# SHORBA

#### Bhune Tamatar Aur Dhaniya Shorba | 169 🔞

Roasted tomato soup flavored with fresh coriander

Portion: 300gm | Kcal: 79 |

#### Murgh Badami Shorba | 219 🚅

Saffron and almond flavored soup with chicken chunks

# **STARTER**

#### Palak Patta Ki Chaat | 479

Deep fried spinach leaves coated with spiced gram flour drizzled with sweetened curd, mint sauce

Portion: 200gm | Kcal: 256 | 1 1 1 1 1

#### Karare Aloo | 479 🔞



Tandoor roasted baby potatoes, shallow fried and tossed with spices, onions and Saunth chutney

#### Veg Galouti | 499



Slow cooked vegetarian version of the famous "galouti kebab" flavoured with cinnamon and black cardamom

Portion: 200 gm | Kcal: 385 | 🐠 🕦 🚳

#### Dahi Ke Kebab | 499 💰

Crumb fried hung curd cheese patties, served with green chili relish

Portion: 200gm | Kcal: 411 | (1) (1) (8)



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#### Mushroom Galouti | 499 @

Traditional smoked mushroom "galouti kebab"

Portion: 200gm | Kcal: 220 | (g) (s)

#### Malai Soya Chaap | 499 💰

Soft chunks of soya chaap, marinated with cream, cheese and spices, finished in tandoor

Portion: 325gm | Kcal: 640 | 🛞 🕦 🌖

#### Tandoori Malai Broccoli | 499 @

Tender broccoli, marinated with cream, cheese, home ground spices, finished in tandoor & topped with almond slivers

Portion: 300gm | Kcal: 361 | 💿 🕦 🌑

#### Palak Paneer Ki Seekh | 499 &

Minced cottage cheese and spinach blended with homemade spices and cashew nut, skewered and cooked in tandoor

Portion: 200gm | Kcal: 327 | 📵 🕦 🕦

#### Dhaba Paneer Tikka | 549 🔞

Mildly spiced chunks of cottage cheese flavoured with premium saffron

Portion: 300gm | Kcal: 838 | 🕦 🚳

#### Lal Mirch Ka Paneer Tikka Shaslik | 549 🔞

Red chilli and yogurt marinated co age cheese morsels cooked in tandoor with onion, tomato and capsicum cubes

Portion: 300gm | Kcal: 725 | 🕦

#### Fried Chicken Wings | 499 🚅

Masala coated deep fried chicken wings served with spicy tomato chutney

Portion: 300gm | Kcal: 525 | (1) (1) (10) (10)

#### Tawa Kukkad Masala | 639 🚅

Spicy chicken joints in thick tomato-onion gravy cooked on cast iron tawa

Portion: 400gm | Kcal: 525 | (1) (1)

#### Tawa Chicken | 639 🛚 🚅

Succulent boneless cubes of marinated chicken cooked with onions, tomatoes and home-blended spices

Portion: 300gm | Kcal: 510 | (1) (6)



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#### Amritsari Machhi | 769 🚅

Gram flour coated fillet of fish with prominent flavour of "ajwain" seeds

Portion: 200gm | Kcal: 194 | 📀 🚳

#### Sole Machhi Tikka | 849 🚄

Boneless chunks of sole fish, marinated with yogurt, ginger-garlic paste and a blend of spices

Portion: 250 | Kcal: 238 | 💿 🕦

#### Tawa Prawn | 769 🚅

Shrimps tossed with onions, tomatoes and spices, finished on griddle

Portion: 300 | Kcal: 1298 | ®

#### Tandoori Prawn | 1749 💆

Succulent and juicy prawns with yellow chili and hung curd

Portion: 250gm | Kcal: 260 | 📵 🕕

# **DHABA PLATTERS**

#### Veg Kebab Platter (12Pcs) | 1149 &

Achaari soya chaap, veg galouti, lal mirch ka paneer tikka, Dhaba da paneer tikka, palak paneer ki seekh

Portion: 435gm | Kcal: 1046 | (i) (ii) (iii)

#### Chicken Kebab Platter (14Pcs) | 1299 🚅

Murgh malai tikka, highway chicken tikka, murgh seekh, fried chicken wings, murgh tangdi Portion: 745gm | Kcal: 1425 | • • • •

#### Non Veg Kebab Platter (12Pcs) | 1399 💆

# Peshawari Raan | 2999 🚅 😁

Slow triple cooked whole mutton leg served with gravy, sauteed potatoes and Dhabe di roti Portion: 1800gm | Kcal: 5075 | (8) (8)



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# Murgh Seekh Kebab | 639 🎿

Mildly spiced chicken seekh kebab, finished in tandoor

Portion: 200gm | Kcal: 597 | 🕦 🛞

# Murgh Malai Tikka | 659 🚅

Boneless chicken marinated with ginger, garlic, cream and cheese, finished in tandoor

# Highway Chicken Tikka | 659 🚅 🧺

Boneless morsels of chicken with red chili flakes and pounded coriander seeds.

Portion: 300gm | Kcal: 493 | 🕦 🌘

# Tandoori Chicken | 659 🚅

Roasted chicken, marinated in onion paste, hung curd and homemade spices

Portion: 300gm | Kcal: 2088 | 💿 🕦 🕦

# Patiyala Murgh Ki Tangdi | 659 🛚 🚅

Chicken legs marinated in hung curd and spices, finished in tandoor

Portion: 350gm | Kcal: 697 | (1)

# Kala Sha Kala Kukkad | 659 🚅

Boneless soft morsels of chicken marinated with blackened spices, finished in tandoor

Portion: 350gm | Kcal: 576 | 🐵 🕦 🚯

# Mutton Seekh Kebab | 849 🚅

Succulent and juicy minced mutton seekh skewered in tandoor

Portion: 200gm | Kcal: 839 | 🕦

### Galouti Kebab | 769 🙍

Slow - cooked, melt in - your - mouth minced mutton kebabs infused with the chef's special blend of spices

Portion: 200gm | Kcal: 646 | 📵 🕦 🛞

## Mutton Barra Kebab | 849 🚅

Select cuts of mu on marinated in specially curated spice blend, finished in tandoor

Portion: 320gm | Kcal: 482 (1)





#### Aloo Gobhi Tamatar Masala | 439 &

Cauliflower florets and potato wedges tossed with onion, tomato and home blended spices

Portion: 400gm | Kcal: 556 | 9

#### Dadi Da Dhania Aloo | 439 🐠

Grandma's traditional recipe of potatoes tossed with cumin, turmeric, green chili and fresh coriander

Portion: 400gm | Kcal: 864 | 1 1

#### Bhindi Masala | 439 &

Lady fingers tossed with tomato, onion and spices

Portion: 400gm | Kcal: 1356 | 🕦 🕚

#### Chitti Aloo Gobhi | 479 💰

Cauliflower florets and potatoes simmered in light yogurt flavoured curry

Portion: 400gm | Kcal: 556 | 🐵 🕦 🕦

#### Subz Patiyala | 479 💰

Spicy melange of assorted vegetables "Patiala Style"

Portion: 400gm | Kcal: 711 | 🕦 🕦

#### Pind Wali Dal Tadka | 479 🔞

Cumin and fresh chili tempered yellow lentils with fresh coriander

Portion: 500gm | Kcal: 325 | 1

#### Dal Dhaba | 499 💰

Overnight soaked, slow-cooked black lentils with homemade spices finished with butter and cream

Portion: 500gm | Kcal: 654 | 1

#### Amritsari Chole | 499 🔞

Chickpeas cooked to perfection "Amritsari style"

Portion: 400gm | Kcal: 1283 | 1



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#### Kanastari Baigan Bharta | 499 💰



Signature preparation of eggplants cooked in tandoor, mashed and finished with royal cumin, tomato, ginger and green chilies, served in a canister

Portion: 400gm | Kcal: 195 | 🕦 🕦

#### Lahsooni Palak (Corn / Paneer / Aloo) | 519 💰

Fresh spinach puree sauteed with garlic, finished with ghee and whole red chilies Portion: 400gm | Kcal: 716 | (1) (1)

#### 1Mushroom Matar Masala | 59 🐠

Fresh button mushrooms and green peas cooked with spices in onion tomato gravy Portion: 400gm | Kcal: 1027 | (1) (6) (6)

#### Kadhai Mushroom | 519 🐠

#### Malai Kofta | 519 &

Cottage cheese dumplings filled with dry fruits, simmered in creamy cashewnut gravy Portion: 200gm | Kcal: 489 | (8) (8) (9)

#### Hariyali Subz Kofta | 519 &

Fried mix vegetable dumplings in a light spinach gravy Portion: 250gm | Kcal: 433 | (8) (9) (9)

#### Matar Paneer | 539 &

Soft paneer cubes simmered with sweet green peas steeped in a rich, flavorful curry Portion: 500gm | Kcal: 1626 | ① ⑤ ⑤

#### Patiyala Da Kadhai Paneer | 539 💰

#### Dhabe Da Chilli Paneer | 539 🐠

#### Tiffin Paneer | 539 🐠

Cottage cheese tossed with onion and capsicum in a light tomato gravy, served in a two-tiered "tiffin" with ajwaini parantha

Portion: 165gm | Kcal: 325 | 🔞 🕦



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### Dhabe Da Khaas Paneer | 549 &

Sauteed spinach filled cottage cheese rolls simmered in tomato and cashewnut curry

Portion: 500gm | Kcal: 2656 | 1 1 1 1 1 1

### Paneer Makhan Maar ke | 549 &

Cottage cheese simmered and finished in creamy tomato curry

Portion: 500gm | Kcal: 858 | 🕦 🗿

### Paneer Tikka Lababdar | 549 💰

Chunks of cottage cheese steeped in sweet and spicy chunky tomato curry

Portion: 400gm | Kcal: 1690 | 🕦 🕚 💿

### Egg Curry | 499

Boiled eggs, simmered in an onion and tomato based gravy, flavoured with homemade special masala

Portion: 250gm | Kcal: 463 | 📵 🕦 🕦 💿

### Dhaba Da Chilli Chicken | 639 🚅

Dhaba style mildly spiced boneless chicken with capsicum

Portion: 200gm | Kcal: 308 | 🕦 🛈 💿

### Chitta Butter Chicken | 659 🚅

Tandoor roasted chicken joints simmered in rich white gravy, our version of "white" butter chicken

Portion: 220gm | Kcal: 569 | 📵 🕦

### Butter Chicken 1986 | 659 🚅

Boneless morsels of chicken tikka simmered and finished in creamy tomato gravy

Portion: 500gm | Kcal: 565 | 🕦 🛞 💿

# Handi Murgh | 659 🎿 😁

### Bhatinda Chicken Curry | 659 🚅 👑

The original chicken curry from the by-lanes of Punjab

Portion: 500gm | Kcal: 735 | 🕦 🛞



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# RICE/BIRYANI

#### Steamed Rice | 269

Aromatic steamed basmati rice Portion: 300gm | Kcat: 363 |

#### Jeera Dhania Pulao | 299 &

Aromatic basmati rice tossed with cumin seeds, fresh coriander

Portion: 300gm | Kcal: 231 | (1) (8)

#### Vegetable Biryani (Choti/Badi Handi) | 499/719

Long grained rice flavoured with exotic spices and layered with seasonal vegetables, finished in a clay pot.

#### Chicken Biryani (Choti/Badi Handi) | 659/999 🚅

Chicken and aromatic basmati rice, cooked on "Dum" in subtly flavoured chicken stock and finished in a clay pot.

Portion: 500/1000gm | Kcal: 253/507 | (1)

### Mutton Biryani (Choti/Badi Handi) | 769/1099 🚅

Marinated mu on and aromatic basmati rice, cooked in traditional "Dum" style and finished in a clay pot.

Portion: 500/1000gm | Kcal: 304/609 | (§)





### Tiffin Chicken | 659 🚅

Strips of chicken tikka, tossed with onion and capsicum in a light tomato gravy. served in a two tiered "tiffin" with ajwaini paratha

Portion: 150gm | Kcal: 476 | 😗 🕦 🕦

# Rarha Gosht | 849 🚅

Joints of mutton and minced mutton cooked with onion, tomato and home ground spices

Portion: 450gm | Kcal: 1226 | 🕦 🔇

# Dhaba Mutton Curry | 849 🚅

Selective cuts of baby mutton, cooked in spiced gravy of brown onion & fresh tomato puree with ground spices

Portion: 450gm | Kcal: 615 | 🕦 🔇

# Keema Matar | 849 🚅

A delicious blend of minced mu on and peas sauteed in a thick mixture of stimulating flavors

Portion: 227gm | Kcal: 392 | 1

# Dilli Ki Nihari | 849 🚅

Age old mutton curry from the streets of "Purani Delhi"

Portion: 500gm | Kcal: 1113 | 🕦 🔇 🕦

# Balti Meat | 999 🛮 🕮

"Quintessential" famous mutton curry of Dhaba

Portion: 500gm | Kcal: 879 | 🕦 🕦

# Punjabi Kadhai Jheenga | 849 🚅

Age old mutton curry from the streets of "Purani Delhi"

Portion: 200gm | Kcal: 270 | 🕞













Papad | 109

Portion: 30gm | Kcal: 98 | 3 🗐

Dahi | 109

Portion: 200gm | Kcal: 124 | 1

Masala Papad | 149

Portion: 100gm | Kcal: 99 | 1 1 1

Green Salad | 119

Portion: 225gm | Kcal: 73 |

Raita (Boondi / Mix Veg / Pineapple ) | 149

Portion: 200gm | Kcal: 124 | 1





Tandoori Roti | 89 Portion: 80gm | Kcal: 187 | 🔞 🚳 Roomali Roti | 89 Portion: 100gm | Kcal: 85 | ® ® Butter Roti | 99 & Portion: 100gm | Kcal: 197 | (1) Plain Naan | 99 Portion: 130gm | Kcal: 135 | (8) Butter Naan | 109 💰 Portion: 135gm | Kcal: 217 | 1 1 1 Garlic Naan | 119 @ Portion: 135gm | Kcal: 209 | (8) (1) Chilli Garlic Naan | 119 🐠 Portion: 135gm | Kcal: 209 | 1 1 Garlic Tomato Cheese Naan | 139 & Portion: 170gm | Kcal: 288 | 1 1 1 1 1 Laccha Paratha | 109 @ Pudina Paratha | 119 💰 Portion: 130gm | Kcal: 377 | (8) (9) Laal Mirchi Paratha | 119 & Masala Laccha Paratha | 119 💰



Portion: 130gm | Kcal: 412

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# Missi Tandoori Paratha | 129 💰

Portion: 130gm | Kcal: 179 | (1) (1)

Dhabe Di Roti | 129 🔞 🥶

Portion: 100gm | Kcal: 151 | (8) (1) (6)

Tandoori Kulcha | 139 💰

Choice of Aloo/ Pyaaz / Paneer / Gobhi Portion: 200gm | Kcal: 342 | 🕦 🕦





# DESSERT

# Gulab Jamun (with ice cream/without ice cream) 1pc/2pcs | 119/229

Deep fried cottage cheese dumplings in sugar syrup

Portion: 172/60gm | Kcal: 509/330 | (8) (9)

#### Tilla Kulfi | 149

Condensed milk frozen dessert on stick

#### Phirnee | 199

Rice flour cooked with saffron and milk, served chilled, served in earthware pot

Portion: 150gm | Kcal: 351 | @ 1

### Matka Kulfi | 219

Condensed milk frozen dessert with dry fruits, served in an earthenware pot

Portion: 68gm | Kcal: 109 | 📵 🕦 🕦

### Badam Halwa | 279

An exotic split green gram, sugar, ghee and saffron

Portion: 140gm | Kcal: 449 | 🕦 🛞

#### Rabri | 219

Condensed sweetened milk, served in an earthware pot

Portion: 160gm | Kcal: 543 | (1) (9)

### Rasmalai | 219

Condensed milk dumplings in saffron flavoured milk

Portion: 200gm | Kcal:758 | 🕦 💿

Dhabe Da Meetha | 279 💮 A unique layered combination of vanilla ice cream, shahi tukda and mini gulab jamun with rabri, served in an earthware pot

Portion: 180gm | Kcal: 543 | 🔞 🖲 🕦

