

<b>ALOO PARATHA</b>	127
<b>MULTIGRAIN ROTI</b>	
<b>ROOMALI ROTI</b>	87
<b>ROTI BASKET</b>	237
6 DIFFERENT TYPES OF ROTIS/ NAANS/ KULCHA	
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<b>RICE</b>	
<b>STEAM RICE</b>	147
PLAIN RICE	
<b>JEERA RICE</b>	157
JEERA FLAVOURED RICE	
<b>GHEE RICE</b>	177
RICE WITH FULL OF GHEE FLAVOUR	
<b>CURD RICE</b>	177
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<b>PALAK KHICHADI</b>	237
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<b>TAWA PULAO</b>	277
A BLEND OF RICE AND VEGGIES COOKED IN A SPICY MASALA	
<b>VEGETABLE BIRYANI</b>	307
AROMATIC RICE DISH MADE WITH BASATI RICE AND MIXED VEGGIES	
<b>ANDA BIRYANI</b>	317
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<b>CHICKEN PULAO</b>	347
A BLEND OF RICE AND CHICKEN COOKED IN A SPICY MASALA	
<b>MURGH BIRYANI</b>	397
BASMATI RICE COOKED WITH SUCCULENT PIECES OF CHICKEN MARINATED GREEN HERBS & GARAM MASALA	
<b>CHICKEN TIKKA BIRYANI</b>	407
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<b>MALWANI FISH BIRYANI</b>	497
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<b>MUTTON BIRYANI</b>	457
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<b>PLAIN CURD</b>	57
<b>RAITA</b>	87
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<b>SEASONAL LASSSI</b>	97
<b>PLAIN CHAAS</b>	67
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# FUSION KITCHEN MENU

## **PALAK DHANIYE KA SHORBA**

157

FRESH AROMATIC BROTH WITH FLAVOURFUL INDIAN SPICE

## **TOMATO SOUP**

157

FRESH RED TOMATO BROTH FINISHED WITH CREAM

## **GREEN SALAD**

117

## **AFRICAN CHICKEN SALAD**

137

## **WALNUT AND PRAWN SALAD**

167

## **MUNCHIES**

### **PANI PURI**

87

BITE SIZED PURI FILLED WITH CHATPATA MINT WATER

### **SEV PURI**

97

SWEET SPICY AND TANGY MUMBAI STYLE CHAAT

### **BHEL**

127

MIX OF PUFF RICE AND FARSAN WITH MIX OF SWEET AND TANGY SAUCE

### **RAGDHA PURI**

107

CRUNCHY PURI WITH RAGDA AND CHUTNEY

### **PAPDI CHAAT**

117

BITE SIZED PAPDI SERVED IN A SWEET AND TANGY PREPARATION

### **DAHI PURI**

127

FLAVOURFUL DAHI FILLED IN PURI TOPPED WITH CRISPY SHEV

### **ALOO TIKKI CHAAT**

137

SPICY POTATO ALOO TIKKI SERVED WITH CHOLEY AND MIX OF SWEET TANGY SAUCE

## **APPETIZERS**

### **MASALA PAPAD (ROASTED/ PLAIN)**

47

CRISPY PAPAD TOPPED WITH SPICED MIX OF ONION, TOMATO AND CUCUMBER

### **KHARARI ROTI(CRISPY WHEAT ROTI)**

97

CRISPY ROOMALI ROTI

### **MASALA KHARARI**

117

CRISPY ROOMALI ROTI TOPPED WITH SPICED MIX OF ONION, TOMATO AND CUCUMBER

### **HARI BHARI TIKKI**

247

FUSION STYLE HARI BHARI TIKKI

### **DABELI PANINI**

147

STREET STYLE DABELI WITH A FUSION TWIST

### **KOKANI BEETROOT TIKKI**

247

RAVA COATED BEETROOT & SPICES FRIED TIKKI

### **SCALLIONS AND CHEESE ROLLS**

257

GREAT BLEND OF SCALLION AND CHEESE IN A BITE SIZE ROLLS

### **TAWA PANEER**

227

CUBES OF PANEER, CAPSICUM AND ONION IN SPICY TAWA MASALA

### **PAV BHAJI SLIDERS**

237

BOMBAY STYLE PAV BHAJI ON A HOT BUT WITH CHEESE ON TOP

<b>FUSION STYLE TIKKI</b>	<b>257</b>
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A BLEND OF VEGGIES AND CHEESE TIKKI

<b>NON VEG</b>
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<b>MUTTON CUTLET</b>	<b>297</b>
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A BLEND OF WHOLE SPICES AND MINT

<b>STREET STYLE MUTTON CUTLET IN PAV</b>	<b>357</b>
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PAN SEARED MUTTON CUTLET IN PAV WITH TANGY AND SPICY SLAW

<b>SEEKH IN PAV</b>	<b>297</b>
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CHICKEN SEEKH IN A HOME BAKED PAVS WITH SWEET AND SPICY MINT CHUTNEY AND ONION SLAW

<b>MUTTON SUKHA</b>	<b>377</b>
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BONELESS MUTTON, ONION,CAPSICUM TOSSED IN LAZEEZ MASALA

<b>TAWA CHICKEN</b>	<b>347</b>
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BITE SIZE CHICKEN COOKED IN SPICY TAWA MASALA

<b>GOAN STLE PRAWN SUKHA</b>	<b>387</b>
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PRAWNS IN ALL TIME FAVOURITE GOAN STYLE MASALA

<b>PRAWN TAWA MASALA</b>	<b>387</b>
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SQUID RINGS, ONION, CAPSICUM TOSSED IN LIP SMACKING MASALA SERVED ON A TAWA

<b>CALAMARI TAWA MASALA</b>	<b>407</b>
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PAN FRIED PRAWNS IN ONION TOMATO MASALA SERVED ON A SMOKING TAWA

<b>TANDOOR</b>
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<b>TANDOORI ALOO</b>	<b>257</b>
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BABY POTATOES MARINATED IN CURD AND SPICES SERVED ON THE BED OF CHEESE SAUCE

<b>ZUCCHINI PANEER TIKKA</b>	<b>327</b>
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FLVOURFUL PANEER WRAPPED IN ZUCCHINI WITH CAPSICUM AND ONION

<b>PANEER TIKKA</b>	<b>307</b>
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PANEER COOKED IN TANDOOR WITH OLD FASHION TANDOORI MASALA

<b>HARYALI PANEER</b>	<b>317</b>
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SPINACH MARINATED PANEER COOKED IN TANDOOR SERVED WITH CREAM ON TOP

<b>AJWAINI CREAM CHEESE PANEER</b>	<b>347</b>
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FRESHLY GROUND AJWAIN IN BLEND WITH CREAM CHEESE MARINATED PANEER

<b>PANEER MASTANI</b>	<b>347</b>
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PANEER IN BLEND WITH SUBTLE PUNERI SPICES

<b>SWEET CHILLI BASIL PANEER TIKKA</b>	<b>307</b>
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SWEET AND SPICY FLAVOURFUL BASIL PANEER TIKKA

<b>VEG SEEKH KEBAB</b>	<b>297</b>
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MINCED VEGETABLES KEBABS WITH DELICATELY FLAVOURED & COOKED IN TANDOOR

<b>STUFFED MUSHROOM</b>	<b>307</b>
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BLEND OF VEGETABLES AND CHEESE STUFFED MUSHROOM WITH TANGY TANDOORI MASALA

<b>TANDOORI VEG PLATTER</b>	<b>547</b>
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A COMBINATION OF VEG TANDOORI KEBABS AND TIKKA

<b>NON VEG</b>
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<b>CHICKEN NAWABI BOTI</b>	347
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<b>CHICKEN TIKKA</b>	347
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<b>TECHA CHEESE NAAAN</b>	87
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## DESSERT

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**ASSORTED ICE CREAM** 97

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