







## “Ohh Guru...Ho Ja Shuru...”



### SHORBAS :

■	TAMATAR DHANIYA KA SHORBA (consomme of farm fresh tomatoes seasoned with aromatic herbs accompanied with mini muthri croutons)	150
■	KUMBH LEHSOONI SHORBA (wild mushroom stock with mild herbs & garlic tempering with wheat khakra triangles)	150
■	PALAK MAKKAI KA SHORBA (mildly flavored spinach stock with fresh sweet corn and aromatic spices)	140
■	MURGH ADRAKI SHORBA (exotic free range chicken soup boiled at leisure with ginger, dash of lemon served with khakra triangle)	160
■	MUTTON PAYA SHORBA (soup with lamb trotters simmered overnight on slow fire garnished with fried onions, quintessential mutton from the royal kitchens of lucknow)	170



## “Kuch Sadde Naal...”



### SALADS, RAITAS AND PAPADS:

■	HARIYALI PLATE WICH (crudities of carrot, tomato, cucumber, radish, beetroot with a dash of lemon and rock salt)	90
■	BOONDI KI BOONDA BAANDI (fresh whipped yogurt with tiny gram flour dumplings seasoned to suit your taste buds)	100
■	FRUIT RAITA (PINEAPPLE/ ANAR) (lip smacking combination of whipped thick yogurt with choice of pineapple, pomegranate with dash of green chillies, coriander)	110
■	DAHI SADA (plain yogurt)	60
■	PAPAD (ROASTED/ FRIED) (crisp lentil papadums served roasted or fried)	35 / 40
■	MASALA PAPAD (fried lentil papadums topped with tangy mix of onions/ tomato, chillies, coriander, lime)	45





## “Thanda Thanda – Cool Cool”



### REFRESHERS:


PAPPE DE LASSI – MEETHI (signature punjabi thick yoghurt drink in sweet)	130
PAPPE DE LASSI HALF (signature punjabi thick yoghurt drink in sweet)	80
MASALA CHAAS FULL / HALF (savory flavoured yoghurt drink with seasoning)	70 / 50
SHIKANJI (lemon refresher from north india with sprinkled herbs)	60
SHIKANJI WITH SODA (lemon refresher from north india with sprinkled herbs and soda)	70
JAL JEERA (refreshing north indian appetiser made with lemonade, tangy minty, cumin flavor)	70
JAL JEERA SODA (refreshing north indian appetiser made with lemonade, tangy minty, cumin flavor and with soda)	80
THANDA PEY (COLD DRINK)	30
MINERAL WATER KI BOTAL	25



## “Angaar... de Phool...”



### VEG STARTERS:


HARIYALI PANEER TIKKA (soft cottage cheese cubes marinated in mixture of yogurt, spices, spinach, coriander)	270
CHANA CHAAT (boiled chick peas tossed with chopped onion, tomato, potato, chillies tad of coriander with dash of lime)	140
PALAK CHEESE BALLS (molten cheese filled spinach ball deep fried to golden color served along with sweet and savory dip)	240
 PANEER LEHSUNI TIKKA (farm fresh cottage cheese cubes coated well with garlic, cream, cheese and barbequed to perfection)	270





MULTANI MUSHROOM	270
(farm fresh button mushrooms marinated in flavourful spices along with, assorted cheese herbs & grilled to perfection)	
DAHI DILRUBA	220
(interesting fusion of dahi kebab and bread roll blended beautifully with colorful bell peppers deep fried into crispy rolls)	
DADI MAA KA ACHARI PANEER TIKKA	270
(fresh spongy cubes of cottage cheese marinated in pickle flavored yogurt and char grilled)	
PANEER ANGARA 🌶️	290
(creamy cottage cheese cubes marinated in tandoori masala char grilled; served in hot sizzler plate on cabbage salad)	
BHUTTIYAN DE KEBAB	200
(corn from fresh cob, crushed and mixed with fennel seeds, green chillies and deep fried)	
BHARWAN MUSHROOM TIKKA	260
(hand picked mushrooms stuffed with cottage cheese and grated mushroom marinated in selective spices, grilled to perfection)	
ALOO KE TAKA TAK (FRY)	140
(deep fried potato chunks sprinkled with aromatic spices and garnished with pomegranate & mint)	
BHARWAN TANDOORI ALOO	200
(crispy char grilled potatoes stuffed with cheese, nuts, tandoori spice masala and herbs)	
TANDOORI GOBHI	200
(florets of cauliflower marinated with grated smoked cheese, nuts, tandoori spice masala and herbs)	
SUBZ SEEKH KEBAB	210
(fine mixture of seasonal veggies blended beautifully with aromatic herbs, chat masala, skewer grilled)	
SAUNFIYA / PUDINA PANEER TIKKA	270
(succulent pieces of cottage cheese marinated with yogurt, fennel tandoori spices & char grilled)	
PANEER KALIMIRCH	270
(fresh pieces of cottage cheese served with hint of freshly crushed black pepper corns)	
HARA BHARA KEBAB	200
(delicious pan fried kebabs made with spinach potato, green peas & cottage cheese)	



<b>CHEESE CORN BALL</b> (delicious combination of processed cheese, boiled potatoes & sweet corns with hint of aromatics in cornflour batter, crispy golden fried to perfection)	240
<b>PATIALA PANEER</b> (cottage cheese cubes marinated in tandoori masala typical patiala style then char grilled to perfection)	270
<b>PANEER CHATPATA</b>  (cottage cheese cubes marinated in tangy, spicy & aromatic mixture, char grilled to perfection )	270
<b>PANEER MALAI TIKKA</b> (soft cottage cheese cubes marinated in rich creamy, mild mixture, char grilled to perfection )	280
<b>VEG PLATTER</b> (assorted veg kebabs)	460

#### **NON VEG STARTERS:**

<b>DILLI 6 KI TANDOORI MURGH FULL / HALF</b> (soft succulent chicken marinated in special tandoori masala flavored yogurt, grilled to perfection)	440 / 300
 <b>MURGH LEHSUNI TIKKA</b> (a strong whiff of smoky garlic flavor which best defines our murgh lahsouni tikka)	300
<b>MASALENDAR ANDA (2 NO)</b> (boiled pan fried whole eggs in spices)	80
<b>MURGH PAHADI TIKKA</b>  (boneless chicken chunks barbequed in green spicy marination)	300
<b>LUDHIANE DI MURGH TANGRI (4 PCS)</b> (tender chicken leg pieces marinated in flavorful spice paste added yogurt & char grilled)	310
<b>PATIALA MURGH TIKKA</b> (boneless chunks of chicken marinated in chef's special tandoori masala & char grilled)	300
<b>MURGH MALAI TIKKA</b> (succulent melt in mouth morsels of chicken marinated in yogurt flavored cream)	310
<b>MURGH KANDHARI TIKKA</b> (soft boneless chunks of chicken marinated in pomegranate flavored chosen spices, char grilled)	300



	MURGH KALMI KEBAB (4 PCS) (chicken thigh pieces, split into two marinated with roasted chick-pea flour, egg, curd in mild aromatic spices)	360
	MURGH KASTURI KEBAB (boneless chunks of chicken marinated in yogurt with green fenu-greek, special delicacy of north west frontier cuisine)	300
	MURGH ACHARI TIKKA (tantalizing boneless chicken chunks marinated in pickle flavored yogurt, char grilled)	300
	MURGH KALIMIRCH TIKKA (soft free range boneless chicken chunks with flavor of fresh peppercorns)	300
	MURGH ANGARA 🌶️ (boneless chicken chunks marinated in chef's special tandoori masala char grilled; served on sizzler plate with bed of cabbage salad and wine flambe)	310
	MURGH CHATPATA 🌶️ (soft chicken pieces delicately cooked in spicy, tangy mixture pan tossed, an excellent match to chicken 65 dish)	300
	SHAMI KEBAB (deliciously flavorful & medium spiced with herbs, bengal gram lentil, chicken mince patties pan fried to crispy texture)	290
	MURGH PERI PERI 🌶️ (boneless succulent pieces of chicken marinated in classic peri peri spices and char grilled)	300
	MURGH LUCKHNOWI (softened chicken chunks pan fried into a spicy starter with a fried cashew nut garnish)	300
	GOSHT-E-LUCKHNOWI (DRY) (soft mutton pieces pan fried into spicy, aromatic rich mixture with cashew nut garnish on top)	390
	PAPPE DI RAAN (Pre Order Dish) (leg baby lamb marinated in range of spices overnight later grilled in clay over in dum pukht style. This dish adorned the dinner table of King Alexander)	1850
	MUTTON CHATPATA (mutton pieces, coated with spicy batter with cornflour added to it deep fried and sauteed along with capsicum & onions)	370
	MURGH SHAHJANI TIKKA (boneless succulent chicken pieces with rich creamy marination having hint of ginger & green chilli and char grilled in tandoor)	300
	NON VEG PLATTER (16 PCS) (assorted non veg kebabs)	590





## “Sabziyon... de Thella...”



### VEG MAIN COURSE:



#### DILLI DI PANEER MAKHANI

300

(batons of cottage cheese simmered in satin smooth tomato gravy accentuated in kasuri methi)

#### PINDI CHOLEY

265

(culinary expertise from rawalpindi made from boiled chick peas of stir fried in typical north indian spices & raw mango powder)

#### PUNJABI KADHI PAKODI

220

(butter milk gravy, tempered with red chilli and spices mixed gram flour dumplings, onions and seasoned with black pepper)

#### PATIALE DA KADAI PANEER

300

(fresh cottage cheese stir fried with chunks of bell pepper, onions, tomato, freshly ground pepper corns)

#### PANEER WALA PALAK SHALAK

290

(farm fresh spinach puree cooked with fried cottage cheese tempered with delicate spices)



#### SUBZ DIWANI HANDI

300

(delectable mix of veggies made into medium spicy thick gravy hot favorite of veggie food lovers)

#### METHI MATAR MALAI

250

(fresh fenugreek leaves cooked in mild creamy gravy which is subtle and aromatic along with green peas)

#### TAWA MUSHROOM MASALA

280

(farm fresh mushrooms added into spicy masala stir fried to perfection)

#### NAVRATAN KORMA

270

(assorted garden fresh vegetables cooked in cashew nut gravy, cream, garnished with dry fruits)

#### ALOO GOBHI PHULLJHADI

210

(fresh cauliflower florets fried and sauteed in spices along with boiled potatoes to perfection)



#### SARSO DA SAAG

250

(fresh mustard leafy vegetables, famous delicacy of punjab)





SUBZ KADAI WICH (assorted garden vegetables cooked and tempered in chef's own kadai masala)	260
KASHMIRI DUM ALOO (spicy aromatic potato gravy dish famous of kashmir region)	220
LAHORI ALOO SHALOO  (baby potatoes cooked in tangy sauce with spicy yogurt and flavored with fenugreek)	220
PANEER TIKKA MASALA (spicy cottage cheese gravy dish, a must have in north indian menu)	300
PANEER DO PYAZA (thicker chunks of chopped onion along with cottage cheese cubes in semi thick gravy dish)	300
MATAR ALOO KI MATAR GHASTI (semi dry gravy of fresh garden peas with boiled potato cubes cooked in chosen spices)	220
MATAR PANEER KI CHATAR PATAR (soft creamy cottage cheese cubes cooked to perfection with fresh green peas)	270
PANEER BHURJI (soft spongy rubble of cottage cheese tempered with spices cooked with onion, tomatoes, chillies)	300
AMRITSARI MALAI KOFTA (mild silky cashew nut gravy with roundels of mashed potatoes, stuffed cheese, nuts and khoya)	280
MIX VEG KOFTA CURRY  (mini kofta balls made with mashed assorted veggies simmered at leisure in tomato, onion gravy to perfection)	270
VEG JAIPURI (mix veggies cooked in medium spicy aromatic gravy with crushed roasted papad pieces garnish over it)	280
PANEER KHURCHAN (creamy cottage cheese fingers tossed in pan along with fresh green & red peppers)	300
PANEER AMRITSARI  (cottage cheese with a medium spiced aromatic gravy dish usually consumed in amritsar)	300






VEG REZALA	260
(mix veggies cooked in mild creamy white sauce with spinach added to it)	
VEG TIKHALAL 	260
(spicy thick sauce with assorted finely chopped veggies cooked to perfection)	
VEG JAL FREZI	270
(mildly spiced mix veggie dish with perfect blend of sweet and sour taste)	
PANEER LABABDAR 	300
(medium spices cottage cheese fingers gravy with cubes of capsicum)	
VEG LAJAWAB	270
(cashew nut based gravy dish, mild subtle taste with finely chopped veggies cooked in it)	
SHAHJANI KAJU PANEER	300
(cottage cheese & cashew nut based sauce basically cooked for royals in their kitchens)	
MASALENDAR KAJU KORMA	290
(cashew nut gravy dish with aromatic spices added to it)	
PANEER KOFTA	300
(deep fried roundels made of cottage cheese & aromatic spices & served in onion tomato gravy)	



“Kukkad... de Konna...”



#### NON VEG MAIN COURSE:

PUNJABI ANDA CURRY	230
(spicy flavorful tomato gravy with boiled eggs, cooked to perfection, ideally eaten with rice or parathas)	
KUKKAD TIKKA MASALA 	320
(Britain's all time favorite chicken dish, clay oven roasted chunks of juicy chicken in spicy orange color gravy)	
 RAJOURI DA BUTTER CHICKEN	340
(mildly spiced curry sauce with boneless grilled chicken in butter, the pride legacy of moti mahal Delhi who claimed to have originated it )	
KEEMA KOFTA CURRY 	330
(minced meat balls flavored with various spices with thick gravy)	




KEEMA KULCHA 240  
(finely minced pan fried with few fresh and powdered spices to perfection)

DUM KA KUKKAD 320  
(farm fresh chicken pieces baked to perfection in its own juices and marinated with cardamom, cloves, yogurt, saffron, mint and whole lot of spices)


MURGH SAAG WALA 300  
(a green spinach flavored gravy with chicken and hint of cinnamon and nutmeg tempered with garlic)

ACHARI KUKKAD 320  
(chicken cooked in piquant aromatic pickle like masala to perfection)

TAWA MURGH MASALA  320  
(succulent boneless chicken marinated and cooked in onion, tomato gravy at leisure)

KUKKAD KALIMIRCH 310  
(deliciously cooked chicken in cashew nut, onion sauce with aroma of freshly ground peppercorns)



KUKKAD LAHORI  320  
(a typical northern frontier kadai preparation)

MURGH KADHAI PESHAWARI 320  
(chicken pieces stewed with fresh herbs, spices, onions in thick fresh tomato gravy, peshawar's hot favorite delicacy)



MURGH MUSALLAM HALF/ FULL 420 / 680  
(popular spicy dish among the royals of awadh, made with whole chicken smeared with spices, roasted to perfection along with boiled egg, lamb mince aromatic classy dish to satisfy your taste buds)

MURGH MAHARAJA 320  
(fried boneless chicken pieces cooked and simmered in sunshine yellow gravy simply gives a royal taste to the dish)

MURGH LABABDAR 320  
(soft and fresh chicken pieces cooked over slow flame with medium spices which lends nice orange color to the gravy)

MURGH REZALA 320  
(mildly spiced yet aromatic boneless chicken dish with spinach, giving a greenish color)

MURGH PATIYALA 350  
(thick sauce with chicken rolled carefully into omelette then served on open platter, literally a true north indian delight)





<b>MURGH ADRAKI</b> (chicken legs well marinated & char grilled later added to spicy aromatic tomato onion gravy cooked to perfection)	320
<b>BHUNA GHOSHT SUKHA WALA</b> 🌶️ (tender meat cubes stir fried and browned, process called bhuna with spices, onions and tomatoes)	380
<b>MUTTON ROGAN JOSH</b> 🌶️ (authentic kashmiri delicacy of mutton cooked in thin silky aromatic gravy)	370
<b>MUTTON DUM PUKHT</b> (blend of mutton pieces and korma forming a delicious combination of spicy yogurt paste cooked in traditional dum pukht style)	380
<b>MASALENDAR MUTTON CHOPS</b> 🌶️ (tender lamb chops cooked with chosen spices, saffron, kewda water)	380
<b>NIHARI GOSHT</b> 🌶️ (slow cooked lamb stew simmered overnight along with bone marrow in large vessel sealed with dough called shab deg eaten prominently in Lucknow)	380
<b>KADHAI GOSHT</b> 🌶️ (mutton pieces cooked with chopped onions, capsicum, fresh chillies, tomato and pepper corns)	380
<b>KEEMA HARIMIRCH KA DO PYAZA</b> 🌶️ (minced meat cooked with onions, ginger garlic paste, aromatic spices and lime juice)	380
<b>DHABEWALA GOSHT</b> 🌶️ (dhaba style mutton curry marinated yogurt and spices, typical flavors of Benaras served on highway eateries of north)	380
<b>RAJASTHANI LAAL MAAS</b> 🌶️ (quintessential rajasthani royal's hunters dish with red meat, marinated with yogurt, whole spices cooked over slow fire added with loads of red kashmiri chillies till the meat falls off the bone)	380
<b>KUNNA GOSHT</b> (mutton pieces cooked with whole spices, ground spices & yogurt in a clay pot in stew form with fried onions)	380
<b>MUTTON NAWABI</b> (popular mutton dish where meat is cooked in red silky gravy and khoya, yogurt & other flavorful condiments with grated egg)	390
<b>MUTTON RAZIYALA</b> 🌶️ (medium spicy meat dish with spinach added to it, excellent dish for green leafy veggie lovers)	380





## TASHINI MURGH

340

(rich and flavourful like butter chicken but has fenugreek with sunny yellow colored sauce, a mild yet exotic chicken dish)



## “Dal Shaal... Tadke Naal...”



### DAALS:

#### LANGARWALI DAL

160

(thin & lighter version of dal makhani usually served during langar in Gurudwara even called as maa ki dal)

#### DAL FRY

170

(classic indian style dal with smokey/ spicy tempering)

#### DAL TADKA

180

(boiled lentils with spicy temperings thrown over the top)

#### AMRITSARI DAL MAKHANI

260

(delicacy of whole urad simmered overnight in earthen pot finished with tomato puree, clarified butter tempering)

#### BADASHAHI RAJMA

210

(red kidney cooked, simmered in tomato puree aromatic and rich, a must have punjabi dish)



## “Khushbudar Chawal Di Bori...”



### RICE AND BIRYANIS:



#### AWADHI SUBZ BIRYANI

230

(long grain basmati rice cooked with garden fresh vegetables in aromatic marinate in earthen pot)



#### DUM KA RICE

190



#### PAPPE DA CHATPATA PULAV

210

(tangy, yummy rice dish loaded with assorted veggies)



#### PANEER PULAV

210

(fragrant basmati rice dish with succulent cottage cheese cubes)



#### KAJU PULAV

210

(golden fried cashew nut added to fragrant basmati rice to give a nuttier taste)



■	KASHMIRI PULAV (sweetly aromatic flavor some biryani rice with fresh and dry fruits)	200
■	JEERA RICE (FULL/ HALF) (aromatic basmati rice tempered with cumin seeds/ garden peas optional)	170 / 100
■	STEAM RICE (FULL/ HALF) (plain white basmati rice)	140 / 90
■	DAL KHICHADI	200
■	ANDA BIRYANI (awadhi style dum cooked flavoursome biryani with eggs to satisfy the taste buds of vegetarians)	230
■	KEEMA KOFTA BIRYANI (minced meat koftas complimenting slow cooked dum biryani real awadhi style with whole spices and saffron)	310
■	GOSHT DUM BIRYANI (fragrant basmati rice cooked over dum in multi layer in clay pot, well marinated spices and lamb pieces)	300
■	DUM PUKHT MURGH BIRYANI (fragrant basmati rice placed carefully in layers and cooked dum pukht style with aromatic marinate of chicken pieces till perfection)	280



“Roti...Shoti...”



#### ■ ROTIS:

TANDOOR ROTI (whole wheat/ white flour bread baked to your need)	35
TANDOOR BUTTER ROTI (whole wheat/ white flour bread baked to your need with butter flavor)	45
TANDOORI NAAN (white flour flat bread)	45
TANDOORI BUTTER NAAN (white flour flat bread with butter flavor)	55
TANDOORI GARLIC NAAN (white flour flat bread with garlic flavor)	65
TANDOORI BUTTER GARLIC NAAN (white flour flat bread with garlic and butter flavor)	75



CHEESE NAAN (white flour flat bread filled with cheese)	100
CHEESE GARLIC NAAN (white flour flat bread filled with cheese with garlic flavor)	120
TANDOORI LACCHA PARATHA (white flour layered bread baked in tandoor)	60
TANDOORI BUTTER LACCHA PARATHA (white flour layered bread baked in tandoor with butter flavor)	70
MISSI ROTI (multi grained roti with mildly spiced seasoning authentic punjabi winter bread)	50
MAKKI KI ROTI (corn meal flour bread, winter dish)	50
PLAIN KULCHA	50
BUTTER KULCHA	60
ASSORTED ROTI PLATTER	340



**“Pappe...Da Paratha...”**



#### PARATHAS:



MAKKI DI ROTI TE SARSO DA SAAG  
(straight from interiors of punjab rustic winter dish)

300



CHOLE BHATURE  
(lip smacking street food of north india, spicy chick pea curry with fluffy fried bhature)

200



ALOO PARATHA

120



GOBI PARATHA

130



PANEER PARATHA

150



CHICKEN PARATHA

160



MUTTON KHEEMA PARATHA

190



EXTRA BHATURA

40





“Meethe...Me Kuch...”



■ **DESSERTS:**

BADAMI PHIRNI KESARWALI (punjabi style kheer with nuts, saffron served in clay bowl)	120
GAJAR HALWA	130
SITAPHAL RABDI	120
CHOCOLATE JAMUN RABDI (yummy chocolate infused rabdi topped with gulab jamun)	130
LAUKKI HALWA	120





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