

SOUP STATION

 CREAM OF TOMATO SOUP A BLEND OF GARDEN FRESH TOMATOES	235
CREAM OF MUSHROOM SOUP CREAMY BLEND OF MUSHROOMS	255
 MINISTRONE SOUP A UNIQUE AROMATIC BLEND OF VEGETABLES AND TOMATO SOUP	255
 VEGETABLE CLEAR SOUP A SOUP WITH THE GOODNESS AND AROMA OF FRESH VEGETABLES	235
 VEGETABLE SWEET CORN SOUP CREAMY CORN SOUP	255
 HOT & SOUR SOUP A "FAT FREE" SPICY AROMATIC SOUP FLAVOURED WITH CHINESE SEASONINGS	235
MANCHOW SOUP CORIANDER FLAVOURED VEGETABLES, SOYA BASED SOUP, SERVED WITH CRISPY NOODLES	255

SALADS & RAITA

 GREEN SALAD ASSORTMENT OF GARDEN FRESH SEASONAL GREENS	155
 RUSSIAN SALAD ASSORTED FRUITS & VEGETABLES TOSSED IN MAYONNAISE	255
 RAITA BOONDI/PINEAPPLE/MIXED VEGETABLE	195
MIXED FRUIT RAITA CHILLED CHURNED YOGHURT WITH FRUITS	195
CURD	145

No Onion, No Garlic preparations on request

Jain preparation available



*Taxes as applicable

INDIAN SPECIALITIES

TANDOORI KHAZANA

	PANEER TIKKA BAR-B-QUEED KEBABS MADE WITH HOME-MADE CHUNKS OF COTTAGE CHEESE	365
३	PAHADI PANEER TIKKA AROMATIC FLAVOURED COTTAGE CHEESE IN CORIANDER AND MINT	365
३	SHAHI PANEER TIKKA DRY FRUITS STUFFED COTTAGE CHEESE, MARINATED WITH CASHEWNUT AND YOGHURT, CHAR-GRILLED	365
	ACHARI PANEER TIKKA COTTAGE CHEESE MARINATED IN PICKLES MASALA AND BAR-B-QUEED	365
३	RAJMA GALOUTI FINE PASTE RAJMA TEMPERED WITH GARAM MASALA	355
	DAHI KE KEBAB ROLLS OF THICK CURD MILDLY SPICED AND BAR-B-QUEED	355
३	HARA BHARA KEBAB A ROASTED SPINACH TIKKI KEBAB	355
३	TANDOORI MALAI BROCCOLI BROCCOLI FLORETS ARE COATED WITH RICH CREAMY MALAI MARINADE	375
	KHUMB GALOUTI KEBAB JUICY MINCED MUSHROOM, PAN GRILLED WITH CLARIFIED BUTTER	375
	TANDOORI KHUMB CHARCOAL GRILLED MUSHROOMS STUFFED WITH CHEESE AND HERBS	375
३	BHUTTE KE KEBAB FRESH CORN KEBAB GRILLED IN TANDOOR	355
	SHAHI BHARWAN ALOO POTATO BARREL STUFFED WITH CASHEWNUTS AND COTTAGE CHEESE	395
	CHATPATA ACHARI ALOO TANGY AND SPICY BABY POTATOES, WELL-SEASONED WITH PICKLING SPICES AND CHAR-GRILLED	355
	KEBAB PLATTER AN ASSORTMENT OF KEBABS	625

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Jain preparation available



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 NAVRATAN KORMA CUBES OF VEGETABLES AND DRY FRUITS IN SILKY GRAVY	375
DUM ALOO PUNJABI POTATOES IN A DELICIOUS RED GRAVY	375
ALOO DO PYAZA DICED POTATOES IN MASALA GRAVY WITH ONIONS	375
ALOO JEERA POTATO TOSSED WITH CUMIN SEEDS	375
 PINDI CHANA CHICK PEAS COOKED WITH AROMATIC INDIAN SPICES	375
 AMERICAN CORN PALAK A MÊLANGE OF AMERICAN CORN AND SPINACH WITH AROMATIC INDIAN SPICES	375
 SUBZ BAHAR ASSORTED VEGETABLES TOSSED IN RED GRAVY	375
MAUSAM KI SABJI SARSON DA SAAG/ALOO GOBHI/BHINDI DO PYAZA	375
SUBZ KADHAI TANDOORI CHARCOAL GRILLED VEGETABLE TOSSED IN RICH SMOOTH GRAVY	375
VEGETABLE JHALFREZI EXOTIC VEGETABLE TOSSED IN TANGY GRAVY	375

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SABJI KADHAI SE

	DAL CASA BLACK LENTILS SIMMERED OVERNIGHT AND ENRICHED WITH BUTTER AND CREAM - CASA KITCHEN SPECIALITY	455
	DAL PANCHRATAN LIP SMACKING COMBO OF FIVE POPULAR LENTILS TEMPERED WITH INDIAN SPICES, WITH A HINT OF KASOORI METHI	395
	DAL SUNEHRI SIMMERED YELLOW LENTILS TEMPERED WITH CUMIN, GARLIC AND TOMATOES	355
	AMRITSARI RAJMA OVERNIGHT SOAKED RAJMA COOKED TO PERFECTION	375
	PANEER TIKKA LABABDAR BAR-B-QUEED CHUNKS OF COTTAGE CHEESE COOKED IN RICH AND CREAMY TOMATO GRAVY	395
	PANEER BUTTER MASALA SOFT CHUNKS OF COTTAGE CHEESE WITH BUTTER AND CREAM - CASA KITCHEN SPECIALITY	395
	PALAK PANEER INDIAN COTTAGE CHEESE WITH SPINACH PUREE TEMPERED WITH INDIAN SPICES	395
	PANEER KADHAI COTTAGE CHEESE TOSSED WITH ONION AND CAPSICUM IN KADHAI GRAVY	395
	PANEER DO PYAZA COTTAGE CHEESE TOSSED IN KHARA MASALA.	395
	PANEER JHALFREZI CHUNKS OF PANEER TOSSED IN TANGY GRAVY	395
	SUBZ MALAI KOFTA VEGETABLES & COTTAGE CHEESE DUMPLINGS COOKED IN RICH WHITE GRAVY	395
	CHENA MALAI KOFTA CURDLE MILK CHEESE DUMPLINGS SERVED WITH SAFFRON GRAVY	395
	CASA OLIVE KOFTA MANZANILLA OLIVE & COTTAGE CHEESE SERVED WITH A RICH CREAMY GRAVY	455
	SHAAM AUR SAVERA SPINACH & COTTAGE CHEESE KOFTAS IN RICH TOMATO GRAVY	455
	KHUMB KHARA MASALA FRESH BUTTON MUSHROOMS TEMPERED WITH INDIAN WHOLE FIVE SPICES, COOKED IN ONION TOMATO GRAVY	395
	VILAYATI SUBZ PANCHMEL EXOTIC VEGETABLES COOKED WITH INDIAN SPICES AND FLAVOURS	375
	LASOONI PALAK GARDEN FRESH SPINACH COOKED WITH GARLIC MUST TRY FOR NON-GREEN EATERS	375
	METHI MATAR MALAI FENUGREEK AND GREEN PEAS IN BUTTERY CREAMY GRAVY	375

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Join preparation available



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