



Any Time Favourite

06:00AM TO 06:00PM

French Fries	90
Veg Pakoda	90
Kalali Pakoda	90
Paneer Pakoda	120
Sandwiches Plain	60/70/90
[Veg/Cheese/Club]	
Tandoori Chicken Sandwich	110
2 Allu Paratha with curd & Pickle	110
Cheese Maggi	80
Dosa	60/75
[Plain/Masala]	
Dosa	99
[Ghee Roast/Kara/Panner Bhurjee]	
Medu Wada/Palak Wada	60/70
Saute Idly/Fried Masala Idly	90
Pav Bhaji	85

Salad

Green Salad	50
Chana Chat	90
Kachumber Salad	60
Peanut Chat	90
Corn Salad	100



Veg Snacks

Exotic Stuffed Panner Tikka 200

(Chef Special Spices & Exotic Veg Stuffed in Cottage Cheese & marinated with hand pounded Lal Mirch & Indian Spices cooked in Earthen Clay Oven.)

Paneer Shajhani Tikka 210

(Chef Special Spices & Exotic Veg Stuffed in Cottage Cheese & maintained with Kaju & Cheese Cooked in Earthen Clay Oven.)

Paneer Poshida 210

(Paneer marinated with Chutney, Green Chilly & Cheese cooked in Earthen Clay Oven.)

Paneer Hydrabadi Tikka 200

(Paneer marinated in Southern Style & cooked in Earthen Clay Oven.)

Veg Seekh Kabab 8 piece 190

Achari Soya Chaap 200

Pahadi Soya Chaap 200

Malai Soya Chaap 200

(Wok tossed Cottage Cheese cooked in Dark Soya & Peppers with Cantonese Oil & Chilly.)

Exotic Veg Manchurian 175

(Crispy Fried Vegetable Balls cooked in Chilly Soya Sauce.)

Asian Chilly Paneer 180

Chilly Soya Chaap 170

Corn Salt & Pepper 170



Non Veg Snacks



Murgh Lasooni Tikka 240

(Chicken marinated with garlic & tangy Yoghurt & touch in Kashmiri Chilly.)

Chicken Tikka 230

(Boneless Chicken marinated with Mirch & Indian Spices cooked in Tandoor.)

Murgh Banjara Tikka 230

(Char Coal grilled Chicken with Tangy Chutney & Indian Spices.)

Kush Afgani Murgh 240

(Chicken marinated Cashew Brown Onion & Khus- Khus with Chef Special Spices. Serve within 25 mnt.)

Bhati Da Murgh (Half/Full) 250/400

(Whole Chicken marinated with Desi Lal Mirch & Hung Curd with Indian Spices cooked in Earthen Clay Oven.)

Chilly Chicken 210

(Wok tossed boneless Chicken cooked in dark Soya & Peppers with Cantonese Oil & Chilly.)

Fish Angara Tikka 260

(Boneless marinated Fish in Dum Phuk Spices & cooked in Clay Oven.)

Bhuna Mutton (Half/Full) 300/480

(Mutton Dry Preparation.)





Veg Main Course

Paneer Lababdar Tikka Masala 230

(Paneer cooked in Spicy Smoked Tomato Gravy with Cheese & Capsicum.)

Paneer Butter Masala 230

(Paneer cooked in Richy Creamy Tomato & Cashew Gravy with Cream and Butter.)

Kadai Paneer 230

Matar Paneer 220

Handi Paneer 230

Paneer Kolapuri 230

Bhindi Masala 175

Chana Masala 180

Sev Tamatar 150

Doodh Sev 180

Soya Tikka Masala 200

Kofta Lazeez Kolapuri 200

(Minced Vegetable dumpling with Spicy Kada Lal Mirch & Mixed Gravy.)

Veg Makhani 180

(Vegetable cooked in Creamy & Richy Makahni Gravy.)

Birbal Ki Handi 190

(Vegetable cooked in Awadhi Gravy with Mushroom & Baby Corn.)

Mix Veg 180

Dum Aloo Punjabi 180

Veg Malabari Korma 180

Pindi Chole 180

Seasonal Vegetable 160





Non Veg Main Course

Chicken Masala 280/430
[Half/Full]

Khat Murgh Masala 280
(Clay Oven smoked long flavour Boneless Chicken cooked in Spicy smoked Tomato & Onion Masala.)

Butter Chicken 280/430
[Half/Full]

(Roasted Chicken cooked in Yummy & Creamy Tomato Gravy with Butter.)

Chicken Dum-Da-Lawab 280/430
[Half/Full]

(Roasted Chicken cooked in Spicy smoked Tomato Gravy with Cheese & Capsicum.)

Kadai Chicken 280/420
[Half/Full]

Handi Chicken 280/420
[Half/Full]

Murgh Hyderabad 280/420
[Half/Full]

(Spicy Chicken preparation in Red Gravy. The Traditional Hyderabad Style.)

Murgh Begmati 280
(Boneless pieces of Chicken cooked in Tomato Gravy Spring Onion & Coriander flavor.)

Goan Fish Curry 275
Macher Jhol 280

(Spicy & Sour Fish Curry in Bengali Style.)

Mutton Rogan Josh 300/500
[Half/Full]

Malabari Mutton Stew 300/500
[Half/Full]

