

SARDIYON DA SWAAD

WINTER MENU



445/-

SINGHADE & SHAKARKANDI KI CHAAT

Crispy sakarkand tossed in tangy tamarind chutney, layered with creamy curd, coriander chutney, and topped with singhade ki kachri and crunchy Potato sallu — a true Karigari -style chaat with chatkara in every bite!

SAAG MURGH

Tender chicken slow cooked in traditional Punjabi saag with sarso ka saag, Palak and bathua, finished with white butter and burn garlic tempering.

695/-



725/-

AMRITSARI PAYA SHORBA WITH KHAMEERI NAAN

Heartwarming quintessential soup for winters, dip it and slurp it.

KALI GAAJAR KA HALWA WITH PANJIRI

Our classic dessert for winters...

425/-



445/-

AKHIROT & ANJEER KA HALWA

A luscious blend of figs and walnuts slow-cooked into a rich halwa, elegantly garnished with a golden saffron-poached pear, caramelized walnuts, and delicate anjeer chips for a perfect crunch.



NON-VEGETARIAN

- **CHINGRI MALAI CURRY** RS-725/-
Inspired from Bengal, prawns cooked in coconut milk with kasundi mustard and chillies
- **SOLE FISH TIKKA MASALA** RS-725/-
When in Delhi spice it up, tandoori fish tikka, tossed in ginger tomato gravy
- **GOAN SOLE FISH CURRY** RS-725/-
Fish simmered in coconut chilli gravy with kokum, served with steamed rice
- **BUTTER CHICKEN** RS-575/-
Delhites swear by it, all seasons favourite
- 👉 **LEMON GRASS BUTTER CHICKEN** RS-575/-
Chef Harpal's invention of melt in mouth chicken simmered in lemon grass flavoured cashewnut gravy, a perfect Royal treat
- **DUM KA MURGH HYDERABADI** RS-575/-
Slow cooked chicken in its own flavoured served in served in pot, dum style
- 👉 **AMBALE WALA TARIWALA MURGH** RS-575/-
The famous Chicken curry on the highway of Ambala, spicy and slurrpy to the last bite, would leave you wanting for more
- **CHICKEN TIKKA KHURCHAN** RS-575/-
Chicken juliennes cooked together with juliennes of onion, tomato and capsicum in spicy onion tomato gravy
- **SAAG MURGH** RS-595/-
Chicken simmered in palak sarson gravy, Oye Punjabi

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.

		
	Tandoori Achari Mushrooms <i>Succulent mushrooms marinated in a spicy pickling spice blend, yogurt, and lemon juice, roasted to perfection in a traditional clay oven.</i>	475/-
	Loaded Cheesy French Fries <i>Crispy French fries with yummylicious cheese sauce</i>	345/-
		

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.

Milk Shakes

Strawberry	345/-
Coconut Almond 👍	345/-
Kitkat	345/-
Chocolate Oreo	345/-
Blue Berry	345/-

Ice Tea

Kashmiri Kahwa Ice Tea	325/-
Classic Lemon Ice Tea	325/-
Peach Ice Tea	325/-
Cranberry Masala 👍 Ice Tea	325/-

Hot Beverages

Shaadi Wali Coffee	145/-
Green Tea	145/-
Jasmine Tea	145/-
Cutting Chai (Gud/Chini)	95/-
Kadak Chai (Gud/Chini)	145/-
Hajmola Chai 👍	145/-
Kahwa	225/-

Quenchers

Red bull	275/-
Aerated Beverages	165/-
Diet coke	185/-
Fresh Lime Soda	195/-
Mineral water	MRP
Juices	175/-
Gingerale	145/-
Tonic Water	145/-

CHEF'S SIGNATURES 👍

GOVT. TAXES AS APPLICABLE.

Asian Chicken Tikka ▲

595/-

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 🍲 ▲

695/-

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

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

475/-

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

Dal Palak Methi Tadka

475/-

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

Karigar ki Dal Makhani

495/-

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

Hing Jeera Lasooni Toor Tadka

475/-

Yellow lentil tempered with garlic, hing and dried red chilli

Moong Dal Methi Palak

475/-

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

Lemon Mint

225/-

Virgin Mojito

295/-

Lemon with refreshing mint & fizz (ask the flavors)

Blue Berry Blossom

295/-

The Pink Head

325/-

Cranberry & Litchi

Banarasi Paan

295/-

Paan Karigari

Chatkara Amrud 👍

325/-

Guava with Indian Spices & Herbs

Classic Cold Coffee

325/-

KARIGARI SIGNATURE MOCKTAILS

Cucumber Lemonade 👍

375/-

Fresh Cucumber Greated & Essence In Rosemary | Honey Syrup Lime

Wedge Orange Wedge

Lemongrass & Jasmine Infused

375/-

Jasmine Tea Infused Lemongrass With Litchi Juice

Yuzu & Kaffir Lime Spritzer

375/-

Orange Juice Infused In Kafir Lime Leave | Yuzu Puree Lime Juice Top

Up Soda

Karigari Roof Top Illusion 👍

375/-

Fresh honeydew melon with fresh pineapple mudled | Orange juice and

pineapple juice | Touch of lime juice

Orange Cran Ging

375/-

Fresh Ginger Mudled With Homemade Cranberry Syrup | Orange Juice |

Top Up Ginger Ale

CHEF'S SIGNATURES 👍

GOVT. TAXES AS APPLICABLE.

BIRYANI/RICE

No Maida Soya Chaap Biryani

595/-

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

Subz Biryani 🍴

595/-

Traditional Vegetable hyderabadi biryani, served with salan

Paneer Butter Masala Biryani

595/-

Paneer and aromatic basmati rice cooked in dum

Kathal Ki Biryani (Seasonal)

625/-

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

Murgh Biryani 🍴

645/-

The essential one bowl meal of every Indian

Pakki Hyderabad Gosht Biryani 🍴

695/-

Traditional Hyderabadi 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

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

MOO MITHAA KARLOJI

(Desserts)

Mirchaan wala Halwa

325/-

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

345/-

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

Tukda E Jam

325/-

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

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 Loshun Masala and Lip-Smacking cheese sauce..

Pav Bhaji Fondue

395/-

Mumbai Special pav bhaji thali with pav, onions and onion with a callop 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, aas Banaras ki Galiyon se Chaat walaan ki Karigiri aap ke table tak

Crispy Palak Patta Chaat

345/-

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

Chit Karare...(Seasonal)

345/-

Sao mile ke hazaar mile, decide aap karaji mirchi kitni chahiye My travel journey to my Nankay (Nani's house) at Channar near Patti, our chat stop was a must outside Patti Station, the Chat wala would ask my Dad, bhaijan, hazzadar 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 "ch"ies 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

VAISHNOOO/VEGETARIAN

Gaapaaan 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

525/-

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

Andhra Dragon Paneer

525/-

Everyone's favourite from the land of chillies

Subz Akhrot ki Galouti

495/-

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

475/-

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

SHURUU KARO JI

(House Special Beverages/Mocktails..)

Bela Chameli Sharbat 🍷 275/-
Historically this was the most loved perfumed drink loved by the Maharaj of Bikaner

Shogum Shuda 🍷 295/-
Fresh Coconut water, essence of white Gulab, lemon and fresh coconut cream, refreshing to the last sip...

Safed Gulab Mojito 🍷 295/-
Pesh e khidmat hai sabi Raniyon ke liye, hamarey dil se

Kadak Pudina Mirch di Lassi 275/-
Aha oh ho mazaa aagaya

Adrak Nimboo da Batta 245/-
Swad Jo rahe yaad

Mango Lassi 245/-
Hmmmmmm Mango, just delicious

Blue Berry Matcha Lassi 285/-
Goodness of blue berries and bluepea matcha with yoghurt, house specialty

Aam Panna Banta 245/-
Aam panna lemon leaf orange

Orange Passion Banta 245/-
Combination of orange & passion fruit with Indian masala

Kokum Banta 🍷 245/-
Kokum with refreshing Indian Masala

Meerut Wali Shikanji 245/-
Thand pe gayee ji

Masala Cola 225/-
Nani yaad aa jayegee

CHEF'S SIGNATURES 🍷

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 cooked 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.

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

595/-

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

625/-

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.

VAISHNOO KHAANE DA MAJA LAOJI

Vegetarian Curries / Tawa / Stir fry

Paneer Highway Butter Masala 525/-

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  525/-

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

Paneer Nazakat  525/-

Paneer stuffed with tempered spinach, simmered in tomato onion gravy

Paneer Khurchan  525/-

Tawa cooked paneer, onions, tomato in gingery tomato masala

Nizamatkhani Bharwan Aloo 495/-

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

Kadhai Mushroom Harra Pyaza 495/-

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

Achari Subziyoon ka khorma 495/-

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

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 🍴

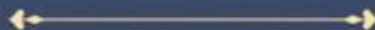
475/-

*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/-

Ekdum mazedar 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

SARDIYON DA SWAAD

WINTER MENU



SHALGAM KALI GAAJAR KA SAAG WITH BHATUA METHI PARATHA

The perfect thali served with gud, mooli and achar ab kya hai vichar..

SILBATTE KI PAHADI DAL

Roasted Lentil & Bean Medley, and chickpeas tossed with fresh tomatoes and onions, finished with an aromatic tempering of zakhia seeds for a nutty, earthy flavor.



SARSON KA SAAG WITH MASALA MAKAI PARATHA

You cannot miss this in my restaurant, the ageless delicacy served our style..



METHI BATHUA PARATHA

Home style with memories from my mother's kitchen..



MULLED WINE

A warm winter classic of red wine and brandy infused with cinnamon, cloves, star anise, and orange — comforting, spiced, and perfectly cozy.

