

| EOADED MACINGS (VEG/CHICKEM) 500 | , | | 1000 |
|----------------------------------|-----|---|------|
| SALTED FRIES | 420 | CHILLI POTATO (DRY/GRAVY) | 420 |
| PERI PERI FRIES | 380 | SPRING ROLLS | 380 |
| CRISPY CORN | 400 | THAI STYLE SOYA CHAAP | 400 |
| JALAPENO POPPERS | 400 | CHILLI PANEER | 400 |
| CHICKEN WINGS | 350 | CHILLI CHICKEN | 350 |
| SOUTHERN FRIED CHICKEN | 350 | TAIWANESE SPICY MUSHROOM | 350 |
| | | TAIWANESE SPICY CHICKEN | 350 |
| PASTA (VEG/CHICKEN) | | MANGOLIAN CHICKEN | 350 |
| ALFREDO PENNE PASTA | 500 | | |
| ARRABIATA PENNE PASTA | 520 | ASIAN CURRIES (SERVED WITH STEAMED RICE) | |
| MAKHNI PENNE PASTA | 520 | THAI VEGETABLES CURRY | 700 |
| PIZZA | | KUNG PAO PANEER | 700 |
| MARGHERITA PIZZA | 450 | CHICKEN BLACK BEAN | 800 |
| FARMHOUSE PIZZA | 500 | THAI CHICKEN CURRY | 800 |
| PANEER TIKKA PIZZA | 550 | KUNG PAO CHICKEN | 800 |
| TANDOORI CHICKEN PIZZA | 600 | NOODLES (VEGETARIAN / NON-VEGETARIAN) | |
| GARLIC BREAD | | HAKKA NOODLES | 450 |
| TOASTED GARLIC BREAD | 300 | CHILLI GARLIC NOODLES | 500 |
| CHEESE GARLIC BREAD | 350 | HONG KONG STYLE NOODLES | 550 |
| | | PAN FRIED NOODLES | 500 |
| | | FRIED RICE (VEGETARIAN / NON-VEGETARIAN) | |
| | | FRIED RICE | 300 |
| | | CHILLI GARLIC FRIED RICE | 350 |
| | | HONG KONG FRIED RICE | 350 |
| | | | |





CHICKEN MAIN COURSE

| | HALF | FULL | | HALF | FULL |
|--|----------------------|------|--|----------|---------------------|
| TARI WALA MURGH Enjoy the succulent chicken pieces, cooked in a fragrant, spiced gravy with a perfect balance of flavors. | 400 Ba | 600 | CHICKEN KAALI MIRCH Enjoy the exotic flavors of tender chicken, cooked with black pepper and aromatic spices. | 420 | 630 Q |
| MURCH TIKKA MASALA Delight in the tender chicken tikka, simmered in a creamy, spiced tomato gravy. | 1 | 650 | CREAMY PUNJABI CHICKEN Juicy chicken slow cooked in a rich, creamy gravy infused with Punjabi spices for a hearty indulgence. | 420 B | 650 |
| MURGH LAHORI KADHAI Savor the robust, spicy flavors of chicken cooked onions and a special Lahori spice blend. | 420 | 630 | TAWA CHICKEN MASALA Succulent chicken seared on a tawa and tossed in a bold, smoky masala with aromatic spices. | 420 | 650 |
| BUTTER CHICKEN Indulge in tandocri chicken, simmered in a creamy, buttery tomato gravy. Ask for Jalpur or Delhi Style. | 420 会 强 | 650 | MURCH BADAMI PASANDA Tender chicken simmered in a luxurious almond-based gravy, enriched with Mughlai spices. | 480 | 700 |
| MURGH KHURCHAN Relish the delightful flavors, of shredded chicken, cooked with bell peppers and spices for a hearty dish. | 430 A | 650 | CHICKEN RARA Relish the hearty blend of minced and diced chicken, cooked in a robust, spiced gravy. | 480 | 700 |
| MURGH LABAABDAR Savor the luxurious, creamy chicken, cooked in a tomato and cashew based gravy with aromatic spices. | 430 E | 650 | MURGH MARTABAN Enjoy the special slow cooked chicken, prepared in a traditional martaban with a rich, aromatic gravy. | 0 | 700 |
| CHICKEN SHREDDED MASALA Shredded chicken stir-fried with onions, tomatoes, and fragrant spices for a flavorful, masala-packed delight. | 450 总 | 700 | FOR BONELESS CHICKEN | | 100 |

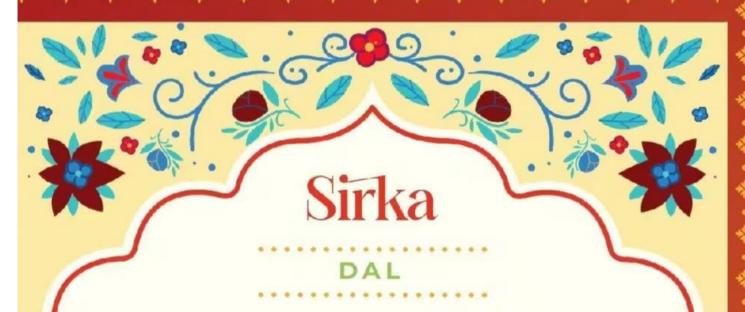
MAIN COURSE

EGG CURRY @

HALF FULL FULL HALF 500 EGG MASALA COLO 500 300 300



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DAL MAKHANWALA

Immerse yourself in the creamy, velvety goodness of slow-cooked black lentils, infused with rich butter and aromatic spices.

DAL DHABA

Relish the rustic flavors of dhaba-style lentils, cooked to perfection with a robust blend of spices and ghee.

450

400

DAL TADKA Experience the hearty, spiced lentils, tempered with a fragrant blend of cumin, garlic, and chili for a comforting meal.

Black lentils, slow-cooked for hours, infused with bold garlic and

DAL PASHURI 500

simmered to deep, velvety perfection.

PANEER MAIN COURSE

PANEER KHURCHAN

Smoky, stir fried paneer cooked with bell peppers, onions, and aromatic spices, bringing a rich and rustic burst of flavors.

PANEER BUTTER MASALA

Savor the creamy, pancer cubes, simmered in a rich, buttery, spiced tomato gravy.

PANEER LABAABDAR

Delight in the luxurious, creamy paneer, cooked in a tomato and cashew based gravy with aromatic spices.

KADHAI PANEER

Savor the bold, spicy flavors of paneer cooked with bell peppers, onlons, and a special blend of kadhai spices.

TAWA PANEER

Paneer cubes seared on a tawa, coated in a spicy, tangy masala for a bold, rustic flavor.

PANEER DO PYAAZA

Soft paneer cooked with caramelized onions and robust spices for a flavorful delight.

480

480

500

500

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480

475

LEHSUNI PALAK PANEER Enjoy the smooth, garlicky spinach and paneer, cooked to perfection with subtle spices.

PAPAD PANEER

480 Relish the paneer, cooked with a \$ \$ tangy, spiced gravy for a unique twist with roasted papad.

PANEER PASANDA

Indulge in the rich, stuffed paneer slices, simmered in a creamy, aromatic gravy.

AMRITSARI PANEER BHURJI 500

Soft scrambled paneer, tossed with onions, tomatoes, and a punch of Punjabi spices.

PANEER MARTABAN

Tangy paneer curry with vinegar infused onions, slow cooked in a clay pot for deep, rich flavors.

PANEER MAKHANI

Soft paneer simmered in a rich, buttery tomato gravy, infused with aromatic spices for an indulgent experience.

STELL # 500 550





400

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480

品

550





600

680

720

750

Revel in the crispy chicken strips, loaded with delightful chutneys, bursting with tangy and spicy flavors.

CHICKEN SEEKH KEBAB
Savor the juicy, spiced minced chicken, skillfully grilled on skewers to perfection.

Experience the spicy marinated chicken, smoke grilled and coated in chilli flakes for a fiery finish.

CHICKEN SULA
Indulge in tender chicken tikka marinated
in a rich blend of spices and grilled to
perfection.

MAKHMALI CHICKEN TIKKA

Delight in the velvety, creamy
marinated chicken, grilled to tender
perfection.

SIRKA DA CHICKEN TIKKA Indulge in tender chicken marinated in Sirka's special in-house blend and grilled to smoky perfection.

ASLI BUTTER CHICKEN 550/1400
Succulent grilled chicken, tossed in a luscious mix of butter and cream for the ultimate indulgence.

TANDOORI CHICKEN 600/1050
Taste the iconic tandoori chicken, intact chicken marinated in bold spices and yogurt, grilled to juicy succulence.

HANDI TANGDI
Relish the succulent chicken drumsticks, stuffed and slow cooked in a traditional handi with rich spices.

Indulge in pan secred tender chicken boti, perfectly seasoned and served with soft, freshly made kharniri roti for a delightful meal.

CHICKEN PASHTUNI KEBAB

Juicy chicken shaami kebabs infused
with rich curry flavors, served over a
crisp onion ring bed.

Experience the rich, spiced pan seered shaami kebabs, cooked to a mouthwatering, flavorful finish.

Delight in the vibrant, spiced minced mutton, wrapped in a colorful mix of peppers and grilled.

TAVA BOTI KEBAB 850 Enjoy the succulent, spiced boti kebabs, seared on a hot tava to achieve a unique, savouryy flavor.

MUTTON SHARABI KEBAB Fiery mutton seekh kebabs, tossed in a bold, spiced mix for an unforgettable kick

TANDOORI FISH
Savor the delicate fish, marinated in bold tandoori spices and grilled to achieve a flaky, flavorful perfection.

AMRITSARI MACCHI
Relish the crispy, golden Amritsari fish, marinated in a tangy, spiced batter for an irresistible bite.

ASLI BUTTER MACCHI 700
Delicate fish, grilled to perfection and tossed in a creamy, buttery sauce for a rich, indulgent bite.

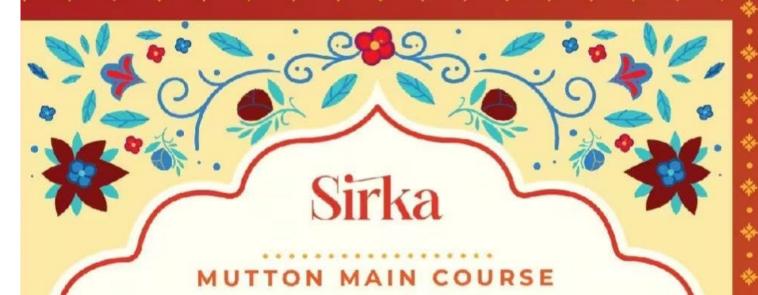
SIRKA DA NON VEG PLATTER 1500

A curated selection of flavorful starters, served in perfect pairs, offering a delicious medley of tastes and textures to savor.

750

650

20



(C)

900

(3)

900

950

63

0

900

0

700

LAAL MAAS Indulge in the fiery Rajasthani mutton curry, cooked with a blend of red chilies and aromatic spices.

DHAABE KA KEEMA Succulent minced mutton stir-fried with aromatic spices, onions, and herbs for a hearty, flavorful delight.

MUTTON BADAMI PASANDA Tender mutton cooked in a luxurious almond infused gravy, slow simmered with Mughlai spices for a royal feast.

CHAMPARAN MEAT A rustic and aromatic mutton, infused with whole garlic and mustard oil for deep, earthy flavors.

MUTTON LAHORI KADHAI Savor the robust, spicy flavors of chicken cooked onions and a special Lahori spice blend.

750 MUTTON KEEMA BAATI

Spiced minced mutton stuffed inside baked whole wheat dumplings, served with rich gravy.

800

63

850

0

(2)

MUTTON ROGAN JOSH 880 A Kashmiri classic, featuring slow cooked mutton in a fragrant curry with robust spices.

MUTTON RARA Arich and rustic dish with tender mutton and spiced minced meat, cooked together for an intense, meaty flavor.

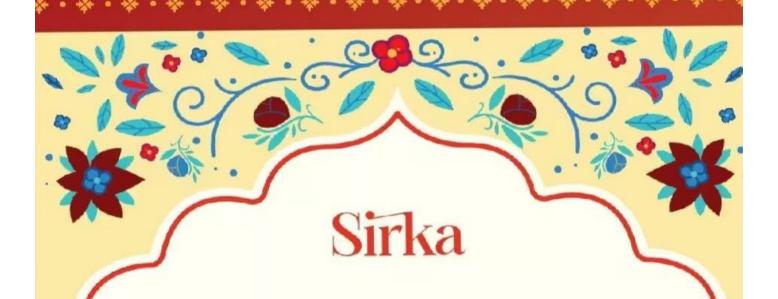
MARTABAN GOSHT 900 Slow-cooked mutton in a traditional martaban, infused with aromatic spices for deep, rustic flavors.

FISH MAIN COURSE

TAMATAR MACCHI Delight in the tender fish, simmered in a tangy, spiced tomato gravy for a burst of flavor.

FISH CURRY

730 Tender fish fillets enveloped in a ₺€ robust blend of spices, delivering a OB burst of flavorful heat in every bite.



BREADS

RICE

| PLAIN NAAN | 90 | STEAMED RICE | 200 |
|-----------------------------|---------|-----------------|-----|
| BUTTER NAAN | 120 | SAFFRON RICE. | 300 |
| PUDHINA NAAN | 150 | | |
| GARLIC NAAN | 180 | VEG BIRYANI | 400 |
| CHEESE NAAN | 200 | VEG PULAO | 400 |
| KHAMIRI ROTI | 100 | | |
| TANDOORI ROTI (PLANYBULLERI | 40/60 | CHICKEN BIRYANI | 580 |
| MASALA TANDOORI ROT | 100 | CHICKEN BIRYANI | 630 |
| RUMALI ROT | 60 | (BONELESS) | |
| MASALA MISSI ROTI | 100 | MUTTON BIRYANI | 650 |
| TAWA ROTI | 40 | | |
| KUI CHA (KEEMA/STRIEFED) | 250/180 | | |
| LACHA PARANTHA | 140 | | |
| CHEE WALA LACHA PARANTHA | 180 | | |
| MASALA LACHA PARANTHA | 200 | | |
| CHUR CHUR NAAN | 200 | | |
| MALABAR PARANTHA | 150 | | |
| GUD SAUNE WALLROTI | 100 | | |
| | | | |

SHORBA

SIDES

| | VEG | NON-VEG | | |
|---------------------------|-----|---------|-----------------|-----|
| TAMATAR DHANIYE KA SHORBA | 190 | | GREEN SALAD | 150 |
| TOMATO SOUP | 210 | | KACHUMBER SALAD | 150 |
| MAKAI KA SHORBA | 150 | 190 | LACCHA ONION | 150 |
| HOT & SOUR SOUP | 200 | 300 | BHURANI RAITA | 200 |
| MANCHOW SOUP | 200 | 300 | VEGETABLE RAITA | 200 |
| SWEET CORN SOUP | 200 | 300 | PINEAPPLE RATIA | 200 |
| CHICKEN SHORBA | | 190 | ROASTED PAPAD | 70 |
| MUTTON SHORBA | | 210 | MASALA PAPAD | 100 |