

## *Appetizer*

<i>Jal Jeera</i>	145
Digestive drink with cumin, black salt, mint and coriander leaves	
<i>Lassi (Sweet or Salted)</i>	145
Whipped curd with sugar or salt	
<i>Chaaas (Masala or Plain)</i>	145
Curd beaten with chopped coriander, mint, ginger & green chilli	
<i>Ginger Lemon</i>	145
A mixer of lemon flavoured ginger drink	

## *Soup*

<i>Tomato Soup</i>	200
A rich creamy tomato shorba	
<i>Palak Soup</i>	200
Spinach soup mildly spiced	
<i>Vegetable Soup</i>	200
A lightly seasoned vegetable broth	
<i>Chicken Soup</i>	200
A lightly seasoned chicken broth	
<i>Mushroom Soup</i>	200
Mushroom broth highly seasoned	

## *From The Frying Pan*

<i>Cheese Aloo Tikki</i>	360
Potato and cheese deep fried	
<i>Soya Tikki</i>	360
Minced Soya tempered with traditional masala	
<i>Mushroom Chilli</i>	390
Batter fried mushroom tossed with capsicum and green chilli	



<i>Chicken Kalimiri</i>	530
Chicken pieces marinated in black pepper & cooked in a mildly spiced gravy finished with fresh cream	
<i>Chicken Kofta</i>	530
Minced meat balls cooked in medium spicy gravy	
<i>Chicken Bhuna</i>	530
Boneless cubes of chicken cooked in the traditional way	
<i>Chicken Tikka Masala</i>	550
Chicken tikka pieces cooked in clay oven and finished with spiced gravy blended with fenugreek	
<i>Chicken Methi</i>	530
Boneless chicken cooked in mildly spiced gravy blended with fenugreek	
<i>Chicken Kadai</i>	530
Tandoori chicken pieces cooked with capsicum and onions in a special gravy in a traditional vessel	
<i>Chicken Curry</i>	530
A typical Punjabi delicacy!	
<i>Chicken Adraki Masala</i>	550
Chicken cooked in ginger and spices	
<i>Brain Masala</i>	385
Chopped brain roasted in thick gravy. An Indian delicacy!	
<i>Kheema Mutter</i>	570
Minced meat and green peas cooked & served in brown gravy	
<i>Mutton Rogan Josh</i>	570
Pieces of mutton cooked in rich gravy & spicy red chilli oil	
<i>Mutton Roast Masala</i>	570
Mutton cooked in red gravy	
<i>Mutton Palak</i>	570
Pieces of mutton cooked in fresh spinach & finished with fresh cream	
<i>Mutton Kadai</i>	570
Mutton pieces cooked with capsicum and onions in a special gravy in a traditional vessel	
<i>Mutton Kofta</i>	570
Minced meat balls cooked in a spicy brown gravy	
<i>Kheema Mutton</i>	570
Mutton pieces cooked in a minced meat gravy	
<i>Mutton Bhuna</i>	570
Boneless cubes of mutton cooked in the traditional way	



<i>Seekh Kabab</i>	530
Minced lamb blended with spices and herbs and barbequed on skewer	
<i>Mutton Tikka</i>	530
Boneless pieces of mutton marinated in spices & grilled on skewer	
<i>Mutton Bharra</i>	630
Succulent chops marinated mildly in spices & grilled on skewer	
<i>Fish Tikka</i>	660
Pieces of fish, deboned and marinated in exotic Indian spices, barbequed in clay oven	
<i>Fish Kalimiri Kabab</i>	660
Boneless pieces of fish marinated in black pepper and herbs and barbequed in clay oven	
<i>Fish Tandoori Pomfret</i>	1600
Whole fish spiced and cooked in clay oven	
<i>Prawns Tandoori</i>	935
Fresh prawns marinated in exotic Indian spices, barbequed in clay oven	
<u><i>Main Course - Non Vegetarian</i></u>	
<i>Chicken Makhani</i>	530
Boneless chicken pieces cooked in butter and tomato based gravy	
<i>Chicken Roast Masala</i>	530
Chicken cooked in red gravy	
<i>Chicken Saagwala</i>	530
Succulent chicken pieces cooked with spinach	
<i>Chicken Peshawari</i>	530
A North Indian speciality! Chicken cooked in exotic and spicy gravy	

*Taxes as applicable.*



<i>Paneer Tikka Methi</i>	430
Fresh cottage cheese cubes stuffed with fenugreek	
<i>Tandoori Platter (Veg.)</i>	990
Assorted veg. kebabs	
<i>Chicken Tandoori</i>	595
Spring chicken marinated in spiced yoghurt, cooked in the clay oven	
<i>Chicken Tikka</i>	495
Boneless pieces of chicken marinated in spices & grilled on skewer	
<i>Tangdi Kabab</i>	625
Chicken drumsticks marinated in gramflour & yoghurt paste & barbequed in a clay oven	
<i>Reshmi Kabab</i>	495
Boneless pieces of chicken mildly spiced in fresh cream & barbequed in a clay oven	
<i>Chicken Adraki Kabab</i>	495
Boneless pieces of chicken marinated in ginger and spices, grilled on skewer	
<i>Chicken Haryali Kabab</i>	495
Boneless cubes of chicken leg marinade with green herbs	
<i>Chicken Peshawari Kabab</i>	495
Boneless cubes of chicken marinade in exotic spices cooked in tandoor	
<i>Chicken Kesari Methi Kabab</i>	495
Boneless pieces of chicken marinated in saffron and fenugreek	
<i>Chicken Kalimiri Kabab</i>	495
Boneless pieces of chicken marinated in black pepper and herbs and barbequed in clay oven	
<i>Chicken Karela Kabab</i>	650
Breast pieces of chicken stuffed with minced meat marinated in Indian herbs and spices and barbequed in clay oven	
<i>Chicken Seekh Kabab</i>	495
Minced chicken blended with spices and herbs and barbequed on skewer	
<i>Chicken Chandani Kabab</i>	540
Boneless pieces of chicken stuffed with cheese & mutton kheema	
<i>Tandoori Platter (Non Veg.)</i>	1375
Assorted chicken kebabs	



<i>Paneer Chilli</i>	430
Batter fried panner tossed with capsicum and green chilli	
<i>Chicken Chilli</i>	495
Batter fried chicken tossed with capsicum and green chilli	
<i>Fish Finger</i>	660
Fish marinated in herbs and crumb fried	
<i>Fish Koliwada</i>	660
Fish cubes batter fried with traditional marination	
<i>Prawns Chilli</i>	935
Batter fried prawns tossed with capsicum and green chilli	
<i>Prawns Koliwada</i>	935
Prawns batter fried with traditional marination	
<i>Pomfret Koliwada / Fry</i>	1600
Pomfret batter fried with traditional marination	
<u><i>From The Clay Oven</i></u>	
<i>Corn Seekh Kabab</i>	400
Corn and potatoes blended with spices and herbs and barbequed on skewer	
<i>Tandoori Arbi</i>	400
Fresh Arbi marinated in spices and barbequed	
<i>Mushroom Lazeez</i>	400
Fresh mushrooms stuffed with vegetables blended with spices and herbs and barbequed on skewer	
<i>Mushroom Tandoori</i>	400
Fresh mushrooms marinade in spices and barbequed	
<i>Vegetable Seekh Kabab</i>	400
Minced mixed veg. blended with saffron and herbs, barbequed crisp in clay oven	
<i>Palak Paneer Seekh Kabab</i>	430
Minced cottage cheese and spinach blended and barbequed in clay oven	
<i>Paneer Tikka</i>	430
Fresh cottage cheese mildly spiced and barbequed	



<i>Bhindi Fry Masala</i>	415
Fresh lady finger (okra) fried crisp served over tomato, onion and ginger paste	
<i>Karela Fry Masala</i>	415
Fresh karela fried crisp served over a traditional brown gravy	
<i>Sarsoon Ka Saag</i>	415
Mustard leaves, lightly spiced and finished with fresh cream. A North Indian delicacy!	
<i>Tawa Sabzi</i>	415
Brinjal, mushroom, cauliflower, baby corn, potatoes, bhindi, capsicum cooked with dry spices	
<i>Mirchi Ka Salan</i>	415
Chillies stuffed with potato mix cooked in a spicy gravy	
<i>Vegetable Makhani</i>	415
Mix vegetables cooked in tomato based gravy and fresh cream	
<i>Vegetable Kadai</i>	415
Garden fresh vegetables and mushroom cooked with capsicum and onions in a special gravy in a traditional vessel	
<i>Vegetable Adraki Masala</i>	415
Garden fresh vegetables and mushroom cooked in a ginger base gravy and spices	
<i>Vegetable Peshawari</i>	415
A North Indian speciality! garden fresh vegetables and mushroom cooked in exotic and spicy gravy	
<i>Methi Mutter Mushroom</i>	415
Fresh mushroom mixed with fenugreek leaves and green peas, cooked in lightly spiced cashew gravy	

*Taxes as applicable.*



<i>Soya Kheema</i>	415
Minced Soya cooked and served in brown gravy	
<i>Baingan Bharta</i>	415
Mashed eggplant cooked with onion, tomato, ginger in the traditional way	
<i>Bhindi Fry Masala</i>	415
Fresh lady finger (okra) fried crisp served over tomato, onion and ginger paste	
<i>Karela Fry Masala</i>	415
Fresh karela fried crisp served over a traditional brown gravy	
<i>Sarsoon Ka Saag</i>	415
Mustard leaves, lightly spiced and finished with fresh cream. A North Indian delicacy!	
<i>Tawa Sabzi</i>	415
Brinjal, mushroom, cauliflower, baby corn, potatoes, bhindi, capsicum cooked with dry spices	
<i>Mirchi Ka Salan</i>	415
Chillies stuffed with potato mix cooked in a spicy gravy	
<i>Vegetable Makhani</i>	415
Mix vegetables cooked in tomato based gravy and fresh cream	
<i>Vegetable Kadai</i>	415
Garden fresh vegetables and mushroom cooked with capsicum and onions in a special gravy in a traditional vessel	
<i>Vegetable Aadraki Masala</i>	415
Garden fresh vegetables and mushroom cooked in a ginger base gravy and spices	
<i>Vegetable Peshawari</i>	415
A North Indian speciality! garden fresh vegetables and mushroom cooked in exotic and spicy gravy	
<i>Methi Mutter Mushroom</i>	415
Fresh mushroom mixed with fenugreek leaves and green peas, cooked in lightly spiced cashew gravy	



<i>Dal Tadka Methi</i>	300
Onions, tomatoes, garlic sauteed and poured over yellow lentils blended with fresh fenugreek	
<i>Dal Makhani</i>	350
Black lentils and red beans cooked overnight on tandoor & finished with butter cream	
<i>Corn Palak</i>	415
Fresh corn cooked in spinach	
<i>Vegetable Kofta</i>	415
Tender kofta made with potatoes, paneer and garden fresh vegetables in thick gravy	
<i>Corn Methi</i>	415
Whole corn cooked in rich sauce blended with fenugreek	
<i>Ajwain Arbi</i>	415
Arbi (baby arum) tossed with ajwain and mildly spiced with green chilli	
<i>Rajma</i>	415
Kidney beans cooked in tomato puree and mildly spiced	
<i>Punjabi Dahi Kadi</i>	415
Fresh yoghurt spiced with cumin seeds and red chillies served with onion pakodas	
<i>Chana Masala</i>	415
Chick peas cooked with ginger, garlic with potatoes and green chillies. A North West frontier delicacy!	
<i>Alu Gobi</i>	415
Fresh cauliflower mixed with potatoes & tomatoes, blended with ginger & garlic paste	
<i>Alu Jeera</i>	415
Potato tossed with cumin seeds garnished with coriander	
<i>Alu Vaddi</i>	415
Potato and vaddi cooked in spicy tomato curry	
<i>Soya Peshawari</i>	415
A North Indian speciality ! Soya cooked in exotic & spicy gravy	



<i>Mutton Rarra</i>	570
Boneless cubes of mutton cooked in minced meat gravy	
<i>Fish Rarra</i>	695
Fillet of fish cooked in spicy Indian gravy	
<i>Fish Methi</i>	695
Fillet of fish cooked in mildly spiced gravy blended with fenugreek	
<i>Fish Kalimiri</i>	695
Fillet of fish marinated in black pepper & cooked in a mildly spiced gravy finished with fresh cream	
<i>Pomfret Rarra / Masala</i>	1800
Pomfret cooked in spicy Indian gravy	
<i>Prawn Green Masala</i>	970
Fresh prawns cooked in gravy, flavoured with mint, spinach, fenugreek and coriander	
<i>Prawn Masala</i>	970
Fresh prawns cooked in brown gravy	
<i>Prawn Peshawari</i>	970
A North Indian speciality! prawns cooked in exotic and spicy gravy	
<i>Prawn Bhuna</i>	970
Fresh prawn cooked in the traditional way	
<u><i>Main Course - Vegetarian</i></u>	
<i>Dal Tadka</i>	300
Onions, tomatoes, garlic sauteed and poured over yellow lentils	

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<i>Tawa Mushroom</i>	415
Mushrooms cooked in mildly spiced sauce with dry spices	
<i>Navratan Korma</i>	415
Garden fresh vegetables cooked in a mild gravy with fruits & nuts	
<i>Palak Paneer</i>	465
Home made cottage cheese delicately blended with spinach and cream	
<i>Paneer Peshawari</i>	465
A North Indian speciality! paneer cooked in exotic and spicy gravy	
<i>Paneer Makhani</i>	465
Diced cottage cheese cooked in a rich tomato gravy	
<i>Paneer Kalimiri</i>	465
Paneer pieces marinated in black pepper & cooked in a mildly spiced gravy finished with fresh cream	
<i>Tomato Paneer Bharta</i>	465
Crushed tomatoes blended with green peas and served with grated cottage cheese	
<i>Paneer Tikka Masala</i>	475
Diced cottage cheese mixed with capsicum and onions cooked in highly spicy gravy	
<i>Paneer Kadai</i>	465
Fresh cottage cheese cooked with capsicum and onions in a special gravy in a traditional vessel	
<i>Paneer Methi</i>	465
Fresh cottage cheese cubes cooked in mildly spiced gravy with fenugreek leaves	
<i>Green Salad</i>	100
<u><i>Curd / Papad</i></u>	
<i>Plain Curd</i>	110
<i>Raita</i>	150
Beaten yoghurt served with your choice of potato, onion, boondi, palak, cucumber, tomato, pineapple with seasonings	
<i>Papad</i>	45
<i>Masala Papad</i>	90
<i>Kadak Roomali</i>	200
Crispy Roomali sprinkled with tomato, coriander, capsicum and onion	



<i>Whole Grain Roti</i>	90
Mix of jowar, bajra and wheat	
<i>Plain Dal</i>	300
<i>Oil free Veg. Biryani</i>	440
<i>Oil free Chicken Biryani</i>	540

### *Jain Menu*

<i>Masala Papad</i>	95
<i>Kadak Roomali</i>	200
Crispy Roomali sprinkled with tomato, coriander and capsicum	
<i>Paneer Chilli</i>	430
<i>Palak Paneer Seekh Kebab</i>	430
<i>Paneer Tikka</i>	430
<i>Palak Paneer</i>	465
<i>Paneer Mutter</i>	465
<i>Tomato Paneer Bharta</i>	465
<i>Baby Corn Chilli</i>	390
<i>Corn Capsicum Masala</i>	415
<i>Corn Methi</i>	415
<i>Veg. Makhani</i>	415
<i>Dal Tadka</i>	300
<i>Dal Khichdi</i>	380

### *Desserts*

<i>Kulfi (choice of flavours)</i>	220
<i>Kulfi Falooda</i>	220
<i>Mixed Kulfi</i>	220
<i>Gulab Jamun</i>	220
<i>Gajar Halwa (seasonal)</i>	220
<i>Phirni</i>	220
<i>Hot Chocolate Sauce</i>	100
<i>Ice Cream</i>	220
<i>Chocolate Mousse / Seasonal Mousse</i>	220
<i>Rasmalai</i>	220
<i>Mung Dal Halwa</i>	220



## *Weight Watchers Menu*

<i>Vegetable Seekh Kabab</i>	400
Minced mixed veg. blended with saffron and herbs. Barbequed crisp in clay oven	
<i>Plain Palak</i>	415
Spinach cooked with one tablespoon oil sauteed with garlic	
<i>Sarson Ka Saag</i>	415
Mustard leaves, lightly spiced and finished with low fat cream. A North Indian delicacy without butter	
<i>Tawa Sabzi</i>	415
Brinjal, mushrooms, cauliflower, baby corn, potatoes, bhindi, capsicum cooked with dry spices	
<i>Paneer Tikka</i>	430
Fresh cottage cheese mildly spiced and barbequed - For High Protein Diet	
<i>Mushroom Tandoori</i>	400
Mushrooms blended with spices and herbs and barbequed on skewer	
<i>Chicken Adraki Kabab</i>	495
Boneless pieces of chicken marinated in ginger and spices, grilled on skewer	
<i>Chicken Saagwala</i>	530
Soft chicken pieces cooked with spinach	
<i>Chicken Bhuna</i>	530
Boneless cubes of chicken cooked in the traditional way	
<i>Fish Tandoori Pomfret</i>	1600
Whole fish spiced and cooked in clay oven	
<i>Tandoori Platter (Non Veg.)</i>	1375
Assorted chicken kebabs	
<i>Missi Roti</i>	75
Traditional Indian bread made from gram flour spiced with onion, fenugreek, green chillies	

*Taxes as applicable.*



<i>Roti Ki Tokri</i>	475
Assorted Indian Bread	
<i>Chura Paratha</i>	130
A traditional Paratha	
<i>Lacha Paratha</i>	130
A traditional layered Paratha	
<i>Garlic Naan</i>	150
Indian Bread with Garlic baked in Charcoal oven	
<u><i>Rice</i></u>	
<i>Steamed Rice</i>	210
Steamed fluffy basmati rice	
<i>Jeera Rice</i>	240
Basmati rice flavoured with cumin seeds	
<i>Vegetable Pulao</i>	380
Fresh vegetables blended with basmati rice	
<i>Palak Rice</i>	380
Fresh spinach blended with basmati rice and garnished with coriander leaves	
<i>Dal Khichdi</i>	380
Onions, tomatoes sauteed with yellow lentils and blended with basmati rice	
<i>Vegetable Biryani</i>	440
Mix vegetable cooked and blended with white and saffron rice in traditional handi	
<i>Chicken Biryani Boneless</i>	540
Saffron flavoured basmati rice cooked with boneless pieces of chicken and rare spices served in a traditional handi	
<i>Mutton Biryani</i>	600
Juicy pieces of mutton cooked and blended with white and saffron rice in a traditional handi	
<i>Prawn Biryani</i>	995
Fresh prawns cooked in rich Indian spicy gravy mixed with basmati rice	



## Roti / Nan / Paratha

<b>Roti</b>	<b>50</b>
A round Indian bread made from brown flour and cooked in clay oven	
<b>Butter Roti</b>	<b>60</b>
<b>Khasta Roti</b>	<b>75</b>
Round Indian bread made from brown flour spiced with ajwain seed	
<b>Makai Ki Roti</b>	<b>75</b>
Special Indian bread made from corn. A North Indian delicacy!	
<b>Missi Roti</b>	<b>75</b>
Traditional Indian bread made from gram flour spiced with onion, fenugreek, green chillies	
<b>Nan</b>	<b>85</b>
Plain Indian bread baked in charcoal oven	
<b>Methi Paratha</b>	<b>130</b>
Special Indian bread spiced with fenugreek	
<b>Pudina Paratha</b>	<b>130</b>
Traditional Indian bread spiced with mint leaves	
<b>Butter Nan</b>	<b>100</b>
Plain Indian bread topped with butter baked in tandoor	
<b>Kabuli Nan</b>	<b>220</b>
A family sized Indian bread garnished with nuts and fruits	
<b>Veg. Stuff Paratha / Nan</b>	<b>150</b>
Special bread with your choice of filling (Mooli, Veg., Paneer, Cheese, Alu)	
<b>Kheema Paratha / Nan</b>	<b>230</b>
Special bread with your choice of filling	

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