

punjabi dhaba

MENU

Soup

Cream Tomato Soup.....₹90

A velvety blend of ripe tomatoes, fresh cream, and subtle spices, served with a hint of basil.

Manchow Soup.....₹90

An Indo-Chinese classic with a spicy, tangy broth loaded with crunchy vegetables and crispy noodles.

Sweet Corn Soup.....₹110

A comforting delight of creamy sweet corn kernels simmered in a flavorful, mildly seasoned broth.

Cream of Mushroom Soup.....₹110

Silky-smooth soup made with earthy mushrooms, enriched with fresh cream for a hearty bite.

Hot & Sour Soup.....₹90

A perfect balance of heat and tang, packed with fresh vegetables and bold spices.

Cream of Spinach Soup.....₹110

Nutritious and creamy, made from fresh spinach leaves and delicately spiced for a soothing experience.

Broccoli Soup.....₹120

A wholesome blend of fresh broccoli and creamy goodness, perfectly seasoned for a rich taste.

Lemon Coriander Soup.....₹100

Zesty and refreshing, this soup is a tangy mix of lemon, coriander, and a clear vegetable broth.

Gucchi Mushroom Soup.....₹350

A gourmet delicacy, made with rare Gucchi mushrooms in a creamy, aromatic broth for a refined taste.

Roasted Garlic Soup.....₹110

Bold and aromatic, this soup features roasted garlic cloves blended into a creamy base for a rich flavor.

Clear Curry Leaves Soup.....₹90

A light and refreshing broth infused with the earthy aroma of curry leaves and tempered spices.

Almond Soup.....₹140

A royal treat, this soup blends almonds with milk and mild spices for a luxuriously smooth flavor.



Salads & Sides

Green Salad.....₹100

A refreshing blend of crisp lettuce, cucumber, and tomato, tossed for a healthy start.

Cherry Pineapple Salad.....₹290

A delightful fusion of juicy cherries and tangy pineapple with a hint of honey glaze.

Quinoa Salad.....₹350

Nutritious quinoa paired with fresh vegetables, herbs, and a zesty dressing for a wholesome bite.

Butter Boiled Vegetables.....₹220

A medley of fresh seasonal vegetables, gently boiled and tossed in creamy butter.

Buttered Corn Vegetables.....₹210

Sweet corn kernels and vegetables sautéed in butter, offering a warm, comforting side.

French Fries-Finger chips ₹110

Golden and crispy potato fries, lightly salted and served with a side of ketchup.

Boondi Raita.....₹110

Creamy yogurt mixed with crunchy boondi and seasoned with roasted cumin powder.

Pahadi Classic Raita.....₹150

A traditional delicacy of spiced yogurt blended with fresh gram flour dumplings.

Salads & Sides

Pineapple Raita.....₹120

A sweet and tangy combination of pineapple chunks in creamy yogurt spiced to perfection.

Mix Cucumber Raita.....₹110

Cool yogurt enriched with cucumber and finely chopped vegetables for a refreshing twist.

Roasted Papad.....₹60

Thin and crispy papads roasted to golden perfection, served as a light accompaniment.

Masala Papad.....₹110

Crispy papad topped with a tangy mix of chopped onions, tomatoes, and spices for a flavorful crunch.



Tandoori & Starters

Tandoori Soya Chaap.....₹290

Soft soya chaap marinated in a tangy and spicy tandoori blend, grilled to smoky perfection.

Paneer Tikka₹300

Tender cubes of Cottage Cheese infused with aromatic spices, skewered, and roasted in a clay oven.

Butter Garlic₹230/190/180/170/ (Paneer / Mushroom / Babycorn / Gobi / Soya Chaap / Aloo Gucchi) 230/160/2000

A luscious combination of paneer cubes tossed in a buttery garlic sauce, finished with a hint of herbs.

Pudina.....₹220/190/180/170/ (Paneer / Mushroom / Babycorn / Gobi / Soya Chaap / Aloo Gucchi) 220/170/1600

Your choice of ingredient coated in a refreshing minty marinade, grilled for a zesty experience.

Pepper Fry.....₹230/200/180/180/ (Paneer / Mushroom / Babycorn / Gobi / Soya Chaap / Aloo Gucchi) 230/170/2200

A bold and flavorful preparation with crushed black pepper and sautéed ingredients for a spicy kick.

Chilli.....₹210/170/160/190/ (Paneer / Mushroom / Babycorn / Gobi / Veg Ball / Soya Chaap / Aloo Gucchi) 210/150/1600

A fiery Indo-Chinese delight featuring your preferred ingredient tossed with peppers, onions, and a spicy chili sauce.

Tava Fry.....₹220/200/190/210/ (Paneer / Mushroom / Babycorn / Gobi / Soya Chaap / Aloo Gucchi) 180/160/1600

A lip-smacking dish of ingredients seared on a hot tava with rich spices and a hint of butter.

Specialities

Ghee Roast ₹180/250/230/
(Aloo Paneer / Soya Chaap / Mushroom / Babycorn / Gobi/ Gucchi) 200/200/2200

A rich and aromatic delicacy featuring your choice of ingredient roasted in a flavorful blend of spices and fragrant ghee, a classic from the South with a Punjabi twist.

Uttam Dhaba Lasooni ₹220/210/190/190/
(Paneer / Mushroom / Gobi / Babycorn / Soya Chaap / Gucchi) 220/2100

A garlicky sensation, infused with bold spices and crafted in true dhaba-style perfection for a robust, unforgettable flavor.

Honey Cilli Lotus Stem ₹190

Crispy lotus stems glazed with a perfect mix of sweet honey and spicy chili sauce, offering a delightful crunch and tangy kick.

Signature Dal & Legumes

Dal Makhni ₹190

Slow-cooked black lentils in a rich and creamy butter-based gravy, a Punjabi classic.

Dal Tadka ₹160

Yellow lentils tempered with ghee, garlic, and aromatic spices for a simple yet flavorful treat.

Dal Amritsari ₹170

A robust lentil preparation simmered with traditional spices, capturing the essence of Amritsar.

Dal Gharwali ₹180

A homely dal made with mixed lentils, gently spiced and served with a comforting aroma.

Rajma Masala ₹180

Kidney beans cooked in a rich, spiced tomato gravy, served with a hint of coriander.

Pindi Chana Masala ₹170

Spicy and tangy chickpeas cooked the traditional way, infused with roasted masala flavors.



Paneer & Soya Chaap Delights

Paneer Butter Masala ₹190

Soft paneer cubes bathed in a smooth, buttery tomato-cream gravy with a hint of sweetness.

Paneer Do Pyaza ₹195

A hearty dish of paneer cooked with a double dose of onions in a tangy, spicy gravy.

Paneer Lababdar Soya Chaap Mushroom ₹200

A rich and indulgent gravy of paneer, mushrooms, and soya chaap, loaded with butter and cream.

Paneer Tikka Masala ₹260

Grilled paneer tikka cooked in a spicy and aromatic masala base for a smoky, rich flavor.

Mushroom Do Pyaza Soya Chaap ₹170

Tender mushrooms and soft soya chaap cooked with a double dose of onions in a flavorful, tangy gravy.

Soya Chaap Tikka Masala ₹250

Smoky soya chaap tikka simmered in a spiced tomato and onion gravy with a creamy finish.

Vegetarian Specialties

Veg Kofta.....₹190

Soft vegetable dumplings in a rich and creamy tomato-based gravy, seasoned to perfection.

Mix Veg Kadhai.....₹160

A medley of fresh vegetables tossed in a spicy kadhai masala, full of flavor and crunch.

Matar Paneer.....₹180

Cottage cheese and green peas cooked in a mildly spiced, creamy tomato-based gravy.

Palak Corn.....₹210

Fresh spinach and sweet corn kernels cooked in a lightly spiced, healthy green curry.

Kaju Masala.....₹250

Cashews cooked in a rich, creamy curry with mild spices for a luxurious treat.

Palak (Fresh Spinach).....₹220/210/220/2300

Paneer/mushroom/chaap/guchi

A simple, nutritious spinach curry cooked with mild spices and ghee for a wholesome meal.

Sarso Da Saag.....₹200

Mustard greens slow-cooked with earthy spices, best enjoyed with makki di roti.

Baigan Bharta.....₹180

Smoky, roasted brinjals mashed and cooked with onions, tomatoes, and spices for a rustic flavor.

Spicy Brinjal.....₹180

Tender brinjals cooked in a bold and fiery masala for those who love a spicy kick.

Bhurji Paneer Matar.....₹250

Crumbled paneer and green peas tossed with onions and tomatoes, spiced for a flavorful burst.

Bhindi Masala Bindi Fry Dry.....₹170

Ladyfingers stir-fried with onions, tomatoes, and aromatic spices for a dry, flavorful side.

Indian Breads

Aata ka Tava Roti (Fulka).....₹15

Soft and light whole wheat flatbread cooked on a hot tava, perfect with any curry.

Aata ka Tava Butter Roti.....₹20

A fluffy whole wheat roti glazed with a touch of butter for added richness.

Makai De Roti.....₹60

Traditional cornmeal flatbread with a rustic texture and earthy flavor, best paired with Sarso Da Saag.

Dhaba Pratha.....₹50

A unique dhaba-style roti with a soft, chewy texture, ideal for hearty curries.

Butter Naan.....₹50

Soft and fluffy naan brushed with butter, adding a delightful richness to every bite.



Garlic Naan.....₹60

Freshly baked naan infused with garlic and herbs, offering a flavorful twist.

Kulcha (Aloo / Onion / Cheese Cream)....₹90

A tandoor-baked flatbread stuffed with your choice of spiced potato, caramelized onion, or creamy cheese for a satisfying indulgence.

Mixey Roti₹60

Signature Specials

24 Carat Gold Dal.....₹2500

A luxurious twist on classic dal, enriched with a velvety blend of lentils, spices, and a hint of 24-carat edible gold for a royal dining experience.

Gucchi Methi Malai.....₹3000

Exotic morel mushrooms (gucchi) simmered with fresh fenugreek leaves in a creamy, aromatic malai gravy, delivering a perfect blend of earthy and rich flavors.

Navratan Korma.....₹699

A regal mix of nine vegetables and nuts cooked in a creamy, mildly spiced gravy, offering a symphony of textures and flavors fit for a king.



Biryani & Pulav

Tarkari Dum Biryani.....₹160/230/190/230/
(Panner / Mushroom / Chaap) Guchi 1200

Aromatic basmati rice layered with spices and your choice of paneer, mushroom, or chaap, slow-cooked to perfection in a sealed pot.

Tava Pulav.....₹160/170/190
(Panner / Chaap / Dum)

A delightful fusion of spiced rice tossed on a tava with your choice of paneer or chaap, creating a flavorful and satisfying dish.

Tarkari Pulav.....₹150

A medley of fresh vegetables cooked with fragrant rice and mild spices for a wholesome and comforting meal.

Biryani & Pulav

Dal Kichidi.....₹150

A simple yet flavorful combination of lentils and rice, tempered with spices for a hearty, home-style dish.

Palak Matar Dal Kichidi.....₹160

A nutritious twist on classic khichdi, made with spinach, green peas, lentils, and rice, for a healthy and satisfying meal.

Triple Schezwan Rice.....₹140

A spicy and tangy Indo-Chinese favorite, combining fried rice, noodles, and a punch of Schezwan sauce for a bold, fiery flavor.

Specialty Rice

Broccoli Garlic Rice.....₹190

Fragrant rice tossed with fresh broccoli florets and garlic, offering a healthy and flavorful side dish.

Basmati Rice.....₹110

Long-grain, fragrant basmati rice, perfectly steamed to complement any curry or side dish.

Ghee Rice.....₹130

Simple yet indulgent rice cooked with pure ghee and aromatic spices, exuding a delightful richness.

Jeera Rice.....₹120

Fluffy rice infused with cumin seeds, delivering a subtle earthy aroma and flavor.

Gucchi Pulao Kashmiri.....₹1499

A royal dish made with fragrant rice, luxurious morel mushrooms (gucchi), nuts, and Kashmiri spices, creating a truly indulgent experience.



Beverages

Lassi.....₹90

A classic Punjabi-style yogurt drink, thick, creamy, and refreshing, served chilled.

Chaas (Butter Milk).....₹60

Light and tangy buttermilk spiced with roasted cumin and coriander, perfect for digestion and cooling off.

Mango Lassi.....₹60

A tropical twist to lassi, blending creamy yogurt with the sweetness of ripe mangoes for a delightful treat.

Kesar Pista Lassi.....₹150

A royal concoction of lassi infused with saffron strands and crushed pistachios, offering a rich and aromatic flavor.

Malai Lassi.....₹110

A decadent version of lassi, topped with a generous layer of fresh cream for a luxurious taste.

24 Carat Gold Lassi.....₹

Experience opulence with this silky-smooth lassi adorned with 24-carat edible gold, a true indulgence.



Signature Deserts

Gulaab Jamun (2Pcs).....₹

Soft and luscious khoya dumplings soaked in warm, aromatic sugar syrup, melting in your mouth with every bite.

Rasgulla (2Pcs).....₹

Light and spongy cheese balls soaked in a delicately sweet syrup, offering a perfect end to your meal.



Uttam

◉ punjabi dhaba ◉

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UTTAM PUNJABI DHABA

Your Building
Street, City



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TO PLACE ORDER