

## **SOUPS**

₹

### **TAMATAR SHORBA**

Appetizing Indian soup of fresh tomatoes flavoured with cumin seeds & mint leaves

120/-

### **SWEETCORN SOUP**

Appetizing corn soup cooked with coconut cream and vegetables

120/-

### **LEMON CORRIANDER SOUP**

Refreshing soup with corriander and tangy lemon flavour

120/-

### **HOT & SOUR SOUP**

Spicy soup prepared with assorted vegetables & mushrooms

120/-

### **VEG MANCHOW SOUP**

Thick soup spiked with ginger, garlic, assorted vegetables topped up with crispy noodles

120/-

### **CREAM OF TOMATO**

Classic tomato soup topped up with bread crumbs & cream

120/-

### **VEG CLEAR SOUP**

Assorted Indian vegetables soup flavoured with herbs and spices

120/-

### **MUSHROOM CREAM SOUP**

Velvety smooth creamy soup with mushroom chunks

150/-

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## **SIDERS**

₹

### **PAPAD**

25/-

### **PAPAD MASALA**

35/-

### **CHEESE PAPAD**

50/-

### **PEANUT CHAAT**

120/-

### **CHANA ROASTED**

170/-

### **CHEESE PINEAPPLE CANOPY**

170/-

### **NACHOS WITH CREAMY MAYO**

120/-

## **HAKKA NOODLES**

Noodles tossed with juliennes of vegetables and soya sauce

180/-

## **SCHEZWAN NOODLES**

Noodles tossed with juliennes of vegetables in spicy schezwan sauce

180/-

## **CHINESE SIZZLER**

Cottage cheese, noodles and veg balls tossed in garlic sauce served on a hot platter

320/-

## **CORN SEEKH KEBAB**

Crushed american corn mixed with vegetables and charcoal grilled

200/-

## **LEHSUNI GOBHI**

Cauliflower marinated in garlic, ginger and yoghurt paste and charcoaled

200/-

## **CHATPATE BHARWAN TANDOORI ALOO**

Potatoes stuffed with nuts and cottage cheese marinated in spicy herbs and yoghurt and charcoaled

200/-

## **SUBZ LEHSUNI TIKKA**

Vegetable Balls dipped in yoghurt garlic paste and charcoaled

200/-

## **ALOO CHATNEYWALA**

Potatoes Marinated in pudhina chutney and charcoaled

200/-

## **MUSHROOM TIKKA**

Smoked Button Mushrooms served with mint sause and spicy kochumber

230/-

## **PANEER TIKKA**

Cottage Cheese marinated with spices, herbs and yoghurt and charcoaled

240/-

## **PANEER PUDHINA TIKKA**

Cottage Cheese minced with mint sause and yoghurt cooked on charcoal

240/-

## **PANEER ACHARI**

Cottage Cheese marinated in pickles and yoghurt and charcoaled

240/-

## **PANEER KALIMIRCH**

Cottage Cheese marinated with black pepper chunks and yoghurt paste and charcoaled

240/-



### PANEER CHEESY TIKKA

Cottage Cheese dipped in creamy liquid cheese and charcoaled

275/-

### PANEER COCKTAIL KEBAB

Cottage Cheese marinated in three different sauce and charcoaled

300/-

### KEBAB PLATTER

King of Barbeque

450/-

### BHAJIYE

Assorted Vegetables / Corn

150/-

### HARA BHARA KEBAB

A deep fried Vegetable tikki made up of potatoes, spinach, methi and nuts

180/-

### PANEER PAKODA

Cottage cheese coated with gram flour batter and deep fried served with mint chutney

220/-

### CHEESE PAKODA

Cheese cubes coated with gram flour batter and deep fried served with mint chutney

250/-

### PANEER KATHI ROLL

Grilled cottage cheese roll with indian herbs and spices

240/-

### PANEER POPS

A very soft mint and tomato flavoured cottage cheese balls with a crispy cover

250/-

### PEPPERICO PASTA

White sauce Pasta with an aromatic flavor of pepper, corn and green bell peppers

220/-

### BASIL PESTO PASTA

Tangy and spicy red sauce pasta with a subtle flavour of chopped basil leaves

220/-

### ALFREDO CHEESY PASTA

White sauce pasta flavoured with Italian herbs overloaded with cheese.

220/-



### VEG JALFRAIZY

Assorted vegetables served in spicy Indian curry

180/-

### SIZZLING VEG

Assorted Indian vegetables served in spicy red curry served on hot platter

200/-

### LEHSUNI PALAK

Fresh Spinach cooked in cream with a strong garlic flavor

160/-

### SEV KI SUBZI

An all time favorite Indori delight with a tangy tomato curry

160/-

### SEV MALAI JEERA

An all time favorite Indori delight with a creamy texture

200/-

### ALOO GOBHI MUTTER

A traditional homemade preparation of potatoes, cauliflower and fresh green peas

160/-

### ALOO JEERA

Dry potatoes cooked with dry fenugreek leaves, crackled cumin seeds and green chillies

160/-

### ALOO TARIWALA

A homemade preparation of potatoes flavoured with asafoetida and coriander served in a spicy soupy curry

160/-

### ALOO PUDHINA CAPSICUM

Potatoes and green bell peppers tossed with crackled cumin seeds & fresh mint leaves

160/-

### BHINDI DO PYAZA

Fresh Okra tossed with chopped onions, tomatoes & fresh coriander leaves.

160/-

### DAL BUTTER JEERA

Yellow lentils tempered with butter and cumin seeds

140/-



## HALF PORTION

₹

PANEER KAJU SINGAPURI	160/-
PANEER KORMA	150/-
BUTTER PANEER MASALA	140/-
PANEER PUNJABI	140/-
KADHAI PANEER	130/-
MUTTER PANEER	120/-
LAKHNAWABI NAWABI KOFTA	140/-
ZAFRANI KOFTA	120/-
KUMBH MUTTER MASALA	140/-
METHI MUTTER MALAI	140/-
PESHAVARI CHOLEY	125/-
KADHAI VEG	100/-
SEV TAMATAR	100/-
ALOO JEERA	100/-
BHINDI MASALA	100/-
DAL MAKHANI	120/-
DAL FRY	90/-
DAL TADKA	90/-
VEG PULAV	100/-
JEERA RICE	80/-



### BUTTER KHICHDI

Rice and yellow lentils simmered till perfection and served with fresh coriander leaves and butter overloaded

150/-

### HYDERABADI ZAFRANI BIRYANI

Rice cooked with tangy red curry, assorted vegetables, yoghurt and aromatic Indian spices

200/-

### MUTTER PANEER BIRYANI

Rice cooked with tangy red curry, Green peas & Indian spices

200/-

### BIRBAL KI KHICHDI

Rice cooked with Black lentils, fried tomatoes and onions

200/-

### KASHMIRI PULAV

Rice cooked with fresh fruits, raisins and nuts

200/-

### CURD RICE

Rice tempered with curry leaves, mustard, cumin seeds & fresh yoghurt

150/-

### VEG FRIED RICE

Chinese preparation made of rice tossed with assorted vegetables, soya and garlic sauce

160/-

### TRIPLE SCHEZWAN FRIED RICE

Combination of noodles, fried rice and vegetable balls in schezwan sauce

250/-



## STARTERS



<b>CHEESE CHILLY FRIES</b> Crispy Fries Topped up with 4 different types of melted cheese	220/-
<b>CRISPY CORN PEPPER</b> Crispy fried corns tossed with green chillies, onions and pepper	210/-
<b>VEGETABLE DUMPLING</b> Deep fried veg balls dipped in spicy hot garlic sauce	180/-
<b>VEGETABLE KOTHEY</b> Vegetable fritters dipped in sweet and sour sauce	180/-
<b>CHILLY HONEY POTATO</b> Crispy fried potatoes dipped sweet and sour garlic sauce	200/-
<b>CRISPY VEGETABLE</b> Deep fried tempered carrots, capsicum, cabbage, cauliflower served with garlic sauce	200/-
<b>MUSHROOM DRAGON CHILLY</b> Mushrooms, Bell Peppers and Spring Onions tossed in schezwan sauce	230/-
<b>CHILLY PANEER</b> Diced Cottage cheese tossed with Green Capsicums, spring onions with garlic sauce	240/-
<b>PANEER CAMBLIN</b> Stuffed cottage cheese tossed in spicy chinese sauce	250/-
<b>SPAGHETTI GARLIC BALLS</b> Spicy spaghetti topped up with burnt garlic spicy veg balls	210/-
<b>BABY CORN MUSHROOM CHILLY</b> An amazing combination of mushrooms, babycorns, capsicums and spring onions & chillies cooked in spicy sauce with burnt garlic	230/-
<b>PANEER 65</b> Diced Cottage cheese tossed in a fusion of indian herbs and chinese sauces	240/-

**CHEESE CHILLY NACHOS**

₹  
170/-

**BUTTER FRIED CASHEWNUT**

250/-

**PLAIN CURD**

60/-

**RAITA**

Boondi/ Veg/ Cucumber/ aloo pudhina

85/-

**FRUIT RAITA**

Mix fruit / Pineapple

100/-

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## **SALAD**

**GREEN SALAD**

Garden cut fresh vegetable salad

₹  
70/-

**ONION SALAD**

50/-

**LACCHA ONION SALAD**

Julian cutted onions with lime juice

50/-

**KACHUMBER SALAD**

Shredded Vegeables mixed with lime juice and spices

70/-

**YOGHURT SALAD**

Fresh garden cut salad served in masala yoghurt

90/-

**TOSSED CORN SALAD**

Fresh vegetables and American corn tossed in lime juice

120/-

**COLE-SLAW SALAD**

Cabbage, Capsicum and carrots with cream and mayo dressing

120/-

**RUSSIAN SALAD**

Assorted vegetables and fruits smitted with cream

150/-

**CEASER SALAD**

Assorted Vegetables dressed with different Italian Sauces.

150/-



₹

160/-

**DAL BUTTER FRY**

Yellow lentils finished with butter,  
cumin seeds, chopped onions,  
tomatoes and fresh coriander leaves

160/-

**LEHSUNI DAL TADKA**

Yellow lentils finished with butter with  
on extra spicy topping of crisp garlic,  
red chillies and cumin seeds

200/-

**DAL MAKHANI**

Black lentils, Red Kidney beans  
gently simmered and served with  
butter and cream

220/-

**SHUDH GHEE DAL**

Yellow lentils cooked in Pure Ghee.

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**RICE**

₹

**STEAM RICE**

Boiled Basmati rice

120/-

**JEERA RICE**

Rice tossed with cumin seeds and fresh coriander leaves

130/-

**SHUDH GHEE JEERA RICE**

Rice cooked in pure ghee tossed with cumin seeds & coriander leaves

180/-

**VEG PULAV**

Rice tossed with assorted vegetables

160/-