

# BAR BITES





#### FRENCH FRIES

SEA SALTED MASALA DUSTED MELTED CHEDDAR ₹.105/115/125

#### GARLIC BREAD ADD CHEESE ₹.125/155

### SPICED POTATO WEDGES WITH SWEET CHILLI DIP

₹.135

## JUNGLI FRIES

LOADED WITH CHEESE SAUCE. ONIONS, JALAPENO & CILANTRO ₹.155

## CHEESE CHERRY PINEAPPLE

ON BED OF CRUSH ICE ₹.165

#### PAPAD

ROASTED/ FRIED/ MASALA ₹.25/30/35

#### **ALOO CHAT**

DICED BOILED POTATOES COATED WITH TANGY SAUCE & CILANTRO ₹.85

### SAUTÉ VEGETABLES

VEGETABLES SAUTEED WITH VIRGIN OLIVE OIL & GARLIC ₹.155

#### BRUSCHETTA

TOMATO & BASIL WILD MUSHROOMS & THYME CHICKEN & JALAPENO ₹.75/85/105

#### FRIED CHICKEN BALLS

MINI CHICKEN BALLS, SPICE DUSTED, MINT MAYO ₹.165

#### ALL TIME FAVORITE EGGS

BOILED EGGS EGG BHURJI ₹.65/125

## PLAIN CHEESE ₹.115





#### MANCHOW SOUP

with Crispy Noodles vegetable/chicken/prawn ₹.145/155/175

#### LEMON CORIANDER SOUP

THICK OR CLEAR
VEGETABLE / CHICKEN / PRAWN
₹.145/155/175

#### **VELVET SWEET CORN SOUP**

VEGETABLE / EGG DROP / CHICKEN ₹.145/155/175

# THAI TOM YUM SOUP VEGETABLE / CHICKEN / PRAWN ₹.145/155/175

#### TOM KHA SOUP

with Coconut Milk vegetable / Chicken / Prawn ₹.145/155/185

#### TAMATAR AUR PUDINA KA SHORBA

ripe tomatoes & fresh mint broth, tempered with royal cumin  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .135$ 

#### MAKAI AUR PALAK KA SHORBA

Fresh corn & spinach puree seasoned with Herb, spices ₹.135

#### **CREAM SOUP**

MUSHROOMS/BROCCOLI/TOMATO MUSHROOMS/BROCCOLI VELOUTE, GARLIC CROUTONS
₹.145

#### DHANIYA MURGH KA SHORBA

Young Chicken & Fresh Coriander Seasoned Broth, Crushed Pepper & Lemon Wedges m ₹.145

#### PAYA SOUP

slow cooked lamb trotters broth with aromatic Indian spices & Herbs  ${\stackrel{\scriptstyle }{\scriptstyle}}.155$ 





# SALADS







### HOUSE STYLE CAESAR'S SALAD

BBQ COTTAGE CHEESE/CHICKEN/GARLIC PRAWNS PARMESAN SHAVINGS, GARLIC CROUTONS ₹.195/215/245

#### ASIAN SALAD/SHREDDED CHICKEN

Crunchy peanuts, honey chili dressing, toasted sesame  $\ratsum 7.165/175$ 

#### RUSSIAN SALAD

POTATO, PEAS, CARROTS & PINEAPPLE TOSSED IN HOUSE MAYO ₹.155

#### GREEK SALAD

Tomatoes, cucumbers, bell peppers, red onion, olives, curled parsley & feta  $\stackrel{$\scriptstyle \sim}{\sim}.215$ 

## VEGETABLE CRUDITÉS

WITH COCKTAIL DIP
₹.165

### CHICKEN TIKKA & LYCHEE SALAD

CHICKEN TIKKA & LYCHEE BOUNDED IN SPICY MAYO ₹.215

### GARDEN FRESH GREEN SALAD ₹.115

KUCHUMBER SALAD ₹.105

#### RAITA

BOONDI/VEGETABLE/PINEAPPLE ₹.85/95/105

PLAIN CURD ₹.65







#### VEGETABLE SPRING ROLL

CARROTS, BELL PEPPERS, CABBAGE & ONIONS WRAPPED IN A CRISP POPIAH SHEETS ₹.215

#### SPICY VEGETABLE MANCHURIAN

Manchurian style dumplings tossed in a soy chili, garlic sauce ₹.215

#### KUNG PAO POTATO/PANEER

crisp potato wedges tossed in a Sichuan pepper & dried red chili sauce  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .215/245$ 

#### CHILLI GARLIC COTTAGE CHEESE

home made cottage cheese tossed in hot chili garlic sauce  $\stackrel{\mathbf{7}}{\mathbf{7}}$ .245

#### SICHUAN CHILLI BABY CORN

BATTERED FRIED BABY CORN, TOSSED WITH SWEET SPICY SICHUAN SAUCE ₹.245

#### VEGETABLE CRUNCHY

CRISP BATTERED ASSORTED VEGETABLE TOSSED IN SCHEZWAN SAUCE ₹.195

#### MUSHROOM YAKITORI

button mushroom & leeks on skewers, Japanese style  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .215$ 

#### SAMBAL HONEY POTATOES

wok tossed baby potatoes, seasoned with Herbs, Indonesian style  $\mathbf{7.195}$ 

### ACHARI PANEER JAITUNI

homemade cottage cheese stuffed with olives, coated with pickled marinade, char grilled  $\stackrel{\scriptstyle <}{\scriptstyle \sim}.255$ 

#### TULSI PANEER TIKKA

Fresh Green Basil, Chilies, Coriander & Indian Herbs Coated Paneer, Chargrilled in Clay oven  ${\stackrel{\scriptstyle }{\scriptstyle \sim}}.255$ 

#### PANEER TIKKA / MALAI TIKKA

homemade cottage cheese marinated traditionally red / white  $\stackrel{\scriptstyle \star}{\scriptstyle \sim}.255$ 

#### ATISHI ALOO

TANDOR MARINADE STUFFED BABY POTATOES WITH CHEESE, NUTS & SPICES ₹.195







#### VEGETABLE SEEKH KEBAB

MINCED VEGETABLES SEASONED WITH HERBS & SPICES, COOKED ON "SIGDI" ₹.215

#### CHEESEEE BROCCOLI

Broccoli Marinated in Rich Cashew paste & Cream, baked with Cheese  $\stackrel{$\scriptstyle \sim}{\sim}.255$ 

#### HARA BHARA KEBAB

melt in mouth, spinach, green peas, garden vegetables mixed with grounded spices & herbs, pan grilled  $\rat{7.215}$ 

# KAJU METHI ROLL

Fresh fenugreek, potato, cashewnuts mixed with spices, rolled in bullets & deep fried  $\overline{*}.235$ 

#### PESHAWARI KUMBH

button mushroom stuffed with spiced cheese, coat with rich marination, cooked in clay oven  $\stackrel{\scriptstyle \star}{\scriptstyle \sim}.225$ 

#### FRUIT TIKKA

assorted fruits tossed with tandoor marination & finished in tandoor  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .235$ 

#### KARARI MAKAI AUR ALOO TIKKI

Fresh corn & Potato Cakes, Iron Griddle  $\stackrel{\scriptstyle <}{\scriptstyle <}.235$ 

#### BEER BATTERED ONION RINGS

CHIPOTLE BARBEQUE DIP ₹.195

#### CHEESE FINGERS

WITH CHILI MAYO ₹.215

#### CORNMEAL NACHOS

guacamole, sour cream, tomato salsa  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .275$ 

#### **CHEESE FONDUE**

CILANTRO, JALAPENO, TOASTED FOCACCIA ₹.245

# JALAPENO, CORN & CHEDDAR POPPERS

Honey Chilli Dip  $\stackrel{\scriptstyle ?}{\scriptstyle \sim} .245$ 

#### CHILLI CHEESE TOAST

Toasted bread, spread of spicy cheese mixture, cheese sauce ₹.235







#### CHICKEN HAKKA DRY RED CHILI

QUICK FRIED CHICKEN WITH DRY CHILLI & SICHUAN PEPPER ₹.255

#### CLASSIC CHILLI CHICKEN

soy marinated chicken, spicy green chili, onion, capsicum, mushroom & soya  $\stackrel{\scriptstyle }{\scriptstyle \sim}.255$ 

#### CHICKEN LOLLYPOP 235

fried Chicken Wings, classic spicy schezwan sauce  $\mathbf{7.235}$ 

#### RED PEPPER CHICKEN

Double cooked chicken leg, tossed in fresh red chili sauce  $\stackrel{\scriptstyle \star}{\scriptstyle \sim}.255$ 

#### CHICKEN SPRING ROLLS

CRISP POPIAH ROLLS WITH SHREDDED CHICKEN & CHINESE CABBAGE ₹.245

#### CHILI BASIL CHICKEN

diced chicken tossed with fresh basil, bird chilli  $\stackrel{\scriptstyle >}{\scriptstyle \sim}.255$ 

#### CHICKEN SATAY

WITH PEANUT SAUCE ₹.255

#### KUNG PAO CHICKEN

chunks of Chicken Tossed in a Sichuan Pepper & Dried Red Chili Sauce  $\stackrel{\scriptstyle \star}{\scriptstyle \sim}.255$ 

#### SCHEZWAN PEPPER FISH

FILLET OF FISH WITH CHINESE AROMATIC HERBS & FRAGRANT SPICES ₹.265

#### SAMBAL KING PRAWNS

king prawns, tossed with Indonesian Chili  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .475$ 

#### OYSTER CHILI FISH

battered fried fish tossed in Chili Oyster sauce  $\stackrel{\scriptstyle >}{\scriptstyle \sim}.285$ 

## COCKTAIL PRAWNS "TANDOOR" WAY

SPICED BATTERED FRIED KING PRAWNS, SPECIAL SAUCE, BOILED EGG
₹.475

#### **BLACK PEPPER- GARLIC PRAWNS**

WOK FRIED KING PRAWNS TOSSED WITH CRUSHED BLACK PEPPER, CELERY & GARLIC ₹.475

#### MUTTON CHILI FRY

kerala style, roasted coconut  $\overline{\phantom{0}}.345$ 







### CRISPY SQUID

fried squid rings, tossed in garlic & spring onion ₹.185

#### MURGH TIKKA

Chunks of Chicken Marinated in Saffron Cream & Spices, cooked to Perfection in Clay Oven, finished with Clarified Butter  $\raise1.295$ 

#### KALMI KEBAB

CHICKEN DRUMS MARINATED IN FRESH MUSTARD, SUN DRIED CURRY LEAVES & SPICES ₹.295

#### TANDOOR CHICKEN WINGS

TANDOOR MARINATED CHICKEN WINGS & COOKED IN CLAY OVEN ₹.245

#### PAHADI MURGH TIKKA

classic Himalayan special preparation, flavored of mint & green chilies  $\stackrel{\scriptstyle \star}{\scriptstyle \sim}.295$ 

#### PUNJABI LASOONI KEBAB

Chicken is marinated overnight in spiced yogurt, cooked together with egg and cream  $\stackrel{\scriptstyle \star}{\scriptstyle \sim}.295$ 

#### MURGH KALIMIRI KEBAB

Char grilled chunks of chicken marinated with hung yoghurt, spices & finish with fresh crushed black peppercorn  $\stackrel{\scriptstyle \star}{\scriptstyle \sim}.295$ 

#### CHICKEN LIVER & GIZZARD

CHICKEN LIVER & GIZZARD COOKED ALONG ONION GRAVY & INDIAN SPICES OVER IRON GRIDDLE ₹.245

#### TANDOORI MURGH HALF/FULL

KALIMIRI/JEERA
CHARCOAL ROASTED WHOLE CHICKEN,
MARINATED IN SPICED YOGHURT
₹.215/375

OVEN ROASTED CHICKEN PERI PERI HALF/FULL
OVEN ROASTED WHOLE/HALF CHICKEN
MARINATED IN PERI PERI SPICES
7.295/495

#### NAVABI MURGH TANGDI

CHICKEN LEG MARINATED IN CHEESE, GINGER, GARLIC, CREAM & CASHEWNUTS PASTE, DUST WITH CARDAMOM ₹.275

#### MURGH LUCKNOWI KEBAB

CHICKEN MINCE SEASONED WITH LUCKNOWI SPICES & CHAR GRILLED ON SKEWERS ₹.295







#### LAMB GILAFI SEEKH KEBAB

minced Lamb delicately flavored with Kashmiri red Chilies & Cilantro & Wrapped around a skewer with bell pepper confett  ${\vec \epsilon}.335$ 

#### LAMB CHOPS

(Tandoor marinate/Mint & Coriander Marinate) overnight marinated Lamb chops cooked over coal  ${\vec { ilde z}}.335$ 

#### TAWA BOTI

Tender chunks of lamb tossed on Iron griddle with spices & finished with loads of cilantro  $\rat{7.335}$ 

### SUNEHERI FISH TIKKA

Chunks of Bassa Matured in a Rich Marinade of Dill, Fennel, Ginger, Honey a trace of Mustard oil & Grilled in the Tandoor  $\stackrel{\scriptstyle }{\scriptstyle \sim}$  .295

### BOMBAY DUCK TANDOOR'S WAY

Preparation on: Iron Griddle, Semolina dusted or in a clay oven  $\stackrel{\scriptstyle }{\scriptstyle \sim}.255$ 

#### **BUFFALO CHICKEN WINGS**

house made hot sauce, chive sprinkles  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .245$ 

#### **CHICKEN FINGERS**

Breaded Chicken fingers, Chipotle Dip, Celery & Carrot Batten  ${\stackrel{\scriptstyle }{\scriptstyle \sim}}.245$ 

# JAMAICAN JERK CHICKEN HALF/FULL JERK SPICED CHICKEN, OVEN ROASTED

₹.295/495

#### FISH FINGERS

Breaded fish fingers, tartar sauce  $\mathbf{₹.255}$ 

#### FISH & CHIPS

Crumb fried fillets, sea salt dusted fries, home made tartar sauce  $\overline{*}.255$ 





# PASTAS



#### CHOICE OF PASTAS

Spaghetti / Penne / Macaroni

#### CHOICE OF SAUCES

Cheese Sauce / Tomato Sauce / Basil Pesto / All time favorite Pink Sauce Veg./Chicken/Prawns ₹.255/275/295

# SPAGHETTI BOLOGNAISE

Robust Lamb ragout, parmesan dust  $\stackrel{$\scriptstyle <}{\scriptstyle <}$  .285

#### LASAGNE VEG/CHICKEN

THIN LAYERED PASTA COVERED WITH VEG/CHICKEN RAGOUT, GRATIN ₹.275/295





#### SPICY BASIL GARLIC VEGETABLES

Stir fried vegetables with red chili, hot basil, galangal, lemon grass & green garlic  $\stackrel{\scriptstyle }{\scriptstyle \sim}.225$ 

# THAI STYLE THREE MUSHROOM & COTTAGE CHEESE

Trio of Mushrooms and Cottage Cheese  $\stackrel{\scriptstyle >}{\scriptstyle \sim}.265$ 

# BROCCOLI, BABY CORN & WATER CHESTNUTS

wok tossed in a green chilli, garlic coriander sauce  ${\vec{\scriptstyle z}}.265$ 

### STIR FRIED SEASONAL GREEN

Quick stir fried fresh seasonal greens with light soya  ${\vec {z}}.255$ 

### PANEER LABABDAR

home made cottage cheese simmered in a rich onion tomato & cashew nut gravy, finished with heavy cream & garam masala  $\stackrel{\scriptstyle }{\scriptstyle \sim}.245$ 

#### PAHADI LEHSOONI PALAK

Fresh spinach puree pan tossed with baby garlic  ${\vec{<}}.185$ 

#### DUM ALOO MASALEDAR

Baby potatoes in a spicy gravy with bell peppers & shahi Jeera  $\stackrel{\textstyle \star}{\scriptstyle \sim}.175$ 

#### SUBZ MILONI

seasonal vegetables in an onion, tomato gravy laced with fenugreek & spinach  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .195$ 

#### SUNHERI KEBAB MASALA

vegetable seekh kebab topped with chef special gravy  ${ ilde ilde ilde .235}$ 

#### KADHAI PANEER

paneer cooked in creamy tomato gravy, finished with bell peppers & fresh coriander  $\stackrel{\scriptstyle \star}{\scriptstyle \sim}.235$ 

#### SUBZ VILAYTI

EXOTIC VEG COOKED IN TOMATO ONION GRAVY, TOPPED WITH CHEESE ₹.195

#### BENGALI BHINDI / BHINDI MASALA

lady finger cooked along mustard oil, green chilies & potatoes finished with roasted cumin powder / onion gravy  $\stackrel{>}{\scriptstyle \sim} .165/185$ 







#### CHHOLE

CHICK PEA COOKED IN CLASSIC NORTH INDIAN STYLE ₹.175

#### BAINGAN BHARTHA

Charcoal smoked king brinjal tempered with roasted cumin & fresh garlic  $\mathbf{7.175}$ 

# YOUR FAVORITE VEGETABLE PREPARATION

HANDI/KOLHAPURI/NAVRATAN/MASALA/KADAI ₹.285

#### RISOTTO AI FUNGHI

CLASSIC MUSHROOM RISOTTO WITH PARMESAN AND BASIL DRIZZLE ₹.295

#### VEGETABLE LASAGNE

assorted vegetable ragout layered with thin sheets, gratin with cheese cream  $\stackrel{\scriptstyle \star}{\scriptstyle \sim}.275$ 







# MANDARIN STYLE FISH IN BAMBOO SHOOT & BLACK MUSHROOM

marinated fish cooked with bamboo shoot, shitake mushroom in soya garlic sauce  $\stackrel{\scriptstyle \star}{\sim} .345$ 

### KING PRAWN BLACK PEPPER SAUCE

Prawn tossed with black pepper and Chinese wine  ${\vec {\bf 7}}.355$ 

#### DRUNKEN CHICKEN

CHICKEN MARINATED OVERNIGHT IN BEER TOSSED WITH CHILLI, CHESTNUT, BAMBOO SHOOTS & SOYA
₹.325

#### CHICKEN HUNAN STYLE

diced chicken morsels with classic hunan sauce  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .325$ 

# CHICKEN THAI GINGER & LEMON GRASS

STIR FRIED CHICKEN BREAST SIMMERED IN SPICY THAI GRAVY, WITH A HINT OF ALANGAL & LEMONGRASS
₹.325

## KUNG PAO CHICKEN OUR STYLE

Wok tossed chicken Sichuan Pepper, dark, light soy, Chinese Vinegar, cooking wine & nuts  ${\ensuremath{\overline{\, }}} .325$ 

#### HAKKA STYLE CHICKEN SUPREME

Chicken supreme cooked with assorted pepper, superior soya sauce & sesame oil  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .345$ 

# SLICED LAMB, BLACK PEPPER & GARLIC SAUCE

slow simmered sliced lamb tossed in black pepper & garlic sauce  ${\ensuremath{\overline{7}}.395}$ 

#### WOK FRIED SLICED LAMB

Wok fried sliced baby lamb, onion, leek, coriander & Chinese Cumin  ${\overline{*}.395}$ 

#### **MURG MAKHANI**

CHICKEN COOKED IN RICH TOMATO GRAVY, FINISHED WITH BUTTER & CREAM  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .295$ 

#### CHICKEN TIKKA MASALA

CHICKEN TIKKA SIMMERED IN SPICED ONION GRAVY ₹.315

#### BHATTI DA MURGH MASALA

TANDOORI CHICKEN COOK TO PERFECTION IN BROWN ONION & TOMATO GRAVY
₹.315







#### MURGH METHI PALAK

CLASSIC COMBINATION OF CHICKEN, FRESH FENUGREEK & SPINACH, COOKED IN SESAME OIL ₹ 315

#### **MURGH HANDI**

CHICKEN COOKED ALONG ONIONS, TOMATOES, SPICES & HERBS, FINISHED WITH CASHEW NUT GRAVY & CREAM
₹.415

#### KHADE MASALE KA MURGH

chunks of chicken cooked with whole garam masala & onion gravy  $\ref{2.295}$ 

MURGH DEHATI (GAVTHI) (HALF/FULL) IN YOUR CHOICE OF GRAVY: MALVANI/AGRI ₹.445/785

#### MURGH SAAGWALA

TENDER MORSELS OF CHICKEN SIMMERED IN GARDEN FRESH GREEN MUSTARD LEAVES, CORIANDER & GREEN CHILI

7.295

#### MURGH MUSALLAM (HALF/FULL)

CHICKEN COOKED TO ITS PERFECTION, BLENDED WITH BROWN ONION GRAVY, GARAM MASALA, FINISHED WITH FRESH CORIANDER

₹.555/895

#### BAIDA CURRY

# FIVE SPICE POT ROAST LAMB STEW STEAM RICE

₹.415

#### MUTTON BHUNA

lamb marinated overnight & cooked in brown gravy, fenugreek leaves  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .355$ 

#### LAMB MUSALLAM

Chunks of Lamb leg cooked to its perfection, blended with brown onion gravy, garam masala, finished with fresh coriander  $\stackrel{\mathbf{7.655}}{\bullet}$ 

## **MUTTON ROGAN JOSH**

spicy Kashmiri lamb curry ₹.375

#### MUTTON KHEEMA MASALA

minced Lamb cooked along brown onion & whole garam masala 7.395







## BHEJA MASALA

Lamb Brain Cooked on Iron Griddle with Indian spices & Herbs  $\stackrel{\mathbf{7}}{\mathbf{7}}$ .

#### DAL GHOST

Chunks of Lamb Cooked along with yellow lentils, spices & Herbs, tempered with ghee  $\rat{7.000}$ 

#### MACCHI KA SALAN

CATCH OF THE DAY (SURMAI, POMFRET, RAWAS, TIGER PRAWNS) IN THIN CURRY, TEMPERED WITH RED CHILI
₹.APS

#### GOAN FISH CURRY

CATCH OF THE DAY (SURMAI, POMFRET, RAWAS, TIGER PRAWNS)SIMMERED IN CLASSY GOAN GRAVY
₹.APS

# JHINGA RARA MASALA

PRAWNS COOKED IN SPICY BROWN GRAVY ₹.455

# YOUR FAVORITE

CHICKEN/LAMB PREPARATION

MALVANI/KADAI/KOLHAPURI/MASALA/DO PYAZA

₹.295/355





# THAI CURRIES







## **RED THAI CURRY**

VEGETABLE / CHICKEN / PRAWN ₹.225/255/295

## **GREEN THAI CURRY**

VEGETABLE / CHICKEN / PRAWN ₹.225/255/295



# SIZZLERS







#### COTTAGE CHEESE STEAK

pan seared homemade cottage cheese, peri peri sauce, butter vegetables, fries, butter rice  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .335$ 

#### VEGETABLE STEAK

mix vegetable cake pan fried, schezwan sauce, fried rice, hakka noodles  $\overline{\phantom{a}}.325$ 

#### COTTAGE CHEESE SHASLIK

Oriental green sauce, button mushroom, bell peppers, onion, butter rice 345

### CAJUN SPICED KING PRAWNS

fries, veggies of the day, buttered rice, grilled tomato  ${\stackrel{\scriptstyle \checkmark}{\scriptstyle}}.515$ 

#### CHAR GRILLED CHICKEN BREAST

BLACK PEPPERCORN JUS, FRIES, VEGGIES OF THE DAY, BUTTERED RICE, GRILLED TOMATO
₹.365



# RICE & NOODLE







#### CLASSIC FRIED RICE

vegetable / egg / chicken / prawn ₹.175/185/195/215

#### GOLDEN FRIED RICE

Golden corn, yellow squash, yellow bell peppers / add egg  $\overline{\phantom{0}}$ .175/185

#### THAI BASIL RICE

vegetable / chicken / prawn ₹.195/205/225

#### BURNT GARLIC RICE ₹.175

#### NASI GORENG

FRIED RICE TOSSED WITH CHICKEN & PRAWNS IN SAMBAL & SHRIMP PASTE, FRIED EGG & CHICKEN SATAY ₹2.25

#### HAKKA STYLE NOODLES

VEGETABLE / CHICKEN / PRAWN
₹.195/205/225

#### CHILI GARLIC NOODLES

vegetable / Chicken / Prawn ₹.195/205/225

#### PHAD THAI

vegetable / chicken / prawn ₹.215/225/275

#### DAHI BHAT

long grain basmati rice tempered with fresh yoghurt, cumin, asafoetida & sun dried red chilli  $\ref{constraint}.000$ 

#### **BIRYANIS**

#### TARKARI DUM BIRYANI

Garden fresh vegetable biryani, finished with light ginger & cumin tempering  $\ref{2.205}$ 

#### PANEER TIKKA

Paneer tikka cooked along with spiced basmati rice, light aroma of mint & onions  ${\vec{<}}.245$ 

#### KACHE MURGH KI BHUNI BIRYANI

Chicken biryani with distinct aroma of mint & light reddish glow of red chillies  $\stackrel{\scriptstyle \star}{\scriptstyle \sim}.265$ 

#### CHICKEN TIKKA BIRYANI

CLAY OVEN COOKED CHICKEN TIKKA COOKED ALONG BASMATI RICE & FRESH GROUNDED SPICES ₹.295

### KHADE MASALE KI MUTTON DUM BIRYANI

Yoghurt marinated tender lamb cooked along basmati rice, whole spices  ${\vec { ilde z}}.335$ 

### **JHEENGA BIRYANI (KING PRAWNS)**

SEA WATER PRAWNS COOKED ALONG LONG GRAIN BASMATI RICE, FRIED ONION & FRESH MINT ₹.495

#### **PULAO**

PYAAZ / PEAS / DRY FRUIT ₹.135/155 STEAM RICE / JEERA RICE ₹.125/135





# Dal & Khichdi



#### DAL MAKHINI

RICH BLACK LENTILS, COOKED IN A COPPER URN OVERNIGHT ₹.195

#### DAL FRY / DOUBLE TADKA

YELLOW LENTIL WITH A TEMPERING OF FRESH GARLIC, CUMIN, CORIANDER & DESI GHEE ₹.155/165

#### DAL KHICHDI/PALAK

Long grain basmati rice cooked along toor & moong dal/palak to its perfection, topped with desi ghee  $\raise1.165/185$ 

#### CHICKEN/MUTTON KHICHDI

CHICKEN/LAMB MINCE COOKED ALONG BASMATI RICE, SPICES, HERBS & MIX DAL, FINISHED WITH DESI GHEE.

₹.255/295





# Indian Breads



TANDOORI ROTI
PLAIN/PUDINA/ AJWAIN
₹.25/30/30

CHAPATI ₹.18

SPINACH & METHI ROTI ₹.30

PLAIN NAAN ₹.30

GARLIC NAAN ₹.35

CHEESE NAAN ₹.65

CHEESE GARLIC NAAN ₹.95

STUFFED KULCHA
ONION/ ALOO/ PANEER
₹.45/55/65

ADD BUTTER @₹.5/-EXTRA





# SEA FOOD



## TANDOOR'S CHEF SPECIAL

#### STUFFED POMFRET

Pomfret stuffed with shrimps & cooked over iron griddle ₹.APS

LOBSTER BLASTER ₹.APS

# **CATCH OF THE DAY!!!**

PRAWNS/ LOBSTER/ CRAB/ SQUID/ SURMAI/ POMFRET/ RAWAS ₹.APS

## IN YOUR CHOICE OF PREP

TAVA MASALA
SEMOLINA DUSTED (RAVA)
TANDOORI
KOLIWADA
SALT & PEPPER
PERI PERI DUSTED





# DESSERTS



## BAKED GULAB JAMUN

WITH RABDI GLAZE ₹.125

#### KULFI FALOODA / RABDI

Kulfi, Rose Syrup & Rice Noodle  $\stackrel{\scriptstyle <}{\scriptstyle <}$  .95/115

#### RASMALAI

COTTAGE CHEESE DUMPLING IN SWEETENED REDUCED MILK ₹.125

#### GAJAR KA HALVA

PLAIN / WITH ICE CREAM / WITH RABDI ₹.85/125/140

# CARAMEL CUSTARD

₹.90

#### SIZZLING BROWNIE

brownie served on a hot plate, vanilla ice cream  $\stackrel{\scriptstyle \star}{\scriptstyle \sim} .165$ 

#### CHOICE OF ICE CREAM

Vanilla/Chocolate/Butterscotch ₹.85

### OREO SUNDAE

crumbled brownie, couple scoops of ice cream, Oreo crust, nuts & gems  $\stackrel{\scriptstyle >}{\scriptstyle \sim}$  .165

#### BANANA SPLIT

trio of ice cream, banana, nuts, chocolate sauce ₹.165

# SEASONAL FRESH FRUIT SALAD / ICE CREAM

ASSORTED FRESH FRUIT SALAD ₹.185/205

#### TOSSED TOFFEE BANANA

ripe banana, wok tossed with caramel sauce, clarified butter & sesame  ${\stackrel{\scriptstyle \star}{\scriptstyle}}.165$ 

