Veerji's Biryani

CELEBRATION PACKAGES

Package 1 For 3-4 Person

500g. Biryani

12Pcs. Kebab

500g. Curry(4Pcs.)

2 Paratha,

4 Roti

200gm. IndianSweet

100gm. Raita

- Charges -Vegetarian @ Rs. 1050/-Chicken @ Rs. 1250/-Mutton @ Rs. 1550/-

Package 1

For 3-4 Person

1kg. Biryani

24Pcs. Kebab

1kg. Curry(8Pcs.)

4 Paratha,

8 Roti

400gm. IndianSweet

200gm. Raita

- Charges -

Vegetarian @ Rs. 2000/-

Chicken @ Rs. 2350/-

Mutton @ Rs. 2800/-

Package 1

For 3-4 Person

1.5kg. Biryani

36Pcs. Kebab

1.5kg. Curry(12Pcs.)

8 Paratha,

12 Roti

600gm. IndianSweet

300gm. Raita

- Charges -

Vegetarian @ Rs. 2900/-

Chicken @ Rs. 4600/-

Mutton @ Rs. 5200/-

Veerji's Biryani

BEGINNING OF PUNJABI MAHAK

Handi Dum Biryani - Handi Dum Biryani Is Veerji's Signature Dish Specially Authenticate Traditional Recipe In Every Bite You Can Feel Mahak Of Punjab.

Portion (Qtr)

Portion (1/2 Kg.)

Portion (1 Kg.)

Serve 1-2 (2Pcs)

Serve 2-3(4 Pcs.)

Serve 3-4(8 Pcs.)

Mutton Dum Biryani

Rs. 275/-

Rs. 475/-

Rs. 775/-

(Mutton dum biryani is old traditional cooking recipe in which, rice & meat cooked Separately, The marinated meat & Long Grain Basmati rice dum cooked with traditional Indian spices. Garnish with Fried onion colourful rice.)

Chicken Dum Biryani

Rs. 245/-

Rs. 375/-

Rs. 595/-

(Chicken dum biryani is old traditional cooking recipe in which, rice & chicken cooked Separately, The marinated chicken & Long Grain Basmati rice dum cooked with traditional Indian spices. Garnish with Fried onion & colourful rice, colourful rice, Served With Raita.)

Tandoori Chicken Biryani

Rs. 385/- (Half Tandoori)

Rs. 625/- (Fullt Tandoori)

(Juice Roasted Tandoori Chicken & Long Grain Basmati rice dum cooked with traditional Indian spices. Garnish with Fried onion & colourful rice, Served With Raita.)

Chicken Tikka Biryani Rs. 265/-(3 Pcs)

Rs. 385/-(6 Pcs)

Rs. 625/-(9 Pcs)

(Roasted chicken Tikka pieces & Long Grain Basmati rice dum cooked with traditional Indian spices. Garnish with Fried onion & colourful rice, Served With Raita.)

Fish Dum Biryani

Rs. 265/-(3 Pcs)

Rs. 385/-(6 Pcs)

Rs. 625/-(9 Pcs)

(Fry Fish / Roasted Fish pieces & Long Grain Basmati rice dum cooked with traditional Indian spices. Garnish with Fried onion & colourful rice, Served With Raita.)

Egg Dum Biryani

Rs. 225/-(2 Egg)

Rs. 325/-(4 Egg)

Rs. 485/-(6 Egg)

(Marinated Deep Fried Egg & Long Grain Basmati Rice Dum Cooked With Traditional Indian Spices Garnish With Fried Onion & Colourful Rice.)

VEGETERIAN KEBAB'S & TIKKA

Portion (8 Pcs)

Soya Angara Chaap

Rs. 235/-

(Soya Chaap Pieces Marinated In Indian Spices, Curd And Lime Juice. Cooked In Tandoor Till Crisp And Golden And Served With Mint Chutney And A Side Of Kachumber And Lemon Wedges.

Soya Pahadi Chaap

Rs. 235/-

Soya Malai Chaap

Rs. 255/-

Soya Tikka Platter (3 Type - 12 Pcs)

Rs. 375/-

(Assorted Platter Of Soya Chaap Served With Mint Chutney And A Side Of Kachumber & Lemon Wedges)

Subz Shole Kebab

Rs. 225/-

(Spice vegetable ball marinated in Indian spices, curd and lime juice. Cooked in tandoor till crisp and golden and served with mint chutney and a side of Kachumber and lemon wedges)

Hara Bhara Kabab

Rs. 225/-

(Veg Tikkies Coated With Crums And Nuts Are Deep Fried At High Flame, Served With Mint Chutney)

Dahi Ke Kebab

Rs. 235/-

(Hung Curd And Mashed Paneer Coated With Flour, And Indian Herbs Served With Mint Sauce & Dahi Kachumber)

VEGETERIAN KEBAB'S & TIKKA

Portion (8 Pcs)

Subz Hariyali Seekh Rs. 225/-

Cheese Corn Seekh Rs. 245/-

(Tandoori Seekh Kebabs Made With Minced Vegetable/ Green Peas Marinated In Variety Of Spices, Grilled On A Tandoor, Full Of Juice And Flavour, Served With Mint Chutney And A Side Of Spice Kachumber And Lemon Wedges)

CHOICE OF PANEER TIKKA

Portion (8 Pcs)

Paneer Angara Tikka

Rs. 275/-

Paneer Angara Tikka

(paneer Pieces Marinated In Indian Spices, Curd And Lime Juice. Cooked In Tandoor Till Crisp & Golden And Served With Mint Chutney And A Side Of Kachumber And Lemon Wedges.

Paneer Pahadi Tikka Rs. 275/-

Paneer Malai Tikka Rs. 295/-

Paneer Kalimirch Tikka Rs. 295/-

Paneer Tikka Platter (3 Type - 12 Pcs) Rs. 445/-

(Assorted Platter Of Paneer Tikka Served With Mint Chutney And A Side Of Kachumber And Lemon Wedges)



Tandoori Chicken Half - Rs. 245/- Full - Rs. 455/-

Classic Angar Hariyali Malai

Tangdi Kebab (4 Pc)

Rs. 285/- Rs. 285/- Rs. 310/-

(Chicken drumsticks marinade in garlic, ginger Pest garam masala, turmeric and chilli Cooked in tandoor till crisp and golden.)

CHOICE OF FISH TIKKA Portion (4 Pcs) Portion (8 Pcs)

Fish Ajwaini Tikka Rs. 215/- Rs. 375/-

(River Fish Marinated In Hung Curd, Indian Spices Flavoured Carom Seeds Cooked In

Charcoal Oven)

Fish Angara Tikka Rs. 215/- Rs. 375/-

(River Fish Marinated In Indian Spices, Curd And Lime Juice. Cooked In Tandoor Till Crisp And Golden And Served With Mint Chutney And A Side Of Kachumber And Lemon Wedges.

Fish Pahadi Tikka Rs. 215/- Rs. 375/-

Fish Lahsooni Tikka Rs. 215/- Rs. 375/-

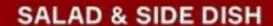
Fish Kalimirch Tikka Rs. 215/- Rs. 375/-

Fish Tikka Platter (3 Type 12 Pcs.) Rs. 575/-

(Assorted Platter Of Fish Tikka Served With Mint Chutney And A Side Of Spice Kachumber And Lemon Wedges)

STARTER FROM INDIAN PAN

	Portion (Half)	Portion (Full)
Bhunna Chicken	Rs. 285 /-	Rs. 495/-
Bhunna Mutton	Rs. 385/-	Rs. 699/-
Punjabi Fish Fry	Rs. 215/-	Rs. 375/-



Punjabi Salad/ Green Salad	75/-
(classic Indian Salad.)	
Onion Salad	55/-
Fry Chilly	45/-
Peanut Chaat	125/-
Corn Chaat	135/-
Papad Roasted/Fry (2pc)	45/-
Masala Papad Roasted/Fry(2pc)	65/-
Boiled Egg /Masala Egg	55/- (2 Egg)

KEBAB'S & TIKKA (Non-Veg.)

Veerji's Seekh Kebab	Mutton (8 Pcs)	Chicken (8 Pcs)
	Rs. 425/-	Rs. 345/-

(tandoori Seekh Kebabs Made With Minced Meat/ Chicken Marinated In Variety Of Spices. Grilled On A Tandoor. Full Of Juicy Flavour)

CHOICE OF CHICKEN TIKKA	Portion (4 Pcs)	Portion (8 Pcs)
Chicken Angara Tikka	Rs. 195/-	Rs. 365/-

(Chicken Boneless pieces marinated in Indian spices, curd and lime juice. Cooked in tandoor till crisp and golden and served with mint chutney and a side of Kachumber and lemon wedges.)

Chicken Pahadi Tikka Rs. 195/-	Rs. 365/-
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(Boneless chicken cubes marinated in green chutney with Indian Spices, curd and lime juice. Cooked in tandoor till crisp and golden.)

Chicken Malai Tikka	Rs. 215/-	Rs. 375/-
(chicken pieces marinated in a spicy cream-based mixture.)		
Chicken Amritsari Tikka	Rs. 215/-	Rs. 375/-

Chicken Tikka Platter - (3 Types 12 Pcs) Rs. 575/-

(Assorted Platter Of Chicken Tikka Served With Mint Chutney And A Side Of Spice Kachumber & Lemon Wedges)



Portion (Qtr) Portion (1/2 Kg.) Portion (1 Kg.)

Paneer Dum Biryani Rs. 245/- Rs. 345/- Rs. 565/-

(The Traditional Spices Paneer & Favoured Long Grain Basmati Rice Which Is Typically Prepared By Layering The Biryani Gravy And Basmati Rice. Garnish With Fried Onion, Dry Fruits & Colourful Rice.)

Subz Dum Biryani Rs. 225/- Rs. 325/- Rs. 525/-

Soya Dum Biryani Rs. 225/- Rs. 325/- Rs. 525/-

RICE & KHICHDI

	Portion (Half)	Portion (Full)
Jeera Rice/Steam Rice	115/-	185/-
Veg. Pulaou	175/-	265/-
Handi Wali Butter Khichdi	175/-	275/-
Handi Wali Punjabi Khichdi	185/-	285/-
(Served with Raita & Papad)		

RAITA, SALAN & CURRY

	Portion (200gm)
Raita	95 /-
(Pudina Raita, Onion Cucumber Raita, Veg Raita, Boondi Raita)	
Salan & Curry	125/-
(Non Veg Curry Pilli Mirch salan)	

DAL

	Portion (Quater)	Portion (Half)
Dal Makhani	Rs. 195/-	Rs. 295/-
Dal Tadkawali	Rs. 145/-	Rs. 245/-

INDIAN BREADS (ROTI)

	Portion	Portion
Tandoori Roti (Plan/Butter)	Rs. 20/-	Rs. 25/-
Tawa Roti(Plan/Butter)	Rs. 12/-	Rs. 15/-
Roomali Roti	Rs. 30/-	
Naan (Plan/Butter)	Rs. 45/-	Rs. 55/-
Garlic Naan/ Chilly Garlic Naan	Rs. 65/-	
Kulcha	Rs. 45/-	
Stuffed Kulcha	Rs. 55/-	
Laccha Paratha	Rs. 45/-	
Stuffed Paratha	Rs. 55/-	

SWEET & DESSERT

Gulab Jamun

Kala jamun	Rs. 65/- (2 Pcs)	The last
Hot Gulab Jamun With Vanilla Ice Cream	Rs. 80/-	
Ice Cream Regular	Rs. 40/- (SS)	Rs. 70/- (Double)
(Vanilla, Strawberry, Chocolate)		WHY THE

Rs. 65/- (4 Pcs)

VEGETARIAN INDIAN CURRY'S

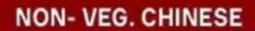
	Portion (Half)	Portion (Full)
Paneer Punjabi	Rs.225/-	Rs. 325/-
Kadhai Paneer	Rs.225/-	Rs. 325/-
Kolhapuri Paneer	Rs.225/-	Rs. 325/-
Paneer Rogan Josh	Rs.225/-	Rs. 325
Paneer Handi	Rs.225/-	Rs. 325/-
Palak Paneer	Rs.225/-	Rs. 325/-
Butter Paneer Masala	Rs.245/-	Rs. 345/-
Paneer Tikka Masala	Rs.245/-	Rs. 345/-
Kaju Curry (Red / Yellow Gravy)	Rs. 245/-	Rs. 345/-
Kaju Paneer Masala	Rs. 245/-	Rs. 345/-
Mushroom Mattar Masala	Rs. 225/-	Rs. 325/-
(Mushroom Chunks Cooked With Whole India	on Herbs And Green Pea	With Onion Gravy.)
Mushroom Masala	Rs. 225/-	Rs. 325/-
(Mushroom Chunks cooked with whole India	n herbs in butter and coo	oked in rich Gravy.)
Veg Kofta Curry	Rs. 225/-	Rs. 325/-
Veg Kolhapuri, Jaipuri, Mix Veg	Rs. 195/-	Rs. 295/-
Sev Tamatar	Rs. 155/-	Rs. 275/-
(As a proud Indorian, our menu is incomplete	e without this dish.)	
Subz Dum Handi	Rs. 215/-	Rs. 315/-
(Seasonal vegetables cooked in traditional d	umpukht style.)	
Channa Masala	Rs. 155/-	Rs. 275/-

SOUP

	Veg	Chicken
Manchow	115/-	135/-
Hot n Sour	115/-	135/-
Lemon Coriander	115/-	135/-
Sweet Corn Soup	115/-	135/-
Cream of Chicken		155/-
Mutton Shorba		175/-

HOT & COLD BEVERAGES

VIRGIN MOJITO	115/-
BLUE ANGEL	115/-
MILK SHAKE	125/-
COLD COFFEE	95/-
COLD COFFEE WITH ICE CREAM	115/-
ENERGY DRINK	125/-
AERATED WATER (SODA)	35/-
WATER BOTTLE	25/-
AERATED BEVERAGES (250 /750MI) 25/-	50/-
FRESH LIME SODA/ WATER	55/-
BUTTER MILK SWEET/ SALTED	55/-
TEA	25/-
COFFEE	35/-
PUNJABI LASSI (Sweet Or Salted)	85/-



Chilly Chicken	Rs. 285/-
Chicken 65	Rs. 285/-
Crispy Chicken	Rs. 285/-
Chicken Lollypop (6 Pc)	Rs. 285/-
Chicken Hakka Noodles	Rs. 275/-
Chicken Fried Rice	Rs. 265/-

VEGETARIAN CHINESE

Chilly Paneer	Rs. 275/-
Paneer 65	Rs. 275/-
Manchurian	Rs. 225/-
Crispy Corn	Rs. 195/-
Honey Chilly Potato	Rs. 195/-
Veg. Hakka Noodles	Rs. 235/-
(Noodles wrapped in Chinese herbs & Sauce mixed with shredded ve	getable)
Chilly Garlic Noodles	Rs. 245/-
(An Indo- Chinese style of hakka noodle with an added flavour of red	chilly)
Veg. Fried Rice	Rs. 245/-
(Rice with green vegetables and Chinese herbs.)	