

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 pay bhaji thali with, pay, onions and lemon with a	
dallop of fondue sauce	
Banasas Danna Noth I Tamatan Chapt &	2101
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 Galiyoon 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, baujee.	
hazzaaar Mile, Saoo 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 chilles that	
will make you remember him I honour this dish to the Chat Wala and my childhood memories	
A COMPANIE DE COMPANIE DE LA COMPANIE DE C	
Assorted Green Salad, it really is green	275/-



180 of 18

CHEF'S SIGNATURES & SPICY







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 crisples

Murgh Yakhani Shorba 🔺

295/-

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



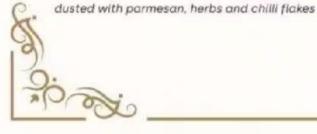


CHEP'S SIGNATURES & SPICY & NON-VEG



Gaapaan Shaapaan Marde Rao te Naal Naal Khaande Rao ji Kabab Shabab – 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 J	545/-
Everyone's favourite from the land of chillies	
Subz Akhrot ki Galouti	525/-
Our tribute to the traditional Galouti made with mixed veggles,	
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,	525/-
Avocado Chutney	
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	Out one Out & Co.
bharwan aloo stuffed with corn peppers and cheese, grilled in tandoor,	
distribution of the same and the same beatification and a second Street in Agillacon.	





CHEF'S SIGNATURES & SPICY &





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







NON-VEGETARIAN



Moilee Prawns Tandoori	845/-
Jumbo prawns with a subtle cocpout chilli curry leaf marinade, arilled	

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 🔺 🌙

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

Chicken Sajji 🔺 🚉

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 .





hot spices



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	
4	
Curries	
No Maida Chaap Rogani	525/-
Aab Bina Dare khao, spicy and masaledar Rogani Chaaps	
No Maida Chaap Tikka Masala	525/-
Ekdum mazedaar aur masaledaar, order karo jee	
No Maida Rareya Soya Chaap	525/-



545/-

Slow cooked soya chaapwith soya mince in the onion tomato

Healthy chaap tikkey in makhani gravy & onion tomato masala

No Maida Soya Chaap Butter Masala

masala..

finish with the kasuri methi.





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 shiltake mushrooms stir fried in gingery onion tomato masala, one of its of kind in the Country..

Moringa Spring Onion Besan



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/-





CHEFS SIGNATURES & SPICY J





VAISHNOO KHAANE DA MAJA LAOJI

Vegetarian	Curries /	Tawa /	Stir fry
A. C. TO STATE WHEN YOU	PARSE REPORT	/	CALAR AL Y

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 3	575/-
Tawa cooked paneer, onlons, 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 onlans	
Achari Subziyoon ka khorma	525/-
Pickled vegetables slow cooked in onlon gravy	
Mushroom Ghee Roast with Nool Paratha	545/-
Earthy mushrooms sautéed in a fragrant mixture gravy of ghee,	0.107
curry leaves, and spices, served with a side of soft, flaky Nool paratha.	
sairy market, and spices, served with a side of said, flung from paradia.	



423/-

CHEF'S SIGNATURES & . SPICY &

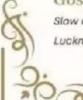






Main Course

Sole Fish Tikka Masala 🎍 🌙 When in Delhi spice it up, tandoori fish tikka, tossed in ginger tomato gravy	795/-	
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 Hyderabadi 🔺 😂	645/-	
Slow cooked chicken in its own flavoured served in earthen pots, dum style		
Ambaley Wala Tariwala Murgh	675/-	
The famous high curried chicken, slurrpy 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		
Cooks Nilson T	man /	



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



CHEF'S SIGNATURES & SPICY & NON-VEG





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/-
	3437
Slow cooked house special black dal finished with a tempering	
of ginger, chilles in clarified butter	
Hing Jeera Lasooni Toor Tadka	495/-
Yellow lentil tempered with garlic, hing and dried red chilli	
Moong Dal Methi Palak	495/-
	4731
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 &



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/









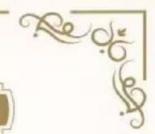
No Maida Soya Chaap Biryani	645/-
Perfumed basmati rice cooked with masaledar soya finished	
with saffron and cardamom	
Subz Biryani 🖺	645/-
Traditional Vegetable hyderabadi biryani, served with salan	
Paneer Butter Masala Biryani	645/-
Paneer and aromatic basmati rice cooked in dum	
Kathal Ki Biryani (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 Hyderabadi Biryani made with cooked (Pakki) goat	
meat with perfumed basmati rice, served with raita and salan	
Steamed Rice/Jeera Rice	295/-
Steamed Rice/Jeera Rice	295/-









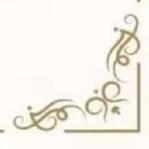


(Desserts)

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	
Suhaagrat Wali Kheer	425/-
Chefs special blend of saat dhatu wall ghehoon 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 nutscome back again for this	



Tille Wali Kulfi
(ask server for flavour)



145/-

CHEF'S SIGNATURES