

COMBO MEAL

INDIAN PLATTER

(DAL MAKHANI, PANEER LABABDAR,
LACHCHA PARATHA (2 PCS))

RS. 425

INDIAN PLATTER

(DAL MAKHANI, CHICKEN TIKKA MASALA,
LACHCHA PARATHA (2 PCS))

RS. 525

CHINESE COMBO

(RICE OR NOODLES, MIXED VEG HOT
GARLIC OR CHILLI PANEER, KIMCHI)

RS. 400

CHINESE COMBO

(RICE OR NOODLES, CHILLI CHICKEN, KIMCHI)

RS. 500

PIZZAS (THIN CRUST)

VEG MARGHERITA

(CHOICE OF TOPPINGS – BROCCOLI,
CORN, BELL PEPPERS, ZUCCHINI, OLIVES, MUSHROOM)

RS. 400

CHICKEN PIZZA

(PLEASE CHOOSE THE BEST POSSIBLE ONE)

RS. 500

PASTAS

AGLIO OLIO

RS. 375 | RS. 475

PENNE PASTA IN MIXED SAUCE

RS. 375

CHICKEN PASTA

RS. 475

*TAXES AS APPLICABLE



STARTERS

HIMALAYAN VEG MOMO

(VEG MOMO SERVED WITH TANDOORI /
CHILLI CHEESE DIP)

RS. 275

BABRI ALOO

(TANDOORI MASALA BABY POTATO)

RS. 275

MALAI BROCCOLI

(CREAM AND CHEESE-MARINATED BROCCOLI
COOKED IN A CLAY OVEN)

RS. 300

CRISPY CHILLI BABY CORN

(CRISPY-FRIED BABY CORN TOSSED WITH
ONION AND GARLIC)

RS. 300

BHATTI KA CHOOZA

(SMOKY AND GARLICKY BABY CHICKEN
WITH MINT CHUTNEY)

RS. 450

CHICKEN GILAFI SEEKH

(CHICKEN SEEKH KEBAB SERVED WITH
MINT CHUTNEY)

RS. 450

ANGLO FISH FRY

(BEER-BATTERED FRIED FISH ONLY
WITH AIOLI)

RS. 550

TANGRA CHILLI FISH

(CRISPY-FRIED FISH TOSSED WITH
CHILLI PEPPER SAUCE)

RS. 550

*TAXES AS APPLICABLE



SOUP & SALAD

- **TOMATO BASIL GEL SERVED WITH GARLIC CROUTONS**
🍷

Classic tomato soup topped with basil and garlic croutons

275

- **CHILLI, CILANTRO, PRAWN & CORN SOUP TOPPED WITH FRIED NOODLES**
🍷🍴

Classic prawn soup with a hint of cilantro and chillies topped with fried noodles

375

- **PANEER AND CHANA CHAAT WITH NACHOS**
🍷

Cottage cheese and Bengal gram chaat topped with crispy nachos

275

- **MEXICAN CORN AND CHICKEN SALAD**
🍷

Classic corn and chicken salad

300

APPETIZER NON VEG (6 PCS)

- **TEMPURA FRIED PRAWN WITH NIMBU AND MIRCHI PICKLE**
🍷🍴

Crispy fried prawns served with tangy & spicy pickle

550

- **COLLEGE CANTEEN PRAWN WITH TIKHA MAYO**
🍷🍴

Old age preparation of prawns served with spicy mayo

550

- **AMRITSARI FISH TACOS WITH SALSA AND SOUR CREAM**
🍷

All time favourite Punjabi style fish fry in tacos shell with salsa and sour cream

400

- **BHINDI BAZAR SHIKAMPURI SEEKH**
🍷🍴🍴

Mumbai style Minced lamb seekh kebab with secret spices, slow cooked in tandoor for smoky flavour

475

- **KUNDAPURI MUTTON CAKE, FUDGE BURANI CREAM**
🍷🍴🍴

Delicate lamb mince cake with traditional spices served with fried garlic cream

475

- **TANDOORI BOTI MURGH TEMPERED YOGURT**
🍷🍴

Classic tandoori chicken marinated overnight in yogurt & spices, & cooked in tandoor till perfection

400



Dairy



Halal



Contains
Alcho



Contains
Seafood



Gluten



Gluten
Free



Contains
Pork



20 mins
Preparation Time



Contains
Alcohol

- **TANDOORI BOTI MURGH TEMPERED YOGURT**   400
 Classic tandoori chicken marinated overnight in yogurt & spices, & cooked in tandoor till perfection
- **STAFF PICKLE ACHARI MURGH TIKKA**    400
 Home crushed achari masala with pickle and yogurt marinated boneless chicken chunks cooked in tandoor till perfection
- **WHITE ONION, CAPSICUM WITH SPICY CHICKEN**  400
 Deep-fried chicken chunks tossed with onion & capsicum and flavoured with soy & ginger
- **SPICY CHILLI TOAST TOPPED WITH TELLICHEERY CHICKEN**  400
 Classic cheese chilli toast topped with spicy chicken chunks

VEG (6 PCS)

- **BHATTI KA DESI PANEER, POMEGRANATE CREAM**   350
 Classic marinated cottage cheese chunks cooked in tandoor and served with pomegranate cream
- **LAHORI CORN AND POTATO CAKE, SPICY MAYO**   350
 Minced corn and potato patty cooked on griddle, served with spicy mayo
- **TANDOORI BABARI ALOO, DESI TIL**  300
 Baby potato topped with sesame seed cooked in tandoor
- **SALT AND PEPPER DUST WITH SPICY CORN** 350
 Classic deep-fried crackling corn with a hint of spice
- **CHILLI GARLIC BABY CORN** 350
 Oriental style deep-fried babycorn from the wok
- **PANEER 65**  350
 Classic spicy cottage cheese preparation tempered with curry leaves and mustard

- PANEER MAJESTIC**  350
 South Indian style batter fried cottage cheese chunks with aromatic spices

