

Soup

- **Broccoli almond soup** 195
Creamy, healthy and garlic flavored. mmm Mia!
- **Spicy tomato tulsi shorba** 195
Spicy tomato soup with the goodness of tulsi
- **Murgh badami shorba** 225
Rich, homemade spices, nuts, perfect for the rainy day!
- **Lamb paya shorba** 400
Healthy authentic soup made from lamb trotters.

Salad & Chaats

- **Masala papad** 195
Club favorite, topped with chutney, kachumbar
- **Garden green salad** 195
Classic indian green salad
- **Palak patta ki chaat** 195
Crispy spinach, house spice mix, sweet curd
- ● **Gol gappa** 195
Pani puri with a twist. Chicken optional
- **Spicy mushrooms on khari biscuit** 225
Crispy puff, cheesy mushroom, green chili
- **Kanpur's papdi chaat** 225
Medley of tamarind and coriander chutney, pomegranate and sev
- **Dahi puri** 255
Stuffed golgappa, Pandit .It's popular!

The Kebab Corner

- **Char grilled broccoli** 295
Hung curd marinade, hint of warm spices, chutney
- **Sufiyana paneer tikka** 375
Soft cottage cheese kebab, duet of onions and capsicum
- **Classic paneer tikka** 375
Soft cottage cheese, fragrant spices, house specialty
- **Punjabi tandoori mushroom** 355
Hung curd, mustard oil, hot spices, mint chutney
- **Veg sheekh kebab** 300
Mix vegetable sheekh.
- **Hara Bhara kebab** 300
Mix vegetable with spinach and tawa grilled
- **Mushroom galouti** 300
Smashed mushroom with herbs and tawa grilled.
- **Dhaniya murgh tikka** 355
Aromatic fenugreek and coriander paste, clay oven finished
- **Dhaniyafish tikka** 375
Aromatic fenugreek and coriander paste, clay oven finished
- **Banjara murgh tikka** 395
In house specialty, mint and coriander flavored
- **Murgh kali mirchi tikka** 395
Creamy and peppery chicken tikka.
- **Matia's tandoori chicken....half/full** 355/495
Whole roasted chicken, with rumali roti, masala onions
- **Bhatti ka kukkad** 395
Whole spice marinated chicken tikka with bone.
- **Purani dillimurgh tikka** 395
Classic, from the Northern lands of india!
- **Chicken koliwada** 305
South flavoured chicken batter fried.
- **Chicken seekh kebab** 395
Served with rumali roti, masala onions and chutney

Small plates/Starter

Masala Papad v Club favorite, topped with chutney, kachumbar	195
Shakarkandi chaat v Spicy and tangy sweet potato chunks, inspired from Delhi's winters	195
Jalapeno cheese naan v Khasta chips, peri peri seasoning, cheese dip	225
Truffled kulcha v Creamy mushroom stuffing, green chilies, chutney	225
Spicy mushrooms on Khari biscuit v Crispy puff, cheesy mushroom, green chili	225
Kanpur's papdi chaat v Medley of tamarind and coriander chutney, pomegranate and sev	225
Aloo tikki slider v Soft bun, crispy fried potato, melted cheese	235
Hariyali kebab v Tawa subz kebab, medley of spinach and peas	255
Dahi Puri v Stuffed gol gappa, Pandit Ji's popular!	255
French Fries v Choose from classic salted peri peri/smoky bbq	225/265
Loaded potato fries v Spicy onion masala, optional melted cheese	275/295
Amritsari machhi nv Crispy golden fried, marinated with warm spices, masala onions	255
Hari mirch prawn nv Butter fried, green chilies and coriander, dhaniya chutney	325
Koliwada chicken nv Western coast inspired fried chicken, fried chicken, fisherman's favorite!	295

- **Qureshi's mutton kebab** 425
Succulent minced lamb seekh on a skewer, rumali roti
- **Mutton galouti** 500
minced mutton with spices and tawa grilled.
- **Tandoori mutton chops** 500
Spiced mutton chops finished in tandoor.
- **Fish koliwada** 350
South flavoured Fish batter fried.
- **Amritsari fish** 350
Desi butter fried fish fingers.
- **Tandoori mahi tikka** 350
Tandoori fish tikka.
- **Tandoori tiger prawns** 500
Tiger prawns finished in tandoor.

Jumbo Platters

- **Vegetarian Platter** 775
Punjabi tandoori kumb, Classic paneer tikka, Hara bhara kebab, tandoori broccoli, rumali roti, roasted papad, masala onion salad, with mint deep.
- **Meat lover's party platter** 995
Classic chicken tikka, Ajuwainimachhi, koliwada chicken, chicken seekh skewers, rumali roti, Masala onions, selection deep.

Sizzlers

- **Subz tikki sizzler** 425
Mix veg tikki, cooked in chatpata indian gravy on sizzler plate with rumali roti, palak rice, and chef special salad.
- **The clay paneer sizzler** 445
Tandoori paneer tikka cooked in indian mahani gravy on sizzler plate with rumali roti, ghee rice and chef special salad.
- **The vegetables sizzler** 435
Fresh mix veg cooked in indian tawa gravy on sizzler plate with baby naan, jeera rice and chef special salad.

Bun kebab sliders nv 295
Spicy chicken kebab, laccha pyaz, mint chutney

Keema Kulcha nv 395
Spiced chicken mince stuffed, cream cheese dollop

The Kebab Corner

Inspired from Jama Masjid lane

Char grilled broccoli v 295
Hung curd marinade, hint of warm spices, chutney

Sufiyana paneer tikka v 375
Soft cottage cheese kebab, duet of onions and capsicum

Soya seekh kebab v 325
Medley of plant meat and sweet potato, cooked in tandoor

Dhaniya fish tikka nv 375
Aromatic fennegreek and coriander paste, clay oven finished

Signature black tikka nv 355
Activated charcoal and sesame crusted chicken, chef's signature!

Matia's Tandoori chicken (half/full) nv 375/455
Whole roasted chicken, with rumali roti, masala onions

Aslam's sigri chicken nv 425
Signature of Purani Dilli, cream and butter drizzle, chatpata masala!

Purani Dilli murgh tikka nv 395
Classic, from the Northern lands of india!

Chicken seekh kebab nv 395
Served with rumali roti, masala onions and chutney

Qureshi's mutton kebab nv 425
Succulent minced lamb seekh on a skewer, rumali roti!

- **The clay chicken sizzler** 465
Tandoori chicken tikka cooked in indian makhani gravy on sizzler plate with baby naan, onion pulao and chef special salad.
- **Chicken cutlet sizzler** 465
Chef special cutlet cooked in indian chatpata gravy on sizzler plate with baby naan, peas pulao and chef special salad.
- **Lamb sizzler** 525
Chef special mutton curry on sizzler plate with rumali roti, ghee rice and chef special salad

Kadhai Se...The Mains!

- **Diwani handi** 295
Mix vegetable simmered in creamy and spicy gravy
- **Mushroom lipta masala** 325
Blunnakambhi, crispy diced onions, best enjoyed with naan!
- **Noor Jahan malai kofta** 355
Cottage cheese dumplings, nut centered, hint of cardamom in makhani gravy!
- **Paneer butter masala** 355
Slow cooked paneer in buttery gravy
- **Matar shatar** 335
Homely cottage cheese and green peas curry, our Sunday's routine!
- **Kadai vegetables** 335
Mix vegetable in kadai masala
- **Kadai paneer** 355
Paneer in kadai masala
- **Paneer tikka masala** 365
Tandoori paneer tikka cooked in makhani gravy.
- **Miloni tarkari** 375
Mix vegetables cooked with spinach and masala gravy.
- **Dal makhani** 345
Overnight cooked black lentil, flavored with dry fenugreek
- **Panjabi dal tadka** 325
Yellow gram lentil, with panjabi tadka.

Kadhai Se...The Mains!

Baingan Bharta v Roasted eggplant with royal cumin, onion, tomato and green chilli	295
Mushroom Lipta masala v Bhunna kumbhi, crispy diced onions, best enjoyed with naan!	325
Noor Jahan malai kofta v Cottage cheese dumplings, nut centered, hint of cardamom in makhani gravy!	375
Pind de chholey v Slow cooked chickpeas, pickled chili, my Grandma's recipe!	325
Matar shatar v Homely cottage cheese and green peas curry, our Sunday's routine!	355
Paneer bhurji v Hand crumbled cottage cheese, hint of green chilies and coriander	355
Dal makhani v Overnight cooked black lentil, flavored with dry fenugreek	395
Dhabe wali dal v Yellow gram lentil, red chili tempered	345
Ande ki Bhurji nv Scrambled egg with onion, tomato and green chili	345
Murgh do pyaza nv Succulent chicken, lipta masala, red chilies and shallots	375
Dak Bungalow chicken nv Boiled eggs, Bengal inspired, an ode to The British Raj!	395
Dahi murgh nv From the land of farmers, homestyle chicken curry	375
Kadai kukkad nv Aromatic whole spices, capsicum, an all time favorite	375
Butter chicken nv Legendary invention of Moti Mahal from Old Delhi	425

- **Anda masala** 345
Boiled egg with onion, tomato masala gravy.
- **Murgh do pyaza** 375
Succulent chicken, lipa masala, red chilies and shallots
- **Dak bungalow chicken** 375
Boiled eggs, Bengal inspired, an ode to The British Raj!
- **Murgh tikka masala** 375
Tandoori chicken tikka cooked in makhani gravy.
- **Kadai kukkad** 375
Aromatic whole spices, capsicum, an all time favorite
- **Butter chicken** 395
Legendary invention of Moti Mahal from Old Delhi
- **Chicken saag wala** 375
Chicken cooked in spinach and spicy gravy.
- **Railway mutton curry** 425
Succulent meat on bone, stewed with potatoes and whole spices
- **Mutton Rogan josh** 425
Tender baby mutton leg, cooked in tradition style with oil and spices

Breads

- Tandoori roti / Butter 40/50
- Tawa roti / Butter 40/50
- Rumali roti / Butter 40/50
- Naan / Butter 55/65
- Garlic naan / butter 75/85
- Laccha Paratha / Butter 65/75
- Aloo paratha / butter 70/80
- Kulcha / Butter 85/95
- Stuffed kulcha / Butter 95/105
- Ajwain Paratha / butter 70/75

Dehati meat nv Rustique village style mutton with onions and chillies, a hint of mustard	415
--	------------

Railway mutton curry nv Succulent meat on bone, stewed with potatoes and whole spices	425
---	------------

Nawab Shah biryani v/nv From the royal land of Awadh...chicken/mutton...with burhani raita	415/435
--	----------------

Jumbo Platter

Vegetarian party platter v Shakarbandi chaat, Paneer tikka, Hariyali kebab, tandoori broccoli, rumali roti, masala onions, selection of dips	825
--	------------

Meat lover's party platter nv Classic chicken tikka, Ajwaini machhi, koliwada chicken, chicken seekh skewers, rumali roti, masala onions, selection of dips	995
---	------------

Sath Sath

Paratha - Ajwain/ Aloo / Paneer/ Sattu v	75/95
---	--------------

Butter Naan / garlic Naan	95
----------------------------------	-----------

Tandoori Roti/Tawa roti/lachha paratha v	65/85
---	--------------

Missi Roti/Gur roti v	95
------------------------------	-----------

Steamed Rice/Jeera rice/Saffron rice v	105/135
---	----------------

Green salad / Curd / Burhani Raita v	95/125
---	---------------

Rice items

● Steamed basmati rice	105
● Jeera rice	135
● Veg pulao	165
● Ghee rice	155
● Dum biryani veg	355
● Dum biryani chicken	415
● Dum biryani mutton	435

Add on

● Curd	65
● Raita	75

Dessert

● Gelato Belgian dark chocolate, Salted caramel, Vanilla, Butterscotch	175
● Carrot halwa	195
● Gulab jamun	195

Gud Naal Ishq Meetha

Laal Baag v Your classic red velvet slice	195
Satrangi Delight v All time fav vanilla sponge in 7 colored layers!	215
Khaas aam v Layered mango cheesecake, passion twist	225
Ksheer-pak v Three milk cake with a hint of rose!	225
Filter Coffee Mousse v Italian Fav, Coffee and Mascarpone Layered	235
Dark Fantasy v Old monk ganache, dark cookie crumble, salted nougat	255
Chocolate Shocolate v Sinful layered dark chocolate gateaux	255