

VEG MAIN COURSE

JEERA ALOO

(Potatoes cooked with Turmeric & Cummins.)
₹ 265/-

DAL TADKA

(Yellow Lentils Tempered with Ginger, Garlic, Tomatoes and Spices.)
₹ 280/-

DAL MAKHANI

(Black Lentils Cooked with Fresh Herbs and Spices,
Topped with Butter and Cream.)
₹ 315/-

CHOLE MASALA

(Chickpeas cooked with Tomatoes, Ginger, Garlic, Onions and Spices.)
₹ 315/-

ALOO GOBHI ADRAKI

(A local delicacy of Cauliflower and Potatoes Seasoned with Ginger)
₹ 315/-

BAINGEN KA BHARTA

(Smoked Eggplant Cooked with Tomatoes, Onions & Tasty Spices.)
₹ 350/-

DAHI BAINGEN

(Eggplant cooked with spices and yogurt.)
₹ 350/-

PANEER TIKKA MASALA

(Roasted Cottage Cheese Cubes Served in Rich Tomato gravy)
₹ 360/-

PANEER LABABDAR

(Cottage Cheese Cooked in a Cashew/Tomato with Sautéed Capsicum.)
₹ 360/-

🌱 Vegetarian 🍗 Non-Vegetarian 🍴 Chef Specialty

KADHAI PANEER

(Cottage Cheese Cooked in Tomato Gravy, Onions, Bell Peppers.)
₹ 375/-

BABY CORN MASALA

(Baby Corn Cooked with Indian Spices.)
₹ 350/-

PALAK PANEER

(Spinach Pure & Cottage Cheese Simmered in Mild Spices.)
₹ 375/-

MATTER PANEER

(Cottage Cheese Cooked in Onion Gravy with Green Peas.)
₹ 370/-

SHAHI PANNER

(Cottage Cheese Cooked in Mild Cashew, Cardamom Gravy.)
₹ 385/-

MALAI KOFTA

(potatoes & Cottage Cheese Croquettes Simmered
in A Mild Cream Sauce.)
₹ 375/-

METHI MALAI MATTAR

(A scrumptious north indian curry made with fenugreek
leaves, green peas and cream.)
₹ 365/-

MUSHROOM MATTAR MASALA

(Mushrooms & Green Peas Cooked in Onion Garlic Sauce.)
₹ 375/-

SOYA CHIAAP MASALA

(Soya chunks, Marinated in a blend of yogurt, spices then grilled
and pan-fried in aromatic indian spices)
₹ 375/-

PALAK CORN

(Spinach & Corn Cooked In Onion Garlic Sauce.)
₹ 350/-

SAUTE VEG.

(Mixed of Vegetable cooked in Butter and Garlic.)
₹ 325/-

🌱 Vegetarian 🍗 Non-Vegetarian 🍴 Chef Specialty

SALADS

add chicken (80/-)

(Fresh, vibrant, and packed with flavor — our salads are light yet satisfying, perfect for a healthy start or a wholesome meal)

CAESAR SALAD

(Crisp lettuce, crunchy croutons, and parmesan cheese tossed in our signature Caesar dressing.)

₹ 325/-

LEBANESE SALAD

(A refreshing Middle Eastern mix of cucumber, tomato, parsley and lemon vinaigrette.)

₹ 325/-

MINT QUINOA SALAD

(Nutritious quinoa paired with fresh mint, veggies and a zesty lime dressing.)

₹ 350/-

BUDDHA BOWL

(A nourishing bowl of grains, greens, veggies and tangy dressing — clean and comforting)

₹ 350/-

PIZZA

(Add chicken ₹ 80)

🌱 MARGHERITA

(Homemade pizza sauce, mozzarella & basil with just a hint of sea salt.)

₹ 370/-

🌱 PANEER TIKKA

(Cottage Cheese Cubes with Red Homemade Pizza Sauce.)

₹ 370/-

GRILLED VEG PIZZA

(A colorful medley of grilled vegetables with cheese on a crispy base)

₹ 370/-

🌱 Vegetarian 🌶️ Non-Vegetarian 🍳 Chef Specialty

PESTO PIZZA

(A herby flavourful pizza with pesto sauce, cheese and a dash of garlic.)

₹ 370/-

QUATTRO FORMAGGI PIZZA

(A rich indulgent blend of four cheeses for the ultimate cheese-lover's delight.)

₹ 370/-

PASTA

add chicken (80/-)

MIX SAUCE PASTA

(A blend of creamy alfredo and tangy Arrabiata)

₹ 390/-

ALFREDO PASTA

(Creamy white sauce pasta with herbs and cheese)

₹ 390/-

PESTO PASTA

(Aromatic basil pesto with olive oil and parmesan)

₹ 390/-

ARRABIATA PASTA

(Spicy tomato-based sauce with garlic and herbs)

₹ 390/-

AGLIO OLIO

(A classic with garlic, Olive oil, and red chili flakes)

₹ 390/-

🌱 Vegetarian 🌶️ Non-Vegetarian 🍳 Chef Specialty

ETHNIC VEG

■ **PAPAD KI SABJI**
(papadum curry)
₹ 299/-

■ **RABODI** 🍲
(Gram flour nachos cooked with Tangy Indian Spices)
₹ 299/-

■ **GATTA CURRY**
(Chickpea flour dumplings cooked in curd & spices)
₹ 310/-

■ **KADHI PAKORA**
(Tangy & flavorful Kadhi with deep fried pakoras
(fritters) dunked in a yogurt based curry)
₹ 310/-

NON VEG MAIN COURSE

■ **EGG CURRY**
(Eggs cooked in curry with spices.)
₹ 299/-

■ **CHICKEN JAIPURI**
(Chicken Cooked in freshly Grounded Local Spices.)
₹ 425/-

■ **KADHAI CHICKEN**
(Chicken cooked in tomato gravy with bell pepper onion & spices.)
₹ 460/-

■ **CHICKEN TIKKA MASALA**
(Chicken Boneless Cooked in spices & Tomato Gravy)
₹ 475/-

■ Vegetarian ■ Non-Vegetarian 🍲 Chef Specialty

BUTTER CHICKEN

(Tender pieces of tandoori chicken cooked in a mild & creamy tomato curry.)
₹ 475/-

■ **CHICKEN KORMA**
(Sautéed with Ginger and Garlic, Simmered on slow fire,
flavored with ground mace, Black Cardamom & Cashewnut.)
₹ 475/-

■ **CHICKEN SAGWALA** 🍲
(Chicken Cooked in Spinach Puree, Garlic Spices)
₹ 470/-

■ **LAL MAANS** 🍲
(Authentic rajasthani mutton curry cooked in a red chili sauce.)
₹ 545/-

■ **DHUNGAAR MAANS** 🍲
(Charcoal & colony smoked mutton with daga's secret spices.)
₹ 555/-

■ **DEGCHI KE SULLE** 🍲
(Mutton chunks cooked in thick gravy, smoke flavoured)
₹ 555/-

■ **SAFED MAANS** 🍲
(Mutton simmered in a rich delicately spiced cashew & poppy seed gravy)
₹ 545/-

■ **HUNTER'S DELIGHT** 🍲
(forgotten rajasthani mutton Recipe specially
simmered in a rich of whole spices.)
₹ 570/-

■ **MUTTON ROGANJOSH**
(Classic kashmire - style mutton curry simmered in spices & yogurt - based gravy)
₹ 550/-

■ Vegetarian ■ Non-Vegetarian 🍲 Chef Specialty

TANDOOR (VEG)

Our vegetarian tandoori offerings are marinated in flavorful blends and cooked over live coal for that signature smoky finish.

TANDOORI ALOO

Baby potatoes marinated in yogurt and spices, slow-roasted in the tandoor.

₹ 300/-

BEETROOT KEBAB

A unique vegetarian kebab made with beet root and mild Indian spices.

₹ 320/-

SOYA MALAI CHAAP

Creamy, rich soya chunks in fused with aromatic malai masala.

₹ 320/-

PANEER TIKKA

Cubes of cottage cheese marinated in classic Indian spices and grilled to perfection.

₹ 340/-

TANDOORI MUSHROOM

Juicy mushrooms with a flavorful char from the tandoor.

₹ 340/-

PANEER MALAI TIKKA

A richer, creamier take on paneer tikka, perfect for those who love a mild marinade.

₹ 350/-

TANDOORI BROCCOLI MALAI

(Creamy, Mildly spiced broccoli with a Melt -in-the-mouth Texture and Tandoor Smokiness.)

₹ 370/-

DAGLA VEG PLATTER

Combination of assorted indian vegetarian kebabs)

₹ 495/-

🌱 Vegetarian 🌶️ Non-Vegetarian 🍳 Chef Specialty

TANDOOR NON-VEG

Succulent meats marinated in robust Indian spices, then grilled to perfection in a traditional clay oven.

CHICKEN SEEKH KEBAB

(Minced chicken spiced and rolled on to skewers, grilled till juicy and golden.)

₹ 420/-

CHICKEN TIKKA

(Bone less chicken pieces marinated in classic tandoori spices, grilled till tender)

₹ 420/-

CHICKEN LEHSUNI TIKKA

(A garlicky version of the classic chicken tikka - flavorful and aromatic.)

₹ 420/-

CHICKEN MALAI TIKKA

(Creamy and mild, this tikka is perfect for those who enjoy softer spice notes.)

₹ 420/-

CHICKEN TANDOORI

(The quintessential tandoori dish - whole chicken leg marinated and flame-grilled.)

₹ 460/-

MUTTON SEEKH KEBAB

(Rich and spiced mutton mince skewers, grilled until tender and smoky)

₹ 490/-

MUTTON SHAMMI KEBAB

(A traditional Awadhi-style mutton kebab, slow-cooked and pan-fried till crisp)

₹ 490/-

DAGLA NON VEG PLATTER

Combination of assorted indian Non vegetarian kebabs)

₹ 695/-

🌱 Vegetarian 🌶️ Non-Vegetarian 🍳 Chef Specialty

RICE

■ **STEAMED RICE**
(Plain steamed Basmati Rice)
₹ 180/-

■ **JEERA RICE**
(Rice Cooked with Cumins.)
₹ 199/-

■ **PEAS PULAO**
(Rice cooked with green peas.)
₹ 220/-

BIRYANI

(A flavorful and aromatic Basmati Rice Cooked with Aromatic Spices. Served with cucumber tomato raita.)

Veg. Biryani ₹ 350

Chicken Biryani ₹ 450

Mutton Biryani ₹ 550

BREADS

■ **TANDOORI ROTI**
(Wheat flour bread baked in a Tandoor.)
₹ 45/-

■ **MISSI ROTI**
(Gram Flour Bread Baked in Clay Tandoor.)
₹ 60/-

■ Vegetarian ■ Non-Vegetarian ☞ Chef Specialty

■ PLAIN NAAN

(Leavened, oven-baked flatbread.)
₹ 80/-

■ **MINT / LACCHA PARATHA**
(Multi Layered whole wheat bread.)
₹ 95/-

■ **BUTTER/GARLIC NAAN**
(Bread with fresh garlic & cilantro.)
₹ 110/-

■ **CHEESE GARLIC NAAN** ☞
(Bread stuffed with cheese garlic & clay baked.)
₹ 140/-

■ **PESHAWARI NAAN** ☞
(Bread stuffed with almond, pistachio, raisin and grated coconut)
₹ 190/-

■ **KEEMA NAAN**
(Bread stuffed with minced meat and spices)
₹ 250/-

RAITA (150.00)

(Indian Side dish made of yogurt)

■ **PINEAPPLE RAITA**

■ **CUCUMBER RAITA**

■ **MIX VEG RAITA**

■ **BOONDI RAITA**

■ Vegetarian ■ Non-Vegetarian ☞ Chef Specialty

ETHNIC VEG

■ PAPAD KI SABJI
(Papadum curry.)
280/-

■ RABODI 🍲
(Gram flour nachos cooked with Tangy Indian spices.)
280/-

■ GATTA CURRY
(Chickpea flour dumplings cooked in curd & spices.)
295/-

■ KADHI PAKORA
(Tangy and flavorful Kadhi Pakora has deep fried pakoras (fritters) dunked in a tangy yogurt based curry.)
295/-

NON VEG MAIN COURSE

EGG CURRY
(Eggs cooked in curry with spices.)
275/-

CHICKEN JAIPURI
chicken cooked in freshly ground local spices.)
380/-

KADHAI CHICKEN
(Chicken cooked in tomato gravy with bell pepper onion & spices.)
445/-

CHICKEN TIKKA MASALA
(Chicken boneless cooked in spices and tomato gravy.)
450/-

■ VEG ■ NON-VEG 🍴 Chef's recommendations Taxes Applicable*

BUTTER CHICKEN

(Tender pieces of tandoori chicken cooked in a mild, and creamy tomato curry.)
460/-

CHICKEN KORMA 🍲

(Sauted with ginger and garlic, simmered on slow fire, flavoured with ground mace, black cardamom and cashewnut.)
460/-

CHICKEN SAGWALA 🍲

(Chicken cooked in spinach purée, garlic, spices)
460/-

LAL MAANS

(Authentic rajasthani mutton curry cooked in a red chilli sauce.)
525/-

DHUNGAAR MAANS 🍲

(Charcoal & coloney smoked mutton with dagla's secret spices.)
535/-

DEGCHI KE SULLE 🍲

(Mutton chunks cooked in thick gravy, smoke flavoured)
535/-

SAFED MAANS 🍲

(Mutton simmered in a rich delicately spiced cashew & poppy seed gravy.)
535/-

HUNTER'S DELIGHT 🍲

(Forgotten rajasthani mutton Recipe specially simmered in a rich of whole spices.)
550/-

KEEMA MUTTER

(Minced meat cooked with peas in tomato curry and spices.)
550/-

■ VEG ■ NON-VEG 🍴 Chef's recommendations Taxes Applicable*

VEG MAIN COURSE

JEERA ALOO

(Potatoes cooked with Turmeric and Cummins.)
250/-

DAL TADKA

(Yellow lentils tempered with ginger, garlic, tomatoes and spices.)
270/-

DAL MAKHANI

(Black lentils cooked with fresh herbs and spices, topped with butter and cream.)
295/-

CHOLE MASALA

(Chickpeas cooked with tomatoes, ginger, garlic, onions and spices.)
295/-

ALOO GOBHI ADRAKI

(A local delicacy of cauliflower and potatoes seasoned with ginger.)
295/-

BAINGEN KA BHARTA 🍽️

(Smoked eggplant cooked with tomatoes, onions, and tasty spices.)
335/-

DAHI BAINGEN 🍽️

(Eggplant cooked with spices and yogurt.)
335/-

PANEER TIKKA MASALA

(Roasted Cottage cheese cubes served in rich tomato gravy.)
345/-

PANEER LABABDAR

(Cottage cheese cooked in a creamy cashew nut gravy.)
345/-

KADHAI PANEER 🍽️

(Cottage cheese cooked in tomato gravy, onions, bell peppers.)
345/-

BABY CORN MASALA

(Baby corn cooked with Indian spices.)
350/-

PALAK PANEER 🍽️

(Spinach pure and cottage cheese simmered in mild spices.)
360/-

MATTAR PANEER

(Cottage cheese cooked in onion gravy with green peas.)
360/-

MALAI KOFTA 🍽️

(Potatoes & Cottage cheese croquettes simmered in a mild cream sauce.)
360/-

METHI MALAI MATTAR

(A scrumptious north indian curry made with fenugreek leaves, green peas and cream.)
365/-

MUSHROOM MATTAR MASALA

(Mushrooms and green peas cooked in onion garlic sauce.)
365/-

ALOO METHI

(potatoes and fenugreek cooked together with in house spices)
265/-

SHAHI PANEER

(Cottage Cheese Cooked in Mild Cashew, Cardamom Gravy.)
385/-

PALAK CORN 🍽️

(Spinach and green peas cooked in onion garlic sauce.)
325/-

🍃 VEG

🍷 NON-VEG

🍽️ Chef's recommendations

Taxes Applicable*

🍃 VEG

🍷 NON-VEG

🍽️ Chef's recommendations

Taxes Applicable*