

Tandoori Starters



NON-VEG KEBABS

Tangdi Kebab 4pcs	₹ 330/-
Chicken Tikka	₹ 280/-
Tandoori Chicken	250 (M) / ₹ 440 (F)
Murgh Malai Tikka	₹ 280/-
Lemon Chicken Tikka	₹ 280/-
Haryali Chicken Tikka	₹ 280/-
Chicken Seekh Kebab	₹ 300/-
Mutton Seekh Kebab	₹ 350/-
Shami Kebab	₹ 330/-
Kalmi Kebab	₹ 330/-



VEG KEBABS

Achari Paneer Tikka	₹ 250/-
Paneer Tikka	₹ 250/-
Lemon Paneer Tikka	₹ 250/-
Paneer Malai Tikka	₹ 250/-
Haryali Paneer Tikka	₹ 250/-

Chinese Starters



Chilly Chicken	₹ 250/-
Crunchy Chicken	₹ 320/-
Chicken Lollipop	₹ 250/-
Chicken Satay	₹ 250/-
Chicken Kentuncky	₹ 250/-



Paneer Chilly	₹ 250/-
Paneer 65	₹ 250/-
Crispy Corn	₹ 150/-
French Fries	₹ 150/-

Main Course



VEG

Paneer Hyderabad

₹250/-

A delicacy of Hyderabad. Cottage cheese chunks slowly cooked to perfection with onions and peas-fried onions combined with crushed peanuts.

Telengana Paneer

₹250/-

Cottage cheese chunks cooked with large tomatoes. This spicy dish is most popularly relished in Southern India.

Paneer Lehsuni

₹250/-

Cottage Cheese chunks delicately cooked with juicy garlic sauce.

Shahi Paneer Khorma

₹270/-

Rich creamy gravy with minced cottage cheese chunks makes a thick creamy treat for your taste buds.

Paneer Butter Masala

₹250/-

Chunks of cottage cheese cooked in a smooth buttery tomato-based gravy.

Paneer Lababdar

₹250/-

Cottage cheese chunks tenderly cooked in rich creamy white sauce along with capsicum and sauteed whole mushrooms.

Paneer Tikka Masala

₹270/-

Our house specialty. Cottage Cheese chunks cooked in rich creamy tomato gravy along with Pomegranate seeds.

Chole Amritsari

₹220/-

Made from freshly roasted chole masala, it gives a rich dark color and taste. It is an authentic recipe.

Paneer Angoori Kofta

₹200/-

Our Chef's special. This is a royal recipe made by cottage cheese and rich white creamy gravy.

Mushroom Masala

₹270/-

Mushroom Masala is a delicious dish made with onion, tomato, spices and herbs.

Corn Capsicum Masala

₹270/-

It is a bowl full of vibrantly colored chunks of capsicum mixed with juicy yellow sweet corn and thick gravy.

Baby Corn Mushroom Masala

₹270/-

Mushrooms and baby corn are cooked in a spicy gravy to create a delicious treat.

Main Course



CHICKEN

-  **Telengana Chicken (Boneless)** ₹320/-
Soft tender chicken cooked with tangy tomato. This easy dish is most popularly ordered in Southern India.
-  **Andhra Chicken** ₹320/-
An Andhra specialty. Chicken pieces smothered in a bath of ground spices. It is truly something for great taste buds.
- Chicken Iguru (Dry Andhra Chicken)** ₹320/-
Typical Andhra Style simple chicken curries make a dish of a little gravy. It is very aromatic and great tasting.
- Murgh Patiyala** ₹370/-
A lesser special. Chunks of Chicken rolled up in a blanket of Onions and topped with red gravies (yes, two gravies). Spices remain hot, gravy and mild aromatic gravy.
- Hyderabadi Shadiyon Wala Chicken** ₹300/-
A Hyderabadi wedding specialty. A typical mouthwatering tangy, spicy gravy coated with herbs as well as Chinese leaves.
-  **Chicken Chettinad** ₹300/-
All the way from South India, southern. Very spicy tender cooked with curry leaves and exotic masalas.
- Hyderabadi Dum Butter Chicken** ₹320/-
Chunks of Tender Tandoori Chicken cooked in a smooth butter & creamy tomato based gravy.
-  **Murgh Lehsuni** ₹300/-
Tender Chunks of Chicken sensuously cooked with long Garlic Slices.
-  **Chicken Tikka Masala (Boneless)** ₹320/-
One of the specialties. Tender chicken chunks sauteed in rich creamy tomato gravy along with Nuts and coriander seeds.
- Chicken Lababdar (Boneless)** ₹320/-
Tender boneless chunks tenderly cooked in rich creamy white sauce along with cashew and exotic whole masalas.
- Anda Masala** ₹160/-
- Anda Bhurji** ₹130/-
- Mutton Rogan Josh** ₹400/-
The famous Mughal delicacy. It's a creamy, spicy aromatic mutton dish cooked with perfection.
-  **Keema Kaleji** ₹400/-
One of the most popular dish of Hyderabad. Tender minced mutton slowly cooked with liver chunks slowly cooked to keep the flavors intact.
- Mutton Masala** ₹400/-
Regularly ordered delivery of Hyderabad. Mutton cooked on low heat with mild Indian spices in thick gravy.
-  **Mutton Kadhai** ₹400/-
It is a must try. Tender chunks of mutton smothered in rich spicy along with the hint of coriander and fennel seeds.
-  **Mutton Iguru (dry Mutton)** ₹400/-
Typical Andhra Style simple Mutton curries make a dish of a little gravy. It is very unique and great tasting.