

SOUPS

• Cream of Tomato Soup	190.00
• Vegetable Soup	195.00
• Sweet Corn Vegetable	210.00
• Hot & Sour Vegetable	210.00
• Cream of Chicken	215.00
• Hot & Sour Chicken	240.00
• Sweet Corn Chicken	240.00
• Wonton Chicken	215.00
• Talumein Chicken	240.00
• Talumein Vegetable	240.00
• Hot and Sour Chicken Wonton	240.00
• Manchow Veg/Non Veg	240.00

BAR-BE-QUE

(Served with Mint Chutney & Onions)

• Tandoori Platter	695.00
(Assortment of our best delicacies Tandoori Chicken, Seekh Kebab, Shammi Kebab, Chicken Tikka, Mutton Tikka)	
• Tandoori Chicken (Half/Full)	300.00/525.00
(Chicken morsels marinated in a mixture of yogurt and spices then roasted in clay oven)	
• Tandoori Chicken Pataka (Half/Full)	340.00/550.00
(Tender chicken marinated in fiery spices cooked in tandoor for smoky flavor)	
• Afghani Chicken (Half/Full)	340.00/560.00
(Chicken pieces marinated in a creamy paste of cashew and melon then roasted in a tandoor)	
• Bhatti Murg (Half/Full)	310.00/510.00
• Jungli Chicken (4 Pcs/8 Pcs)	335.00/535.00
• Chicken LollyPop (6 Pcs.)	320.00
(Marinated chicken wing served with Szechuan sauce)	
• Tangri Kebab (4 Pcs.)	520.00
(Soft, moist chicken marinated in aromatic Indian spices)	
• Chicken Tikka (8 Pcs/16 Pcs)	335.00/550.00
(Small pieces of boneless chicken roasted in tandoor after marinating in yogurt and spices)	
• Chicken Tikka Tejas (8 Pcs/16 Pcs)	345.00/555.00
(Small pieces of boneless chicken cooked with Chef special masala and seasonings)	
• Reshmi Tikka (8 Pcs/16 Pcs)	360.00/610.00
(A delicious recipe where chicken pieces marinated and cooked to perfection in a tandoor)	
• Malai Chicken Tikka (8 Pcs/16 Pcs)	345.00/555.00
(A creamy chicken recipe where boneless chicken is marinated in a mix of cream, yogurt & cheese and roasted in tandoor)	
• Bhatti Murg Tikka (8 Pcs/16 Pcs)	345.00/555.00

• Vegetarian • Non-Vegetarian

■ Bhatti Maas (4 Pcs/8 Pcs)	335.00/535.00
■ Jungli Maas Dry (4 Pcs/8 Pcs)	335.00/535.00
■ Mutton Tikka (10 Pcs.) (Boneless mutton pieces marinated in spices and roasted in a tandoor)	380.00
■ Shammi Kebab (8 Pcs.) (A small patty of minced meat, with ground chickpeas)	360.00
■ Seekh Kebab (4 Pcs.) (Mutton mince mixed with onions and spices)	360.00
■ Afghani Seekh Kebab	360.00
■ Chicken Seekh Kebab (Chicken minced kebabs)	335.00
■ Fish Tikka (10 Pcs.) (Fish fillets marinated with spices and yogurt, grilled in oven)	380.00
■ Fried Fish (10 Pcs.)	360.00
■ Egg on Toast	225.00
■ Hara Bhara Kebab (8 Pcs.) (A vegetarian kebab made with potatoes and green veggies like spinach and peas)	280.00
■ Dhai ke Kebab (8 Pcs.)	315.00
■ Paneer Tikka (10 Pcs.) (Marinated cottage cheese grilled with onion & capsicum)	395.00
■ Jungli Paneer (4 pcs./ 8 pcs.)	250.00 / 390.00
■ Achari Paneer Tikka (10 Pcs.) (Grilled cottage cheese cubes flavored with pickling spices)	440.00
■ Tandoori Mushroom (Mushroom marinated with Indian Spices and roasted in tandoor)	440.00
■ Tandoori Gobhi (Cauliflower marinated with Indian Spices and roasted in tandoor)	310.00
■ Tandoori Aloo (Marinated potatoes stuffed with cottage cheese then grilled)	250.00
■ Veg. Seekh Kebab (Vegetables minced kebabs)	320.00
■ Veg. Platter (Assortment of paneer tikka, tandoori aloo, veg seekh kabab, hara bhara kebab)	540.00
■ Soya Chap Tandoori	280.00
■ Peanut Masala	125.00
■ Finger Chips	240.00

TAWA SE

■ Mutton Kathi Kebab (2 Pcs.) (Seekh kebab) (Skewer-roasted mutton kebab wrapped in a rumali an extremely thin flat bread/roti)	410.00
■ Chicken Kathi Kebab (Skewer-roasted chicken kebab wrapped in roti/ bread)	390.00
■ Chicken Tikka Roll (2 Pcs.) (Tendered chicken tikka, tossed with onion, pepper and sauces, wrapped in roti / bread)	390.00
■ Mutton Tikka Roll (2 Pcs.) (Tendered mutton tikka, tossed with onion, pepper and sauces wrapped in roti /bread)	410.00

■ Vegetarian

■ Non-Vegetarian

RICE

♦ Handi Mutton Biryani (With Raita)	540.00
♦ Chicken Biryani (With Raita)	540.00
• Handi Veg Biryani (With Raita)	425.00
• Vegetable Pulao	355.00
• Jeera Rice	275.00
• Steamed Rice	235.00

PAPAD

• Roasted Papad	29.00
• Fried Papad	36.00
• Masala Papad	40.00
• Masala Fried Papad	46.00

SALAD

• Green Salad	100.00
• Tomato Salad	115.00
• Spicy Onion Salad	100.00

RAITA (YOGURT)

■ Plain Raita	115.00
■ Mixed Raita (Tomatoes, cucumber & onion in Yoghurt seasoned with black Pepper powder & cumin powder)	130.00
■ Bundi Raita (Fried balls of chickpea flour added in yogurt)	130.00
■ Pineapple Raita	180.00

COMBO MEAL (VEG & NON VEG)

■ Paneer Butter Masala with Butter Naan	345.00
■ Dal Makhani with Boiled Rice/ Lachha Parantha	270.00
■ Paneer Naan with Dal Makhani	345.00
■ Amritsari Kulcha with Chana & Dahi	250.00
■ Lal Maas with Bajra Roti	380.00
■ Chicken Tikka Masala with Butter Naan	415.00
■ Keema Naan with special gravy	480.00
■ Keema Bati	435.00
■ Fish Masala & Rice	390.00
■ Laal Mass With Bati	400.00
■ Handi Meat With Bati	400.00
■ Handi Chicken With Bati	400.00
■ Yellow Dal with Bati	350.00

FROM TANDOOR

(Baked in traditional clay oven)

■ Plain Naan	87.00
■ Butter Naan	98.00
■ Stuffed Naan	107.00
■ Cheese Naan (Cottage Cheese)	107.00
■ Onion/Garlic Naan	107.00
■ Parantha/PudinaParantha	98.00
■ Stuffed Parantha	107.00
■ Missi Roti	59.00
■ Tandoori Roti	27.00
■ Tandoori Roti with Butter	34.00
■ Roomali Roti	27.00
■ Bajra Roti	59.00
■ Tawa Roti	20.00
■ Tawa Roti with Butter	25.00
■ Rampuri Paratha	92.00
■ Masala Missi Roti	60.00

■ Vegetarian

■ Non-Vegetarian

FOR VEGETARIANS

• Gatta Masala (Rajasthani delight where chickpea flour dumplings are added to traditional curry from Rajasthan)	355.00
• Matar Paneer (Peas and yogurt cooked to perfection in a tomato based sauce)	300.00
• Palak Paneer (Cottage cheese in spinach gravy)	300.00
• Paneer Butter Masala (Cottage cheese cooked in a rich tomato & cream sauce)	390.00
• Kadahi Paneer (Cottage cheese cooked with onion & capsicum in gravy)	390.00
• Shahi Paneer Korma (Creamy, royal and delicately flavored cottage cheese cooked in white gravy)	390.00
• Navratan Curry (Assortment of nine veggies in rich gravy of cottage cheese, potato and cashew)	390.00
• Malai Kofta (Fried dumpling in white gravy)	390.00
• Mixed Vegetable (Combination of mix vegetables with Indian flavored sauce)	300.00
• Mushroom Peas Curry (Mushroom & peas in thick onion & tomato gravy)	400.00
• Vegetable Jalfrezi (Juliennes of carrots, beans, Capsicum, cauliflower, cottage cheese, garnished with onion seeds)	300.00
• Seasonal Vegetable (Season based veg)	300.00
• Jeera Aloo (Potato fried with cumin seeds)	260.00
• Dum Aloo (Potatoes stuffed with cottage cheese in rich white gravy)	335.00
• Pindi Channa (Chickpeas in thick aromatic gravy)	300.00
• Baby Corn Masala (Baby corn cooked in a rich tomato & cream sauce)	390.00
• Methi Malai Motiya (Fenugreek, corn and spinach cooked with cream)	390.00
• Boiled Vegetables with Butter (All veggies boiled with butter)	390.00
• Dal Makhani (Whole black lentil cooked on a low flame till thick and velvety)	300.00
• Dhaba Dal (Mixed Yellow lentils cooked together and blended with Indian spices)	285.00
• Amritsari Balti Daal	300.00
• Soya Chap Gravy	300.00

- **Egg Roll** 380.00
- **Paneer Kathi Roll** 380.00
(Chunks of marinated grilled cottage cheese wrapped in a whole wheat chapatti with onions)

FROM THE KITCHEN

- **Handi Meat (Plate/Full)** 325.00/510.00
(Mutton cooked on low charcoal for hours and served in clay pot in true Rajasthani style)
- **Handi Chicken (4 Pcs.)** 520.00
(Chicken cooked on low charcoal and served in clay pot in true Rajasthani style)
- **Jaisalmeri Laal Maas (Plate/Full)** 330.00/520.00
(Rajasthani Desert Special spicy mutton curry)
- **Safed Mass Half/Full** 345.00/615.00
(A fiery hot mutton dish from Rajasthan prepared in Desi Ghee/Fat)
- **Mutton Tikka Masala (Plate/Full)** 330.00/520.00
(Boneless mutton cooked with Indian aromatic gravy)
- **Rogan Josh (Plate/Full)** 330.00/520.00
(Braised lamb chunks cooked in brown gravy)
- **Keema Matar** 470.00
(Minced mutton and green peas with Indian spices cooked to perfection)
- **Seekh Kebab Masala (Gravy)** 510.00
(Seekh kebabs served in Indian flavored gravy)
- **Butter Chicken (Plate/Half/Full)** 330.00/480.00/830.00
(Roasted chicken cooked in tomato based gravy)
- **Kadahi Chicken (Plate/Full)** 330.00/510.00
(Chicken cooked in onion & capsicum gravy)
- **Tawa Chicken (Plate/Half/Full)** 345.00/515.00/890.00
(Marinated and roasted chicken pieces cooked in spicy gravy on a flat pan)
- **Tawa Chicken B/L (Plate/Half/Full)** 355.00/530.00/900.00
- **Butter Chicken Boneless (Plate/Half/Full)** 355.00/530.00/885.00
(Roasted boneless chicken served in a mild curry)
- **Chicken Kali Mirch (plate/Half/Full)** 340.00/515.00/865.00
(Chicken slowly cooked in whole black pepper)
- **Chicken Tikka Masala (Plate/Half/Full)** 360.00/540.00/900.00
(Chicken marinated in yogurt and spices and then served in a tomato gravy)
- **Chicken Curry** 355.00
(Chicken cooked in traditional curry sauce)
- **Egg Curry** 270.00
(Boiled eggs in a curry sauce with Indian spices)
- **Fish Masala** 485.00
(Fried fish in spicy gravy)
- **Saag Meat (Plate/Full)** 370.00/520.00
- **Saag Chicken (Plate/Full)** 335.00/510.00