

Appetizers

Non-Vegetarian

Chicken Malai Tikka 499

The Most Tender And Juicy Murgh Malai Tikka! Smothered In A Wet Rub Of Yogurt, Warm Spices, And Fresh Herbs Is Simply The Best.

Murgh Lasooni Tikka 499

Boneless Chicken Marinate In Yogurt, Lemon Juice & Indian Spices With Strong Flavour Of Garlic, Cooked In Indian Clay Oven

Hariyali Chooza Kebab 549

All Time Favorite From Kapil Elevens, Boneless Chicken Breast Stuffed With Sautéed Mushroom, Searved With Flavoured Mint

Tandoori Lollipop 499

All Time Favorite Chicken Wings Marinated With Tandoori Masala & Roasted In Tandoor

Tangri Shan-e Punjab 549

Chicken Drumstick Marinated In Cream & Cashew Paste & Stuffed With Chicken Minced Along With Chef Special Spices, Cooked In Tandoor

Gulfam Kebab 549

Eleven's Chef Special From Tandoor (Chicken)

Reshmi Kebab 499

Chicken Reshmi Kebab Is Made With Pieces Of Boneless Chicken Breast, Marinated In Juicy Mixture Of Curd, Cream, Cashew Nuts And Spices And Coated With Egg White Then Grilled In Indian Clay Oven.

Tandoori Chicken 499/699

Tender Chicken Marinated In Yoghurt, Herbs & Aromatic Spices Cooked Until Succulently

Murg Seekh Kebab 499

If We Heard About Seekh Kebab, We Imagine A Plate Of Juicy And Succulent Chicken Kebab With Mint Leaves, Lachcha Onion, Lemon Wedges And Green Chutney.

Murg Nababi Shola 549

Boneless Chicken Breast Stuffed With Sayted Fish, Marinated With Creamy Yogurt & Spices

Laal Angarey Chicken Tikka 499

Angara Murgh Tikka Is A Spicy, Smoky, And Tantalizing, Where Boneless Chicken Pieces Are Marinated In Curd And Aromatic Spices

Fish Tikka 499

Sweet Water Fish Marinated With Yoghurt & Spicy Skewer Gently Grilled In Tandoor

Tandoori Jhinga 799

Jumbo Prawns, marinated In Yogurt, Garlic, Ginger & Spices Barbecued Over Tandoor

Govt. tax as applicable
Term & Condition



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Non-Veg Platter 799

Chef Special Delight Assortment Of Non-Vegetarian Kebabs
Starter From Tandoor Two Type Of Murgh Tikka, Fish Tikka,
& Mutton Seekh Kebab

Barraah Kebab (Mutton) 599

Succulent Lamb Chops Are Marinated, Skewered And
Served With Onion Rings And Lemon Wedges

Mutton Peshawari Seekh 599

Mutton Seekh Kebab Is A Mughlai Delicacy Prepared With
Minced Mutton, Onions And A Blend Of Spices. It Is A Delicious
And Mildly Spicy Dish That Has Incredible Taste And Flavours.

Chilli Chicken 499

All Time Favourite Chilli Chicken

Chicken Shanghai Roll 499

Chef Special Chicken Minced With Ginger, Garlic, Spring Onion &
Black Mushroom Rolled In A Pancake Served With Hot Garlic Sauce

Crispy Chicken Salt & Pepper / Honey Chicken 499

Chef Special Chicken Minced With Ginger, Garlic, Spring Onion &
Black Mushroom Rolled In A Pancake Served With Hot Garlic Sauce

Chicken Drumsticks 499

Chef Special Chicken Wings Marinated With Ginger, Garlic,
And Chilli Paste Mixwd With Egg Deep Fried & Tossed In
Hot Garlic Sauce

Chicken Dimsum 399

An Authentic Style Of Dumpling Stuffed With Chicken

Prawn Salt & Pepper 799

Crispy Prawns Sauted With Chopped Ginger, Garlic, Onion





Appetizer

Vegetarian

Kumbh Achari Tandoori Mushroom Is Extremely Delicious Made With Button Mushrooms Combined In Special Achari Masala & Curd Marinated, Cooked In Clay Oven.	349
Curry Patta Paneer Tikka An Indian Starter Made From Cottage Cheese (Paneer) Marinated With Yoghurt & Authentic Curry Leaves Flavour, Cream And Spices Baked In Charcoal Oven To Give Smoky Flavor To It.	399
Shashlik Paneer Tikka Soft And Creamy Marinated Paneer With Capsicum, Tomatoes, onions Skewer Baked To Perfection	399
Dil Khus Paneer Tikka Soft And Creamy Paneer Stuffed With Mint & Cheese Marinated With Creamy Yogurt	399
Hara Kabab A Popular Healthy And Delicious Appetizer Made With Garden Fresh Vegetable	349
Kapils Vegetarian Platter Chef's Delightful Assortment Of Vegetarian Kababs Marinated In A Spicy And Tangy Tandoori Sauce Marinated And Then Roasted Or Grilled	499
Veg Seekh Kabab A Combination Of Mixed Vegetables Like Carrots, Beans, potatoes & Cauliflower Mixed With Aromatic Spices-shaped Around Skewers & Grilled	349
Aloo Dilnaaz Seasme, Potato Barrels Stuffed With Delicious Home Made Stuffing & Delicately Baked In Tandoor	299
Dragon Veg Spring Roll Regular Classic Spring Roll Served With Sweet Chilli Sauce	349
Crispy Vegetables Salt & Pepper Crispy Fried Veggies Tossed With Salt & Pepper	349
Chilli Mushroom All Time Favourite - Chilli Mushroom	349
Chilli Paneer All Time Favourite - Chilli Paneer	349
Vegetable Dim-Sum An Authentic Style Of Dumpling Filled With Steamed Vegetables.	299
Crispy Chilli Baby Corn All Time Mouth Watering Starters From Elevens	349
Corn Salt & Pepper All Time Favourite Mouth Watering Starter From Kapils Menu	349

Soups



Subzi Shorba A Soup Made With Goodness Of Indian Spices And Green Vegetables.	149
Murgh Shorba A Soup Made With Chicken Stock And A Twist Of Indian Spices Served With Chunks Of Chickens.	169
Manchow Soup (Veg /non-veg) A Spicy Soup Serve With Fried Noodles	139/159
Sweet Corn Soup (Veg /non-veg) All Time Favourite Sweet Corn Soup	139/159
Hot & Sour Soup (Veg /non-veg) All Time Favourite Spicy & Sour Soup	139/159
Talumine Soup (Veg /non-veg) A Thin Broth Soup With Chinese Veg Soup	139/159
Lemon Coriander Soup (Veg /non-veg) Vegetable Broth Inched With Corriander Lemon & Black Pepper	139/159
Tom Yam (Phuk/kai) Spicy Vegetables /chicken Soup With Lemon Grass, Limejuice, Garden Chillies And Galangal(Thai Ginger)	149/169
Tom Yam (Phuk/kai) Spicy Vegetables / Chicken Soup With Coconut Cream.	149/169

Salads

Green Salad Fresh Garden Green Salad	179
Tossed Salad Dice Of Onion, Cucumber, Tamata With Vinaigrette Dressing	199
Kimchi Salad A Crisp, Refreshing Salad With A Funky, Sweet/spicy Combo	199
Som Tam This Salad Combines Crunchy Strips Of Unripe Green Papaya With Fresh Chiles	199
Choice Of Papad (Masala/plain)	119/99
Choice Of Raita (Boondi/ Pine Apple Raita/ Veg Raita)	119

Main Course

Non Vegeterian

Jhangi Murg Korma 599

Boneless Chicken Delicately Cooked In Card With Pakistani Herbs And Spices

Murgh Makhani (Bone /Boneless) 549/599

Chicken Cooked In Rich Tomato Gravy Finished With Butter And Cream

Murgh Kadhai (Bone /Boneless) 549/599

Peshwari Specialty Tender Chicken From Tandoor, Cooked In Fresh Indian Herbs And Spices In A Kadhai

Dhaulagiri Chicken 599/799

Eleven's Special Chicken

Chicken Boti Masala 599

Boneless Chicken Cooked In Thick & Spicy Gravy

Murg Tikka Lababdar 599

A Unique Style Of Boneless Chicken Dish Cooked In Rich Tomato, Onion Gravy

Methi Murgh 599

Tender Pieces Of Boneless Chicken Cooked In Fenugreek Leaves

Mutton Rogan Josh 599

Mutton Cooked In Regular Classic Style Of Rogan Josh

Rara Gosht 599

Succulent Pieces Of Lamb Together With Lamb Mince Cooked In Thick Gravy And Aromatic Whole Spices

Gosht Qurtaba 699

Mutton Cooked With Aloo Bhukara With Tossed In Bell Pepper & Pakistani Home Made Gravy

Fish Tikka Masala 549

Boneless Marinated Chunks Of Fish Cooked In Onion, Tomato Gravy

Jhinga Masala 899

Chef Special Prawns Curry

Chicken Schezwan Black Pepper/ Shanghai 599

Cubes Of Chicken Cooked In Schezwan Sauce /black Pepper/ Shanghai Style

Chicken Dumpling 599

Breast Of Chicken Stuffed With Minced Chicken Garlic And Onions Served With Bbq Sauce



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Main Course

Vegetarian

<i>Paneer Butter Masala</i>	499
Slightly Sweet Creamy Dish Of Paneer Prepared In Tomato & Cashews Gravy With Butter & Cream.	
<i>Paneer Dhaniya Adraki</i>	499
A Cottage Cheese Cooked In White Gravy Finished With Ginger & Coriander	
<i>Paneer Tikka Maslala</i>	499
A Delightful Indian Curry That Combines The Richness Of Marinated Grilled Paneer (Indian Cottage Cheese) With A Spiced Tomato-onion Gravy. Here's A Breakdown Of This Mouthwatering Dish)	
<i>Paneer Lababdar</i>	499
Soft Pieces Of Paneer In A Rich, Creamy And Aromatic Gravy Made Of Butter Onions & Tomato	
<i>Palak Paneer</i>	499
All Time Famous, Cottage Cheese Cooked In Spinach Gravy.	
<i>Veg Kofta Curry</i>	499
A Delightful Indian Dish That Combines Flavoured Vegetable Kofta (Dumplings) With A Rich And Spiced Onion-Tomato-based Gravy.	
<i>Malai Kofta</i>	499
A Delightful Indian Dish That Combines Flavoured With Cottage Cheese Kofta (Dumplings) Cooked With A Rich And Sweeten And Creamy Gravy.	
<i>Aloo Jeera</i>	299
The Dice Of Potato Tossed With Cumin	
<i>Dum Aloo Kashmiri</i>	399
The Scooped Potato Filled With Rich Khoya And Paneer In Delicious Gravy	
<i>Palak ,kumbh With Baby Corn</i>	449
A Combination Of Baby Corn & Mushroom In Thick Spinach Gravy Cooked In Perfection With Home Ground Spice	
<i>Mushroom Do Pyaza</i>	449
Button Mushrooms Cooked With Lightly Caramelized Onions, Tomatoes And Ground Spices	
<i>Methi Matar Malai</i>	399
A Combination Of Green Peas And Fresh Methi Cooked In Cream And Cashew Nuts Gravy	
<i>Subji Rangbirangi</i>	399
Basically Known As Subji Jalfrezi . A Dish Is Full Of All Fresh Veggies Cooked In Indian Spices	
<i>Dal Makhani</i>	349
A Relatively Modern Variation Of Traditional Lentil Dishes, It Is Made With Urad Dal (Black Lentils) And Rajma, And Includes Butter And Cream	

Main Course

Vegetarian

<i>Dal-e- Kas</i> Yellow Dal Tadka	299
<i>Dal- allo bhukara</i> A Black Dal Cooked With Alloo Bhukhara Flavour With Star Flowers And Cinemon Finish With Cream,butter	399
<i>Chilli Paneer / Chilli Mushroom</i> Dices Of Cottage Cheese / Mushroom Cooked With Capsicum & Onion Chilli Sauce	449
<i>Eight Treasure Vegetables</i> Exotic Vegetables Cooked In Szechwan Sauce	399
<i>Veg Manchurian</i> Mixed Veg Deep Fried To Golden Puff Balls Served In Onion, Garlic Sauce	399
<i>Double Mushroom</i> Fried Mushroom Cooked In Black Pepper Sauce	399
<i>Kaeng Khieo Wan Phuk</i> Exotic Vegetables Cooked Spicy Green Curry With Coconut Milk	449
<i>Kaeng khed phuk</i> The Exotic Vegetables Cooked In Spicy Red Curry With Coconut Milk	449



Main Course

Non Vegeterian

<i>Kaeng Khieo Wan Kai</i>	599
Boneless Chicken Along With Exotic Vegetables Cooked In Coconut Milk & Thai Green Curry	
<i>Kaeng Phed Kai</i>	599
Boneless Chicken Along With Exotic Vegetables Cooked In Coconut Milk & Thai Red Curry	
<i>Chilli Garlic Prawn</i>	899
Chef Special Prawns Cooked With Lovely Flavor Of Chilli & Garlic	

Rice & Noodles

• <i>Jeera Rice / Steamed Rice</i>	249/ 229
A Simple Basmati Steamed Rice With Cumin Seeds & Ghee	
• <i>Subzi Biryani</i>	399
A Colourfull Combination Of Fresh Garden Vegetables And Auromatic Basmati Rice	
• <i>Murg / Gosht Dum Biryani</i>	499/599
(Chicken / Mutton Cooked With Saffron Flavoured Rice On Dum Prepotation)	
• <i>Fried Rice (Veg / Non Veg)</i>	399/499
Fried Rice Loaded With Fresh Crunchy Veggies / Chicken & Egg In Mild Indo Chinese Flavors!	
• <i>Nasi Goreng</i>	499
Indonesian Chicken And Prawns Fried Rice Flavoured With Shrimps And Chilli Paste Served With Fried Egg	
• <i>Hakka Noodles (Veg / Non Veg)</i>	299/349
(Hakka Noodles Is A Chinese Preparation Where Boiled Noodles Are Stir Fried With Sauces And Vegetables / Chicken & Egg	
• <i>Amercan Chopsuey (Veg / Non Veg)</i>	249/399
American Chopsuey Is Sour, Spicy, And Saucy, Packed With Vegetables Or Chicken And Served On Crispy Fried Noodles	
• <i>Chinese Chopsuey (Veg / Non Veg)</i>	249/399
Chinese Chap Suey Is Sweet, Spicy, And Saucy, Packed With Vegetables Or Chicken And Served On Crispy Fried Noodle	



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Indian Breads

Tandoori Roti (Plain/ Butter)	69/79
Naan (Plain/ Butter)	79/89
Punjabi Naan A Naan Coated With Indian Herbs With Fried Cashew Nuts	109
Kandhari Naan A Naan Coated With Khoya & Dry Fruits	109
Prathas Methhi, Lachha, Pudina	89
Besan D Missi Roti	89
Stuffed Kulcha Potato/onion/paneer	89/99/109
 Murgh Keema Kulcha	159
 Mumtazi Naan	129
Lahori Naan chef special the naan coated with sesame seeds	109

Desserts

Chocolate Venom A chocolate brownie with icecream	229
Choice Of Ice-cream Vanilla/Butterscotch/TuttiFrutti/Chocolate	199
Hot Gulab Jamun With Ice-cream	249
Hot Gulab Jamun	199
Kulfi	199
Sundae (SINGLE/ DOUBLE)	199/249



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Secrets Of Indian Cricketers

Lassi (Plain/sweet/salted)	199
Chaach (Plain/masala)	199
Shikanji	199
Defensive Banana Shake	249
Knock Out Chocolate Shake	249
Oreo Stumped Shake	249
Full Toss Coffee	249
Googly Kitkat	249

Drinks Break (Beverages)

Cold Drink	99
Masala Cold Drink Coke/Sprite/Thumsup	119
Fresh Lime Soda	129
Iced Tea	199
Choice Of Canned Juice	199
Energy Drink	249

Mocktails

Mint Mojito Crushed Fresh Mint Along With Chunks Of Lemon And Plenty Of Ice, Top Up With Club Soda	249
Bitter Wife Crushed Jalapeno With Mint And Shaka With Guava Juice Rimmed With Salt & Pepper	249
Strawberry Hit Wicket Shocker Drink With Strawberry Crush & Syrup And Lemon Juice Topped With Club Soda	249
Pinnacolada A Drink Made Up With Pineapple Juice And Coconut Milk	249
Kiwi Delight Crushed Freshly Kiwi Add With Lime Juice With Lot Of Crushed Ice	249
Watermelon Margarita A Tangy And Salty Refreshing Drink Made Up With Watermelon Juice	249
Bay Watch Our Very Famous Bar Man Special Mixology Mocktail With Combination Of Peach, Orange Juice, Cranberry Juice	249
Mango Delight Mango Based Drink Topped Up With Club Soda	249
Blue Angle Lime Juice, Blue Current, Club Soda	249

