

BRIJ KI CHAAT

RAJ KACHORI	130
DAHI BHALLA	115
PAPDI CHAAT	115
DAHI SEV POORI	115
SEV POORI	115
BHEL POORI	100
BHALA PAPDI	120
BRIJ KI ALOO TIKKI	130
PALAK PATTI CHAAT	130

CHATPATA CHOUK

CHOLE BHATURE	175
EXTRA BHATURA	60
PAV BHAAJII	165
EXTRA PAV (2 Pcs.)	65
PANEER FINGER (8 Pcs.)	100
KULLAD CHAI	40
PANI PURI ATTA/SUJI (6 Pcs.)	40

POORI SUBJI

4 POORI WITH ALOO SUBJI	110
4 POORI WITH CHOLE	110
5 POORI WITH ALOO SUBJI & CHOLE	150
4 BEDMI POORI WITH ALOO SUBJI	149
EXTRA POORI	20

RASBHARI

SUPER CHOCOLATE SHAKE	175
KIT KAT SHAKE	175
MILK ROSE SHAKE	175
PINK CITY PAPAYA	175
STRAWBERRY THICK SHAKE	185
PINEAPPLE THICK SHAKE	185
BUTTERSCOTCH THICK SHAKE	185
THICK SHAKE WITH ICE CREAM	195
CLASSIC COLD COFFEE	150
CLASSIC COLD COFFEE WITH CHOCO ICE CREAM	175

MAIN COURSE

TANDOORI PANEER TIKKA MASALA (ONION GARLIC)	345
GRILLED PANEER CUBES MARINATED IN SPICES, COOKED IN A RICH, CREAMY TOMATO-BASED GRAVY.	
PANEER BUTTER MASALA	335
PANEER SIMMERED IN A BUTTERY, CREAMY TOMATO SAUCE WITH MILD SPICES.	
PANEER LABABDAR	340
A FLAVORFUL DISH WITH PANEER IN A THICK, SPICED TOMATO GRAVY WITH CREAM.....	
PALAK PANEER	335
PANEER CUBES IN A SMOOTH SPINACH PUREE, SEASONED WITH SPICES.	
HANDI PANEER (ONION GARLIC)	345
PANEER COOKED IN A BROWN GRAVY WITH RICH AROMATIC SPICES.	
MATAR PANEER	290
PANEER AND GREEN PEAS IN A SPICED TOMATO-BASED CURRY.	
PANEER BHURJI	310
SCRAMBLED PANEER MIXED WITH TOMATOES, AND SPICES, SERVED DRY OR SEMI-GRAVY.	
PANEER DO PYAZA (ONION GARLIC)	340
PANEER COOKED WITH DOUBLE THE AMOUNT OF ONIONS IN A SPICED CURRY	
PANEER ANGARA (ONION GARLIC)	320
SMOKY PANEER DISH WITH BOLD SPICES AND A CHARRED FLAVOR.	
PANEER TAKA TAK	340
A SIZZLING PANEER DISH COOKED WITH THREE TYPES OF BELL PEPPER IN A PAN WITH TANGY SPICES	
DILLI WALA SHAHI PANEER	345
A ROYAL DELHI-STYLE PANEER CURRY WITH A CREAMY, NUTTY GRAVY.	
PUNJABI KADHAI PANEER (ONION GARLIC)	335
PANEER STIR-FRIED WITH BELL PEPPERS AND SPICES IN A WOK-LIKE KADHAI.	
SHAHI MALAI KOFTA	340
SOFT DUMPLINGS OF PANEER IN RICH & CREAMY CASHEW-BASED GRAVY	
NAVRATAN KORMA	360
A MILD, CREAMY CURRY WITH NINE TYPES OF VEGETABLES AND NUTS.	
KAJU MASALA	360
CASHEWS COOKED IN A SPICED, CREAMY TOMATO GRAVY.	

AMRITSARI KULCHA COMBO

PANEER KULCHA COMBO 280

SERVED WITH AMRITSARI CHOLE, BOONDI RAITA, CHUTNEY, PAPAD, SALAD & ACHAAR

MIX VEGETABLE BUTTER KULCHA COMBO..... 280

SERVED WITH AMRITSARI CHOLE, BOONDI RAITA, CHUTNEY, PAPAD, SALAD & ACHAAR

ALOO PYAAZ KULCHA COMBO 240

SERVED WITH AMRITSARI CHOLE, BOONDI RAITA, CHUTNEY, PAPAD, SALAD & ACHAAR

RICE COMBO

CHOLE WITH RICE 199

RAJMA WITH RICE 199

MAAH KI DAL WITH RICE 199

DAL MAKHNI WITH RICE 199

THALI COMBO

SRI GOVERDHAN BHOG 551

MASALA CHAACH, CHAAT, FARSAN 2, DAL, MALAI KOFTA, PANEER SUBJI, ALOO SUBJI, MIX VEG., GATTA MASALA, KADHI, BEDMI POORI 4, TANDORI ROTI 2, JEERA RICE, KHICHDI, MATHURA PEDAS, GULAB JAMUN, CHUTNEY, PAPAD, ACHAR & SALAD

SRI VALLABH BHOG 451

CHAACH, FARSAAN 1, DAL, KADHI, PANEER SUBJI, CHANA MASALA, MIX VEG., JEERA RICE, TANDORI ROTI 2, MISSI ROTI 1, KHICHDI, CHUTNEY, MATHURA PEDAS, GULAB JAMUN, PAPAD & SALAD

RAJASTHANI THALI..... 481

CHAACH, KADHI, GATTA MASALA, DAL TADKA, ALOO SUBJI, ALOO PYAZ PANEER, MIRCH TIPORE, JEERA RICE, TANDOORI ROTI 1, MISSI ROTI 1, KHASTA DOODH ROTI 1, RAJASTHANI SIRA, SERVED WITH BHUJIA, LASAN KI CHUTNEY, PAPAD, & SALAD

PUNJABI THALI..... 451

PANEER SUBJI, DAL MAKHANI, MALAI KOFTA, CHANA MASALA, BOONDI RAITA, LACCHA PARATHA 1, BUTTER NAAN 1, JEERA RICE, GULAB JAMUN, SERVED WITH CHUTNEY, ROASTED PAPAD & SALAD

SATVIK THALI..... 271

PANEER SUBJI, MIX VEG, DAL TADKA, BOONDI RAITA, TAWA ROTI 4, GULAB JAMUN, SALAD & PAPAD

TANDOOR SE

TANDOORI PANEER TIKKA	220
MALAI PANEER TIKKA	230
ACHARI PANEER TIKKA	210
TANDOORI MASHROOM TIKKA.....	240
MALAI MASHROOM TIKKA	240
ACHARI MASROOM TIKKA	240
BUTTER MASALA CHAAP	200
MALAI CHAAP	210
ACCHARI TANDOORI CHAAP	210
HARA BHARA KABAB	210
DAHI KE KABAB.....	210
TANDOORI PLATTER.....	349
PANNER TIKKA, MUSHROOM TIKKA, HARA BHARA KABAB, DAHI KE KABAB & MASALA CHAT SERVED WITH MINT CHUTNEY	

CHUR CHUR NAAN COMBOS

PANEER BUTTER MASALA WITH CHUR CHUR NAAN.....	349
SERVED WITH CHUTNEY, PAPAD, SALAD & ACHAAR	
MAAH KI DAAL WITH CHUR CHUR NAAN.....	299
SERVED WITH CHUTNEY, PAPAD, SALAD & ACHAAR	
AMRITSARI CHOLE WITH CHUR CHUR NAAN	299
SERVED WITH CHUTNEY, PAPAD, SALAD & ACHAAR	
DALMAKHNI WITH CHUR CHUR NAAN	299
SERVED WITH CHUTNEY, PAPAD, SALAD & ACHAAR	

THANDAK KA KHAJANA

BRIJWASI LASSI	95
MASALA CHAACH	60
MASALA LEMONADE	110
KALA KHATTA	110
LEMON ICE TEA	110
PIACHE ICE TEA	110
MOJITO MINT	95
LAVENDER THE LEADY	130
BLUE OCEAN	130
PINA COLADA	130
SUNRISE	120
AERATED BEVERAGES	on MRP
ICE CREAM SCOOP (Per Scoop)	
(STRAWBERRY, VANILLA, CHOCOLATE, BUTTER SCOTCH)	70
PACKAGED DRINKING WATER- 1 ITR.	30

SOUP

TOMATO SOUP	110
HOT AND SOUR	120
MANCHAO	110



KAJU CURRY	350
A RICH CASHEW-BASED YELLOW GRAVY WITH AROMATIC SPICES	
MIX. VEGETABLE MAKHAN WALA	310
MIXED VEGETABLES IN A BUTTERY, CREAMY SAUCE.	
PALAK CORN	290
SWEET CORN COOKED IN A SPINACH-BASED GRAVY.	
AMRITSARI CHANA MASALA (ONION GARLIC)	260
SPICY CHICKPEAS COOKED IN A TANGY TOMATO-ONION GRAVY.	
RAJMA RASILA	290
RED KIDNEY BEANS IN A THICK, SPICED CURRY.	
GOVIND GATTA	260
GRAM FLOUR DUMPLINGS IN A TANGY YOGURT-BASED CURRY	
KADHI PAKODA	240
YOGURT-BASED CURRY (KADHI) MADE WITH GRAM FLOUR AND SPICES, PAIRED WITH CRISPY PAKODAS.	
SEV TAMATAR KI SUBJI	230
A TANGY TOMATO CURRY TOPPED WITH CRISPY SEV (FRIED GRAM FLOUR NOODLES).	
ALOO SABJI SIMPLE	190
SPICED POTATO CURRY, A STAPLE SIDE DISH.	
ZEERA ALOO	190
POTATOES TEMPERED WITH CUMIN SEEDS AND MILD SPICES.	
TAWA MASALA CHAAP (ONION GARLIC)	335
SOYA CHAAP COOKED ON A GRIDDLE WITH SPICY MASALA.	
MATAR MASHROOM	350
GREEN PEAS AND MUSHROOMS IN A SPICED CURRY.	
MASHROOM DO PYAZA (ONION GARLIC)	360
MUSHROOMS COOKED WITH EXTRA ONIONS IN A FLAVORFUL GRAVY.	
MAITHI MALAI MATAR	340
FENUGREEK LEAVES, CREAM, AND PEAS IN A RICH, MILDLY SWEET CURRY.	

KULCHA

ALOO KULCHA (SINGLE).....	85
ALOO PYAZ KULCHA (SINGLE).....	95
CHEESE CAPSICUM KULCHA (SINGLE).....	110
PANEER KULCHA (SINGLE).....	110

BREAD BASKET

ASSORTED BREAD BASKET	299
TANDOORI ROTI 2/ MISSI ROTI 1/ BUTTER NAAN 1/ STUFF KULCHA 1	
MAKHANBHOG BASKET	349
ROTI 1/BUTTER NAAN 1/GARLIC NAAN 1/MASALA LACCHA 1/KHASTA DUDH ROTI 1/MISSI ROTI 1/LACCHA PARATHA 1	

SALADS

LACCHA MASALA ONION	90
HARE SALAD KI TOKRI.....	110

NAAN

SPICY CHEESE NAAN	130
GARLIC BUTTER NAAN	120
BUTTER NAAN	90
PLAIN NAAN	80
STUFFED NAAN	120

CHUR CHUR

STUFFED CHUR CHUR SINGLE	115
PLAIN CHUR CHUR SINGLE	95

TANDOOR SE

ROTI

KHASTA DOODH KI ROTI	65
MISSI ROTI.....	70
TANDOORI BUTTER ROTI.....	35
TANDOORI PLAIN ROTI.....	35
TAWA ROTI PLAIN	20
TAWA ROTI BUTTER.....	25

PARATHA

LACCHA MASALA PARATHA.....	65
METHI PODHINA PARATHA	65
LACCHA PARATHA.....	60
TANDOORI ALOO PARATHA.....	90
TANDOORI ALOO PYAZ PARTAHA	100
WITH RAITA, CHUTNY & ACHAR	
TANDOORI PANEER PARTAHA	110
WITH RAITA, CHUTNY & ACHAR	

DAL KI HANDI

DAL YELLOW TADKE WALI.....	300
(MIXED YELLOW LENTILS SIMMERED & SEASONED IN PUNJABI STYLE)	
SPECIAL DAL GHUTMA (ONION GARLIC)	310
(PREPARATION OF 5 BASIC LENTILS TEMPERED IN CHEF'S SECRET SPICES)	
DAL MAKHANI.....	350
(BLACK LENTILS COOKED OVERNIGHT ON CHARCOAL EMBERS)	
MAAH KI DAAL.....	310
A RICH PUNJABI DISH MADE FROM WHOLE BLACK GRAM (URAD DAL) AND KIDNEY BEANS, SLOW-COOKED TO A CREAMY CONSISTENCY.	
DAL PALAK WALI.....	260
COMBINING COOKED LENTILS WITH FRESH SPINACH (PALAK), SEASONED WITH A SPICED TADKA OF CUMIN, GARLIC, AND GINGER.	

RICE AND BIRYANI

MATAR PULAO	210
VEG PULAO	210
STEAMED RICE.....	160
JEERA RICE	170
SPECIAL BIRYANI	250

CURD

PINEAPPLE RAITA.....	160
FRUIT WALA RAITA	160
MASALA DAHI BOONDI.....	135
MIX VEG RAITA.....	135
DAHI TADKA	110
PLAIN CURD.....	90

PAPAD

ROASTED PAPAD- 2 PC.....	65
MASALA PAPAD- 1 PC.	90

SWEETS

KESARIYA JALEBI- 100 GM	65
RAJASTHANI SIRA	121
THICK GRAIN COOKED IN DESI GHEE	
GULAB JAMUN- 2PC	65
MATHURA PEDE (3 Pcs.).....	75
MAKHAN BHOG SPECIAL THANDI KHEER	121

A CREAMY INDIAN RICE PUDDING SWEETENED WITH EARTHY JAGGERY INSTEAD OF SUGAR,
FLAVORED WITH CARDAMOM AND GARNISHED WITH GHEE-FRIED NUTS.