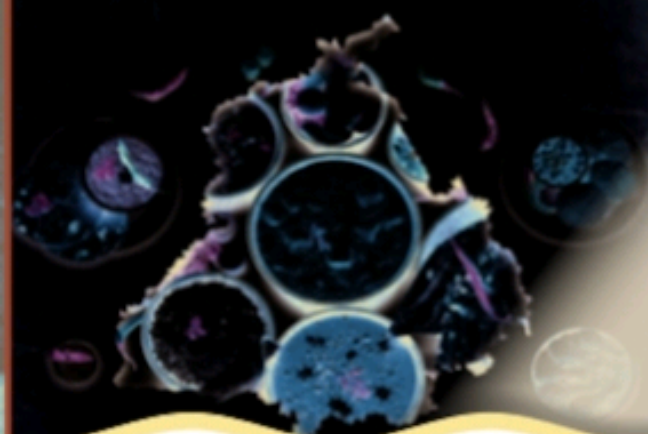


Swaad Pind Da



Punjabi Cuisine

Punjabi cuisine is famous for its rich, buttery flavors and wholesome dishes. Staples include Makki Di Roti with Sarson Da Saag, Chole-Bhature, Naan, Kulche and Lassi. The food reflects Punjab's agrarian culture and hospitality, offering both vegetarian and non-vegetarian delicacies cooked with ghee, butter, and spices. Punjabi food is a perfect blend of earthy, rustic flavors and royal feasts, loved by people all over the world.

SUNNY SPECIALS

VARIETY OF AMRITSARI KULCHE CHHOLE

(A delicious Amritsari delicacy from tandoor, served with a dash of Pindi Chhole, Whipped Yogurt, Cold Sauce & Fried Spiced Green Chilly)

Lahori Kulcha <i>(Jumbo Kulcha with combination of all stuffing)</i>	389/-
Badnaam Kulcha (2 Pcs.)	379/-
Aaloo Kulcha (2 Pcs.)	299/-
Aaloo Pyaj Kulcha / Pyaj Kulcha (2 Pcs.)	309/-
Mix Veg Kulcha (2 Pcs.)	319/-
Gobhi Kulcha (2 Pcs.)	319/-
Gobhi Pyaj Kulcha (2 Pcs.)	329/-
Hara Bhara Kulcha (2 Pcs.) <i>(Green Pea stuffing)</i>	319/-
Paneer Kulcha (2 Pcs.)	329/-
Cheese Kulcha (2 Pcs.)	349/-
Kandhari Kulcha (2 Pcs.) <i>(Richly stuffed with Mawa & Dry fruits)</i>	379/-

VARIETY OF CHOOR-CHOOR DE NAAN

(An Amritsari delicacy served with Paneer Sabji and Dal Makhani)

Peshawari Naan <i>(Jumbo Naan with combination of all stuffing)</i>	399/-
Aloo De Naan (2 Pcs.)	309/-
Pyaj De Naan / Aaloo Pyaj De Naan (2 Pcs.)	319/-
Mix Veg De Naan (2 Pcs.)	329/-
Gobhi De Naan (2 Pcs.)	329/-
Gobhi Pyaj De Naan (2 Pcs.)	339/-
Hara Bhara Naan (2 Pcs.) <i>(Green Pea stuffing)</i>	329/-
Paneer De Naan (2 Pcs.)	349/-
Cheese De Naan (2 Pcs.)	369/-
Kandhari Naan (2 Pcs.) <i>(Richly stuffed with Mawa & Dry fruits)</i>	389/-



Bhangra and Giddha

Bhangra and Giddha, Punjab's lively folk dances, are central to celebrations and festivals. Bhangra, performed by men, is energetic and vibrant, while Giddha is a graceful dance for women. Accompanied by the rhythmic beats of the dhol (drum), these dances express joy, strength, and cultural pride. Today, Bhangra has gained international recognition, becoming a staple in global dance forms and celebrations.

TANDOORI PLATTER (10 Pcs)

Veg Seekh Kabab, Hara Bhara Kabab, Mushroom Tikka, Haryali Tikka, Malai Tikka

429/-

TANDOORI FAMILY PLATTER (14 Pcs) NEW

Veg Seekh Kabab, Hara Bhara Kabab, Dahi Kabab, Malai Kabab, Mushroom Tikka, Paneer Tikka, Soya Chaap

459/-

KABAB SPECIALS

Lazeez Soya Kabab (8 Pcs)

369/-

Veg Seekh Kabab (8 Pcs)

369/-

Dahi Kabab (8 Pcs)

339/-

Hara Bhara Kabab (8 Pcs)

349/-

Malai Seekh Kabab (8 Pcs) NEW

349/-

MUSHROOM SPECIALS

Mushroom Punch (Assorted 5 flavours- 10 Pcs)

389/-

Mushroom Classic (Tangy flavour- 8 Pcs) 

309/-

Mushroom Achari (Tangy flavour- 8 Pcs) 

309/-

Mushroom Haryali (Green Chilly- Garlic- Ginger flavour- 8 Pcs)

319/-

Mushroom Podina (Mint flavour- 8 Pcs)

329/-

Mushroom Malai (Rich n Creamy- 8 Pcs)

359/-

Mushroom Kashmiri (Enriched with Dry fruits- 8 Pcs)

379/-

PANEER TIKKA

Paneer Lajawab Tikka (Rich & Creamy- 8 Pcs)

369/-

Tikka Punch (Assorted 5 flavours- 10 Pcs)

379/-

Paneer Tikka Classic (Tangy flavour- 8 Pcs) 

289/-

Achari Tikka (Tangy flavour- 8 Pcs) 

289/-

Haryali Tikka (Green Chilly- Garlic- Ginger flavour- 8 Pcs)

299/-

Podina Paneer Tikka (Mint flavour- 8 Pcs) NEW

309/-

Malai Tikka (Rich n Creamy- 8 Pcs)

349/-

Kashmiri Tikka (Enriched with Dry fruits- 8 Pcs)

359/-

Tandoori Tandoori Tandoori Tandoori Tandoori



Amritsari Handicrafts and Phulkari

Phulkari is Punjab's iconic hand-embroidered textile, typically adorned on shawls and dupattas. The intricate stitching reflects the region's cultural heritage. In addition, Amritsari juttis (footwear), and wooden handicrafts are popular items, showcasing the artisanship and creativity of the Punjabi people.

Paneer Special

Kadhai Paneer 🍳	369/-
Handi Paneer 🍳	369/-
Matar Paneer	369/-
Paneer Takatak	369/-
Shahi Paneer (Red Gravy)	369/-
Shahi Paneer (Brown Gravy)	399/-
Shahi Paneer (White Gravy)	419/-
Punjabi Palak Paneer	389/-
Paneer Toofani 🍳	389/-
Paneer Tawa Masala 🍳	389/-
Paneer Tikka Masala 🍳	399/-
Paneer Kaleji NEW	399/-
Paneer Khurchan NEW	399/-
Paneer Hungama NEW	399/-
Paneer Butter Masala	409/-
Achari Paneer Masala	409/-
Paneer Lababdar	409/-
Cheese Butter Masala	409/-
Paneer Angara 🍳	419/-
Methi Malai Paneer	439/-
Corn Capsicum Paneer Masala	449/-
Paneer Bhurji	449/-
Malai Tikka Masala	459/-
Paneer Pasanda	459/-
Paneer Do Pyaza	469/-
Paneer Mushroom	469/-
Paneer Makhmali	469/-
Paneer Peshawari	479/-
Sunny Special Paneer NEW	489/-



Punjabi Weddings

Punjabi weddings are grand celebrations filled with colour, music, and festivity. Known for their elaborate ceremonies and joyous spirit, these weddings are a mix of tradition and modernity. From vibrant Mehandi and Sangeet functions to the emotional Anand Karaj (Sikh marriage ceremony), Punjabi weddings are a lavish affair, reflecting the exuberant culture and deep family values of the state.

SUNNY SPECIALS

Aaloo Pyaj Paneer Sabji with Tikkad

389/-

(A Rajasthani Cuisine..... Aaloo Pyaj Paneer cooked in Desi Ghee along with Tikkad baked in tandoor & Lehsun Chutney)

Aaloo Pyaj Paneer Sabji with Bejad

379/-

(A Rajasthani Cuisine..... Aaloo Pyaj Paneer cooked in Desi Ghee along with Bejad Roti baked in tandoor & Boondi Raita)

Dal Baati Choorma

419/-

(A Rajasthani Cuisine..... Baati baked in Desi Ghee along with Spicy Dal, Besan Gatta, Lehsun Chutney, Masala Chhach, Papad, Sweet Choorma prepared in Desi Ghee and Kachumbar Salad)

Makki Di Roti with Sarson Da Saag^{SEASONAL}

389/-

(A Punjabi lip smacking delight from the state of Punjab made with mix of mustard & greens with Makki di Roti infused with a dollop of Looni Makkhan)

Rajwadi Thali

429/-

(Spicy Dal, Aloo Pyaj Sabji, Gatta Masala, Tawa Pulao, Boondi Raita, Choorma, 1 Bajra Roti, 2 Missi Roti Lehsun Chutney, Salad & Papad)

King Ambarsari Thali

389/-

(Dal Makhani, Pindi Chhole, Paneer Sabji, Jeera Rice, 2 Tandoori Butter Roti, 1 Butter Naan, Boondi Raita, Salad, Papad & Sweet)

Queen Ambarsari Thali

309/-

(Dal Makhani, Paneer Sabji, Jeera Rice, 2 Tandoori Butter Roti, Podina Chutney, Salad & Sweet)



Punjab played a crucial role in India's freedom struggle, producing iconic freedom fighters like Bhagat Singh, Udham Singh, and Lala Lajpat Rai. Their bravery and sacrifice are celebrated across India, and they remain symbols of courage and resistance against oppression, inspiring future generations.

Vegetables

Jeera Aaloo	269/-
Aaloo Matar	269/-
Sev Tamatar 🔥	299/-
Besan Gatta 🔥	299/-
Dum Aaloo	299/-
Bikaneri Dum Aaloo NEW	319/-
Stuffed Tomato	299/-
Stuffed Capsicum	299/-
Mix Veg Handi	309/-
Chana Masala	309/-
Veg Kofta Curry	309/-
Haryali Kofta Curry	319/-
Corn Palak	329/-
Sabji Meloni	329/-
Aaloo Pyaj Paneer (Desi Ghee)	339/-
Malai Kofta (Red Gravy)	339/-
Malai Kofta (Brown Gravy)	359/-
Malai Kofta (White Gravy)	399/-
Malai Pyaj	349/-
Sarson Da Saag SEASONAL	349/-
Matar Mushroom	359/-
Kadhai Mushroom 🔥	359/-
Gulab Jamun Sabji (Desi Ghee)	359/-
Kaju Curry	429/-



Vibrant Festivals

Festivals like Baisakhi, Lohri, and Gurburab showcase Punjab's vibrant culture. Baisakhi marks the harvest and the birth of the Khalsa, while Lohri is celebrated with bonfires and traditional songs. Gurburabs are religious occasions that honor the birth or death anniversaries of Sikh Gurus, marked with devotion and community prayers.

COLD BEVERAGES

<i>Virgin Mojito</i>	149/-
<i>Masala Chhach</i>	89/-
<i>Ginger Chilli Chhach</i> NEW	99/-
<i>Makhaniya Chhach</i>	119/-
<i>Makhaniya Lassi</i>	159/-
<i>Mango Lassi</i>	169/-
<i>Strawberry Lassi</i>	179/-
<i>Kiwi Lassi</i>	189/-
<i>Cold Coffee</i>	149/-
<i>Mineral Water (1 Ltr)</i>	MRP

SOUPS

<i>Tomato</i>	159/-
<i>Hot 'N' Sour</i>	169/-
<i>Mix Veg</i>	179/-
<i>Lemon Coriander Soup</i>	189/-

SALAD

<i>Onion Salad</i>	109/-
<i>Vinegar Onion</i>	119/-
<i>Fried Green Chilly (Plate)</i>	109/-
<i>Cucumber Salad</i>	109/-
<i>Tomato Salad</i>	109/-
<i>Green Salad</i>	129/-
<i>Kachumbar Salad</i>	139/-
<i>Kachumbar Salad with Curd</i>	149/-
<i>Cream Salad</i>	179/-



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<i>Cream Salad</i>	179/-

Golden Temple (Harmandir Sahib)

The Golden Temple in Amritsar is a sacred site for Sikhs and symbolizes peace, equality, and devotion. Its stunning architecture, covered in gold leaf, stands in the middle of a serene water tank. The temple's langar (community kitchen) serves free meals to thousands daily. Open to all faiths, it represents spirituality, service, and unity, attracting visitors from around the world for peace and reflection.



CHEF SPECIALS

<i>Dum Biryani</i>	379/-
<i>Paneer Lajawab Tikka (Rich & Creamy)</i>	369/-
<i>Lazeez Soya Kabab</i>	369/-
<i>Veg. Seekh Kabab</i>	369/-
<i>Chef Special Thali</i>	439/-

(Sabji Meloni, Chana Masala, Paneer Sabji, Dal Tadka, Dum Biryani, Mix Veg. Raita, 1 Missi Roti, 1 Lachchha Paratha, 2 Tandoori Butter Roti, Salad, Papad & Sweet)

SIGNATURE DISHES

Variety of Amritsari Kulche Chhole

Variety of Choor-Choor De Naan

Aaloo Pyaj Paneer Sabji with Tikkad



Sanjha-Chulha

Sanjha Chulha is a traditional communal clay stove used in Punjabi villages where multiple families cook their meals together. It symbolizes unity, cooperation, and shared responsibilities within the community. The concept fosters a sense of togetherness as neighbors gather to prepare food, share stories, and bond over meals, reinforcing the values of hospitality and mutual support in Punjabi culture.

Extra Kulcha

<i>Lahori Kulcha</i>	199/-
<i>Badnam Kulcha</i>	189/-
<i>Aaloo Kulcha</i>	139/-
<i>Aaloo Pyaj Kulcha / Pyaj Kulcha</i>	149/-
<i>Mix Veg Kulcha / Hara Bhara Kulcha / Gobhi Kulcha</i>	159/-
<i>Paneer Kulcha / Gobhi- Pyaj Kulcha</i>	169/-
<i>Cheese Kulcha</i>	179/-
<i>Kandhari Kulcha</i>	189/-

Extra Choor-Choor Naan

<i>Peshawari Naan</i>	209/-
<i>Aaloo Naan</i>	139/-
<i>Pyaj Naan / Aaloo Pyaj Naan</i>	149/-
<i>Mix Veg Naan / Hara Bhara Naan / Gobhi Naan</i>	159/-
<i>Paneer Naan / Gobhi- Pyaj Naan</i>	169/-
<i>Cheese Naan</i>	179/-
<i>Kandhari Naan</i>	189/-

Other

<i>Tikkad</i>	119/-
<i>Baati (2Pcs.)</i>	109/-
<i>Choorma</i>	119/-
<i>Bhatura</i>	99/-
<i>Extra Dal Makhani</i>	179/-
<i>Extra Paneer Sabji</i>	179/-
<i>Extra Pindi Chhole</i>	179/-
<i>Desi Ghee (20 ml).</i>	29/-
<i>Looni Makkhan</i>	49/-
<i>Fried Green Chilly (Per Piece)</i>	9/-



Fertile Agricultural Land

Punjab, often called the "Granary of India," boasts some of the most fertile land in the country. It is a leading producer of wheat, rice, and sugarcane. With vast green fields irrigated by extensive canal systems, the state's agricultural success has made it the backbone of India's food production. The Green Revolution began here, transforming the state into a symbol of prosperity.

SOYA CHAAP SPECIALS WITH GRAVY

<i>Ra-Ra Classic Soya Masala</i> 🌿	379/-
<i>Ra-Ra Achari Soya Masala</i> 🌿	389/-
<i>Ra-Ra Haryali Soya Masala</i>	419/-
<i>Ra-Ra Malai Soya Masala</i>	439/-
<i>Soya Chaap Gravy</i>	349/-
<i>Soya Tikka Masala</i> 🌿	359/-
<i>Achari Soya Masala</i> 🌿	359/-
<i>Haryali Soya Masala</i>	369/-
<i>Malai Soya Masala</i>	419/-

PULSES FROM PUNJAB (Prepared in Desi Ghee)

<i>Jeera Dal</i>	249/-
<i>Dal fry</i>	269/-
<i>Dal Tadka</i>	279/-
<i>Dal Ambarsari</i>	289/-
<i>Dal Makhani</i>	309/-
<i>Dal Angara</i> 🌿	299/-
<i>Dal Ludhiyanvi</i>	339/-

LENTILS FROM PUNJAB

<i>Punjabi Rajma</i> 🌿	319/-
<i>Pindi Chhole</i>	329/-



Punjabi Folk Tales

Punjabi folk tales like Heer Ranjha, Sohni Mahiwal, and Mirza Sahiban have been passed down through generations, capturing the essence of Punjab's love for storytelling. These romantic sagas, filled with themes of love, sacrifice, and valor, are celebrated in Punjabi literature, music, and theatre, reflecting the emotional depth, cultural richness, and passionate spirit of the Punjabi people.

PAPAD

<i>Roasted Papad</i>	39/-
<i>Fried Papad</i>	49/-
<i>Roasted Masala Papad</i>	69/-
<i>Fried Masala Papad</i>	89/-
<i>Roasted Punjabi Kheecha</i>	79/-
<i>Fried Punjabi Kheecha</i>	89/-
<i>Roasted Masala Punjabi Kheecha</i>	99/-
<i>Fried Masala Punjabi Kheecha</i>	109/-

DAHI

<i>Plain Dahi</i>	109/-
<i>Dahi Fry</i>	199/-

RAITA

<i>Boondi Raita</i>	119/-
<i>Pyaj Podina Raita</i>	139/-
<i>Mix Veg Raita</i>	139/-
<i>Khatta Meetha Raita</i>	149/-

CHUTNEY

<i>Podina Chutney</i>	89/-
<i>Lehsun Chutney (Desi Ghee Tadka)</i>	169/-

Extra Chutney

<i>Podina Chutney</i>	39/-
<i>Lehsun Chutney (Desi Ghee Tadka)</i>	79/-