

## The best from earthen oven (tandoor)

### Veg

|                                                                                                                         |     |
|-------------------------------------------------------------------------------------------------------------------------|-----|
| Malai Paneer Tikka                                                                                                      | 370 |
| Paneer Tikka                                                                                                            | 330 |
| (Marinated Cottage Cheese Cubes Cooked In A Clay Oven)                                                                  |     |
| Vegetable Kebab                                                                                                         | 300 |
| (Mince balls of sauteed vegetables herbs and spices cooked in a clay oven)                                              |     |
| Hara Bhara Kebab                                                                                                        | 280 |
| (Deep Fried chopped vegetable in rolls)                                                                                 |     |
| Tandoori Aloo                                                                                                           | 280 |
| (barbecued potatoes richly stuffed with cottage cheese and dry fruits and served with mintdip barbecued in a clay oven) |     |



### Non - Veg



|                                                                                                      |     |
|------------------------------------------------------------------------------------------------------|-----|
| Tandoori Chicken (Half)                                                                              | 320 |
| (half chicken is marinated in the mixture of yogurt and indian spices cooked in clay oven)           |     |
| Tandoori Chicken (full)                                                                              | 600 |
| (full chicken is marinated in the mixture of yogurt and indian spices cooked in clay oven)           |     |
| Chicken Tikka                                                                                        | 370 |
| (boneless chicken chunks marinated in richly aromatic herb and cooked served with mint flavored dip) |     |
| Chicken Seekh Kabab                                                                                  | 380 |
| Chicken Malai Kabab                                                                                  | 460 |
| (dices of chicken breast marinated in creamy flavoured yoghurt and cooked in a clay oven)            |     |
| Tangdi Kabab (On Availability)                                                                       | 400 |
| (minced mutton with indian herbs & cooked in clay oven served with mint dip)                         |     |
| Fish Tikka (On Availability)                                                                         | 380 |
| (fish marinated with cream, yoghurt & barbecued in a clay)                                           |     |
| Chicken Malai Tikka                                                                                  | 410 |
| (chicken marinated, cooked & covered in yogurt cheese & chilly)                                      |     |
| Chicken Achari Tikka                                                                                 | 340 |
| (boneless chicken marinated in yogurt, achari masala & shallow fried)                                |     |
| Chicken Haryali Tikka                                                                                | 370 |
| (chicken is flavoured with mint, coriander & spices)                                                 |     |



## Rice

### Veg

|                                                           |     |
|-----------------------------------------------------------|-----|
| Plain Rice<br>(boiled basmati rice)                       | 140 |
| Jeera Rice<br>(fried rice with cumin seeds)               | 190 |
| Vegetable Pulao<br>(rice with vegetable)                  | 240 |
| Kashmiri pulao<br>(rice with fresh and dry fruits)        | 270 |
| Green peas pulao<br>(rice with green peas and dry spices) | 220 |
| Hyderabadi biryani/veg biryani                            | 260 |

### Non - Veg

|                            |     |
|----------------------------|-----|
| Egg Fried Rice 2 Eggs      | 240 |
| Mutton Biryani With Raita  | 350 |
| Chicken Biryani With Raita | 300 |

## Indian Bread

|                                                                                               |                    |
|-----------------------------------------------------------------------------------------------|--------------------|
| Tandoori Roti/butter<br>(unleavened whole wheat flour bread baked in clay oven)               | 40                 |
| Missi Roti<br>(gram flour bread flavoured with onions, green chilly and spices)               | 50                 |
| Lachha Paratha<br>(multi layered unleavened whole wheat flour bread backed in clay oven)      | 70                 |
| Plain Naan/butter<br>(a fluffy white flour bread)                                             | 80                 |
| Lachha Naan<br>(multi layered white bread backed in clay oven)                                | 60                 |
| Cheese Naan<br>(a fluffy white flour bread stuffed with cheese and topped with butter)        | 120                |
| Garlic Naan<br>(a fluffy white flour bread stuffed with fresh garlic and topped with butter)  | 120                |
| Stuffed Paratha<br>(unleavened whole wheat stuffed with spice potatoes, cauliflower and peas) | 200 <del>100</del> |



|                                                                                                              |     |
|--------------------------------------------------------------------------------------------------------------|-----|
| <b>Paneer sagwala</b><br>(fresh ground spinach cooked with herbs and cottage cheese)                         | 320 |
| <b>Mutter paneer</b><br>(cottage cheese with capsicum and onions in indian gravy)                            | 320 |
| <b>Kadai paneer</b><br>(cottage cheese with capsicum and onions in indian gravy)                             | 320 |
| <b>Paneer do pyaza</b><br>(stir fried onions with cottage cheese in indian gravy)                            | 320 |
| <b>Paneer butter masala</b><br>(cottage cheese indian gravy)                                                 | 320 |
| <b>Mushroom mutter</b><br>(mushroom and green peas in indian gravy)                                          | 300 |
| <b>Navratan korma</b><br>(mixed vegetable & fruits sauteed creamy white gravy)                               | 310 |
| <b>Vegetable nargisi kofta</b><br>(deep fried mashed potato, vegetable and dry fruits balls in tomato gravy) | 300 |
| <b>Veg. Malai kofta</b><br>(deep fried mashed potato, vegetable and dry fruits balls in white gravy)         | 300 |
| <b>Cashew nut curry</b><br>(broken cashew nuts with white gravy)                                             | 360 |
| <b>Bhindi masala (On Availability)</b><br>(lady finger in tomato gravy (indian style)                        | 220 |
| <b>Mix vegetable</b><br>(mix vegetable in tomato gravy)                                                      | 280 |

## Non Vegetarian

|                                                                                                                                   |     |
|-----------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Egg Curry</b><br>(egg piece simmered in indian gravy)                                                                          | 250 |
| <b>Chicken Curry</b><br>(chicken pieces simmered in indian gravy)                                                                 | 350 |
| <b>Chicken Tikka Masala</b><br>(pre marinated boneless chicken pieces baked in a clay oven & Cooked in thick tomato creamy gravy) | 380 |
| <b>Chicken Mughlai</b><br>(a rich aromatic delicacy of chicken cooked creamy almond and raisin gravy)                             | 420 |
| <b>Chicken Dahi Wala</b><br>(chicken cooked in yoghurt curry in indian spices)                                                    | 380 |





- Chicken Sagwala** 380  
*(marinated chicken cooked with spinach in indian gravy)*
- Kadai Chicken** 420  
*(boneless chicken cooked with onion, tomatoes and spices)*
- Dhungaar Chicken** 430  
*(a delicacy rajasthani smoked chicken in indian gravy)*
- Chicken Rajputana** 430  
*(chicken in rich indian spicy gravy)*



- Chicken Makhanwala (full)** 600  
*(barbecued chicken pices simmered in butter & tomato gravy)*
- Chicken Makhanwala (half)** 400  
*(barbecued chicken pieces simmered in butter & tomato gravy)*
- Lal Maans (On Availability)** 550  
*(rajasthani delicacy of lamb mutton cooked in thick indian spicy creamy gravy  
 garnished with chopped coriander leaves)*



- Mutton Keema Mutter (On Availability)** 550  
*(minced lamb meat & green peas cooked with rich creamy indian gravy)*
- Mutton Sagwala** 550  
*(minced lamb meat & green peas cooked with rice creamy indian gravy)*



- Mutton Dhaiwala** 550  
*(cooked in yoghurt curry in indian spices)*
- Dhungaar Maans** 550  
*(a delicacy of rajasthani smoked mutton in indian gravy)*
- Fish Curry (On Availability)** 400  
*(boneless fish cooked in aromatic)*
- Fish Masala (On Availability)** 410  
*(boneless fish cooked in aromatic indian curry)*



## Lunch & Dinner

### Soup



|                      |     |
|----------------------|-----|
| Cream of Tomato      | 160 |
| Cream of Mushroom    | 190 |
| Cream of Chicken     | 200 |
| Sweet Corn           | 180 |
| Hot & Sour Vegetable | 160 |
| Hot & Sour Chicken   | 190 |
| Manchow Soup         | 180 |

### Chicken



|                        |     |
|------------------------|-----|
| Ginger/ Garlic Chicken | 280 |
|------------------------|-----|

### Fish



|                                      |     |
|--------------------------------------|-----|
| Fish Ginger Garlic (On Availability) | 380 |
| Fish Chilly                          | 280 |

### Indian Main Course

#### Vegetarian



|                                                                                                                               |     |
|-------------------------------------------------------------------------------------------------------------------------------|-----|
| Dal Tadka / Fry<br><i>(boiled lentils tempered with onions &amp; tomatoes)</i>                                                | 220 |
| Aloo Matar/Gobi<br><i>(potato and green peas &amp; cauliflower cooked with indian gravy)</i>                                  | 220 |
| Aloo Palak<br><i>(diced potato and grounded spinach cored in indian gravy)</i>                                                | 220 |
| Corn Palak<br><i>(corn and grounded spinach cored in indian gravy)</i>                                                        | 230 |
| Dum Aloo Kashmiri<br><i>(deep fried potato stuffed with sweet cottage cheese, dry fruits &amp; vegetable in yogurt sauce)</i> | 250 |
| Vegetable Jal Farezi<br><i>(cottage cheese and seasonal vegetable with fresh ground spices)</i>                               | 280 |
| Shahi Paneer<br><i>(cottage cheese in rich yougurt creamy based onion white)</i>                                              | 320 |
| Paneer pasanda<br><i>(cottage cheese in rich yougurt creamy based onion white)</i>                                            | 320 |

## A' LA CARTE BREAKFAST

### Indian Special

|                                         |     |
|-----------------------------------------|-----|
| Plain Paratha With Achar & Curd (two)   | 160 |
| Stuffed Paratha With Achar & Curd (two) | 220 |
| Puri Bhaji                              | 200 |
| Maggi Masala                            | 130 |
| Poha                                    | 130 |



### Toast

|                     |     |
|---------------------|-----|
| Plain Toast 4 Pc    | 60  |
| Butter Toast 4 Pc   | 80  |
| Chilli Cheese Toast | 130 |

### Omelette

|                 |     |
|-----------------|-----|
| Omelette Plain  | 120 |
| Omelette Masala | 150 |
| Omelette Cheese | 180 |
| Omelette Tomato | 150 |



### Egg

|                                |     |
|--------------------------------|-----|
| Boiled Egg (2 Eggs)            | 80  |
| Fried/ Poached / Scrambled Egg | 120 |
| Bhurji                         | 160 |



### Corn Flakes

|                              |     |
|------------------------------|-----|
| Cornflakes (hot & Cold Milk) | 150 |
| Cornflakes (banana & Curd)   | 180 |
| Porridge (hot/cold Milk)     | 180 |



### Pan Cakes

|                                        |     |
|----------------------------------------|-----|
| Pineapple / Chocolate / Banana / honey | 150 |
| Nutella pancake                        | 200 |
| Mix fruit pancake                      | 170 |



Plain Kulcha 80

*(a fluffy white bread)*

Stuffed Kulcha 120

*(a fluffy white bread stuffed with vegetable and spices)*

## Accompaniments

Roasted Papad/Fry papad 30

*(water like lentil brad flavoured with pepper)*

Masala Papad 100

*(water like len read flavoured with pepper and topped with onions and Spices)*

Plain Yogurt 80

Veg Raita 140

Boondi Raita 120

## Sizzlers

Veg. Sizzler 350

Chicken Steak Sizzler 450

## Daagla Special

Kadi Pakoda 220

*(gram flour balls dumplings cooked with curd in rajasthani style)*

Sev Tamatar 180

*(spicy, tangy & tomato curry topped with sev)*

Mewari Khichdi 240

*(combination of rice, lentils, vegetable & spices)*

Dal Bati Churma 425

*(raita, dal, kadi, govind gatta, gulab jamun, papad, salad, churma & butter milk)*

Please give us 25 minutes to prepare your order.

## Shakes



|                              |     |
|------------------------------|-----|
| Kitkat                       | 180 |
| Oreo                         | 180 |
| Banana/Pineapple/Mango       | 160 |
| Chocolate/Vanilla/Strawberry | 160 |



## Cold & Hot Beverages

|                                               |     |
|-----------------------------------------------|-----|
| Cup of Tea                                    | 40  |
| Cup of Black Tea                              | 40  |
| Cup of Lemon Tea                              | 40  |
| Cup of Black Coffee                           | 60  |
| Cup of Milk Coffee                            | 80  |
| Glass of Hot Chocolate                        | 80  |
| Milk Cold/hot                                 | 50  |
| Lassi (plain/sweet / Salted)                  | 120 |
| Banana Lassi                                  | 140 |
| Cold Coffee                                   | 100 |
| Cold Coffee With Ice Cream                    | 130 |
| Cold Drinks BTL                               | 70  |
| Fresh Lime Soda / Water                       | 70  |
| (sweet / Salted)                              |     |
| Canned Juice                                  | 120 |
| (orange, Pineapple, Mango, Apple, Mix Fruits) |     |
| Diet Coke                                     | 90  |
| Mineral Water                                 | 30  |
| Plain Soda                                    | 40  |
| Ice Bucket                                    | 60  |





## Pizza

|                    |     |
|--------------------|-----|
| Mushroom Pizza     | 280 |
| Garden Fresh Pizza | 300 |
| Veg Pizza          | 280 |
| Cheese Pizza       | 300 |
| Chicken Pizza      | 360 |



## Continental

|                               |     |
|-------------------------------|-----|
| White Sauce Pasta (Red Pasta) | 380 |
| Penne Pesto Creme Sauce       | 380 |
| Tomato Mushroom Pasta         | 380 |



## Salad

|             |     |
|-------------|-----|
| Green Salad | 120 |
|-------------|-----|

## Chinese

|                      |     |
|----------------------|-----|
| Veg. Chow Mein       | 220 |
| Veg. Hakka Noodles   | 240 |
| Chicken Chow Mein    | 260 |
| Schezwan Noodles     | 260 |
| Mushroom Chilly      | 260 |
| Crispy Corn          | 280 |
| Honey Chilly Potato  | 240 |
| Vegetable Manchurian | 240 |
| Paneer Chilly        | 280 |
| Chicken Chilly       | 320 |
| Cheese Ball          | 220 |

