STARTERS

HARA BHARA SEEKH KEBAB Tandoor roasted seekh kebab made with a mix of spinach and green peas	₹ 345
VEG SEEKH KEBAB • Tandoor roasted seekh kebab made with a mix of carrot, beans, belpepper and capsicum	₹ 345
TANDOORI BHARWAN ALOO Barrel shaped potatoes filled with paneer mixture, marinated in yogurt masala and cooked in the tandoor	₹ 395
TANDOORI KASUNDI ALOO TIKKA O Baby potatoes marinated with a mix of kasundi (mustard), yogurt and spices, roasted in tandoor	₹ 395
MAKAI TIKKI KEBAB • • • Flat pattie made with sweet corn, potato and blend og aromatic spices	₹ 395
CHEESE POTATO KEBAB Baby potato infused with cheese and parsley, marinated with cream and spice, grilled in tandoor	₹ 415
TANDOORI SOYA CHAAP • • • Soy chunks marinated in a blend of spices, yogurt and herbs, grilled in tandoor	₹ 415
MINI CHEESE KULCHAS • O Baby potato infused with cheese and parsley, marinated with cream and spice, grilled in tandoor	₹ 435
PANEER TIKKA Traditional Indian dish made from paneer, marinated in spices and grilled in tandoor	₹ 435
PANEER MALAI TIKKA Cottage cheese marinated with cream and spices, grilled in tandoor and tastes sweet	₹ 435
HARYALI PANEER TIKKA (4) Cottage cheese marinated in spinach, kasuri methi and spices	₹ 435
KEBAB PLATTER * Platter with 2 pieces of paneer tikka, aloo bharwan, hara bhara seekh kebab, and veg seekh kebab	₹ 495

MAIN COURSE

ALOO DO PYAZA Potato cooked in a traditional Punjabi recipe with cumin and onions	₹ 385
BANARASI ALOO DUM • O Baby potatoes sauteed between spices and herbs and cooked in light tomato gravy	₹ 385
CORN PALAK A variation of spinach, with nuggets of corn and ginger	₹ 385
MIX VEGETABLE • Variety of vegetables cooked in rich tomato gravy with fresh aromatic spices	₹ 385
PINDI CHANA A whole gram preparation cooked in traditional Amritsari style	₹ 385
VEG JALFREZI Assorted vegetables sauteed in tomato gravy, served dry	₹ 385
CORN METHI MALAI • • • • • • • • • • • • • • • • • • •	₹ 385
STUFFED ALOO DUM • O Stuffed potatoes sauteed between spices and herbs and cooked in brown tomato gravy	₹ 395
MUSHROOM MASALA Button mushroom cooked in a traditional Punjabi recipe with cumin and onions	₹ 415
VEG KOFTA • Vegetable balls served in creamy brown tomato gravy	₹ 415
KADHAI PANEER Fresh cottage cheese tossed with whole spices, onlon & bell pepper in tomato gravy	₹ 425
PANEER DO PYAZA O Cottage cheese cooked in a traditional Punjabl red gravy with cumin and onions	₹ 425
PANEER BUTTER MASALA • • • Paneer cooked in a buttery, rich and creamy tomato-cashew gravy	₹ 425
PALAK PANEER O Cottage cheese cooked in palak gravy with garlic and ginger	₹ 425

MAIN COURSE

MALAI KOFTA Cottage cheese balls stuffed with cashew nuts, cooked in creamy cashew gravy	₹ 425
PANEER LABABDAR • • Cottage cheese cooked in rich brown gravy with assorted vegetables	₹ 425
PANEER KHURCHAN Cottage Cheese with smokey flavour, cooked in yellow gravy with bell pepper and seasonings	₹425
KESARIYA KOFTA O Cottage cheese balls, cooked in creamy yellow gravy	₹425
TANDOORI SOYA CHAAP MAKHANI • • • C Roasted soy chunks cooked in tangy and aromatic tomato gravy	₹ 425
THE FLAMING BOWL PANEER MAKHANI • • • • Roasted paneer cooked in aromatic tomato makhani gravy	₹ 425
PANEER TIKKA BUTTER MASALA . Tandoori paneer tikka cooked in spice blend and creamy tomato-onion gravy	₹425