

KISHMISH

CHINESE

Honey Chilli Potato	199
<i>Crispy potato wedges tossed in a sweet and spicy sauce (Serves 2)</i>	
Chilli Chana	219
<i>Crispy fried chickpeas tossed with peppers, onions, and savory sauces (Serves 2)</i>	
Crispy Veg	229
<i>Crunchy stir-fried assortment of vegetables tossed in a flavorful sauce (Serves 2)</i>	
Crispy Corn	229
<i>Golden-fried corn kernels coated in a batter, seasoned with spices (Serves 2)</i>	
Paneer Chilli Dry	249
<i>Paneer tossed in a spicy and tangy sauce with bell peppers and onions (Serves 2)</i>	
Paneer Chilli Gravy	269
<i>Paneer cooked in a spicy and tangy gravy with bell peppers and onions (Serves 2)</i>	
Dry Manchurian	229
<i>Crispy vegetable fritters tossed in a savory and tangy sauce, infused with Asian spices (Serves 2)</i>	
Manchurian Gravy	259
<i>Crispy vegetable fritters cooked in a tangy gravy, infused with Asian spices (Serves 2)</i>	
Chilly Mushroom	249
<i>Crispy mushrooms tossed in a tangy, spicy sauce with vibrant bell peppers & onions (Serves 2)</i>	
Paneer Manchurian	249
<i>Paneer, coated in a flavorful batter, fried to perfection and tossed in a tangy Manchurian sauce (Serves 2)</i>	
Paneer Manchurian Gravy	269
<i>Paneer, coated in a flavorful batter, fried and cooked in a tangy Manchurian gravy (Serves 2)</i>	

Chinese Bhel	199
<i>Crispy noodles tossed with colorful vegetables and tangy sauces (Serves 2)</i>	
Spring Rolls	229
<i>Crispy fried rolls filled with veggies & noodles with Indo-Chinese seasonings (Serves 2)</i>	
Indian Style Chowmein	179
<i>Stir-fried noodles with an Indian flair—zesty spices, crunchy vegetables & a touch of exotic seasoning (Serves 2)</i>	
Hakka Noodles	199
<i>Stir-fried noodles tossed with crisp vegetables and aromatic spices (Serves 2)</i>	
Burnt Garlic Noodles	219
<i>Stir-fried noodles infused with the bold flavor of burnt garlic (Serves 2)</i>	
Schezwan Noodles	219
<i>Stir-fried noodles tossed in a fiery Schezwan sauce and packed with vegetables and spices (Serves 2)</i>	
American Choupsey	229
<i>Crispy noodles topped with a flavorful mix of vegetables and a tangy Indo-Chinese sauce (Serves 2)</i>	
Fried Rice	199
<i>Stir-fried rice with a medley of vegetables (Serves 2)</i>	
Schezwan Fried Rice	219
<i>Spicy and flavorful fried rice cooked with a Schezwan sauce and mixed with vegetables (Serves 2)</i>	
Triple Schezwan Fried Rice	249
<i>Combination of spicy Schezwan fried rice with a trio of vegetables (Serves 2)</i>	

KISHMISH

FARM FRESH VEGGIES

Veg Kolhapuri  249

Spicy & flavorful mixed Indian vegetable curry cooked with a rich blend of Kolhapuri spices (Serves 2-3)

Veg Jalfrezi  249

Indian stir-fry featuring a medley of fresh vegetables cooked in a tangy, spiced tomato sauce (Serves 2-3)

Veg Kadhai 249

Assorted vegetables cooked with bell peppers, onions, and tomatoes in a fragrant blend of spices (Serves 2-3)

Veg Makhanwala 249

A medley of fresh vegetables cooked in a rich, buttery tomato gravy, delicately spiced and finished with cream (Serves 2-3)

Veg Diwani Handi 249

A royal blend of mixed vegetables simmered in a rich, creamy gravy, flavored with traditional spices and herbs (Serves 2-3)

Veg Marwari  249

From the Marwari cuisine, featuring a rich blend of spices and seasonal vegetables (Serves 2-3)

Veg Jaipuri  249

Assorted vegetables cooked in a rich and tangy gravy with Jaipuri spices (Serves 2-3)

Methi Malai Matar 259

Creamy and flavorful curry made with fresh fenugreek leaves, green peas, and a rich, aromatic gravy (Serves 2-3)

Veg Hyderabad 259

A flavorful mix of vegetables cooked in a rich, aromatic gravy with traditional Hyderabad spices, coconut, and a hint of mint. A true taste of Hyderabad! (Serves 2-3)

KOFTA

Malai Kofta in Red Gravy 339

Paneer and potato dumplings simmered in a rich and aromatic tomato gravy (Serves 2-3)

Shahi Malai Kofta (White)  339

Paneer and potato dumplings simmered in a shahi and aromatic white gravy (Serves 2-3)

Hariyali Kofta 339

Paneer and vegetable dumplings served in a vibrant spinach-based gravy (Serves 2-3)

SEASONAL

Bhindi Masala 179

Tender okra sautéed with onions, tomatoes, and a blend of spices (Serves 2-3)

Gobhi Masala 219

Cauliflower florets cooked in a spiced tomato gravy, with onions & aromatic herbs (Serves 2-3)

Aloo Shimla 219

Tender potatoes and crisp bell peppers sautéed in a blend of Indian spices (Serves 2-3)

Baingan Bharta 229

Smoky roasted eggplant mashed and cooked with tomatoes, onions & a blend of aromatic spices (Serves 2-3)

Sarson Ka Saag 249

Hearty mustard greens slow-cooked with spices, onions, and tomatoes, delivering a rich and flavorful Punjabi classic (Serves 2-3)

KISHMISH

RICE

Steamed Rice	139
<i>Rice cooked to perfection through steaming (Serves 2-3)</i>	
Jeera Rice	179
<i>Fragrant Basmati rice tempered with cumin seeds and cooked to fluffy perfection (Serves 2-3)</i>	
Matar Pulao	229
<i>Flavorful rice dish cooked with basmati rice, fresh green peas & a blend of aromatic spices (Serves 2-3)</i>	
Veg Pulao	239
<i>Fragrant basmati rice cooked with assorted vegetables and aromatic spices (Serves 2-3)</i>	
Bombay Tawa Pulao 	249
<i>Basmati rice sautéed with assorted vegetables and aromatic spices on a hot griddle (Serves 2-3)</i>	
Dal Khichadi (Ghee/Butter)	199
<i>Nutritious one-pot meal made from lentils, rice, and aromatic spices (Serves 2-3)</i>	
Dal Bhaat (Ghee/Butter)	199
<i>Flavorful lentil curry (dal) served with steamed rice (bhaat) (Serves 2-3)</i>	
Curd Rice 	239
<i>A refreshing South Indian dish made with cooled rice mixed with creamy yogurt and seasoned with mild spices (Serves 2-3)</i>	
Subz Biryani 	299
<i>A fragrant and delicious rice dish made with an assortment of fresh vegetables, aromatic spices, and herbs, cooked together with basmati rice (Serves 2-3)</i>	
Paneer Tikka Biryani 	349
<i>Marinated paneer grilled to perfection and layered with aromatic basmati rice, spices, and herbs (Serves 2-3)</i>	

MITHAAS

Kesar Baati	79
<i>Wheat flour balls infused with saffron, baked to golden perfection (2 pcs)</i>	
Gulab Jamun	99
<i>Soft, sweet dumplings made from milk solids, deep-fried and soaked in aromatic rosewater syrup (3 pcs)</i>	
Pineapple Sheera	119
<i>Sweet and fragrant dessert made with semolina, ghee, and pineapple chunks (Serves 1)</i>	
Gulab Sheera	119
<i>Fragrant dessert made from semolina, infused with rose essence, and garnished with nuts (Serves 1)</i>	
Moong Dal Halwa	149
<i>Halwa made from moong dal, ghee, and sugar, cooked to perfection and garnished with nuts (Serves 1)</i>	
Gajar Halwa (Seasonal)	149
<i>Classic Indian halwa made from grated carrots cooked in ghee, milk, and sugar, garnished with nuts and flavored with cardamom (Serves 1)</i>	
Ice Creams	Serves 1
Vanilla Ice Cream	89
Strawberry Ice Cream	99
Butterscotch Ice Cream	109
Chocolate Ice Cream	109
American Nuts Ice Cream	119
Brownie Sizzler	179
<i>Warm, fudgy brownie topped with creamy Vanilla ice cream, served on a hot, sizzling platter (Serves 2)</i>	

KISHMISH

... PASTA ...

White Sauce Pasta 229

Pasta cooked in a creamy, velvety white sauce, infused with garlic and herbs (Serves 2)

Pink Sauce Pasta 229

Pasta cooked in a creamy tomato-based sauce infused with a touch of cream (Serves 2)

Red Sauce Pasta 229

Pasta cooked in a tangy tomato-based sauce, infused with herbs and spices (Serves 2)

Aglio e Olio 249

Spaghetti tossed in a flavorful sauce made from garlic, olive oil & red pepper flakes (Serves 2)

Veg Canelloni Lasagna 299

Pasta tubes filled with spinach and vegetable mixture, layered with tomato sauce and creamy white sauce & finished with melted cheese (Serves 2)

Veg Lasagna 349

Pasta sheets filled with a savory vegetable mixture, layered with tangy tomato sauce and creamy white sauce and finished with melted cheese (Serves 2)

Baked Veg with Pineapple ◆ 369

Exotic Mixed veggies and sweet pineapple are baked to perfection with a generous layer of gooey cheese on top (Serves 2)

Baked Macaroni with Pineapple 389

A creamy and comforting baked macaroni dish with a twist of sweetness from pineapple, layered with rich cheese for a perfect blend of flavors (Serves 2)

... SANDWICHES ...

Plain Sandwich 89

Fresh bread slices filled with classic ingredients like cucumber, tomato, and cheese (Serves 1)

Bombay Sandwich 119

Bombay Style Grilled Sandwich made with layers of spiced potatoes, crunchy vegetables & chutneys, and grilled to perfection (Serves 1)

Veg Grill Sandwich 119

Assorted vegetables sandwiched b/w slices of bread and grilled to perfection (Serves 1)

Veg Cheese Grill Sandwich 139

Sandwich with layers of gooey melted cheese and fresh vegetables, grilled to perfection (Serves 1)

Masala Grill Sandwich 149

Indian-style sandwich filled with a spicy mixture of potatoes, vegetables & aromatic spices and grilled to perfection (Serves 1)

Cheesy Masala Grill Sandwich 179

Indian-style sandwich filled with a spicy mixture of potatoes, vegetables, aromatic spices and gooey cheese and grilled to perfection (Serves 1)

Club Sandwich 199

Triple-decker delight filled with layers of assorted vegetables, cheese, and tangy sauces (Serves 2)

KISHMISH

SOUPS

Tomato Soup	109
<i>A smooth blend of ripe tomatoes, herbs, and cream, served hot! (Serves 2)</i>	
Manchow Soup	109
<i>Spicy & savory Indo-Chinese soup with vegetables, noodles & aromatic spices (Serves 2)</i>	
Hot & Sour Soup 	109
<i>A zesty and flavorful soup filled with a mix of vegetables, protein & tangy spices (Serves 2)</i>	
Lemon Coriander Soup	119
<i>Tangy and aromatic broth infused with refreshing lemon and fresh coriander leaves (Serves 2)</i>	
Sweet Corn Soup 	119
<i>Creamy and comforting broth filled with tender sweet corn kernels (Serves 2)</i>	

SALADS

Green Salad	99
<i>Sliced onions, juicy tomatoes and crunchy cucumbers (Serves 2)</i>	
Kachumber Salad	99
<i>Chopped cucumbers, tomatoes, onions, and fresh herbs, with lemon dressing (Serves 2)</i>	
Peanut Chaat	149
<i>Roasted peanuts mixed with chopped onions, tomatoes, green chilies, fresh coriander, seasoned with chaat masala and lemon juice (Serves 2)</i>	
Aloo Chana Chaat	169
<i>Tender chickpeas & cubed potatoes tossed with diced onions, tomatoes, fresh coriander, medley of spices, garnished with chaat masala (Serves 2)</i>	
Russian Salad 	189
<i>Creamy, refreshing dish featuring a colorful mix of diced vegetables and fruits, all tossed in a luscious mayonnaise dressing (Serves 2)</i>	

RAITA

Boondi Raita	99
<i>Yogurt served with boondi and spices (Serves 2)</i>	
Veg Raita	99
<i>Yogurt mixed with chopped vegetables & spices (Serves 2)</i>	
Dahi Fry	99
<i>Flavorful & spiced up tadke wala dahi (Serves 2)</i>	
Pineapple Raita 	119
<i>Creamy yogurt mixed with juicy pineapple chunks and a hint of spices (Serves 2)</i>	
Beetroot Raita	149
<i>Chopped beetroot mixed into creamy yogurt and seasoned with spices (Serves 2)</i>	

PAPADAM

Roasted Papad	39
<i>Crunchy & lightly seasoned roasted papad</i>	
Roasted Masala Papad	69
<i>Roasted papad topped with a tangy mixture of chopped onions, tomatoes, and spices</i>	
Fried Papad	69
<i>Crunchy and golden-fried papad</i>	
Masala Fried Papad	99
<i>Fried papad topped with masala salad</i>	
Papad Churi (Kishmish Sp) 	179
<i>A mixture of crushed papads mixed with spices and Chef's Secret Ingredients (Serves 2)</i>	
Fried Khicha Papad	69
<i>Crispy, fried khicha papad</i>	
Butter Khicha Papad	79
<i>A crunchy, fried, buttery khicha</i>	
Khicha Churi (Kishmish Sp) 	179
<i>Crushed khichas mixed with spices and Chef's Secret Ingredients (Serves 2)</i>	

KISHMISH

THE THALI TREAT

Items in the thali are limited.

... MANUHAR ...

... MANUHAR JAIN ...

369

389

Welcome Drink
Mineral Water - 500 ml
Chaas
Mirchi ke Tapore
Pickle
Green Chutney
Lehsun ki Chutney
Green Salad
Starter (2 pcs)
Roasted Papad
Fryums
Paneer Sabzi
Green Veg
Aloo Sabzi
Legumes
Jeera Rice / Veg Pulao
Dal
Kadhi / Raita
Tawa Roti - 2 (Plain / Ghee)
Tandoori Roti - 2 (Plain / Butter)
Dessert
Mukhwas

Welcome Drink
Mineral Water - 500 ml
Chaas
Mirchi ke Tapore
Pickle
Green Chutney
Green Salad
Jain Starter (2 pcs)
Roasted Papad
Fryums
Paneer Sabzi
Green Veg
Legumes
Jeera Rice / Veg Pulao
Dal
Kadhi / Raita
Tawa Roti - 2 (Plain / Ghee)
Tandoori Roti - 2 (Plain / Butter)
Dessert
Mukhwas

KISHMISH

STARTERS

... TANDOOR SE ...

Tandoori Aloo 249
Tender potatoes marinated in a blend of spices & yogurt, roasted in a traditional clay oven (Serves 2)

Hara Bhara Kebab 249
Kebabs made with a blend of spinach, peas & potatoes, seasoned with aromatic spices (Serves 2)

Dahi Ke Kebab 249
Creamy & tangy Indian appetizer made from spiced yogurt & paneer, lightly fried to perfection.

Dahi Ke Sholey 249
Crispy fried rolls filled with a yogurt mixture, seasoned with aromatic spices.

Veg Seekh Kebab 299
Finely minced vegetables blended with aromatic spices and grilled to perfection (Serves 2)

Mushroom Angara Tikka 319
Mushrooms chunks coated in a spicy, smoky marinade made from yogurt and a blend of aromatic spices and roasted to perfection and served with mint chutney (Serves 2)

Paneer Tikka 299
Juicy cubes of marinated paneer grilled to perfection, infused with aromatic spices & served sizzling hot (Serves 2)

Paneer Tikka Lehsooni 299
Succulent paneer marinated in a garlic-infused spice blend, grilled to perfection with a touch of garlic in every bite (Serves 2)

Basil Paneer Tikka 299
Tender paneer cubes marinated in a fragrant basil sauce, grilled to perfection, and served sizzling hot (Serves 2)

Achari Paneer Tikka 299
Succulent paneer marinated in a tangy Indian pickle spice blend, grilled to perfection for a burst of bold flavor in every bite (Serves 2)

Malai Paneer Tikka 299
Tender paneer cubes are bathed in a luscious marinade, infused with aromatic spices and grilled to golden perfection (Serves 2)

Tandoori Platter 439
A delightful assortment of tandoor-grilled favorites including paneer tikka, hara bhara kebab, seekh kebab and tandoori aloo—perfectly spiced and char-grilled to smoky perfection.

KISHMISH

... SIDES ...

French Fries 119

Crispy golden potato fries seasoned with salt (Serves 2)

Peri Peri French Fries  129

Crispy golden potato fries seasoned with special peri-peri masala (Serves 2)

Garlic Bread 139

Crispy baked bread slices slathered with garlic butter (Serves 2)

Cheese Garlic Bread 159

Crispy baked bread slices slathered with garlic butter and topped with melted cheese (Serves 2)

... SIZZLERS ...

Chinese Sizzler 349

Mix of stir-fried noodles and fried rice, served with crispy, flavorful vegetable Manchurian balls, presented on a sizzling hot plate, with a tangy and spicy sauce (Serves 2)

Schezwan Sizzler  369

A sizzling platter of stir-fried vegetables, fried rice & noodles, all coated in a spicy Schezwan sauce. Topped with crispy vegetable Manchurian, this dish offers a fiery and flavorful experience (Serves 2)

Paneer Shashlik Sizzler 389

Tender paneer cubes & paprika are marinated in a smoky Shashlik sauce, alongside stir-fried vegetables, aromatic rice, and noodles, served on a sizzling hot plate (Serves 2)

Paneer Toofani Sizzler  399

A chef's special, featuring succulent paneer cubes marinated in a rich, spicy gravy. Served on a sizzling hot plate with a medley of stir-fried vegetables and aromatic rice (Serves 2)

KISHMISH

... FRY N DRY ...

- Aloo Fry** 179
Tender potatoes stir-fried with a blend of spices and herbs (Serves 2-3)
- Gobhi Fry** 179
Crispy cauliflower florets stir-fried with aromatic spices and herbs, creating a flavorful and crunchy vegetable dish (Serves 2-3)
- Bhindi Fry** 179
Crispy okra stir-fried with a blend of spices and herbs, offering a flavorful and crunchy vegetable dish (Serves 2-3)
- Mix Veg Fry** 199
A vibrant assortment of seasonal vegetables stir-fried with aromatic spices and herbs, delivering a colorful and flavorful side dish (Serves 2-3)
- Sautéed Vegetables** 249
A medley of fresh vegetables lightly sautéed with olive oil and a touch of seasoning, preserving their natural flavors and crunch (Serves 2-3)

... DAL ...

- Dal Fry**  219
Aromatic Indian dish made with lentils simmered in a rich blend of spices, onions, and tomatoes (Serves 2-3)
- Dal Tadka**  249
Creamy lentils tempered with aromatic spices and garnished with a flavorful tadka (tempering) of ghee, garlic, & cumin seeds (Serves 2-3)
- Pahadi Dal** 249
Hearty dal cooked with aromatic Pahadi spices and herbs, inspired by the higher north (Serves 2-3)
- Dal Tadka Lehsuni**  249
Rich, flavorful lentils cooked with a tempering of garlic, cumin, and spices, creating a comforting and aromatic dish (Serves 2-3)
- Dal Makhani (Kishmish Sp)**  279
Luxuriously creamy black lentils slow-cooked with butter, cream, and a medley of aromatic spices, with the Chef's magical touch offering an irresistible and indulgent Punjabi delicacy (Serves 2-3)
- Kishmish Special Dal** 279
A flavorful and aromatic lentil dish prepared with a unique blend of spices and ingredients by our chef, offering a delightful and satisfying experience (Serves 2-3)
- Dal Ashrafi (Chef Special)** 299
A luxurious blend of creamy moong dal and urad dal, slow-cooked with a harmonious medley of aromatic spices & a silver coin (Serves 2-3)

KISHMISH

MAIN COURSE

• • PANEER KE JALWE • •

Paneer Lababdar 319
Creamy paneer dish cooked in a luscious tomato-based gravy with aromatic spices (Serves 2-3)

Paneer Tikka Masala  319
Paneer cooked in a creamy & spicy tomato-based gravy with traditional Indian spices (Serves 2-3)

Paneer Angara  319
Spicy and smoky grilled paneer cubes cooked in a rich tomato-based sauce with bell peppers and onions (Serves 2-3)

Paneer Makhani 319
Paneer cooked in a rich & creamy tomato-based sauce with butter & aromatic spices (Serves 2-3)

Kadhai Paneer  319
Paneer cooked with bell peppers, onions, & tomatoes in a fragrant blend of spices (Serves 2-3)

Paneer Do Pyaaza  319
Tender paneer cooked with an abundance of onions in a flavorful, aromatic gravy (Serves 2-3)

Afghani Paneer 319
Paneer cubes marinated in a blend of yogurt, cream, and subtle spices, then cooked to perfection (Serves 2-3)

Butter Paneer Masala 319
Delicious paneer cubes cooked in a creamy, buttery tomato sauce, enriched with aromatic spices (Serves 2-3)

Amritsari Paneer Bhurji 319
Crumbled paneer cooked with onions, tomatoes & spices with a creamy texture (Serves 2-3)

Palak Paneer 319
Tender paneer cubes cooked in creamy spinach gravy infused with aromatic spices (Serves 2-3)

Matar Paneer 319
Tender paneer cubes and fresh green peas cooked in a luscious tomato-based gravy, infused with traditional Indian spices (Serves 2-3)

Paneer Bhuna Masala  319
Soft paneer cubes simmered in a rich, aromatic blend of spices, tomatoes, and onions, delivering a burst of authentic Indian flavors (Serves 2-3)

Methi Malai Paneer 319
Soft paneer cubes simmered in a luscious gravy made from fresh fenugreek leaves, cream, and mild spices (Serves 2-3)

Paneer Lehsuni Methi  319
Flavorful paneer cubes cooked with aromatic fenugreek leaves and a touch of garlic, creating a delectable and savory dish rich in authentic Indian flavors (Serves 2-3)

Paneer Hyderabad 319
Succulent paneer cubes simmered in a rich, creamy gravy infused with aromatic spices, coconut & a touch of mint, delivering the vibrant flavors of Hyderabad cuisine (Serves 2-3)

KISHMISH

... PIZZA ...

Margherita Pizza 229

Classic Italian pizza topped with fresh tomato sauce, slices of mozzarella cheese (Serves 2)

OTC Pizza 239

Combination of onions, tomatoes, and capsicum atop a crispy pizza base (Serves 2)

Paprika Pizza 249

Pizza topped with a medley of colorful bell peppers & aromatic paprika seasoning (Serves 2)

Paneer Tikka Pizza 259

A blend of Indian-inspired toppings such as paneer tikka, spicy chutneys & aromatic spices on a crispy pizza crust (Serves 2)

Farm Fresh Pizza 279

Pizza topped with our in-house Pizza Sauce, bountiful assortment of fresh garden vegetables, herbs, and cheese (Serves 2)

Punjabi Paneer Pizza 289

Paneer cubes marinated in Punjabi spices, topped with onions, bell peppers, and a tangy tomato sauce on a crispy pizza crust (Serves 2)

Mexican Pizza 289

A crispy pizza crust layered with rich tomato sauce, melted cheese, beans and topped with fresh veggies like bell peppers, onions, corn, and jalapeños, finished with a drizzle of salsa (Serves 2)

Kishmish Special Pizza 299

A tantalizing creation curated by our chef, featuring a unique combination of premium ingredients (Serves 2)

... CHATAR - PATAR ...

Aapke Pasandida Pakode (Serves 2)

POTATO PAKODA 159

ONION PAKODA 179

VEGETABLE PAKODA 199

PANEER PAKODA 249

PAKODA PLATTER 269

Aloo Vada 49

Mirchi Vada 59

Vada Pav 79

Spicy aloo vada sandwiched in a soft buttered bun served with chutneys (Serves 1)

Puri Chole 179

Deep-fried puri served with a spicy and tangy chickpea curry (Serves 1)

Chole Bhature 199

Spicy and flavourful chole curry served with fluffy bhaturas (Serves 1)

Pav Bhaji 199

Flavorful and spicy bhaji served with buttered and toasted buns (Serves 1)

Cheesy Pav Bhaji 249

Flavorful, spicy & Cheesy bhaji served with buttered and toasted buns (Serves 1)

Extra Butter (Chipleets) 25

Extra Cheese 29

Extra Pav 39

Extra Puri 49

Extra Bhatura 69

KISHMISH

..... ROTI KI TOKRI SE

Tawa

Serves 1

Tawa Roti (Plain)	20
Tawa Roti (Ghee / Butter)	25
Kishmish Sp Roti (Plain)	35
Kishmish Sp Roti (Ghee / Butter)	55

Tandoori Parantha

Serves 1

Lachha Parantha	119
Ajwaini Lachha Parantha	139
Pudina Lachha Parantha	139
Burnt Garlic Lachha Parantha	149
Masala Lachha Parantha 	159

Tandoor

Serves 1

Tandoori Roti	39
Tandoori Butter Roti	49
Missi Roti	69
Masala Missi Roti 	99
Plain Naan	89
Butter Naan	99
Garlic Naan	119
Cheese Butter Naan	139
Cheese Butter Garlic Naan	149
Cheese Chilli Butter Garlic Naan 	159

Chef's Special Breads

Serves 1

Junglee Roti	139
Bajre ki Roti	119
Makki ki Roti	119
Jwar ki Roti	119
Multigrain Khasta Roti	149
Malabar Parantha	159

Tandoori Kulcha

Serves 1

Plain Kulcha	119
Stuffed Aloo Kulcha	139
Stuffed Onion Kulcha	149
Stuffed Vegetable Kulcha	159
Stuffed Aloo Pyaaz Kulcha	169
Stuffed Paneer Kulcha	179

KISHMISH

BEVERAGES

Water Bottle (500 ml / 1 L)	At MRP	Soft Drinks (By Glass)	60
Chai ki Pyali	Serves 1	Masala Thumbs Up	89
<i>Kadak Chai</i>	39	अमृत	Serves 1
<i>Gulab Chai</i>	39	<i>Sweet Lassi</i>	89
<i>Pudina Chai</i>	39	<i>Namkeen Lassi</i>	89
<i>Masala Chai</i>	39	<i>Chaas - By Glass</i>	49
<i>Kulhad Chai</i>	49	<i>Chaas - By Bottle (750 ml)</i>	149
Coffee	Serves 1	Soda & Mocktails	Serves 1
<i>Hot Coffee</i>	49	<i>Fresh Lime Water</i>	59
<i>Cold Coffee</i>	149	<i>Fresh Lime Soda</i>	89
<i>Cold Coffee with Ice Cream</i>	179	<i>Virgin Mojito</i>	129
Shakes	Serves 1	<i>Mint Mojito</i>	129
<i>Vanilla Milk Shake</i>	149	<i>Bubble Gum Mojito</i>	139
<i>Rose Milk Shake</i>	149	<i>Kiwi Cooler</i>	139
<i>Chocolate Milk Shake</i>	149	<i>Blue Lagoon</i>	139
<i>Strawberry Milk Shake</i>	149	<i>Fruit Punch</i>	149
<i>Butterscotch Milk Shake</i>	159		

KISHMISH

THE THALI TREAT

Items in the thali are limited.

EXECUTIVE

279

Welcome Drink
Mineral Water - 500 ml
Chaas
Pickle
Green Chutney
Lehsun ki Chutney
Green Salad
Roasted Papad
Fryums
Paneer Sabzi
Green Veg
Jeera Rice
Dal
Tawa Roti - 2 (Plain / Ghee)
Tandoori Roti - 1 (Plain / Butter)
Dessert
Mukhwas

EXECUTIVE JAIN

299

Welcome Drink
Mineral Water - 500 ml
Chaas
Pickle
Green Chutney
Green Salad
Roasted Papad
Fryums
Paneer Sabzi
Green Veg
Jeera Rice
Dal
Tawa Roti - 2 (Plain / Ghee)
Tandoori Roti - 1 (Plain / Butter)
Dessert
Mukhwas

KISHMISH

THE THALI TREAT

Items in the thali are limited.

... RAJASTHANI ...

369

Welcome Drink
Mineral Water - 500 ml
Chaas
Mirchi ke Tapore
Pickle
Green Chutney
Lehsun ki Chutney
Green Salad
Starter (2 pcs)
Gatta Curry
Kadhi
Dal
Baati with Ghee (3 pcs)
Jeera Rice
Choorma
Mukhwas

... VRAT SPECIAL ...

299

Welcome Drink
Mineral Water - 500 ml
Green Chutney
Aloo Chips
Tikiya
Aloo Chaat
Sabudana Khichdi
Fruit Salad

Note: Vrat Thali is available only on Tuesdays and Saturdays, and throughout all Navratri days.

EXTRA BAATI (1 pc) 59