

Gufha means Cave

We prefer to call it the cavern of experience, both esoteric and exoteric.

Esoteric or inner is the complete fulfilment one will experience with our special Indian, Tandoor, Oriental and Continental cuisine. Couple this with very unusual interiors you are in right now and we have moments that will forever be memorable for you and for us.

Welcome to Gufha.

Shorba & Soups

Paya Shorba - 225

Lamb trotters cooked in broth & tempered with fresh cilantro leaves

Murgh Jahangiri Shorba - 225

Spicy chicken stock flavoured with cilantro, spices & minced chicken

Tomato Dhaniya Shorba - 200

Coriander flavoured tomato based thin soup

Hot 'N' Sour Soup (Vegetable / Chicken) - 200 / 225

A perfect combination of Mushroom, Soya sauce and Vinegar

Manchow Soup (Vegetable / Chicken) - 200 / 225

A special blended soup with Vegetable, Garlic, Ginger, Pepper & topped with Crispy Noodles

Sweet Corn Soup (Vegetable / Chicken) - 200 / 225

Soft Sweet corn mush in a streaming broth

Clear Soup (Vegetable / Chicken) - 200 / 225

A Thin Soup made by simmering Veggies in Chicken stock

Tom Kha (Thai) - 200 / 225

Lemon grass and Basil Fragrant, Rich and creamy Coconut Milk with Tender Chicken / Mushroom

Broccoli Cheese Soup / Chicken - 200 / 225

Thick and creamy with an abundance of broccoli and cheese

Cream of Chicken Soup - 225

Bits of Chicken, celery cooked in cream

Seafood Soup - 250

Perfect combination of Fish and Prawn with hand picked vegetable

Tom Yum (Vegetable / Chicken) - 200 / 250

Tangy Thai Soup, enhanced with galangal and coriander roots

Appetizers

Overloaded Cheese Nachos - 225

Roasted Papad / Masala Papad - 125 / 150

Peanut Masala - 175


Green Salad - 150

Apple Litchi Salad - 225

Smoked Chicken Salad - 250

French Fries / Potato Wedges - 175

We levy 5% service charge, GST as applicable

 Chef's Special

Tandoor

Veg Starter

Paneer Khass Tikka - 375

Chunks of Paneer marinated in spiced Yogurt and grilled in a Tandoor

Paneer Tikka - 375

Paneer marinated in spices and grilled in a Tandoor

Jawari Moti - 375

Button Mushroom stuffed with marinated Paneer and Cheese

Paneer Makhmalai Roll - 375

Marinated Cottage Cheese rolls

Tandoori Phool - 375

Cauliflower florets marinated in Indian spices and Grilled in Tandoor

Angara Ka Aloo - 350

Marinated Baby Potato in Chef special spices grilled in Clay Oven

Dahi Ke Kebab - 375

Creamy Hung curd patties with varieties of spices and herbs served with chutney

Kasturi Paneer Tikka - 375

Cottage cheese marinated with Hung Curd, Fenugreek and Indian spices

Veg Nawabi Sheek - 375

Minced Vegetable with grated paneer & mashed potato mixed with dry fruits cooked in clay oven

Platters

Tandoori Veg Platter - 1100

(Serves for 4 People)


Tandoori Non-Veg Platter - 1850

(Serves For 4 People)

Tandoori Sea Food Platter - 2400

(Serves For 4 People)

We levy 5% service charge, GST as applicable

 Chef's Special

Tandoor

Non-veg Starter

Murgh Hazarvi Kebab - 425

Boneless chicken marinated in Indian spices, Red chilli tomato paste & Hung curd

Dakni Murgh - 425

Chicken marinated with yogurt, Curry Leafs, Cashew paste and spices

Chicken Charliee Kebab - 425

Chicken breast pieces stuffed with minced Chicken & Mutton coated with Egg and cooked in clay oven

Murgh Pakija - 475

Chef 's secret recipe

Batti Ka Murgh - 450

Boneless Chicken marinated in Fried onion, Cashew paste and Indian mild spices and cooked in clay oven

Nawabi Murgh - 425

Boneless chicken cubes marinated with Ginger Garlic paste, Sweet, Mild spices, Saffron and Almonds cooked in Tandoor

Murgh Raseela Kebab - 425

Chicken marinated with Yogurt, Honey, Tomato Sauce and Cajun

Sunari Murgh Kebab - 425

Medium spiced Chicken prepared with Onion & Cheese

Tandoor Chicken (Half / Full) - 450 / 850

Grilled chicken marinated in our Fresh Tandoor masala with a hint of pounded Black pepper, Nutmeg and Cinnamon

Chilli Mili Murgh Tikka - 450

Chicken marinated with fresh roasted chilli, yoghurt and spices

Macchi Rubiath - 550

Grilled fish marinated with Exotic spices and cooked in Tandoor

Hyderabadi Jhinga - 775

Marinated selected Prawns cooked in Hyderabadi style

Saloni Jhinga - 775

chef 's secret recipe

Tiger Prawns - 1200

Batter fried tiger prawn tossed with Indian spices, sprinkled with sesame seeds

We levy 5% service charge, GST as applicable

 Chef's Special

Chinese

Veg Starter

Veg Spring Roll - 325

Deep Fried crispy rolls filled with cabbage, carrot, capsicum and noodle, served with hot garlic Sauce

Babycorn Saute - 325

Batter fried Babycorn tossed in Peanut butter sauce with chinese herbs.

Veg Dumplings - 325

Steamed dumpling filled with shallots, cabbage, carrots, mushroom, corn, bok choy & broccoli

Five Spiced Mushroom - 325

Pan roasted mushrooms carry the rich flavors of five spices and stir fried

Crispy Fried Vegetables - 375

Fried assorted veggie strips sauteed with tongue-tickling schezwan sauce.

Kidzee Roll (Kids Special) - 325

Bread roll stuffed Cheese, Parsley, Onion, Bell Pepper, Chilli & Deep Fried

Dragon Paneer - 375

Cottage cheese sautéed with bell peppers and onions in a Chinese spicy tangy sauce

Lemon Paneer - 375

Cottage Cheese tossed with tangy Lemon flavoured Sauce

Lee Fu Paneer - 375

Cottage cheese tossed with Spinach Sauce

Choice of Chilli (Gobi / Mushroom / Paneer) - 375


Crisp fried Gobi / Mushroom / Paneer with Green Capsicum & Spring Onions tossed In Soya, Chilli & Garlic sauce

Choice of 65

Gobi / Paneer / Mushroom - 325

Marinated with Indian herbs, Deep fried and cooked in Indian spicy Sauce

We levy 5% service charge, GST as applicable

 Chef's Special

Chinese

Non-veg Starter

Spicy Cashew Nuts Chicken - 525

Tender chicken bites tossed with crunchy peanuts & chef special spicy dry chili oil sauce

Barbeque Chicken - 425

Marinated chicken tossed with oriental spices

Chicken Spring Roll - 425

A combination of chicken & veggies seasoned with ginger and soy sauce.

Chicken Basil Dumplings - 425

Delicately-flavored chicken and refreshing basil seasoned with ginger, oyster sauce, wine, Sesame oil and naturally brewed soy sauce.

Chicken Lollipop - 425

Chicken wings marinated in Chinese spices and Deep Fried served with Ginger, Chilli Garlic Sauce

Bell Pepper Chicken - 425

Soy sauce, Stir-fried Chicken with Onion and Sweet & Spicy Bell Pepper

Chilli Oyster (Chicken / Mutton) - 375/475

Fried Mutton chunks tossed in a Chilli Oyster flavoured Sauce

Choice of Chilli / Manchurian - 425/550/775

Chicken / Fish / Prawns

Choice of your meat with Green Capsicum & Spring Onions tossed in Soy, Chilli & Garlic

Shanghai Fish - 550

Diced Fish tossed in Sweet and Sour Shanghai Sauce

Prawns Dumplings - 675

Aromatic Prawns mince enveloped in a thin wrapper, with water chestnut, sesame seed, wine Steamed to perfection and served with a momo chutney


Prawns Pepper Dry - 775

Fried Prawns tossed in Pepper Sauce

Singapore Chilli Prawns - 775

Fresh prawns cooked in a thick, sweet, tangy and spicy sauce.

We levy 5% service charge, GST as applicable

 Chef's Special

Continental

Veg Starter

Baked Cheese with Fajita - 425

Tortilla bread with crunchy vegetable baked with cheese

Mushroom Parcels with Basil Chalice - 425

Sauteed mushroom stuffed in flour sheet deep fried served with coolish basil sauce

Pesto Mushroom - 425 🍴

Rich, earthy mushroom tossed with cheese and infused extra virgin olive oil pesto sauce.

Pan Fried Tortellini - 425 🍴

Butter fried tortellini tossed with Creole sauce, cheese, onion, garlic.
Salt & pepper, drizzle with olive oil

Pan Tossed Veg Paprika - 425

Mixed exotic vegetables pan tossed with spices and Paprika

Jalapeno Cheese Poppers - 425 🍴

Melted cheese balls, stuffed with Jalapeno bread crumbs

Swiz Mozzarella Steak - 425

Mozzarella stick coated in seasoned bread crumb

Non-veg Starter

American Chicken Wings - 475

Chicken Wings tossed in a classic spicy, Buttery spicy sauce
with a Tinge of Sweetness.

Cocktail Prawns - 775 🍴

Succulent Prawns infused and cooked with spicy cocktail sauce

Peri Peri Prawns - 775

Prawns smothered in a tangy, garlicky, spicy sauce

Fish 'N' Chips - 550

Marinated Fish file rolled in crumbs powder with herbs deep
fried served with Tartar sauce.

Meat Ball in Barbeque Sauce - 480 🍴

Grounded meat balls tossed with barbeque sauce

Fried Kalamari (Squid) Rings - 575

Dusted Squid Rings dipped in tempura batter and deep fried

We levy 5% service charge, GST as applicable

🍴 Chef's Special

Indian

Veg Starter

Makhai Mirch Chatpata - 325 🍴

Crispy Fried baby corn sautéed with Indian spices & herbs

Paneer Papdi Chat - 375 🍴

Succulent paneer with zesty green chutney fried to give a crunchy flavor

Paneer 65 - 375

Marinated and deep-fried Paneer cubes sautéed with Indian spices.

Mushroom Curry Leaves Dry - 325 🍴

Fried mushroom tossed with Indian spices and curry leaves

Non-veg Starter (INDIAN)

Chicken 555 - 475 🍴

Juicy chicken stir fried with Indian spices and yogurt.

Chicken Pepper Dry - 425

Boneless Chicken tossed with onions, curry leaves, freshly ground black pepper & spices

Apollo Fish - 550 🍴

Batter fried fish tossed with Capsicum, Onion Cubes, Garlic, Curry leaves & Indian spices

Chicken 65 - 475

Marinated tender chicken cubes cooked in Indian herbs

Mutton Pepper Dry - 550

Mutton (with bone) cooked with Indian spices and freshly ground black pepper

Ghost Shahajahani - 550 🍴

Mutton boneless chunks cooked with Indian spices and coated with beaten egg

Murgh Shahajahani - 425 🍴

Chicken cooked with Indian spices and coated with beaten egg

We levy 5% service charge, GST as applicable

🍴 Chef's Special

Chinese Main Course

Vegetarian

Veg Hakka Noodles - 325

Noodles tossed with vegetables in oriental spices

Spicy Coriander Noodles - 325 🍴

Wok tossed noodles with vegetables, flavored with coriander Sauce

Vegetable Fried Rice - 325

Fried rice with vegetable and oriental spices

Schezwan Fried Rice Vegetable - 350

Basmati rice tossed in spices & schezwan sauce

Exotic Vegetables in Hot Garlic Sauce - 300

Mixed vegetables served with hot garlic sauce

Vegetable Balls in Manchurian / Chilli Soya - 325

Vegetable balls deep fried tossed with your choice of sauce

American Chopsuey Veg - 400

Stir-fried vegetables cooked in a sweet and tangy sauce on a bed of crispy noodles

Non-Vegetarian

Schezwan Chicken Fried Rice - 400

Fried rice tossed in hot & spicy schezwan sauce

Mixed Non-veg Fried Rice - 475

Egg, Chicken, Mutton and Prawn tossed in Rice

Ruby Chicken Noodles - 400 🍴

Fresh noodles, enhanced with bok choy, ginger, garlic, onions infused with beetroot

Chicken Hakka Noodles - 400

All time favorite Hakka style wok tossed noodles in oriental spices.

Chicken Fried Rice - 375

Fried Rice in Chicken with Oriental spices

American Chopsuey Chicken - 475

Stir-fried Chicken cooked in a sweet and tangy sauce on a bed of crispy noodles, topped with a fried egg

We levy 5% service charge, GST as applicable

🍴 Chef's Special

Continental Main-course

Vegetarian

Baked Corn Mushroom Florentine - 525 🍴

Corn, cheese & spinach wrapped and baked, served with garlic bread

Baked Veg Paprika - 525

Mixed vegetable baked in white sauce

Baked Cheese with Ravioli - 525 🍴

Baked Ravioli layered with rich tomato sauce and mozzarella cheese

Cottage Cheese Steak - 525

Be spoke and uniquely individual

Choice of Penne Pasta - 525

Cooked in Margherita Red or Bechamel Mornay cheesy sauce with herbs

Non-Vegetarian

Chicken / Prawns Thermidor - 575 / 775 🍴

Tender Chicken/ Prawns smothered in a rich creamy sauce

Chicken Stroganoff - 550

Grilled Tender Chicken pieces tossed in creamy brown sauce accompanied with Herb, Rice and Vegetable

Spaghetti Lamb Raagu - 580

Slowly braised Lamb Raagu with Onion, Carrot celery Tomatoes and hardy Herbs, topped on spaghetti

Chicken Roulade - 550

Chicken breast pounded in flat and stuffed with spinach and mushroom served with vegetable and tangy tomato sauce

Grilled Fish Peri Peri - 550

Grilled fish fillet marinated with peri peri sauce served with exotic vegetable

Coriander Custard Fish - 575 🍴

Creamy coriander flavored fish grilled and served with sautéed vegetables

Sizzlers

Sea Food Sizzler - 950

Grilled fish, Prawn & Squids served with spicy potato wedges

Chicken Sizzler - 650

Slow cooked Chicken Leg deboned, Chicken sausages marinated with Creole spice, served with Herbed Rice & Vegetable

Veg Sizzler - 600

Mixed vegetable chunks grilled with Garlic Basil balsamic served with Herbed Rice

We levy 5% service charge, GST as applicable

🍴 Chef's Special

Indian Main Course

Vegetarian

Vegetable Patiala - 375

Minced vegetable spinach flavoured, stuffed in papad cooked in tomato gravy

Veg Diwani Handi - 375

Delightful mix vegetable curry cooked in cashew creamy, onion tomato gravy

Veg Kofta Curry - 375

Mixed Vegetable dumplings cooked in creamy onion-tomato gravy.

Subji Mili Juli - 375

Assorted vegetable with curry leaves cummin & ginger garlic paste cooked on light flame

Subzi Lasooni - 375

Mixed Vegetable simmered with fried Garlic and Onion - tomato gravy

Sabzi Hariyali - 375

Seasonal vegetable cooked in a spinach gravy

Vegetable Maratha - 375

Marinated chopped cabbage and carrot cooked in red gravy

Makhana Matar Masala - 375

Makhana Matar cooked in a thick creamy gravy

Stuffed Capsicum - 375

Minced vegetable stuffed in capsicum with cashew paste cooked in onion gravy

Dum ka Khumbh - 375

Mushroom roasted in clay oven, cooked in cashew & yellow gravy

Paneer Lababdar - 375

Tender cottage cheese simmered in creamy and flavorful onion-tomato gravy, enriched with Aromatic spices.

Lasooni Palak Paneer - 375

Spinach puree and paneer cubes simmered with fried garlic

Paneer Lajawab - 375

Paneer with ginger garlic paste and Indian spices cooked on a low flame

Dal Makhni - 375

Whole black lentil, tomatoes, spices cooked & finished with a dollop of our hand churned Butter

Dal Tadka / Dal Fry - 300

We levy 5% service charge, GST as applicable

Chef's Special

Indian Main Course

Non-Vegetarian

Murgh Patiala - 425

Chicken cooked in rich tomato and spinach sauce, wrapped in egg omelette

Dum ka Murgh - 425

Shredded Tandoor Chicken sauteed with mixed pepper and onion cooked in onion Tomato gravy, Ginger garlic paste, Royal spices cooked in Dum style

Mutka Murgh - 425

Succulent Chicken cooked in rich Tomato onion gravy topped with Red pepper

Murgh Rara - 425

Minced chicken with chicken pieces cooked with Indian traditional spices in onion tomato Gravy

Irani Murgh - 425

Rich Chicken gravy made with Ginger Garlic paste, Almonds and Saffron

Chooze Murgh Masale Daar - 425

Chicken Grilled in Tandoor & cooked in rich creamy gravy

Murgh Raseela - 425

Chicken, yogurt coconut cream cashew paste gravy

Murgh Makhani - 475

Tandoori chicken cooked with herbs in a tomato based Makhani gravy

Badami Murgh - 425

Chicken cooked in rich cashew gravy and Indian masala

Murgh Dil Kush - 425

Chicken cooked in Ginger Garlic paste and yogurt and saffron creamy gravy

Adraki Murgh Masala - 425

A classic North Indian recipe of Ginger flavoured Chicken

Nalli Curry - 550

Succulent pieces of Lamb braised in gravy flavored with aromatic spices

Mutton Rogan Josh - 550

Boneless Lamb, marinated in our Secret Spice Blend & slow cooked with nutty a flavor of Rogan

Gosht Saagwala - 550

Succulent lamb cooked in rice green spinach sauce, herbs & spices

Murgh Mughlai - 425

Chicken marinated with egg, cashew paste, brown onion-tomato and cream

Murgh Dhania Masala - 425

Tender chicken infused with the aromatic coriander flavor gravy

We levy 5% service charge, GST as applicable

Chef's Special

Biriyanis

Gosht Dum Biryani - 550

Mutton and Basmati rice cooked on dum and traditional Indian spices and saffron

Murgh Dum Biryani - 450

Succulent chicken layered with aromatic rice, flavoured spices, rose water cooked on Dum

Subzi Biryani - 400

Seasonal vegetable and basmati rice cooked on dum and traditional Indian aromatic spices and saffron

Jeera Rice - 325

Steamed White Rice - 200

Indian Bread

Kurmi Roti - 150

(Traditional Afghani bread with sesame seeds)

Roti / Kulcha / Naan - 85

Missi Roti - 95

Paratha - 95

Butter Roti / Butter Kulcha - 105

Butter Naan - 120


Roomali Roti - 90

Cheese Garlic Butter Naan - 150

Tokri - 550

(An assorted of Indian bread)

We levy 5% service charge, GST as applicable

 Chef's Special

Desserts

Gufha Special Dessert - 300

Tender Coconut Rasmalai - 300

Hot Gulab Jamoon - 175

Gajar Ka Halwa - 175

Fried Ice Cream - 225

Cream Caramel Custard - 200

Darsaan with Ice Cream - 250

Chocolate overloaded Rum Ball - 300

Gufha Khazana - 300

Black Forest pastry with Ice Cream - 300

Sizzling Brownie - 300

Mango Cheese Cake - 225

Sultana Roll - 300

Hot Chocolate Fudge - 275

Gud Bud - 275

Special Chilly Guava Ice Cream - 225

Choice of Ice Cream - 175


Vanilla / Chocolate / Mango

Gufha Special Tea - 300

(Serves 6 people)

Rights of Admission Reserved
Taxes applicable

We levy 5% service charge, GST as applicable

 Chef's Special