

Bhartiya Khana

Butter Chicken (Bone/Boneless) 🇮🇳 525/-
Butter Chicken Gets Cooked In A Tomato & Butter Gravy (or literally just butter) until the meat fall-off-the-bone-soft

Kadai Chicken 🇮🇳 525/-
Kadai Chicken Is A North Indian Chicken Recipe Where Chicken Is Cooked In A Spicy Gravy Along With Onions & Capsicum

Chicken Bharta 🇮🇳 525/-
Chicken Bharta which tastes heavenly is a dhaba style preparation Boneless chicken chunks cooked with Indian spices

Chicken Tikka Masala 🇮🇳 549/-
Chicken Tikka Masala Is A Dish Of Chunks Of Roasted Marinated Chicken In A Spiced Curry Sauce

Tawa Chicken 🇮🇳 549/-
Onion Bell Pepper, Chicken In Brown & Red Gravy

Handi Chicken 🇮🇳 549/-
Handi Chicken Is A Delicious Dish Made With Marinated Chicken Cooked In A Low Flame With The House Of Spice

Matka Chicken 🇮🇳 549/-
It Is A Fragrant And Delectable Chicken Curry Dish That Uses Dahi Or Yoghurt As A Souring Agent, It Is Cooked In A Clay Pot

Tari Wala Chicken Home Style 🇮🇳 525/-
chicken cooked in home style gravy

Handi Mutton 🇮🇳 599/-
Mutton Cooked On Slow Charcoal For Hours, Served In A Clay Pot In True Rajasthani Style

Mutton Bhuna Masala 🇮🇳 599/-
Succulent Pieces Of Mutton Cooked In Thick Onion Tomato Gravy

Laal Maans 🇮🇳 625/-
Laas Maans Is A Meat Curry From Rajasthan, India. It Is A Mutton Curry Prepared In A Sauce Of Yoghurt And Hot Spices Such As Red Mathania Chillies

Mutton Rogan Josh 🇮🇳 625/-
Mutton Rogan Josh Is A Kashmiri Style Mutton Curry Made With Spices Like Fennel Seeds And Dry Ginger

Fish Curry 🇮🇳 399/-
Made with fresh fish, onions, tomatoes, coconut, spices and herbs

Egg Curry 🇮🇳 349/-

Combo

Keema Bati Served With Laal Maans 🇮🇳 549/-
Gravy And Lahsun Chutney
wheat made bati filled with minced chicken baked in tandoor served with traditional laal maans and spicy tangy garlic chutney

Bati With Chicken Curry and 🇮🇳 499/-
Lahsun Chutney
wheat made bati served with our signature chicken curry and spicy garlic chutney

Special Order

Sikanderi Rann (Order Before 12 Hrs) 🇮🇳 1699/-
full mutton leg marinated in special spice for 8hrs and roasted in tandoor



Atta Chicken (Order Before 4 Hrs) 🇮🇳 1099/-
Whole chicken applied with special spices
Covered with layer of wheat dough & cooked in tandoor



Anti Pasti Starters

Cheese Garlic Bread 🍴 <i>Homemade Bread W/cheese & Garlic Butter</i>	275/-	Poppeye Dip 🍴 <i>Baby Spinach Leaves Toasted In Butter & Mix W/creamy Cheese Sauce, Served W/crispy Toasts</i>	325/-
Masala Garlic Bread 🍴 <i>Homemade Bread W/garlic Butter, Tomato Sauce, Onion, Capsicum, Oregano & Cheese</i>	325/-	Cheese Fondue 🍴 <i>Melted Cheese Sauce Fondue W/italian Herbs Served W/bread & Veggies</i>	499/-
Bruschetta 🍴 <i>Homemade Sliced Bread Grilled & Topped W/chopped Fresh Tomato W/garlic, Parsley, Olive Oil</i>	275/-	Jalapeno Dip 🍴 <i>Creamy Cheese Jalapeno Dip W/crispy Toast</i>	349/-
Mediterranean Bruschetta 🍴 <i>Homemade Sliced Bread Grilled & Topped W/garlic Bell Pepper, Onion, Tomato, Broccoli, Balsamic Vinegar & Herbs</i>	325/-	Zucchini Wrap 🍴 <i>Roasted Zucchini & Paneer Marinated In Virgin Olive Oil, Vinegar W/chef Special Spread</i>	399/-
Fungi Salate 🍴 <i>Fresh Mushroom Sauted W/italian Herbs</i>	375/-	Tuscan Vegetable Saute 🍴 <i>Delicious Mix Of Fresh Veggies & Spices Lightly Pan Fried W/butter & Olive Oil Served W/ Homemade Garlic Bread</i>	399/-
Fungi Alla Tostato 🍴 <i>Roasted Mushrooms W/garlic, Lemon, Parsley & Olive Oil Served W/homemade Garlic Bread</i>	375/-	Aloo Chaat Fry 🍴 <i>To Die For Chaat Neither From Delhi Nor From Lucknow, This Comes Straight From Singh Larkna Specially Recommended By Chef</i>	249/-



Mexican

Nachos With Salsa And Sour Cream 🍴 <i>Homemade Crispy Tortilla Chips W/ Tangy Salsa & Sour Cream</i>	225/-	Special Tacos 🍴 <i>Homemade Tacos W/broccoli, Baby Corn, Paneer, Onion Bell Pepper, Grated Cheese & Salsa</i>	399/-
Cheese Nachos 🍴 <i>Homemade Crispy Tortilla Chips W/capsicum, Melted Cheese And Salsa</i>	325/-	Mexican Rice 🍴 <i>Brown Rice W/veggies, French Beans, Sweet Corn, Seasoned W/roasted Chilly & Mexican Spices</i>	325/-
Nachos Grande 🍴 <i>Homemade Crispy Tortilla Chips W/fried Beans, Cheese & Salsa</i>	349/-	Enchiladas 🍴 <i>Tortilla Filled W/ Corn Beans, Veggies & Topped W/ Spicy Tomato Sauce & Melted Cheese</i>	425/-
Cheese Corn Balls 🍴 <i>American Sweet Corn, Melted Cheese Balls W/garlic Mayo</i>	325/-	Chicken Burritos 🍴 <i>Mexican Style Wrap Stuffed With Chicken, Beans, Rice, Sour Cream, Guacamole, And Vegetables</i>	399/-
Beans Tacos 🍴 <i>Homemade Tacos W/onion, Capsicum, Beans, Grated Cheese And Salsa</i>	349/-	Chicken Tacos 🍴 <i>Red Kidney Beans, Chicken, Tomato Salsa</i>	425/-
Mac-n-cheese Tacos 🍴 <i>Homemade Tacos W/macroni & Cheese (Comfort Food)</i>	349/-		

Serving time 15-20 minutes | All government taxes extra as applicable
We levy of 4% service charge | If you are allergic to any ingredient please let us know

Bhartiya Khana

Paneer Lababdar 449/-
Paneer In Mild Red & White Gravy

Paneer Mirch Masala 425/-
Mumbai Style Paneer In Spicy Gravy

Paneer Butter Masala 449/-
Evergreen Paneer Butter Masala

Palak Paneer 425/-
Paneer Cooked In Creamy Palak Gravy

Tawa Paneer 449/-
Onion Bell Pepper, Paneer In Brown & Red Gravy

Skyza Special Paneer Roll Sabji 499/-
Masala Paneer Roll Filled With Masala
W/green Spinach/Red gravy

Peshawari Paneer Tikka Masala 449/-
Fire Roasted Paneer Flavoured With Yogurt
And Spices In Rich Red Gravy

Corn Palak 425/-
Punjabi Style Corn & Palak W/fenugreek Leaves & Herbs

Navratan Korma 499/-
Combination Of Nice Kind Of Fruits, Vegetables,
Dry Fruits In Mild Gravy

Malai Kofta 449/-
Dry Fruit Filled Soft Kofta In Rich Yellow Gravy

Baby Corn Jhalfrezi 499/-
Butter Fried Fresh Vegetable W/babycorn In Spicy Gravy

Kashmiri Dum Aloo 449/-
Aloo In Mild Gravy In Kashmiri Spice

Gatta Masala 349/-
Gram Floor Dumpling In Yogurt Gravy W/rajasthani Spice

Pindi Chana Masala 349/-
spicy and tangy, with flavors of garlic, whole spices,
pomegranate seeds, pindi Chole is an authentic Punjabi style
chickpea curry that would surely bring a flavor to Amritsar streets.

Mix Veg 349/-
Combination Of Different Veggies In Medium Spicy Gravy

Shahi Kaju Curry 525/-
Rich White Gravy Curry

Baby Corn Mushroom Masala 475/-
Mushroom Corn Ki Jugal Bandi

Vegetable Kofta 399/-
Vegetable Kofta Served In Brown Gravy

Aloo Pyaz Jaipuri 399/-
Baby Potatoes onion In spicy onion Gravy W/rajasthani Spice

Methi Malai Mutter 425/-
North Indian curry made with fenugreek leaves, green
peas and cream. Smooth, creamy, and rich

Punjabi Chaap Masala 449/-
Marinate chaap with salt, ginger-garlic paste, curd
and spices cooked in punjabi style gravy

Tandoor Ka Bhuna Panner 449/-
Roasted paneer tikka in lababdar semi gravy

Sev Tamatar 349/-
a sweet, spicy and tangy tomato curry generously
topped with crispy Sev

Jodhpuri Paneer Papad Masala 449/-
roasted papad and paneer in onion tamato masala
with fenugreek flavour

Choice Of Bhindi 349/-
Karari Bhind, masala bhindi, bindhi do payaza

Dal

Dal Fry / Dal Tadka 325/-
Yellow Dal with Indian tadka

Dal Dhabha 349/-
Lentil cooked in Dhaba Style

Dal Makhani 375/-
Dal Simmered in on Slow Heat W/Selected Spices

Dessert

Chocolate Brownie 165/-
A Rich Chocolate Brownie Made Up Of Dark Chocolate
Topped With Walnut

Sizzling Brownie 265/-
Brownie Served in Hot Plate with Chocolate & Ice Cream

Chocolate Mud Pie 249/-

Melted Chocolate Ball 325/-
with caramel sauce and ice cream

Cheese Cake Slice 200/-

Chocolate Truffle Pastry 180/-

Balack Forest Pastry 150/-

Baked Gulab Jamun 225/-

Gulab Jamun with Ice Cream 260/-

Ice-Cream (Single Scoop) 75/-
Vanilla, Chocolate, Butterscotch



TYPES OF COFFEE

ESPRESSO



AMERICANO



CAPPUCCINO



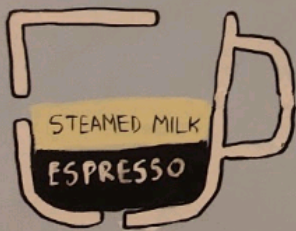
LATTE



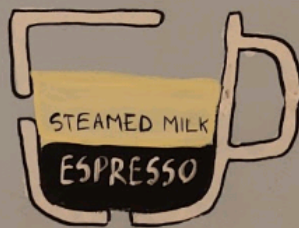
MOCHA



CORTADO



FLAT WHITE



MACCHIATO



CON PANNA



AFFOGATO



IRISH COFFEE

