

ALL DAY

(8:30 am onwards)

Bombay Sandwich

(Street style sandwich)

Veg Cheese Grilled Sandwich

(Filled with spiced cilantro chutney and veggies with a thick layer of cheese, grilled to perfection)

Paneer Tikka Sandwich

(Delicious semi spicy sandwich that is made with paneer tikka pieces tossed in tandoori mayo & chaat masala)

Paneer Tikka Cheese Sandwich

(Made with paneer tikka pieces tossed in tandoori mayo and chaat masala, layered with cheese and additionally topped with cheese blend)

Cheese Chilli Grilled Sandwich

(Made from grated cheese with addition of chilies, capsicum and onion)

French Fries

(Thin slices of deep-fried potatoes)

Classic

Cheesy

Paneer Tikka Kathi Roll

Punjabi Soya Chaap Kathi Roll

65

79

79

89

89

89

99

126

126

CHOICE OF PARATHAS

(8:00 am to 11:30 am)

Aloo

79

Onion

79

Paneer

89

Mix of any 2

89



KULCHAS

(11:30 pm onwards)

Plain Kulcha	129
Onion Kulcha	135
Butter Garlic Kulcha	139
Aloo Kulcha	139
 Paneer Kulcha	145
Cheese Kulcha	159

ALL KULCHAS SERVED WITH CHOLE/DAL MAKHANI



Soya Chaap Butter Masala

(Chaap cubes cooked in butter, creamy tomato gravy)

Paneer Cheese Butter Masala

(Layered with cheese)

Soya Chaap Kheema Masala

(Minced soya chaap made with chef special spices!)

INDIAN BREADS

(12:00pm Onwards)

TANDOORI ROTI

Plain	25
Butter	30

NAAN

Plain	30
Butter	35
Garlic	40
Butter Garlic	45
Cheese Naan	70
Garlic Cheese	75

KULCHA

Plain	65
Onion	65
Aloo	65
Garlic	70
Paneer	75
Cheese	90

Lachcha Paratha	55
Missi Roti	40




MAIN COURSE


(12:00 pm onwards)

Dal Fry/Tadka 169


(Yellow lentil cooked with green chillies, tempered with cumin seeds & red chillies finished with butter tadka)

 **Dal Makhani** 189

(Black lentil cooked over night to a creamy texture and finished with tomato puree, butter & rich cream)

 **Chole Masala** 169

(Deli Belly speciality!)

 **Mix Veg. Punjabi** 179

(Mix vegetables cooked in tomato butter gravy)

Veg Kadhai 179

(A famous Indian dish made of mixed veggies in brown gravy and Indian spices)

Veg. Handi 179

(Rich & creamy curry with mixed vegetables & Indian spices)

Mushroom Punjabi Masala 189

(Mushroom cooked in combination of onion and tomato gravy)

Paneer Handi 189


(Paneer, vegetables cooked in chef special gravy)

Kadhai Paneer/ Mushroom 189


(Cubes of paneer, onion, capsicum, tomato, coriander and southern chillies)

 **Paneer Butter Masala** 189

(Cottage cheese cubes cooked in butter, creamy tomato gravy)

 **Paneer Tikka Masala** 189

(Paneer cubes cooked in tandoor and finished in a rich cream gravy)

 **Punjabi Chaap Tikka Masala** 199

(Chaap cubes cooked in tandoor and finished in a rich cream gravy)



Punjabi Soya Chaap

(Hands down the best flavour! Secret recipe :))

159

Malai Soya Chaap

(Delicious and creamy soya chaap with added spices, charred in tandoor)

169

Afghani Soya Chaap

(Succulent kesar and cashew paste coated Chaap, cooked in tandoor)

169

Achaari Mushroom Tikka

(Fresh mushrooms marinated with Indian & hand picked spices, cooked in tandoor)

169

Malai Mushroom Tikka

(Fresh mushroom marinated in curd, cheese & cashew paste cooked in tandoor)

169

Paneer+Soya Chaap Platter

(A mix of Punjabi soya chaap and paneer tikka. The best of both the worlds :))

220



STREET FOOD

(Popular street food, modern recipes)

CHAAT

Dahi Bhalla	55
Aloo Tikki Chaat	55
Samosa Chaat	55

PAV BHAJI

Pav Bhaji (3 Pav)	84
Paneer Pav Bhaji	94
Cheese Pav Bhaji	104
Extra Pav/Jodi	8/15
Masala Pav Jodi	20
Cheese Masala Pav Jodi	40

STARTERS & TANDOOR GRILLS

(12:00 pm onwards)


STARTER - VEG

Hara Bhara kebab	159
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(Green peas fried patties with green chutney)

Corn Cheese Tikki	169
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(Cottage cheese, corn and cheese packed tikkies)

 Masala Paneer Tikka	159
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(Fresh paneer marinated in curd and red chilly paste, barbecued)

 Malai Paneer Tikka	169
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(Fresh paneer marinated with cashew gravy, cooked in tandoor)



Dal Makhani Combo <i>(Dal makhani + missi roti + buttermilk + gulab jamun)</i>	169
Butter Paneer Combo <i>(Butter paneer + naan/roti + buttermilk + gulab jamun)</i>	169
Pav Bhaji Combo <i>(Pav bhaji + buttermilk + gulab jamun)</i>	159

SIDES

SALADS

Fresh Green Salad <i>(A delightful ensemble of sliced garden fresh vegetables)</i>	90
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DAHI

Raita (Boondi / Mix Veg) <i>(Indian yoghurt served with your choice of garnish)</i>	55
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Plain Curd <i>(An essential accompany for Indian cuisine)</i>	40
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PAPAD

Roasted Cheese Masala	55
Roasted Masala	40
Roasted plain	25





MEALS

(12:00 pm onwards)



Dal Makhani & Missi Roti

(Dal Makhani served with missi roti)

109

Dal Makhani & Butter Naan/Roti

(Dal Makhani served with choice of Indian bread)

109

Dal Khichdi & Papad

(Classic dal khichdi served with papad and salad)

109

Rajma Chawal

109

Chole Chawal

109

Paneer Butter Masala & Butter Naan/Roti

(Paneer butter masala served with choice of Indian bread)

109



Chole Bhature

(Special chole served with two bhature along with salad)

129

COMBOS

(12:00 pm onwards / SAVE UPTO 15%)

Biryani Combo

(Any biryani + mawa jalebi and rabdi)

299

Veg. Thali

(1 veg dish + 1 paneer dish + dal + 2roti + rice + sweet + salad)

225

Chole Kulcha Combo

(Any kulcha + chole + buttermilk + gulab jamun)

189

Chole Bhature Combo

(Chole bhature + buttermilk + gulab jamun)

169



Soya Chaap Butter Masala

(Chaap cubes cooked in butter, creamy tomato gravy)

199

Paneer Cheese Butter Masala

(Layered with cheese)

229

Soya Chaap Kheema Masala

(Minced soya chaap made with chef special spices!)

239

INDIAN BREADS

(12:00pm Onwards)

TANDOORI ROTI

Plain

25

Butter

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NAAN

Plain

30

Butter

35

Garlic

40

Butter Garlic

45

Cheese Naan

70

Garlic Cheese

75

KULCHA

Plain

65

Onion

65

Aloo

65

Garlic

70

Paneer

75

Cheese

90

Lachcha Paratha

55

Missi Roti

40





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Chole Bhature Combo

(Chole bhature + buttermilk + gulab jamun)

169

BEVERAGES


CHOICE OF MILKSHAKE

Chocolate	85
Mango	85
 Paan	85

COLD COFFEE

Plain	45
With Ice-Cream	55
Buttermilk/Chaas	25

THANDAI

 Kesar Pista	50
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LASSI

Plain	40
Mango	45
Kesar Pista	45

FRESH LIME WATER

Sweet/Salted	30
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Coffee	60
Tea	25




SWEETS

(12:00 pm onwards)

HALWA


Moong Dal	70
Gajar (seasonal)	70
Lauki	70


Gulab Jamun (2pc)	45
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 Gulab Jamun(2pc)+Rabdi	99
<i>(2 piece gulab jamun topped with rabdi & dry fruits)</i>	

Shahi Angoori Gulab Jamun with Rabdi	99
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Special Mawa Jalebi (2pc)	70
<i>(Popular North Indian dessert made with pure mawa and Desi ghee)</i>	

 Mawa Jalebi(2pc)+Rabdi	99
<i>(2 pieces of Mawa Jalebi topped with rabdi and dry fruits)</i>	

 Malpua(2pc)+Rabdi	99
<i>(2 pieces of Malpua topped with rabdi and dry fruits)</i>	

Rabdi	60
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Choice of Ice-cream (2 scoop)	70
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MAINS

Veg Balls in Choice of Sauce 189
(Manchurian/Schezwan/Thai Chilly Basil)

Cottage Cheese (Paneer) in Choice of Sauce 199
(Manchurian/Schezwan/Thai Chilly Basil)

Red Thai Curry with Basil Rice 249

 Green Thai Curry with Basil Rice 249

RICE & NOODLES

Fried Rice 170

Burnt Garlic Fried Rice 180

Schezwan Fried Rice 180

Soya Chaap Schezwan Fried Rice 180

Thai Fried Rice 190

Hakka Noodles 170

Schezwan Noodles 180

Burnt Chilly Basil Noodles 180

Thai Noodles 190

Triple Schezwan 220



RICE | BIRYANI

(12:00 pm onwards)



Steamed Rice	99
Jeera Rice	109
Vegetable Pulao	129
Paneer Pulao	139
Vegetable Biryani	189
 Paneer Tikka Biryani	209
Soya Chaap Tikka Biryani	209


CHINESE | THAI



(12:00 pm onwards)

SOUP

Veg Manchow Soup	120
Veg Hot and Sour Soup	120
Veg Sweet Corn Soup	120

STARTERS



Honey Chilli Potato	160
Veg Manchurian	160
Green Manchurian	170
 Schezwan Fingers	180
Paneer Chilli	180
 Soya Chaap Chilli	180
Chinese Bhel	160

