



# FOOD MENU



# #THODA DESI THODA ANGREZI

Desi swaad aur Angrezi andaaz, yahi hai Angrezi Dhaba ka raaz! Yahaan milta hai Desi masalon ka jadoo wo bhi Angrezi twist ke sath, **Welcome to Angrezi Dhaba!**

“

Every recipe at Angrezi Dhaba is a manifestation of thought and passion. Our fusions draw inspiration from diverse corners of the globe, promising an unforgettable dining experience.

- Chef Yatin Wadkar

”



Follow us for everyday offers!



# SOUPS

VEG CHICKEN SEAFOOD CRABS

## TAMATAR DHANIYE KA SHORBA

Tangy Thin Tomato Soup Flavoured with Fresh Coriander Leaves

249

-

-

-

## PUNJABI DAL KA SHORBA

A Healthy North Indian Style Flavourful Lentil Soup

249

-

-

-

## ALOO MAKAI SOUP

Thick & Creamy Soup Made from Puree of Corn & Potato along with Blend of Cheese & European Spices

249

-

-

-

## SPIKED CHEESY MUSHROOM & FRIED ONION SOUP

269

Thick Cheesy Mushroom Soup made from Puree of Oyster & Button Mushroom

-

-

-

## MASALENDAR TURMERIC AND SPINACH SOUP

269

Immunity Boosting Soup made from Puree of Carrot & Tomato, Then flavoured with lots of Fresh Grated Turmeric & finished with Fresh Cream and finely chopped Baby Spinach Leaves

-

-

-







### MURGH KA SHORBA

A flavourful thin Chicken Soup flavoured with Blend of Indian Herbs & Spices

VEG	CHICKEN	SEAFOOD	CRABS
-	269	-	-

### MANCHOW SOUP

All time favourite Chinese Soup made from chopped Vegetables, Ginger, Garlic, Chillies & finished with Soya Sauce

249	269	289	299
-----	-----	-----	-----

### CREAMY SWEET CORN

Angrezi Dhaba style Spiked Sweet Corn Soup made from home made Creamy Style Sweet Corn Puree

249	269	-	-
-----	-----	---	---

### TOM YUM SOUP

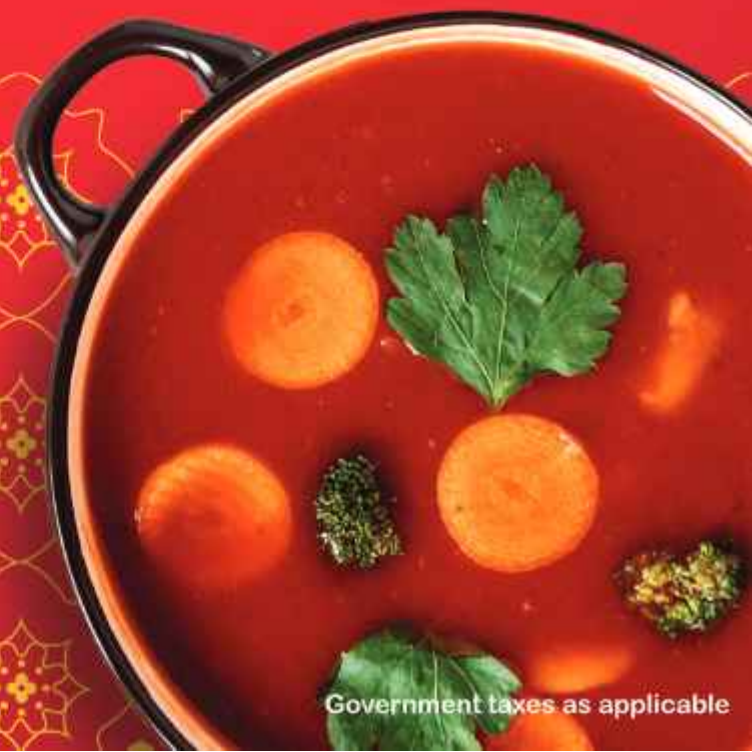
Thai Style Spicy Soup Flavoured With Authentic Tom Yum Paste

-	-	289	299
---	---	-----	-----

### SEAFOOD LAKSA

Malaysian style Curry Laksa made from fresh Homemade Paste & Then finished with Coconut Milk & Mild Spices

-	-	299	329
---	---	-----	-----



Government taxes as applicable



# MA CHIES

## CHILLI GARLIC PEANUT MASALA

229

Roasted & Salted Peanuts mixed with Chopped Onion, Tomato, Fresh Coriander & Then served sprinkled with Spicy Chilli & Garlic flavoured seasoning

## PRAWNS CRACKER

249

Crispy Thai style Crackers flavoured with Prawns Puree & Asian Spices. Served Hot with Chilli Sambal

## LEMON CHILLI CHANNA GARLIC FRY

229

Crispy Fried Chickpeas and Whole Garlic, Tossed with our Chef Special Lemon & Chilli flavoured Home-Made Seasoning, Served hot garnished with Fresh Coriander Leaves

## BUTTER MASALA CORN

199

Tender Boiled Sweet Corn Kernels Tossed in Butter & Served sprinkled with Spicy Masala Blend Powder





# फ्रि FRIES

## FRENCH FRIES

229

Add Peri Peri Seasoning – 20

Cheese Sauce - 49

Crispy Fried Potato Fried Served With Choice Of Your Seasoning/ Sauce & Tomato Ketchup

## NACHOS WITH CHEESE SAUCE & TOMATO SALSA

249

Crispy Fried Home-Made Corn Nachos served with In-House Mexican Tomato Salsa & Yellow Cheese Blended Cheese Sauce

## DHABA STYLE CHICKEN NUGGETS

289

Crispy Fried Breaded Chicken Nuggets flavoured with Chilli Garlic & Cheese. Served with Tangy Chilli, Mint & Coriander Chutney

## GARLIC BREAD STICK PAKORA

269

Strips of Bread Smearred with Garlic Butter then Dipped in Bengal Gram Flour Batter & Deep Fried Crispy

## MUMBAI CHAKANA PLATTER

349

Platter of Chilli Garlic Masala Peanuts, Lemon Chilli Channa Garlic Fry & Nachos with Salsa & Cheese Sauce





# TOASTIES



## CHICKEN KHEEMA KALEJI ON TOAST

329

Italian Garlic Bread Toasted and Served Topped with Spicy Kheema and bite size Lever Pieces

## CHEESE CHILLI GARLIC TOAST

249

Sliced Italian Garlic Bread Smearred with Fresh Garlic Butter, Then topped with Cheese Blend & Finely Chopped Spicy Green Chilli Then cooked in a hot oven & served

## CHEESE THECHA PAV

249

Blended Mozzarella & Cheddar Cheese mixed with Spicy Green Chilli Thecha flavoured with Garlic, Lime Juice, Coriander & Peanuts, Then stuffed in a Pav & Grilled to Perfection with Garlic Butter on top

## CHEESE SCHEZWAN WAFFER PAV

249

Grilled Pav slit in centre, Then smeared inside with Scheszwan Sauce & Stuffed with Cheese & Creamy Onion Potato Chips

## BUTTER GARLIC MUSHROOM TOASTIE

269

Sliced Mushrooms Tossed in Creamy Butter Garlic Sauce and then topped with Slices of Italian Bread & Gratinated under a Salamander

## MASALA CRUSTED TOMATO BASIL CROSTINI

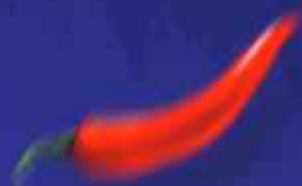
289

Grilled Crispy Italian Bread Crostini Dusted with Indian Masala Spice Mix Powder, Then topped with Cherry Tomatoes, Olives, Fresh Basil Leaves, Creamed Cheese & A Generous Sprinkle of Olive Oil





# FRIED ROLLS



## KOREAN GOCHUJANG THREAD ROLL (VEG/ CHI)

369/399

Vegetables/ Chicken & Noodles cut into pieces & Stir fried with Korean Gochujang Paste. Then stuffed inside Rolls and coated with thin shredded Wonton Wraps. Deep fried to perfection

## RED PEPPER, COTTAGE CHEESE & CHIMMICHURI ROLL

389

Small dices of Cottage Cheese, Red Bell Pepper & Assorted Exotic Vegetables, Mixed with our Fusion Style Chimmichuri Sauce, Then stuffed inside Rolls & Deep Fried Crispy

## KHARDA MUTTON ROLLS

365

Minced meat cooked in Spicy Green Chilli Kharda made from Spicy Chillies, Spring Onion, Garlic, Cumin, Lime Juice & Coriander Leaves, Then stuffed in a Roll & Deep Fried Crispy

## CHATPATA PYAAZ AUR MUTTER EMPANADAS

285

Spanish Style Fried Empanadas Stuffed with Indian style Tangy Onion & Green Peas filling

## CHEESY LASUN CHUTNEY ROLLS

429

Cheese mixed with Spicy Lasun Chutney & Onion, Then stuffed in Roll, Breaded & Deep Fried to perfection



Government taxes as applicable



# दीप FRIED

## KOREAN CHILLI FRIED CHICKEN WINGS (4PCS)

399

Chicken Wings marinated in our Special Korean Chilli Flavoured Marinade, Then coated with Batter & Bread Crumbs and Crispy Fried to Perfection

## CRISPY - VEGETABLES/ CORN/ CHICKEN

349/369/399

Crispy Fried Veg/ Corn/ Chicken Tossed in Oriental Style Sweet & Spicy Chilli Garlic Sauce

## CHICKEN LOLLIPOP (8 PCS)

369

Chicken Wings marinated in Spicy Schezwan Sauce & Oriental Style Chilli Paste, Then coated with Spicy Chilli Batter & Deep Fried Crispy. Served hot with Schezwan Sauce

## CRUNCHY NASHVILLE FRIED SOYA CHAAP/ CHICKEN STRIPS

389/429

Strips of Soya Chaap/ Boneless Chicken Strips marinated in Nashville Style Spicy Seasoning, Coated in Batter & Breadcrumbs. Then double fried in Hot Oil till Super Crunchy in Texture

## KURKURE CHEESE KABAB

399

Crumb Fried Cheesy Kababs stuffed with Chopped Vegetables & Spices

## FISH & CHIPS

449

Fresh Fish Fillet marinated in Mild Spices, Then coated with Breadcrumbs & Deep Fried Crispy. Served hot with Crispy Fried Potato Chips & Tartare Sauce



Government taxes as applicable



# NACHOS

## NACHOS MADNESS

399

Humongous Portion of Homemade fresh Crispy Corn Nachos topped with Chopped Exotic Vegetables, Cottage Cheese, Olives, Jalapenos, Roasted Peppers, Tomato Salsa, Salsa Verde, Mexican Yellow Cheese Sauce, Guacamole, Mexican Beans in Tomato Sauce and Sour Cream

## PANEER/ CHICKEN TIKKA TACOS

429

Hard Shell Tacos Stuffed with Lettuce, Tomato Salsa, Panner/ Chicken Tikka Pieces, Jalapenos & Mexican Cheese Sauce

## NAGA CHILLI NACHOS

429

Cheesy Nachos Served Sprinkled with Spicy Naga Chilli Seasoning

## BHEJA MASALA & ROASTED GARLIC NACHOS

429

Nachos Topped with Lamb Brain Masala, Chopped Mixed Vegetables, Garlic Tomato Salsa, Masala Cheese Sauce, Chilli Flakes, Chopped Green Chillies, & Sour Cream

## CHEESE LOADED NACHOS

449

Nachos Topped with Assorted Vegetables, Tomato Salsa, Mexican Yellow Cheese Sauce, Blended European Cheese Sauce, Chef Special Masala Cheese Sauce, Sour Cream & Mexican Beans in Tomato Sauce

## ASSORTED HUMMUS AND NACHOS PLATTER

449

Assorted Nachos Served with Yellow Chilli and Jalapeno Hummus, Roasted Red Pepper Hummus, Classic Hummus, Curry Powder and Caramelized Onion Hummus

### ADD ONS:

Cottage Cheese	40	Yellow Cheese Sauce	60
Chicken	40	Guacamole	60
Chilli Con Carne	70	Cream Cheese	60
Mexican Chilli Sauce	30	Sour Cream	30



Government taxes as applicable



# पूजन PASTAS

## ORIGINAL MAC N CHEESE

399

Original MAC N CHEESE made extra Creamy, Then baked and served hot

## TIKKA MAC N CHEESE

429

Original Mac N Cheese mixed with Tikka Masala, Then topped with Cheese Sauce and Served Hot

## CHEESY SCHEZWAN PASTA

429

Macaroni Pasta Wok Tossed in Spicy Sichuan Style Chilli Sauce and Served Hot with Lots of Cheese on top

## SPAGHETTI WITH CHICKEN KOFTA

429

Spaghetti Pasta Cooked with Italian Tomato Sauce along with Indian Style Deep Fried Spicy Koftas

## THAI CURRY MACARONI

449

Macaroni Pasta Cooked in Red Thai Curry along with Cheese and Exotic Vegetables and served hot

## MUTTON DO PYAAZA CANNELLONI

449

Cannelloni Stuffed with Mutton Do Pyaaza, Then topped with Italian Tomato Sauce, Chilli Sauce & Baked to perfection. Served hot Sprinkled with Parmesan Cheese on top for extra Cheesy Flavour

## BUTTER GARLIC SPAGHETTI

429

Spaghetti Pasta Cooked in Oriental Style Butter Garlic Sauce along with Baby Spinach and Served Hot Sprinkled with Crispy Fried Garlic Flakes and Grated Cheese

## SPAGHETTI AGLIO OLIO WITH TAWA FRIED PRAWNS

429

Classic Italian Spaghetti Dish cooked in Olive Oil along with lots of Garlic and Parmesan Cheese. Then Served Hot topped with Indian Masala style Tawa Fried Prawns

### ADD ONS:

Cottage Cheese 39  
Parmesan Cheese 69  
Chicken 49

Cheese 49  
Prawns 99  
Garlic Bread (2 pcs) 69  
Cheese Garlic Bread (2 pcs) 99



Government taxes as applicable



# KABABS



## TANDOORI/ TIKKA

Authentic North Indian style Kabab marinated in Curd & Chilli Paste along with Home Blend of Herbs & Spices. Then Char Grilled in Hot Tandoor. Served Hot with Green Chutney and Masala Onion Kachumber

VEG	CHI	FISH	PRAWNS
409	429	449	469

## VEGETABLE SHAHI SEEKH KABAB

Minced Assorted Vegetables mixed with Grated Paneer and Dry Milk along with Mild Spices, Then arranged on Skewer and Coated with Cashew Pieces and Cooked on Hot Tandoor. Served with Masala Kachumber, Chutney & Achari Yogurt Sauce.

429	-	-	-
-----	---	---	---

## SHARABI KABAB

Angrezi Dhaba Special Kabab marinated in Fusion Style Masala and The Cooked in Tandoor. Served hot flambeed with Vodka

409	429	449	469
-----	-----	-----	-----

## PERI PERI KABAB

Kababs Marinated in Spicy marinade made from Peri Peri Chilli Paste, Garlic, Lemon Juice, Curd and Home Blend of Spices. Then Chargrilled to Perfection & Served hot along with Tomato Onion Salad and Chutney.

409	429	449	469
-----	-----	-----	-----







### SPIKED CREAM AND ONION KABAB

Our Fusion Special Kabab made from mix of Indian Malai Kabab Seasoning and American style Cream and Onion Seasoning along with Curd & Ginger Garlic Paste. Then cooked in Tandoor and Served with Potato Chips and Green Chutney.

VEG	CHI	FISH	PRAWNS
409	429	449	469

---

### ORIENTAL PAPRIKA KABAB

All Time Favourite Indo Chinese Kabab made from Tandoori Masala, Blend of Chinese Sauces, Sweet Paprika Powder & lots of Chilli paste along with Curd. Served hot with Oriental Chilli Sambal Sauce.

409	429	449	469
-----	-----	-----	-----

---

### ALISHAAN

Rich Moghlai Style Kabab made from Tandoori Masala, Grated Cheese, Crushed Peanuts and Special Blend of Chilli Paste. Best enjoyed with Green Chutney.

429	449	469	499
-----	-----	-----	-----

---

### TIKKA SATAY WITH THAI PEANUT SAUCE

Kabab Dish with a perfect combination of Tandoori Tikka. Served hot topped with Thai Style Spicy Chilli and Peanut Satay Sauce.

429	449	469	499
-----	-----	-----	-----

---

### LAAL THECHA MUTTON SEEKH

Minced Meat Flavoured with freshly made Spicy Red Chilli Thecha, Then arranged on Skewer and Chargrilled to perfection. Served hot with mild Yogurt Sauce and Green Chutney.

529





# FUSION २० FRIED

## GUN POWDER

Authentic Mangalorean Style Gun Powder cooked along with Oriental Spices and Wok Tossed to perfection

VEG	CHI	FISH	PRAWNS
409	449	469	489

## PERI PERI STIR FRY

Spicy Stir-Fried preparation made with a blend of Peri Peri Chilli Paste, Garlic, Lime Juice & Stir Fried along with diced Bellpeppers, Garlic Flakes & Coriander Leaves

409	449	469	489
-----	-----	-----	-----

## CHATPATA STIR FRY

Tangy Stir-Fried Dish highly flavoured with Chowpati style Papdi Chaat seasoning and Chilli Paste

409	449	469	489
-----	-----	-----	-----

## GREEN PEPPER GHEE ROAST

Our All-Time favourite Stir Fry Dish Wok Tossed with specially crafted Green Pepper Seasoning in Kerala Style

429	469	489	499
-----	-----	-----	-----

## BUTTER CHILLI GARLIC

Authentic Butter Garlic twisted with a Hint of Cheese, Green Chilli and Lot of Fresh Cream

429	469	489	499
-----	-----	-----	-----

## KUNG PAO

Classic Stir-Fried Oriental Dish flavoured with Chilli Paste, Dark Soya Sauce, Peanuts, Fried Cashews and a hint of Himalayan Honey

429	469	489	499
-----	-----	-----	-----





# VEGETARIAN MAIN कोर्स

## ZAFFRANI PYAAZ AUR SOYA KI SABZI

399

Mildly Spiced Whole Onion and Soya Chunks Dish made from Fried Onion Paste, Tomato Puree, Spice Mix & Curd, with a hint of Saffron. Then finished with Chopped Coriander Leaves & Cream

## BHUNE LASUN AUR GATTE KI SABZI

399

Spicy Rajasthani Style Whole Roasted Garlic Cloves and Steamed Chickpeas Flour Dumplings cooked in Spicy Yogurt Based Onion and Tomato Curry, Flavoured with Freshly Crushed Red Chillies & Coriander Seeds

## DEEWANI HANDI

429

Assorted Seasonal Exotic Vegetables cooked in Rich Creamy Onion & Cashew Gravy along with finely chopped Spinach Leaves, Cheese and Fried Garlic Flakes

## VEGETABLE KOFTA MAKHANI

429

Mixed Vegetables Deep Fried Kofta tossed in our Special Makhani Gravy made from Butter, Tomatoes, Fresh Cream and Flavoured with Crushed Kasuri Methi Leaves, Cardamom & Smoked Paprika Powder

## TANDOORI MUSHROOM AUR MUTTER DO PYAAZA

429

Tandoor Cooked Mushrooms & Fresh Green Peas tossed in our Spiced Onion and Tomato Gravy along with our Chef Special Spice Mix & Finished with lots of Golden Fried Onions & Desi Ghee





### **LASUNI MUSHROOM KOFTA SAAGWALA**

429

Assorted Mushroom Koftas simmered in mildly Spiced Gravy made from mixed Aromatic Greens, Cream and finished with tempering of Desi Ghee, Crushed Garlic, Dry Red Chillies & Cumin Seeds

### **CHEDDAR CHEESE MALAI KOFTA IN LASOONI BUTTER DUM MASALA**

449

Fried Malai Koftas flavoured with Aged English Cheddar Cheese and Then simmered on Dum Along with Rich Gravy made from lots of Unsalted White Butter, Onions, Cashew Paste, Fresh Cream and blend of Spices, Dominantly flavoured with Cardamom and Saffron. Served garnished with Almond Flakes and Cheddar Cheese Sauce

### **BAWARCHI KHASIYAT**

449

Mix of chopped Exotic Vegetables Cooked in our Chef Special Gravy made from Onion, Tomatoes, Cream & Nuts

### **MUMBAI MASALA ALOO**

299

Boiled and Chopped Potatoes Pan Tossed along with Cumin Seeds, Crushed Ginger – Garlic, Asafoetida, Green Chillies, Spice Mix & served hot sprinkled with freshly Chopped Coriander Leaves

### **AMRITSARI CHANNA MASALA**

399

Boiled Chick Peas cooked in Spicy and Tangy Onion Gravy flavoured with Dry Mango Powder, Tamarind Paste, Anardana & served hot sprinkled with Tangy Dates Chutney & Spicy Green Chutney along with Chopped Onions & Fresh Coriander Leaves







### **PANEER PESHAWARI**

**449**

Paneer cooked slow in Creamy Peshawari style gravy flavoured with Crushed Black Pepper Corns, Onions, Cream and Cashew Paste

---

### **CHEESE PALAK KOFTA**

**469**

Fried Spinach Dumpling served along with Cheese Infused Rich Gravy made from Onions, Tomatoes, Nuts, Chopped Baby Spinach Leaves, Cream and Butter

---

### **MATKA SABZI (Serves 2-3)**

**499**

Assorted Mix Seasonal Vegetables cooked in Earthenware Pot along with Onion & Tomato Gravy flavoured with our Inhouse Seasoning Mix, Yogurt, Red Chilli Paste, Fresh Cream & Fried Nuts

---

### **MAKHMALI SOYA CHAAP**

**429**

Chargrilled Malai Soya Chaap cooked in our Special Rich White Gravy flavoured with Assorted Cheese Mix & Yogurt. Then finished with Generous Sprinkle of finely chopped Green Chillies & lots of Fresh Cream

---

### **PAPRIKA SOYA CHAAP**

**429**

Chargrilled Tandoori Soya Chaap cooked in our Creamy Tomato Makhani Gravy infused with Paprika Chilli Oil





# CHICKEN



## DELHIWALA BUTTER CHICKEN

449

Shredded Tandoori Chicken tossed in our Special Makhani Gravy made from Butter, Tomatoes, Fresh Cream and Flavoured with Crushed Kasuri Methi Leaves, Cardamom & Smoked Paprika

## COOKER WALA CHICKEN (Serves 4)

849

Whole Chicken cooked in Cooker along with Onion and Tomato Handi Masala, Fried Onions, Yogurt, Whole Garlic, Red Chilli Paste & Blend of Inhouse Garam Masala & Herb Mix

## DUM MATKEWALA CHOOZA (Serves 4)

899

Whole Chicken cooked on Dum in Earthenware Pot along with Rich & Creamy Onion, Tomato, Cashewnut Gravy flavoured with Mild Spices & Finished with lots of Chopped Nuts, Coriander Leaves & Garam Masala Infused Desi Ghee on top

## KHADE MASALA KA SHAHI KUKAAD LAPETA

469

Whole Garam Masala cooked & Ghee Tempered Chicken Dish cooked in Thick & Spicy Masala Paste & Cashewnut Paste

## MURGH MUSALLAM

Half - 549

Full - 999

Whole Tandoor Grilled Chicken cooked in Creamy Mildly Sliced Tomato Makhani Gravy along with Chicken Mince Served Hot Garnished with Fried Nuts, Boiled Egg and Biryani Rice

## SMOKED CHICKEN TIKKA MASALA

469

Chicken Tikka Pieces & Dices of Tomatoes and Bell Peppers Cooked in our Spicy Tomato Makhani Gravy infused with Smoked Sweet Paprika Powder

## KOREAN CHICKEN TAWA MASALA FRY

469

Tender pieces of Chicken cooked in Spicy Tawa Masala made from Onions, Tomatoes & Blend of Home Made Garam Masala Blend and Highly Flavoured with Korean Chilli Powder

## TURMERIC JALAPENO CHICKEN

469

Chicken Pieces cooked in Mildly Spice Gravy made from Grated Fresh Turmeric, Jalapeno Paste & Yellow Chilli Powder along with Cream, Herbs & Spices

## HYDERABADI CHICKEN HALEEM LAPETA

599

Tandoori Chicken Toasted in Authentic Style Hyderabad slow cooked Haleem along with Desi Ghee, Saffron, Fried Onions & Cashewnuts



Government taxes as applicable



# MUTTON



## MUTTON ROGAN JOSH

529

Pieces of Mutton cooked in Spicy Kashmiri Gravy Flavoured with Saffron, Onion, Tomatoes & Blend of spices

---

## YAKHANI MUTTON KHEEMA MUTTER

549

Mutton Kheema cooked in White Kashmiri Yakhani Masala Highly flavoured with Garam Masala, Mint Leaves, Desi Ghee & Yogurt

---

## RAJASTHANI LAL MAANS

529

Authentic Rajasthani Mutton Dish cooked in Red Chilli Paste, Yogurt and Whole Spices

---

## KALA MUTTON HANDI

549

Pieces of Mutton cooked in Spicy Speciality Black Masala from The Western Ghats of Maharashtra with Onions and Dry Coconut Paste





# SEA ୫s

## GOAN FISH CURRY

Mild and Creamy Goan Curry made from Red Chilli Paste, Coconut Cream, Tamarind, Vinegar & Tomato. Served Hot with Steamed Rice & Accompaniments

BASA	PRAWNS	POMFRET	SURMAI
469	499	749	—

## MAHI TIKKA ACHARI LAPETA

Fish pieces cooked in Tandoor then simmered in Spicy Gravy infused with Pickle Spices

469	499	749	—
-----	-----	-----	---

## AMRITSARI MASALA

Koliwada style Batter Fried Fish Deep Fried and then simmered in Rich Creamy Tomato & Onion Gravy

469	499	749	—
-----	-----	-----	---

## MALVANI HANDI

Your Choice of Seafood simmered in Authentic Malvani Style. Infused with Triphala and Nag Keshar along with Home Made Malvani Masala, Herbs and Coconut Milk

469	499	749	589
-----	-----	-----	-----







	BASA	PRAWNS	POMFRET	SURMAI
<b>TANDOORI POMFRET MASALA</b>	699	—	799	—
Whole Tandoor cooked Pomfret served topped with Spicy, Creamy & Buttery Tomato and Onion Gravy, Infused with flavours of Green Cardamom & Kasuri Methi				
<b>RED/ GREEN THAI CURRY</b>	499	529	799	—
Your choice of Seafood Cooked in Authentic Red/ Green Thai Curry Paste along with Thick Coconut Cream, Galangal, Kaffir Lime Leaves & Lemon Grass				
<b>PRAWNS BHOONA MASALA</b>	—	499	—	—
Prawns Slow Cooked in Spicy Thick Gravy made from Blend of Spices, Herbs, Ginger – Garlic Paste, along with lots of Fried Onions and Red Chilli Paste				
<b>KASUNDI PAHADI FISH MASALA</b>	—	469	499	789
Spicy Seafood preparation made from Kasundi Mustard, Assorted Fresh Green Leaves Chopped along with Sarson Da Saag and cooked in White Butter, Then flavoured with inhouse blend of Garam Masala, Chopped Green Chillies & Crushed Garlic. Then finished with Tempering of Desi Ghee, Mustard Seeds, Dried Red Chillies, Cumin Seeds, Ajwain & Kalonji				




# ASSORTED રોટ

BUTTER PAV	19
ROTI	39
MULTIGRAIN ROTI	59
MAKAI ROTI	69
LACHHA NAAN	69
LACHHA PARATHA	79
MISSI ROTI	79
GHEE PODOI NAAN	89
ONION KULCHA	89
WARQUI PARATHA	99
CHEESE ONION KULCHA	129
LAL MIRCH KA CHUR CHUR NAAN	129
MUSHROOM CHEESE GARLIC KULCHA	149
CHEESE CHILLI GARLIC NAAN	149





# राइस & NOODLES



STEAM RICE	199
BUTTER JEERA RICE	249
CURD RICE	249
GHEE MUTTER PULAO	299
DAL KHICHDI	329
MASALA DAL KHICHDI	349
DAL PALAK KHICHDI	349

## BIRYANI

	VEG	EGG	CHI	MTN	PRN
DHINGRI PULAO	-	349	-	-	-
KATHAL BIRYANI	369	-	-	-	-
HYDERABADI DUM BIRYANI	349	309	399	499	529
TIKKA BIRYANI	369	-	409	509	549



\* Government taxes as applicable



# ORIENTAL RICE & NOODLES

	VEG	EGG	CHI	PRN
<b>NOODLES</b>	299	329	369	499
Hakka / Schezwan / Burnt Chilli Garlic				
<b>FRIED RICE</b>	299	329	369	499
Schezwan / Chilli Garlic / Fortune				
<b>NASI GORENG</b>	389	-	429	569
South East Asian Rice Dish Flavoured with Chilli Paste, Sweet Soya Sauce, Shallots, Garlic & Tamarind				
<b>PAN FRIED NOODLES</b>	409	-	469	599
Crispy Pan Fried Noodles Served Hot topped with Assorted Vegetables & Spicy Chilli Oyster Sauce				
<b>BURMESE KHAW SUEY</b>	449	-	499	599
Noodles cooked along with Assorted Vegetables / Chicken / Prawns in aromatic Coconut Curry Broth. Then served with various accompaniments				
<b>CHEESY BULDAK NOODLES</b>	449	-	499	599
Fiery Hot Korean Cheesy Buldak Ramen dish cooked with Exotic Vegetables & Served hot with Fried Egg on top and Spicy Cheese Sauce				

# ACCOMPANIMENTS

<b>PAPAD</b>	59/69/79/89/129
Roasted Papad / Fried Papad / Masala Papad / Kheecha Papad / Kheecha Masala Papad	
Add On: Cheese @ 39	
<b>SALAD</b>	99/149
Green Salad / Corn Salad	
<b>RAITA</b>	89/99/109/129/149
Plain Curd / Veg Raita / Boondi Raita / Pineapple Raita / Burani Raita	





# DESSERTS



<b>MALAI KULFI</b>	<b>149</b>
<b>ICE CREAM (1 SCOOP/ 2 SCOOP)</b>	<b>89/149</b>
<b>SIZZLING BROWNIE</b>	<b>349</b>
<b>CHOCOLATE GOLGAPPA WITH BASUNDI SHOT</b>	<b>299</b>
<b>MAWA JALEBI WITH RABDI</b>	<b>249</b>
<b>GAJAR HALWA CHEESE CAKE JAR</b>	<b>269</b>
<b>THANDAI CreME BRULEE</b>	<b>229</b>



Government taxes as applicable





🌐 [angrezidhaba.live](http://angrezidhaba.live)

☎ 9967815346

For suggestions & feedbacks, email us on [angrezidhaba@gmail.com](mailto:angrezidhaba@gmail.com)