

CHOTA MOO BADI BAAT

Kulchey Chole Pakodey Pockets

395/-

House special kadak Chole Pakodey stuffed in Kulchey pockets with hummus, garlic mayo and salad

Cheesy Ulta Vada Pav

395/-

Doing things differently is how you get noticed, we just put it upside down, now the baby pav is stuffed with traditional Vada pav mixture and batter fried in gram flour mixture, served sprinkled with traditional Kanda Lasun Masala and Lip-Smacking cheese sauce..

Pav Bhaji Fondue

395/-

Mumbai Special pav bhaji thali with, pav, onions and lemon with a dallop of fondue sauce

Banaras Deena Nath ki Tamatar Chaat

345/-

Deenanath the man famous for his Tamatar Chat, having shot for my television shows couple of times I have just honoured and replicated his delightful dish, aab Banaras ki Galiyon se Chaat waloon ki Karigiri aap ke table tak

Crispy Palak Patta Chaat

345/-

Crispy Fried Spinach Fritters, Topped With Spicy Potato and Peas Mash, Topped With Flavored Yoghurt, Sweet & Spicy Chutney

Chit Karare...(Seasonal)

345/-

Sao mile ke hazaar mile, decide aap karoji mirchi kitni chahiye My travel journey to my Nankey (Naani's house) at Cheema near Patti, our chat stop was a must outside Patti Station, the Chat wala would ask my Dad, bawjee, hazzaaar Mile, Sao Mile ke Zero Mile. Little did I know what it meant at that time but later my Father explained to me that it was the quantity of chillies that will make you remember him.. I honour this dish to the Chat Wala and my childhood memories....

Assorted Green Salad, it really is green

275/-

CHEF'S SIGNATURES  • SPICY 

GOVT TAXES AS APPLICABLE

SUDKIYAAN MAR KE PIYO JI

Immunity Booster Broth

295/-

Vegetable broth with zucchini, shitake, ginger, moringa, long pepper, ginger and turmeric a perfect broth to build your immunity

Corn Soup Bhoot Jholakia

295/-

From the Chefs collection of his recipes from his Television show Turban Tadka, this creamy corn soup with Indian herbs and spices, finished with punch of Spike of Bhoot Jholakia and living microgreens

Tomato Beetroot Shorba

295/-

Chef's special healthy soup of Tomato, Green apple and beetroot with micro greens and apple beet root crispies

Murgh Yakhani Shorba

295/-

Slow cooked, Rich Chicken soup accentuated With Saffron, served a la Dum

CHEF'S SIGNATURES  • SPICY  • NON-VEG 

GOVT TAXES AS APPLICABLE

VAISHNOOO/VEGETARIAN

Gaapaaan Shaapaaan Marde Rao te Naal Naal Khaande Rao ji
Kabab Shahab – We will do the Hisaab

Paneer Margherita Tikka

575/-

Paneer stuffed with cheddar cheese, coated with pizza sauce, grilled in tandoor and finished with pizza seasoning

Zataar Crusted Paneer Tikka

545/-

Malai paneer in cream cheese pepper marinade, grilled in tandoor, dusted with zataar

Andhra Dragon Paneer

545/-

Everyone's favourite from the land of chillies

Subz Akhrot ki Galouti

525/-

Our tribute to the traditional Galouti made with mixed veggies, kidney beans and walnuts with house special herbs, pan fried, served on Ultey Tawey ka paratha

Kurkure Dahi ke Kabab

495/-

Vermicelli wrapped, yoghurt cheese kababs, served crackling

Spring Greens Galouti, Goat Cheese, Avocado Chutney

525/-

Melt in mouth Patties of spinach, broccoli, greens, stuffed with goat cheese, topped with avocado chutney and micro greens

Tandoori Bharwan Pizza Potatoes

525/-

Punjabi Food has all the innovations in the history of India, this bharwan aloo stuffed with corn peppers and cheese, grilled in tandoor, dusted with parmesan, herbs and chilli flakes

CHEF'S SIGNATURES  • SPICY 

GOVT TAXES AS APPLICABLE

Tandoori Achari Mushrooms

495/-

Succulent mushrooms marinated in a spicy pickling spice blend, yogurt, and lemon juice, roasted to perfection in a traditional clay oven.

Loaded Cheesy French Fries

345/-

Crispy French fries with yummylicious cheese sauce

CHEF'S SIGNATURES  • SPICY 

GOVT TAXES AS APPLICABLE

NON-VEGETARIAN

Moilee Prawns Tandoori ▲

845/-

Jumbo prawns with a subtle coconut chilli curry leaf marinade, grilled in tandoor

Moringa Kai Sole Fish Tikka ▲

795/-

Fresh sole fish marinated in a zesty blend of moringa, spices, and herbs, grilled to perfection in a traditional by Indian clay oven

Sole Fish Tikka ▲ 🍴

795/-

Traditional Fish tikka Amritsari with a hint of mustard and traditional Punjabi masala

Chicken Sajji ▲ 🍴

895/-

A full baby Chicken Sajji is a slow roast a delight of the undivided India, Chef Harpal brings his own version of this delight from Lahore with home ground special special spices

Chicken Seekhpa ▲

625/-

During my travels I have picked great recipes from streets of Jalandhar and this a perfect delight of soft chicken seekh kababs tossed in green chutney and cream, served with pao...

Murgh Baluchi Kebab ▲

645/-

Chicken on bone marinated with Cashew nut paste, hung curd infused with kasuri methi, fresh chilli and coriander and roast in clay oven and served with Mint Chutney

Parmesan Chicken Tikka ▲ 🍴

675/-

Boneless Chicken steeped in Cream Cheese Marinade, grilled in tandoor, Parmesan Crumb Dusted, Mixed Herbs & Chilli Flakes

CHEF'S SIGNATURES 🍴 • SPICY 🍴 • NON-VEG ▲

GOVT TAXES AS APPLICABLE

Asian Chicken Tikka ▲

675/-

Boneless Chicken Thigh, Yoghurt Chilli, Thai Red Curry, Infused Marinade, Tandoori Grilled

Silbatey ka Gilawat with Ulta Tawa Paratha ▲

645/-

From the house of Nizams, melt in mouth minced goat meat kebab served on ulta tawa paratha

Kallu Miyan ki Raan ▲

1795/-

One of the oldest gourmets of Lucknow from the house of "Kallu Miyan" slow cooked leg of goat meat finished in tandoor and gently tossed in pepper reduction

Khandani Gosht Seekh Kabab ▲

725/-

Traditions have it that a good goat seekh kabab defines a place and we have our own version to be talked about

Sucha Singh Mutton Tikka Masala 🍛 ▲

745/-

Mutton cubes first finished in tandoor and then tossed in spicy hot spices

CHEF'S SIGNATURES 🍴 • SPICY 🍛 • NON-VEG ▲

GOVT TAXES AS APPLICABLE

NO MAIDA SOYA CHAAPS

*Aab aap khaa ke soyenge nahi poori energy ke saath jaag jayengey aur jhoomengey,
aur chaaps now have no maida and are made with healthier ingredients and jackfruit flour,
aab toh jee Zubaan ki Hogayee Balle Balle*

From Tandoor

No Maida Tandoori Malai Chaap

475/-

*Our No Maida Chaaps are the first of its kind in the country and
chaap tikkey marinated with cheese & cream, Indian spices to give
a long lasting WOW, comes from the innovative kitchens of
Chef Harpal Singh Sokhi*

No Maida Bharwan Tandoori Chaap 🍴

475/-

*Just stuffed with cheese and hot chilli marinade finished in tandoor
with a drizzle of chilli oil*

No Maida Achaari Chaap Tikkey

445/-

Aab Bindaas Tikka ke NO MAIDA masaledar Chaap Khao jee



Curries

No Maida Chaap Rogani

525/-

Aab Bina Dare khao, spicy and masaledar Rogani Chaaps

No Maida Chaap Tikka Masala

525/-

Ek dum mazedaar aur masaledaar, order karo jee...

No Maida Rareya Soya Chaap

525/-

*Slow cooked soya chaap with soya mince in the onion tomato
masala..*

No Maida Soya Chaap Butter Masala

545/-

*Healthy chaap tikkey in makhani gravy & onion tomato masala
finish with the kasuri methi.*

CHEF'S SIGNATURES 🍴 • SPICY 🍴

GOVT TAXES AS APPLICABLE

HEALTHY TALES AND SPECIALS FROM

CHEF HARPAL SINGH SOKHI

Dohra Gucchi Mushroom

825/-

Double delight a Chefs Harpal's creation of an Iconic dish with Kashmiri Gucchi and button mushrooms slow cooked in cashewnut almond gravy with crushed pepper and mint served on a bed of shiitake mushrooms stir fried in gingery onion tomato masala, one of its of kind in the Country..

Moringa Spring Onion Besan

475/-

This special dish from my family Kitchen as shown on my TV Turban Tadka, recreated at Karigari a complete healthy and traditional dish

RAITA

Pineapple ka Raita

225/-

Aloo Anar ka Raita

225/-

Palak Raita

225/-

Boondi Raita

225/-

TadkeWala Cucumber Raita

225/-

CHEF'S SIGNATURES  • SPICY 

GOVT TAXES AS APPLICABLE

VAISHNOO KHAANE DA MAJA LAOJI

Vegetarian Curries / Tawa / Stir fry

Paneer Highway Butter Masala 575/-

Cubes of paneer simmered in buttery tomato gravy topped with grated paneer and green cardamom powder

Kadai Paneer Palak Methi 575/-

Cubes of paneer tossed with fresh fenugreek in tomato onion masala, finished with kasoori methi and a sprinkle of kadai masala

Grilled Paneer Mussallam  585/-

Paneer steak filled with cheese, pan grilled and topped with rich onion tomato masala

Paneer Nazakat  575/-

Paneer stuffed with tempered spinach, simmered in tomato onion gravy

Paneer Khurchan  575/-

Tawa cooked paneer, onions, tomato in gingery tomato masala

Nizamatkhani Bharwan Aloo 525/-

House special bharwan tandoori aloo with spinach gravy, finished with burnt garlic

Kadhai Mushroom Harra Pyaza 525/-

Button mushrooms tossed in ginger tomato onion gravy finished with spring onions

Achari Subziyoon ka khorma 525/-

Pickled vegetables slow cooked in onion gravy

Mushroom Ghee Roast with Nool Paratha  545/-

Earthy mushrooms sautéed in a fragrant mixture gravy of ghee, curry leaves, and spices, served with a side of soft, flaky Nool paratha.

Bhatinda Wale Aloo 425/-

All-time favorite from my TV show Turban Tadka.

CHEF'S SIGNATURES  • SPICY 

GOVT TAXES AS APPLICABLE

NON-VEGETARIAN

Main Course

Sole Fish Tikka Masala

795/-

When in Delhi spice it up, tandoori fish tikka, tossed in ginger tomato gravy

Butter Chicken

645/-

Delhites swear by it, all seasons favourite

Lemon Grass Butter Chicken

645/-

Tender chicken cooked in a rich, aromatic Cashew gravy infused with the subtle citrus flavor of lemongrass and finished with a pat of creamy butter.

Dum Ka Murgh Hyderabad

645/-

Slow cooked chicken in its own flavoured served in earthen pots, dum style

Ambaley Wala Tariwala Murgh

675/-

The famous high curried chicken, slurpy to the last bite.would leave you wanting for more

Chicken Tikka Khurchan

645/-

Chicken juliennes cooked together with juliennes of onion, tomato and capsicum in spicy onion tomato gravy

Rareya Meat

745/-

Slow cooked choicest cut mutton on bone with mince of goat meat, finished freshly ground spices

Mutton Ghee Roast with Nool Paratha

725/-

Tender mutton pieces slow-cooked in a rich, aromatic mixture gravy of ghee, spices, and herbs, served with a side of soft, flaky nool paratha

Rasewala Meat

725/-

Traditional home-style spicy mutton curry

Gosht Nihari

795/-

Slow mutton shanks in a traditional Nihari Masala of Lucknow who have trained our Karigars over the years

CHEF'S SIGNATURES  • SPICY  • NON-VEG 

GOVT TAXES AS APPLICABLE

TADKA AAB HAMEREY AANDAZ ME

(Borne in the highways of Punjab the special way of treating a dal, now twisted to our style)

Paneer Bhurjee Dal Tadka

495/-

A simple twist of adding paneer bhurjee to slow cooked black dal and delightful culinary experience

Dal Palak Methi Tadka

495/-

Black dal blended with tempered spinach and fresh fenugreek, slow cooked

Karigaro ki Dal Makhani

545/-

Slow cooked house special black dal finished with a tempering of ginger, chillies in clarified butter

Hing Jeera Lasooni Toor Tadka

495/-

Yellow lentil tempered with garlic, hing and dried red chilli

Moong Dal Methi Palak

495/-

A creamy, slow-cooked curry made with split Yellow gram, fresh spinach, and fragrant fenugreek leaves, finished with a hint of ghee.

CHEF'S SIGNATURES  • SPICY 

GOVT TAXES AS APPLICABLE

TE NAL NAL KHAO

Plain Roti	85/-
Butter Roti	95/-
Masoor Dal di Roti 🍷	105/-
Peethi Wali Masala Roti 🍷	105/-
Adrak Mirch Wali Roti	105/-
Naan	125/-
Baby Naan	105/-
Butter/Garlic Naan	135/-
Charcoal Cheese House Special Naan 🍷	165/-
Chilli Cheese Naan	165/-
Missi Roti	135/-
Khamiri Roti	135/-
Paneer Mattar Kulcha	165/-
Soya Keema Kulcha	165/-
Aloo Pyaz Kulcha 🍷	165/-
Pudina Paratha	135/-
Zatar Paratha	135/-
Lachha Paratha	135/-
Malabar Paratha	105/-

CHEF'S SIGNATURES 🍷 • SPICY 🍷

GOVT TAXES AS APPLICABLE

BIRYANI/RICE

No Maida Soya Chaap Biryani

645/-

Perfumed basmati rice cooked with masaledar soya finished with saffron and cardamom

Subz Biryani 🍴

645/-

Traditional Vegetable hyderabadi biryani, served with salan

Paneer Butter Masala Biryani

645/-

Paneer and aromatic basmati rice cooked in dum

Kathal Ki Biryani (Seasonal)

675/-

Unique and flavored rice biryani recipe made with raw jackfruit and biriyani masala. it is often considered as a meat substitute biryani

Murgh Biryani 🍴

695/-

The essential one bowl meal of every Indian

Pakki Hyderabad Gosht Biryani 🍴

745/-

Traditional Hyderabad Biryani made with cooked (Pakki) goat meat with perfumed basmati rice, served with raita and salan

Steamed Rice/Jeera Rice

295/-

CHEF'S SIGNATURES 🍴 • SPICY 🌶️ • NON-VEG 🍴

GOVT TAXES AS APPLICABLE

MOO MITHAA KARLOJI

(Desserts)

Mirchaan wala Halwa

375/-

What a surprise we have here, as ayurvedics say a bowl full of this halwa will digest everything you have eaten at our restaurant

Suhaagrati Wali Kheer

425/-

Chefs special blend of saat dhatu wali ghehron cooked overnight with milk, a touch of ashwagandha and shilajit, one spoon you will love it, the second spoon will make you stand... no naughty thoughts here pure indulgence

Jalebi Waffles

395/-

Jalebi ab ek naya avatar mein, multi grain jalebi waffles with saffron syrup, chocolate and rabdi

Tukda E Jam

395/-

Shahi Tukda with Gulab Jamun Pistachio Rabdi

Kulfi Rabri Faluda

375/-

Sinful delight of rich kulfi with silky falooda, secret almond custard cream, essence of rose, cool tukmaria seeds, loaded with nuts.....come back again for this...

Tille Wali Kulfi

145/-

(ask server for flavour)

CHEF'S SIGNATURES 

GOVT TAXES AS APPLICABLE