

INDIAN SELECTION

SOUP	
Shorba (Tamato / Palak / Chicken)	180/200
Mulligatwani Soup	190
Cream of Tomato / Palak	180

STARTERS

VEG	
Hara Bara Kebab	270
Cheese Palak Tikki	290
Veg Kurkure	280
Aloo Corn Tikki	270
Paneer Sev Roll	290

NON. VEG	
(Pomfret / Surmai) as per your choice	A.P.S.
Rawa Fried (Fish / Prawns)	500
Koliwada (Fish / Prawns)	500
Fish Finger with Tarter Sauce	520

TANDOOR SELECTION VEG.

Paneer Tikka / Hariyali / Lasooni	350
Paneer Shola Tikka / Paneer Sultani Tikka	360
Makai Malai Seekh Kebab	300
Subzi Nawabi Seekh Kebab	350
Soya Seekh Kebab	280
Achari Mushroom / Tandoori Mushroom	300
Mushroom Multani	340
Tandoori Aloo / Aloo Hyderabad	280
Tandoori Babycorn / Gobi	300
Stuffed Aloo	310
Assorted Veg. Tandoori Kebab Platter	650

NON-VEG.

Murg Dilruba Full / Half	550/300
Murg Tandoori Full / Half	550/300
Murg Tangdi Kebab	360
Murg (Afghani / Banjara / Hyderabad / Reshmi / Kalimiri / Achari)	370
Murg Cheese Seekh Kebab	380
Murg Alishan Tikka	380
Murg Uttaranchal / Rosali Kebab	410
Mutton Seekh Kebab	500
Murg Kebab Platter	1300
Assorted Non-Veg. Kebab Platter	1500

SEA – FOOD

Tandoori Pomfret	A.P.S.
Fish / Prawns Tikka	
(Afghani / Banjara / Hyderabad / Reshmi / Kalimiri / Achari)	500
Macchi Ajwani Tikka	500
Sea Food Tandoori Platters	1600

MAIN COURSE VEG

Paneer Chatpata	360
Delicate cubes of cottage cheese cooked with spicy red gravy	

Paneer Tikka Masala	370
Cubes of Delicate cottage cheese Lightly cooked in Tandoor and spicy Tomato Gravy	
Paneer Pasanda	360
Stuffed Cottage cheese cooked in rich Cashewnut Gravy	
Paneer Lasooni Methi	360
Classic combination of fenugreek and cottage cheese with garlic Tadka	
Palak Paneer	350
A Classic Combination of Spinach and cottage Cheese	
Hari Pyaaz Paneer Masala	360
Diced cottage cheese and spring onion tossed in onion gravy	
Paneer Makhani	360
Cottage cheese cooked in Cashew nuts Gravy	
Subzi Diwani Handi	310
Classic combination of Vegetable cooked with spinach / onion gravy	
Subzi Maharaja	310
Veg crockets served in cheff special brown gravy	
Sarso Ka Saag	300
Sabzi Makhmali	310
A classic combination of fine chopped vegetable & Paneer cooked in Red Gravy	
Subzi Shamiana	310
Diced vegetable, baby corn, capsicum cooked in tomato & onion blended Gravy	
Bhindi Aap Ki Pasand	300
(Masala / Tawa / Crispy Fried)	
Subzi Bemisal	300
Classical combination of Minced vegetable cooked in rich Yellow Gravy	
Subzi Jaipuri	310
Seasonal Veg. Cooked in Authentic Jaipuri Style	
Methi Tikki Masala	310
Deep fried Fenugreek cutlets cooked in rich Brown Gravy	
Methi Mutter Malai	310
Classic combination of Fenugreek and Green Peas cooked in Creamy Gravy	
Subzi Chilli Milli Masala	310
Chopped vegetable cooked in spicy Red Gravy	
Subzi Lassoni Masala	310
Mixed Veg. Fried Garlic & Spring Onions Served in Onion Gravy	
Chole Masaledar	290
Authentic Rich cooked chick peas cooked in Punjabi Style	
Kofta (Malai / Cheese Palak / Veg)	310
Firangi Kofta	310
Cottage cheese & cheese stuff Balls Tossed in Rich Yellow Gravy	
Dum Aloo Punjabi	310
Dal Makhani	280
Dal Tadka / Dal Fry	250
Dahi Kadi Pakodi	270

MAIN COURSE NON-VEG.

Murg Angara	360
Barbequed chunks of chicken Cooked in spicy red Gravy	
Murg Makhani	360
A delicate chicken cooked in Mild tomato Gravy	
Murg Achari Masala	360
Boneless chicken cooked in Pickle flavour curry	
Murg Tikka Masala	360
Boneless barbecued chicken cooked in spicy red gravy	
Murg Methi	360
Fiery Chicken cooked together with fenugreek Masala	
Murg Ra Ra Masala	370
Chunks & Minced chicken cooked together in red Gravy	
Murg Hyderabad Masala	360
Chunks of Chicken cooked with mint & spring onion Gravy	
Murg Aftabhi	360
Chicken chest pieces cooked in cashewnut gravy	
Murg Ka Saalan	360
Chicken cooked in homemade style spicy thin gravy	
Murg Kurchand	360
Duced Chicken & Bell Peppers Cooked in Red Gravy	
Bhatti Chicken	420
Barbeque chicken with bone Tossed in spicy tomato gravy	
Murg Maharaja	360
Delicate shredded pieces of chicken cooked with Indian spices	

LAMB SPECIALTIES

Mutton Rogan Gosht	450
Bone Mutton Cooked in spicy traditional Punjabi Style	
Bhuna Gosht	450
A popular Lamb Preparation Served with Selected Indian Herbs and Spices	
Gosht Lababdar	450
Chunks of Meat tossed with Tomato Capsicum & Onions Served in Brown Gravy	
Dhaba Gosht	450
Tender Mutton Cooked with Coriander & Onion Base Gravy	
Gosht Ra Ra Masala	470
Chunks of Meat and minced meat cooked together in Brawn Gravy	
Hariyali Gosht	450
Bone Mutton cooked in spinach a gravy added with India Spices	
Mutton Nilgiri	450
Boneless Mutton cooked in cashew nuts and onion gravy flavored with mint	
Gosht Lalmiri	450
Boneless mutton cooked in onion gravy	
Mutton Kheema Hyderabad	450
Minced mutton cooked with exotic Indian spices & Mint	

SEA FOOD SPECIALITIES

Pomfret Amristari Masala	A.P.S
Shallow Fried of Pomfret Tossed with spicy red gravy	
Pomfret Chutneywala	A.P.S
Fillet of Pomfret Cooked with Spicy Mint & Cariander Chutney	
Fish Tikka Masala	550
(Surmai Rawas, Prawns)	
Macchi Ka Salan	550
(Surmai / Rawas / Prawns)	
Prawns Charminar	550
Sauteed Prawns Served in Onion Based Brown Gravy	
Sea Food Goan Curry	550
(Surmai / Rawas / Prawns)	550

ROTI

Roti Ki Tokri	350
Stuffed Paratha / Naan / Kulcha	150
Cheese Naan / Garlic Naan	160/140
Reshmi Tawa Paratha	110
Butter Roomali / Plain Roomali	80/75
Paratha / Naan / Kulcha (Butter / Plain)	70/65
(Methi / Pudina / Laccha Paratha)	75
Butter Roti / Plain Roti	55/50
Phulka (Bt / Plain)	45/40

RICE PREPARATIONS

Steamed Rice	190
Plain Basmati Rice steam Cooked	
Jeera Rice	220
Cumin Fried Basmati Rice Tossed in Butter	
Dal Khichadi / Palak Khichadi	260
The Finest Basmati Rice Cooked with Lentils or Spinach with touch of Ghee	
Subzi Pulav / Peas Pulav	260
The King of Rice tossed with Assorted Vegatable and Panee Peas	
Paneer Dum Biryani	380
Subzi Dum Biryani /	
Subzi Hyderabad Biryani	300
The Finest Basmati rice and vegetables flavoured with Herbs Dum cooked	
Murg Dum Biryani / Ghost Dum Biryani	380/450
Meat and rice Steam Dum cooked with Indian spices served in handi	
Murg Makhani Biryani / Murg Keema Biryani	400
Prawns Dum Biryani	450
Prawns and Basmati Steam cooked with Indian Spices and Herbs served in handi	

SALAD / RAITHA

Green Salad	150
Russian Salad	190
French fries	190
Chicken Hawaiian Salad	250
Egg of your Choice	120
Egg Omlet / Bhurji	160/240

Cheese Chilli Tost	260
Plain Cheese	200
Chaat as per Choice	160
Plain Curd	130
Choice of Raitas	150
Masala Papad	60
Roasted / Fried Papad	40
Roomali Masala Papad	160
Khichiya Papad roasted / fried	80
Khichiya Masala Papad	90

CHINESE SELECTION

VEG. SOUP'S

Veg. Manchow Soup	180
Veg. Pecking Soup	160
Veg. Hot n Sour Soup	160
Veg Lemon Coriander Soup	160
Four Treasure ginger Garlic Soup	170
Veg Mangolian Fire Pot Soup	160
Veg. Tom Yum Soup	170
Cream of Veg / Mushroom	190
Veg Royal Soup	160
Veg. Rainbow Soup	160

NON-VEG SOUPS

Chicken Pecking Soup	210
Chicken Royal Soup	210
Chicken Manchow Soup	220
Chicken Hot & Sour Soup	210
Chicken Sweet Corn Soup	210
Chicken Lemon Coriander Soup	210
Chicken / Prawns Dumpling Soup	190/220
Cream of Chicken Soup	220
Chicken Mangolian Fire Pot Soup	220
Tom Yum Chicken	220
Tom Yum Prawns	240
Spicy Crab Meat Soup	240
Spicy Sea Food Soup	240

STARTERS VEG.

Spring Rolls Veg	270
Spring Rolls (Cheese Palak)	300
Crispy Potato Chilly with Spring Onion	260
Corn Cheese balls in Singapore Style	300
Crispy Thread Paneer	360
Crispy Veg / Veg Crunchy Munchy	260
Veg Sesame Corn Tost	280
Paneer & Corn in Spinach Sauce	340
Paneer Chilly / Shanghai	360
Paneer Red cooked / twin pepper	360
Wok Tossed Vegetables	380
Veg Wonton Fried / Steamed	280
Paneer Red Cooked	360
Stuffed mushroom with hot garlic sauce	340
Shredded Potato with Baby corn	260
Veg Chinese Platter	1100

NON-VEG STARTERS

Chicken Pepper Blast	370
Thai Chicken with Cashewnuts	370
Chicken in Dragon Sauce	370
Chicken Five Spice	370

Chicken Garlic Pepper	370
Chicken in Dry Red Chilly	370
Chicken fry Szechuan	370
Chicken Lollypop	370
Chicken in Tri Pepper Ginger	370
Chicken in Honey Ginger Sauce	370
Jade Chicken Chilly	370
Spring Rolls Chicken / Prawns	340/400
Wok with Chicken	370
Chicken / Prawns Wantons	330/400
(Steamed / Fried)	
Chicken Crispy Sesame	360
Salt & Pepper Fish / Prawns	500
Slice fish Pepper Blast	500
Fish / Prawns in choice of Sauce	500
Hunan / Black Bean / Szechwan / Butter Garlic / Malaysian	
Pomfret in Taiwan Sauce	A.P.S
Apple Chicken	390
Chicken in Green Pepper	370

MAIN COURSE VEG.

Veg Thai Curry (Red/Green)	360
Mushroom, Baby Corn in Chilly Garlic Sauce	360
Mushroom, Baby Corn tossed in Chilly Garlic Sauce	
Farmed Veg in chilly coriander Sauce	310
Assorted Veg. in Szechwan Sauce	310
Assorted Seasons Indian Vegetables cooked in Szechwan Sauce	
Garden Vegetables tossed in chilly Basil Sauce	310
Cottage Cheese in Choice of Sauce	360
(Hunan / Black Bean / Szechwan / Butter Garlic)	
Paneer & Mushroom in Dragon Sauce	360
Assorted Veg in Barbeque Sauce	310
(Assorted Seasonal Indian Vegetables cooked in Szechwan Sauce)	

SEA FOOD

Thai Curry (Fish/Prawns)	550
Fish in Peri Peri Sauce	510
Prawns in Dragon Sauce	510
Sauteed Prawns served in Spicy Dragon Sauce	510
Stir Fried Prawns in Devil Sauce	510
Prawns Sauted in Spicy	510
Fish / Prawns cooked in Tangy Red Sauce	510
Stir Fried Prawns in B.B.Q. Sauce	510
Shallow Fried Prawns served in Sweet & Spicy Sauce	510
Prawns / Slice Fish, mixed with Celery Roast Chilies & Garlic	510

CHICKEN

Thai Curry Chicken (Red / Green)	425
Kungpao Chicken	370
Diced Chicken Tossed in Bell pepper roast Chilly and touch of Sweet and spicy sauce	
Lemon Chicken	370
Escalopes of Chicken Fillet Crispy Fried and Topped with Zesty Lemon Sauce	

Chicken Chilly (Roasted / Shredded)	370
The Most famous Chicken in Asia Cooked in Home made Style	
Chicken & Mushroom in Oyster Sauce	370
Cubes of Chicken and black Mushroom Tossed in Imported Oyster Sauce	
Diced Chicken in Black Pepper Sauce	370
Diced Chicken tossed in Home made pepper sauce	
Chicken in Choice of Sauce	370
(Dragon / Szechwan / Butter Garlic / Chilli Coriander/Gullian/peri peri)	

LAMB

Shredded Lamb in Hong Kong Style	500
Tender Lamb cooked in Hong Kong Style	
Roast Lamb in Pecking Style	500
Lamb and Black Mushroom cooked together in Sweet and Spicy Sauce	
Roast Lamb in Choice of Sauce	500
(Hunan / Black Bean / Green pepper/ Szechwan / Hot Garlic)	
Roast Lamb Chilly	500
Roast Lamb in Chilli Basil Sauce	500

RICE & NOODLES

Prawns Fried Rice	380
Mix Seafood Rice in Oyster Sauce	370
Combination Fried Rice (Veg / Non-Veg)	280/300
Malaysian Fried Rice/Noodles (Veg / Non-Veg)	290/310
Fried Rice / Noodles (Veg / Non-Veg)	270/300
Mushroom Fried Rice / Noodles	300
Packing Fried Rice (Veg / Non-Veg)	290/310
Ginger / Garlic Tomato Fried Rice (Veg / Non - Veg)	290/320
Chinese Pot Rice (Veg / Non-Veg)	300/330
Szechwan Noodles (Veg / Non-Veg)	270/310
Singapore Noodles (Veg / Non-Veg)	290/310
Triple Szechwan Fried Rice (Veg / Non-Veg)	290/330
American Chopsey (Veg / Non-Veg)	290/320
Chinese Chopsey (Veg / Non-Veg)	290/320
Stewed Rice (Veg / Non-Veg)	300/320
Nasi Goreng (Veg / Non-Veg)	290/330
Spicy Thai Fried Rice (Veg / Non-Veg)	290/330

DESSERTS

Halwa (Gajjar/Doodhi)	140
Gulab Jamun	120
Rabri	130
Walnut Brownie with Ice Cream	250
Crispy Honey Fiat Noodles with Ice Cream	220
Malai Kulfi / Casatta	120
Choice of Ice Creams	150
(Vanilla, Strawberry, Chocolate/Mango)	

WE ARE OPEN FROM
12.00 noon to 3.30 pm
6.00 to 12.30 am

GOVT TAXES APPLICABLE

We deliver :

	Per Kg.
Veg. Biryani	???.00
Chicken Biryani	???.00
Mutton Biryani	???.00
Prawns Biryani	???.00

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