

Veg Starters

PUNJAB SE

Dahi Ke Sholay Ginger And Chopped Veggies infused Hung Curd Patty in a bread roll	289
Paneer Pops Cottage Cheese Pops Coated With Vermicelli	329
Achari Paneer Tikka	339
Chutney Wala Paneer Tikka	339
Matar Kaju Di Sheek Skewered Greenpeas & Cashew Nut Cooked In Clay Oven	309
Phool Tandoori Double Cooked Cauliflower On Charcoal	309
Tandoori Kulle Potatoes Stuffed With Cheese Nuts & Spices, Cooked In Tandoor	329
Shakarkandi Tandoori Marinated Sweet Potatoes Cooked In A Clay Oven	309
Kumb Bharwan Stuffed Button Mushroom Cooked In Tandoor	349
Bhutte Di Sheek Skewered Sweet Corn With Fresh Herbs infused in Mustard Oil	319
Tandoori Chharre Baby Potatoes With Home Ground Mustard	319
Gdd Paneer Tikka	349
Paratdaar Paneer De Tikke Cottage Cheese Tikka With Yogurt Cheese And Mustard	349
Soti Boti Paneer Punjabi Version Of Shashlik, Peppers And Cottage Cheese	349
Chanajor Kebab Spiced Chana Flakes Coated With Potato Patty	329

CAVRAN

Kothimbir Wadi A Fried Light Cilantro Flavoured Cake	189
Kurkurit Bhendi Fried Okra Tossed With Our Special Blend Of Spices	219
Fansache Pattice Crispy Jackfruit Nuggets With A Molten Core	170
Lonavla Corn Bhajji A road trip must have	145
Paneer Lapeta Mumbai Goa Highway Signature	349
Jhanjhanit Paneer Spicy Agri Marinated Paneer Grilled On Flat Tawa	349

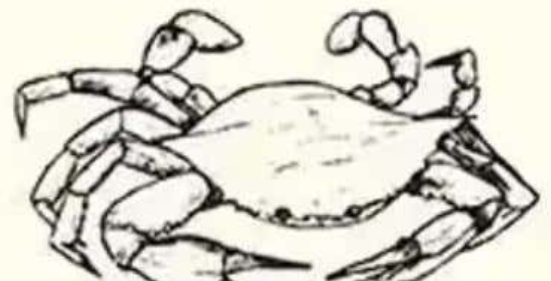
Non Veg Starters

PUNJAB SE

	Full /Half
Kukkad Tandoori Whole Chicken On The Bone,spiced With Chilli Turmeric Yoghurt	509/289
GDD Makhan Marke Chef Speciality Prepared Chicken Tossed With Butter Untill Crisp	589/309
Chulha De Tangdi Cheesy Yogurt Chicken Drumstick	349
Karari Seekh Mince Chicken Roll With Fried Crushed Papad With Raw Mango Relish	349
Angara Boti Kebab Spicy Marinated Chicken Cooked In Tandoor & Served On A Hot Plate	349
Gdd Murgh Tikka Classic Chicken Tikka In Gdd Way	329
Makhmali Malai Tikka	329
Khandhari Murgh Tikka Grill Chicken Chunks Infuse With Ratanjyot And Anardana Powder	329
Kali Miri Chicken Tikka	329
Nawabi Murgh Hammered Chicken Breast stuffed with cheese	379
Murgh Peri Peri Kebab	329
Hydrabadi Kebab	329
Murgh Kakori Kebab	359
Banjara Kebab	359

GAVRAN

Chicken Aagri Tawa Fry	349	Teesriya Sukha	289
Chicken Ghee Roast	349	Surmai Ghee Roast	APS
Malvani Chicken Sukha	349	Surmai Aagri Tawa Fry	APS
Chicken Kharda	349	Surmai (Masala Tawa Fry/ Rawa Fry)	APS
Liver Pota Tawa (Chicken)	289	Bombil Rawa Fry	289
Mutton Ghee Roast	429	Pomfret Malwani	APS
Mutton Boti Aagri Tawa	439	[Masala Tawa Fry / Rawa Fry]	
Curda Kaleji Malwani Sukha	389	Crab Malwani Sukha	APS
Prawns Ghee Roast	459	Crab Masala Tawa	APS
Prawns Aagri Tawa Fry	459		
Prawn Malwani	459		
(Masala Tawa Fry/ Rawa Fry)			



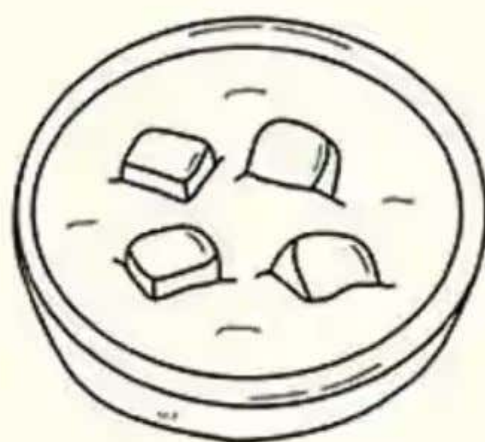
Veg Mains

PUNJAB SE

Paneer Kacchimirch Cottage Cheese Simmered With Green Pepper Corns And Spring Onion	349
Paneer Butter Masala Cottage Cheese Simmered In Makhani Masala	349
Paneer Lahoori Chatpata Red Gravy Topped White Creamy Paneer	349
Sarson Da Saag Makke Di Roti Traditional Treat	396
Baingan Da Bharta Clay Oven Cooked Mashed Eggplant With Cumin, Onion And Green Chilli	319
Dhaniyawali Aloo Gobhi Cauliflower And Potato With Fresh Coriander And Cumin	349
Tahedaar Subz Lasagne Layered With Trio Of Vegetables Finished With Cheesey Crunchy Top	349

CLASSICS

Shahi Paneer Pasanda	349
Tawa Paneer Makkhan Masala	329
Dhingri Matar Bhurji	219
Veg Matka Jalfrezi	319
Malai Kofta	329
Mushroom Babycorn Masala	309
Khumb Hara Pyaaz	299
Subzi Peshwari	309
Paneer Makhni	329
Kadaï Paneer	339
Dum Aloo Lahoori	279
Lasooni Palak Paneer	329
Subji Kurchan	299
Veg Bhuna	299



GAVRAN

Mushroom Malwani	329
Mushroom Lapeta	329
Paneer Malwani	339
Paneer Lapeta	349
Mix Veg Aagri Handi	349

Non Veg Mains

PUNJAB SE

Punjabi Butter Chicken Chefs Special Butter Chicken with bone	629
Murgh Makhni Dhabba Style Boneless butter Chicken	349
Dum Ka Murgh A-nawabi preparation chicken cooked in sealed pot finished with saffron	329
Dahiwala Kukkad Classic chicken curry from street of Punjab	379
Murgh Pasanda Beaten chicken breasts simmered in almond and poppy seed emulsion	379
Tariwala Kukkad (Bawarchi Di Pasand) Home-style chicken curry	379
Sharaabi Murg Clay pot enclosed braised chicken, mildly spiced with dark rum	379
Chicken Balda fry Chopped chicken and egg masala fry	359
Patiyala Kukkad Bhuna tawa roast chicken cubes with Patiyala spices	359
Bhuna Tawa Raan Chilli garlic tossed roasted lamb	1899
Nalli Gosht Lamb shanks simmered Overnight with chef's special spices	429
Gosht Dhaniwaal A kashmri delicacy of lamb curry finishes with yoghurt & fresh coriander	389
Laal Maas Delicacy of Rajasthani lamb curry with Smokey Mathania Chilli and desi ghee	389
Keema Matter Lamb minces and green peas with onions, chillies, turmeric	379
Keema Kaleji Spicy preparation of lamb minced and liver tossed with pink garlic	359

CLASSICS

Dum Ka Jhinga	429
Pomphret Masala	APS
Chicken Tikka Masala	349
Chitodi Murgh	339
Chatpata Murgh	359
Rarah Murgh	359
Kasturi Harimirsch Masala	359
Murgh Do'Pyaza	339

GAVRAN

	<i>Half/Full</i>
Malvalvani Chicken Handi	349/629
Aagri Chicken Handi	349/629
Lapeta Chicken Handi	349/629
Saoji Chicken	389
Kolhapuri Chicken	389
Malvalvani Mutton Handi	429/809
Aagri Mutton Handi	429/809
Lapeta Mutton Handi	429/809
Saoji Mutton	389

SEA FOOD SPECIALS

CHOICE OF SEA FOOD

- Teesriya-329
- Prawns-429
- Jitada- 429
- Surmai - 439
- Crab - Aps
- Pomfret - Aps

CHOICE OF GRAVY

- Malvani
- Goan
- Kokani

Oriental

STARTERS

VEG		NON VEG	Half/Full
Veg Manchurian Dry	279	Kung Pao Chicken	349
Mushroom Chilli Dry	299	Teriyaki Chicken	349
Mushroom Butter Garlic	299	Shanghai Crispy Chicken	359
Crispy Chilly Potato	289	Saiwoo Chicken	359
Shanghai Crunchy Veg	289	Chicken Lollypops	329
Spicy American Corn	289	Masala Lollypop	369
Crackling Spinach With Paneer	249	Chicken Chilly	359
Chop Chay Stir Fried Veg	289	Chicken Chilly with Bone	309/569
Chilly Magic Paneer	349	Thai Chilly Chicken	369
Spring Rolls	299	Chicken In Choice Of Sauce	349
Paneer In Choice Of Sauce	349	(Black Pepper, Hot Garlic, Burnt Garlic)	
(Schezwan/ Hot Garlic/ Burnt Garlic)		Flamming Tossed Chicken	349
Kungpao Potatoes	289	Salt & Pepper Prawns	289
Char Siu Paneer	349	Peri Peri Prawns	419
Paneer 65	349	Thai Basil Prawns	419
Paneer Butter Garlic	349	Schezwan Prawns With Almond	399
		Bird Chilly Prawns	399
		Pepper Mustard Prawns	399
		Rawas In Choice Of Sauce .	489
		(Butter Garlic, Burnt Garlic, Black Pepper, Shanghai)	
		Surmai Chilly	469
		Surmai Pepper Garlic	469
		Crab Butter Garlic /Black Pepper	APS

MAINS

- Paneer In Choice Of Gravy 349
- Exotic Veg In Choice Of Sauce 329
- Veg Thai Curry With Butter Rice (Red/Green) - 389
- Meat/Fish In Choice Of Your Gravy
 - Chicken 349
 - Prawns-429
 - Surmai - 439
 - Crab - Aps
 - Pomfret - Aps

Choice of Gravy

- Five Spice
- Chilly
- Schezwan
- Black Pepper
- Burnt Garlic

Kuch Meetha

Jalebi With Rabdi	189
Gulab Jamun	169
Stick Kulfi	149
(Ask Server For The Flavours)	
Choice Of Ice Cream	149
(Motichur Ladoo, Paan . Biscoff)	
Moong Dal Halwa	169
Badam Halwa with icecream	209



Jaruri hain

STAPLES

Daals

Dal Fry	229
Dal Tadka	249
Dal Makhni	289
Dal Panchvati Butter Fry	319

Breads

Tandoori Roti	24
Naan - Plain ,Butter,Garlic	49/59/79
Roomali Roti	69
Hara Pyazkulcha	59
Refined Flour Indian Bread With Green Onions And Cheese	
Missi Roti	39
Gram Flour Bread With Chili, Onion	
Parantha'S - Laccha,Plain,Or Pudhina	59
Laccha Churchur	69
Flaky Layered Bread With Butter, Mint, And Red Chili	
Kalonji Butter Naan	69
Bhakri	24
Jowar Bhakri	24
Chapati	18



RICE

Punjabi

Basmati Steam Rice	189
Jeere Wale Chawal Rice	219
Subz ki biryani	329
Murgh Dum Biryani	399
Butter Chicken Biryani	399
Mutton Biryani	449
Prawn Biryani	449
Gdd Masala Khichadi	249

Gavran

Indrayani Rice	140
Chicken Masala Bhath	240
Mutton Masala Bhath	320
Kolambi Masala Baath	340

Oriental

Veg Hakka Noodles	229
Schezwan Noodles	239
Burnt Garlic Noodles	239
Pepper Corriander Noodles	239
Veg Fried Rice	229
Veg Schezwanrice	239
Veg Burnt Garlic Rice	239
Triple Schezwan	289
Clay Pot Rice	289
Legendary Fried Rice	349

Mix With Chicken , Egg , Mutton And Prawns

Add : Egg - 30 Chicken - 50 , Prawns -80