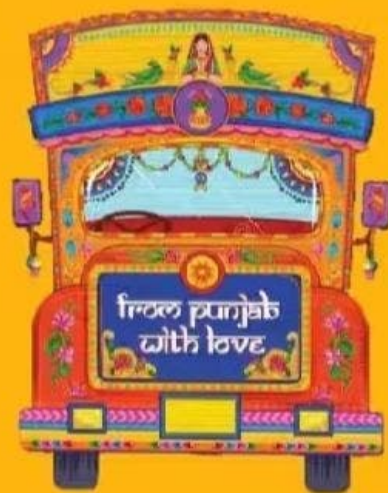
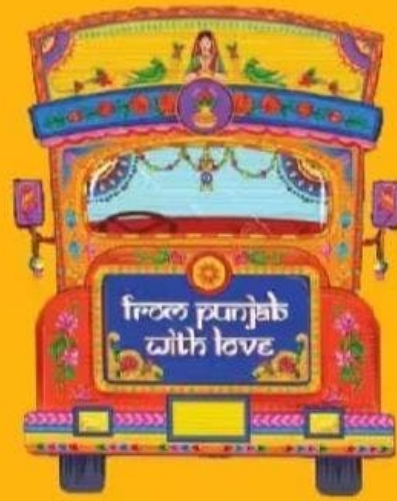




starter

VEGETARIAN

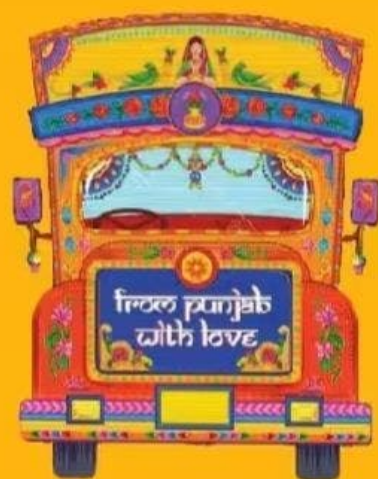
- | | |
|--|------------|
| ■ BHATTI KA PANEER TIKKA
Cubes of homemade cottage cheesemarinated with spices, oven baked | 275 |
| ■ ANJEER AUR AKHROT KI TIKKI
Galletoe of walnut, figs, clarified butter, roast garlic mayonnaise | 275 |
| ■ MALAI SUNHARI BROCCOLI
Cream, green chilly marinated baked in clay oven | 295 |
| ■ TANDOORI SUBJIYAN
Marinated vegetables cooked in Tandoor | 325 |
| ■ ACHARI SOYA MIRCHI CHAMP
Soya champ baked in tandoor | 295 |
| ■ BHARWAN TANDOORI ALOO
Tandoor baked potatoes stuffed with dry fruits | 295 |
| ■ DAHI KE KEBAB
crispy fried hung curd with ginger brown onion & aromatic Indian spices | 325 |
| ■ FUNJABI TARKA MUSHROOM
sauteed mushroom with funjabi tarka. Signature dish | 325 |
| ■ HUNGRY MEGA VEG KEBAB PLATTER
An assortment of 12 pieces of mixed vegetarian kebabs | 495 |



starter

VEGETARIAN

- | | |
|---|------------|
| ■ BHATTI KA PANEER TIKKA
Cubes of homemade cottage cheesemarinated with spices, oven baked | 275 |
| ■ ANJEER AUR AKHROT KI TIKKI
Galette of walnut, figs, clarified butter, roast garlic mayonnaise | 275 |
| ■ MALAI SUNHARI BROCCOLI
Cream, green chilly marinated baked in clay oven | 295 |
| ■ TANDOORI SUBJIYAN
Marinated vegetables cooked in Tandoor | 325 |
| ■ ACHARI SOYA MIRCHI CHAMP
Soya champ baked in tandoor | 295 |
| ■ BHARWAN TANDOORI ALOO
Tandoor baked potatoes stuffed with dry fruits | 295 |
| ■ DAHI KE KEBAB
Crispy fried hung curd with ginger brown onion & aromatic Indian spices | 325 |
| ■ FUNJABI TARKA MUSHROOM
Sauteed mushroom with funjabi tarka. Signature dish | 325 |
| ■ HUNGRY MEGA VEG KEBAB PLATTER
An assortment of 12 pieces of mixed vegetarian kebabs | 495 |



ਫਲਗੋਫਾਰੇ ਰਪੋਟੇਫਾ ਘੋਫੇ ਫੇਫੇਫ

- ALOO KULCHA
- PATTIE KULCHA
- MASALA KULCHA
- NON-SPICY KULCHA

325
350
350
275

(All Kulchas served with Dhaba chutney, Safed Makhan, Gur)

ਲਫਾਨ ਫੋਫਾਫੇਫ

VEGETARIAN

- CHAMAN KHUBANI CHANDANA
Apricot kofta in sandalwood gravy

325

- LASOONI PANEER PALAK
Cottage cheese, fresh spinach flavoured with kastoori methi

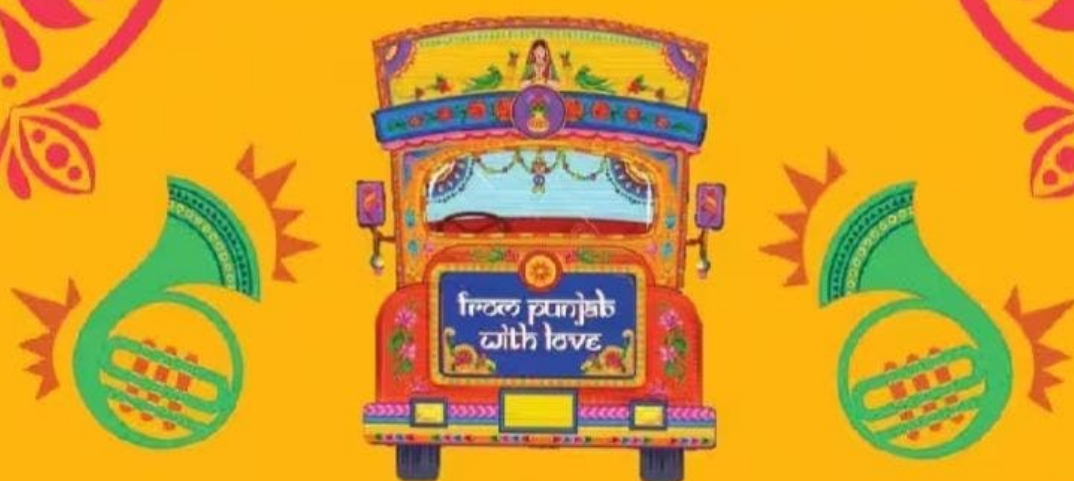
325

- PANEER MAKHANWALA
Cubes of cottage cheese finished in a mild tomato gravy

325

- KADHAI PANEER
cottage cheese, Indian spices, dry gravy

325



ਫਰੋਮ ਪੁੰਜਾਬ ਕੁਲਚੇ ਘੋਟੇ ਟੇਰੇ

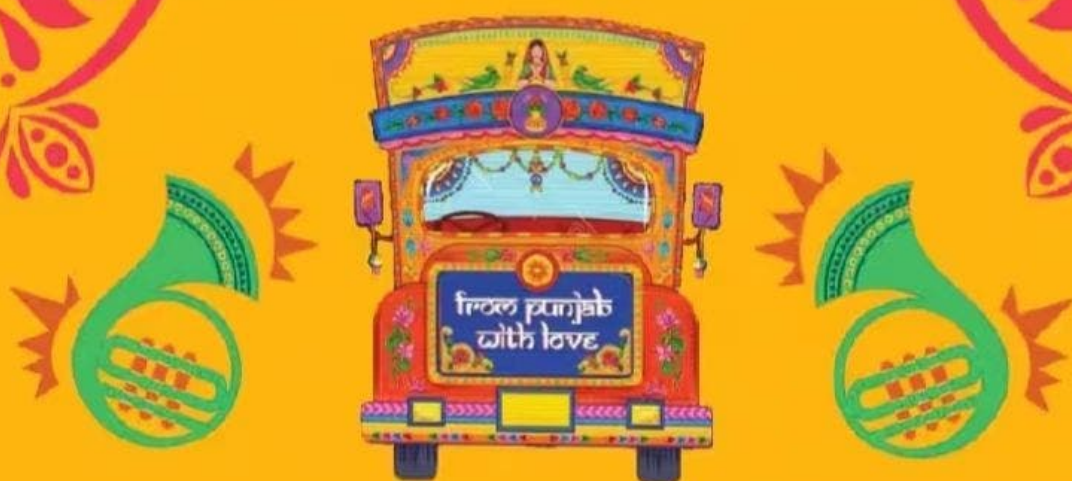
■ ALOO KULCHA	325
■ PATTIE KULCHA	350
■ MASALA KULCHA	350
■ NON-SPICY KULCHA	275

(All Kulchas served with Dhaba chutney, Safed Makhan, gur)

ਲਵਾਨੇ ਟਰਾਇਡ

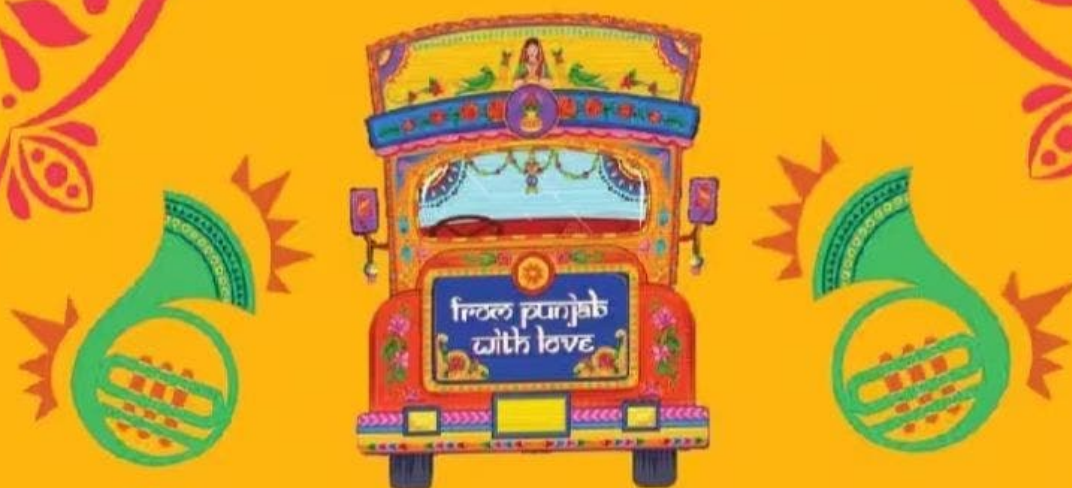
VEGETARIAN

■ CHAMAN KHUBANI CHANDANA Apricot kofta in sandalwood gravy	325
■ LASOONI PANEER PALAK Cottage cheese, fresh spinach flavoured with kastoori methi	325
■ PANEER MAKHANWALA Cubes of cottage cheese finished in a mild tomato gravy	325
■ KADHAI PANEER cottage cheese, Indian spices, dry gravy	325



NON-VEGETARIAN

- | | |
|--|------------|
| <p>■ PATIALA MACCHI HING NISHA
Ajwaini fish tikka with yoghurt and Indian spices</p> | 395 |
| <p>■ MAHI-AAM PAPAD KE KEBAB
Marinated fish, Aam papad with Dhaba chutney</p> | 395 |
| <p>■ MAKHAN MACCHI AMRITSARI
Ajwain and besan coated fried fish from Lawrence road</p> | 395 |
| <p>■ CLASSIC CHICKEN TIKKA
Red chilli marinated chicken tikka- all-time favourite</p> | 325 |
| <p>■ BHATTI DA MURGH
Black pepper marinated chicken cooked in clay oven</p> | 325 |
| <p>■ MURGH MALAI KEBAB
Soft succulent morsels of chicken, baked in clay oven</p> | 365 |
| <p>■ TANDOORI KUKAD
The Classic tandoori chicken (Half)</p> | 275 |
| <p>■ TANDOORI KUKAD
The Classic tandoori chicken (Full)</p> | 425 |
| <p>■ JHEENGA (PRAWN) TIL TINKA
Sesame seed, ginger garlic marinated prawns cooked in Tandoor</p> | 475 |
| <p>■ DUKKAH, SPICED ADRAK KE PANJE
Mutton chops, marinated perfectly with Indian spices(Half)</p> | 275 |



NON-VEGETARIAN

- | | |
|--|-----|
| <p>■ PATIALA MACCHI HING NISHA
 Aiwaini fish tikka with yoghurt and Indian spices</p> | 395 |
| <p>■ MAHI-AAM PAPAD KE KEBAB
 Marinated fish, Aam papad with Dhaba chutney</p> | 395 |
| <p>■ MAKHAN MACCHI AMRITSARI
 Aiwain and besan coated fried fish from Lawrence road</p> | 395 |
| <p>■ CLASSIC CHICKEN TIKKA
 Red chilli marinated chicken tikka- all-time favourite</p> | 325 |
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| <p>■ TANDOORI KUKAD
 The Classic tandoori chicken (Half)</p> | 275 |
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 The Classic tandoori chicken (Full)</p> | 425 |
| <p>■ JHEENGA (PRAWN) TIL TINKA
 Sesame seed, ginger garlic marinated prawns cooked in Tandoor</p> | 475 |
| <p>■ DUKKAH, SPICED ADRAK KE PANJE.
 Mutton chops, marinated perfectly with Indian spices(Half)</p> | 275 |



■ AMRITSARI WADI MUTTER Sundried lentil dumpling cooked with green peas and spices	325
■ MOTI KOFTA CURRY Mix vegetable dumplings cooked in onion gravy	375
■ ALOO SIALKOTI Potatoes cooked with fresh ground spices flavoured with fresh coriander	245
■ PUNJABI STYLE DUM ALOO Baby Potato with Indian spices	245
■ DHINGRI MUTTER MASALA Mushrooms, green peas in onion & tomato gravy	275
■ MIX VEGETABLE PATIALA Patiala style mixed vegetable	255
■ BHINDI DO PYAAZA Dry preparation of Okra, tomatoes & onion	275
■ CORN PALAK MASALA Sweet corn, spinach, Indian spices	275
■ PINDI CHANA Rawalpindi special chickpeas	250
NON-VEGETARIAN	
■ MACCHI BEGUM BAHAR Fish curry in tomato & fenugreek	325
■ MASALENDAR MACHLLI Tender basa fish in pepper sauce	325



■ AMRITSARI WADI MUTTER Sundried lentil dumpling cooked with green peas and spices	325
■ MOTI KOFTA CURRY Mix vegetable dumplings cooked in onion gravy	375
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