

Indian

SOUP

GREEN IMMUNE BOOSTING SOUP

Fine Blended Soup with Baby Spinach, French Beans served with our signature Masala Bread

160

SAFFRON VEGETABLE SOUP

True saffron soup made from farm fresh vegetable with Saffron Tarka served with Masala bread

190

ROAST TOMATO AND WALNUT SOUP

Authentic British style Tomato Soup with Omega-3 Walnut kernels served with our special bread

190

SWEET CORN VEGETABLE SOUP

One of the old famous Soup Recipe of sweet-corn with vegetables

160

STARTERS

MASALA VEGETABLE BHAJIYA (12 PIECES)

Chickpeas flour pakora made with Onion rings, Hand Peeled Potato, Cauliflower and Cottage Cheese served with Mint chutney

160

HARA BHARA KABAB (6 PIECES)

Authentic Hara Bhara Kabab Made with Green Vegetables served with min chutney

290

PANEER TIKKA RED RAJASTHANI (6 PIECES)

Our Paneer Tikka made with malai paneer & Mathania Mirchi Jodhpur, Served with our special Mint Chutney order now

320

PANEER SEEKH KABAB (6 PIECES)

Malai Paneer Seekh kabab made with Cheese cooked in Tandoor

320

VEG SEEK KABAB (6 PIECES)

Vegetables minced and made Seekh Kabab 15 min Cooked in Tandoor order now

280

ALOO BONDA (2 PIECES)

Our special preparation Potato stuffed and deep fried served with Green mint sauce

180

PANEER MALAI TIKKA (6 PIECES)

A kunba delight with moderate spices Paneer Tikka Tandoori Try Now

320

DAHI KABAB (6 PIECES)

Kabab made with Curd & Chickpeas, Indian spices and served with chutney

320

SOYA CHAAP - MALAI / MASALA (6 PIECES)

Our special Tandoori Soya Chaap platter Served with fresh Coriander Mint Chutney

320 / 280

TANDOORI STUFFED ALOO (6 PIECES)

A kunba Tandoor preparation made with stuffed potatoes with dry fruits and served with Kunba special recipe chutney

280

Indian

MAIN COURSE

PANEER LABABDAAR	-----	380
<i>Fresh Malai Paneer cooked in Makhani sauce with fresh Indian spices order now</i>		
LAHORI KADAI PANEER	-----	380
<i>Special Paneer Dish recipe from Lahor & Masala from Punjab</i>		
PANEER DO PYAZA	-----	360
<i>Special Paneer and Onion sabji with fresh Masala & Ghee Tarka</i>		
BHATI KA PANEER MASALA	-----	360
<i>A popular Amritsari delight of Paneer and Kala Masala</i>		
ALOO DUM BANARSI	-----	320
<i>Our Special Dum Banarasi sabji made with Our Grand father recipe from Banaras</i>		
DUM ALOO KASHMIRI	-----	320
<i>fresh Subji made from Aloo cook Like chefs from Kashmiri</i>		
SUBZ KHADA MASALA - HANDI	-----	320
<i>Made with fresh Seasonal Vegetable with Sabut Masala and Served hot in Handi</i>		
VEG KOFTA	-----	275
<i>Our Special Vegetable Kofta made with Paneer, Potatoes and Cashew Nuts</i>		
PATIALA KOFTA	-----	320
<i>Papad Fried & Roll with thick Gravy Paneer grated</i>		
KURKURI BHINDI	-----	275
<i>Bhindi Waped in Besan and fried</i>		
STUFFED CAPSICUM	-----	320
<i>fresh Capsicum stuffed with Aloo, Paneer & Dry Fruits cooked with Mild Curry and served</i>		
ASK OUR CHEF WHAT IS SPECIAL FOR THE DAY	-----	320
<i>Fresh Seasonal Veg cooked fresh with Herbs</i>		

FRAGRANCE OF RICE

STEAM RICE	-----	160
<i>Boiled Dehradun Basmati Rice Portion</i>		
JEERA RICE	-----	175
<i>Dehradun Basmati Cooked with Jeera Ka Tadka & Ghee</i>		
PEAS PULAO	-----	200
<i>Rice cooked with fresh Ranikhet Peas</i>		
VEG PULAO	-----	275
<i>Rice cooked with fresh vegetables and prepared in home style with Herbs</i>		

Indian

BREADS FROM TANDOOR

TANDOORI ROTI	-----	30
BUTTER TANDOORI ROTI	-----	35
LACHHA PARANTHA	-----	55
ALOO PARATHA TANDOORI	-----	60
MIRCHI PARANTHA	-----	60
PLAIN NAAN	-----	55
BUTTER NAAN	-----	65
GARLIC NAAN	-----	95
TAWA ROTI	-----	25
MAKKA ROTI	-----	40
BAJRA ROTI	-----	35
BREAD BASKET	-----	150
<i>Kunba basket to complete your meal with one Roti, one Lachha Parantha, one Garlic Naan</i>		

KULCHA

ONION KULCHA	-----	95
<i>Kunba special Onion Kulcha with masala cooked in tandoor</i>		
PANEER KULCHA	-----	135
<i>Kunba special Tandoori Paneer Kulcha</i>		
VEG STUFF KULCHA	-----	125
<i>Kadai roast Vegetable stuffed Kulcha cooked in Tandoor</i>		

SALAD & CHUTNEY

RAJASTHANI KHATTA MEETHA SALAD	-----	120
<i>Vegetables, Nuts, Tamarind , Green chilli, Coconut and Spicy salad</i>		
DOUBLE TADKA GARLIC CHUTNEY	-----	150
<i>Try our special chutney with true Rajasthani flavour & highly spicy</i>		
RAJASTHANI KICHA PAPAD MASALA	-----	60
<i>Fried Rice Papad With Kunba Special Masala</i>		

नवाबों के शहर से KUNBA BIRYANI

DOON BIRYANI

Doon Basmati Rice & Fresh Vegetables, Saffron cook together and served with Masala Gravy & Garlic Yoghurt

360

VEGETABLE DUM BIRYANI

Spicy Vegetables & Rice cooked together and Served with Masala gravy and Garlic Yoghurt

360

PANEER DUM BIRYANI

A traditional preparation with Rice and Paneer Vegetables DUM cooked together as a biryani and serve with Raita

380

HYDERABADI DUM BIRYANI

An old age recipe from Hyderabad with original Basmati Rice with lots of fresh vegetables and DUM cooked to serve with garlic yoghurt

380

HYDERABADI PANEER TIKKA BIRYANI

Kunba Special Biryani prepared with Paneer Tikka and Vegetable served with garlic Yoghurt

380

LUCKNOWI VEGETARIAN BIRYANI

Kunba special preparation with aromatic Vegetables, Paneer, Cooked with Dry Fruits and served with Masala Gravy and Garlic Yoghurt

380

SWEET SOUR VEGETABLE IMLY BIRYANI

Fresh Imli & Vegetable cooked together with Basmati Rice and served with Masala yoghurt

360

ENGLISH VEGETABLE BIRYANI

Exotic English Vegetables cooked with Dehradun Basmati and Indian spices and Condiments served with Sweet and Sour Chutney

475

BUTTER NAAN BIRYANI

Delight from DOON PALACE of BIRYANI prepared with Tandoori Butter Naan & Doon Basmati Rice Cooked with Onions, Tomatoes, Vegetables and Indian Herbs and served with Garlic yoghurt

380

KUNBA METHALAL HALWAI

HALWA OF THE DAY	-----	160
<i>Ask for Fresh Halwa Of the day</i>		
GULAB JAMUN	-----	120
<i>Fresh Gulab Jamun served hot</i>		
KESRI RABRI GULAB JAMUN	-----	180
<i>Special preparation of Kunba special Lacha Rabri with dash of Saffron served with super hot Gulab Jamun</i>		

CHINESE

PANEER CHILLI	-----	240
<i>Schezwan spicy Chilli Paneer with Onions, Capsicum, Tomato & Cabbage</i>		
POTATO CHILLI	-----	180
<i>Kunba special preparation with Potato in Chinese Masala</i>		
MUSHROOM CHILLI	-----	220
<i>Fresh Mushroom deep fried & sauté in Hot Garlic Sauce</i>		
BABY CORN CHILLI	-----	180
<i>Crispy Baby Corn with sweet Chilli Sauce</i>		
CRUNCHY CORN	-----	170
<i>Fried and Saute Corn Chilli</i>		
VEG MANCHURIAN	-----	220
<i>Vegetable pokora cooked in best Manchurian sauce and served</i>		
VEG FRIED RICE	-----	180
<i>Chinese Basmati combination</i>		
VEGETABLE SPRING ROLL (6 PIECES)	-----	220
<i>Veg Spring Rolls with hot spicy Dip</i>		
VEG NOODLES	-----	180
<i>Vegetable and Noodles cooked together till ready with perfection</i>		



पधारे सा RAJASTHAN

UDAIPUR MAHARANA DELIGHT

Special Subji made from Udaipur Papad, Kishmish & Palak with Tomato Butter Curry

320

MARWARI PANEER METHI MALAI MATAR

Special Subji made from Rajasthan Methi with Cottage Cheese cooked in white Gravy taste little sweet

420

JODHPUR SPECIAL GATTA CURRY

Chickpeas Dumpling "Gatta" cooked in Yoghurt, Cashew Nuts with Melon seed gravy

280

VEER MAHARANA KER SANGRI

Wild beans & berries Special dish from the state of Rajasthan

420

JAIPURI ALOO-PYAZ KI SABZI

Baby Onion and Potato cooked in Garlic, Desi Ghee and kunba special fresh masala

220

RAJASTHANI GOVIND GATTA

Stuffed Chickpeas dumpling served with mild Khatti Meethi gravy

220

METHI SPRING ONION

Methi cooked with spring onions with thick gravy

220

MARWARI KADI PAKODA

Spiced curd based sauce and is thickened with gram flour (besan)

220

SEV TAMATER KI SUBZI

Sabji is made using juicy tomatoes, desi masalas, and served with heaps of besan sev

280

राजस्थान Royal Delight

(All Thali's Prepared in Pure Desi Ghee)

KUNBA RAJ BHOG THALI

Ker Sangri Subzi, Gatta Curry, Papad Ki Subzi, Methi Onion Subzi, Bajra & Makka Roti, Roasted Bati, 2 Type Of Churma, Lehsun Chatni, Mirchi ke Tapore, Papad, Salad, Kakdi Raita.

1250

ROYAL RAJASTHANI THALI

Kaju Paneer Sabji, Kadi Pakoda, Bajre Ki Roti, 3 types of Churma, Dal Tadka, Roasted Bati, Achar, Papad, Salad & Butter Milk.

680

RAJASTHANI SPECIAL VEGETABLE THALI

Jodhpuri Gatta Curry, Methi Onion Subzi, Ker Sangri ki sabji, Rajasthani Makke & Bajre Ki Roti, Achar Chatni Papad, Butter Milk & Churma.

680

ROYAL DAL BATI CHURMA THALI

2 Types of Rajasthani Bati, 2 types of Churma, Special Dal Tadka, Salad, Jaggery and Desi Ghee, Lahsun ki Chatni, Buttermilk, Achar Papad & Salad

580

DAL BATI CHURMA THALI

2 Desi Ghee Bati, One Churma, Dal, Salad, & Chatani

325