sole fish marinated in tangy masala and simmered	655

⋨ SILBUTTAH SPECIAL



VEG MAINS

	PALAK PANEER	465
	Soft paneer in a classic spinach, onion and ginger gravy finished with cream and butter.	
	PANEER MAKHANI Soft Paneer Sandwiches are filled with aromatic nut & spice mixture, later fried until crisp and served with a luxurious gravy.	475
	KADHAI PANEER Paneer cooked with bell peppers and onion juliennes, dry kadhai masala and finished with drizzle of cream.	485
É	PANEER LABABDAR Paneer in classic tomato, onion and cashew gravy with bell pepper cubes.	400
	PANEER TIKKA MASALA Paneer roasted in tandoor and cooked in a blend of gravies and spices tossed with fresh onlons.	535
	MALAI KOFTA Soft paneer koftas with nuts and stuffing cooked in a rich cashew and yogurt gravy.	485
	SILBUTTAH MIX VEG Cottage Cheese, Carrot, Beans, Cauliflower, and Green Peas cooked together with aromatic Indian spices and semi-onion tomato gravy.	465
	DUM ALOO KASHMIRI Kashmiri style baby potatoes in yogurt, cashewnut and tomato gravy, tempered with a tadka.	435
	MATAR MUSHROOM Matar mushroom cooked in a blend of tomato, onion and cream gravy, giving it a spicy and sweet kick.	465
277	PINDI CHANA MASALA Tea leaves boiled chickpeas tossed with onion, tomato and a robust anardana gravy, a humble classic of Punjab.	425
	DAL MAKHANI Aromatic whole urad dal slow-cooked overnight with hand-ground spices, kasoori methi and ghee.	425
	YELLOW DAL TADKA Soulful lentils with aromatic spices, hing and ghee, finished with a tadka of red chilli.	405
	CHAAP MASALA TIKKA Tandoor roasted chaap in a smoky mild spicy tomato gravy.	455

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NON-VEG STARTERS

	TANDOORI CHICKEN HALF FULL Chicken marinated in our spicy masala, grilled in tandoor, offering a burst of flavour.	435/765
	AFGHANI CHICKEN HALF FULL Tandoor grilled chicken marinated with cream, cashews and green chillies charred to perfection.	465/795
	CHICKEN TIKKA A classic! Chicken marinated in tangy yogurt, lemon juice, and spices cooked in the tandoor for the chargrilled flavour.	525
	CHICKEN MALAI TIKKA Tender chicken marinated in a creamy malai marinade with aromatic spices.	535
	CHICKEN BHATTI TIKKA Grilled chicken tikka marinated in freshly pounded spices and hung curd.	535
益	CHICKEN SEEKH KEBAB Chef special char grilled chicken mince skewers flavoured with indian herbs and spices,	485
	MUTTON SEEKH KEBAB A must try Mughlai delicacy, rustic minced mutton skewers flavored with aromatic spices.	565
88	MUTTON BOTI KEBAB Melt in mouth mutton boti pieces, marinated in a spicy mix and infused with aromatic herbs.	565
	AJWANI FISH TIKKA Tandoor cooked pieces of sole chunks in a marinade of ajwain, lemon and fragrant spices.	645
	AMRITSARI FISH FRY Amritsari fish fry, a famous fried dish from Punjab, features crispy, light-to-eat battered fish seasoned with Indian spices and gram flour.	645
	SILBUTTAH NON VEG PLATTER 2 PCS EACH Tandoori Chicken, Chicken Malai Tikka, Mutton Seekh Kebab and Ajwaini Fish Tikka.	855



SILBUTTAH SPECIAL RAAN

Whole tender leg of lamb, marinated with our secret spices served with a delicious gravy and condiments,

2,465 (serves 4-5)

SILBUTTAH SPECIAL

GST AS APPLICABLE, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES





SHORBAS

	TOMATO DHANIYA SHORBA Slow cooked tomato soup infused with coriander, served with namak paare.	205
	CHICKEN SHORBA Fragrant chicken soup with aromatic spices, served with namak paare.	215
	VEG STARTERS	
	PALAK PATTA CHAAT Palak Patta, or spinach leaf chaat, is a crispy delicacy featuring batter-fried spinach leaves, adorned with sweet curd, tamarind, mint chutney.	265
Ź	DAHI KE KEBAB Exotic blend of hung curd, delicately cooked with aromatic spices, fresh coriander and green chillies.	435
	DAHI KE SHOLEY A popular North Indian snack, bread rolls are filled with velvety smooth yogurt and crunchy fresh veggies.	415
Ź	SILBUTTAH PANEER TIKKA Cottage cheese morsels marinated in curd and Indian spices, cooked with onion and bell peppers in a traditional clay oven.	455
	PAPADWALA PANEER TIKKA Paneer cubes marinated in hung curd, garam masala and yellow chilly coated in crispy papad and finished in tandoor.	465
	KURKURE PANEER Paneer cubes marinated in indian herbs & spices, fried till crisp brown.	465
	MALAI CHAAP Tender soya tikka in a creamy marinade.	435
	TANDOORI CHAAP Our mouth melting soya chaap marinated with yogurt, aromatic spices and chopped garlic.	435
	STUFFED TANDOORI MUSHROOM Tandoori Stuffed Mushroom Tikka is filled with delicious cheesy stuffing. Skewer & grill for a smoky finish. A stunning vegetarian starter!	435
	SILBUTTAH VEG. PLATTER 2 PCS EACH Dahi ke kebab, Paneer Tikka, Malai Chaap and Mushroom Tikka.	655

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BREADS

TANDOORI ROTI Crispy and simple tandoori whole wheat bread.	55
BUTTER ROTI Tandoori whole wheat bread brushed with butter.	65
KHAMEERI ROTI A soft yeast leavened flat bread, made with whole wheat flour.	65
ROOMALI ROTI Popular, soft indian roti folded like a roomal, perfect for moping up gravies.	55
PLAIN NAAN Pillowy bread made with fine flour dough and finished in tandoor.	85
BUTTER NAAN Dough made with fine flour, mixed with butter cooked in tandoor.	95
AJWAIN PARATHA Flaky crispy paratha with ajwain and seasoning.	95
LACHA PARATHA Scrumptious buttery paratha with crispy layers.	95
PUDINA PARATHA Pudina flavoured tandoor cooked roti.	95
BUTTER GARLIC NAAN Buttery flat bread flavoured with loads of garlic and coriander.	95
HARI MIRCH KA PARATHA Spicy and flaky lachha paratha loaded with green chilly.	95
MISSI ROTI Nutty gluten free bread made with gram flour.	75

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DESSERTS

PHIRNEE

Creamy rice pudding.

É	PARSI MALAI KULFI Enjoy the rich flavor of our special Parsi Malai Kulfi, Made with creamy milk, pistachios, and saffron, it's a delightful treat for dessert.	195
	KESAR PISTA MATKA Crafted with creamy milk, laced with saffron and pistachios, each bite delivers a symphony of flavours. Its traditional matka (earthen pot) presentation adds a rustic charm, invoking nostalgia with every spoonful. Perfectly balancing sweetness and texture, it promises an authentic taste of tradition in every delightful bite.	195
	TILLA KULFI Experience the rich and creamy indulgence of Tilla Kulfi, made with high purity ingredients that deliver an authentic taste. The sharp aroma of this solid dessert will tantalize your senses, leaving you craving for more. A traditional treat is perfect for any occasion.	
	Choose from our exclusive flavors-	
	KESAR PISTA	125
	ROSE	95
	PULPY MANGO	95
	MALAI	95
	KAJU KISHMISH	125
	MASALA JAMUN	125
	RABRI JALEBI	145
	BANARASI PAAN	125
	CHOCONUT	145
	CHOCOBAR	95
*	GULAB JAMUN One of the most popular desserts in North India, it is loved by children and adults alike. Decadent, sweet and delicious, a Gulab lamun is a fried mawa ball soaked in an aromatic simple syrup flavoured with essence of rose (gulab) and infused with spices such as cardamom and saffron.	135
	ICE CREAM Rich ice cream in different flavours,	155
	ICE CREAM WITH BROWNIE Hot sizzling brownie topped with ice cream.	215

SILBUTTAH SPECIAL

155

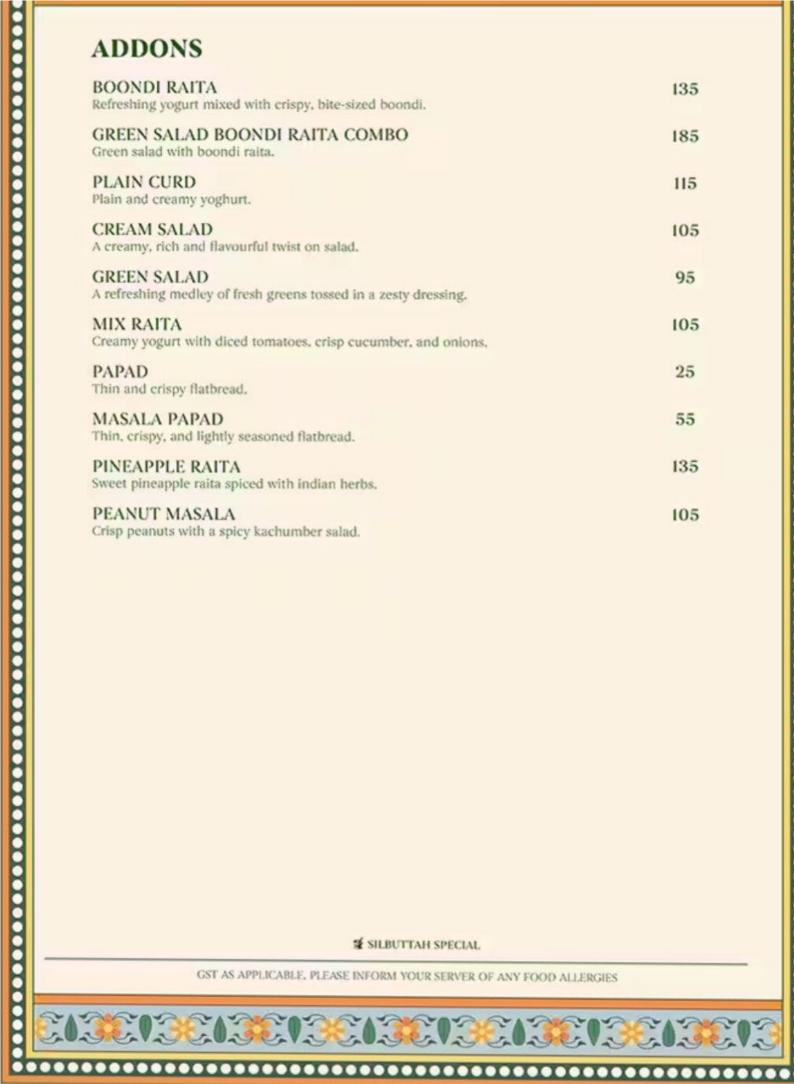
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ADDONS

BOONDI RAITA Refreshing yogurt mixed with crispy, bite-sized boondi.	135
GREEN SALAD BOONDI RAITA COMBO Green salad with boondi raita.	185
PLAIN CURD Plain and creamy yoghurt.	115
CREAM SALAD A creamy, rich and flavourful twist on salad.	105
GREEN SALAD A refreshing medley of fresh greens tossed in a zesty dressing.	95
MIX RAITA Creamy yogurt with diced tomatoes, crisp cucumber, and onions,	105
PAPAD Thin and crispy flatbread.	25
MASALA PAPAD Thin, crispy, and lightly seasoned flatbread.	55
PINEAPPLE RAITA Sweet pineapple raita spiced with indian herbs.	135
PEANUT MASALA Crisp peanuts with a spicy kachumber salad.	105

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KULCHA

ALOO PYAZ KULCHA Soft and fluffy bread stuffed with chatpati potato and onion filling.	135
CHICKEN KEEMA KULCHA Spiced minced chicken with aromatic herbs and zesty notes, stuffed in a soft, tandoor-baked flatbread.	155
AMRITSARI KULCHA Experience the taste of Amritsar with this spiced potato-stuffed, soft tandoori kulcha.	135
PANEER & CHEESE KULCHA Flavorful paneer and cheese encased in a golden, tandoor-cooked flatbread,	135
RICE & BIRYANI	
CHICKEN DUM BIRYANI Tandoor roasted chicken tikka, layered with fragrant saffron rice, dum cooked with our spices,	435
MUTTON DUM BIRYANI Lucknow's famous style of biryani with tender mutton and aromatic rice, dum cooked till tender.	485
VEG BIRYANI Dum cooked basmati rice with assorted veggies, biryani masala and cripy onions.	375
JEERA RICE Fluffy grains of buttered rice cooked with burnt cumin.	215
PLAIN RICE Fluffy grains of rice cooked to perfection.	205

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