



KARIGARI

BY CHEF HARPAL SINGH SOKHI

FOOD MENU



As I began my food journey across India, one place that always fascinated me was Amritsar—where food isn't just a meal, it's an emotion. Even a simple paratha with homemade white butter and pickle felt like pure bliss.

At grand celebrations, it was tradition to keep a tin of desi ghee beside the jalebi kadai—something that brought joy to even the Bebes of Amritsar. "Swoad aa gaya" was the compliment everyone longed for, and "Sewa da mauka" was embraced wholeheartedly by all.

I carried those beautiful memories into my show Turban Tadka, where I showcased food that was simple, soulful, yet gourmet in spirit. For me, food and fun go hand in hand, whether on-screen or in my kitchens across the world.

Now, I invite you to let me serve you with the same passion. And if you ever feel like reaching out—Ek sewa da mauka taan sanoo davo jil

Harpal Singh Sokhi
"Energy Chef of India"

Harpal Sokhi



Karigari isn't just a restaurant brand—it's a dream that we nurtured with passion, patience, and purpose. It is our brainchild, born from a deep-rooted belief that food should tell a story—of culture, craft, and connection.

The idea behind Karigari was simple yet profound: to celebrate the artistry behind Indian cuisine. Every dish we serve, every space we design, every experience we create is infused with that same spirit of craftsmanship. Karigars—our artisans—aren't just chefs or service staff; they are storytellers who carry forward a legacy.

From the very first outlet to every new city we enter, my vision has remained constant—to make Karigari a brand that is built not just on great food, but on great emotions. A place where every bite feels nostalgic, every moment feels curated, and every guest feels valued.

As we continue to grow, our commitment remains stronger than ever—to serve experiences that are soulful, thoughtful, and unforgettable.

Yogesh Sharma

Yogesh Sharma
"Founder & CEO, Karigari"

*Bela Chameli
Sharbat*



SHURUU KARO JI

(House Special Beverages/Mocktails..)

Bela Chameli Sharbat 👍	275/-
<i>Historically this was the most loved perfumed drink loved by the Maharaj of Bikaner</i>	
Shogum Shuda 👍	295/-
<i>Fresh Coconut water, essence of white Gulab, lemon and fresh coconut cream, refreshing to the last sip...</i>	
Safed Gulab Mojito 👍	295/-
<i>Pesh e khidmat hai sabi Raniyoon ke liye, hamarey dil se</i>	
Kadak Pudina Mirch di Lassi	275/-
<i>Aha oh ho mazaa aagaya</i>	
Adrak Nimboo da Batta	245/-
<i>Swad Jo rahe yaad</i>	
Mango Lassi	245/-
<i>Hmmmmmm Mango, just delicious</i>	
Blue Berry Matcha Lassi	285/-
<i>Goodness of blue berries and bluepea matcha with yoghurt, house specialty</i>	
Aam Panna Banta	245/-
<i>Aam panna lemon leaf orange</i>	
Orange Passion Banta	245/-
<i>Combination of orange & passion fruit with Indian masala</i>	
Kokum Banta 👍	245/-
<i>Kokum with refreshing Indian Masala</i>	
Meerut Wali Shikanji	245/-
<i>Thand pe gayee ji</i>	
Masala Cola	225/-
<i>Nani yaad aa jayegee</i>	

CHEF'S SIGNATURES 👍

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.

Lemon Mint

225/-

Virgin Mojito

295/-

Lemon with refreshing mint & fizz (ask the flavors)

Blue Berry Blossom

295/-

The Pink Head

325/-

Cranberry & Litchi

Banarasi Paan

295/-

Paan Karigari

Chatkara Amrud 👍

325/-

Guava with Indian Spices & Herbs

Classic Cold Coffee

325/-

KARIGARI SIGNATURE MOCKTAILS

Cucumber Lemonade 👍

375/-

*Fresh Cucumber Greated & Essence In Rosemary | Honey Syrup Lime
Wedge Orange Wedge*

Lemongrass & Jasmine Infused

375/-

Jasmine Tea Infused Lemongrass With Litchi Juice

Yuzu & Kaffir Lime Spritzer

375/-

*Orange Juice Infused in Kafir Lime Leave | Yuzu Puree Lime Juice Top
Up Soda*

Karigari Roof Top Illusion 👍

375/-

*Fresh honeydew melon with fresh pineapple mudled | Orange juice and
pineapple juice | Touch of lime juice*

Orange Cran Ging

375/-

*Fresh Ginger Mudled With Homemade Cranberry Syrup | Orange Juice |
Top Up Ginger Ale*

CHEF'S SIGNATURES 👍

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.

Milk Shakes

Strawberry	345/-
Coconut Almond 👍	345/-
Kitkat	345/-
Chocolate Oreo	345/-
Blue Berry	345/-

Ice Tea

Kashmiri Kahwa Ice Tea	325/-
Classic Lemon Ice Tea	325/-
Peach Ice Tea	325/-
Cranberry Masala 👍 Ice Tea	325/-

Hot Beverages

Shaadi Wali Coffee	145/-
Green Tea	145/-
Jasmine Tea	145/-
Kahwa	225/-

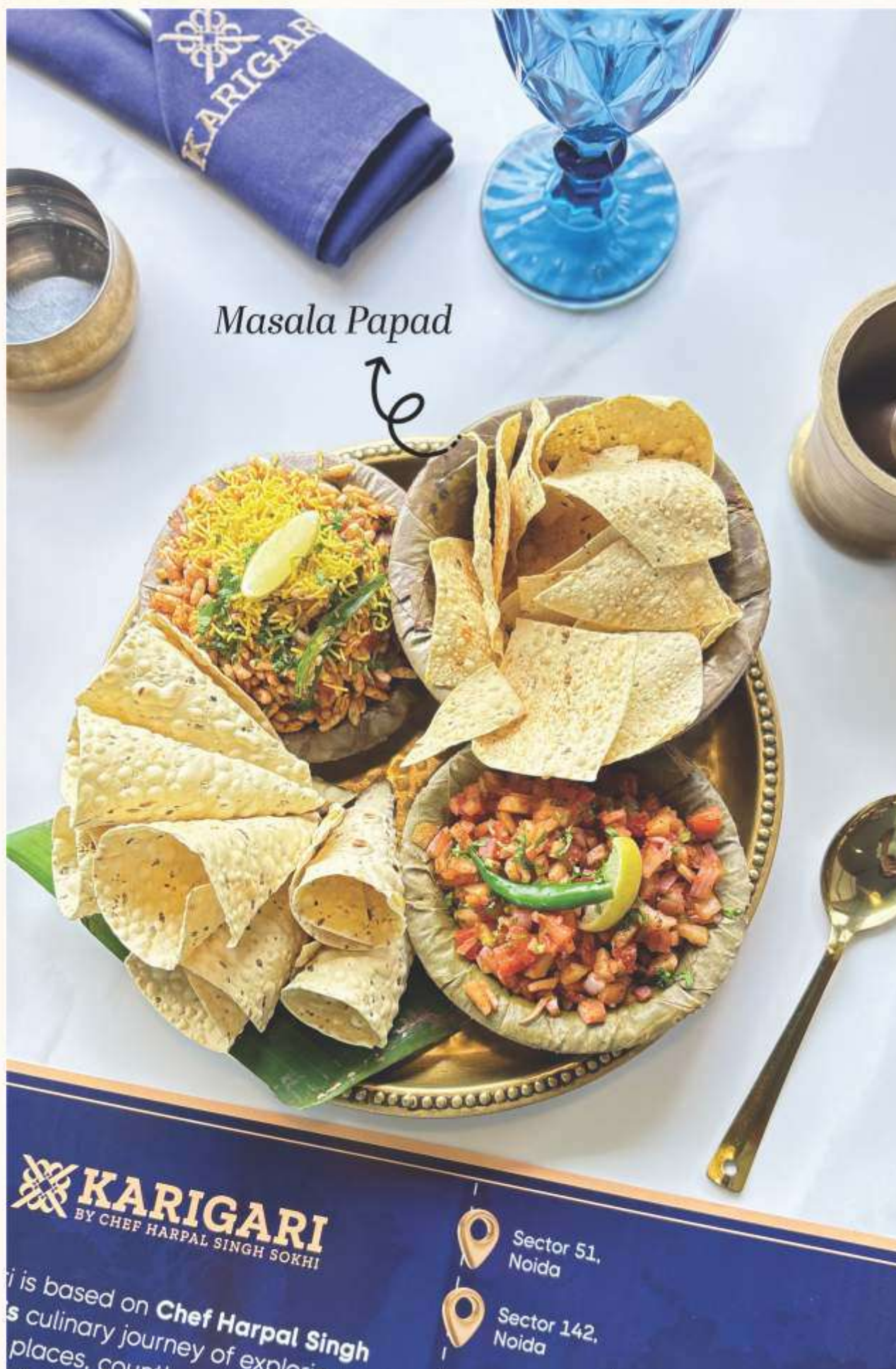
Quenchers

Red bull	275/-
Aerated Beverages	165/-
Diet coke	185/-
Fresh Lime Soda	195/-
Mineral water	MRP
Juices	175/-
Gingerale	145/-
Tonic Water	145/-

CHEF'S SIGNATURES 👍

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.

Masala Papad



KARIGARI
BY CHEF HARPAL SINGH SOKHI

is based on **Chef Harpal Singh**
s culinary journey of exploring
places, count



Sector 51,
Noida



Sector 142,
Noida

INDORE AB HAMAREY ANDAAZ MEIN

Indore has been a very special City in the Culinary Fabric of the New Bharat. Sarafa, Chappan Dukan and many such places have enticed people from across the world to visit Indore once to relish the delicacies of Indore. Indore also known for its Namkeen, has its special relevance in the map of snacking in Bharat. Chef Harpal Singh Sokhi pays his tribute to the various Karigars of Indore with special dishes replicated in his own way at KARIGARI INDORE.

Jonny Jonny Yes Papa, Kejriwal No Papa

345/-

Our Style of Hot Dog. Made with Pav Bhaji Patty. Fried Egg .chefs special Masala.Melted Cheddar cheese on top and Ratlami Sev. just another dish to represent Chappan Dukkan

Avocado Aur Amrood Ki Chaat

375/-

Avacado Amrood Ri chaat bahot maje ki baat. served with Burnt amrood ki chutney and Jirawan Masala

Misal Pav With Ratlami Sev

315/-

Our Tribute to the Maratha warriors settled in the region of Indore, a dish with wholesome flavours

Sev Tamatar

345/-

Spicy gravy is very popular from Indore, made with tomatoes, onions, chef's special spices and Ratlami Sev

Masala Papad

255/-

A crispy, golden-fried and roasted papad served with bhel puri, and fresh tomatoes, onions, cucumbers salad.

CHEF'S SIGNATURES 🍴 • SPICY 🌶️

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.



*Cheesy Ulla
Vada Pav*

*Banaras Deena Nath ki
Tamatar Chaat*

*Kulchey Chole
Pakodey Pockets*

*Pav Bhaji
Fondue*

*Crispy Palak
Patta Chaat*

CHOTA MOO BADI BAAT

Kulchey Chole Pakodey Pockets

395/-

House special kadak Chole Pakodey stuffed in Kulchey pockets with hummus, garlic mayo and salad

Cheesy Ulta Vada Pav

395/-

Doing things differently is how you get noticed, we just put it upside down, now the baby pav is stuffed with traditional Vada pav mixture and batter fried in gram flour mixture, served sprinkled with traditional Kanda Lasun Masala and Lip-Smacking cheese sauce..

Pav Bhaji Fondue

395/-

Mumbai Special pav bhaji thali with, pav, onions and lemon with a dallop of fondue sauce

Banaras Deena Nath ki Tamatar Chaat

345/-

Deenanath the man famous for his Tamatar Chat, having shot for my television shows couple of times I have just honoured and replicated his delightful dish, aab Banaras ki Galiyoon se Chaat waloon ki Karigiri aap ke table tak

Crispy Palak Patta Chaat

345/-

Crispy Fried Spinach Fritters, Topped With Spicy Potato and Peas Mash, Topped With Flavored Yoghurt, Sweet & Spicy Chutney

Chit Karare...(Seasonal)

345/-

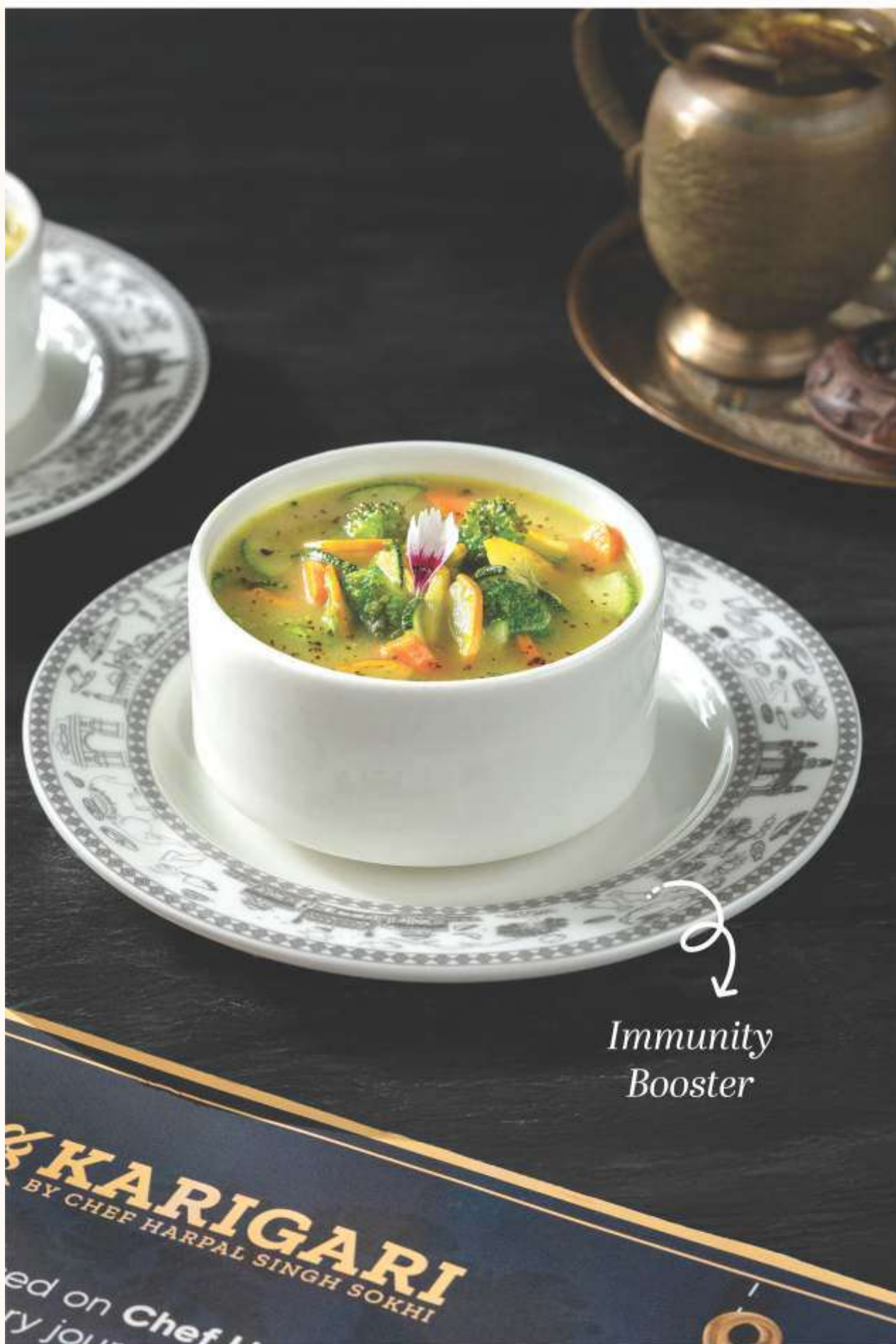
Sao mile ke hazaar mile, decide aap karoji mirchi kitni chahiye My travel journey to my Nankey (Naani's house) at Cheema near Patti, our chat stop was a must outside Patti Station, the Chat wala would ask my Dad, baujee, hazzaaar Mile, Sao Mile ke Zero Mile. Little did I know what it meant at that time but later my Father explained to me that it was the quantity of chillies that will make you remember him.. I honour this dish to the Chat Wala and my childhood memories....

Assorted Green Salad, it really is green

275/-

CHEF'S SIGNATURES  • SPICY 

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.



Immunity
Booster

SUDKIYAAN MAR KE PIYO JI

Immunity Booster Broth

295/-

Vegetable broth with zucchini, shitake, ginger, moringa, long pepper, ginger and turmeric a perfect broth to build your immunity

Corn Soup Bhoot Jholakia

295/-

From the Chefs collection of his recipes from his Television show Turban Tadka, this creamy corn soup with Indian herbs and spices, finished with punch of Spike of Bhoot Jholakia and living microgreens

Tomato Beetroot Shorba

295/-

Chef's special healthy soup of Tomato, Green apple and beetroot with micro greens and apple beet root crispies

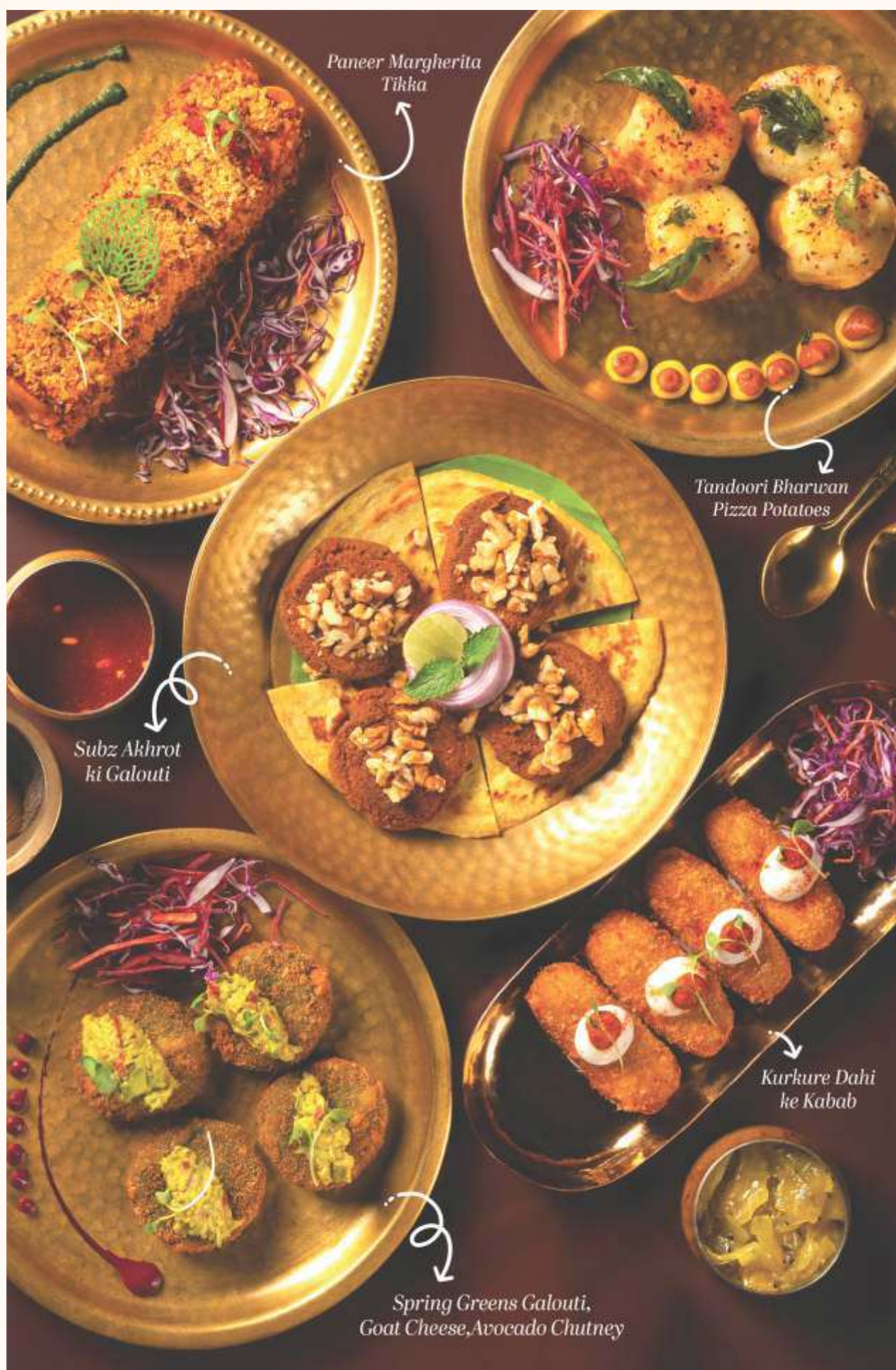
Murgh Yakhani Shorba

295/-

Slow cooked, Rich Chicken soup accentuated With Saffron, served a la Dum

CHEF'S SIGNATURES  • SPICY  • NON-VEG 

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.



Paneer Margherita
Tikka

Tandoori Bharwan
Pizza Potatoes

Subz Akhrot
ki Galouti

Kurkure Dahi
ke Kabab

Spring Greens Galouti,
Goat Cheese, Avocado Chutney

VAISHNOOO/VEGETARIAN

Gaapaaan Shaapaan Marde Rao te Naal Naal Khaande Rao ji
Kabab Shabab – We will do the Hisaab

Paneer Margherita Tikka 575/-

Paneer stuffed with cheddar cheese, coated with pizza sauce, grilled in tandoor and finished with pizza seasoning

Zataar Crusted Paneer Tikka 545/-

Malai paneer in cream cheese pepper marinade, grilled in tandoor, dusted with zataar

Andhra Dragon Paneer 545/-

Everyone's favourite from the land of chillies

Subz Akhrot ki Galouti 525/-

Our tribute to the traditional Galouti made with mixed veggies, kidney beans and walnuts with house special herbs, pan fried, served on Ultey Tawey ka paratha

Kurkure Dahi ke Kabab 495/-

Vermicelli wrapped, yoghurt cheese kababs, served crackling

Spring Greens Galouti, Goat Cheese, Avocado Chutney 525/-

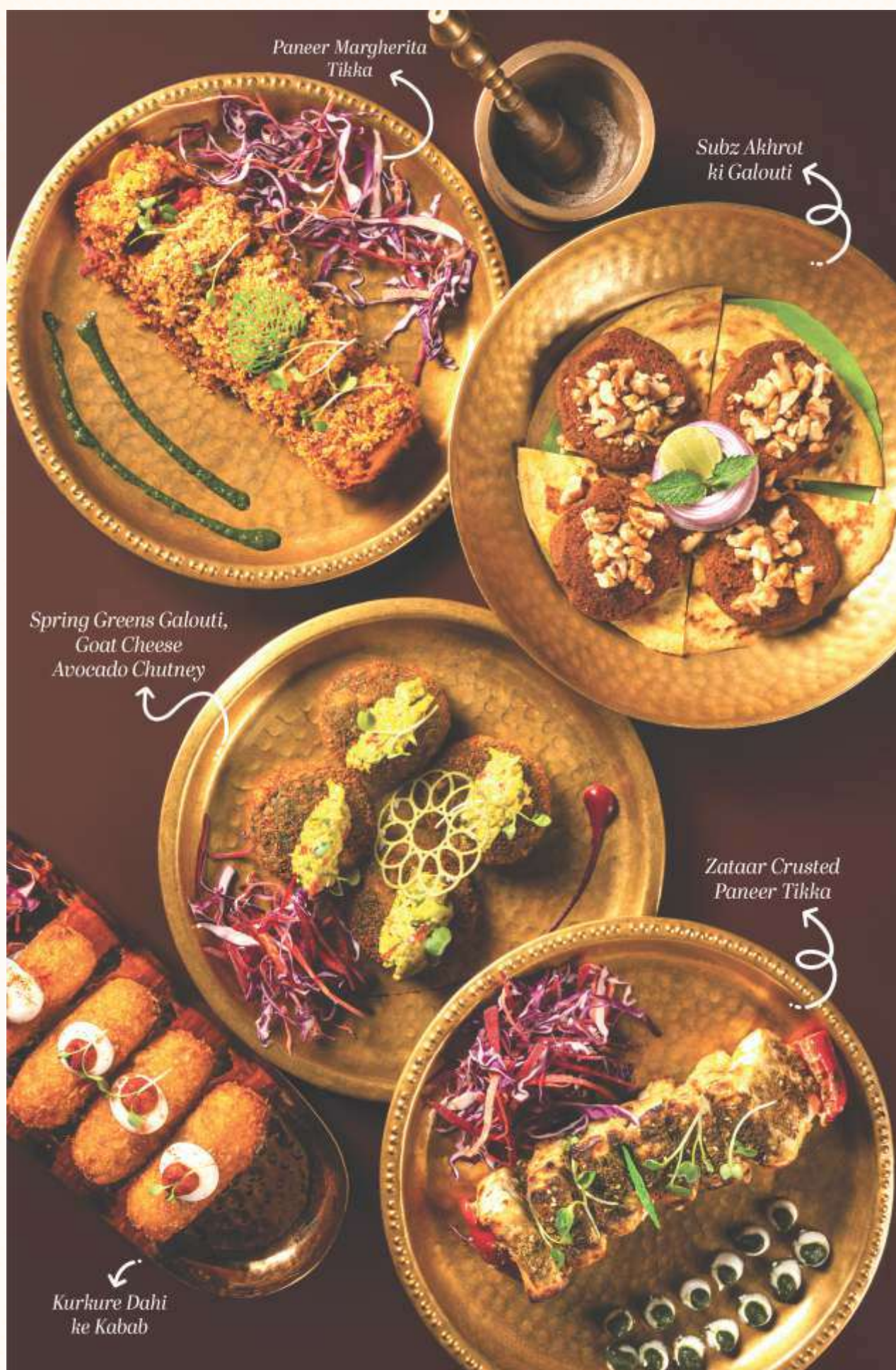
Melt in mouth Patties of spinach, broccoli, greens, stuffed with goat cheese, topped with avocado chutney and micro greens

Tandoori Bharwan Pizza Potatoes 525/-

Punjabi Food has all the innovations in the history of India, this bharwan aloo stuffed with corn peppers and cheese, grilled in tandoor, dusted with parmesan, herbs and chilli flakes

CHEF'S SIGNATURES  • SPICY 

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.



Paneer Margherita
Tikka

Subz Akhrot
ki Galouti

Spring Greens Galouti,
Goat Cheese
Avocado Chutney

Zataar Crusted
Paneer Tikka

Kurkure Dahi
ke Kabab

Tandoori Achari Mushrooms

495/-

Succulent mushrooms marinated in a spicy pickling spice blend, yogurt, and lemon juice, roasted to perfection in a traditional clay oven.

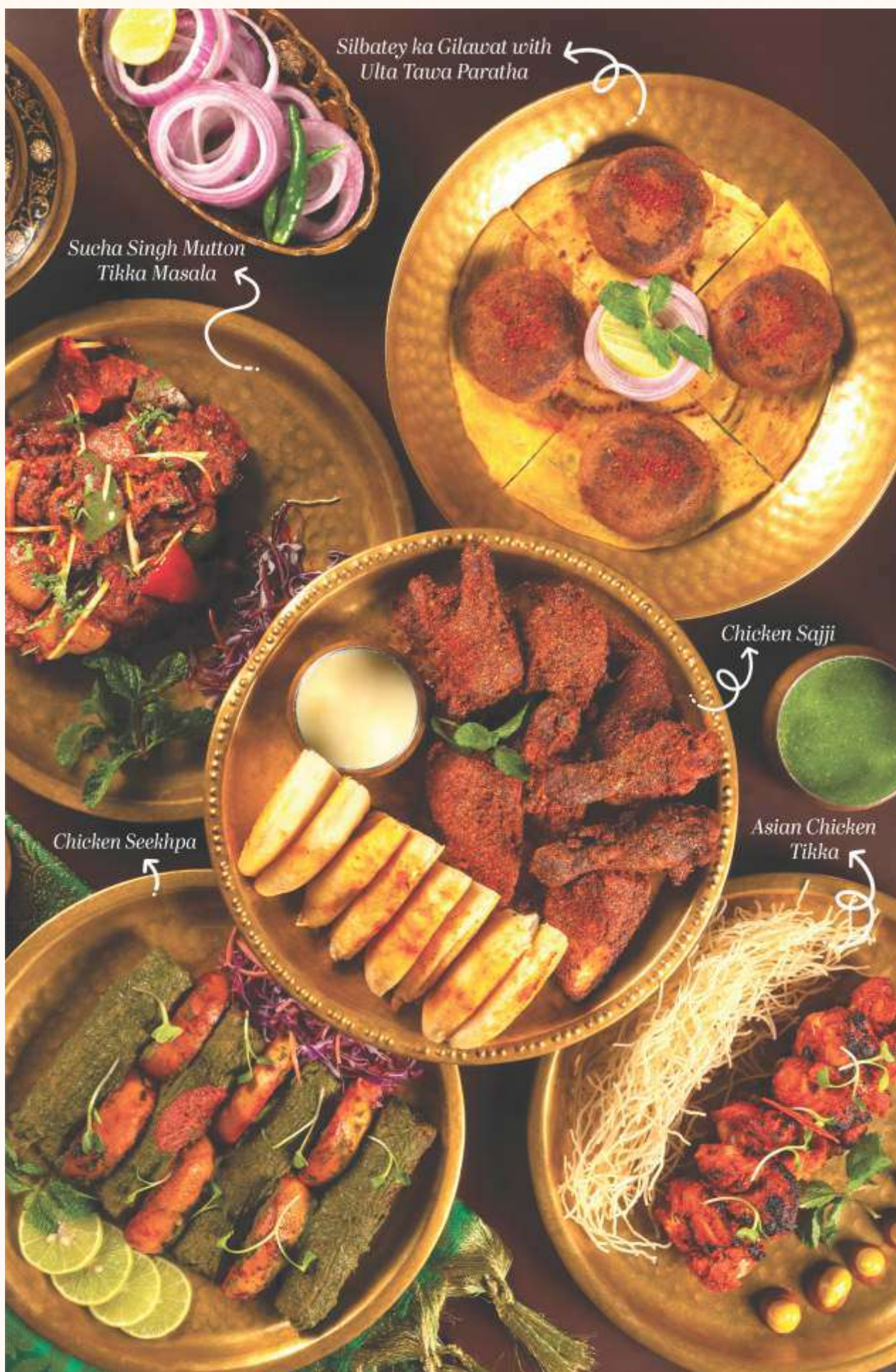
Loaded Cheesy French Fries

345/-

Crispy French fries with yummylicious cheese sauce

CHEF'S SIGNATURES 🍴 • SPICY 🌶️

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.



Silbatey ka Gilawat with
Ulta Tawa Paratha

Sucha Singh Mutton
Tikka Masala

Chicken Sajji

Asian Chicken
Tikka

Chicken Seekhpa

NON-VEGETARIAN

Moilee Prawns Tandoori

845/-

Jumbo prawns with a subtle coconut chilli curry leaf marinade, grilled in tandoor

Moringa Kai Sole Fish Tikka

795/-

Fresh sole fish marinated in a zesty blend of moringa, spices, and herbs, grilled to perfection in a traditional by Indian clay oven

Sole Fish Tikka

795/-

Traditional Fish tikka Amritsari with a hint of mustard and traditional Punjabi masala

Chicken Sajji

895/-

A full baby Chicken Sajji is a slow roast a delight of the undivided India, Chef Harpal brings his own version of this delight from Lahore with home ground special special spices

Chicken Seekhpa

625/-

During my travels I have picked great recipes from streets of Jalandhar and this a perfect delight of soft chicken seekh kababs tossed in green chutney and cream, served with pao...

Murgh Baluchi Kebab

645/-

Chicken on bone marinated with Cashew nut paste, hung curd infused with kasuri methi, fresh chilli and coriander and roast in clay oven and served with Mint Chutney

Parmesan Chicken Tikka

675/-

Boneless Chicken steeped in Cream Cheese Marinade, grilled in tandoor, Parmesan Crumb Dusted, Mixed Herbs & Chilli Flakes

CHEF'S SIGNATURES  • SPICY  • NON-VEG 

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.



Chicken Sajji

KARIGARI
BY CHEF HARPAL SINGH SOKHI

Karigari is based on Chef Harpal Singh Sokhi's culinary journey of exploring new places, countless stories & memorable experiences of dishes & places all over the world. Even

Sector 51,
Noida

Asian Chicken Tikka ▲

675/-

Boneless Chicken Thigh, Yoghurt Chilli, Thai Red Curry, Infused Marinade, Tandoori Grilled

Silbatey ka Gilawat with Ulta Tawa Paratha ▲

645/-

From the house of Nizams, melt in mouth minced goat meat kebab served on ulta tawa paratha

Kallu Miyan ki Raan ▲

1795/-

One of the oldest gourmets of Lucknow from the house of "Kallu Miyan" slow cooked leg of goat meat finished in tandoor and gently tossed in pepper reduction

Khandani Gosht Seekh Kabab ▲

725/-

Traditions have it that a good goat seekh kabab defines a place and we have our own version to be talked about

Sucha Singh Mutton Tikka Masala 🍲 ▲

745/-

Mutton cubes first finished in tandoor and then tossed in spicy hot spices

CHEF'S SIGNATURES 🍴 • SPICY 🌶️ • NON-VEG ▲

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.

Dohra Gucchi

Mushroom



HEALTHY TALES AND SPECIALS FROM

CHEF HARPAL SINGH SOKHI

Dohra Gucchi Mushroom

825/-

Double delight a Chefs Harpal's creation of an Iconic dish with Kashmiri Gucchi and button mushrooms slow cooked in cashewnut almond gravy with crushed pepper and mint served on a bed of shiitake mushrooms stir fried in gingery onion tomato masala, one of its of kind in the Country..

Moringa Spring Onion Besan

475/-

This special dish from my family Kitchen as shown on my TV Turban Tadka, recreated at Karigari a complete healthy and traditional dish

RAITA

Pineapple ka Raita

225/-

Aloo Anar ka Raita

225/-

Palak Raita

225/-

Boondi Raita

225/-

TadkeWala Cucumber Raita

225/-

CHEF'S SIGNATURES  • SPICY 

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.



No Maida Bharwan
Tandoori Chaap

NO MAIDA SOYA CHAAPS

*Aab aap khaa ke soyenge nahi poori energy ke saath jaag jayengey aur jhoomengey,
aur chaaps now have no maida and are made with healthier ingredients and jackfruit flour,
aab toh jee Zubaan ki Hogayee Balle Balle*

From Tandoor

No Maida Tandoori Malai Chaap

475/-

*Our No Maida Chaaps are the first of its kind in the country and
chaap tikkey marinated with cheese & cream, Indian spices to give
a long lasting WOW, comes from the innovative kitchens of
Chef Harpal Singh Sokhi*

No Maida Bharwan Tandoori Chaap 🍴

475/-

*Just stuffed with cheese and hot chilli marinade finished in tandoor
with a drizzle of chilli oil*

No Maida Achaari Chaap Tikkey

445/-

Aab Bindaas Tikka ke NO MAIDA masaledar Chaap Khao jee



Curries

No Maida Chaap Rogani

525/-

Aab Bina Dare khao, spicy and masaledar Rogani Chaaps

No Maida Chaap Tikka Masala

525/-

Ekdum mazedaar aur masaledaar, order karo jee...

No Maida Rareya Soya Chaap

525/-

*Slow cooked soya chaap with soya mince in the onion tomato
masala..*

No Maida Soya Chaap Butter Masala

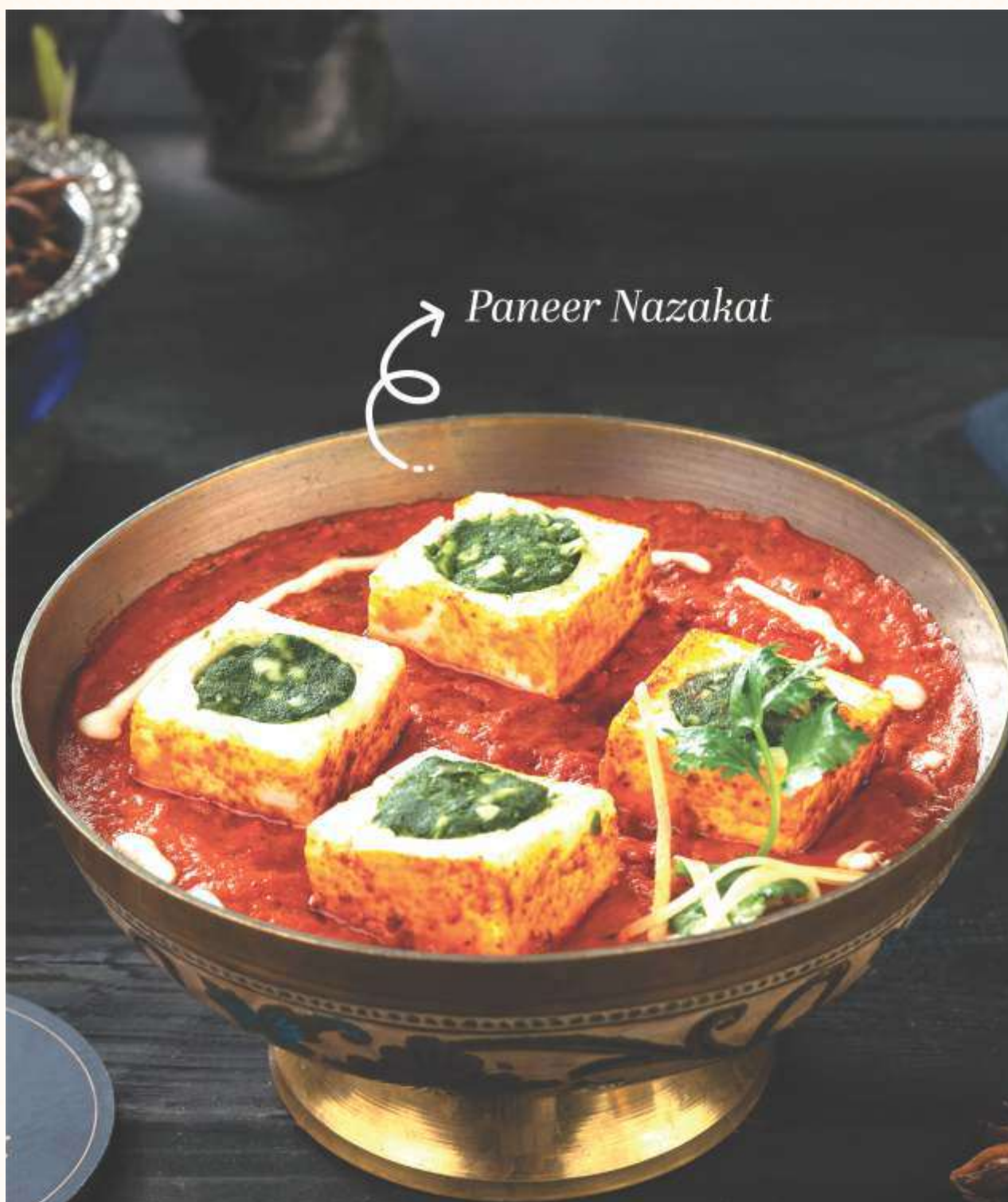
545/-

*Healthy chaap tikkey in makhani gravy & onion tomato masala
finish with the kasuri methi.*

CHEF'S SIGNATURES 🍴 • SPICY 🍴

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.

Paneer Nazakat



VAISHNOO KHAANE DA MAJA LAOJI

Vegetarian Curries / Tawa / Stir fry

Paneer Highway Butter Masala

575/-

Cubes of paneer simmered in buttery tomato gravy topped with grated paneer and green cardamom powder

Kadai Paneer Palak Methi

575/-

Cubes of paneer tossed with fresh fenugreek in tomato onion masala, finished with kasoori methi and a sprinkle of kadai masala

Grilled Paneer Mussallam

585/-

Paneer steak filled with cheese, pan grilled and topped with rich onion tomato masala

Paneer Nazakat

575/-

Paneer stuffed with tempered spinach, simmered in tomato onion gravy

Paneer Khurchan

575/-

Tawa cooked paneer, onions, tomato in gingery tomato masala

Nizamatkhani Bharwan Aloo

525/-

House special bharwan tandoori aloo with spinach gravy, finished with burnt garlic

Kadhai Mushroom Harra Pyaza

525/-

Button mushrooms tossed in ginger tomato onion gravy finished with spring onions

Achari Subziyoon ka khorma

525/-

Pickled vegetables slow cooked in onion gravy

Mushroom Ghee Roast with Nool Paratha

545/-

Earthy mushrooms sautéed in a fragrant mixture gravy of ghee, curry leaves, and spices, served with a side of soft, flaky Nool paratha.

Bhatinda Wale Aloo

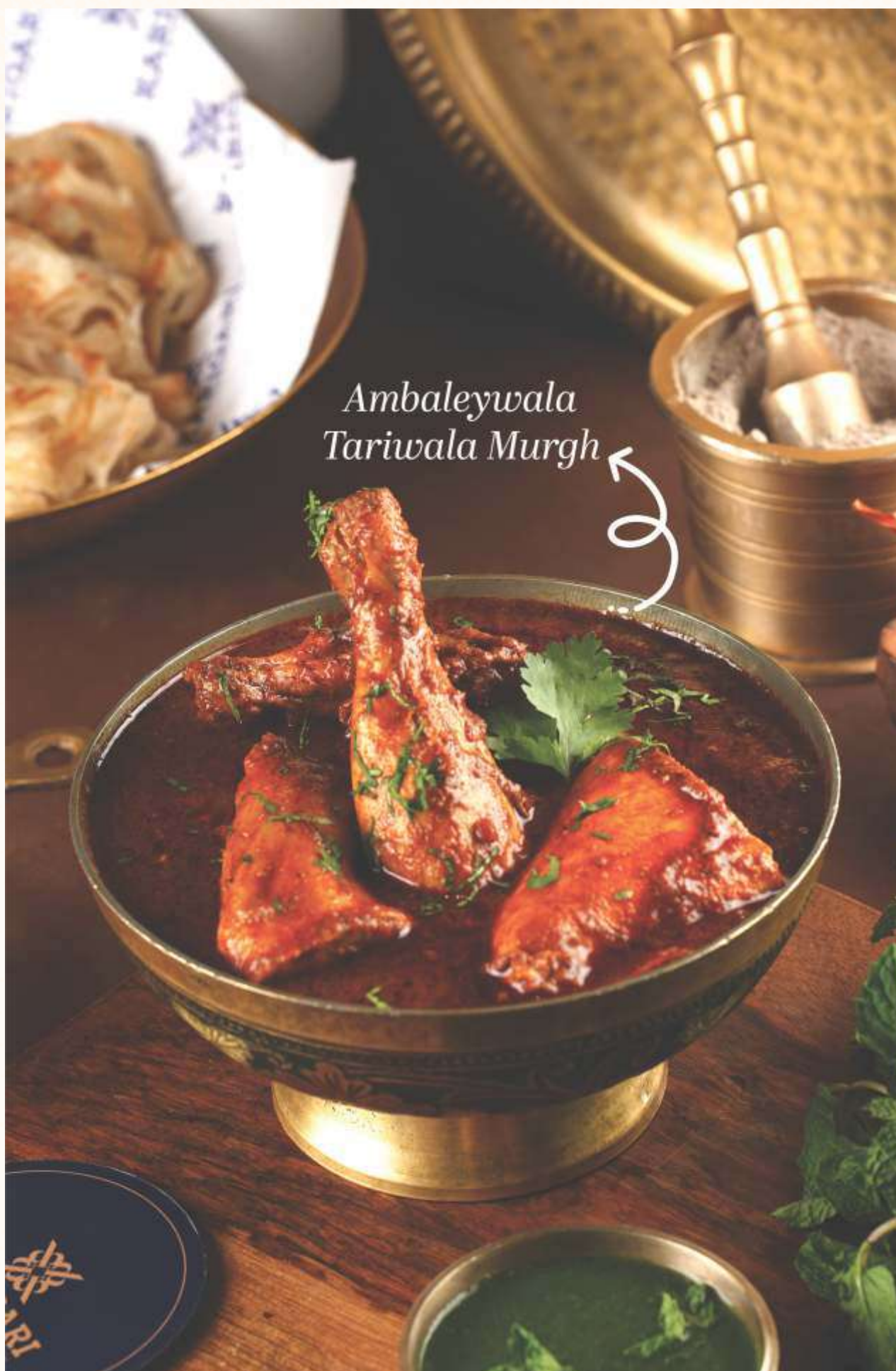
425/-

All-time favorite from my TV show Turban Tadka.

CHEF'S SIGNATURES  • SPICY 

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.

*Ambaleywala
Tariwala Murgh*



NON-VEGETARIAN

Main Course

Sole Fish Tikka Masala

When in Delhi spice it up, tandoori fish tikka, tossed in ginger tomato gravy

795/-

Butter Chicken

Delhites swear by it, all seasons favourite

645/-

Lemon Grass Butter Chicken

Tender chicken cooked in a rich, aromatic Cashew gravy infused with the subtle citrus flavor of lemongrass and finished with a pat of creamy butter.

645/-

Dum Ka Murgh Hyderabad

Slow cooked chicken in its own flavoured served in earthen pots, dum style

645/-

Ambaley Wala Tariwala Murgh

The famous high curried chicken, slurrpy to the last bite, would leave you wanting for more

675/-

Chicken Tikka Khurchan

Chicken juliennes cooked together with juliennes of onion, tomato and capsicum in spicy onion tomato gravy

645/-

Rareya Meat

Slow cooked choicest cut mutton on bone with mince of goat meat, finished freshly ground spices

745/-

Mutton Ghee Roast with Nool Paratha

Tender mutton pieces slow-cooked in a rich, aromatic mixture gravy of ghee, spices, and herbs, served with a side of soft, flaky nool paratha

725/-

Rasewala Meat

Traditional home-style spicy mutton curry

725/-

Gosht Nihari

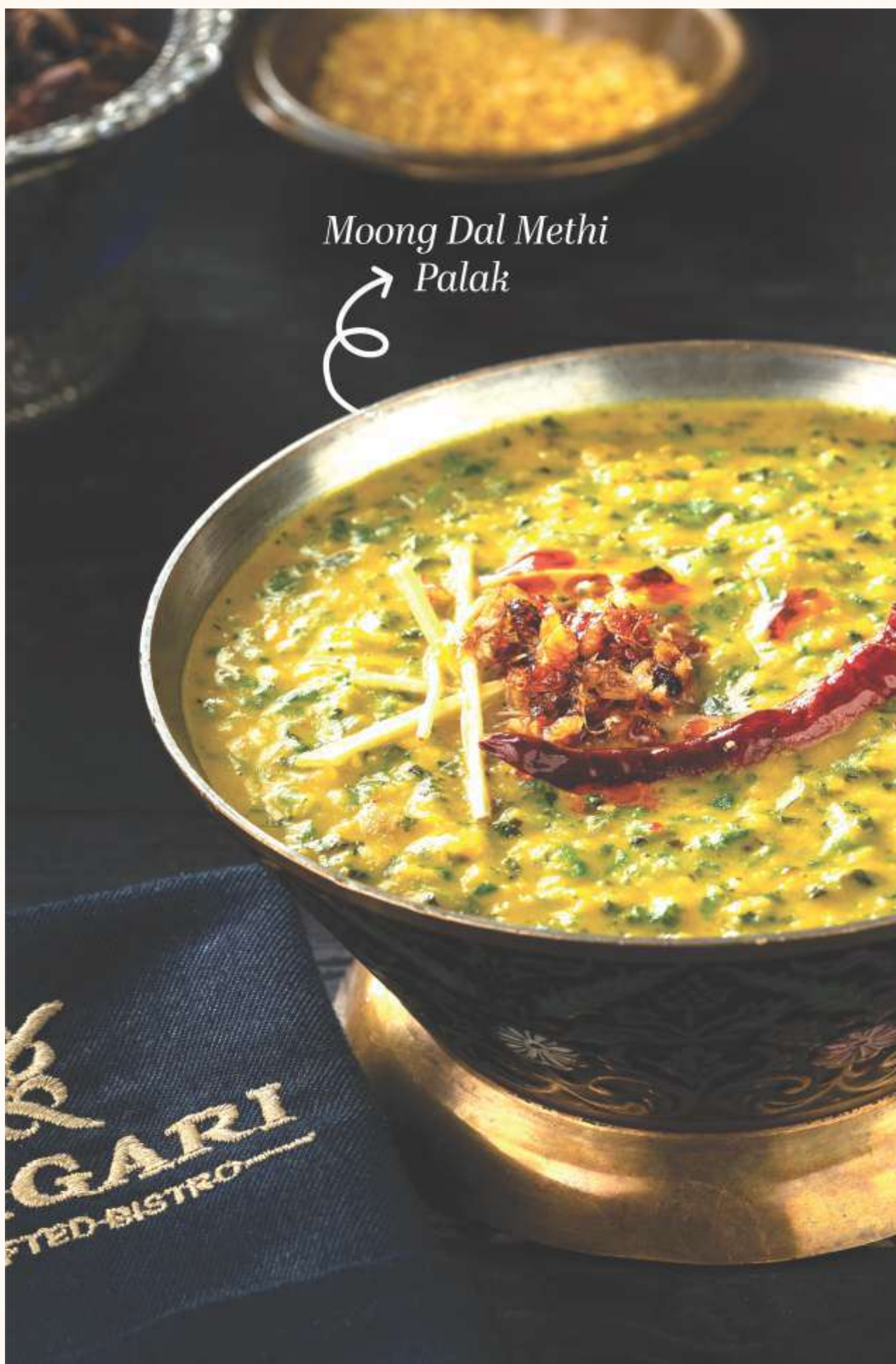
Slow mutton shanks in a traditional Nihari Masala of Lucknow who have trained our Karigars over the years

795/-

CHEF'S SIGNATURES  • SPICY  • NON-VEG 

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.

Moong Dal Methi
Palak



TADKA AAB HAMEREY AANDAZ ME

(Borne in the highways of Punjab the special way of treating a dal, now twisted to our style)

Paneer Bhurjee Dal Tadka

495/-

A simple twist of adding paneer bhurjee to slow cooked black dal and delightful culinary experience

Dal Palak Methi Tadka

495/-

Black dal blended with tempered spinach and fresh fenugreek, slow cooked

Karigaro ki Dal Makhani

545/-

Slow cooked house special black dal finished with a tempering of ginger, chilies in clarified butter

Hing Jeera Lasooni Toor Tadka

495/-

Yellow lentil tempered with garlic, hing and dried red chilli

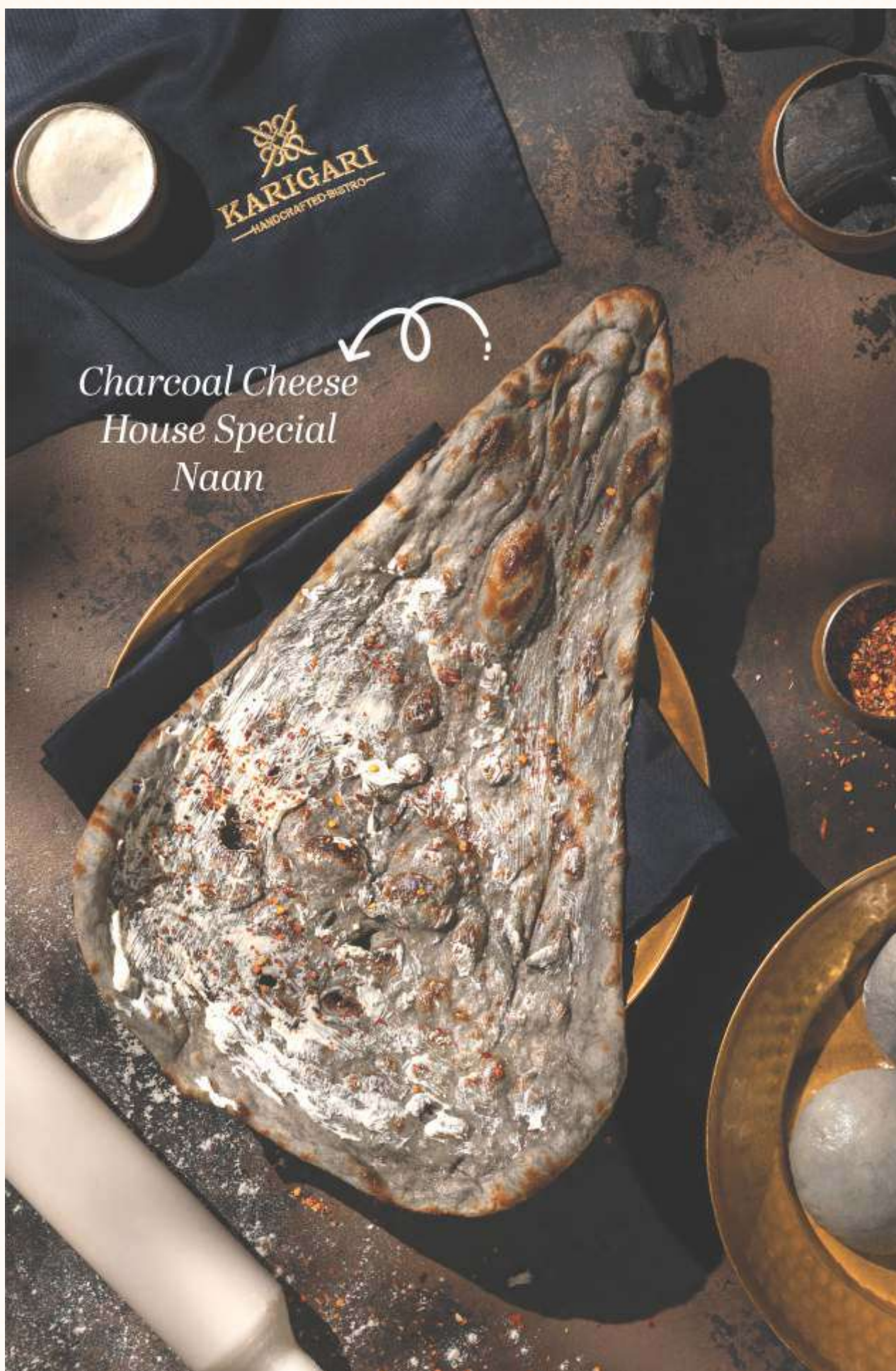
Moong Dal Methi Palak

495/-

A creamy, slow-cooked curry made with split Yellow gram, fresh spinach, and fragrant fenugreek leaves, finished with a hint of ghee.

CHEF'S SIGNATURES  • SPICY 

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.



*Charcoal Cheese
House Special
Naan*

TE NAL NAL KHAO

Plain Roti	85/-
Butter Roti	95/-
Masoor Dal di Roti 🍷	105/-
Peethi Wali Masala Roti 🍷	105/-
Adrak Mirch Wali Roti	105/-
Naan	125/-
Baby Naan	105/-
Butter/Garlic Naan	135/-
Charcoal Cheese House Special Naan 🍷	165/-
Chilli Cheese Naan	165/-
Missi Roti	135/-
Khamiri Roti	135/-
Paneer Mattar Kulcha	165/-
Soya Keema Kulcha	165/-
Aloo Pyaz Kulcha 🍷	165/-
Pudina Paratha	135/-
Zatar Paratha	135/-
Lachha Paratha	135/-
Malabar Paratha	105/-

CHEF'S SIGNATURES 🍷 • SPICY 🍷

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.

Murgh Biryani



BIRYANI/RICE

No Maida Soya Chaap Biryani

645/-

Perfumed basmati rice cooked with masaledar soya finished with saffron and cardamom

Subz Biryani 🍴

645/-

Traditional Vegetable hyderabadi biryani, served with salan

Paneer Butter Masala Biryani

645/-

Paneer and aromatic basmati rice cooked in dum

Kathal Ki Biryani (Seasonal)

675/-

Unique and flavored rice biryani recipe made with raw jackfruit and biriyani masala. it is often considered as a meat substitute biryani

Murgh Biryani 🍴

695/-

The essential one bowl meal of every Indian

Pakki Hyderabad Gosht Biryani 🍴

745/-

Traditional Hyderabad Biryani made with cooked (Pakki) goat meat with perfumed basmati rice, served with raita and salan

Steamed Rice/Jeera Rice

295/-

CHEF'S SIGNATURES 🍴 • SPICY 🌶️ • NON-VEG 🍴

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.

Tukda E Jam



Jalebi Waffles

MOO MITHAA KARLOJI

(Desserts)

Mirchaan wala Halwa

375/-

What a surprise we have here, as ayurvedics say a bowl full of this halwa will digest everything you have eaten at our restaurant

Suhaagrat Wali Kheer

425/-

Chefs special blend of saat dhatu wali ghehoon cooked overnight with milk, a touch of ashwagandha and shilajit, one spoon you will love it, the second spoon will make you stand... no naughty thoughts here pure indulgence

Jalebi Waffles

395/-

Jalebi ab ek naya avatar mein, multi grain jalebi waffles with saffron syrup, chocolate and rabdi

Tukda E Jam

395/-

Shahi Tukda with Gulab Jamun Pistachio Rabdi

Kulfi Rabri Faluda

375/-

Sinful delight of rich kulfi with silky falooda, secret almond custard cream, essence of rose, cool tukmaria seeds, loaded with nuts.....come back again for this...

Tille Wali Kulfi

145/-

(ask server for flavour)

CHEF'S SIGNATURES 

TAXES AS APPLICABLE. WE LEVY A 10% SERVICE CHARGE.

