

MACHLI



MACHLI MASALA KABAB

Fillet of Bengals most famous fish "Bhetki" barbecued | 915

AMRITSARI MACHLI KABAB

Bhetki fish marinated with ajwain and black gram powder, baked in a clay oven | 915

TANDOORI JHEENGA

Fresh prawns delicately spiced in a dill yoghurt, degi mirch, spices, ginger garlic cooked to perfection | 975

JHEENGA MALAI KABAB

Fresh prawns marinated in cream, khoya and white pepper powder done to a turn in a tandoor | 975



SABZI MANDI

VEGETARIAN



PINDI CHANA

A whole gram preparation cooked in the traditional recipe | 735

KUMBH HARA DHANIA

Fresh mushrooms tossed with spring onions, tomatoes and crushed coriander | 775

DUM ALOO

Cooked in chefs own style | 735

PALAK DAHI

Spinach and cottage cheese prepared with strained yogurt | 735

PALAK BHUTTA

A variation of palak with nuggets of corn and ginger | 735



VEGETABLE AU GRATIN

A melange of assorted chopped vegetables with cheese and gratinated | 795



BHARWAN ALOO

Stuffed potatoes, in a light mint and yogurt based gravy | 775

GOBI PESHAWARI

Cauliflower sautéed with aromatic spices, topped with roasted cumin seeds and mint leaves | 775



SABZI MANDI

VEGETARIAN

PANEER SHABNAM

Paneer tossed with spring onions, tomatoes, capsicum in an intriguing masala | 795

SABZI KADHAIWALA

Baby corn, capsicum, bean curd cubes, cauliflower sauteed in a kadhai with fresh aromatic spices | 775



NAVRATAN KOFTA

Vegetable dumplings blended with cottage cheese in an exquisite gravy | 795



PANEER MAKHNI

Cottage cheese cooked in a harmonious blend of cream, butter, garlic and coriander | 795



MURGH

KADHAI MURGH

Chicken cubes cooked with chopped tomatoes, fresh herbs and spices | 865



MURGH MAKHANI

Boneless chicken, cooked with fresh tomatoes, enriched with cream and butter | 865

MURGH METHI MALAI

Boneless Chicken nuggets, marinated in methi infused yoghurt, nutmeg and cheese broiled in a charcoal pit | 865

MURGH BHARTA

Shredded chicken prepared with traditional spices | 865



DHANIA MURGH

Chicken cooked with fresh coriander, mint, yoghurt and mild spices | 865

MURGH BAROODI

Boneless cuts of chicken simmered in a fiery red gravy | 865



SHURUAAT

VEGETARIAN

TAMATAR AUR DHANIA KA SHORBA

Fresh tomato soup flavoured with coriander | 325

NON - VEGETARIAN

MURGH SHORBA

Chicken soup with a unique blend of aromatic herbs and cubes of chicken | 350



TANDOORI KHAZANA

VEGETARIAN

✿ DAHI KE KABAB

Rolls of thick fresh curd delicately blended with parched gram flour, coriander, mildly spiced and barbecued | 825

HARYALI KABAB

A kabab finished on a skewer, composed of spinach and gram flour, flavoured with anardana | 825

✿ TANDOORI ALOO

Whole potatoes stuffed with coriander, onions and herbs served with sour cream | 795

TANDOORI PLATTER

An assortment of Dahi ke Kabab, Paneer Tikka, Tandoori Aloo and Haryali Kabab | 1450

GUCHHI KABAB

Stuffed mushrooms in a melange of capsicum and onions cooked in the Tandoor | 795

✿ PANEER TIKKA

Barbecued kababs of homemade cottage cheese flavored with mint sauce | 825

PANEER SHASLIK

Roasted cottage cheese accompanied with capsicum, tomato and onion marinated in gram flour batter | 865