

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

Portion: 300gm | Kcal: 226 | § @

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 1 1

Karare Aloo | 479

SIGNATUR DISH

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

Portion: 200gm | Kcal: 140 | (1)

Veg Galouti | 499 🔞



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

Portion: 200 gm | Kcal: 385 | 1 1 1 1

Dahi Ke Kebab | 499 🎉

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

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





Mushroom Galouti | 499 &

Traditional smoked mushroom "galouti kebab"

Portion: 200gm | Kcal: 220 | 😢 🕦 🔇

Malai Soya Chaap | 549 &

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

Portion: 300gm | Kcal: 414 | 🔞 🕦 🖠

Tandoori Malai Broccoli | 549 🐠

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

Palak Paneer Ki Seekh | 549 &

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

Dhaba Paneer Tikka | 599 💰

Mildly spiced chunks of cottage cheese flavoured with premium saffron

Portion: 300gm | Kcal: 838 | 1 (1)

Lal Mirch Ka Paneer Tikka Shaslik | 599 💰

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

Portion: 300gm | Kcal: 725 | 1

Fried Chicken Wings | 549 💆

Masala coated deep fried chicken wings served with spicy tomato chutney

Portion: 300gm | Kcal: 525 | 🕦 🕦 🦠 🧿

Tawa Kukkad Masala | 649 🗳

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

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

Tawa Chicken | 639 🚅

Succulent boneless cubes of marinated chicken cooked with onions, tomatoes and

home-blended spices

Murgh Seekh Kebab | 649 💆

Mildly spiced chicken seekh kebab, finished in tandoor

Portion: 200gm | Kcal: 597 | 1 (1)

Murgh Malai Tikka | 659 🗳

Boneless chicken marinated with ginger, garlic, cream and cheese, finished in tandoor Portion: 300gm | Kcal: 466 | ③ ③

Highway Chicken Tikka | 659 🗳

Boneless morsels of chicken with red chili flakes and pounded coriander seeds, finished in tandoor

Portion: 300gm | Kcal: 493 | (1) (5)

Tandoori Chicken | 659 🗳

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

Portion: 300gm | Kcal: 2088 | ③ ③ ⑤

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 | @ (1) (8)

Mutton Seekh Kebab | 749 💆

Succulent and juicy minced mutton seekh skewered in tandoor

Portion: 200gm | Kcal: 839 | 1

Galouti Kebab | 779 💆

Slow - cooked, melt in - your - mouth minced mutton kebabs infused

with the chef's special blend of spices Portion: 200gm | Kcal: 646 | @ (1) (1)

Mutton Barra Kebab | 849 ₫

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

Portion: 320gm | Kcal: 482



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Pictorial depiction. "An average active adult requires 2,000 kcals energy per day, however, calories needs may vary" ().

Amritsari Machhi | 849 🗳

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: 235 | ● **①**

Tawa Prawn | 729 🚅

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

Portion: 300 | Kcal: 1298 | 🔊

Tandoori Prawn | 1649

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, tal mirch ka paneer tikka, Dhaba da paneer tikka, palak paneer ki seekh

Portion: 435gm | Kcal: 1046 | **(8) (9) (0)**

Chicken Kebab Platter (14Pcs) | 1249 💆

Murgh malai tikka, highway chicken tikka, murgh seekh, fried chicken wings, murgh tangdi, kala sha kala kukkad

Non Veg Kebab Platter (12Pcs) | 1349 💆

Galouti kebab, mutton seekh, murgh malai tikka, highway chicken tikka, Amritsari machi Portion: 600gm | Kcal: 1337 | 🚯 🎯 🕦

Peshawari Raan | 2999 🗹 📆

Stow triple cooked whole mutton leg served with gravy, sauteed potatoes and Dhabe di roti Portion: 1800gm | Kcal: 5075 | (1)



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Aloo Gobhi Tamatar Masala | 449 💰

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

Portion: 400gm | Kcal: 556 | 1 (8)

Dadi Da Dhania Aloo | 449 🎉

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

Portion: 400gm | Kcal: 864 | 1 🚯

Bhindi Masala | 449 💰

Lady fingers tossed with tomato, onion and spices

Portion: 400gm | Kcal: 1356 | 🚯 🔇

Chitti Aloo Gobhi | 459 🕸

Cauliflower florets and potatoes simmered in light yogurt flavoured curry

Portion: 400gm | Kcal: 486 | @ (1) (5)

Subz Patiyala | 459 &

Spicy melange of assorted vegetables "Patiala Style"

Pind Wali Dal Tadka | 469 &

Cumin and fresh chili tempered yellow lentils with fresh coriander

Portion: 500gm | Kcal: 325 | 1

Dal Dhaba | 529 &

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

Portion: 500gm | Kcal: 654 | 1

Amritsari Chole | 529 &

Chickpeas cooked to perfection "Amritsari style"

Portion: 400gm | Kcal: 1283 | 1



Kanastari Baigan Bharta | 529 🔞

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 | 1 (1)

Lahsooni Palak (Corn / Paneer / Aloo) | 529 💰

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

Mushroom Matar Masala | 529 🕸

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

Kadhai Mushroom | 529 🔮

Sautéed button mushrooms cooked in a spicy, tangy kadhai gravy with capsicum Portion: 400gm | Kcal: 749 | (§) (§)

Malai Kofta | 529 💰

Cottage cheese dumplings filled with dry fruits, simmered in creamy cashewnut gravy Portion: 500gm | Kcal: 606 | 🕲 🕲 🎯

Hariyali Subz Kofta | 529 🕸

Fried mix vegetable dumplings in a light spinach gravy

Portion: 500gm | Kcal: 867 | 🕲 🐧 🦠 🎯

Matar Paneer | 589 &

Soft paneer cubes simmered with sweet green peas steeped in a rich, flavorful curry Portion: 500gm | Kcal: 1626 | (8) (6)

Patiyala Da Kadhai Paneer | 589 🕏

Paneer cooked in a robust, spicy kadhai gravy and whole coriander seeds

Portion: 400gm | Kcal: 1749 | 🕦 🔇 🧿

Dhabe Da Chilli Paneer | 589 🔮

Dhaba style spiced cottage cheese chunks with capsicum

Tiffin Paneer | 589 &

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 | (1) (1) (1)



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Dhabe Da Khaas Paneer | 599 💰

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

Portion: 500gm | Kcal: 2656 | 🚯 🕦 🧐

Paneer Makhan Maar ke | 599 🎉

Cottage cheese simmered and finished in creamy tomato curry

Portion: 500gm | Kcal: 858 | 1 1

Paneer Tikka Lababdar | 599 &

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

Portion: 400gm | Kcal: 1690 | (1) (9) (9)

Egg Curry | 549 🌀

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

Portion: 250gm | Kcal: 463 | @ (1) (§) (0)

Dhaba Da Chilli Chicken | 679 🕰

Dhaba style mildly spiced boneless chicken with capsicum

Portion: 300gm | Kcal: 633 | 🗑 🚯 🕮

Chitta Butter Chicken | 699 🖾

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

Portion: 500gm | Kcal: 569 | @ (1)

Butter Chicken 1986 | 699 🗳

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

Portion: 500gm | Kcal: 565 | 1 (1) (6)

Handi Murgh | 699 💆 (CHATU)

Joints of chicken cooked in aromatic mildly spiced gravy, served in an earthenware pot

Bhatinda Chicken Curry | 699 💆

The original chicken curry from the by-lanes of Punjab



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Tiffin Chicken | 699 💆

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 | 🚯 📵

Balti Meat | 999



"Quintessential" famous mutton curry of Dhaba

Portion: 500gm | Kcal: 879 | (1)

Rarha Gosht | 899 🗳

Joints of mutton and minced mutton cooked with onion, tomato and home ground spices Portion: 450gm | Kcal: 1226 | 1 10 10

Dhaba Mutton Curry | 899 🚅

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

Portion: 450gm | Kcal: 615 | (1) (§)

Keema Matar | 899 🚅

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

Portion: 450gm | Kcal: 777 | (§)

Dilli Ki Nihari | 899 🗳

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

Portion: 500gm | Kcal: 1113 | (1) (8) (1)

Punjabi Kadhai Jheenga | 899 💆

Prawns tossed in onion-tomato masala with capsicum and coriander

Portion: 200gm | Kcal: 270 | 🔊



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RICE/BIRYANI

Steamed Rice | 279



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

Jeera Dhania Pulao | 319 🔞

Aromatic basmati rice tossed with cumin seeds, fresh coriander

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

Vegetable Biryani (Choti/Badi Handi) | 469/699



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

Portion: 500/1000gm | Kcal: 158.4/317 | 🚯

Chicken Biryani (Choti/Badi Handi) | 659/959 😅

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) | 769/1049 😅

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

Portion: 500/1000gm | Kcal: 304/609 | **(6)**



SIDES

Papad | 109

Portion: 30gm | Kcal: 98 | 😻 🎯

Dahi | 119

Portion: 200gm | Kcal: 124 | 1

Masala Papad | 149

Portion: 100gm | Kcal: 99 | 😢 🎯

Green Salad | 119

Portion: 225gm | Kcal: 73 |

Raita (Boondi / Mix Veg / Pineapple) | 149

BREADS

Tandoori Roti | 89

Portion: 80gm | Kcal: 159 |

Roomali Roti | 89

Portion: 100gm | Kcal: 205 | (§)

Butter Roti | 99 &

Portion: 80gm | Kcal: 231 | (1) (1)

Plain Naan | 99 💰

Portion: 130gm | Kcal: 288 | 🚯 🕦

Butter Naan | 109 &

Portion: 135gm | Kcal: 358 | 🕦 🕦

Garlic Naan | 119 🔞

Portion: 135gm | Kcal: 329 | (1) (1)

Chilli Garlic Naan | 119 💰

Portion: 135gm | Kcal: 415 | 🚯 🕦

Garlic Tomato Cheese Naan | 139 💰

Portion: 170gm | Kcal: 370 | (9) (10)

Laccha Paratha | 109 &

Portion: 130gm | Kcal: 373 | (1) (1)

Pudina Paratha | 119 🔞

Portion: 130gm | Kcal: 344 | (1) (1) (1)

Laal Mirchi Paratha | 119 💰

Portion: 130gm | Kcal: 348 | 1 1 1 1 1 1

Masala Laccha Paratha | 119 💰

Portion: 130gm | Kcal: 443

^{*}Pictorial depiction. "An average active adult requires 2,000 locals energy per day, how

Missi Tandoori Paratha | 129 💰

Portion: 130gm | Kcal: 469 | (1)

Dhabe Di Roti | 129



Portion: 100gm | Kcal: 305 | (8) (0)

Tandoori Kulcha | 139 🔞

Choice of Aloo/Pyaaz/Paneer/Gobhi

Portion: 200gm | Kcal: 473 | 👸 🚯





DESSERT

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

Deep fried cottage cheese dumplings in sugar syrup

Portion: 60gm | Kcal: 282 |

(B) (D)

Tilla Kulfi | 149

Condensed milk frozen dessert on stick

Portion: 37gm | Kcal: 73 |

(3) (8)

Phirnee | 199

Rice flour cooked with saffron and milk, served chilled, served in earthware pot Portion: 150gm | Kcal: 351 | <a> ⑥

Matka Kulfi | 219

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

Rabri | 219

Condensed sweetened milk, served in an earthware pot Portion: 160gm | Kcal: 543 | (1)

Rasmalai | 219

Condensed milk dumplings in saffron flavoured milk Portion: 200gm | Kcal:758 | **(a) (b)**

Badam Halwa | 279

Puree of almonds cooked in "desi ghee" Portion: 140gm | Kcal: 1280 | (1) (1)

Dhabe Da Meetha | 279

A unique layered combination of vanilla ice cream, shahi tukda and mini gulab jamun Portion: 180gm | Kcal: 543 | 🕦 🎯 🕦

PAAN

Dhaba Ka Saada Paan | 69

Dhaba Ka Meetha Paan | 79

Naariyal wala Paan | 89

Nutella Paan | 89

Aam Paan | 89

Thanda thanda Paan | 89

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