

VEGETARIAN KEBAB DA KHAZANA

Hara Bhara Kebab Fresh Spinach patties with nuts & mild spicing. Shallow fried 279/- 20% : 150.00 KDA, 170/- gm
Subz Ki Shammi Crispy Chutney 200g Spring Rolls - veggies wrapped in thin Crisp wrappers. Served with Sweet - Chilli sauce 279/- 20% : 100.00 KDA, 120/- gm
Makki De Kebab Crisp Fried, Subziyan Corn patties. Flavored with herbs & spices 279/- 20% : 100.00 KDA, 120/- gm
Achari surkh Soya Chaap Soya chunks soaked in pickle infused marinade. Grilled in Tandoor with shashlik vegetables. 299/- 20% : 100.00 KDA, 100/- gm
Dahi De Kebab Strong Card delicately spiced. Stripped in thin layers of bread, golden - fried 339/- 20% : 175.00 KDA, 150/- gm
Mushroom Kurkure Crisp batter - Fried Mushrooms, with a rich filling of Cheese & Shrimp 335/- 20% : 100.00 KDA, 100/- gm
Chatpate Tawa Mushrooms Deliciously golden-brown butter mushrooms & spicy marinade. Cooked in Tandoor 309/- 20% : 100.00 KDA, 100/- gm
Paneer Tikka Shashlik Barbequed chunks of Cottage Cheese. Flavored with classic Tandoori spices 339/- 20% : 100.00 KDA, 100/- gm
Malai Paneer Tikka Malai Paneer Tikka chunks seasoned with green & red Bell Peppers, cream, dices 339/- 20% : 100.00 KDA, 100/- gm
Spicy Golden Paneer Fingers Fried up Cheese fingers dipped in a lip-smacking spicy marinade 339/- 20% : 100.00 KDA, 100/- gm
Paneer Amritsari 20% : 100.00 KDA, 100/- gm
Veg Kebab Platter (Assorted Vegetable Platter) An Exquisite Assortment of 04 different varieties of above Starters (12 pcs) 519/- 20% : 140.00 KDA, 140/- gm



Picture are for reference only



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NON-VEGETARIAN KEBAB DA KHAZANA

Achari Tangri Kebab (2 Pcs) A robust preparation of Tandoor - grilled Chicken Drumsticks, Achari-Kasoori 285/- (4pc) 419 20% : 100.00 KDA, 100/- gm
Murgh Tikka Classic Boneless Chicken chunks cooked in Tandoor with the Classic Red marinade 399/- 20% : 100.00 KDA, 100/- gm
Murgh Malai Tikka Chicken chunks marinated in Creamy marinade of Cashewnut, Cheese & Cardamom. Cooked in Tandoor 399/- 20% : 100.00 KDA, 100/- gm
Murgh Tandoori (HF) Tender whole Chicken marinated with traditional Spices. Grilled in Tandoor 380/- 529/- 20% : 100.00 KDA, 100/- gm
Murgh Afghani (HF) Whole Chicken in Exotic marinade of Cream, Cheese, Cardamom & Pepper. Grilled in Tandoor 380/- 569/- 20% : 100.00 KDA, 100/- gm
Gilafi Chicken Seekh Minced Chicken mixed with Exotic Spices, coated with onion, capsicum & tomatoes, wrapped over skewers & grilled in charred Tandoor 359/- 20% : 100.00 KDA, 100/- gm
Pind Special Crispy Chicken Succulent Chicken Drumsticks left overnight in a tangy Marinade, dusted with a crispy flour, then fried golden 365/- 20% : 100.00 KDA, 100/- gm
Amritsari Fish Fry Crispy batter-fried fresh water Fish slices, Marinated in citrus juice & spices 539/- 20% : 100.00 KDA, 100/- gm
Fish Tikka Ajwaini Fish Tikka chunks, Seasoned with various herbs & spices, Grilled in Tandoor 549/- 20% : 100.00 KDA, 100/- gm
Non Veg Kebab Platter An Exquisite Assortment of 04 different varieties of above Starters (12 pcs) 699/- 20% : 170.00 KDA, 140/- gm



Paneer Tikka Shashlik
Barbequed chunks of Cottage Cheese, flavoured with classic Tandoori spices



Hara Bhara Kebabs
Fresh Spinach patties with nuts & mild seasoning. Served fresh



Paneer Lababdar
Cottage Cheese chunks & fresh Spring Onion tossed, then immersed in a rich Cashewnut Lababdar Gravy



Malai Kofta
Soft Cottage Cheese droppings immersed in smooth & rich gravy



Achari Soya Chaap
Soya chunks soaked in pickle infused marinade. Grilled in Tandoor with shashlik vegetables



Chatpate Tawa Mushroom
Delicious garden-fresh button Mushrooms in a spicy marinade. Cooked in Tandoor



Palak Paneer
Fresh Cottage Cheese cooked with healthily puréed Spinach



Khumb Hara-Pyaz Bhajia
Mushrooms & Spring Onion soaked with Masala gravy



Makki De Kebabs
Corn filled American Style patties. Seasoned with herbs & spices



Mushroom Kuskur
Crisp-baked - Stuffed Mushrooms with a rich filling of Cheese & Kuskur



Kadhai Paneer
Bite-size of Cottage Cheese cooked with Bell peppers & whole spices Simmered with Tomato Gravy



Rasmalai
Soft, spongy Cheese droppings soaked in Saffron reduced milk



SHURUAAT

Mineral Water

10L - 4 NGN / 100 ml

Fresh Lime Soda

Drink of Lime corded with Fasting Soda. Choice of - Sweet / Salted

10L - 80 NGN / 100 ml

Aerated Beverages

10L - 120 NGN / 100 ml

Lassi Mangasand

Rejuvenate Yogurt drink flavored with crushed ice. Choice of - Sweet / Salted / Mango

10L - 80 NGN / 100 ml

Iced Tea

The Perfectly Refreshing Drink / Premium Iced Tea Infused with Lemon / Peach Extracts

Jal Jeera

A pleasant & popular appetizer of select ingredients seasoned to your taste

10L - 80 NGN / 100 ml

Chhachhi

Iced Buttermilk spiced with freshly toasted cumin seeds, ginger, coriander & more

10L - 80 NGN / 100 ml

Aam Ka Panna

A very refreshing raw Mango based drink

10L - 80 NGN / 100 ml

Juices

10L - 100 NGN / 100 ml

Diet Pepsi

10L - 4 NGN / 100 ml

Cold Coffee

Cold Coffee With Choice of Ice Cream

MRP

110/-

MRP

110/-

110/-

110/-

110/-

110/-

110/-

160/-

190/-



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SHORBA

★ Tamatar Dhaniya Shorba

Delicious soup of fresh & ripe Tomatoes with aromatic herbs & spices

10L - 100 NGN / 100 ml

120/-

★ Dal Shorba

Savory Shorba seasoned with Coriander & Cumin seeds

10L - 100 NGN / 100 ml

120/-

★ Subz Shorba

Finely chopped fresh vegetables simmered in flavored & delicious veg broth

10L - 100 NGN / 100 ml

125/-

★ Murgh Badami Shorba

Murgh Shorba infused with Herbs, Almonds & tender Chicken pieces

10L - 80 NGN / 100 ml

135/-





MURGH TE MEAT

Single | Family

Pind Spl Cream Chicken

Succulent boneless chicken chunks simmered in an exotic and flavourful creamy sauce with chef's secret spices

TOTAL 1100.00 KCAL 1400 gm

Murgh Methi Malai

Boneless Chicken chunks curried in an Exquisite & Fragrant gravy. Made with Cashew, Onion, Yogurt, Cream & Kasuri/Fresh Fenugreek

TOTAL 1100.00 KCAL 1400 gm

Dhaniya Murgh Curry

Chicken cooked in our House-Special Coriander flavoured gravy

TOTAL 1050.00 KCAL 1400 gm

Murgh Kadhai

Chicken tossed with Bell Peppers, pounded Spices & herbs. Finished with tomato gravy

TOTAL 1050.00 KCAL 1400 gm

Murgh Makhani

Tender Chicken cooked in classic Tomato & Cream gravy. Finished with Butter

TOTAL 1100.00 KCAL 1400 gm

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MURGH TE MEAT

Single | Family

Bhuna Murgh

Chicken boned pieces cooked in our own special & Traditional Bhuna Masala

TOTAL 1100.00 KCAL 1400 gm

Murgh Rahra

Chicken pieces & Chicken Mince slow cooked with traditional herbs & spices in a rich Tomato & Brown Onion Gravy

TOTAL 1050.00 KCAL 1400 gm

Dhaba Meat

[Boned mutton curry style cooked in our house special gravy]

Bhuna Meat

[Mutton cooked in our traditional bhuna masala]

Rahra Meat

[Mutton pieces and mutton mince slowly cooked with traditional herbs and spices in a rich tomato and brown onion gravy]

Mutton Badami Korma

[A mild spiced preparation of boned mutton cuts cooked in a smooth gravy of almond, cashew, saffron & yogurt with aromatic spices]

Meat Keema Matar

[Grounded mutton cooked with green peas and spices]

Mirch Andrahi Fish Curry (4 pcs)

Fresh river Fish Chunks cooked in delicious traditional Punjabi gravy

TOTAL 1100.00 KCAL 1400 gm

359/- 519/-

359/- 509/-

409/- 549/-

409/- 549/-

409/- 549/-

435/- 569/-

435/- 569/-

499/-



DAL TE SUBZIAN

Aaj Ki Sabzi

Please ask your server for the same

ICL : 260.00 KDL : 280.00

Heeng Dhaniya Ke Aloo

Potatoes tossed with freshly pounded coriander seeds, anardana & cumin

ICL : 260.00 KDL : 280.00

Chatpate Tarisale Dum Ke Aloo

Potatoes filled with Cottage Cheese & Nuts. Cooked in silky homestyle gravy

ICL : 260.00 KDL : 280.00

Mixed Vegetable

Fresh garden vegetables cooked in Delicious thick Masala

ICL : 270.00 KDL : 290.00

Dai Tadka

Yellow lentils tempered with whole red chilis & cumin seeds

ICL : 260.00 KDL : 280.00

Dai Panchrangi

Mix of 5 lentils tempered with garlic and cumin seeds

ICL : 260.00 KDL : 280.00

Dai Makhani

White lentils cooked overnight. Finished with Butter & Cream

ICL : 260.00 KDL : 280.00

Pindi Chhole

Chickpeas cooked with exquisite spices & seasoned with herbs

ICL : 270.00 KDL : 290.00

Soya Chaap Masala

Tender - marinated Veg Soya Chaap cooked in a rich Masala gravy. Enriched with Butter

ICL : 270.00 KDL : 290.00

Sarson Ka Saag (Seasonal)

Mustard leaves cooked with Special Potatoes. Spiced, finished with white Butter.

ICL : 260.00 KDL : 280.00

Malai-Methi-Mutter

Fresh & crisp methi simmered in exquisite & fragrant gravy made of cashewnut,

cumin, poppy, cumin & fennel seeds / fresh hingroli

ICL : 260.00 KDL : 280.00

Palak Corn

A healthy preparation of corn cooked with spinach masala gravy

ICL : 260.00 KDL : 280.00

Please ask for reference only

279/-

279/-

285/-

279/-

260/-

275/-

339/-

299/-

299/-

309/-

309/-

309/-



DAL TE SUBZIAN

Please ask for reference only

Palak Paneer

Fresh Cottage Cheese cooked with healthy purified spinach

ICL : 280.00 KDL : 300.00

Paneer Hara Pyaaz Lababdar

Cottage Cheese chunks & fresh Spring Onion tossed, then simmered in a rich Cashewnut Lababdar Gravy

ICL : 270.00 KDL : 290.00

Paneer Makhani / Paneer Butter Masala / Shahi Paneer

Cottage Cheese cubes in your favourite style of Gravy. Cheese from - Makhani / Butter Masala / Shahi

ICL : 280.00 KDL : 300.00

Kadai Paneer

Chunks of Cottage Cheese cooked with bell peppers & whole spices finished with Tomato Gravy

ICL : 280.00 KDL : 300.00

Paneer Tikka Masala

Paneer Tikka pieces cooked in rich gravy, tossed with slices of bell pepper onion & tomatoes

ICL : 280.00 KDL : 300.00

Paneer Patiala Shahi

Cottage cheese cubes tossed with bell pepper slices, then simmered in rich cashewnut

& onion gravy flavoured with freshly pounded cumin seeds & red chilly flakes

ICL : 280.00 KDL : 300.00

Malai Kofta

Soft Cottage Cheese dumplings simmered in smooth & rich gravy

ICL : 270.00 KDL : 290.00

Khumb Pyaaz Bhujia

Mushrooms & Spring Onion cooked with Masala gravy

ICL : 270.00 KDL : 290.00

Matar Mushroom Masala

Mushrooms & Green Peas cooked with a delicious thick Masala Gravy

ICL : 280.00 KDL : 300.00

Corn Capsicum Masala

American Corn & Bell Peppers, Pan-fried & dressed in zesty onion Tomato Masala

ICL : 260.00 KDL : 280.00

Baby Corn Mushroom Masala

Tender Baby Corn chunks & fresh button Mushrooms tossed in delicious Onion Tomato Masala

ICL : 260.00 KDL : 280.00

339/-

349/-

349/-

349/-

349/-

349/-

339/-

339/-

339/-

329/-

329/-

339/-



ACCOMPANIMENTS

Papad Lentils & spices based, Choice of Roasted or Fried TOL : 100.00 KGS/1.00 gm	30/-
Masala Papad Fried Papad topped with chunky tomato, onion & masala TOL : 100.00 KGS/1.00 gm	50/-
Kuchumber Salad Assortment of diced tomato, cucumber, onion, carrot spiced with citrus & chat Masala TOL : 100.00 KGS/1.00 gm	95/-
Green Salad Fresh garden vegetables salad TOL : 100.00 KGS/1.00 gm	100/-
Aloo Channa Chaat Boiled potato & chickpeas mixed with herbs & spices TOL : 100.00 KGS/1.00 gm	100/-
Chatpati Moongfali Roasted Peanuts infused with tangy masala TOL : 100.00 KGS/1.00 gm	100/-



RAITA

Boondi Raita Green Boondi puffs mixed with fresh Curd, herbs & spices TOL : 100.00 KGS/1.00 gm	120/-
Mix Veg Raita Onion, Cucumber, Tomato chopped & mixed with seasoned Curd TOL : 100.00 KGS/1.00 gm	135/-
Pineapple Raita Pineapple mixed with creamy, sweet Yogurt TOL : 100.00 KGS/1.00 gm	150/-

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DESSERTS

Choice of ice cream (2 Scoops) Delicious premium quality ice cream in assorted flavour TOL : 100.00 KGS/1.00 gm	90/-
Tilla Kulfi Indian Ice cream on bamboo stick: In assorted Flavours TOL : 100.00 KGS/1.00 gm	90/-
Gulab Jamun Mawa dumplings fried & soaked in hot Rose-flavoured syrup TOL : 100.00 KGS/1.00 gm	100/-
Thandi Kheer Sweet Rice cold pudding with Saffron, Cardamom & Nuts TOL : 100.00 KGS/1.00 gm	115/-
Rasmalai Soft & spongy Chhena dumplings soaked in Saffron reduced Milk TOL : 100.00 KGS/1.00 gm	115/-
Matka Kulfi Indian Frozen Dessert - Full Cream Milk thickened with Nuts TOL : 100.00 KGS/1.00 gm	100/-
Gajar Ka Halwa (Seasonal) Fresh Carrots cooked with Milk & Nuts - A traditional Punjabi dessert ! TOL : 100.00 KGS/1.00 gm	110/-



ROTIYAAN

Tandoori Roti Whole wheat flour bread cooked in Tandoor JCAL - 150.00 KCAL / 150 gm	40/-
Butter Roti Whole wheat flour bread topped with Butter JCAL - 160.00 KCAL / 150 gm	45/-
Harl Mirch / Lal Mirch Ki Roti Whole wheat flour bread topped with fresh Green chilies / Red chilly flakes JCAL - 160.00 KCAL / 150 gm	40/-
Roomali Roti Fine flour bread, thin like a handkerchief JCAL - 160.00 KCAL / 150 gm	55/-
Missi Roti Gram flour & wheat flour kneaded with herbs & crushed spices JCAL - 160.00 KCAL / 150 gm	60/-
Khasta Roti Whole wheat flour kneaded with butter JCAL - 160.00 KCAL / 150 gm	60/-
Makki Di Roti (seasonal) Freshly ground dry whole Maize flour bread JCAL - 160.00 KCAL / 150 gm	60/-
Naan White flour bread cooked in Tandoor JCAL - 160.00 KCAL / 150 gm	70/-
Butter Naan White flour bread cooked in Tandoor & coated with Butter JCAL - 160.00 KCAL / 150 gm	75/-
Lachha Paratha Multi layered wheat flour flaky bread baked in Tandoor JCAL - 160.00 KCAL / 150 gm	75/-
Pudina Paratha Multi layered wheat flour flaky bread flavoured with Mint / Ajwain JCAL - 160.00 KCAL / 150 gm	75/-
Ajwain / Hari Mirch / Lal Mirch Ka Paratha Multi layered wheat flour flaky bread topped with Green Chilli / Red Chilli flakes JCAL - 160.00 KCAL / 150 gm	75/-
Garlic Naan White flour bread & coated with finely chopped Garlic JCAL - 160.00 KCAL / 150 gm	85/-



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TANDOORI PARATHA

(Served with Raita / Gravy)

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Aloo-Pyaaz Paratha Wheat flour bread filled with mashed Potato-Onion mix; Cooked in Tandoor JCAL - 400.00 KCAL / 100 gm	230/-
Gobhi Paratha Wheat flour bread filled with grated Cauliflower; Cooked in Tandoor JCAL - 400.00 KCAL / 100 gm	230/-
Paneer Paratha Wheat flour bread filled with crumbled Cottage Cheese; Cooked in Tandoor JCAL - 400.00 KCAL / 100 gm	240/-
Chicken Keema Paratha Wheat flour bread filled with seasoned minced Chicken; Cooked in Tandoor JCAL - 400.00 KCAL / 100 gm	280/-

KHUSHBU-E-BASMATI

Plain Rice Basmati premium Basmati Rice JCAL - 130.00 KCAL / 100 gm	180/-
Peas Pulao Basmati Rice served with green Peas / diced assorted Veg JCAL - 150.00 KCAL / 100 gm	200/-
Jeera Rice Steamed Basmati Rice tempered with Cumin JCAL - 130.00 KCAL / 100 gm	190/-
Suba Biryani (Served with Raita / Gravy) Fresh Vegetables & Basmati Rice cooked with fragrant Spices, fresh Mint JCAL - 240.00 KCAL / 100 gm	320/-
Chicken Biryani (Served with Raita / Gravy) Chicken & Basmati Rice cooked with fragrant Spices, fresh Mint JCAL - 240.00 KCAL / 100 gm	390/-
Mutton Biryani Mutton & Basmati Rice cooked with fragrant Spices, fresh Mint JCAL - 240.00 KCAL / 100 gm	550/-
Fish Tikka Biryani Fish Tikka & Basmati Rice cooked with Aromatic Spices JCAL - 240.00 KCAL / 100 gm	550/-