

Chicken roll	25,000USh
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Rice And Bread

Plain naan	5,000USh
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Tandoori roti / tawa roti	5,000USh
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Lacchha paratha	6,000USh
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Plain kulcha or parantha	6,000USh
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Butter naan	6,000USh
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Aloo / onion / muli kulcha or parantha	7,000USh
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Garlic / methi naan	7,000USh
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Paneer kulcha or parantha	8,000USh
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Bullet naan	
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Green chili stuffing	8,500USh
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Romali roti	8,000USh
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Steamed ric	12,000USh
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Cheese naan	12,000USh
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Jeera rice	14,000USh
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Veg. pulao	18,000USh
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Fried rice	
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Veg	20,000USh
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Chicken	22,000USh
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Egg fried rice	21,000USh
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Biryani Served with raita

Veg	24,000USh
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Chicken	27,000USh
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Samosas (2Pcs)

Traditional Indian vegetable samosas made with potatoes and peas 10,000USh

Hara Bhara Kebab

Deep fried kebabs made with assorted vegetables and spinach 20,000USh

Assorted Pakoda

Assorted batter fried cauliflower, potatoes, eggplant, green chilli, onion 18,000USh

Paneer Pakoda (10 Pcs)

Batter fried cottage cheese 18,000USh

Makai Kebab (6Pcs)

Vegetable potato cutlets cooked with corn, onions and masala 20,000USh

Manchurian

Flour battered vegetable balls made from onion, capsicum and garlic 20,000USh

Chilli Paneer

Cottage cheese cooked in a spicy tangy sauce 21,000USh

Sabzi Malai Seekh

kebabs made from assorted vegetables with a creamy flavor cooked in the tandoor
20,000USh

Gobhi 65

Blanched cauliflower florets nicely coated with a spiced batter and deep fried twice to give that zest and crunchiness 20,000USh

Achari Paneer

Paneer marinated in pickle masala marinade and grilled 21,000USh

Paneer Tikka

Tandoor roasted cottage cheese marinated with tomato, green peppers and onion
21,000USh

Chicken Kali Mirch Masala

Chicken cooked with ginger, onion, garlic, black pepper & mixed spices 27,000USh

Sambar 5,000USh

Sponge Dosa

A fluffy, thick dosa served with chutney and sambar 12,000USh

Plain Dosa

Dosa is a fermented pancake made from rice batter and black lentils served with chutney and sambar
12,000USh

Curd rice

Rice boiled to a paste combination with unsweetened yoghurt and a seasoning of mustard leaves, curry leaves and green chilis 11,000USh

Masala vada

Spiced urad dal batter fried with spicy masalas and seasoned with cumin seeds 11,000USh

Uttapum 12,000USh

Sambar vada

Made from spiced urad dal batter and fried in donut shape dumplings. They are crispy on the outside and soft on the inside. They are served with sambar and coconut chutney 13,000USh

Idly sambar

Made by steaming a fermented combination of rice and lentils, these white spongy cakes are the perfect light meal 13,000USh

Mysore Dosa Plain

Dosa prepared with spicy chutney 15,500USh

Masala Dosa

Dosa stuffed with potatoes, fried onions and spices 16,000USh

Cheese Dosa

Dosa stuffed with gouda cheese 17,000USh

Egg Dosa

Whole black lentils (uraddaal) and red kidney beans, butter and cream - a classic of punjab	20,000USh
Daal tadka or fry	
Yellow pigeon peas (toordaal) cooked with onions, garlic and tomatoes	20,500USh
Bhindi masala	
Crisp-fried okra simmered ingaram masala, coriander, chillies and onions	22,000USh
Aloo gobhi	
Potatoes and cauliflower cooked in a rich tomato curry	22,000USh
Mirchi ke saalan	
A variety of long, big chillies, spices and peanut curry blended and cooked together	21,500USh
Palak Makai	
Sweet corn tossed in an aromatic spinach gravy with a flavor of toasted coconut	22,000USh
Sabzi hydrabadi	
Mixed vegetables tossed in the kadai and flavored with spinach, garlic, onion and cream	23,000USh
Sabzi kolhapuri	
Assorted vegetables cooked in spicy kashmiri chillies	23,000USh
Paneer kadai	
Paneer cooked in an Indian kadai with onions and capsicum	24,000USh
Paneer makhan masala	
Paneer cooked in a buttery tomato and cashewnut paste curry	24,000USh
Paneer bhurji	
Scrambled paneer cooked in kadai tossed with coriander, turmeric and onions	24,000USh
Palak Paneer	

Chicken simmered in a turmeric, cinnamon, garam masala, and fresh spinach curry

25,500USh

Chicken vindaloo

A popular dish from goa with heavy influences of the Portuguese made from a vinegar and spices marinade

26,000USh

Pandara Butter Chicken

Marinated in a combination of spices and yoghurt, this favorite is cooked in a thick tomato, cashewnut and garlic curry

26,000USh

Murg Tikka Masala

Roasted chicken tikka tomato based gravy

26,000USh

Murg malika-e-alam

A Mumbai specialty, this is a spicy chicken curry flavoured with cream

25,000USh

Goan fish curry

A spicy and tangy curry with a hint of coconut milk

25,500USh

Macchi curry

Fish curry cooked in traditional Indian gravy made from turmeric, onions and tomatoes

26,000USh

Jeera chicken

kadai tossed chicken in a tomato based curry flavoured with roasted cumin seeds

25,000USh

Chicken kata kat

Green chili based dish made in the famous Chinese clanging style of cooking - kata kat!

25,000USh

Mutton saagwala

Mutton simmered in a turmeric, cinnamon, garam masala, and fresh spinach curry

	27,000USh
Mutton rara	
Chopped mutton leg and mutton mince tossed in a kadai with aromatic spices	26,000USh
Kheema mutter	
Minced mutton cooked with green peas, garam masala and aromatic spices	27,500USh
Mutton kolhapuri	
Mutton cooked in a spicy kashmiri chili	26,500USh
Mutton vindaloo	
A popular dish from goa with heavy influences of the Portuguese made from a vinegar and spices marinade	26,500USh
Chicken kolhapuri	
Chap masala, chilli powder, coconut flavour and mix spicy	27,000USh
Chicken pasanda	
Chicken breast stuffed with dry fruits and minced meat tenderized in yoghurt, green chutney, cumin, peppercorns, and garam masala, then cooked in the creamy sauce made with cashewnut paste	27,000USh
Mutton nihari (mancsuoul)	
Indian mutton stew slow cooked served with the bone marrow in a thick spicy gravy	27,500USh
Macchi Tikka Masala	
Fish fillet roasted in the tandoor cooked in a tomato based curry	27,000USh
Rogan gosht	
Boneless mutton in an onion and tomato based gravy with cashewnut paste, ginger and garlic - a classic from Kashmir	27,000USh
Sri lankan chicken	
Juliane chicken, juliane green chilli, juliane spring and red onion, and whole garam masala and spices cooked in kadai with a dry sauce	27,000USh

Spinach and paneer in a thick, curry sauce based on pureed spinach, with garlic and garam masala

24,000USh

Mushroomi mutter masala

Butter mushrooms and snow peas sauteed in a tomato, onion and garlic based gravy

24,000USh

Makai simla mirch masala

Corn and capsicum tossed with chili in a spicy curry

23,500USh

Kashmiri dum aloo

Baby potatoes simmered in a smooth, creamy onion-tomato gravy

23,000USh

Paneer Tikka Masala

Tandoor roasted paneer in a tomato and cashewnut paste curry

24,500USh

Malai kofta

Minced paneer dumplings cooked in rich cashewnut and cream curry

25,000USh

Paneer pasanda

Grated paneer, dry fruits and green chutney stuffed in cubes of paneer and cooked in yoghurt, cumin,peppercorns, and garam masala, then cooked in the creamy sauce made with cashewnut paste

25,000USh

Anda curry

Traditional indian egg curry flavored with garlic, ginger, cumin, turmeric and red chillis

22,000USh

Fish kolhapuri

Fish cooked in spicy kashmiri chili

24,500USh

Kadai chicken

Kadai tossed chicken in a tomato base with freshly ground spices and capsicum 25,500USh

Murg saagwala

Murg Tangri Kebab (4 Pcs)

Chicken leg pieces marinated in curd, ginger garlic and spices 28,000USh

Tandoori Jinga Ghol Mirch

Prawns roasted in the tandoor flavoured with yoghurt, ginger and garlic paste 50,000USh

Murg Afghani

Boned chicken roasted in the tandoor marinated with yoghurt, cream and cashewnut paste

Half (1/2) 28,000USh

Full 54,000USh

Chicken Tandoori - 1/2 or Full

Boned chicken roasted in the tandoor marinated with yoghurt and spices

Half (1/2) 28,000USh

Full 52,000USh

Tandoori Non-veg Platter

Chicken, fish, mutton,prawns (3 types) 110,000USh

Sweet corn soup

A tangy soup made from tomatoes and coconut milk, mildly spiced with cumin seeds and green chillies

Veg 14,000USh

Chicken 16,000USh

Murgh kali mirch ka shorba

Peppered broth of chicken 15,000USh

Hot and sour soup

Dhaba style classic hot and sour soup (contains egg)

Veg 15,000USh

Chicken 16,000USh

Daal makhni

Mutton	29,000USh
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Bread basket

10 pieces of baby naans and rotis	38,000USh
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Sides

Roasted Papad	3,000USh
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Masala Papad	4,000USh
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Green Salad	7,000USh
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Plain Yogurt	7,000USh
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Chips Plain	8,000USh
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Masala	14,000USh
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Raita	10,000USh
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Masala Gnuts	10,000USh
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Chana Salad	10,000USh
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Desserts

Gulab jamun

Deep fried milk sweet dumplings soaked in a light sugary syrup flavored with green cardamom and rosewater, and saffron	10,000USh
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Gajar halwa

Pudding made from grated carrot with milk, sugar and dry fruits	12,000USh
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Ice cream

Vanilla, chocolate and strawberry	12,000USh
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Fresh fruit salad	12,000USh
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Kulfi

Traditional Indian ice cream made with flour, milk or cream, sugar, flavorings and nuts	
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	14,000USh
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Dosa stuffed with egg, fried onions and spices 18,000USh

Paneer Dosa

Dosa stuffed with paneer, fried onions and spices 20,000USh

Cheese Mysore Dosa

Gouda cheese sauce with spicy chutney 19,000USh

Kheema Dosa

Dosa stuffed with minced mutton, fried onions and spices 24,000USh

South Indian curry chicken / mutton / fish

A spicy and tangy curry made with mustard leaves, curry leaves, sambar powder and spices

Chicken 23,000USh

Mutton 25,000USh

Fish 26,000USh

Malabar fish curry

An Indian dish with Chinese roots. It consists of sardines semi-stewed in a kerala-style curry with assorted vegetables, such as okra or onions 24,000USh

Chicken chetinadu and paratha

A fiery curry originating from the chettinad region made from a combination of blended spices. The chicken is marinated in a yoghurt and turmeric powder 27,000USh

South Indian platter vegetarian

Dosa, 3 idly, 3 vada & sambar, rice, vegetables, yoghurt 38,000USh

South Indian platter non-veg

Choice of fish, goat, or chicken served with dosa, 3 idly, 3 vada, sambar, rice, vegetables and yoghurt 45,000USh

Street Foods - Chaat (Hindi Word For "Lick")

Papri chaat

Papri are made from crisp fried dough wafers that are served with boiled potatoes, boiled chick peas, chilis, yoghurt and tamarind chutney and topped with chaat masala and sev

Tandoori Vegetable Platter

Potatoes, cauliflower, sabzi malai seekh, and paneer cooked in the tandoor 50,000USh

Anda Pakoda

Seasoned batter fried scrambled eggs 18,500USh

Chicken Wings (7 Pcs) 21,000USh

Fish Fry

Mumbai style fish deep fried in the wok with chopped garlic, chili, ginger and coriander
22,000USh

Chili Chicken

Boneless chicken (fillets or cubes) marinated in soya sauce, chili sauce and pepper then deep fried and seasoned again in sauces 23,500USh

Chicken Lollypop (7 Pcs) 24,000USh

Murg Tikka

Boneless chicken roasted in the tandoor marinated with yoghurt and spices 25,000USh

Mutton Sheekh Kebab

Mutton mince mixed with onions, ginger, garlic and coriander roasted in the tandoor
25,000USh

Fish Amritsari

Batter fried fish fillet marinated in ginger paste, garlic paste and red chili powder 25,000USh

Murgh Malai Tikka

Tandoor grilled chicken cubes with ginger, garlic, green chilli, cream cheese, coriander-stem and cardamom 25,000USh

Fish Tikka

Tilapia fillet roasted in the tandoor with a tomato marinade 25,000USh

	12,000USh
Aloo chaat	
Potatoes fried in dry spices and served with yoghurt and tamarind sauce	11,000USh
Bhel puri	
Puffed rice, vegetables and a tangy tamarind sauce	11,000USh
Dahi bhalla	
Vadas (made from spiced urad dal batter and fried in donut shape dumplings) soaked in thick yoghurt and topped with yoghurt and spices	12,000USh
Pani puri	
A round, hollow puri, fried crisp and filled with a mixture of flavored water, tamarind chutney, chili, chaat masala, potato, onion and chickpeas	10,000USh
Aloo tikki	
"Aloo" means potato, and the word "tikki" means a small cutlet or croquette. Served with yoghurt, tamarind chutney and coriander chutney	12,000USh
Sev puri	
Puri stuffed with traditional chaat flavorings and topped with sev	12,000USh
Pav bhaji	
A ragout of boiled, mashed and slow simmered vegetables spiked with a tantalising array of spices and served with pau, a crispy pan fried bread	16,000USh
Chole bhatura	
Chickpeas cooked with onions, garlic, chili, spices and tomatoes and served with 2 fluffy deep-fried leavened breads	22,000USh
Street Foods - Kati Rolls	
a skewer Roasted Kebab Wrapped in a Indian Paratha & Staffed with your favourite filling.	
Egg roll	18,000USh
Aloo roll	18,000USh
Paneer Tikka Roll	20,000USh