



INDIAN RESTAURANT
BAR & GRILL





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**INDIAN FOOD
MADE INTERESTING...**





CHAATS | SALADS | SOUPS

A twist from the regular, a small and perfect appetizer to start your meal.

★ SALT’S BAMBAYYA RAGDA PATTIE	395
Crispy Sweet Potato Pattie, bed of black-eyed bean curry, sev & chutneys - My favourite!!	
✿ PALAK PATTI & DAHI KOFTA CHAAT	395
A super chaat of spinach leaves fritters, hung yoghurt dumplings in a bed of curried white peas, laced with sweet yoghurt, chutneys and sev	
MASALA PAPAD	195
Crispy roasted spiced papad with spiced mix of onion, tomato, peanut, boondi, green herbs and dip.	
POTATO FRIES / WEDGES	225
SALTED PERI - PERI	
SALT DHABA & BURRATA SALAD	425
A super salad with crisp fried potato dices , sprouted moong, tomato, peanuts, watermelon, masala papad, and fresh exotic garden leaves in magic powder & roasted cumin dressing topped with burrata cheese.	

★ **MILLET AND NACHO SALAD**
Handpicked Foxtail millet, red quinoa, apple, cucumber relish, pomegranate nachos, cherry tomatoes, jalapenos, lettuce, onions with creamy dressing.

Choice of topping

LAL MIRCH PANEER TIKKA	425
CHARCOAL CHICKEN TIKKA	495

SOUPS

Shorba, healthy and flavourful

★ TOMATO & BASIL SHORBA (V)	225
A flavourful tomato broth with basil, served with spiced namak para.	
✿ MORINGA & LENTIL SOUP (V)	235
Mildly spiced soup extract from drumstick and lentil, served with moringa leaves & crispy lentil dumplings..	
MURG PUDINA SHORBA (NV)	245
A thin nutritious chicken soup, simmered with exotic spices and flavoured with mint.	
ADRABI MUTTON SHORBA (NV)	255
Flavourful mutton broth, with South Indian spices and ginger.	



CHOTTA PLATES

Snack & Share

A wide range of dishes with zesty flavours.
Best for sharing on the table.

VEGETARIAN

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★ **LOT OF CHEDDAR CHEESE & OLIVE NAAN** 425

Amul cheese & olives stuffed naan bread, drizzled with Gurkha chutney - My Favourite!
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★ **SUBZI KUR-KURE** 395

Crisp fried Roomali roti parcels stuffed with a mixture of broccoli, cheese & cashew served with chat pata chutney.
- GUN POWDER POTATOES** 395

Oven roasted skin on new potatoes, tossed with puffed lotus seeds & In-house gun powder mix, served with boondi raita.
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★ **TILLIWALI BABYCORN** 425

Crisp fried baby corn with roasted white sesame seeds, tossed with magic powder, mint chutney!
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★ **MASALA CHEESE CHASKA BALLS** 425

Cheese dumplings, stuffed with spiced sweet corn & mozzarella cheese salted French fries, curry leaf & garlic mayo dip.
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★ **SUBZI QUINOA TIKKI** 425

Quinoa & mixed vegetables Pattie, tawa grilled, accompanied with roasted tomato garlic chutney and coriander hummus.
- ★ **EVOLVED GHEE ROAST** 425

EVOLVED:- Plant based protein crisp fried, sautéed dry with onions, tomatoes, red chili masala, spices, curry leaves, and clarified butter, served on a bed of string hoppers.
- MUSHROOM MIRIYALU** 425

Button Mushroom tossed with sliced onions, bell peppers and spiked with green chili, black pepper and coriander.
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♥ **TAK-A-TAK CHILI PANEER** 465

East Kolkata Inspired, wok tossed Crisp cottage cheese, with peppers & onions in desi chili garlic sauce.
- OPTIONAL: MUSHROOM | SOYA CHAAP | EVOLVED PROTEIN** 445 | 445 | 425
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★ **DESI TAK-A-TAK 'TACOS'** 445

Kadai spiced cottage cheese, mushrooms & Makhana, served on a methi theplas, topped with kachumber, chili-garlic mayo dip, my favourite !!



TANDOOR


GRILLED TO THRILL

Kebab's fresh from our clay tandoor marinated
and roasted to perfection.

VEGETARIAN

PANEER as you wish. 545

LAL MIRCH | MALAI | CHUTNEYWALI | DAKSHINI Choose the marinade
Fresh Cottage cheese char-grilled to perfection with onions & peppers.

 **PANEER HARA MATAR TIKKA** 565

Cottage cheese stuffed with spiced green peas, in a classic tandoori marinade with peppers and onions, Charcoal grilled- served with mint chutney.

SALT’S PANEER TIKKA SAMPLER 545

A platter of Char-grilled fresh Cottage cheese: Chutneywali, Malai, Dakshini and Paneer Hara Matar served with salad and chutney.

EVOLVED GALOUTI KEBAB 495

A rich delicacy of extremely fine mince evolved PLANT PROTEIN kebab from Lucknowi region, served on saffron paratha and hung yoghurt dip with dried rose petals.

PALAK BHUTTE AUR MAKHANE KI SEEKH 495

A Vegetarian delight, Grilled Skewer of mince corn, puff lotus seeds, palak and spices served with salad and chutney.

 **SOYA CHAAP SHASHLIK “SIZZLER”** 495

Vegetarians Delight, Soya chaap marinated in a spicy Peri-Peri marinade, skewered with pineapple, peppers, tomatoes and onions, Char-Grilled in tandoor, served with salad and chutney.

 **DAHI KE KEBAB** 495

Our chef’s signature dish - shallow fried hung yoghurt patties with pickled beetroot chutney.

CHAR’D MALAI BROCCOLI 475

Tasty tiny tree tops, marinated with cheese, cream and green chillies, dried rose petals.

ACHARI BHARWAN MUSHROOMS 475

Button mushrooms stuffed with spinach, mushroom & cheese, pickle marinade, pot roasted, balsamic glaze and micro cress salad.

 **TANDOORI GUCCHI** 1125

Wild Himalayan morels stuffed with cheese, mushrooms & nuts, roasted in tandoor.

PLATTERS

VEG SHARING PLATTER SERVES 2 995

An assortment of Vegetable Kebabs - Grilled Chutneywali Paneer tikka, Malai Broccoli, Tandoori Soya Chaap , Subzi Quinoa Tikki, Bharwan Mushrooms and Palak bhutte seekh (12 pcs) - perfect for sharing.

“SIZZLER” VEG. KEBAB PLATTER SERVES 2 1245

Served on a sizzler with salad, dal makhani and kulcha or rice.



CHOTTA PLATES

Snack & Share

A wide range of dishes with zesty flavours.
Best for sharing on the table.

NON-VEGETARIAN

★	BHALLE - BHALLE PRAWNS	675
	Crispy fried tiger prawns, onion rings, magic spice mix powder, mint chutney.	
🔥	GHEE ROAST PRAWNS	675
	Tiger prawns, crisp fried, sautéed dry with onions, red chili masala, spices and curry leaf, served on a bed of string hopsers.	
	TAWA MASALA MACCHI	625
	Tawa grilled fillet of Fish in a spicy marinade, dusted with broken wheat, on a bed of tawa masala, served with cucumber salad with roasted cumin dressing.	
💖	BUTTER CHICKEN LOLLIPOPS	445
	A super succulent, Grilled Chicken lollipops, crisp fried and tossed in cashew, butter and cream sauce.	
🍴	OPTIONAL: CHETTINAD LOLLIPOPS	
💖	OLD MONK CHILI CHICKEN	575
	A popular Indo-Chinese affair - flamed with old monk.	
🍴	OPTION: CHILI CHICKEN	525
🍴	GONGURA CHICKEN MIRIYALU	525
	Boneless diced chicken tossed with sliced onions, bell peppers and spiked with gongura pickle masala, perfect spicy starter.	
★	BOMBAY FRIED CHICKEN	495
	Crisp fried boneless chicken thighs, marinated in buttermilk & spices, crumb fried tossed with spice mix & curry leaf, Achari mayo dip.	
	HYDERABADI KEEMA NAAN	555
	Naan, stuffed with ground lamb, served with Cucumber Raita & mint chutney.	
★	KEEMA PAV "BOMBAY BUNS"	555
	A classic of Irani café: Spiced rough minced mutton & mutton chunks masala, hot buttered pav, fried potato sticks.	
	OPTION: CHICKEN	495
🔥🍴	KERALA MUTTON PEPPER ROAST	625
	Slow cooked mutton boneless cubes, cooked dry with shallots, curry leaf and ground pepper masala served with Kerala parotta.	
🔥	MUTTON SUKHA GOLIS	525
	Small diced mutton boneless, cooked dry with chettinad pepper masala stuffed in mini poories, served with mutton shorba.	



TANDOOR

GRILLED TO THRILL

Kebab's fresh from our clay tandoor marinated
and roasted to perfection.

NON-VEGETARIAN

MALABARI TANDOORI JHINGA

895

Char'd Tiger King Prawn, marinated in fresh turmeric, coconut cream, curry leaf and ginger, Pot roasted to perfection in Tandoor, served with black Chana salad and coconut & ginger sauce dip.

🌟 SALT'S PARDHA PRAWN KEBAB

895

Our Popular Tandoori King prawn appetiser - char-grilled, wrapped in egg wash Roomali, pot roasted to perfection with oozing flavours.

TANDOORI FISH TIKKA

655

ATHISHI | HARIYALI | DAKSHINI Choose the marinade, fresh fish fillet, grilled to perfection in tandoor, served with salad and mint chutney.

TANDOORI POMFRET

825

Whole white pomfret, marinated in classic red tandoori marinade, char-grilled to perfection in tandoor, served with salad and chutney.

OPTIONAL: HARIYALI | DAKSHINI | MALAI

HIMALAYAN PINK SALT SALMON

995

Tikka of Norwegian salmon , marinated in Himalayan pink salt, dill leaves, spices cooked to perfection in tandoor, garlic butter sautéed vegetables with olives and cherry tomatoes.

OPTIONAL: HARIYALI | LAL MIRCH | MALAI

💖🌟 SAFFRONI CHICKEN MALAI KEBAB

645

Tender boneless chicken thighs marinated in a rich marinade of saffron, mild cheese cream, spices , pot roasted, mint chutney.

★ CHARCOAL CHICKEN TIKKA

645

All-time favourite chicken tikka, charcoal smoked - a house speciality!!

🌟 ANDHRA CHICKEN KEBAB

645

Chicken boneless cubes, in a spicy green marinade, garlic & green chilies wrapped in banana leaf and charcoal smoked, salad & chutney.

MURGH KALMI KEBAB

645

Chicken Drumsticks stuffed with chicken mince, cheese and nuts, marinated in spicy Lucknowi marinade, Pot roasted to perfection

MURGH GILAFI SEEKH KEBAB

595

Pot-roasted chicken mince seekh spiked with onion and peppers, served on butter kulchas, salad and chutney.

TANDOORI CHICKEN **HALF | FULL**

525 | 795

All time classic - served with salad and chutney.

TANDOOR
(NON-VEG)



TANDOOR

GRILLED TO THRILL

Kebab's fresh from our clay tandoor marinated
and roasted to perfection.

<p>✿ ★ GALOUTI KEBAB</p> <p>A rich delicacy of extremely fine lamb mince kebab from Lucknowi region, served on saffron paratha and hung yoghurt dip with dried rose petals.</p>	655
<p>LAMB SEEKH KEBAB</p> <p>Char grilled succulent and juicy lamb kebab with fine ground leg of lamb, laced with onion, tomatoes, capsicum, mint chutney.</p>	625
<p>MASALENDAR MUTTON CHOPS</p> <p>T.L.C marinated overnight Char- grilled in Tandoor, served with five spice tempered chick peas masala, mint paratha & laccha salad.</p>	655
<p>✿ GOSHT KI PAKWAN</p> <p>A TRIO OF LAMB :- Lamb seviya biryani, Gosht ki Gilawat and Tawa Champien, drizzled with Rogan jus and rose petal hung yoghurt dip - A festive signature !</p>	595

PLATTERS

CHICKEN KEBAB PLATTER

925

An Assortment of our Char-grilled chicken kebabs (8 pcs): Saffroni Malai tikka, Classic tikka, Andhra Chicken tikka and Kalmi Kebab, served with salad and chutney.

SALT'S TANDOORI RATAN

1195

An assortment of our chef's signature Kebabs (10Pcs): Lime scented King Prawn, Fish tikka, Charcoal Chicken tikka , Saffroni Malai tikka and Mutton seekh kebab.

"SIZZLER" NON-VEG KEBAB PLATTER Serves 2

1345

Tandoori Ratan, served on a sizzler with a chat-pata salad, dal makhani and kulcha or rice.



CURRIES

Main Course

VEGETARIAN

♥♥ **PANEER BUTTER MASALA** 545
All Time favourite!!!

🌶️ **PATIALA KADAI PANEER** 545
Punjabi style preparation of Cottage cheese stir fried with onions and peppers, lightly spiced with freshly hand pounded coriander seeds and red chillies.

LASOONI PANEER METHI MATAR 525
Cottage cheese and garden peas in a nutritious gravy, flavoured with roasted garlic and fresh fenugreek leaves.
OPTIONAL: SOYA CHAAP METHI MATAR MASALA 495

★ **PANEER TIKKA HARE PYAZ** 545
Cottage cheese grilled in tandoor and finished in a cashew & onion tomato masala with spring onions.

🌸 **BHARWAN SUBZI KOFTA CURRY** 525
Cottage cheese and mixed vegetable dumplings, stuffed with puffed lotus seeds & nuts, simmered in a rich - tomato and cashew gravy.
OPTIONAL: MALAI KOFTA CURRY

PALAK CHIRONJI AUR MUSHROOM 495
Fresh Spinach prepared with sweet corn, Chironji and mushroom , tempered with garlic , cumin and red chili.

SOUTHALL SAAG PANEER | BURRATA 545 | 595
Cumin & garlic tempered fresh spinach, mustard greens with choice of Cottage cheese or Burrata cheese.

“M ^3” MUSHROOM MATAR MAKHANA 525
Awadhi style preparation in a spicy onion & cashew masala.

🌸 **ALLEPPEY VEGETABLE CURRY** 495
Selected garden fresh vegetables, simmered in a flavourful coconut, raw mango & ginger sauce, best eaten with Rice, Idiyappam or Parotta.

♥ **MELONI TARKARI** 495
Assorted garden vegetables, paneer, lotus seeds, tempered with nigella seeds caramelised onion & cashew gravy.



SEAFOOD

Main Course

VEGETARIAN

KADAI SUBZI

Seasonal English vegetables, tossed with peppers, broccoli, lotus roots water chestnuts in onion & tomato masala.

495

MIRCHI BAIGAN KA SALAN

Yellow chilies & Baby Brinjals simmered in a flavourful gravy with sesame, Peanut, dry coconut and tamarind, best eaten with biryani and Tandoori breads.

395

SARSON KA SAAG

Cumin tempered mustard greens & spinach, served with white butter, best eaten with Makkai roti.

425

CHATPATA ALOO GOBI MASALA


Spiced cauliflower and potatoes in a Tangy Tomato- Onion masala.

395

PINDI CHANA MASALA

Punjabi style white chickpea curry, best eaten with tandoori breads.

395

 **SALT’S SPECIAL DAL MAKHANI**

Slow cooked black lentils, rich and deeply flavoured - a Salt signature dish.

425

DAL TADKA

Yellow lentils tempered with cumin, garlic and tomato.

395

NON-VEGETARIAN

SEAFOOD

KADAI JHINGA

Punjabi style preparation of Tiger Prawns stir fried with onions and peppers, spiced with freshly pounded coriander seeds and red chillies.

675

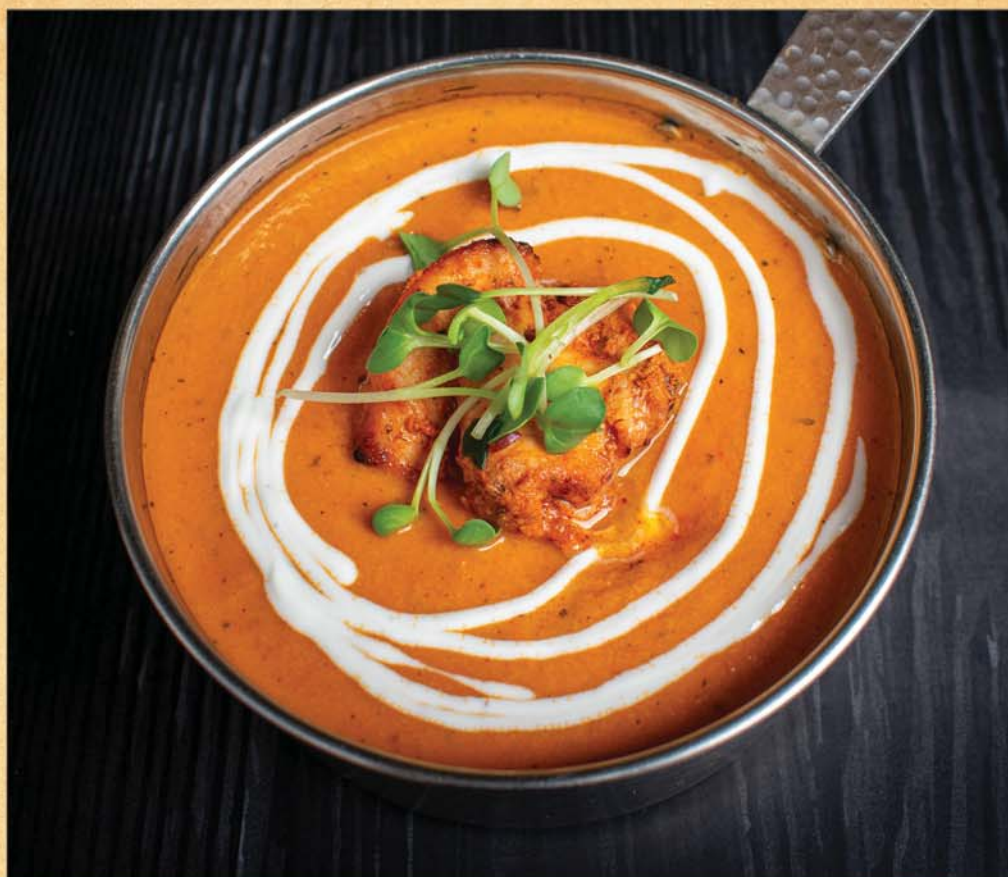
ALLEPPEY FISH CURRY

Our signature fish curry from Kerala, simmered in a coconut ginger sauce flavoured with raw mangoes and curry leaf.

625

PRAWNS | SEA BASS | SALMON

675 | 645 | 995



CHICKEN & MUTTON

CHICKEN

- 🌟 **CHICKEN TIKKA HARE PYAZ** 625
Char- grilled chicken in tandoor and finished in a cashew & onion tomato masala with spring onions.
- ★ **SALT SPECIAL BUTTER CHICKEN** 625
Tandoor grilled chicken tikka simmered in silky smooth creamy tomato gravy, rich in cashew, finished with dried fenugreek.
- AWADHI CHICKEN KORMA** 645
Boneless Chicken slow cooked in a rich onion gravy flavoured with saffron infusion, TOPPED WITH FRIED EGG.
- 🌶️ **KOZHI MELAGU CURRY** 625
Tender boneless Chicken curry, cooked in a typical home-style masala with crushed peppercorns, best eaten with parotta.
- 🌶️ **KADAI CHICKEN** 625
Punjabi style preparation of char-grilled Chicken Tikka, k stir fried with onions and peppers, lightly spiced with freshly hand pounded coriander seeds and red chillies.
- CHICKEN CHANGEZI** 625
A delicious and aromatic chicken drumstick curry from the royal kitchens, best eaten with Pulao or Indian breads.
- 🌟 **CHENNAI CHICKEN CURRY** 575
A classical South Indian Chicken curry with bone - our Chef's favourite !!

MUTTON

- ♥️ **MUTTON ROGANJOSH** - An all-time classic Mutton curry!! 675
- RAILWAY MUTTON CURRY** 645
A classic Anglo-Indian mutton curry with bone and potatoes.
- RARA MUTTON KALEJI MASALA** 645
Boneless Mutton , mincemeat and mutton liver with Onion & tomato masala best eaten with Tandoori breads.
- 🌶️ **LAAL MAAS** 645
Slow cooked lamb shanks, in a spicy red chili gravy, best eaten with Tandoori Paratha.
- KHAS METHI GOSHT** 675
A flavorful Mutton masala with fresh fenugreek leaves, best eaten with Tandoori breads.



BIRYANI

Main Course

BIRYANI

Served with Raita and Salan

TARKARI KESARI BIRYANI (V)

Aromatic Basmati Rice with seasonal vegetables, with saffron and Dum cooked.

525

EVOLVED HARIYALI CHOLE KI BIRYANI (V)

EVOLVED :- PLANT BASED PROTEIN and chick peas with flavourful aromatic Basmati Rice green herb masala, crispy onions, mint and coriander. Served with raita.

495

DUM KI CHICKEN BIRYANI

Dum cooked, Aromatic Basmati Rice with boneless chicken, flavoured with crispy onions, mint, coriander and saffron.

595

CHICKEN TIKKA BIRYANI

Aromatic Basmati Rice with char-grilled Chicken tikka, flavoured with crispy onions, mint, coriander and saffron.

625



PARDHA MUTTON BIRYANI

Salt's signature, pastry sealed, slow cooked basmati rice with meat, served with salan and raita.

675

MASALENDAR PRAWN BIRYANI

Aromatic Basmati Rice with tiger prawns, chat-pata biryani masala flavoured with crispy onions, mint and coriander .

695

ANDA BIRYANI

Aromatic Basmati Rice with boiled eggs, chat-pata biryani masala flavoured with crispy onions, mint and coriander .

425

RICE & SIDES

STEAMED BASMATI RICE

245

SAFFRON NUTTIE PULAO

445

GHEE RICE

425

JEERA RICE

345

PULAO AAP KI PASAND

445

Pilaf rice of your choice: **VEGETABLE** | **PEAS** | **MUSHROOM**

RAITA

195

CLASSIC | **PINEAPPLE** | **BOONDI**

FRESH GREEN SALAD

195



BREADS

Main Course

BREADS

ROTI

PLAIN | BUTTER | GARLIC 85 | 95 | 125

SPECIAL ROTI

ROOMALI | MAKKAI | MULTIGRAIN 125

NAAN

PLAIN | BUTTER | GARLIC 115 | 125 | 125

PARATHA

LACCHA | MINT | CHILI 95 | 115 | 145

KULCHA

PLAIN | BUTTER | GARLIC | ONION 115 | 125 | 125 | 135

STUFFED KULCHA

ALOO | MASALA | PANEER 155 | 175 | 195

CHUR - CHUR NAAN 175

Mince cottage cheese stuffed flaky layered bread

PHULKA (2pcs) 85

MALABAR PAROTTA (1pcs) 85

IDIYAPPAM (3 pcs) 75

KATI ROLL

served with masala fries and chutney.

PANEER TIKKA ROLL (V) 445

CHICKEN TIKKA ROLL 495

All prices in INR. Discretionary service charge of 10% is levied & Govt. taxes as applicable.
If you have a food allergy, please inform our staff prior to ordering.

**“A PROVERB IS TO
SPEECH WHAT
SALT IS TO FOOD”**

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An abstract artwork featuring a collage of layered, torn paper in various shades of orange, red, and yellow. The composition is dense and textured, with some areas showing more vibrant colors like red and green. The overall effect is a warm, layered, and somewhat chaotic visual. In the center, there is a text overlay with social media icons and a website address.

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