

# SOUPS

## VEGETARIAN



### Tomato Shorba ..... ₹ 169

(A rich, tangy tomato soup simmered with aromatic spices and a hint of dried fenugreek leaves, perfect for a comforting start)

### Mulligatawny Shorba ..... ₹ 169

(A rich and spicy soup, with lentils, and infused with aromatic spices and a touch of dried fenugreek leaves)

## NON-VEGETARIAN

### Mutton Shorba ..... ₹ 219

(A hearty, flavorful soup made with tender mutton, simmered in a spiced broth with a touch of dried fenugreek leaves for a comforting and aromatic experience)

### Chicken Yakhni Shorba ..... ₹ 189

(A soothing, aromatic soup made with tender chicken, slow-cooked in a flavorful broth with spices and a hint of dried fenugreek leaves)

# TANDOORI

## VEGETARIAN



### Malai Paneer Tikka ..... ₹ 549

(8 pcs of soft and freshly marinated paneer cooked in tandoor and tossed in special cream sauce)



**Achari Paneer Tikka .....** ₹ 549

(8 pcs of soft and freshly marinated paneer with pickle flavor cooked in tandoor and tossed in special cream sauce)

**Basil Paneer Tikka .....** ₹ 549

(8 pcs of soft and freshly marinated paneer coated with fresh basil paste flavor and cooked in tandoor and tossed in special cream sauce)

**Multani Paneer Tikka .....** ₹ 599

(8 pcs of soft and freshly marinated paneer stuffed with mushroom and cheese and then cooked in tandoor and tossed in special cream sauce)

**Tandoori Cheesy Mushroom .....** ₹ 399

(12 pcs of barbecued mushroom stuffed with cheesy masala and garnished with cream on top)

**Tandoori Mushroom .....** ₹ 379

(Button mushrooms charcoaled to perfection in tandoori marination)

**Tandoori Veg Platter .....** ₹ 799

(20 pieces of paneer, tandoori aloo, seekh kebabs, tandoori mushrooms charcoaled to perfection)

**Chatpata Tandoori Aloo .....** ₹ 330

(Baby potatoes marinated in a tangy, spiced yogurt mixture and grilled in the tandoor for a smoky, flavorful delight)

**Aloo Ki Nazakat .....** ₹ 429

(Potatoes stuffed with a spiced mixture, then pan-seared and served to perfection)

**Tandoori Babycorn .....** ₹ 399

(Baby corn marinated in the tandoori marination and charred till perfection)

**Malai Broccoli .....** ₹ 429

(Broccoli chunks charcoaled to perfection and then tossed in a cheesy and creamy sauce)

**Tandoori Exotic Vegetables.....** ₹ 399

(A combination of exotic vegetables marinated in a spiced yogurt mixture and grilled in the tandoor to achieve a smoky and flavorful finish)

**Afghani Soya Chaap .....** ₹ 499

(Tender soya chaap marinated in a creamy blend of yogurt, cashew paste, and aromatic spices, then grilled to perfection for a rich and flavorful dish)

**Tandoori Chaap .....** ₹ 499

(Soya chaap marinated in a spiced yogurt mixture and grilled in the tandoor to achieve a smoky, flavorful finish)

**Cheesy Beetroot Kebab .....** ₹ 499

(Beetroot patties stuffed with cheese, lightly spiced and deep-fried)

**Veg Seekh Kebab .....** ..... ₹ 369

(8 pcs of a delicious snack made using mixed vegetables and spices cooked in tandoor)

**Corn Malai Seekh Kebab .....** ..... ₹ 479

(Corn and paneer mixture blended with spices, shaped on skewers, and grilled to perfection)

## **TANDOORI NON-VEGETARIAN**



**Lasooni Murg Tikka .....** ..... ₹ 549

(8 pcs of soft and freshly marinated boneless chicken with garlic flavor cooked in tandoor and tossed in special cream sauce)

**Murg Malai Tikka .....** ..... ₹ 569

(8 pcs of soft and freshly marinated boneless chicken cooked in tandoor and tossed in special cream sauce)

**Hariyali Murg Tikka .....** ..... ₹ 549

(8 pcs of soft and freshly marinated boneless chicken flavored with fresh green herbs-mint & coriander, cooked in tandoor and tossed in special cream sauce)

**Chicken Bharwan Tangdi Half (3 pieces) .....** ..... ₹ 419

(Chicken leg piece stuffed with minced chicken and cashew marinated with cashew paste and hung curd, charcoaled to perfection and tossed in a cheesy and creamy sauce)

**Chicken Bharwan Tangdi Full (6 pieces) .....** ..... ₹ 799

(Chicken leg piece stuffed with minced chicken and cashew marinated with cashew paste and hung curd charcoaled to perfection and tossed in a cheesy and creamy sauce)

**Tandoori Tangdi Half (3 pieces) .....** ..... ₹ 399

(Chicken leg pcs charcoaled to perfection in tandoori marination)

**Tandoori Tangdi Full (6 pieces) .....** ..... ₹ 749

(Chicken leg pcs charcoaled to perfection in tandoori marination)

**Murg Kastoori Kebab .....** ..... ₹ 549

(Chicken marinated with yogurt, spices, and fenugreek powder, then grilled and rolled in an omelette)

**Tandoori Zhinga .....** ..... ₹ 579

(10 pcs of fresh prawns well marinated with variety of spices and grilled in tandoor)

**Nimbus Adraki Zhinga .....** ..... ₹ 579

(10 pcs of fresh prawns well marinated with variety of spices, flavoured with ginger and lemon and grilled in tandoor)



**Tandoori Chicken ..... ₹ 399 (Half) 4 pcs ₹ 729 (Full) 8 pcs**

(Fresh and soft whole chicken well marinated with variety of spices and grilled in tandoor)

**Spl Butter Tandoori Chicken ..... ₹ 439 (Half) 4 pcs ₹ 799 (Full) 8 pcs**

(Fresh and soft whole chicken well marinated with variety of spices with the goodness of butter and cream and grilled in tandoor)

**Afghani Chicken ..... ₹ 439 (Half) 4 pcs ₹ 799 (Full) 8 pcs**

(Juicy chicken pieces marinated in a creamy blend of yogurt, cashew paste, and aromatic spices, then grilled to perfection for a rich and flavorful dish)

**Chicken Firangi Kebab ..... ₹ 549**

(Chicken marinated in a tangy, spiced yogurt mixture with peri peri powder, grilled to a perfect smoky finish)

**Chicken Tikka ..... ₹ 549**

(Tender pieces of chicken marinated in a spiced yogurt blend, then grilled to perfection for a smoky, flavorful delight)

**Chicken Seekh Kebab ..... ₹ 549**

(8 pcs of soft and juicy kebabs made from minced chicken and flavored with variety of spices and grilled in tandoor for perfection)

**Chicken Kebab Platter.....** ₹ 899

(14 pcs of assorted chicken kebabs charcoaled to perfection)

**Mutton Gilafi Seekh .....** ₹ 649

(Minced lamb with bell pepper onions, charred to perfection)

**Mutton Seekh Kebab .....** ₹ 639

(8 pcs of soft and juicy kebabs made from minced mutton and flavored with variety of spices and grilled in tandoor for perfection)

**Fish Tikka .....** ₹ 599

(8 pcs of fresh & soft fish marinated with variety of spices and grilled in tandoor)

**Lemon Garlic Fish Tikka .....** ₹ 599

(8 pcs of fresh & soft boneless fish marinated with variety of spices, flavored with garlic and lemon and grilled in tandoor)

**Non Veg Mixed Platter.....** ₹ 1549

(22 pcs of assorted prawns, fish, mutton and chicken kebabs charcoaled to perfection)



## MAIN COURSE VEGETARIAN



**Dal Bhukara .....** ₹ 399 (Half) 500 ml ₹ 729 (Full) 1000 ml

(A rich, creamy slow cooked whole urad dal (black gram)with tomato puree, butter and cream)

**Dal Palak .....** ₹ 349

(A nutritious blend of lentils and spinach, cooked with aromatic spices and a hint of dried fenugreek leaves for a flavorful, hearty dish)

**Yellow Dal Tadka .....** ₹ 329

(Lentil curry tempered with spices and herbs with the goodness of ghee)

**Paneer Khurchan .....** ₹ 399 (Half) 5 pcs ₹ 599 (Full) 10 pcs

(Semi-dry curry made with paneer in an onion-tomato-capsicum base)

**Kadai Paneer .....** ₹ 399 (Half) 5 pcs ₹ 599 (Full) 10 pcs

(Flavorful dish made by cooking paneer & bell peppers in a fragrant, fresh ground spice powder)

**Paneer Butter Masala .....** ₹ 399 (Half) 5 pcs ₹ 599 (Full) 10 pcs  
(Creamy curry made with paneer, spices, onions, tomatoes, cashews and butter)

**Palak Paneer.....** ₹ 399 (Half) 5 pcs ₹ 599 (Full) 10 pcs  
(Paneer tikka cooked in fine spiced blend of rich creamy spinach curry)

**Paneer Tikka Masala .....** ₹ 399 (Half) 4 pcs ₹ 599 (Full) 8 pcs  
(A vibrant and exotic curry made of marinated and grilled paneer cubes dunked in a spicy and rich onion tomato based gravy)

**Paneer Taka Tak .....** ₹ 449 (Half) 7 pcs ₹ 649 (Full) 14 pcs  
(Mashed paneer and paneer cubes tossed with tomatoes, onions, and capsicum in a spicy, tangy gravy)

**Aloo Gobi Masala .....** ₹ 329  
(Potatoes and cauliflower cooked with onion, tomatoes & spices)

**Aloo Jeera Masala .....** ₹ 319  
(Potatoes sautéed with cumin seeds and aromatic spices, enhanced with a hint of dried fenugreek leaves for a flavorful and satisfying dish)

**Dum Aloo Kashmiri .....** ₹ 359  
(Baby potatoes slow-cooked in a rich, spiced yogurt gravy with aromatic spices and a touch of dried fenugreek leaves for a deliciously flavorful dish)

**Mushroom Taka Tak .....** ₹ 459  
(Button mushrooms cooked with caramelized onions, bell peppers tomatoes and ground spices with touch of tanginess)

**Mushroom Do Pyaza .....** ₹ 459  
(Button mushrooms cooked with lightly caramelized onions, tomatoes and ground spices)

**Sarson Ka Saag .....** ₹ 399  
(A very famous dish of Punjab. A thick gravy based dish made from mustard leaves)

**Subz Miloni .....** ₹ 349  
(Mixed seasonal vegetables cooked with spinach and cream, flavored with mild spices)

**Rajma Masala .....** ₹ 349  
(Brown kidney beans simmered in a spiced tomato gravy with aromatic spices and a hint of dried fenugreek leaves for a comforting and hearty dish)

**Punjabi Chana Masala .....** ₹ 349  
(Chickpeas simmered in a rich tomato gravy with aromatic spices and a touch of dried fenugreek leaves for an authentic and hearty flavor)

**Kadai Chaap .....** ₹ 339 (Half) 6 pcs ₹ 549 (Full) 12 pcs  
(Soya chaap cooked in a spiced tomato and onion gravy, with aromatic spices and a hint of dried fenugreek leaves for a deliciously rich and smoky flavor)

**Chaap Tikka Masala .....** ₹ 339 (Half) 6 pcs ₹ 549 (Full) 12 pcs  
(Soya chaap marinated with yogurt, spices, then grilled and simmered in a creamy tomato gravy with a hint of dried fenugreek leaves)

## NON VEGETARIAN



**Butter Chicken ..... ₹ 399 (Half) 4 pcs ₹ 699 (Full) 8 pcs**

(Curry of boneless chicken pcs in a spiced tomato, butter and cream sauce)

**Murg Malai Methi Wala ..... ₹ 399 (Half) 4 pcs ₹ 699 (Full) 8 pcs**

(Delicately spiced, creamy and delicious curry of boneless chicken pcs marinated in malai, cooked with fresh fenugreek or methi leaves)

**Murg Masala ..... ₹ 399 (Half) 4 pcs ₹ 699 (Full) 8 pcs**

(Succulent and spicy boneless chicken cooked in onion, tomatoes and almond gravy. With a good hand on Indian spices)

**Chicken Chengezi ..... ₹ 399 (Half) 4 pcs ₹ 699 (Full) 8 pcs**

(Roasted boneless chicken pcs with rich gravy made of milk and cream with ginger garlic paste, tomato paste, coriander powder, chilli powder and garam masala)

**Chicken Tikka Masala ..... ₹ 399 (Half) 4 pcs ₹ 699 (Full) 8 pcs**

(Roasted marinated boneless chicken chunks (chicken tikka) in spiced curry sauce with cream)

**Chicken Palak ..... ₹ 399 (Half) 4 pcs ₹ 699 (Full) 8 pcs**

(Boneless chicken tikka cooked in fine spiced blend of rich and creamy spinach curry)

**Murg Patiala ..... ₹ 399**

(Chicken cubes rolled in an omelette and cooked in a rich, creamy tomato and cashew nut gravy)

**Mutton Rara ..... ₹ 499 (Half)**

(Unique mutton recipe as it combines 2 pieces of mutton along with 50-60 gms of minced mutton or keema spiced with fresh garam masala in an onion and tomato gravy)

**Mutton Rara ..... ₹ 759 (Full)**

(Unique mutton recipe as it combines 4 pieces of mutton along with 100 gms of minced mutton or keema spiced with fresh garam masala in an onion and tomato gravy)



**Mutton Rogan Josh ..... ₹ 499 (Half) 4 pcs ₹ 729 (Full) 6 pcs**

(Goat or Lamb braised in gravy flavored with aromatic spices like fennel, cloves, cardamom, cinnamon & ginger)

**Punjabi Mutton Curry ..... ₹ 499 (Half) 4 pcs ₹ 729 (Full) 6 pcs**

(Tender mutton pieces slow-cooked in a spicy, flavorful tomato and onion gravy)

**Mutton Masala ..... ₹ 499 (Half) 4 pcs ₹ 729 (Full) 6 pcs**

(Spicy curry recipe made with mutton in onion tomato gravy)

**Prawn Butter Masala ..... ₹ 599**

(Preparation of 10 pcs of grilled prawns in a tomato and cream based gravy)

**Kadai Prawn ..... ₹ 599**

(Flavorful dish made by cooking 10 pcs of prawns & bell peppers in a fragrant, fresh ground spice powder)

**Fish Tikka Masala ..... ₹ 399 (Half) 4 pcs ₹ 699 (Full) 8 pcs**

(Roasted marinated boneless fish chunks (fish tikka) in spiced curry sauce with cream)



## **BIRIYANI**



**Chicken Tikka Biryani ..... ₹ 269 (Half) 4 pcs ₹ 479 (Full) 8 pcs**

(Boneless chicken marinated in spicy mix of yogurt and spices, then cooked in the oven for making delicious chicken tikka and finally mixed with gravy and long grained basmati rice)

**Murg Dum Biryani ..... ₹ 269 (Half) 2 pcs ₹ 479 (Full) 4 pcs**

(Chicken marinated and slow-cooked with basmati rice, saffron, and aromatic spices)

**Prawns Tikka Biryani ..... ₹ 299 (Half) 6 pcs ₹ 529 (Full) 10-12 pcs**

(Prawns marinated in spicy mix of yogurt and spices, then cooked in the oven for making delicious prawn tikka and finally mixed with gravy and long grained basmati rice)

**Paneer Tikka Biryani ..... ₹ 269 (Half) 4 pcs ₹ 479 (Full) 8 pcs**

(Paneer marinated in spicy mix of yogurt and spices, then cooked in the oven for making delicious paneer tikka and finally mixed with gravy and long grained basmati rice)

**Soya Chaap Tikka Biryani ..... ₹ 269 (Half) 6 pcs ₹ 479 (Full) 12 pcs**

(Marinated soya chaap grilled to perfection, then layered with aromatic basmati rice, spices, and a touch of dried fenugreek leaves for a rich and flavorful biryani)

# RICE ITEMS



**Steam Rice** ..... ₹ 189 (Half) ₹ 249 (Full)  
(Long grained basmati rice steam cooked)

**Green Peas Pulao** ..... ₹ 209 (Half) ₹ 289 (Full)  
(Long grained basmati rice cooked along with peas)

**Vegetable Pulao** ..... ₹ 219 (Half) ₹ 299 (Full)  
(Long grained basmati rice cooked with mixed vegetables)

**Jeera Rice** ..... ₹ 199 (Half) ₹ 259 (Full)  
(Fragrant basmati rice cooked with cumin seeds and a touch of aromatic spices for a simple yet flavorful side dish)



# INDIAN BREADS



**Rumali Roti** ..... ₹ 30  
(Thin, soft, and delicate flatbread, expertly crafted for an authentic and traditional dining experience)

**Butter Roti** ..... ₹ 40  
(Soft and fluffy flatbread, freshly cooked and generously brushed with butter for a rich, traditional flavor)

**Tandoori Roti** ..... ₹ 35  
(Whole wheat flatbread baked in a tandoor oven to achieve a crispy, golden exterior and a soft, chewy interior, perfect for accompanying any meal)

**Makki Ki Roti** ..... ₹ 50  
(Traditional Punjabi flatbread made from maize flour, cooked to a golden brown for a hearty and rustic flavor)

**Paneer Kulcha** ..... ₹ 90  
(Soft and fluffy bread stuffed with spiced paneer, baked to perfection for a delicious and savory delight)

**Mix Veg Kulcha** ..... ₹ 75  
(Soft and fluffy bread stuffed with a spiced mixture of assorted vegetables, baked to perfection for a delicious and wholesome treat)

**Aloo Pyaaz Kulcha ..... ₹ 80**

(Soft and fluffy bread stuffed with a spiced mixture of potatoes and onions, baked to golden perfection for a flavorful and satisfying treat)

**Aloo Pyaaz Tandoori Paratha ..... ₹ 80**

(Soft and fluffy bread stuffed with a spiced mixture of potatoes and onions, baked in a tandoor to golden perfection for a smoky and flavorful treat)

**Pudina Laccha Paratha ..... ₹ 75**

(Layered flatbread infused with dried mint leaves, cooked to a golden crisp for a flavorful and aromatic experience)

**Plain Laccha Paratha ..... ₹ 70**

(Layered flatbread, perfectly crisp and flaky, offering a deliciously traditional and versatile accompaniment to any meal)

**Pudina Garlic Laccha Paratha ..... ₹ 75**

(Layered flatbread infused with dried mint and garlic, cooked to a golden crisp for a burst of aromatic flavor)

**Gobi Paratha ..... ₹ 80**

(Whole wheat flatbread stuffed with a spiced cauliflower filling, cooked to a golden brown for a hearty and flavorful dish)

**Paneer Paratha ..... ₹ 80**

(Whole wheat flatbread stuffed with a spiced paneer filling, cooked to perfection for a delicious and savory treat)

**Cheese Naan ..... ₹ 90**

(Soft and fluffy naan bread stuffed with melted cheese, baked to perfection for a rich and indulgent treat)

**Chur Chur Naan ..... ₹ 99**

(Flaky, buttery naan bread, topped with paneer onion and pottato)

**Butter Naan ..... ₹ 60**

(Soft and fluffy naan bread, freshly baked and generously brushed with butter for a rich and traditional flavor)

**Garlic Naan ..... ₹ 70**

(Soft and fluffy naan bread, infused with fresh garlic and butter, baked to perfection for a flavorful and aromatic delight)

**Plain Naan ..... ₹ 50**

(Soft and fluffy traditional naan bread, freshly baked to perfection, offering a simple yet delicious accompaniment to any dish)





## RAITA



### Pineapple Raita ..... ₹ 179

(Creamy yogurt mixed with juicy pineapple chunks and a touch of spices, creating a refreshing and sweet side dish)

### Mixed Raita ..... ₹ 179

(A refreshing yogurt side dish mixed with finely chopped onion, tomato and chilly)

### Boondi Raita ..... ₹ 179

(Creamy yogurt mixed with crispy boondi and seasoned with a blend of spices for a refreshing and crunchy side dish)

### Cucumber Raita ..... ₹ 179

(Fresh and creamy yogurt mixed with finely chopped cucumbers and seasoned with a hint of spices for a cool and refreshing side dish)

### Plain Curd ..... ₹ 149

(Creamy and smooth yogurt, served chilled for a refreshing and wholesome accompaniment to any meal)

## SALADS



### Green Salad ..... ₹ 179

(Fresh sliced cucumber, tomatoes, onion and carrot tossed with a light dressing for a healthy and refreshing side dish)

### Kachumber Salad ..... ₹ 179

(A refreshing mix of finely sliced tomatoes, cucumbers, and onions, tossed with lemon juice and spices for a tangy and crunchy side dish)

### Sirke Wale Pyaaz ..... ₹ 139

(Tangy and crisp pickled onions soaked in vinegar and spices, perfect as a zesty accompaniment to your meal)



## DESSERTS

**Ras Malai** ..... ₹ 150

(2 pcs of soft and spongy cheese dumplings soaked in sweet, cardamom-flavored milk, garnished with saffron and chopped nuts for a rich and indulgent dessert)

**Moong Dal Halwa (Pure Ghee)** ..... ₹ 199

(A rich and aromatic dessert made from ground moong dal, slow-cooked with ghee, sugar, and cardamom, garnished with chopped nuts for a delightful finish)

**Gulaab Jamun (Pure Ghee)** ..... ₹ 120

(2 pcs of soft, deep-fried dumplings made from khoya, soaked in a fragrant sugar syrup infused with cardamom and rose water for a classic, sweet indulgence)

**Dry Fruit Phirni** ..... ₹ 199

(A creamy rice pudding infused with cardamom and saffron, enriched with a generous mix of dry fruits for a luxurious and flavorful dessert)

