

SABZIYAN

- **PANEER TIKKA MASALA**

Rs 349

Soft melt-in-the-mouth tender chunks of marinated chargrilled paneer swimming in a flavor some spicy and creamy gravy.

- **PUNJABI CHOLE**

Rs 249

Delicious authentic north-indian style curry made with white chickpeas, freshly powdered spices, onions, tomatoes and herbs.

- **PANEER KHADA MASALA**

Rs 349

Small diced paneer, tossed in bell pepper, and onion and tempered with whole spices giving it an authentic taste and aroma.

TAWASE

- **BAJRA KI ROTI** Rs 60
Also known as Bajra bhakrú, és a gluten free flatbread made wúth pearl mállet flour.
- **JOWAR KI ROTI** Rs 40
Jowar rotú és an unleavened Indían flatbread made wúth múnámum éngredéents, jowar flour and salt.
- **PHULKA** Rs 30
Whole wheat soft and thén puffed flat bread rúch én nutrúents and fúbers.
- **AKKI ROTI** Rs 60
Del éccóus rúce flour based rotú

DAL

- **DESI DAL / MAA KI DAL** **Rs 199**
Simply delicious and elegant taste of homemade dal.
- **DAL BUKHARA** **Rs 349**
Slowly cooked urad dal and rajma with traditional Indian spices, and finished with copious amounts of cream and butter.
- **TADKA DAL** **Rs 249**
A perfectly spiced blend of lentils, creamy, garlicky, and smokey.
- **DAL MAKHANI** **Rs 349**
Classic north-indian dish made with whole urad dal, rajma, butter and spices.
- **DAL FRY** **Rs 219**
Simmered with a fried tempering consisting of ghee, whole and ground spices, onions, tomatoes and herbs.

TANDOORSE

- **TANDOORI ROTI** **Rs 30**
Tasty north Indian flatbread of wheat flour traditionally made in tandoor oven.
- **NAAN** **Rs 50**
A delicious, soft, and fluffy leavened flatbread cooked in tandoor.
- **KULCHA** **Rs 80**
A lip-smacking stuffed flatbread from north India.
- **LACCHA PARATHA** **Rs 60**
The flaky and crunchy flatbread is shaped like a ring, where the dough is rolled into layers

CHAWAL

- **GHAR KA CHAWAL** Rs 149
The simple and elegant taste of homemade rice. This perfectly steamed rice is well suitable for every main course.
- **INDRAYANI RICE** Rs 129
Grown mainly in the western region of Maharashtra, this healthy rice is aromatic with a unique sticky texture. Ideal choice in curries and dals.
- **JEERA RICE** Rs 199
A very popular dish in the Indian subcontinent, rice is cooked with cumin seeds & ghee.

BIRYANI

- **KACCHI MURG BIRYANI** Rs 399
Slow cooked chicken, rice, curd, saffron and varied masalas combined together to make delicious and aromatic biryani.
- **KACCHI MUTTON BIRYANI** Rs 499
delicious rice with meat pieces marinated with lots of fried onions, whole spices, fresh herbs and yogurt.
- **BAMBOO DUM BIRYANI** Chicken Rs 499
Mutton Rs 549
Long grained rice cooked to perfection with authentic spices and meat inside a bamboo.
- **BIRYANI SABZ** Rs 349
Authentic taste of rice perfectly blended with spices and meat.
- **DESI THAAT JASHN-E-BIRYANI** Chicken Rs 459
Mutton Rs 599
Classic north-indian dish made with whole urad dal, rajma, butter and spices.
- **FISH/PRAWN BIRYANI** Rs 559
Made with fish, basmati rice, spices & herbs, a unique flavour combination.

MEETHA

- **DESI GULAB KI KHEER**

Rs 99

A delicious and fragrant rose pudding made from milk. Served in Kulhad.

- **GIL-E-BAHISHT**

Rs 129

Finest rice pudding with a hint of saffron. Served in Kulhad.

- **SHAHI TUKDA**

A Mughlai dessert made with ghee-fried bread, thickened sweetened milk, saffron, and nuts.

- **MATKA KULFI**

Rs 149

A traditional Indian ice cream originated during Mughal era.