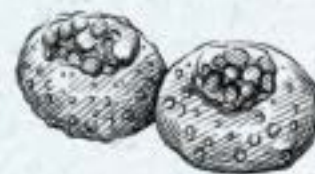


Chaat

RAJ KACHORI 299/-

Apple wood smoked chutney, imli air foam



GOLGAPPE 279/-

Gol-gappas served with Tamarind, Pepper, Raw Mangoes & Cumin flavoured water

BHALLA PAPDI CHAAT 299/-

Traditional Lentil dumplings and papdi chaat enriched with yoghurt, chickpeas, potatoes & chutneys

PALAK PATTA CHAAT 359/-

Traditional spinach leafs fritters chaat served with chilled yoghurt, chickpeas, potatoes and tamarind - mint chutneys

Salad & Munches

GREEN SALAD 239/-

The classic

ASSORTED PAPAD BASKET 319/-

Handrolled homemade papad, Rice papad, Sago papad

FRENCH FRIES 239/-

All time favourite fries

PEANUT MASALA 239/-

Roasted peanuts tossed with chopped onion & tomatoes



Soup & Shorba

ROASTED TOMATO - MINT SHORBA 249/-

Rich tomato non creamy soup enriched with herbs & spices

ROASTED ALMOND & BROCCOLI SOUP 299/-

Creamy broccoli soup with richness of roasted almonds

MANCHOW SOUP VEG / CHICKEN 249 / 299/-

Spicy and hot soup mixed with vegetables and garnished with crispy noodles

SWEET CORN SOUP VEG / CHICKEN 249 / 299/-

Traditional sweet corn soup with vegetables/chicken



Vegetarian Kebabs



VEG SEEKH KEBAB 599/-

Delicate melt in mouth kebabs, fashioned with green peas, broccoli, baby corn and baby carrot spiced with herbs cooked in clay oven

VEG GALOUTI KEBAB 599/-

An array of exotic vegetables folded with traditional spices & cashew, Pan seared and served over warqi paratha

STUFFED MUSHROOM 599/-

Mushrooms with a stuffing of cottage cheese & spices, cooked in clay oven

DAHI KEBAB 649/-

Exotic blend of hung curd, delicately cooked with fresh coriander and peppers

BEETROOT SHIKAMPURI 599/-

Assorted vegetables and beetroot patty, goat cheese stuffing, pistachio crust

TANDOORI PANEER TIKKA 649/-

Cottage cheese marinated in hung curd and Indian spices, Cooked with capsicum and onion in traditional clay oven for smoky flavour

PANEER CIGAR ROLL 649/-

Thin roll of cottage cheese slices filled with Carrot, Beans & cheese

PANEER KURKURE 649/-

Crispy golden paneer strips coated in special batter that offers a satisfying crunch & rich flavour

TANDOORI ALOO 649/-

Potato, raisin, walnut, cashewnuts, cottage cheese & Seasoning

ACHARI SOYA TIKKA 599/-

Soya chunks marinated in a creamy achari masala & grilled until charred

SOYA MALAI TIKKA 599/-

Soya chunks marinated in a creamy, rich and flavourful blend of cashew, cream and spices

TANDOORI BROCCOLI 649/-

Florets of broccoli marinated with Indian spices cooked in clay oven, served over saffron cheese sauce

VEG KEBAB PLATTER 1199/-

Dahi kebab, Veg seekh kebab, Tandoori paneer tikka, Tandoori aloo and Achari soya tikka

Non-vegetarian Kebabs

MURGH TANDOORI 799/-

Robust organic chicken cooked over charcoal

MURGH MALAI TIKKA 759/-

Chicken infused with Indian herbs cooked over charcoal

CHICKEN TIKKA 749/-

Succulent pieces of chicken marinated in a blend of yogurt and spices, cooked traditionally in a tandoor for a smoky flavour

MURGH MAKHMALI NIZAMI SEEKH 729/-

Chef's special hand chopped chicken kebab, infused with richness of cashews & saffron

KASTOORI KEBAB 799/-

A truly scrumptious chicken kebab in special marination of bread crumbs, gram flour, kastoori methi and chef special spices

MUTTON SEEKH 799/-

A traditional juicy seekh kebab of minced lamb with distinct flavour of chef special spices

LAMB GALOUTI 829/-

A traditional fine lamb mince patties with distinct flavour of chef special spices

AMRITSARI FISH TIKKA 999/-

Fresh river sole marinated in traditional yogurt marinade with a hint of mustard oil and grilled in tandoor

FISH FINGERS 599/-

Marinated finger size fish fried and served with tomato mayo

TANDOORI PRAWN 1399/-

Prawns marinated in cheese garlic marinade & slow cooked over tandoor

TANDOORI RAAN 1599/-

Lahore authentic recipe of baby lamb leg, braised in special spices & smoked in tandoor

NON VEG KEBAB PLATTER 1499/-

Amritsari fish tikka, Murgh makhmali kebab, Murgh malai kebab, Chicken tikka, Galouti kebab



Mains Vegetarian



PANEER MAKHANI 699/-

Cubes of cottage cheese simmered in satin smooth tomato gravy, accentuated with aromatic kastoori methi

LAHORI PANEER MASALA 699/-

Batons of cottage cheese braised in a kadhāi with freshly pounded pieces with bell peppers in a tomato and onion masala, seasoned with herbs

TAWA PANEER 699/-

Cubes of cottage cheese simmered in tomato and onion tawa gravy, pounded spices with bellpeppers & seasoned with home spices

PANEER TIKKA BUTTER MASALA 699/-

Paneer cubes simmered in a creamy, spiced tomato gravy

MALAI KOFTA 649/-

Cottage cheese dumpling served in rich tomato and onion based gravy, flavoured with chef special spices

RATTAN MANJUSHA 649/-

Cottage cheese and mushroom dumplings simmered in rich gravy

TANDOORI SOYA CHAAP MASALA 649/-

Roasted soya chaap cooked in onion tomato masala gravy

MUSHROOM MASALA 649/-

Sauteed mushrooms simmered in a special tomato onion gravy, delivering a savory, umami-packed flavour

AMRITSARI BHARWAN ALOO 599/-

A unique north Indian dish of stuffed potatoes with paneer, spinach & spices. Cooked in spicy gravy

GOBI MATAR ADRAKI 599/-

Cauliflower, green peas, spices, ginger

PINDI CHOLE 599/-

Boiled chickpeas cooked in onion and tomato based tangy gravy flavoured with homemade spices

MASALA VEGETABLES WITH OKRA 649/-

Exotic vegetables tossed in fresh tomato and garlic based gravy

YELLOW DAL TADKA 599/-

North Indian speciality made from chana & toor dal, gets its distinct taste from a flavourful & aromatic tempering of ghee, cumin seeds, heing (asafoetida) & red chillies

DAL MAKAHANI 649/-

The black lentil delicacy simmered overnight, finished with tomatoes, cream and white butter

Mains Non Vegetarian

BUTTER CHICKEN BONELESS 899/-

All time favourite tandoor grilled tikka of chicken simmered in satin smooth tomato gravy, rich in cashewnuts



TAWA CHICKEN BONELESS 899/-

Tender pieces of chicken tikka simmered in tomato and onion tawa gravy, pounded spices with bell peppers & seasoned with home made spices

CHICKEN TIKKA BUTTER MASALA 899/-

Grilled chicken pieces cooked in a robust, spiced tomato-onion gravy with a rich, creamy finish

MURGH MASALA WITH BONE 899/-

A semi-gravy delectable chicken with onion, tomato poppy seeds, and aromatic whole masalas

CHICKEN CHANGEZI WITH BONE 899/-

Pieces of chicken cooked in tomato & yoghurt based gravy enriched with star anise, pipili and spices

RARA GOŞHT 849/-

Traditional recipe, a combination of minced lamb and boned lamb morsels simmered in onion, tomatoes & whole spices

DELHI SIX MUTTON KORMA 849/-

Boned mutton cooked with curd cream, mace, and brown onion

MUTTON ROGAN JOSH 849/-

Tender pieces of boneless mutton cooked in our special onion and tomato-based gravy

NALLI NIHARI 899/-

All-time favourite lamb shanks preparation in yoghurt and onion with aromatic spices

Raita

BOONDI, MIX VEG, GARLIC, PINEAPPLE 199/-

Rice and Biryani



STEAM RICE / JEERA RICE 329/-

DUM BIRYANI

(VEGETABLE / CHICKEN / MUTTON) 599/699/799/-

Long grain basmati cooked on Dum with desire ingredients served with Burani raita

Breads

TANDOORI ROTI / BUTTER ROTI 89/99/-

ROOMALI ROTI 109/-

PLAIN NAAN / BUTTER NAAN 129/139/-

GARLIC FAMILY NAAN / REGULAR SIZE 249/149/-

LACHEDAR / PUDINA / MIRCHI PARANTHA 139/-

BESAN DI MISSI ROTI 139/-

PARMESAN AND GARLIC NAAN 179/-

Parmesan cheese and garlic, made for each other

STUFFED KULCHA 209/-

Aloo onion / Gobhi / Paneer / Mix

KHAMIRI ROTI 149/-



Asian

HONEY CHILLI POTATO 349/-

Crispy, deep-fried potato fingers tossed in a sweet, tangy and spicy sauce made with honey

CRISPY CORN 349/-

Crispy corn tossed in umami flavoured sauce

CHILLI PANEER - DRY / GRAVY 549/-

Crispy fried cottage cheese tossed in chilli sauce & bell pepper

CRISPY SALT & PEPPER VEGETABLES 499/-

Fried assorted vegetables wok tossed in chinese spices

MANCHURIAN VEG - DRY / GRAVY 399/-

Deep-fried vegetables tossed in a savory, sweet and spicy sauce

CHILLI CHICKEN - DRY / GRAVY 549/-

Assortment of peppers, fried chicken, tossed with chilli sauce

CHILLI FISH 649/-

Deep-fried fish tossed in a spicy, tangy and savory suce

CHILLI PRAWN 1099/-

Deep-fried prawn tossed in a spicy, tangy and savory suce

Noodles / Fried Rice

HAKKA NOODLES - VEG 349/- | CHICKEN 399/-

Stir fried noodles with vegetables & soya sauce

CHILLI GARLIC NOODLES - VEG 349/- | CHICKEN 399/-

Wok tossed noodles with vegetables, chilli & garlic

FRIED RICE - VEG 349/- | CHICKEN 399/-

Freshly cooked fried rice

Pasta Bowl

CHOICE OF PASTA - PENNE OR SPAGHETTI

ARRABIATA - VEG 499/- | CHICKEN 529/-

Red sauce, chilli flakes, parmesan cheese

ALFREDO - VEG 519/- | CHICKEN 549/-

Bechamel sauce, parmesan cheese

MIX SAUCE PASTA - VEG 519/- | CHICKEN 549/-

Creamy mix sauce pasta with mushroom

Flatbreads (Pizza)

MARGHERITA 549/-

Classic pizza of naples mozzarella cheese, cherry tomato & basil

FUNGI 599/-

Mushroom, mozzarella and parmesan cheese

POLLO 599/-

Chicken, tomato sauce, mozzarella

PANEER TIKKA NAANZA 599/-

Paneer tikka naan pizza with ricotta, cheddar and mozzarella cheese

CHICKEN TIKKA NAANZA 599/-

Chicken tikka naan pizza with ricotta, cheddar and mozzarella cheese

Desserts

GULAB JAMUN 299/-

Deep fried milk dumpling, drenched in syrup

PHIRNI 299/-

Rice pudding, assorted nuts

MOONG DAL HALWA / GAJAR KA HALWA (Seasonal) 299/-

A classic Indian sweet dish with moong lentils, sugar, ghee and cardamon

SHAHI TUKDA 299/-

A rich & festive dessert made with bread, ghee, sugar, milk and nuts

