

PUNJABI / KASHMIRI DUM AALU

Delightful baby potatoes cooked to perfection in a rich, spiced gravy, generously infused with an assortment of dry fruits.

Approx. 350-400 kcal, 7-12g protein.

375/-

MALAI KOFTA (RED GRAVY /WHITE GRAVY)

Soft, creamy dumplings made from paneer and vegetables, served in your choice of rich red gravy or luscious white gravy.

Approx. 320-350 kcal, 10-15g protein.

395/-

BHINDI DO PYAZA

Tender Bhindi sautéed with double the onions, enhancing the flavor with a blend of spices.

Approx. 200-250 kcal, 4-6g protein.

360/-

METHI MALAI MATAR (Seasonal)

A creamy dish featuring fresh fenugreek leaves and green peas simmered in a rich, spiced gravy.

Approx. 290-300 kcal, 8-12g protein.

360/-

MALAI PYAZ

Succulent onions cooked in a rich, creamy sauce with spices.

Approx. 250-350 kcal, 6-8g protein.

365/-

PALASH SPECIAL TAWA TARKARI

A vibrant medley of seasonal vegetables, finely chopped and stir-fried on a hot tawa with aromatic spices.

Approx. 280-300 kcal, 5-7g protein.

505/-

BHINDI MASALA

Fresh bhindi sautéed with onions, tomatoes, and a blend of spices, resulting in a flavorful and mildly tangy dish.

Approx. 200-250 kcal, 4-7g protein.

295/-

AALU GOBI (Seasonal)

A delightful combination of tender potatoes and cauliflower, seasoned with aromatic spices and sautéed to perfection.

Approx. 320-350 kcal, 6-10g protein.

295/-

MATAR PANEER

Creamy paneer cubes and green peas simmered in a spiced tomato gravy.

Approx. 300-350 kcal, 12-15g protein.

365/-

AALU PYAAZ JAIPURI

A delicious blend of potatoes and onions cooked with traditional spices, capturing the essence of Jaipur's cuisine.

Approx. 250-300 kcal, 5-10g protein.

355/-

VEG KOHLAPURI

A vibrant mix of seasonal vegetables cooked in a spicy, flavorful tomato-based gravy with a distinctive blend of Kohlapuri spices.

Approx. 320-350 kcal, 8-10g protein.

365/-

PANEER BHURJI

Scrambled paneer sautéed with onions, tomatoes, and spices

Approx. 200-300 kcal, 12-15g protein.

375/-

ACHARI PANEER

A tangy and spicy paneer dish cooked with a blend of pickling spices, offering a burst of flavors

Approx. 280-300 kcal, 11-15g protein.

375/-

PALASH SPECIAL BOMB CURRY

A flavorful curry with dry fruits, mawa & potato koftas, stuffed with green chilli.

Approx. 350-400 kcal, 12-15g protein.

405/-

BESAN GATTA

Flavorful gram flour dumplings cooked in a spicy, tangy curry

Approx. 280-300 kcal, 10-12g protein.

325/-

MALAI SEV

Crispy sev drenched in a rich, creamy sauce, garnished with spices

Approx. 300-350 kcal, 8-10g protein.

340/-

SEV TAMATAR

A tangy tomato gravy topped with crispy sev

Approx. 250-300 kcal, 6-8g protein

325/-

CREAM OF BROCOLLI

A smooth and creamy blend of fresh broccoli, herbs, and spices

Approx. 200-300 kcal, 4-6g protein.

265/-

CLEAR SOUP

Light and refreshing broth infused with aromatic herbs and vegetables

Approx. 50-100 kcal, 1-2g protein.

205/-

PALASH SPECIAL SOUP

A hearty blend of broccoli, patta gobi, mushrooms, beans, and noodles,

Approx. 200-300 kcal, 5-7g protein.

295/-

Main Course

BUTTER PANEER MASALA

A rich and creamy dish of tender paneer cubes simmered in a spiced tomato gravy

Approx. 350-400 kcal, 12-15g protein.

415/-

KADHAI PANEER

Paneer cooked with vibrant bell peppers and aromatic spices in a robust tomato gravy, offering a perfect blend of flavors

Approx. 300-350 kcal, 12-15g protein.

415/-

MANCHOW SOUP

Spicy and flavorful blend of vegetables and noodles, topped with crispy fried noodles for added crunch

Approx. 200-300 kcal, 5-7g protein.

235/-

LEMON CORRIENDER

A refreshing blend of tangy lemon, fresh coriander, and aromatic spices

Approx. 100-150 kcal, 2-4g protein.

205/-

HOT & SOUR

Spicy and tangy blend of vegetables and tofu, with a kick of black pepper and vinegar

Approx. 200-300 kcal, 5-7g protein.

210/-

CREAM OF TOMATO

A rich and creamy blend of ripe tomatoes, spices, and a hint of herbs

Approx. 200-300 kcal, 4-6g protein.

235/-

CREAM OF MUSHROOM

A rich and velvety blend of fresh mushrooms, cream, and herbs

Approx. 200-300 kcal, 4-6g protein.

265/-

PANI PURI

Crispy puris filled with tangy tamarind water and spicy fillings, offering a burst of flavors in every bite.

Approx. 300-350 kcal, 12-15g protein.

120/-

PAPADI CHAAT

A delightful combination of crispy papdis topped with spiced potatoes, tangy chutneys, and creamy yogurt

Approx. 200-300 kcal, 4-6g protein.

235/-

PALAK PATTA CHAAT

A crispy spinach leaf topped with spiced potatoes, tangy chutneys, and creamy yogurt

Approx. 250-350 kcal, 5-7g protein.

215/-

AALU TIKKI

Crispy potato patties seasoned with aromatic spices and herbs, served with tangy chutneys

Approx. 200-300 kcal, 4-6g protein.

265/-

Soups

TOMATO SOUP

A warm and comforting blend of ripe tomatoes, herbs, and spices

Approx. 100-150 kcal, 2-4g protein.

225/-

SWEET CORN SOUP

Creamy blend of sweet corn, vegetables, and spices,

Approx. 150-200 kcal, 3-5g protein.

225/-

JEERA AALU

Spiced potatoes sautéed with cumin seeds.

Approx. 200-250 kcal, 4-7g protein.

285/-

CHANA MASALA

Hearty chickpeas simmered in a fragrant blend of spices and tomatoes

Approx. 290-320 kcal, 10-15g protein.

345/-

PALASH SPECIAL NAVRATAN KORMA

A rich and creamy medley of mixed vegetables and pineapple simmered in a fragrant, spiced gravy

Approx. 360-400 kcal, 6-10g protein.

505/-

VEG JALFREZI

A colorful stir-fry of sliced seasonal vegetables, including bell peppers, carrots, and beans

Approx. 250-300 kcal, 5-10g protein.

345/-

MIX VEG

A hearty blend of seasonal vegetables, all chopped into cubes and cooked in a flavorful, spiced gravy

Approx. 300-350 kcal, 6-10g protein.

325/-

MUSHROOM MASALA

Tender mushrooms sautéed with onions, tomatoes, and a blend of aromatic spices

Approx. 250-300 kcal, 9-12g protein.

385/-

PANEER KHURCHAN

A delectable dish of sautéed paneer and spices, served with sautéed onions and peppers

Approx. 300-350 kcal, 12-15g protein.

415/-

PANEER ANGARA

Smoky grilled paneer cubes in a rich, aromatic red gravy with a hint of charcoal flavor, offering a perfect blend of spices and creaminess

Approx. 350-400 kcal, 12-15g protein

475/-

PALAK PANEER

Creamy spinach curry with tender paneer cubes

Approx. 250-300 kcal, 12-15g protein.

375/-

SHAHI PANEER

A rich and creamy paneer dish cooked in a luxurious cashew-tomato gravy.

Approx. 320-350 kcal, 10-12g protein.

415/-

PANEER LABADBAR

Soft paneer in a creamy tomato-onion gravy with a hint of spices

Approx. 290-350 kcal, 10-11g protein

450/-

PANEER TIKKA MASALA

Grilled paneer marinated in spices, simmered in a rich tomato-based gravy

Approx. 300-320 kcal, 13-15g protein.

415/-



Italian

PINK SAUCE PASTA

A luscious blend of creamy tomato sauce and aromatic spices

Approx. 350-400 kcal, 12-14g protein

465/-

ALFREDO PASTA

A rich and creamy sauce made with Parmesan cheese and garlic,

Approx. 400-450 kcal, 12-14g protein.

475/-

ARABITA PASTA

Pasta tossed in a spicy tomato sauce infused with garlic and chili, delivering a bold and zesty flavor

Approx. 350-400 kcal, 12-14g protein

475/-

AGLIO OLIO PASTA

A classic Italian dish featuring al dente spaghetti tossed in a fragrant blend of garlic, olive oil, and fresh parsley

Approx. 300-350 kcal, 10-12g protein

475/-

GARLIC BREAD

Savor Garlic Bread, toasted to perfection and generously topped with a rich blend of garlic, butter, and herbs,

Approx. 300-400 kcal, 6-8g protein

225/-