

COMBOS 279/-

Rajma Chawal

Pahadi Chole Chawal

Amritsari Chole Kulche

Aloo Puri

Kadhi Pakoda Chawal

RICE & BIRYANI

Yakhni Pulao

399/-

Rice cooked in chicken broth & mix of Indian spices to add that flavour to it.

Veg Navratna Rice

320/-

Flavoured rice cooked with generous amount of vegetables & dry fruits.

Desi Ghee-wali Khichdi

249/-

Khichdi made with rice & yellow dal served warm with a dollop of desi ghee on top.

Lucknowi Matka Biryani

429/-

The infusion of nuttens in rice cooked over a slow flame in a sealed handi with desi ghee makes this a perfect choice for that juicy and aromatic biryani.

Steam Rice

110/-

Jeera Rice

150/-

Matar wale chawal

180/-

NON-VEG MAIN COURSE

Dilliwala Butter Chicken 399/-

A rich textured curry prepared with spiced tomatoes & lots of makhana in Delhi style.

Meat Tariwala 379/-

Simple yet delicious dish which is a part of every household, prepared in our own style.

Dhaba wala Murgh 379/-

Bold dhaba flavour chicken that will take you back to every road trip you've had

Dhaniya Murgh 389/-

Chicken marinated and cooked in coriander paste with a dash of smoky flavour.

Murgh Bhuna 399/-

Chicken cooked in aromatic herbs with minced chicken in gravy.

Murgh Patiyala 419/-

Delicious creamy chicken gravy rolled inside an emulette.

Rogan Josh 515/-

A fiery red spicy Kashmiri style mutton.

Rajasthani Lal Maas 495/-

A favorite among the royalties as Ratta Maas, we do it in our own style.

Anda Kadi 249/-

Comforting curried eggs prepared with hard boiled eggs, onion-tomato base, ground spices & herbs.

Mutton chaap 449/-

An age old Nawsabi recipe where mutton ribs are marinated over night with ysgurt & rich Indian spices best paired with jeera naan.

VEG MAIN COURSE

Kashmiri Dum Aloo 329/-

A delicacy from the snow-capped mountains. a mildly spiced whole baby potatoes curry cooked in healthy & cooling yogurt base.

Smoked Baingan ka Bharta 249/-

Egg plant roasted on direct flame, mashed & cooked with onions, tomatoes & spices in traditional Indian household style.

Kurkuri Bhindi 279/-

Tasty & super crispy dish made with tender ladies finger, gram flour, spices & seasoning.

Bharwa Karela 249/-

Karela stuffed with onions masala & dry spices, then shallow fried.

Dhaba Style Palak Paneer 329/-

Classic curried dish cooked in a North India dhaba style made with fresh spinach, onions, spices, paneer and herbs.

Paneer Khurchan 349/-

Scraped paneer in a semi-dry sauce that is exceptionally fragrant due to the aromatic spices and garnished with bell peppers.

Paneer Makhni 369/-

A delicious curry prepared by cooking paneer in buttery tomato cashew gravy.

Paneer Bhurji 399/-

A vegetarian delight prepared with scrambled paneer, onions, tomatoes & spices.

Matar Paneer 329/-

A rich, spicy, creamy and tasty paneer-peas curry prepared in tomato based gravy & spiced with garam masala.

NON-VEG APPETIZER

Amritsari Fish Tawa Fry 399/-

A simple yet flavorful chakra served across North India along with
30 / 60 / 90 😊

Bombay wale Prawns 499/-

Plump & juicy Prawns marinated in spicy Bombay masala & grilled in tandoor for a lip smacking taste.

Murgh Jamuni Kebab 369/-

Chicken pieces marinated with in-house spices & grilled in tandoor for that natural jamuni color.

Murgh Kalmi Kebab 389/-

A hit amongst kebab lovers for its classic marination of yogurt & divine spices which is grilled to perfection in tandoor.

Murgh Tangdi Kebab 249/-

Chicken thigh marinated in a special green mix of palak, coriander & pudina along with traditional spices & herbs.

Nawabi Seekh Kebab 419/-

A purani Delhi style recipe prepared with minced mutton & blend of spices, skewered & cooked in tandoor.

Murgh Tandoori 350/550/-

A classic Indian dish prepared with a whole chicken & marination of yogurt & spices.

Murgh Tikka (Tandoori/Pahadi/Malai) 369/-

A popular North Indian starter, where chicken pieces are coated with spicy marination & grilled.

INDIAN BREADS

Tawa Roti	25	Plain Naan	60
Tawa Ghee Roti	40	Butter Naan	70
Missi Roti	50	Butter Garlic Naan	110
Tandoori Roti	30	Jeera Naan	80
Tandoori Butter Roti	40	Kulcha	80

SIDES

Plain Papad	60
Garhwali Raita	119
Boondi Raita	99
Anaar Raita	129
Dahi	45
Masala Papad	111
Desi Ghee	70

DRINKS

Chaas Patiyala size	199
Lassi Patiyala size	249
Lassi	111
Chaas	99
Shikanji	99
Jaljeera	99

MEETHA

Gulab Jamun	149
Thandi Kheer	149
Kulfi Rabdi	149

SOUP

Mushroom Shorba 199/-

A Perfect broth with a thick blend of mushrooms cooked with onions, ginger and spices.

Mutton/Chicken Shorba 249/-

Slow Cooked Chicken / Mutton stock with a hint of spices.

VEG APPETIZER

Paneer Tikka (Tandoori/Malai/Haryali/Reshmi) 349/-

Tender paneer cubes mixed with yogurt and cooked in tandoor with a preparation of your choice.

Kathal Shami Kebab 349/-

Paw jackfruit marinated with spices & herbs and then roasted in desi ghee to achieve a crispy exterior & tender interior.

Stuffed Mushroom Tikka (Tandoori/Reshmi) 289/-

Char-grilled mushrooms stuffed with veggies and marinated in preparation of your choice.

Soya chaap (Tandoori/Malai/Haryali/Reshmi) 299/-

A hit street food in Delhi loved by vegetarians for its taste, soft texture & high protein value.

Paneer Corn Tikki 289/-

Patty made with mix of paneer & fresh Sweet Corn served with green chutney.

Tandoori Aloo Gobi 249/-

A twist to the traditional Aloo Gobi sabzi, this one is grilled in tandoor with spices & in-house masala.