

# FOOD MENU





### WORDS FROM THE FOUNDERS

Experience the finest in family fine dining at QUA (QUEST FOR UNIQUE AUTHENTICITY) Nestled in the heart of Dehradun. Our culinary bar offers an exquisite blend of flavors and ambience, perfect for cherished moments with loved ones. Savor our expertly crafted menu, featuring dishes that showcase the rich flavors of India and beyond.

Indulge in our exceptional service and warm hospitality, making every occasion unforgettable. Create lasting memories with your family and friends at QUA, where every bite is a delight.

## SOUPS

- CREAM OF TOMATO
   Fresh tomatoes, garlic and whole spices simmered in a flavoured broth served with croutons
- GAITH SOUP (SEASONAL)

  Native dal of Uttarakhand
  simmered with local spices and herbs
- HOT 'N' SOUR SOUP
   Soy based spicy soup with black vinegar
- SWEET CORN SOUP

  Age old classic, American Corn kernels simmered in a flavoured broth

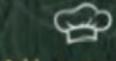
  199 | 249
- MANCHOW SOUP

  Flavoured with burnt garlic, white pepper and coriander



# INDIAN STARTERS

		PANEER AJWAINI TIKKA  Malai paneer marinated with carom seeds, yellow chilli, fresh herbs and spices	499
		PANEER MALAI TIKKA Our version of malai tikka, served with molten cheese sauce	499
QUA		VILAYATI PANEER TIKKA Spicy Paneer chunks stuffed with tangy jalapeno, cheese and charred in tandoor for a smoky taste	499
		HARA BHARA KEBAB  Deep fried kebabs made with farm fresh vegetables, paneer, and hand pounded spices	479
QUA		ROYAL PAHADI KABAB Chunky vegetable patty stuffed with native dry fruits and spices	499
		BHINDI POPCORN  Crunchy bhindi tossed with international herbs	399
	•	DAHI KE KEBAB Shallow fry patties of hung curd mixed with millet flour and roasted spices	529
		MALAI SOYA CHAAP Succulent soya chaap marinated with cashew 'n' cheese	499
		ANGARI SOYA CHAAP Succulent soya chaap marinated with smoked chillies, garlic and spices	479



CHEFS RECOMMENDATIONS . VEG . NON-VEG

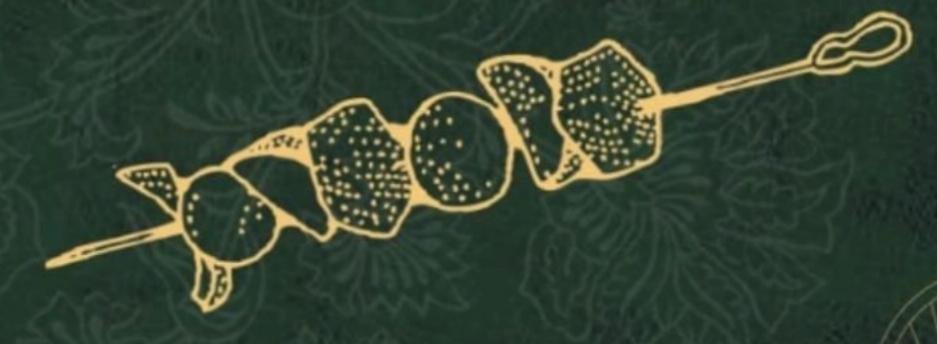


			MAL
	CHEDDAR MALAI BROCCOLI Charred broccoli topped with aged cheddar cheese	599	
	TANDOORI ALOO CHAAT Spiced baby potatoes flashed in tandoor topped with imly chutney and served with crisps	399	
	TANDOORI STUFFED MUSHROOM  Button mushrooms stuffed with garlic, chillies, cheese and fresh herbs, marinated in hung curd and roasted spices	499	
90	KATHAL KI BHEL Crispy fried kathal tossed with rice puffs, tamarind, mint chutney and fresh coriander	499	
	BENGALI BEETROOT CROQUETTE  Beetroot with mustard, saunf and grounded spices, crispy fried and served with homemade dip	499	
	PALAK PATTA CHAAT Crunchy spinach leaves layered with malai curd, imly chutney, pounded chilli and fresh herbs	449	
•	TANDOORI PINEAPPLE Tangy pineapple marinated with chilli and anardana	499	
	MUSHROOM GALAUTI  Melt in the mouth, pan grilled kebabs with brown garlic, cashews and whole spices served with ulta tawa parantha	529	
	PRINCE PLATTER (SERVES 2) Paneer tikka, Hara bhara kebab, Dahi ke kebab, Soya Chaap, Stuffed mushroom	899	
	MAHARAJA PLATTER (SERVES 4)  Paneer tikka, Hara bhara kebab, Dahi kebab, Soya chaap, Stuffed mushroom	1599	

CHEFS RECOMMENDATIONS VEG NON-VEG

	AFGANI MURGH Spring Chicken marinated with cashew, cheese, coriander and garlic	549
	TANDOORI MURGH Spring chicken marinated with smoked chilli, pounded spices and malt vinegar	549
	PERI PERI MURGH TANGRI Spicy chicken morsels charred in Tandoor for a smoky taste	599
	CHICKEN TIKKA- WITH DHUAN Chicken morsels marinated with smoked chilli, pounded spices and malt vinegar	629
	MALAI CHICKEN TIKKA - POUR MALAI SAUCE WITH SAUCE BOAT Chicken Morsels marinated with cashew 'n' cheese	629
QUA	SHARAB-E-KUKKAD Charred spring chicken with garlic, curd, red chilli and herbs, flambeed with dark rum	999
	PAHADI CHICKEN TIKKA Inspired by local native flavours using choicest herbs and spices, grilled to perfection in tandoor	629
	TANDOORI CHICKEN WINGS Smoked and spicy wings marinated with Rajasthani chilli, garlic and lemon	599
	CHICKEN SEEKH (LAVA CONCEPT) Hand pounded chicken minced with garlic, chillies, and herbs grilled in tandoor	629
	MUTTON SEEKH Grounded minced mutton mixed and flavoured with aromatic spices and herbs, skewered and cooked on a clay oven	699

	FISH TIKKA  River fish marinated in yellow mustard, garlic and spices-charred to perfection	699	
	STREET STYLE FISH PAKODA  Deep fried fish flavoured with ajwain, coriander and green chilli, finished with chaat masala	699	
	HIGHWAY CHICKEN PAKODA  Deep fried chicken flavoured with coriander, homely grounded spices and green chilli, finished with chaat masala	559	
QUA	RAAN-E-SHARABI Slow braised leg of lamb, finished in the tandoor flambe with dark rum	2999	
	PRINCE PLATTER (SERVES 2) Chicken Tikka, Malai Tikka, Chicken Seekh, Mutton Seekh and Fish Tikka	1299	
	MAHARAJA PLATTER (SERVES 4) Chicken Tikka, Malai Tikka, Chicken Seekh, Mutton Seekh and Fish Tikka	2499	
	MUTTON BURRAH  24 hour marinated lamb chops in garlic, smoked chilli and pounded spices	899	
	MUTTON GALAUTI Melt in the mouth pan grilled kebabs with brown garlic, cashews paste, and whole spices	899	



# ASIAN STARTERS

	CHILLI PANEER  Crispy fried paneer tossed with onions, peppers, and a soy chilli garlic sauce	499
	CRISPY LOTUS STEM Fried lotus stem tossed with hot 'n' sweet sauce along with onions & peppers	479
•	SRING ROLLS Spring vegetables tossed with garlic and soy, wrapped in a brittle covering	449
	HONEY CHILLY POTATO Crispy batons of potato tossed with hot 'n' sweet sauce along with onions & peppers	449
•	VEGETABLE MANCHURIAN Vegetable dumplings tossed with garlic, chilli and soy sauce	479
	VEGETABLE SALT 'N' PEPPER Assorted vegetables tossed with ground pepper, aromats and garlic	479
	TOGARASHI CRISPY CAULIFLOWER- TOSSED ON TABLE Florets of cauliflower tossed in a citrus and chilli sauce, dressed with spring onions	499
	CORN SALT 'N' PEPPER Crispy American corn tossed with ground pepper, aromats and garlic	479
•	SCHEZWAN PANEER  Crispy fried paneer tossed with onions, peppers and a fiery garlic sauce	499
•	GOLDEN FRIED BABY CORN Double fried baby corn served with a sweet chilli dip	449

	TOGARASHI CRISPY CHICKEN - TOSSED  ON TABLE  Crispy fried chicken, tossed in a citrus and chilli sauce, dressed with spring onions	599
	CHILLI CHICKEN  Crispy chicken tossed with onions, peppers, and a soy chilly garlic sauce	529
	HONEY CHILLI CHICKEN  Crispy chicken tossed with hot 'n' sweet sauce along with onions & peppers	549
	CHICKEN SALT 'N' PEPPER Crispy chicken tossed with ground pepper, aromats and garlic	529
	DRUMS OF HEAVEN  Pulled chicken winglets fried to perfection, tossed in a hot garlic sauce with garlic and chillies	599
	THAI BASIL FISH Crispy river fish tossed in a homemade chilli sauce, finished with Thai basil	699
	FISH OYSTER GARLIC River fish tossed with onions, garlic and soy oyster sauce	699

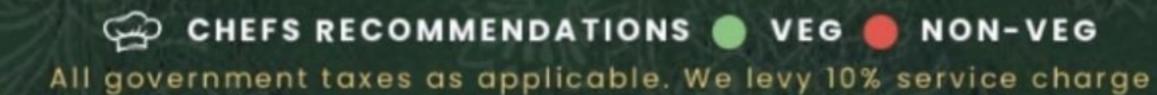
# MOMOS / WONTON

(All momos are prepared in house, fresh to order)

# VEG MOMOS Zucchini, carrot, cauliflower, beans, finely chopped onions and some home grounded spices CHICKEN MOMOS 100% chicken, no fillers used VEG WONTON Deep fried wonton stuffed with Zucchini, carrot, cauliflower, beans, finely chopped onions and some home grounded spices CHICKEN WONTON Deep fried wonton stuffed with 100% chicken, no

fillers used

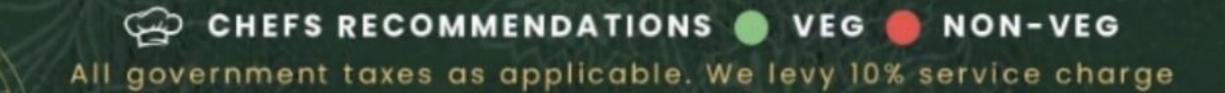




# MAIN COURSE

(INDIAN VEG)

	MARTABAN PANEER MAKHANI Paneer simmered in our velvety tomato gravy finished with butter and Kastoori methi	499
	PANEER CHANGEZI Inspired from Old Delhi, spicy tomato-based gravy with bold spices and charred paneer	529
	MAJOR SAAB KI PANEER BHURJEE Paneer cooked with ginger, green chilli, tomato, bell peppers, finished with butter and coriander	499
QUA	KADHAI PANEER Our best kept secret, smoky, spicy, and creamy all at the same time!!!	529
	PANEER TIKKA MASALA Charred paneer cubes tossed in a thick tawa masala with pounded spices and fresh herbs	529
	SOYA CHAAP MAKHANI Our velvety tomato gravy finished with butter and Kastoori methi	499
	ALOO KE GUTKE Smashed potatoes, tossed with Jakhia (A native Uttarakhand spice), garlic and onions, finished with touch of lemon	399
	TAWA MUSHROOM MASALA  Pan seared mushrooms with a tak-a-tak tomato masala, finished with homemade garam masala	499
	MIX VEGETABLE Seasonal vegetables tossed with tomato reduction and pounded spices	449
	DUM ALOO Baby potatoes tossed in a creamy, tangy and sweet	449

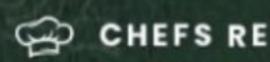


curry, topped with Kastoori methi and garam masala

	PANEER METHI MALAI Paneer simmered in a cashew based gravy with generous Kastoori methi and fresh cream	549
	MALAI KOFTA Fried dumplings of paneer stuffed with dry fruits in a rich and creamy mild gravy	549
	PINDI CHOLEY Influenced from Rawalpindi, choley cooked with ginger, anardana and garam masala	479
	ALOO GOBHI ADRAKI Cooked on dum with ginger, onions and tomatoes finished with aromats	449
QUA	DAL MAKHANI Slow cooked for 24 hours, finished with cream, butter and kastoori methi	599
	DAL TADKA Yellow dal served with a double tadka for a bold flavour	449
	SOYA RARA KEEMA Soya chaap cooked with soya mince having predominant flavours of garlic and tomatoes	499
	LAHORI DAL- With Condiments in Katori Yellow dal served with a set of condiments including fried garlic, fried onion, burnt chilli-jeera, lemon, fresh herbs and Desi ghee	499
	DAL PESHAWARI- WITH DHUAN  A true delicacy originated from dhaba's of Peshawar, black and yellow dal tempered twice for an explosion of rustic flavours	499
<b>1</b>	DAL CHAUNSA  Ghee roasted dal is coarsely crushed and simmered for 12 hours, flavoured with ginger, garlic and jakhia seeds (a native Uttarakhand spice)	499

# NON VEG MAIN COURSE

**BUTTER CHICKEN** 749 1299 Our velvety tomato gravy finished with butter and Kastoori methi BUTTER CHICKEN 899 A unique style of tomato gravy consisting of pulpy tomatoes with two textures, garlic and a touch of red chilli, Finished with butter CHICKEN CHANGEZI Inspired from Old Delhi, spicy tomato based gravy with bold spices and charred chicken **MURGH KORMA** 749 Perfect balance between brown onions, curd and cashews brings this korma to life, finished with homemade garam masala RARA MURGH PUNJABI 799 Chicken cooked with chicken mince having predominant flavours of garlic and tomatoes CHICKEN DHANIYA TARI WALA 1299 749 Homestyle chicken curry with onions and tomatoes, finished with loads of fresh coriander CHICKEN KALI MIRCH 749 Chicken cooked with cashewnut paste and finished with generous crushed black pepper



CHEFS RECOMMENDATIONS . VEG NON-VEG



HALF

FULL

HALF FULL

### KADHAI CHICKEN

749 1299

Our best kept secret, smoky, spicy and creamy all at the same time

### CHICKEN TIKKA MASALA

749

Charred chicken tikka, tossed in a thick tawa masala with pounded spices and fresh herbs

### **MUTTON ROGAN JOSH**

899

Curry cut lamb cooked with curd and Indian aromatic spices

### LAAL MAAS (Signature Dish From Rajasthan)

899

A spicy preparation of lamb in desi ghee with garlic and Rajasthani Mathania chilli

### HOME STYLE MUTTON CURRY

899

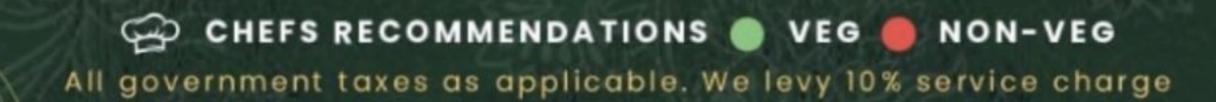
Slow braised lamb with garlic, onions, and freshly pounded garam masala



CHEFS RECOMMENDATIONS . VEG NON-VEG

# MAIN COURSE-ASIAN

CHILLI PANEER GRAVY Crispy fried paneer tossed with onions, peppers and a soy chilli garlic sauce	519
MANCHURIAN GRAVY Vegetable dumplings tossed with garlic, chilli and soy sauce	499
GARDEN VEGETABLE IN SPICY BASIL SAUCE That chilli peppers, light soy simmered with exotic vegetables finished with basil	499
SCHEZWAN STYLE VEGETABLE Seasonal vegetables tossed with onions, peppers, and a fiery garlic sauce	499
SCHEZWAN PANEER  Crunchy paneer tossed with onions, peppers, and a fiery garlic sauce	519
STIR FRIED ASIAN GREENS Chinese cabbage, bok choy, broccoli and mushroom toss with garlic in sesame oil	499
THAI CURRY (RED/GREEN)  Spicy curry simmered with lemongrass, fresh chilli and herbs, finished with coconut milk	549
MUSHROOM MANIA Assorted mushrooms tossed in a mushroom sauce with crushed black pepper	599
CHILLI CHICKEN  Crispy fried chicken tossed with onions, peppers, and a soy chilli garlic sauce	549



	SHREDDED CHICKEN IN BASIL Thai chilli peppers, light soy simmered with chicken morsels finished with thai basil	549
	KUNG PAO CHICKEN  Double fried chicken tossed with dry chilli, peanuts and black vinegar sauce	549
	SCHEZWAN CHICKEN  Crunchy chicken tossed with onions, peppers, and a fiery garlic sauce	549
	CHICKEN HOT GARLIC Fried chicken simmered in a spicy onion and garlic sauce	599
	CHICKEN THAI CURRY (RED/GREEN) Spicy curry simmered with lemongrass, fresh chilli and herbs, finished with coconut milk	599
	KHOWSUEY  Burmese noodle soup made of curried chicken with coconut milk served with a variety of condiments and dash of lemon juice	599
	CHILLI FISH Crispy fried fish tossed with onions, peppers, and a soy chilli garlic sauce	699
	FISH IN CHILLI BASIL Thai chilli peppers, light soy simmered with chicken morsels finished with basil	699
•	FISH THAI CURRY (RED/GREEN)  Spicy curry simmered with lemongrass, fresh chilli and herbs, finished with coconut milk	699



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# RICE / NODLES

	VEG   EGG   CHICKEN
• STEAMED RICE	279
CLASSIC FRIED RICE  Stir fried rice toss with freshly chopped vegetables seasoned with light soy sauce and vinegar	349 399 419
SPICY KOREAN FRIED RICE  Rice tossed in a spicy and savoury sauce	369 399 419
<ul> <li>HAKKA NOODLES         Stir fry noodles toss with light soy and dash of white pepper     </li> </ul>	369 399 419
CHILLI GARLIC NOODLES  Garlic noodles cooked with dry red chillies and red chilli sauce.	369 399 419
SCHEZWAN NOODLE     Noodles tossed in a spicy, sweet, hot and tangy sauce	369 399 419
PAN FRIED NOODLE  Crispy fried noodles serve with vegetables cooked in a savoury, spicy and super addicting soy sauce	599   649   699
PAD THAI NOODLES  Slippery noodles tossed in sweet -savoury sauce sprinkle of peanut and tang from lime	599 649 699
AMERICAN CHOPSUEY  Crispy noodles served with sweet and sour sauce	599 649 699

# BIRYANI & PULAO

### CHICKEN BIRYANI

599

Long grain basmati rice prepared on dum with whole spices, brown onions, fresh chilli and spiced chicken

### MUTTON DUM BIRYANI

799

Long grain basmati rice prepared on dum with whole spices, brown onions and overnight marinated lamb

499

Long grain basmati rice cooked with whole spices, fresh mint and seasonal vegetables

### WADI PULAO

399

A flavourful punjabi dish with Ghee Roast urad dal wadi and aromatic whole spices



CHEFS RECOMMENDATIONS . VEG . NON-VEG

# INDIAN BREADS

	TANDOORI ROTI	29	
	BUTTER ROTI	39	
	MISSI ROTI	89	
3	PAHARI MULTIGRAIN ROTI	99	
	LACCHA PARANTHA	109	
	PUDINA PARANTHA	119	
	HARI MIRCH KA PARANTHA	119	
QUA	JODHPURI PARANTHA	149	
	PLAIN NAAN	109	
	BUTTER NAAN	129	
	BUTTER GARLIC NAAN	149	
	ALOO PYAAZ KULCHA	149	S. Carlot
	PANEER KULCHA	199	
QUA	MUTTON KEEMA KULCHA	299	
	BREAD BASKET (Tandoori Roti, Laccha Parantha, Butter Naan, and aloo pyaz kulcha) 1Pcs each	359	

# DON'T MISS OUT THESE

ROASTED PAPAD 99 GARDEN SALAD 199 **BURANI RAITA** 299 MIX VEG RAITA 299 PINEAPPLE RAITA 299 MASALA PAPAD 299 PEANUT CHAT 299 CHANA CHAT 299



CHEFS RECOMMENDATIONS . VEG NON-VEG



# DESSERT

SHAHI TUKDA
Golden fried bread served with flavoured rabri

GULAB JAMUN
Fried dough balls stuffed with pista and saffron soaked in a rose sugar syrup

CHOCOLATE BROWNIE SIZZLER
WITH ICE CREAM
Velvety brownie served on hot plate with vanilla ice cream garnished with cherry and chocolate syrup



