



With celebration in our veins and fun in our brains, we present to you the elevated Punjab dining experience #PunjabiNext. The menu is our manifestation of the rich, celebratory culture of Punjab and never-ending Punjabi spirit of fun, whether it is the cuisine, language or the terroir. Drawing inspiration from our travels, We have uncovered hidden and untold recipes from the pinds, towns, dhabas and cantonments in the region and perfected them with our own innovations.

Soups

- **Tomato Dhaniya Shorba** 325
light consistency tomato shorba with fragrant coriander flavour
- **Mushroom Shorba** 325
deliciously creamy with tender bites of mushroom and deep earthy flavours of white button mushroom
- **Hot & Sour** 325
savoury, spicy & tangy soup made with mixed fresh vegetables mushroom spices & soy sauce
- **Sweet Corn** 325
indo chinese style soup made with stewing of sweet corn kernels, mixed vegetables herbs & spices
- **Hot & Sour** 355
rich tangy spicy brothly thick soup with tender chicken pieces & egg
- **Sweet Corn** 355
subtly salty chicken consomme infused with sweet corn kernels & eggs

Chaat Chatkara

- **Green Salad** 245
composed of fresh sliced cucumber onion carrot & tomatoes
- **Kachumbar Salad** 275
dices of carrot, cucumber, onion and tomatoes tossed with red chillies, lime juice and chat masala
- **Bhalla Papadi** 315
soft bhallas made from urad and moong dal are combined with crunchy papdi and topped with sweet & tangy curd, mint chutney & tamarind
- **Palak Patta Chat** 315
crispy fried spinach served on a bed of sweet potato chokha and topped with sweet curd, mint and tamarind chutneys
- **Samosa Golmaal** 345
combination of samosa & spicy white muller with toppings of sweet curd, chutneys and spices
- **Chicken Tikka Chaat** 525
tandoori roasted chicken tikka cubes tossed with onion tomato and spices
- **Chowk Ki Bharwan Tikki** 545
golden fried potato patty served with sweet curd and chutneys

Vegetarian Starter

■ Dahi Ke Kebab	625
<i>Deep fried yoghurt croquettes, creamy on the inside and crunchy outside served with sauces</i>	
■ Hara Bhara Kebab	625
<i>Shallow fried veg kebab made of green peas & Spinach, stuffed with cheese</i>	
■ Masala Soya Chaap	625
<i>A fusion of Bold spices & juicy textures, straight from the tandoor</i>	
■ Soya Malai Chaap	625
<i>Soya chaap marinated with cream & cheese, grilled in tandoor</i>	
■ Kumbh Pudina Tikka	625
<i>Handpicked mushrooms stuffed with cottage cheese & marinated with yogurt, flavoured with mint</i>	
■ Veg Galouti	645
<i>Shallow fried kebab made with sponge guard , yum & chana dal flavoured with indian spices and smoked with clove</i>	
■ Teen Mirchi Ka Paneer Tikka	645
<i>Paneer with red tandoori marination along with bell peppers roasted in clay oven</i>	
■ Malai Paneer Tikka	645
<i>Creamy Paneer Tikka made using cream, cashew nut & Cheese</i>	
■ "Bhatti" Ka Paneer	645
<i>Bhatti spices marinated cottage cheese, tandoor roasted</i>	
■ Multani Paneer Tikka	645
<i>Malai paneer marinated with multani spices and stuffed with minty cheese</i>	
■ Malai Broccoli	645
<i>Malai & cashewnut marinated broccoli roasted in tandoor</i>	
■ Kashmiri Morels	945
<i>Tandoori gucchi stuffed with cheese and marinated with blend of yogurt spices and herbs</i>	
■ Veg Platter	1325
<i>Selection of our chef special signature kebabs</i>	

Non Vegetarian Starter

 Chicken Tikka	745
<i>boneless chicken with mustard oil spiced yogurt marinade roasted in tandoor</i>	
 Murgh Malai Tikka	745
<i>tender pieces of boneless chicken marinated with cream & cheese roasted in tandoor</i>	
 Burnt Garlic Tikka	745
<i>burnt garlic flavoured creamy chicken tikka roasted in tandoor</i>	
 Fharid Tikka	745
<i>chicken morsels marinated with multani spices mix & coated with egg roast in tandoor</i>	
 Mahi Tikka	745
<i>river sole cubes in a tangy marinade of yoghurt, lemon juice, spices & grilled</i>	
 Amritsari Machhi	745
<i>lightly battered fried river sole strips seasoned with indian spices</i>	
 Murgh Reshmi Seekh	745
<i>soft juicy and delicious kebab made with minced chicken</i>	
 Bhati Da Murg Pindwala	825
<i>with bone chicken marinated with chef special bhatti masala and grilled to perfection</i>	
 Bhuna Murga	825
<i>classic with bone tandoori chicken with red marination</i>	
 Mutton Seekh Kebab	825
<i>kebabs made from minced mutton slathered in a bowl of spices & roast to perfection</i>	
 Mutton Galouti Kebab	855
<i>mouth melting delicacy made of minced lamb marinated in a host of spices & smoked with clove</i>	
 Tandoori Pomfret	855
<i>juicy and tender pomfret marinated with yogurt & spices</i>	

Non Vegetarian Starter

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|  Mutton Buraa
<i>on the bone mutton marinated, skewered and charred in the tandoor</i> | 955 |
|  Jheenga Phuljhari
<i>yellow chilli & yogurt marinated prawns served with chopped bellpepers</i> | 1025 |
|  Hari Mirch Ka Tandoori Jheenga
<i>green chilli and yoghurt marinated prawns tandoor roasted</i> | 1025 |
|  Legacy Tandoori Chaap
<i>succulent, aromatic & flavourful tandoori lamb chops with spicy tandoori marinade, braised & baked untill tender</i> | 1095 |
|  Lol Tikki
<i>patties made with 6 hour slow cooked leg of lamb, very slightly crumbed- coated and fried</i> | 1095 |
|  Non Veg Platter
<i>selection of our signature kebab</i> | 1525 |
|  Raan Mip
<i>slow cooked lamb marinated with indian spices served with paratha</i> | 1545 |

Vegetarian Main Course



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| ■ Heeng Jeera Aloo | 625 |
| <i>boiled potatoes tossed with jeera heeng & other indian spices</i> | |
| ■ Achari Gobi | 625 |
| <i>cauliflower cooked with tomato gravy flavoured with homemade pickle</i> | |
| ■ Dal Tadka | 625 |
| <i>combination of boiled lentils tempered with onion tomato and spices</i> | |
| ■ Dal Ma Rajma | 645 |
| <i>slow cooked black lentils and kidney beans in a rich, creamy masala, bursting with flavours</i> | |
| ■ Pindi Choley | 725 |
| <i>chick peas tempered with a large assortment of spice powders</i> | |
| ■ Sarso Ka Saag | 725 |
| <i>the authentic punjabi saag preparation</i> | |
| ■ Mili Juli Subziyan | 725 |
| <i>assorted fresh vegetables tossed with garlic, onion & tomato gravy</i> | |
| ■ Paneer Khat-pat | 745 |
| <i>paneer & bell peppers cooked in a warming flavorful spicy masala</i> | |
| ■ Paneer Lababdar | 745 |
| <i>cottage cheese with velvety creamy cashew based onion tomato gravy</i> | |

Vegetarian Main Course

- **Palak Paneer** 745
paneer in a smooth creamy and delicious spinach gravy with hint of garlic
- **Paneer Makhani** 745
cottage cheese cubes in silky rich makhani gravy
- **Malai Kofta** 745
cottage cheese dumplings stuffed with dry fruits and cooked in a creamy cashew based gravy
- **Bhindi Masala** 745
okra tossed with onion tomato & indian spices
- **Kumbh Hara Pyaz** 745
mushroom & green onion in rich onion & tomato gravy with an array of delicate spices
- **Tawa Soya Chaap** 745
tender tawa served soya chaap a rich flavourful gravy packed spices
- **Soya Rara** 745
delicious soya chunks in minced soya gravy
- **Dal Mip** 745
classic dal makhni - urad black whole and kidney beans are slow cooked with spices, butter & cream

Non Veg Main Course

 Pind Di Aloo Anda Curry	645
<i>classic egg & potato curry simmered in aromatic spices for a rich, satisfying flavour</i>	
 Murgh Tikka Lababdar	855
<i>boneless tandoor roasted chicken tikka with velvety creamy cashew based onion tomato gravy</i>	
 B.C.	855
<i>classic butter chicken- "the king of curries"</i>	
 Matka Chicken	855
<i>chicken slow cooked in a clay pot with aromatic spices for a smoky, earthy flavour</i>	
 Amritsari Kukkad Masala	855
<i>this dish typically features marinated chicken cooked with a rich, flavorful spice mix & often includes ingredients like tomatoes, onions, ginger, garlic & a variety of aromatic spices</i>	
 Kadhai Kukkad	855
<i>kadhai chicken - all time favourite</i>	
 Murg Ki Khas Kaliya	855
<i>chicken drumsticks cooked in a hot and fragrant curry with ground spices, onion & tomatoes</i>	
 F.C.	855
<i>punjabi style fish curry</i>	
 Luxury B.C.	875
<i>lip smacking version of butter chicken made with shredded chicken, best goan cashews, butter & fresh dairy cream in a chunky tomato gravy.</i>	
 Mip Nihari	875
<i>slow cooked mutton stew with bone mutton pieces in a smooth brown onion gravy</i>	
 Kadhai Jheenga	875
<i>robust prawn curry tossed with peppers in onion tomato masala</i>	
 Mutton Rogan Josh	895
<i>aromatic mutton curry with the flavour of kashmiri red chillies and ground spices</i>	
 Nalli Hard Kaur	955
<i>slow braised lamb shank in a deliciously smooth gravy</i>	
 Rara Meat	955
<i>unique combination of mutton and keema gravy</i>	

Please advise should you be allergic to any ingredients (s)  vegetarian  non- vegetarian
all prices in Indian rupees, excluding applicable government taxes.

Non Veg Main Course

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| <div> <div></div> <div>Highway Ghost</div> <div>boneless mutton in msp special thick mutton gravy</div> </div> | 955 |
| <div> <div></div> <div>Prawn Curry</div> <div>a flavorful and spicy dish made with succulent prawns simmered in a rich tomato and onion gravy, infused with aromatic spices and fresh herbs</div> </div> | 955 |

Chinjabi

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| <div> <div></div> <div>Chinjabi Veg Salt & Pepper</div> <div>crunchy, spiced veggies tossed with peppery perfection!</div> </div> | 575 |
| <div> <div></div> <div>Fried Rice Veg</div> <div>steamed rice and vegetables stir fried with soy sauce, aromatics and spices</div> </div> | 585 |
| <div> <div></div> <div>Noodles Veg</div> <div>noodles tossed with garlic, ginger, chopped vegetables, soy sauce, chilli sauce & ketchup</div> </div> | 585 |
| <div> <div></div> <div>Chatpatai Bhutey</div> <div>deep fried corn kernels tossed in spices and sauces</div> </div> | 585 |
| <div> <div></div> <div>Honey Mirch Potato</div> <div>crispy fried potatoes tossed with honey & chilli sauces topped with sesame seeds</div> </div> | 585 |
| <div> <div></div> <div>Fried Rice Non Veg</div> <div>blend of colorful & crunchy vegetables, rice, chicken, egg, soysauce & green onion</div> </div> | 615 |
| <div> <div></div> <div>Noodles Non Veg</div> <div>noodles tossed with chicken, egg, aromatics & spices</div> </div> | 615 |
| <div> <div></div> <div>Chinjabi Mushroom</div> <div>spicy & tangy stir fried mushrooms tossed in a flavourful chilli sauce, perfect for a kick!</div> </div> | 615 |
| <div> <div></div> <div>Chinjabi Paneer</div> <div>crispy cottage cheese cubes, assorted peppers and spring onions</div> </div> | 645 |
| <div> <div></div> <div>Chinjabi Chicken</div> <div>sweet spicy & slightly sour appetizer made with chicken, bell peppers, garlic, chilli sauce & soya sauce</div> </div> | 695 |
| <div> <div></div> <div>Kung Pao Chicken</div> <div>tangy and nutty stir fried chicken with a sichuan kick</div> </div> | 695 |
| <div> <div></div> <div>Chinjabi Lollypop</div> <div>batter fried chicken wings tossed with hot garlic sauce</div> </div> | 745 |
| <div> <div></div> <div>Chinjabi Prawn Fry</div> <div>golden fried prawns and bell peppers tossed in sweet, tangy and spicy gravy</div> </div> | 955 |

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Sides

■ Masala Papad	225
■ Raita (Pineapple/Boondi/Mix/Aloo/Bhurrani)	255

Rice Preparations

■ Steamed Rice <i>long grain steamed basmati rice</i>	345
■ Jeera Rice <i>boiled rice tossed with cumin & fresh coriander</i>	375
■ Veg Pulao <i>assorted fresh vegetables tossed with rice</i>	425
■ Peas Pulao <i>green peas tossed with rice</i>	425
■ Biryani Veg <i>dum biryani made with rice, vegetables, brown onion and fresh mint</i>	695
■ Biryani Chicken <i>layers of marinated chicken and fragrant rice, dum cooked with brown onion, spices, herbs</i>	855
■ Biryani Mutton <i>beautifully spiced and fragrant layers of biryani rice centered with juicy, tender mutton</i>	955
■ Gucchi Pulao <i>gucchi mushrooms dum cooked with rice, whole spices, desi ghee and saffron</i>	955