

Soups

Tomato Shorba	Rs. 150
Our version of this classic finished thin soup	
Cream of Mushroom Soup	Rs. 180
Sweet Corn Vegetable Soup	Rs. 150
Hot & Sour Vegetable Soup	Rs. 150
Lemon Coriander Veg Soup	Rs. 150
Sweet Corn Chicken Soup	Rs. 180
Hot & Sour Chicken Soup	Rs. 180
Lemon Coriander Chicken soup	Rs. 180

Salads

Raw mango & Carrot Salad	Rs. 180
Chopped onion, tomato, carrot, chilly mix with peanut & mango, lemon mustard dressing	
Green Salad	Rs. 140
Fresh assorted vegetables	
Onion Salad	Rs. 40

Starters & Tandoor Grills

Vegetarian

Dahi ke Kebab	Rs. 230
Hung curd with spices wrapped in thin layer of crumbs	
Malai Broccoli	Rs. 270
Cream & cheese marinated broccoli and charcoal grilled	
Nutty Veg Seekh Kebab	Rs. 220
Minced veg & nuts tandoor grilled on skewer	
Paneer Tikka Shashlik	Rs. 270
Paneer tikka with capsicum & onion	
Hariyali Paneer Tikka	Rs. 270
Paneer rubbed with a paste made from fresh coriander, mint & yoghurt	
Sabji Ka Shoole	Rs. 230
Tandoori roast corn, aloo and gobi	
Periperi Paneer Tikka	Rs. 270
Spicy periperi rubbed paneer with capsicum & onion	
Paneer Malai Tikka	Rs. 290
Creamy cheesy paneer tikka, which melt in your mouth	
Sofiyani Paneer Tikka	Rs. 280
Saffron flavor paneer char grilled in tandoor	
French Fries	Rs. 150
Khazana Kebab Platter	Rs. 420
A combination of chef's selection of vegetable kebabs enough for two to share.	

Chicken

Chatpata Lollipop	Rs. 290
Chicken wings tossed in Indian spices	
Chicken Cheese Kebab	Rs. 330
Tender chicken breast marinated with cream topped with chilli & cheese	
Batti Murgh Tikka	Rs. 280
Classic tandoori chicken tikka	
Peri Peri Chicken Tikka	Rs. 280
Chicken rubbed with spicy Peri Perichilli paste	
Hariyali Chicken Tikka	Rs. 280
Chicken rubbed with a paste made from fresh coriander, mint & yoghurt	
Murgh Malai Tikka	Rs. 310
Chicken marinated with yoghurt, cheese & Chef spices	
Tandoori Chicken Full / Half	Rs. 590 / 320
Classic / PeriPeri / Achari / Hariyali Tandoori chicken rubbed with yoghurt & Tandoori masala	
Barbeque Chicken Full / Half	Rs. 590 / 320
Charcoal grilled Chicken marinated with barbeque sauce, chilly & pepper	

Seafood

Desi Fish & Chips	Rs. 380
Fish deep fried with French fries & mayo	
Machi Ajwaini	Rs. 475
Fish chunks marinated in carom and spices.	
Tandoori Machi	Rs. 475
Fish marinated in special tandoori masala	
Hariyali Machi	Rs. 475
Spicy fish tikka marinated in coriander & lime	
Saffrani Prawns	Rs. 490
Saffron & cream marinated Tandoori prawns	
Prawns Tandoori	Rs. 490
Classic tandoori prawn's tikka	
Prawns Hariyali	Rs. 490
Prawns rubbed with a paste made from fresh coriander, mint & yoghurt	
Seafood Platter	Rs. 2150
Grilled prawns, squid, Fish in desi spices	

Curries**Vegetarian**

Malai Kofta Curry	Rs. 285
<i>Paneer & vegetable dumplings deep-fried & served in a rich creamy sauce.</i>	
Dhal Tadka	Rs. 180
<i>Simple red lentils tempered with cumin & fresh tomatoes.</i>	
Dal Makhani	Rs. 190
<i>Slow cooked black lentils tempered with cream & richness</i>	
Paneer Butter Masala	Rs. 285
<i>Cottage cheese simmered in a rich & creamy tomato sauce.</i>	
Kadai Paneer	Rs. 285
<i>Paneer with capsicum & onion with onion tomato masala</i>	
Paneer Palak	Rs. 285
<i>Creamy spinach gravy with paneer & garlic</i>	
Paneer Mutter	Rs. 285
Paneer Tikka Masala	Rs. 310
<i>Chargrilled cottage cheese in creamy onion tomato gravy</i>	
Paneer Tikka Lababdar	Rs. 330
<i>Chargrilled cottage cheese in rich spicy tomato gravy</i>	
Hydrabadi Veg Khorma	Rs. 240
<i>Rich cashew gravy with fresh mix vegetables</i>	
Kadai Vegetable	Rs. 230
<i>Vegetables with capsicum & onion With onion tomato masala</i>	
Veg Makhni	Rs. 230
Veg Palak	Rs. 230
Mushroom Mutter	Rs. 230
<i>Mushrooms & green peas in a tangy tomato salsa</i>	
Aloo ka Choice	Rs. 210
<i>Gobi/Mutter</i>	
Punjabi Chole	Rs. 190
<i>A rich and spicy chickpea preparation from Punjab</i>	
Kumb ka Makhani	Rs. 230
<i>Mushroom simmered in a rich & creamy tomato sauce.</i>	

Chicken

Butter Chicken	Rs. 380
<i>Chicken tikka simmered in tomatoes & fenugreek sauce</i>	
Dhaba Chicken Kadai	Rs. 350
<i>Chicken with capsicum & onion with onion tomato masala</i>	
Chicken Saagwalla	Rs. 350
<i>Creamy spinach and chicken with hint of Garlic</i>	
Hydrabadi Chicken Curry	Rs. 350
<i>Chicken in rich, spicy & aromatic gravy flavoured with spinach & cream</i>	
Chicken Tikka Masala	Rs. 380
<i>Chargrilled chicken with tangy tomato masala with capsicum</i>	
Chicken Patiyala	Rs. 380
<i>Patiyala style chicken wrapped in egg omelet</i>	
Punjabi Chicken	Rs. 480
<i>Tandoori chicken chef's special chatpata masala</i>	
Murgh Lababdar	Rs. 480
<i>Chargrilled chicken in rich spicy tomato gravy</i>	

Seafood

Prawn Butter Masala	Rs. 490
<i>Tiger prawns simmered in tomatoes & fenugreek sauce</i>	
Prawns Tikka Masala	Rs. 490
<i>Chargrilled prawns tossed in a punjabi onion tomato masala</i>	
Fish Tikka Masala	Rs. 490
<i>Chargrilled fish tossed in a punjabi onion tomato masala</i>	
Fish Moilee Curry	Rs. 490
<i>Coconut floured fish curry with green chilly & curry leaves</i>	
Prawns Moilee Curry	Rs. 490
<i>Coconut floured prawns curry with green chilly & Curry leaves</i>	

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