

DESSERTS

Ice Cream

Vanilla	100
Chocolate	100
Mango	100
Strawberry	100
Butterscotch	120
Dry Fruit	130
Lehza Special Sundae	260



Lehza Special Sundae



Hot Walnut Brownie With Vanilla Ice Cream



Desi Ghee Jalebi with Rabdi

Desi Delight

Gulab Jamun (2 Pcs)	60
---------------------	----

The soft little balls soaked in rose flavoured sugar syrup. Truly real Indian Dessert!

Moong Dal Halwa	160
-----------------	-----



Gulab Jamun With Rabdi

Desi Ghee Jalebi with Rabdi	230
Gulab Jamun With Rabdi	210
Rabdi	150
Hot Chocolate Brownie	120
Hot Walnut Brownie With Vanilla Ice Cream	230



Rabdi



BEVERAGES

Hot (11am to 7pm)

Hot Coffee	90
Bournvita	90
Milk Cup	80
Hot Chocolate	120



Cold

Soft Drinks	50
Lassi (Sweet)	120
Butter Milk (Salted)	80
Masala Chaach	90
Fresh Lime Soda	110
Fresh Lime Water	100
Jal Jeera Soda	110
Jal Jeera Water	100
Mineral Water	20

Milkshakes

Brownie Milkshake	199
Oreo Milkshake	199
Strawberry Milkshake	199
Pineapple Milkshake	199
Mango Milkshake	199
Mango Mastani	199
Cold Coffee Milkshake	199

Mocktails

Virgin Mojito	139
Blue Ocean	149
Strawberry Crush	149
Pineapple Punch	149



STARTERS

Chinese

Veg Manchurian Dry 250

Deep Fried Veggie Balls prepared with cabbage, carrots and cornflour tossed in a mild dose of dark soya sauce & chopped garlic. Garnished with Spring Onions.

Veg Crispy 260

Assorted Vegetables fried in a spicy and rich garlicky flavoured batter. Tossed in Schezwan Sauce

Crispy Chilli Potato 260

Crisp fried Potatoes tossed with Soy Sauce with Diced Onion & Capsicum.

Gobi Manchurian Dry 260

Cauliflower pieces fried in a spicy and rich garlicky flavoured batter. Tossed in Soy Sauce

Corn Chilli Pepper 270

American Sweet Corn deep fried in Garlicky flavoured batter. Tossed with Bell Pepper & Seasoned over black pepper sauce

Corn Crispy 260

American Sweet Corn deep fried in Garlicky flavoured batter. Tossed & Seasoned in schezwan sauce

Babycorn Crispy 260

Sliced Babycorn deep fried in Garlicky flavoured batter. Tossed & Seasoned in schezwan sauce



Mushroom Butter Garlic 310

Freshly Diced Mushroom buttons pieces fried in garlicky flavoured Cheese base. Tamed with finely chopped Bell Pepper, Onion, Capsicum with tinch of Oregano.

Mushroom Chilli Dry 270

Freshly cut & fried button mushroom pieces garlicky flavoured batter. Tossed with Diced Onion, Capsicum in classic soya sauce



Lotus Stem- Crispy | Stir Fried 290

Crispy Lotus Stem Slices stir fried or tossed in honey glaze schezwan sauce to perfection

Paneer Chilli Dry 290

Fresh Diced Cottage Cheese pieces fried in a spicy and rich garlicky flavoured batter. Tossed with Diced Onion, Capsicum in classic soya sauce

Paneer Black Pepper 310

Creamy Paneer cubes deep fried in Garlicky flavoured batter. Tossed with exotic veggies & Seasoned over black pepper sauce

Paneer Kung Pao 300

Diced Cottage Cheese pieces fried in a spicy and rich garlicky flavoured batter. Tossed with Diced Onion, Capsicum in classic soya sauce & garnished with Cashews on top.

Paneer Hot Pan 330

Paneer pieces fried in a spicy and rich garlicky flavoured batter. Tossed in hot garlic sauce

Paneer Schezwan 310

Paneer pieces fried in a spicy and rich garlicky flavoured batter. Tossed in schezwan sauce

Paneer 65 290

Creamy Malai Paneer Cubes fried with garlicky flavoured batter & cooked with Curry Leaves, Mustard seed, Kashmiri Chillies, Curd in Hot Garlic Sauce

Paneer Cheese Cottage 360

Classic Paneer Satay on Sticks tossed & tampered with crunchy peanut butter sauce to perfection.

Paneer Dragon 320

Paneer pieces fried in a spicy and rich garlicky flavoured batter. Tossed in butter & schezwan sauce. Garnished with finely chopped Peanuts on top.

Paneer Butter Garlic 350

Freshly Diced Cottage Cheese pieces fried in a creamy and rich garlicky flavoured Cheese base. Tamed with finely chopped Bell Pepper, Onion, Capsicum with tinch of Oregano. The Italian Way

JAIN SPECIALS

Desi Bites

Jain Pav Bhaji	170
Jain Chole Bhature	210
Jain Puri Bhaji	170
Jain Cheese Pakoda	210
Jain Paneer Pakoda	190

STARTERS

Jain Corn Crispy	260
Jain Paneer Chilli	290
Jain Paneer Kung Pao	300
Jain Paneer Tikka	280
Jain Tandoori Chaap	240

GRAVY

Jain Kaju Masala	290
Jain Paneer Masala	280
Jain Chole Masala	250
Jain Palak Paneer	280
Jain Dal Fry	230
Jain Shahi Paneer	290
Jain Malai Kofta	310
Jain Paneer Btr Masala	300



RICE

Jain Paneer Biryani	310
Jain Cheese Pulao	310
Jain Paneer Pulao	310
Jain Green Peas Pulao	230
Jain Dal Khichadi	260
Jain Paneer Fried Rice	260



CHINESE MAIN COURSE

Noodles

Veg Classic Chowmein 250

Delhi style classic noodles served with Schezwan Sauce.

Veg Hakka Noodles 240

Hakka Noodles tossed with Carrots, Spring Onion, Cabbage & perfectioned with Classic Soya Sauce

Veg Schezwan Noodles 260

Noodles tossed with Carrots, Spring Onion, Cabbage & perfectioned with Schezwan Sauce

Veg Burnt Garlic Noodles 260

Noodles tossed with Carrots, Spring Onion, Cabbage & perfectioned with Classic Soya Sauce & Burnt Garlic

Veg Chilli Garlic Noodles 260

Noodles tossed with Carrots, Spring Onion, Cabbage & perfectioned with Classic Soya and chilli Sauce

Veg Singapore Noodles 290

Classic Singapore chilli Noodles tossed over aromat masalas to perfection

Veg Hong Kong Noodles 290

Hong Kong Noodles with the hint of Madras Curry Powder. Classic Indo-Chinese style.



Veg Manchurian Gravy

Gravy

Veg Manchurian Gravy 270

Veg balls in soy sauce

Veg Sweet & Sour Gravy 260

Exotic Veggies in Hot Garlic Sauce

Paneer Manchurian Gravy 290

Paneer in Schezwan Sauce

Mushroom Chilli Gravy 280

Mushroom in Soy Sauce

Fried Rice



Fried Rice 240/260

Veg | Paneer

Delicious fried rice tossed with choice of Veggies | Paneer | Mushroom Perfectioned with soy sauce

Schezwan Fried Rice 250/270

Veg | Paneer

Aromatic, flavorful and delicious fried rice tossed with choice of Veggies | Paneer | Mushroom in schezwan sauce

Veg Burnt Garlic Rice 260

Aromatic, flavorful and delicious Rice tossed with Classic Soya Sauce & Burnt Garlic on top

Veg Chilli Garlic Rice 260

Aromatic, flavorful and delicious Rice perfectioned with Classic Soya and chilli Sauce

Singapore Fried Rice 290

Classic Singapore chilli Rice tossed over aromat masalas to perfection .



Veg Triple

Triple Combination

Veg Triple

Manchurian Sauce 360

Rice + Noodles served with Manchurian gravy

Schezwan Sauce 370

Rice + Noodles served with Schezwan gravy

Pot Rice 350

Aromatic and exotic veggie gravy topped over classic fried rice.

SOUPS



Manchow Soup 170

Classic Veggies saute with Ginger, Garlic & thickened with corn flour, flavored with generous doses of soy sauce. Served with deep fried noodles.

Lemon Coriander Soup 170

Prepared from Lemon Juice & Coriander leaves amongsts main ingredients

Hot & Sour Soup 170

Prepared with cabbage, carrot, beans, onion, vinegar & chilli oil & light soy amongsts main ingredients

Vegetable Clear Soup 170

Prepared with cabbage, carrot, beans, onion, vinegar & seasoned with aromatic powder

Sweet Corn Soup 170

Classic Sweetcorn Soup

Noodle Soup 180

Classic Boiled Noodles saute with Ginger, Garlic & flavored with generous doses of soy sauce.

Malaysian laksa 230

Healthy Stew made from Exotic Veggies, Coconut, Thai Herbs and Fresh Noodles

Mushroom cappuccino 230

Mushroom Creamy Broth Stew Served with a herbs Garlic Toast

Pineapple Raitha 160

Sweetend curd with pineapple pieces

Boondi Raitha 130

Salted Boondi Raita

Subz Raitha 120

Chopped mix veg raita

Curd 80

Whisked Plain Curd



Thupka Soup 210

Classic Veggies & Noodles saute with Ginger, Garlic & flavored with generous doses of soy sauce.

Cream of Palak Soup 180

Healthy and Protein packed Palak Soup

Cream of Mushroom Soup 210

Thick, creamy & sweet Mushroom soup. Italian way!!

Cream of Tomato Soup 160

Rich & creamy Tomato soup served with bread crumbs.

PAPAD



Fry Papad 55

Roasted Papad 50

Masala Papad 70

Cheese Masala Papad 130

Fried Lizzat Papad garnised with chopped onion, tomato, lemon preparation & topped with zero shev farsan, coriander leaves & grated cheese



SALAD

Watermelon Feta Salad 340

Classic Veg Caesar Salad 300

Paneer Tikka Salad 360

Veg Avacado Salad 360

Veg Hummus Salad 340

Only Cucumber Salad 110

Tandoori Salad 90

Raw Green Salad 150

Combo (Serves One Person)

Timing 11am to 6pm

Veg Angara+2 Butter Kulcha 310
Spicy Punjabi Veggie gravy served with 2 Baby Naan

Palak Paneer+2 Butter Kulcha 320
Homely & Delicious Palak Paneer served with 2 Baby Naan

Paneer Kadai+2 Butter Kulcha 330
The Delicious Dhaba style Kadai Paneer served with 2 Baby Naan

Dal Makhani+2 Laccha Paratha 300
Dal Makhani served with 2 butter laccha paratha

Homely Dal+Chawal 200
Classic & homely yellow Dal Fry served with fluffy & soft steam rice

Punjabi Paneer+Chawal 260
Punjabi Paneer Masala served with fluffy & soft steam rice

Tasty Chole + Chawal 230
Deliciously dhaba style chole masala served with fluffy steam rice

Dal Kolhapuri + 2 Roti + Rice 240
Homely Dal Fry Served with 2 Roti & Rice

Paneer Masala+2 Roti + Rice 280
Punjabi Paneer Masala served with 2 Roti & Rice

Veg Biryani+Papad + Raita 260
Veg biryani served with roasted papad & raita

Tawa Pulao + Papad + Raita 260
Tawa pulao served with roasted papad & raita

Fried Rice + Manchurian Gravy 300
Veg fried rice served with munchurian gravy

Hakka Noodles + Manchurian Gravy 310
Veg Hakka noodles served with munchurian gravy



Hakka Noodles + Manchurian

Timing 11am to 8pm

VEG Thali

230

(Served with Paneer Gravy + Chole Masala + Dal + 2 Roti + Rice)

ALOO PARATHA Thali

310

(Served with Paneer Subji + Chole Masala + Dal + 1 Paratha + Rice)

SHAHI PATIALA Thali

360

(Served with 2Pcs Paneer Tikka + Paneer Gravy + Chole + Dal Makhani + Veg Pulao + 2 Butter Roti + Raita + Papad + Sweet)



Shahi Patiala Thali

CHAAP

Tandoori Soya Chaap 240

Desi Soya chaap grilled in tandoor & seasoned with red tandoori masala,, cream & butter



Afghani Soya Chaap 260

Soya chaap grilled in tandoor & seasoned with afghani masala, cream & butter

Malai Soya Chaap 260

Soya Chaap grilled in tandoor & seasoned with creamy cashew base marinate. Tastes sweet.

Achari Soya Chaap 250

Soya Chaap grilled in tandoor & seasoned with creamy cashew base marinate. Tastes sweet.



Schezwan Momos

Pan Fried Momos 190/210

Veg | Paneer

Crisp Pan Fried Momos tossed with Diced Onion, Capsicum in classic soya sauce

Schezwan Momos 200/220

Veg | Paneer

Fried Momos tossed with sliced Onion, Capsicum in schezwan sauce

PIZZA

4 Cheese Pizza 460

Desi Soya chaap grilled in tandoor & seasoned with red tandoori masala,, cream & butter

Paneer Tikka Pizza 480

Desi Soya chaap grilled in tandoor & seasoned with red tandoori masala,, cream & butter

Farm Fresh Pizza 440

Desi Soya chaap grilled in tandoor & seasoned with red tandoori masala,, cream & butter

Margherita Pizza 410

Desi Soya chaap grilled in tandoor & seasoned with red tandoori masala,, cream & butter



Farm Fresh Pizza

Momos



Cheesy Momos

Cheesy Momos (Paneer) 280

Momos tossed in a creamy and cheesy base. Topped with finely chopped Bell Pepper, Onion, Capsicum with touch of Oregano. The Italian Way!

Tandoori Momos 210/230

Veg | Paneer

Veg Momos marinated with hung curd & tandoori masala and grilled in a clay oven. Tastes Little Spicy

SNACKS



Desi Bites

Chole Bhature

2 Pcs Bhatoore served with Chole

210



Puri Bhaji

Boiled potato preparation served with puris.

170

Punjabi Aloo Paratha

Aloo Paratha Served with Dahi + Achar

150

Aloo Kulcha with Chole

Aloo Kulcha Served with Chole Masala & Mint Chutney

180

Paneer Kathi Roll (Wrap)

Chatpatta Paneer Tikka wrapped in mixed flour paratha served with sauce

180

Veg 65 Kathi Roll (Wrap)

Tangy Manchurian 65 wrapped in mixed flour paratha served with sauce

150

PAV BHAJI

Pav Bhaji

The aromatic & flavourful Mumbai Tawa Bhaji made with Pure Amul Butter Served with Pav Jodi.

170

Paneer Pav Bhaji

Bhaji topped with grated Paneer made in Pure Amul Butter Served with Buttery Pav Jodi.

190

Cheese Pav Bhaji

Loads Of Amul Cheese grated over Bhaji to give an extra yummy taste served with Buttery Pav Jodi.

230

Butter Pav

Butter Pav 2Pcs

40

Only Bhaji (Extra)

The tastiest & flavourful Mumbai Tawa Bhaji made with Pure Amul Butter

130

Sabudana - Wada

Fasting Special Wada

120

Aloo Coconut Cutlet

Khichdi served with curd

140

Fries Plain | Peri Peri 150|170

Classic potato Fries Plain / Masala

Hara Bhara Kebab 240

Combination of mashed potato & veggies in Indian spices

Corn Cheese Balls 230

Potato, cheese & herb seasoned with golden bread crumbs.

Cheese Hariyali Kebab 270

Potato, cheese & herb seasoned with golden bread crumbs.

Penne Pasta

(choice of sauce / Alfredo/Pink /Arrabiata)

Penne pasta served with fries on sides

380

Spaghetti Pasta

(choice of sauce / Alfredo/Pink /Arrabiata)

Spaghetti pasta served with fries on sides

390

Spaghetti Agli Olio Pasta

(choice of sauce / Alfredo/Pink /Arrabiata)

Spaghetti pasta served with fries on sides

370

STARTERS

Tandoori

Paneer Casata Tikka 350

Classic Creamy Masala stuffed Panner Tikka in white marinade topped with rich cream



Paneer Casata Tikka

Paneer Taz Tikka 340

Cheese Stuffed Panner Tikka in Golden marinade topped with rich cream

Paneer Tikka Kebab 280

Classic Paneer tikka, mildly spiced and barbequed in a clay oven.

Paneer Malai Tikka 310

Creamy paneer cubes marinated in cream, cheese & cashew based preparation and grilled in a tandoor. Tastes mild sweet.

Paneer Angara Kebab 290

Fresh & creamy chunks of paneer marinated in Spicy Kashmiri chilli based preparation and grilled in a tandoor comes in red color.

Paneer Banjara Kebab 310

Paneer marinated in garlic peanut masala with chilli based preparation and grilled in a tandoor.

Paneer Hyderabad Tikka 290

Paneer Cubes in a spinach, mint, coriander, green chili and garlic marinade.

Paneer Peri Peri Tikka 290

Cottage Cheese in a spicy red marinade with a hint of Peri Peri Sauce.



Mushroom Hariyali Tikka 290

Button Mushrooms marinated in garlic - coriander masala with chilli based preparation and grilled in a tandoor.

Multani Mushrooms 320

Button Mushrooms stuffed with Classic Creamy Masala in Golden Marination

Tandoori Mushrooms 280

Button Mushrooms marinated in garlic masala with chilli based preparation and grilled in a tandoor.

Paneer Matka Kebab 340

Creamy paneer cubes marinated in cream, cheese & cashew based preparation and grilled in a tandoor. Dum Cooked Smokey Flavor.

Tandoori Aloo 260

Potato marinated in garlic - coriander masala with chilli based preparation and grilled in a tandoor.

Appetizer

Peri Peri Corn 280

Mushroom Crockket 340

Loaded Cheese Cigar Roll 360

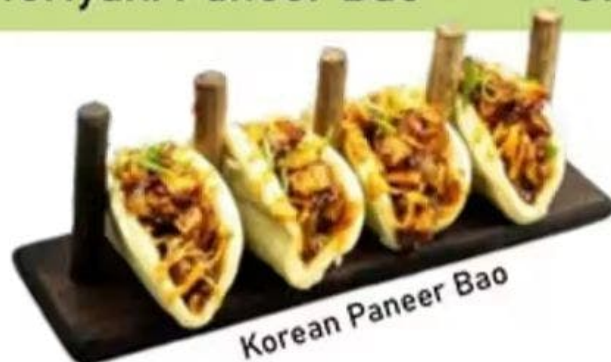
Loaded Veg Nachos 330

Cheese Garlic Bread 320

Thai Pataya Roll 280

Korean Paneer Bao 370

Teriyaki Paneer Bao 370



Korean Paneer Bao

INDIAN MAINCOURSE

Lehza Matka Masala 370

Chef special onion based gravy cooked in dum matka style with Paneer, Kaju & Mushroom. Tempered with Cheese & fried chillies. Tastes truly delicious.

Paneer BBQ Masala 340

Paneer Tikka pieces cooked with inhouse special masalas along with fenugreek leaves.



Paneer Taka Tak Masala

Paneer Taka Tak Masala 340

Crispy Batter Fried Paneer pices topped over Red gravy base preparation

Paneer Chatpata Masala 320

Onion & Tomato base gravy cooked with Creamy Panner cubes along with chatpata masala. Truly Tempting.

Palak Paneer 280

Fresh cottage cheese delicately cooked with spinach puree in rich onion, tomato & cashew base preparation garnished with rich cream.

Paneer Amritsari Masala 290

Fresh Fingure cutting cottage cheese cooked along with sliced onions and capsicum in red gravy base.

Paneer Butter Masala 310

Diced cottage cheese cooked in tomato and butter rich gravy.

Paneer Tikka Masala 310

Cottage cheese cooked in a herbed tomato and onion based red gravy with Tandoori Masalas.

Paneer Kadai 290

Fresh diced cottage cheese cooked along with diced onion and capsicum in Kadai masala & garnished with cream

Paneer Bhurji 330

Freshly grated cottage cheese cooked along with diced onions and capsicum. Garnished with rich cream

Paneer Masala | Mutter 290

Paneer | Mutter Paneer cooked in Onion base thick yellow Gravy

Paneer Kolhapuri 280

Paneer pieces cooked in very spicy kolhapoori flavour. Will surely get those ears steaming!.

Kaju Paneer Masala 290

Fried Cashew & Paneer pieces cooked in Onion base thick & creamy golden gravy

Kaju Masala 290

Cashew pieces cooked in Onion base thick Gravy & garnished with fresh cream

Kaju Mushroom Masala 290

Fried Cashew & Mushroom pieces cooked in Onion base thick & creamy golden gravy

Mushroom Masala 280

Sliced button mushrooms cooked in Onion base thick Gravy. Garnished with rich cream on top

Malai Kofta 310

Rich Koftas cooked in White base gravy & tempered with richness of cream & mawa Tastes sweet.

Manchurian Kofta 290

Veggie Chinese Koftas cooked in Onion base thick & creamy golden gravy

Veg Bhuna 270

Veggie Balls cooked in thick onion base Dhaba style gravy & topped with fresh cream

Veg Maratha 280

Veggie Balls cooked in thick onion base Dhaba style gravy & topped with red chilly tadka

Veg Kadai 270

Fresh Veggies with Juliennes of capsicum, onion in a thick tomato gravy.

Veg Kolhapuri | Angara 270

Mixed vegetables cooked in spicy Kolhapoori | Tandoori masalas Super spicy and super yummy

Aloo Tomato | Veg Rassa 250

Handi Style preparation having Classic Homely Taste. Option of Aloo Tomato or Veg Tomato Rassa.

INDIAN RICE

Biryani

Matka Dum Biryani 350

Special Matka Dum Biryani having Paneer, Veggies & Cashews.

Paneer Tikka Biryani 330

Biryani Rice tampered with base Indian preparation along with Paneer Tikka Pcs

Veg Biryani 280

Mixed veggie Biryani served with Plain raita.

Paneer Biryani 310

Paneer Biryani served with plain raita

Paneer Kaju Biryani 340

Special Kaju & Paneer based Dum Biryani served with plain raita

Khichdi

Dal Khichdi (Homely) 260

Traditional yellow lentils blended with basmati rice, tossed and garnished with coriander leaves & butter.

Vegetable Masala Khichdi 280

Traditional yellow lentils cooked with fresh Veggies & Basmati rice, tossed and garnished with coriander leaves & butter.

Tadke Wali Dal Khichdi 270

Traditional yellow lentils blended with basmati rice, tossed and garnished with coriander leaves tampered with Desi Tadka

Plain Dal Khichdi 240

Classic Salted Buttery Dal Khichdi

Roast Garlic Palak Khichdi 290

Traditional yellow lentils blended with Spinach & Basmati rice, tossed and garnished with coriander leaves in butter.

Curd Rice 230

Rice blended with Plain curd

Rice & Pulao

Plain Rice 150/180

Steamed fluffy basmati rice

Jeera Rice 170/200

Basmati rice tossed with cumin seeds and a dash of coriander leaves.

Dum Biryani Rice 230

Basmati rice tossed with aromatic Spices and Fried onion Barista.

Tawa Masala Pulao 270

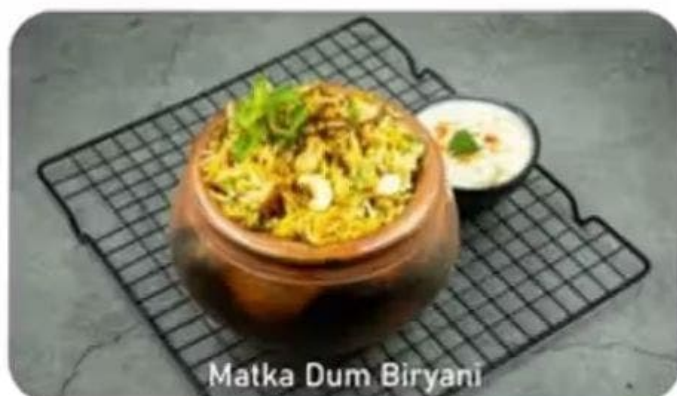
Basmati rice tossed with chopped onion, grated cheese and a dash of coriander leaves.

Veg Pulao (Mild Sweet) 270

Basmati rice tossed with cumin seeds and a dash of coriander leaves.

Peas Pulao 230

Basmati rice tossed with cumin seeds and green peas with a dash of coriander leaves



Matka Dum Biryani



Tadke Wali Dal Khichdi

INDIAN BREADS

Tandoor

Tandoori Maida Roti

Round Indian bread made from mixed flour dough, baked in a clay oven.

Plain / Butter

35/45

Tandoori Wheat Roti

Round Indian bread made from wheat flour, baked in a clay oven.

35/45

Biscuit Roti

Round Indian bread made from wheat flour, baked in a clay oven & perfected to crispy ness

40

Khamiri Naan

Plain Indian bread made from mixed white flour & yeast baked in a traditional clay oven.

70/80

Laccha Paratha Butter

Multilayered whole Wheat flat bread baked in clay oven topped with butter

70

Naan

Plain Indian bread made from mixed white flour, baked in a traditional clay oven.

80/90

Garlic Butter Naan

Mixed flour bread baked in clay oven, topped with fresh minced garlic & chopped coriander leaves.

120

Garlic Cheese Naan

Mixed flour bread baked in clay oven, topped with freshly minced garlic, chillies & garnished with grated cheese.

160

Kulcha

Mixed flour Indian Flat bread baked in tandoor & infused with white poppy seeds.

45/55

Onion Stuff Kulcha

Mixed flour Indian Flat bread baked in tandoor & infused with finely chopped onion & garnished with white poppy seed

110

Aloo Stuff Kulcha

Mixed flour Indian Flat bread baked in tandoor & infused with mashed masala potato & garnished with white poppy seeds.

150



Khamiri Naan

Tawa

Tawa Chapati

Round Indian bread made from wheat flour, baked on tawa.

30/40

Kerala Parota

Kerela Style Malabar Parota made from Mixed Flour Multi-Layered Bread on Tawa

60

Tawa Paratha

Round Indian bread made from wheat flour, baked on tawa

45/55

Aloo Paratha

Indian flat bread stuffed with Mashed potato masala. Served with Curd.

150

Aloo Cheese Paratha

Indian flat bread stuffed with grated cheese and Potato. Served with Curd.

180

Aloo Onion Paratha

Indian flat bread stuffed with grated Potato and Chopped Onion. Served with Curd.

160

Mutter Paratha

Indian flat bread stuffed with green peas & spices. Served with Curd.

160

Paneer Cheese Paratha

Indian flat bread stuffed with mashed paneer & Grated Cheese. Served with Curd.

210

Churchur Naan



120

INDIAN MAINCOURSE

Lehza Tawa Masala 310

Veggies / Soyabean Chunks / Shev Farsan Cooked in Onion + Tomato Base Gravy. Served Semi Dry.

Veg Patiala 330

Veggie stuffed papad roll cooked in golden gravy base & garnished with rich cream

Veg Taka Tak 290

Crispy Batter Fried vegetables topped over Red gravy base preparation

Bhendi Kurkuri | Do Pyaza 270

Crisp Fried Ladyfinger. Topped with Indian Masalas & chopped coriander leaves. Do Pyaza- Fried Bhendi Tempered with Diced onion in Golden Gravy.

Chole Masala 250

Punjabi style Chickpeas cooked in gravy made of Onion & Tomato Base.

Pindi Tawa Chole 260

Punjabi style Chickpeas cooked in gravy made of Onion & Tomato Base with diced onion & capsicum in special tawa masala

Rajma Masala 270

Punjabi style red kidney beans cooked in gravy made of Onion & Tomato Base.



DAL

Dhabewali Dal 280

In house special Matka Dal. Tempered with fresh tadka.

Dal Tadka 240

Yellow lentils cooked with mild Indian spices topped with Jeera, Curry Leaves & Red chillies Tadka

Dal Palak 260

Yellow lentils cooked with mild Indian spices and spinach mix.

Shev Bhaji 250

Thin Red Gravy cooked with Shev & Tomatoes served in typically Maharashtrian way!

Methi Malai Mutter 310

Classic Indian Methi Malai Mutter. Tastes sweet.

Palak Lehsuni Saag 270

Dhaba Style Palak cooked in green chillies, onion, tomatoes base preparation & tempered with Fried chopped Garlic

Sarso Da Saag 280

Punjabi Sarso da Saag

Aloo Gobi-Dry|Masala 250/270

Aloo Gobi Dry or Masala

Gobi Mutter Masala 260

Cauliflower & Green Peas tossed over finely chopped tomatoes & mild spices

Aloo Jeera 230

Plain Aloo Jeera. Mild spiced.



Lehza Tawa Masala

Dal Makhani 280

Black Dal & Rajma cooked with tomato & onion in mild spices. Tempered & Garnished with Fresh Cream.

Dal Fry 230

Yellow lentils tempered with onions, tomatoes and garlic & jeer. Perfectly Home Style.

Dal Kolhapuri Tadka 260

Yellow lentils tempered with onions, tomatoes and garlic along with Spicy tadka on top