



☐ SE KULCHA

KULCHA FOR YOUR MEMORIES

Mix | Match | Eat | Repeat



Taro Taza

Kulhad Wali Chai

Rs: 59

Coffee

Rs: 69

Mango Lassi

Rs: 99

Sweet Lassi

Rs: 99

Masala Shikanji

Rs: 99

Iced Tea

Rs: 79

Nimbu Soda

Rs: 79

Kulhad Chaach

Rs: 99

Cold Coffee

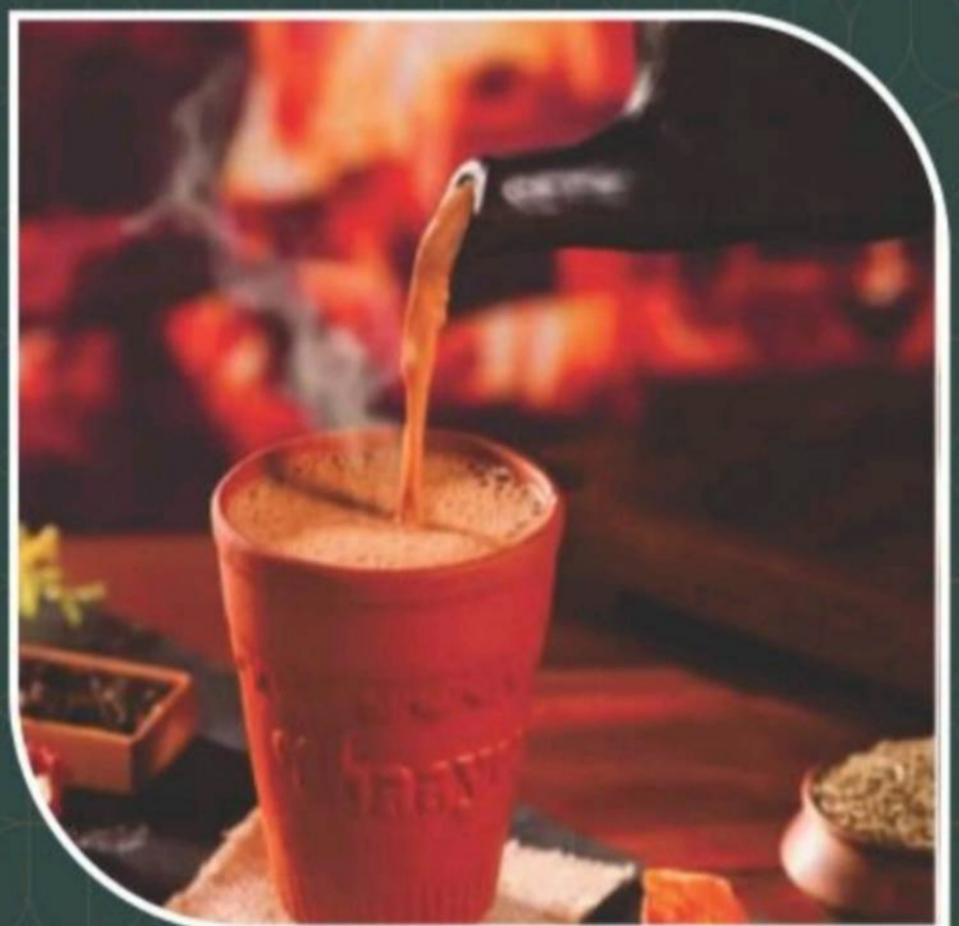
Rs: 79

Bisleri [1 Litre]

M.R.P

Soft Beverage

M.R.P



SOUP VENTURE

- **VEG MANCHOW SOUP** 109/-
An Indo-Chinese soup made with mixed vegetables, soy sauce, vinegar, and chili sauce, garnished with fried noodles for a crunchy texture.
- **TAMATO SOUP** 119/-
tomatoes, cream, chicken or vegetable stock, vermicelli, other vegetables
- **VEG LAMON CORINDAR SOUP** 119/-
fresh coriander leaves, lemon juice, and vegetables
- **VEG TOM YUM SOUP** 129/-
A Thai soup featuring vegetables, lemongrass, galangal, lime leaves, chili peppers, and fish sauce, offering a spicy, sour, and aromatic taste.
- **BEIJING HOT & SOUR VEG SOUP** 139/-
A Chinese-style soup featuring a balance of tangy and spicy flavors, made with vegetables, vinegar, soy sauce, and chili peppers.
- **VEG MUSHROOM SOUP** 149/-
A creamy soup made with mushrooms, onions, garlic, and cream, seasoned with herbs and spices, offering a rich and earthy flavor.

SOUP VENTURE

- **CHICKEN MANCHOW SOUP** 139/-
An Indo-Chinese soup made with shredded chicken, vegetables, and fried noodles in a savory and spicy broth, Chicken, often flavored with garlic and vinegar.
- **CHICKEN CLEAR SOUP** 139/-
chicken, onion, garlic, ginger, carrots, celery, bay leaves, whole peppercorns, salt,
- **CHICEKN LEMON CORINDAR SOUP** 139/-
Chicken, Fresh broth, Cilantro, Lemon, and Shredded cabbage.
- **CHICKEN TOM YUM SOUP** 159/-
A Thai soup featuring chicken, lemongrass, galangal, lime leaves, chili peppers, and fish sauce, Chicken, offering a spicy, sour, and aromatic taste.
- **BEIJING HOT & SOUR CHICKEN SOUP** 169/-
A Chinese-style soup featuring a balance of tangy and spicy flavors, made with vegetables, Chicken, vinegar, soy sauce, and chili peppers.

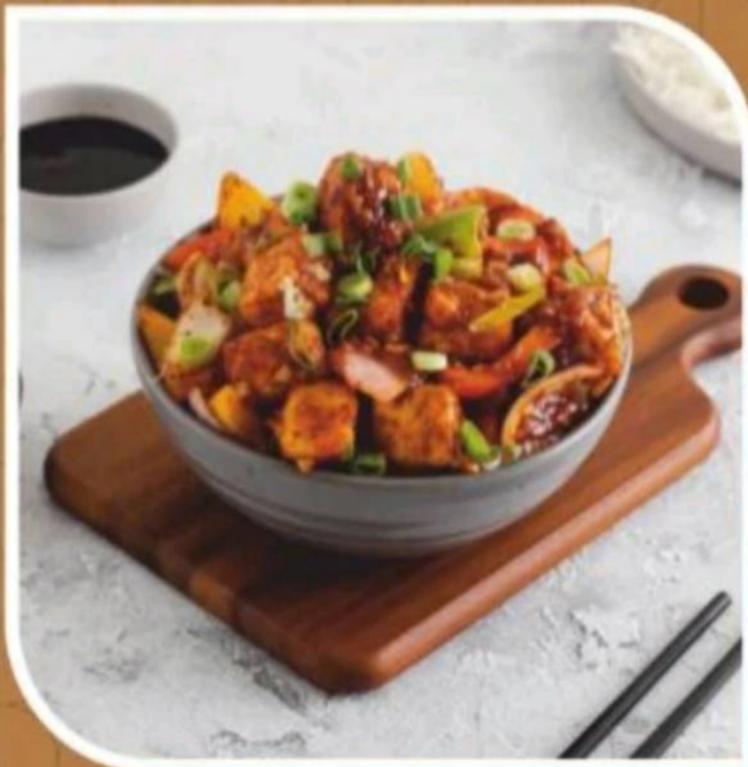


CHOPSTICKS APPETIZERS

■ CHILLI POTATO	189/-
■ HONEY CHILLI CRISPY POTATO	199/-
■ SOYA CHILLY MUSHROOM	199/-
■ CORN SALT N PEPPER EXOTIC VEGETABLES	199/-
■ CRISPY CORN	209/-
■ MASHROOM DUPLEX (8 PCS)	209/-
■ CLASSIC CHILLY PANEER	209/-
■ MASHROOM DUPLEX (8 PCS)	229/-
■ CHILLI CHICKEN	269/-
■ CHICKEN CRISPY	269/-
■ LEMON CHICKEN	279/-
■ CHICKEN SATAY (6 PCS)	309/-

ROLLS & FRIES

■ SPRING ROLL	149/-
■ FRINCH FRY	149/-
■ PERI PERI FRIES	159/-
■ VEG KHATTI ROLLS	159/-
■ NON-VEG KHATTI ROLLS	179/-
■ CHICKEN LOLLIPOP	279/-



CHINESE WOK (MAINS)

- **VEG MANCHURIAN DRY** 169/-
Deep-fried vegetable balls simmered in a rich, tangy, and spicy soy-based, perfect for pairing with rice or noodles.
- **VEG MANCHURIAN GRAVY** 189/-
Deep-fried vegetable balls simmered in a rich, tangy, and spicy soy-based gravy, perfect for pairing with rice or noodles.
- **FARM FRESH VEGGIES IN CHOICE OF SAUCE** 249/-
A medley of fresh, seasonal vegetables sautéed and served with your choice of sauce, from sweet and sour to spicy and savory.
- **CHILLY PANEER GRAVY** 249/-
Spicy and tangy stir-fried paneer cubes with bell peppers, onions, and green chilies, coated in a savory sauce.
- **GREEN THAI CURRY VEGETABLE** 249/-
Assorted vegetables cooked in a creamy, aromatic green curry sauce with coconut milk and fragrant Thai herbs and spices.

CHINESE WOK (MAINS)

- **CRISPY HONEY CHICKEN** 229/-
Crispy fried chicken pieces tossed in a sticky and sweet honey glaze, offering a delightful combination of flavors and textures.
- **CHILLY BASIL CHICKEN** 289/-
Chicken pieces stir-fried with basil leaves, bell peppers, and onions in a spicy and aromatic sauce, providing a bold and flavorful dish.
- **CLASSIC CHILLY CHICKEN** 299/-
Spicy and tangy stir-fried chicken pieces with bell peppers, onions, and green chilies, coated in a savory sauce.
- **CRISPY CHICKEN CIGAR ROLLS** 309/-
Crispy spring rolls filled with a spicy and crunchy chicken filling, offering a flavorful and satisfying appetizer.
- **BURNT GARLIC SPICY CHICKEN** 319/-
Chicken cooked in a spicy sauce infused with burnt garlic, providing a robust and aromatic flavor profile.

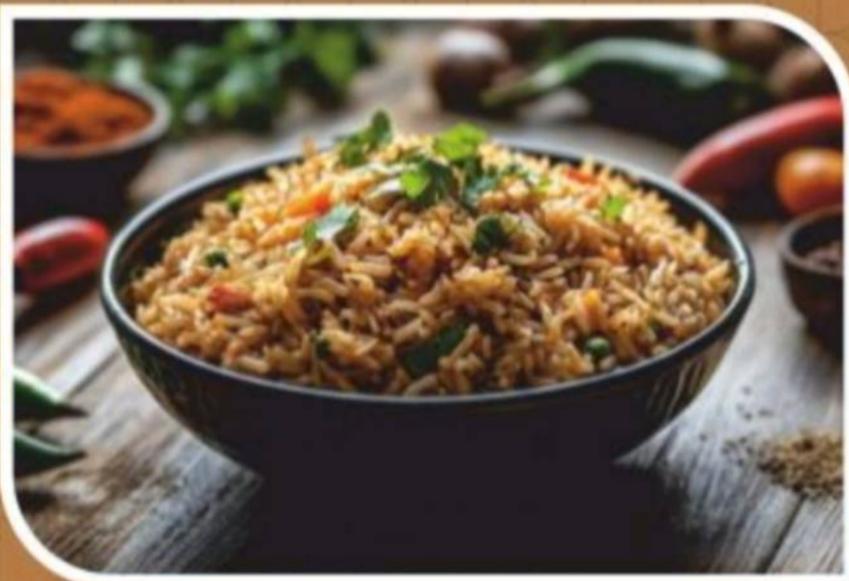


VEG RICE

- **VEG FRIED RICE** 139/-
Savory fried rice mixed with a variety of fresh vegetables, seasoned with soy sauce for a delicious and wholesome meal.
- **SICHUAN VEG FRIED RICE** 159/-
Spicy fried rice with an assortment of vegetables, Sichuan peppercorns, and aromatic spices, delivering a bold and zesty flavor.
- **CHILLI GARLIC VEG FRIED RICE** 159/-
Fiery fried rice tossed with fresh vegetables, garlic, and chili sauce, creating a spicy and savory delight.

NON-VEG RICE

- **EGG FRIED RICE** 179/-
Fluffy rice stir-fried with scrambled eggs and mixed vegetables, seasoned with soy sauce for a simple, satisfying meal.
- **SICHUAN EGG FRIED RICE** 189/-
Spicy fried rice combined with scrambled eggs, Sichuan peppercorns, and aromatic spices for a bold, flavorful dish.
- **CHILLI GARLIC EGG FRIED RICE** 189/-
Fiery fried rice mixed with scrambled eggs, garlic, and chili sauce, offering a spicy and savory taste.
- **CHICKEN FRIED RICE** 189/-
Savory fried rice mixed with tender chicken pieces, crisp vegetables, and a hint of soy sauce for a classic, comforting meal.
- **SICHUAN CHICKEN FRIED RICE** 199/-
Spicy fried rice with succulent chicken, Sichuan peppercorns, and bold, aromatic spices for a flavorful kick.
- **CHILLI GARLIC CHICKEN FRIED RICE** 199/-
Fiery fried rice with juicy chicken, garlic, and chili sauce, creating a spicy and savory delight.

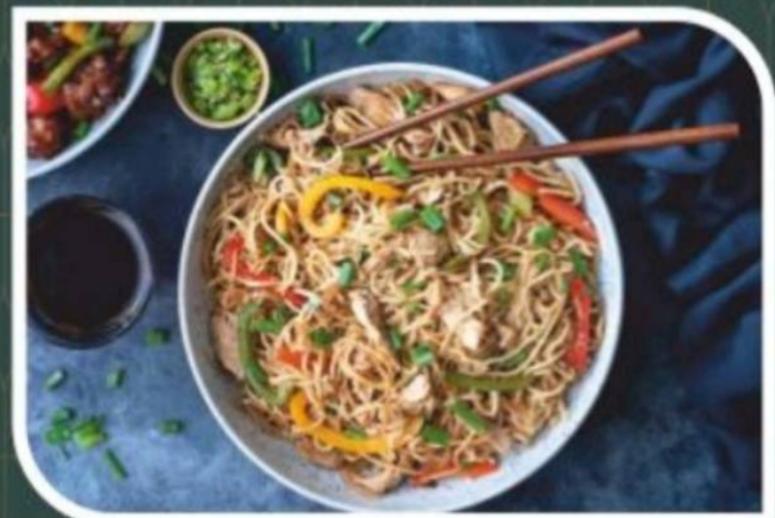


VEG NOODLES

- ☐ **VEG HAKKA / SICHUAN NOODLES** 119/-
Stir-fried noodles with a medley of fresh vegetables and a touch of soy sauce, offering a simple and flavorful experience.
- ☐ **CHILLI GARLIC VEG NOODLES** 139/-
Fiery noodles mixed with fresh vegetables, garlic, and chili sauce, creating a spicy and savory delight.
- ☐ **VEG SINGAPURI NOODLES** 139/-
Rice vermicelli, vegetables, curry powder, and a sweetener, noodles with a medley of fresh vegetables and a touch of soy sauce, offering a simple and flavorful experience.
- ☐ **VEG THUKPA** 159/-
vegetable broth, whole wheat noodles, carrots, onions, mushrooms, french beans, garlic, ginger, turmeric powder, coriander powder, cumin powder, soy sauce, vinegar, red chili powder, salt, fresh coriander, and optional additions like cabbage, bok choy, or green peas
- ☐ **VEG AMERICAN CHOPSUEY** 189/-
Crispy noodles topped with stir-fried vegetables in a tangy, sweet-sour sauce, delivering a crunchy and saucy delight.
- ☐ **VEG BUTTER GARLIC NOODLES** 199/-
Creamy, buttery noodles infused with garlic and loaded with vegetables, offering a rich and aromatic taste.

NON-VEG NOODLES

- ☐ **SICHUAN / HAKKA EGG NOODLES** 169/-
Spicy noodles mixed with scrambled eggs, Sichuan peppercorns, and aromatic spices for a bold and zesty flavor.
- ☐ **CHICKEN HAKKA NOODLES** 169/-
Stir-fried noodles with tender pieces of chicken, crisp vegetables, and a hint of soy sauce for a classic, flavorful dish.
- ☐ **SICHUAN CHICKEN NOODLES** 189/-
Spicy, savory noodles tossed with tender chicken, Sichuan peppercorns, and a blend of bold, aromatic spices.
- ☐ **CHILLI GARLIC CHICKEN NOODLES** 199/-
A fiery mix of chicken, garlic, and chili sauce, stir-fried with noodles for a punchy, flavor-packed dish.
- ☐ **CHICKEN CHOPSUEY** 229/-
Chicken, onion, carrots, celery, bell pepper, cabbage, baby corn, broccoli, cauliflower, and snow peas. Sauces Soy sauce, Oyster sauce, Tomato ketchup, Red chili sauce, and Sugar.



MOMOS (VEG)

■ VEGETABLE MOMO	8 Pcs	129/-
■ CORN CHEESE MOMO	8 Pcs	139/-
■ VEG CHILLI GARLIC MOMOS	8 Pcs	139/-
■ PANEER MOMO	8 Pcs	149/-
■ VEG KURKURE MOMO	8 Pcs	149/-
■ VEG CHEESE MOMO	8 Pcs	149/-
■ VEG TANDOORI MOMOS	8 Pcs	179/-
■ VEG MANCHURIAN MOMOS	8 Pcs	189/-
■ VEG AFGHANI MOMOS	8 Pcs	199/-

MOMOS (NON-VEG)

■ CHICKEN MOMOS	8 Pcs	159/-
■ CHICKEN CHILLI GARLIC MOMOS	8 Pcs	169/-
■ CHICKEN CHESSY MOMOS	8 Pcs	179/-
■ CHICKEN KURKURE MOMO	8 Pcs	189/-
■ CHICKEN TANDOORI MOMOS	8 Pcs	199/-
■ CHICKEN AFGHANI MOMOS	8 Pcs	229/-
■ CHICKEN MANCHURIAN MOMOS	8 Pcs	249/-

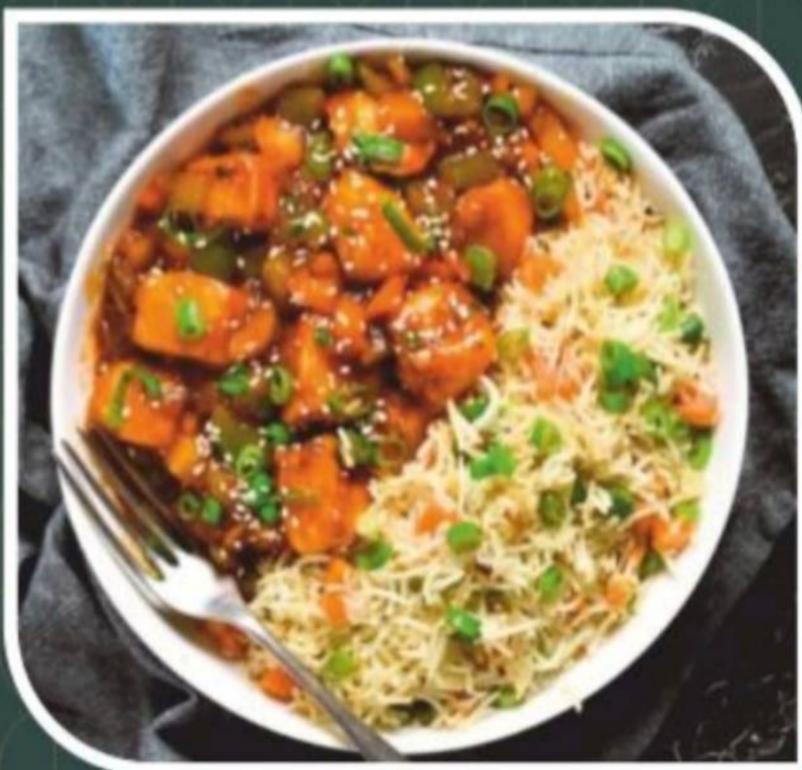


CHINESE BOWLS FOR ONE

- ▣ **VEG MANCHURIAN BOWL** 179/-
classic manchurian served with choice of rice/noodle
- ▣ **FARM FRESH VEGGIES IN SICHUAN SAUCE BOWL** 179/-
medley of fresh veggies tossed in sichuan auce, served with choice of rice/ noodle
- ▣ **FARM FRESH VEGGIES IN CHILLI GARLIC SAUCE BOWL** 179/-
medley of fresh veggies tossed in chilli garlic sauce, served with choice of rice/ noodle
- ▣ **CHILLI PANEER BOWL** 299/-
spicy chilli paneer tossed in our signature desi chilli sauce, served with choice of rice/noodle (meal for one)

CHINESE BOWLS FOR ONE

- ▣ **CHILLI CHICKEN BOWL** 309/-
spicy chilli chicken tossed in our signature desi chilli sauce, served with choice of rice/noodle
- ▣ **KUNG PAO CHICKEN BOWL** 309/-
special kung pao chicken tossed with exotic vegetables, served with choice of rice/ noodle
- ▣ **SICHUAN CHICKEN BOWL** 309/-
chicken tossed in sichuan sauce, served with choice of rice/ noodle
- ▣ **HOT GARLIC CHICKEN BOWL** 309/-
spicy chicken tossed in butter and garlic, served with choice of rice/ noodle



PLATTER (VEG)

CHINESE VEG PLATTER

Spring roll,veg momo,manchurian,chilli paneer,noodles

329/-



PLATTER (NON-VEG)

CHINESE NON-VEG PLATTER

Chicken spring roll, non veg momo, chicken manchurian, chilli chicken Noodles

359/-



Chaat Corner

- **Samosa Chole Chaat** **Rs: 149**
Golden-fried samosas immersed in a flavorful chickpea curry, topped with zesty chutneys and crunchy garnishes.
- **Bhalla Papadi Chaat** **Rs: 149**
Dahi Bhallas are mixed with crunchy papdi and sweet tangy tamarind chutney and spicy green chutney to make a flavorful dish
- **Palak Patta Chaat** **Rs: 149**
Made With Crispy Fried Spinach Fritters Topped With Spicy Green Chutney, Tangy And Sweet Tamarind Chutney
- **Street Side Papdi Chaat** **Rs: 149**
A delightful medley of crispy fried dough wafers, tangy tamarind chutney, refreshing yoghurt, and a symphony of aromatic spices, creating a burst of flavours.
- **Tawa Chatpate Aloo** **Rs: 149**
A delightful medley of crispy fried dough wafers, tangy tamarind chutney, refreshing yoghurt, and a symphony of aromatic spices, creating a burst of flavours.
- **Aloo Chana Chaat** **Rs: 149**
Golden-fried Aloo immersed in a flavorful chickpea curry, topped with zesty chutneys and crunchy garnishes.
- **Aloo Tikki With Twist** **Rs: 149**
The best of both worlds with our Aloo Tikki, featuring a crispy potato, served with tangy chutneys for a truly delightful fusion treat
- **Bhigha Kulcha** **Rs: 149**
Soft and fluffy kulcha bread is generously soaked in a chickpea gravy of flavorful mix of aromatic spices, tangy chutneys, crispy onions, and savory masalas.



Kulcha Sandwich & Rolls

■ Kurkuri Aloo Tikki Sandwich

soya chaap is wrapped in a rumali roti with cream, green chutney and onion rings.

Rs: 179

■ Malai Soya Chaap Roll

Soyabean chaap marinade in cloves, basil and yogurt. smoked and grilled in the tandoor.

Rs: 179

■ Paneer Tikka Roll

Succulent paneer marinated in a flavourful blend of spices is char-grilled to perfection, wrapped in wholesome whole wheat bread and garnished with fresh veggies and tangy chutneys.

Rs: 199

■ Paneer Khurchan Sandwich

Pan-charred paneer drizzled in desi onion gravy with extra veggies for the texture. served with in-house special sauces.

Rs: 199

■ Murgh Tikka Roll

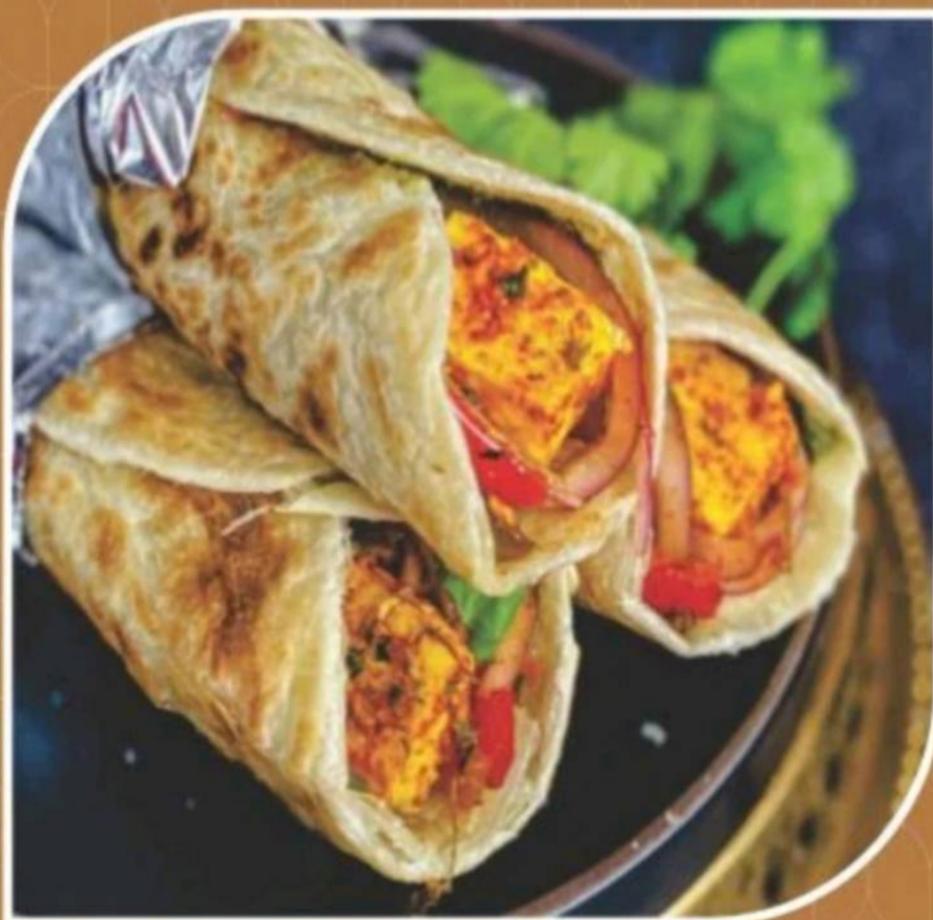
Tender pieces of marinated grilled chicken are wrapped in warm, fully bread, accompanied by a tantalizing blend of fresh vegetables, zesty sauces.

Rs: 229

■ Murgh Khurchan Sandwich

Pan-changed succulent chicken chunks drizzled with desi onion gravy with in-house sauces.

Rs: 229



Tandoori Special

▣ Tandoori Soya Chaap

Soya chaap is cut into small pieces and marinated with a spicy marinade. It is then grilled directly over the flame, giving it a nice smoky flavor.

Rs: 229

▣ Malai Soya Chaap

Soya Chaap is cooked into creamy and mildly spiced flavourful masala gravy which is made with rich malai

Rs: 229

▣ Malai Mushroom Tikka

Mushroom marinade in cloves, basil and yogurt. smoked and grilled in the tandoor.

Rs: 229

▣ Achari Paneer Tikka

Succulent paneer cubes are marinated in a zesty blend of pickling spices and yogurt and grilled to perfection, resulting in a tantalizing fusion of herbs and textures

Rs: 249

▣ Afghani Paneer Tikka

An age old preparation made with full Paneer marinated with cheese, cream cashewnut, pepper and mint spices added with a flavour of cardamom, then grilled in tandoor.

Rs: 249

▣ Paneer Kali Mirch Tikka

Paneer cubes marinade with kali mirch paste, cream, cheedar paste and grilled in tandoor.

Rs: 249



Tandoori Special

▪ Bhatti ka Murgh

A succulent grilled chicken dish marinated in a tantalizing blend of aromatic spices, yoghurt, and lemon juice, cooked in a traditional charcoal tandoor

Rs: 269

▪ Murgh Kali Mirch Tikka

The boneless chicken cubes marinade with kali mirch paste, cream, cheedar paste and grilled in tandoor.

Rs: 269

▪ Murgh Malai Tikka

Juicy pieces of chicken marinated in a rich cream and yoghurt mixture along with signature spices, delicately grilled to perfection and served with a side of mint chutney

Rs: 269

▪ Murgh Angara Tikka

Boneless chicken pieces · 2 tbsp Ginger garlic paste
Red chilli powder, Degi mirch powder

Rs: 269

▪ Murgh Afghani (Half/Full)

An age old preparation made with full chicken marinated with cheese, cream cashewnut, pepper and mint spices added with a flavour of cardamom, then grilled in tandoor

Rs: 299/499

▪ Murgh Tandoori

The king of Kebab whole murgh reserved over night marinade in a yogurt of exotic spices then roasted in the tandoor

Rs: 299/499



K se kebab & Platters

- Veg Seekh Kebab Rs: 229
- Dahi ke Kebab Rs: 229
- Hara Bhara Kebab Rs: 229
- Murgh Seekh Kebab Rs: 269
- Tunday Galauti Kebab Rs: 269
- Stuffed Tangdi Kebab Rs: 299

Platters

- Veg Platter (6 pc / 9 pc) Rs: 249/369
- Non Veg Platter (6 pc / 9 pc) Rs: 329/449



Kahani Kulche Ki

▪ My Kulcha My Way...

Rs: 229

Choice Of Kulcha

Multigrain

Ghee Roast

Whole Wheat

Mirchi Masala

Herb Cheese

Chilli Garlic



Choice Of Chole

Lottan

Pindi Chole

Amritsari Chole

Paneer Chole

Masala Matra

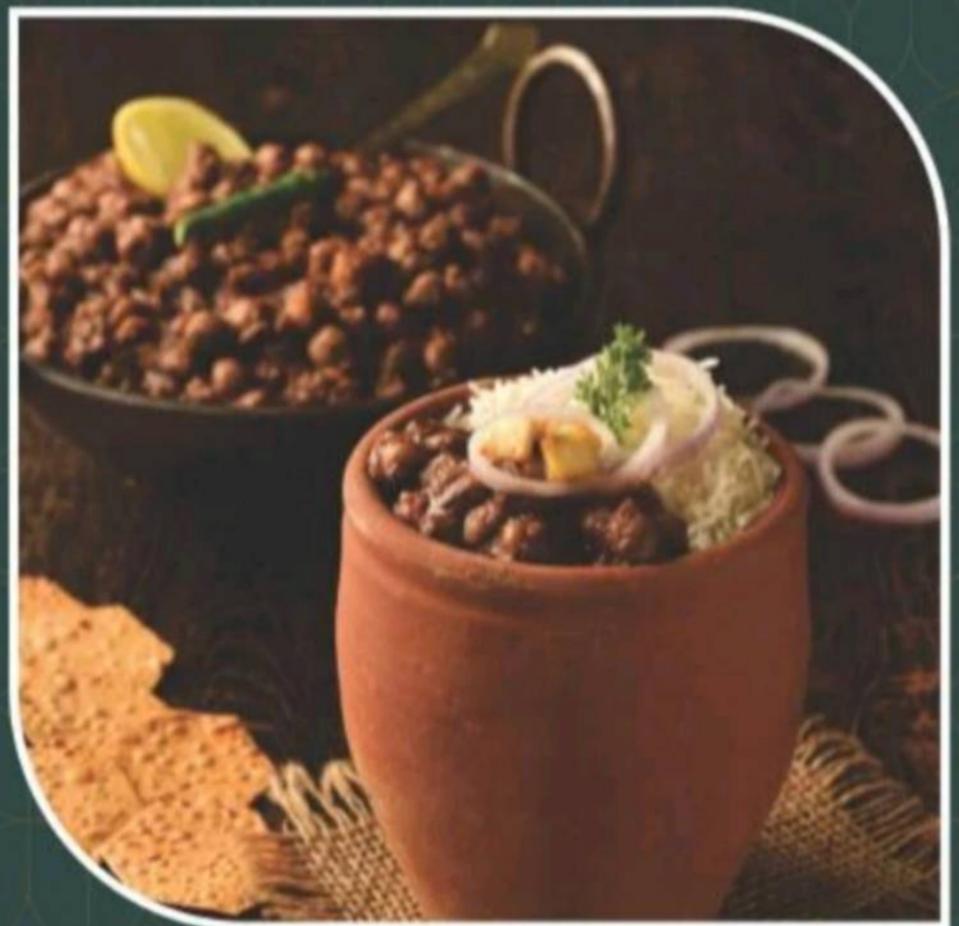
Soya Keema



Prepared in Desi Ghee, Served with Bondi Raita / Salad, Chutney.

Kulhad Express

- ▣ **Kulhad Rajma Rice** **Rs: 219**
Red Kidney beans simmered in a thick, spiced tomato gravy, served with steamed basmati rice
- ▣ **Kulhad Palak Chole** **Rs: 219**
Tender chickpeas are cooked in a flavourful onion-tomato based spinach gravy, infused with aromatic spices
- ▣ **Kulhad Dal Tadka** **Rs: 219**
The traditional Punjabi dal is yellow lentils cooked in tamrind, coriander tempered with exotic spices makes an emphatic statement with aromatic spices
- ▣ **Kulhad Paneer Makhani** **Rs: 239**
Cubes of succulent paneer cooked in a rich, velvety spinach based gravy, enhanced with aromatic spices
- ▣ **Kulhad Veg Biryani** **Rs: 229**
Aromatic basmati rice, layered with an assortment of seasonal vegetables, herbs, and spices, slow-cooked to perfection, creating a delightful vegetarian masterpiece



Kulhad Express

■ Kulhad Egg Biryani [3 Eggs]

Tenderly cooked boiled egg mixed with fragrant rice and tangy herbs to give you an absolutely spicy delight. served with raita.

Rs: 239

■ Kulhad Butter Chicken Rice

Richly flavored aromatic rice layered with marinated chicken pieces in a delicate blend of whole spices; served along with raita.

Rs: 269

■ Kulhad Murgh Curry

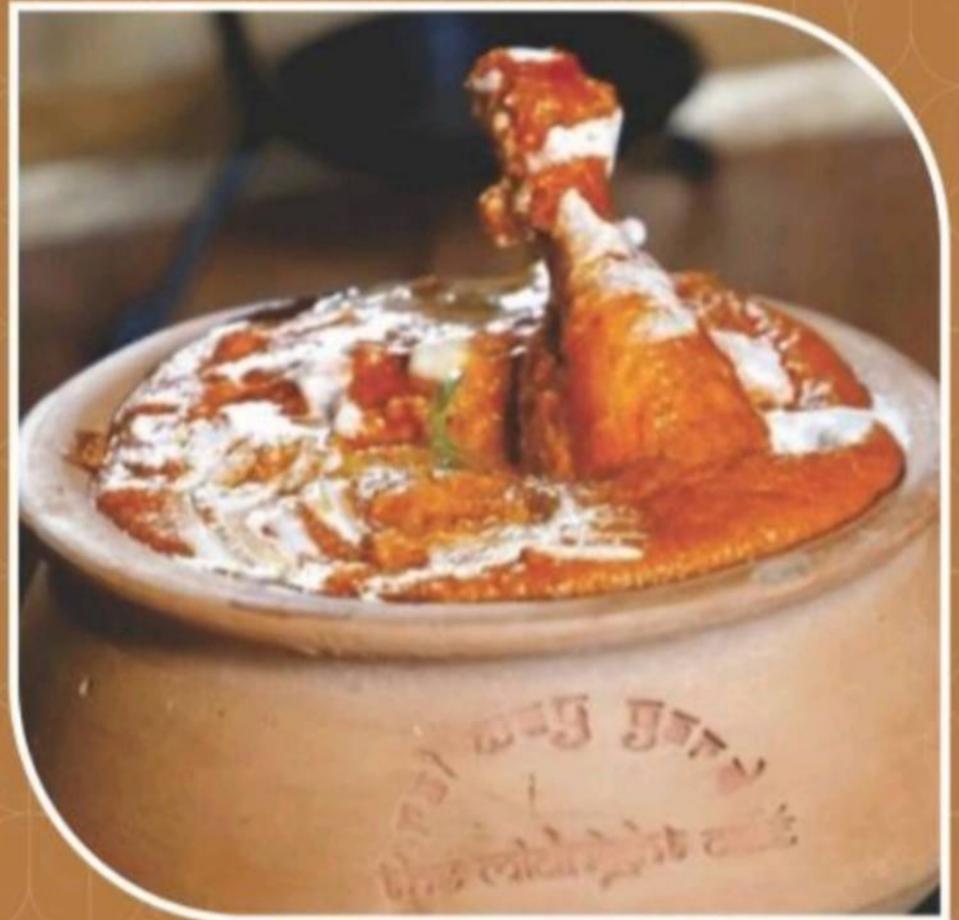
Chicken with bone cooked with the traditional spices in a deeply flavour full gravy in terra -cotta pots, served with ginger and coriander.withbone, 4 pcs

Rs: 269

■ Kulhad Murgh Biryani

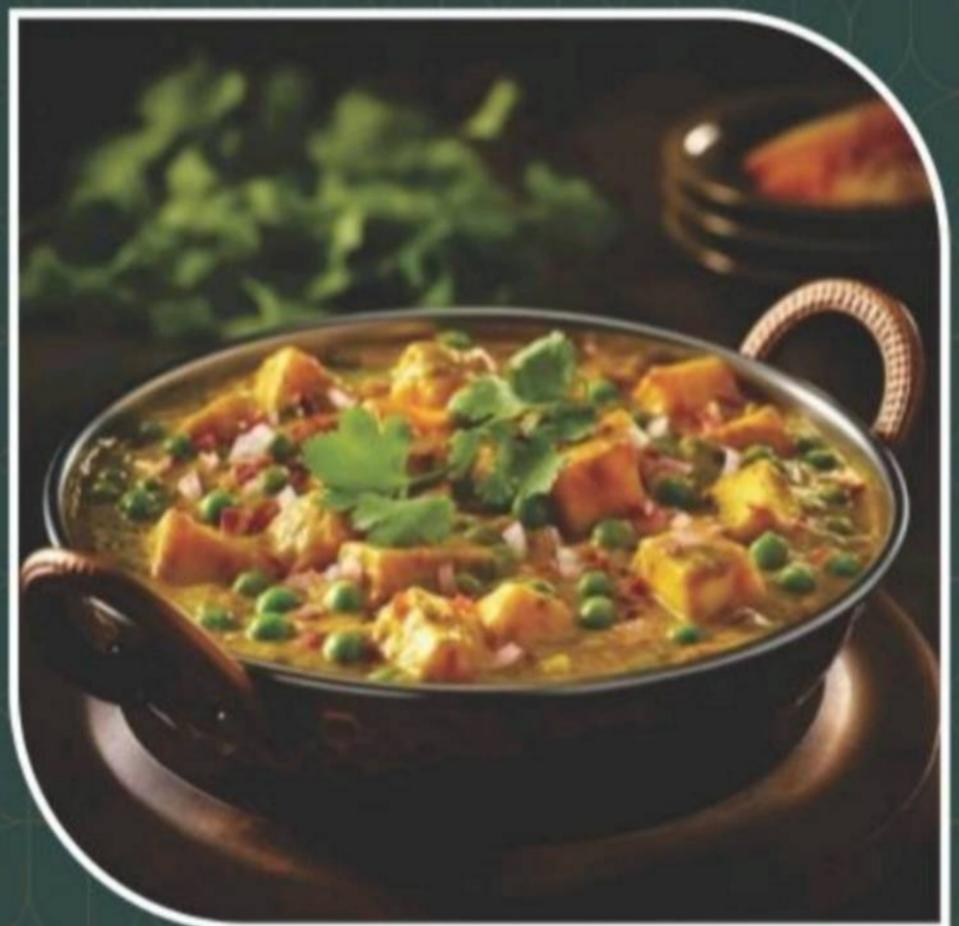
Richly flavored aromatic rice layered with marinated chicken pieces in a delicate blend of whole spices; served along with raita.

Rs: 269



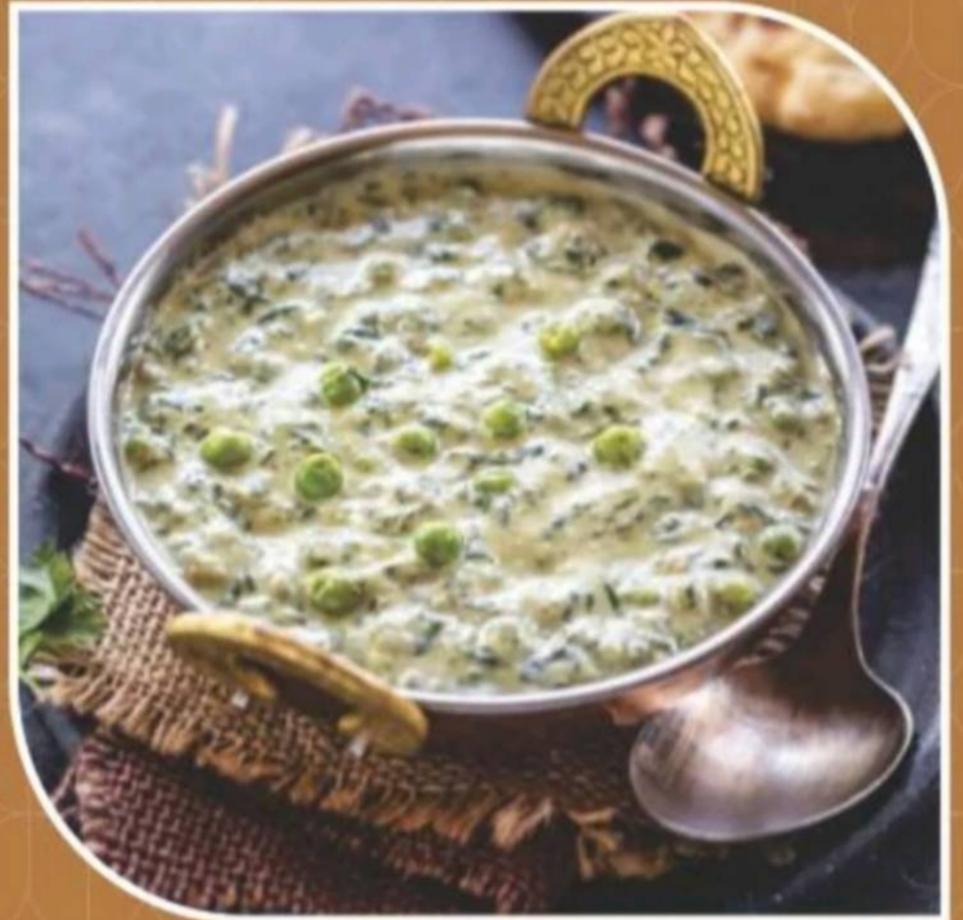
Veg Main Course

- **Dal Fry** **Rs: 199**
Seasonally balanced delicacy of five lentils tempered five time with five different ingredients.
- **Dal Tadka** **Rs: 219**
The traditional punjabi dal is yellow lentils cooked in tamarind, coriander tempered with exotic spices makes and emphatic statement with tis pure punjabi taste.
- **Dal Makhani** **Rs: 249**
The black lentils delicacy made with fresh tomato puree, ginger garlic paste simmered overnight on the tandoor finished with cream and served with butter.
- **Kashmiri Dum Aloo** **Rs: 229**
Potatoes pricked with a fork, stuffed with cottage cheese fried over extremely low heat then they are simmered in red tomato gravy.
- **Mix Veg** **Rs: 229**
Cabbage, Beans, Potato, Mattar, Couliflower, Paneer, Baby Corn, Paneer
- **Navratan Korma** **Rs: 269**
A rich creamy combination of cashewnut gravy made with a variety of vegetables and dry fruits.
- **Mushroom Do Pyaaza** **Rs: 269**
Prepared with chopped onions, tomatoes and green chillies It is garnished with chopped coriander leaves



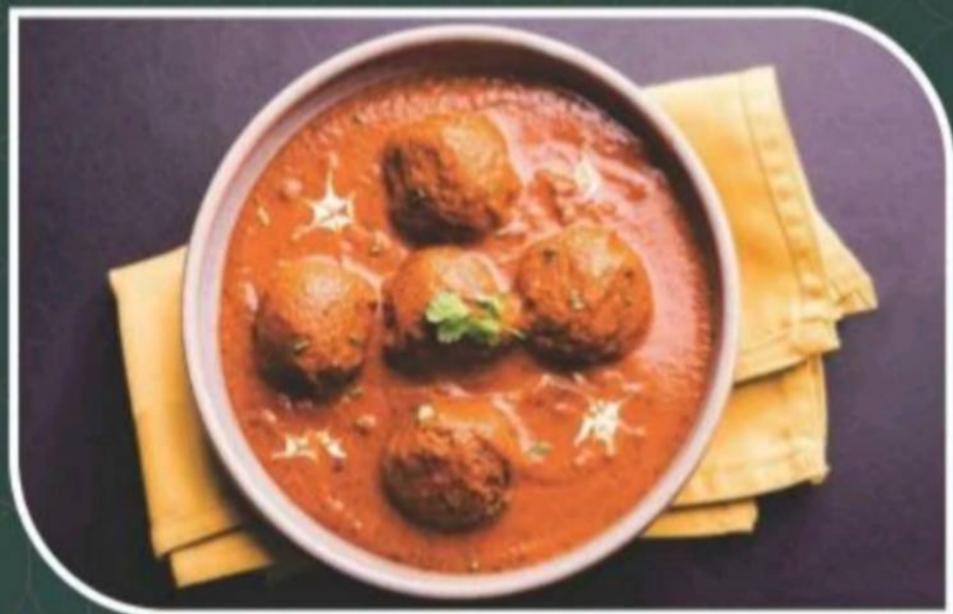
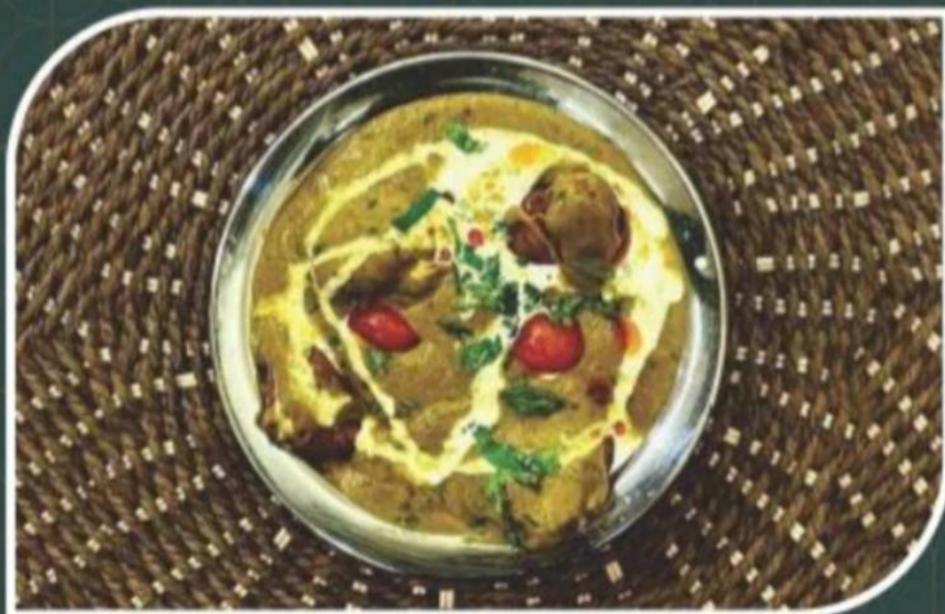
Veg Main Course

- **Methi Matar Malai** Rs: 259
Green peas and fenugreek stir fried and mustard and cumin seeds, served with ginger julienne and coriander leaf.
- **Kadai Paneer** Rs: 289
Cottage cheese cooked in thick onion & tomatoes base gravy stir - fried in kadhai served with ginger julienne & coriander.
- **Paneer Lababdar** Rs: 289
Cottage cheese prepared in cream and tomato gravy with a hint of onion and tomato gravy, served with ginger and corriander.
- **Paneer Kali Mirch** Rs: 289
Paneer cubes marinade with kali mirch paste, cream, cheedar paste and grilled in tandoor.
- **Paneer Rara** Rs: 289
Traditional deora spiees in a deeply flavor full gravy with minced Paneer, served with ginger julienne and coriander.



K se Kofta and Chaap Special Main Course

- **Kadai Soya Chaap** **Rs: 249**
Cottage cheese cooked in thick onion & tomatoes base gravy stir - fried in kadhai served with ginger julienne & coriander.
- **Tawa Soya Chaap** **Rs: 249**
Semi dry paneer dish made with cottage cheese aka paneer onions, capsicum and tomatoes.
- **Masala Soya Chaap** **Rs: 249**
Delectable Gravy With Aromatics, Whole Spices, And Tender Chunks Of Soya Chaap
- **Kali Mirch Soya Chaap** **Rs: 249**
Soya bean Chaap marinade with kali mirch paste, cream, cheedar paste and grilled in tandoor.
- **Soya Chaap Keema** **Rs: 249**
Soya Keema is prepared from dry soya chunks and the masala is a semi gravy, thick curry that really masks the flavor of soya really well.
- **Malai Kofta** **Rs: 249**
Malai paneer kofta cooked in tomato and cashewnut gravy, served with a garnish of cream, ginger julienne and coriander.
- **Kumaoni Kofta** **Rs: 249**
A traditional curry hailing from the kumaoni, uttarakhand, koftas are vegetarian koftas or croquettes made with spiced potato and paneer with a flavor of spices.
- **Dil Khush Kofta** **Rs: 249**
A traditional curry hailing from delhi, koftas are vegetarian koftas or croquettes made with paneer with a flavor of spices, and little bit sweet.



NonVeg Main Course

Chicken Masala

Shredded chicken cooked with fine chop onion, tomato, capsicum and traditional deora spices, makes an emphatic statement with its pure punjabi taste.,Boneless

Rs: 299/499

Chicken Lababdar

Boneless pieces of chargrilled chicken prepared in cream and tomato gravy with a hint of onion and tomato gravy, served with ginger and coriander

Rs: 299/499

Chicken Tikka Masala

Succulent paneer cubes are marinated in a zesty blend of pickling spices and yogurt and grilled to perfection, resulting in a tantalizing fusion of herbs and textures

Rs: 299/499

Chicken Kali Mirch

Chicken pieces cooked with black pepper and simmered in traditional kadai gravy.boneless,

Rs: 329/549

Kadai Chicken

Cottage cheese cooked in thick onion & tomatoes base gravy stir - fried in kadhai served with ginger julienne & coriander.

Rs: 299/499

Chicken Korma

Rich and creamy mild chicken curry with lots of flavour, made with coconut cream, yogurt and a small

Rs: 299/499

Butter Chicken

The secret to the tender, flavour infused chicken is a spice infused yogurt marinade made with fresh ginger, garlic, lemon juice and spices.

Rs: 329/549



Roti Darbar

Tandoori Roti	Rs: 19
Tandoori Butter Roti	Rs: 25
Tawa Roti	Rs: 19
Tawa Butter Roti	Rs: 25
Missi Roti	Rs: 39
Rumali Roti	Rs: 39
Plain Naan	Rs: 49
Butter Naan	Rs: 59
Garlic Naan	Rs: 69
Laccha Paratha	Rs: 49
Amritsari Stuffed Naan	Rs: 68
Paneer Masala Kulcha	Rs: 59

Khushboodar Chawal

Plain Rice	Rs: 149
Jeera Rice	Rs: 179
Pulao Rice	Rs: 199

Dahi & Raita Special

Plain Curd	Rs: 79
Aloo Raita	Rs: 99
Boondi Raita	Rs: 99
Mixed Raita	Rs: 119
Fruit Raita	Rs: 149
Kumaoni Raita	Rs: 149

Salad N Papad

▪ Green Salad	Rs: 109
▪ Corn Salad	Rs: 129
Roasted Papad	Rs: 19
Masala Papad	Rs: 59



Maharaja Thali

Special Veg Thali

Paneer Masala, Dal Makhani, Mix Veg, Rice, Raita, Salad, Papad and Sweet, Served With 2 Indian Breads.

Rs: 299

Maharaja Kulcha Thali

Pindi Chole, Paneer Makhani, Mix Veg, Rice, Chaach, Salad, Papad and Sweet(Mango Rabri / Kheer) , Served with 2 Paneer Kulchas

Rs: 399

Special Non Veg Thali

Murg Curry, Dal Makhani, Mix Veg, Rice, Raita, Salad, Papad And Sweet, Served With 2 Indian Breads

Rs: 359



Desserts

Rabri Chocolate Decker

Rs: 149

Exotic Fruit Custard

Rs: 149

Gulab Jamun with Rabri [2 pieces]

Rs: 149

Shahi Tukda with Rabri [2 pieces]

Rs: 149

Gajar ka Halwa (Seasonal)

Rs: 149

Mango Rabri (Seasonal)

Rs: 149

Kesar Pista Kheer

Rs: 149



Shakes & Mocktails

Banana Shake

Rs: 149

Mango Shake

Rs: 149

Chocolate Shake

Rs: 149

Fruit Shake

Rs: 169

Dry Fruit Shake

Rs: 169

Blue Lagoon

Rs: 99

Strawberry Mojito

Rs: 99

Blue Curacao Mojito

Rs: 99

Virgin Mojito

Rs: 129

Black currant Mojito

Rs: 129

Mint Mojito

Rs: 99

