



APPETIZERS

VEGETARIAN

Aloo Nazakat 🍱 (GF) (N)

Potatoes stuffed with green peas, pomegranate, khoya and cheese, finished in the tandoor.

1275

Punjabi Bagh ki Soya Chaap 🍱

Soya steaks with golden garlic, red chilli and hung curd, roasted with capsicum, onion and tomato in the tandoor.

1275

Peshawari Khumb 🍱 (GF)

Mushrooms marinated in hung curd, yellow chilli, pounded spices and roasted gram flour, tandoor-roasted.

1275

Bhune Pyaaz aur Mattar de Tikki 🍱 (GF)

Pan-seared patties of sautéed green peas and onion, gently spiced in the Punjabi style.

1275

Kalan Milagu Fry 🍱 (GF)

Stir-fried mushrooms with black pepper, fennel, shallots and curry leaves.

1275

Chane Dal aur Palak ki Shammi 🍱 (GF)

Spinach and chana dal shammi with chilli, garlic and cumin, shallow-fried.

1275

Makhmali Malai Broccoli 🍱 (GF)

Broccoli florets in a creamy cheese marinade with green chilli, fresh coriander and cardamom, tandoor-grilled.

1275

Kadak Makai aur Methi Seekh 🍱

Corn and fenugreek seekh stuffed with cheese, tandoor-cooked and finished crisp.

1275

Makrana Paneer Tikka 🍱 (GF)

Paneer stuffed with garlic-chilli chutney, marinated in curd and roasted gram flour, a nod to Makrana, Rajasthan.

1275

Vegetarian Kebab Platter 🍱 (N)

A curated selection: Makrana Paneer Tikka, Kadak Makai aur Methi Seekh, Punjabi Bagh ki Soya Chaap.

1700

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(P) Pork (N) Nuts (A) Alcohol 🐚 Shellfish (GF) Gluten Free 🌿 Sesame 🌿 Chickpea

APPETIZERS

NON-VEGETARIAN

Kale Masala da Murgh "King of Kebab" 🍱 (GF)

Bone-in chicken legs marinated with fenugreek, black salt, cumin, ginger and house masala, tandoor-roasted.

1500

Murgh Tikka Patiala 🍱 (GF)

Boneless chicken with house-pounded spices, chilli and curd, finished in the tandoor.

1500

Bhatti ke Tangdi Kebab 🍱

Chicken drumsticks marinated with chilli, amchur and curd, slow-smoked in the tandoor.

1500

Murgh Malai Tikka 🍱 (GF)

Boneless chicken enriched with cream, cheese and cardamom, tandoor-grilled.

1500

Shahi Murgh Seekh Kebab 🍱 (GF)

Charcoal-grilled chicken seekh scented with royal cumin, cardamom and fresh herbs.

1500

Galouti Kebab 🍱 (N)

Melt-in-the-mouth mutton mince kebabs spiced in-house and served with saffron-kissed ultra tawa paratha.

1500

Nizami Pudine ki Seekh 🍱 (GF)

Minced mutton with hand-pounded spices and fresh mint, cooked in the tandoor.

1700

Tikhe Masale ki Champ 🍱 (GF)

Tandoor-roasted mutton chops marinated with clove, black pepper and curd.

1700

Dalcha Shammi 🍱 (GF)

Pan-seared mutton and chana dal shammi with warming spices and herbs.

1700

Sikandari Raan 🍱 (GF)

A slow-roasted leg of mutton with khameeri naan, a royal classic.

3100

Cafreal Sungta 🍱 (GF) 🐞

Goan-style sea tiger prawns with pepper, star anise, cinnamon and herbs, tandoor-fired.

2650

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Peeli Sarson da Salmon Tikka 🍱 (GF) 2200

Norwegian salmon with yellow mustard, curd and ginger, tandoor-grilled.

Tandoori Pomfret 🍱 (GF) 1900

Whole white pomfret with chilli, lime and carom, roasted in the tandoor.

Rampuri Macchi Tikka 🍱 (GF) 1900

River sole marinated with curd, chilli and crushed coriander, tandoor-roasted.

Endrakaya Vepudu 🍱 (GF) 🦞 2725

Andhra-style lobster tossed with shallots, fresh chilli, crushed garlic and warm spices.

Seafood Platter 🍱 (GF) 🦞 7500

A grand tasting of Endrakaya Vepudu, Tandoori Pomfret, Peeli Sarson da Salmon Tikka and Cafreal Sungta.

Non-Vegetarian Kebab Platter 🍱 (GF) 2150

A signature medley: Murgh Tikka Patiala, Nizami Pudine ki Seekh, Rampuri Macchi Tikka.



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MAIN COURSE

VEGETARIAN

Dhabe da Kadhai Paneer 🍱 (GF) (N)	1425
Cottage cheese simmered in onion-tomato gravy with coriander seed, black pepper, fennel, chilli and ginger.	
Paneer Saag Palak 🍱 (GF)	1425
Paneer cubes gently cooked in spinach and garlic gravy.	
Jodhpuri Paneer Hara Pyaaz 🍱 (GF) (N)	1425
Paneer tossed with onion-tomato masala and spring onions.	
Paneer Kundan Kaliya 🍱 (GF) (N)	1425
Cottage cheese in a rich cashew-tomato gravy, scented with saffron.	
Amritsari Paneer Bhurji 🍱 (GF)	1425
Cottage cheese crumble tempered with ghee, cumin, chilli and fresh coriander.	
Rajma aur Shalgam 🍱 (GF)	1300
Red kidney beans and turnip, slow-cooked with onion, tomato, ginger and garam masala.	
Miloni Tarkari 🍱 (GF)	1300
A medley of carrots, beans, peas and corn with shredded spinach in a rich gravy.	
Bhindi Do Pyaaza 🍱 (GF)	1300
Okra and onion stir-fried with cumin, coriander and dry mango.	
Dilkhush Aloo Bukhara Kofta 🍱 (GF) (N)	1425
Paneer dumplings stuffed with prunes and dry fruit, in a creamy cashew gravy.	
Gucchi Noorani 🍱 (GF) (N)	1700
Himalayan morels stuffed with mawa, pistachio and almond, in a cashew-rich mild gravy.	
Bhathinde da Baingan Bhartha 🍱 (GF)	1300
Smoked eggplant with mustard oil, cumin, garlic, ginger, roasted onion and tomato.	
Subz Nizami Handi 🍱 (GF) (N)	1300
Vegetables in a cashew-enriched onion-tomato gravy with bay leaf and cardamom.	
Pindi Chole 🍱	1300
Punjabi-style chickpeas simmered with onion, tomato and coriander.	

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Marwadi Gatta Curry

Gram flour dumplings in a curd-based Rajasthani gravy.

1300

Moga di Aloo Wadiyan

House-made lentil dumplings stewed with potatoes.

1300

Hari Moong da Dal Palak

Green moong lentils and wild spinach, tempered with ghee and cumin.

1250

Mirch Baingan ka Salan

Hyderabadi style eggplant curry with coconut, peanut, sesame and curry leaf.

1250

Dal Saffron

Signature black lentils, slow-simmered overnight on charcoal.

1250

Tadke wali Peeli Dal

Yellow lentils tempered with ghee, cumin, garlic and green chillies.

1250

MAIN COURSE

NON-VEGETARIAN

Lahori Kadhai Murgh

Hot and spicy chicken curry, cooked in a traditional iron wok.

1750

Murgh Makkhan Malai Wala

Chicken tikka in a buttery tomato and fenugreek gravy.

1750

Kukkad Tarri Walla

Punjabi-style homemade chicken curry with onion, tomato and coriander.

1750

Kundapur Kozhi Masala

Chicken braised with black pepper and curry leaves.

1750

Awadhi Murgh Korma

Nawabi-style chicken with dry nuts in a traditional Awadhi gravy.

1750

Karachi Kadhai Gosht

Charcoal-braised mutton slow-cooked in an iron wok.

1900

Saag Wala Meat

Mutton with spinach, garlic, ginger and house-ground spices.

1900

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Gawal Mandi Ki Nalli Nihari 🍱 (GF)

Mutton shanks, slow-cooked in nihari masala, finished with brown onion.

1900

Lal Maans 🍱

Rajasthani mutton curry with mathania chillies, onion, garlic and cloves.

1900

Alleppey Fish Curry 🍱 (GF)

Fish in a delicately spiced coconut and mustard seed gravy.

1950

Macher Jhol 🍱 (GF)

Catla fish in mustard oil with onion, tomato, potato and Bengali spices.

1950

Eral Thokku 🍱 (GF) 🐞

Sand lobster with shallots, tomato, fennel and curry leaves.

3200

Mangalore Prawn Curry 🍱 (GF) 🐞

Traditional "Yeti Cassi" — prawns braised in a tangy tamarind sauce.

2200



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RICE

Gosht Dum Biryani (GF)

Mutton layered with aromatic basmati rice, infused with saffron and dum-cooked in a handi.

1850

Murgh Dum Biryani (GF)

Chicken layered with aromatic basmati rice, delicately scented with rose water and dum-cooked in a handi.

1700

Nizami Tarkari Biryani (GF)

Seasonal vegetables with aromatic basmati rice, slow-cooked in the traditional dum style.

1450

Gucchi Pulao (GF)

Fragrant basmati rice slow-cooked with Kashmiri morels.

1625

Pudina Pulao (GF)

Basmati rice tempered with ghee, mint and cumin.

750

Jeera Rice (GF)

Basmati rice tempered with ghee and cumin.

750

Matar Pulao (GF)

Basmati rice cooked with green peas, cumin and ghee.

750

Aromatic Basmati Rice (GF) (DF) (V)

Steamed basmati rice.

750

Ghee Rice (GF)

Steamed basmati rice enriched with ghee.

750

Raita Apki Pasand (GF)

Saffron special selection — Boondi, Burrani, Cucumber, Onion, Mix Veg, Ghiya or Mooli ka raita.

675

BREADS

Paratha

Choice of Zaraja, Mirchi, Lacchha (butter/plain/mint), Malabari or Hara Pyaaz.

350

Roti

Missi, Tandoori, Roomali (butter/plain), Bajra ki roti, Rajgira ki roti or Makke di roti.

300

Naan

Plain, Butter, Peshawari, Keema (mutton or chicken), or Roghni naan.









400

Kulcha

Amritsari, Plain, Hara Piyaz, Zaituni, Onion, Paneer or Cheese kulcha.

400

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DESSERTS

Mewad Malai Ghevar (V) (N)

Rajasthani sweet flour cake with mawa, ghee, saffron, pistachio, almond and sugar syrup.

800

Rasmalai (V) (N)

Cottage cheese dumplings in saffron and cardamom infused milk.

800

Kulfi Falooda (V) (N)

Homemade kulfi with falooda, basil seeds and rose syrup, topped with pistachio & almond slivers.

800

Gulab Jamun (V) (N)

Deep-fried cottage cheese dumplings, soaked in saffron sugar syrup.

800

Moong Dal Halwa (V) (GF) (N)

Ground lentils cooked with ghee, sugar and milk.

800

Lakhnawi Sheer Kurma (V) (N)

Roasted vermicelli cooked with milk, raisins, cashew and almond, smoked with ghee, clove and cardamom.

800

Khumani Ka Meetha (V) (GF) (N)

Apricot delicacy slow-cooked with sugar, saffron and ghee.

800

Imarti (V) (N)

Traditional Jaunpur specialty — urad lentil sweet fritters with a soft, spongy texture.

800



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