





### CHAAT

Pani Puri	<b>50K</b>
Papdi Chaat	<b>50K</b>
Dahi Puri	55K
Samosa Whole (2pc)	<b>50K</b>
Samosa Chhole Chaat (2 pc)	<b>75</b> K
Aloo Tikki Chaat (2 pc)	65K
Pav Bhaji Extra Pav Jodi	85K 30K

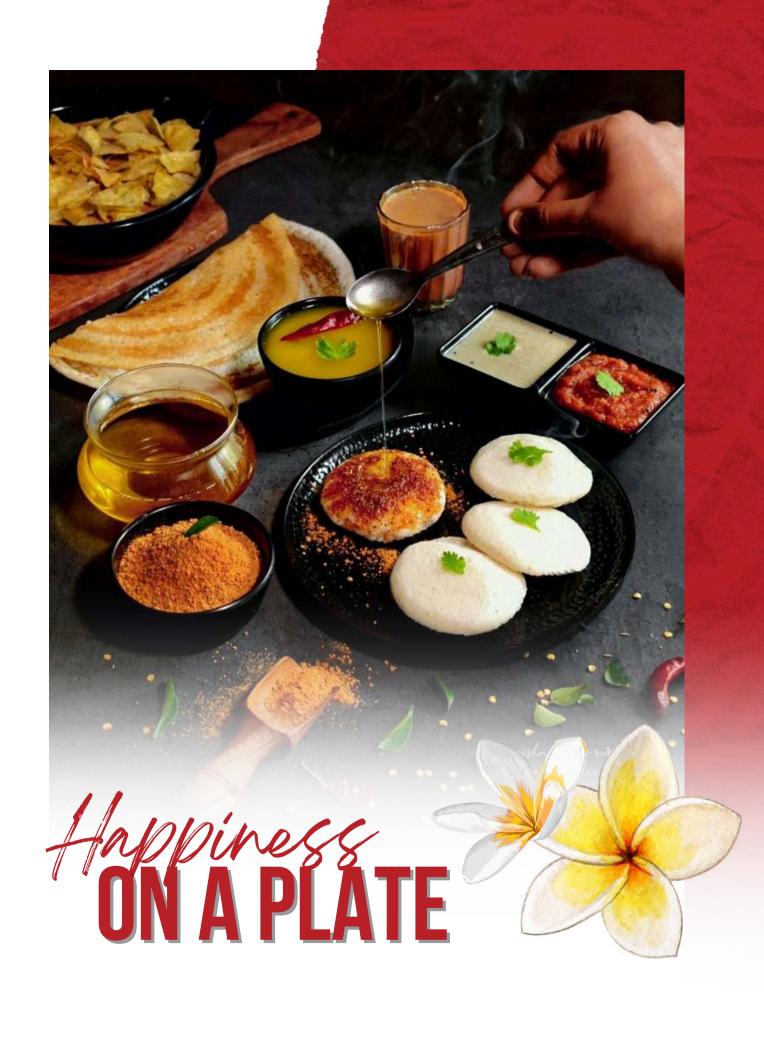
### **VEG APPETIZERS INDIAN / SNACKS**

<b>Oats Daliya / Porridge</b> (Oats cooked with chopped tomato, green chillies, onion and coriander)	100K
<b>Poha</b> (Indian Rice flakes sauted with chopped onion & potato with peanuts, chilli & curry leaves)	40K
<b>Vada Pav (2 Pc)</b> (Mashed potato with Indian spices covered with gram flour & Severed with Pao)	50K
<b>Cheese Chilli Pav Pakoda (6 Pc)</b> (Cheese & grated chilli stuffed in a Pao covered with gram flour & Fried in the deep Pan)	110K
<b>Onion Pakoda</b> (Sliced onion covered with gram flour and fries in the deep pan)	75K
<b>Mix Veg Pakoda</b> (Sliced potato, onion, chilly, egg plant, Paneer, Cauliflower, with gram flour, fries in the deep pan)	85K



TETTELEN.	
<b>Paneer Pakoda</b> (Cottage cheese covered with gram flour & Fried in the deep Pan)	<b>110K</b>
<b>Jodhpuri Chilli Pakoda</b> (Chilli stuffed with potato & Indian spices covered red with gram flour & Fried in the deep Pan)	ПОК
<b>Mushroom Tikka</b> (Mushrooms marinated in Tandoori masala & smoked in charcoal oven)	<b>110K</b>
<b>Veg Seekh Kabab</b> (Mix vegetables marinated in mildly spiced coriander, chilly & cooked in frying Pan)	<b>100K</b>
<b>Veg Hariyali Kebab</b> (Mix vegetables marinated in mildly spiced coriander & chilly 7 cooked in frying Pan)	100K
<b>Paneer Kalimirch Tikka</b> (Cottage cheese marinates in curd, pepper, mixed with Indian spices & roasted in charcoal oven )	<b>115K</b>
<b>Paneer Tikka</b> (Cottage cheese marinates in curd mixed with Indian spices & roasted in charcoal oven )	115K
<b>Paneer Tikka Hariyali</b> (Cottage Cheese marinates in spinach, mint & tandoori masala & roast in charcoal oven )	115K
<b>Malai Paneer Tikka</b> (Cottage Cheese marinates in mild spiced creame & roast in charcoal oven)	115К

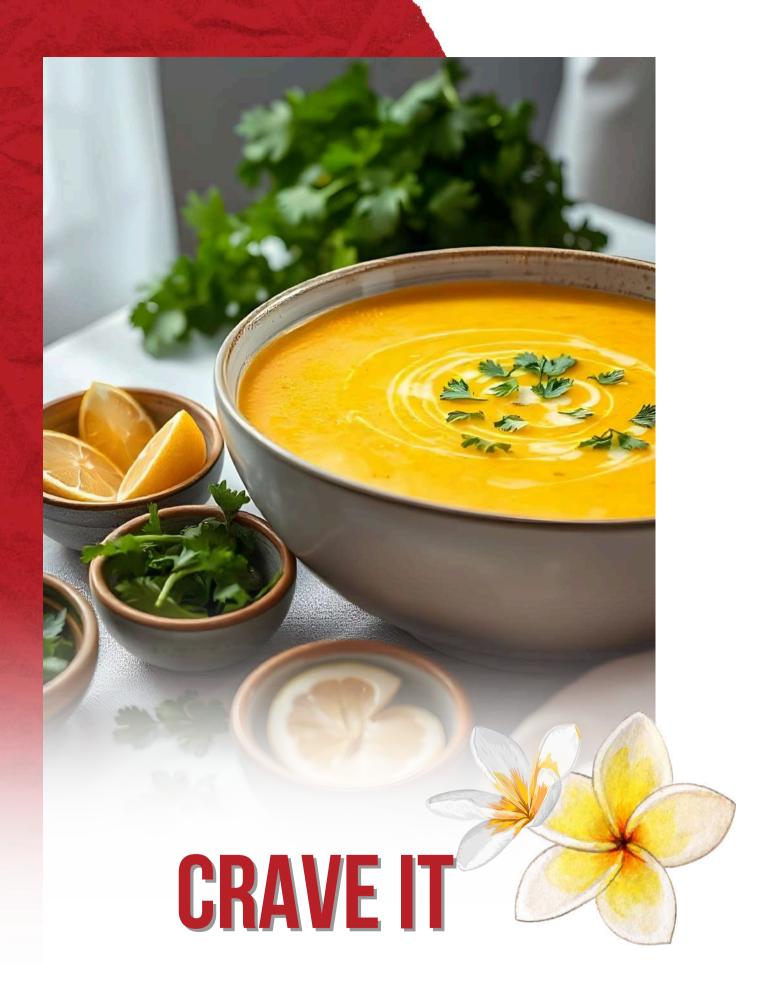




Achari Paneer Tikka	115K
(Cottage Cheese marinates in Indian Pickels	
& tandoori masala & roasted in charcoal oven )	
Mix Veg Kebab Platter	150K
(Veg Seekh kebab, Paneer & Mushroom Tikka,	
Harvali Kebab almost double the quantity)	

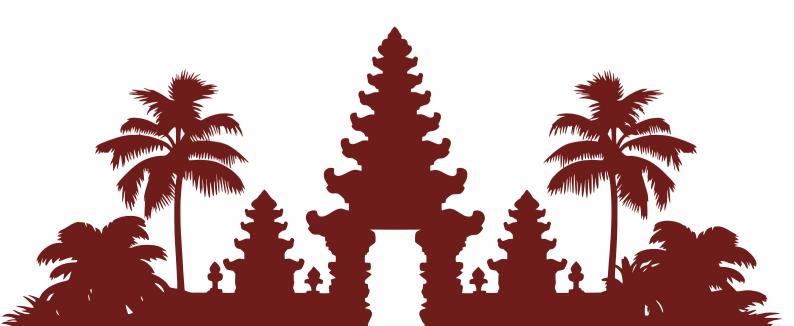
### **SOUTH INDIAN BITES**

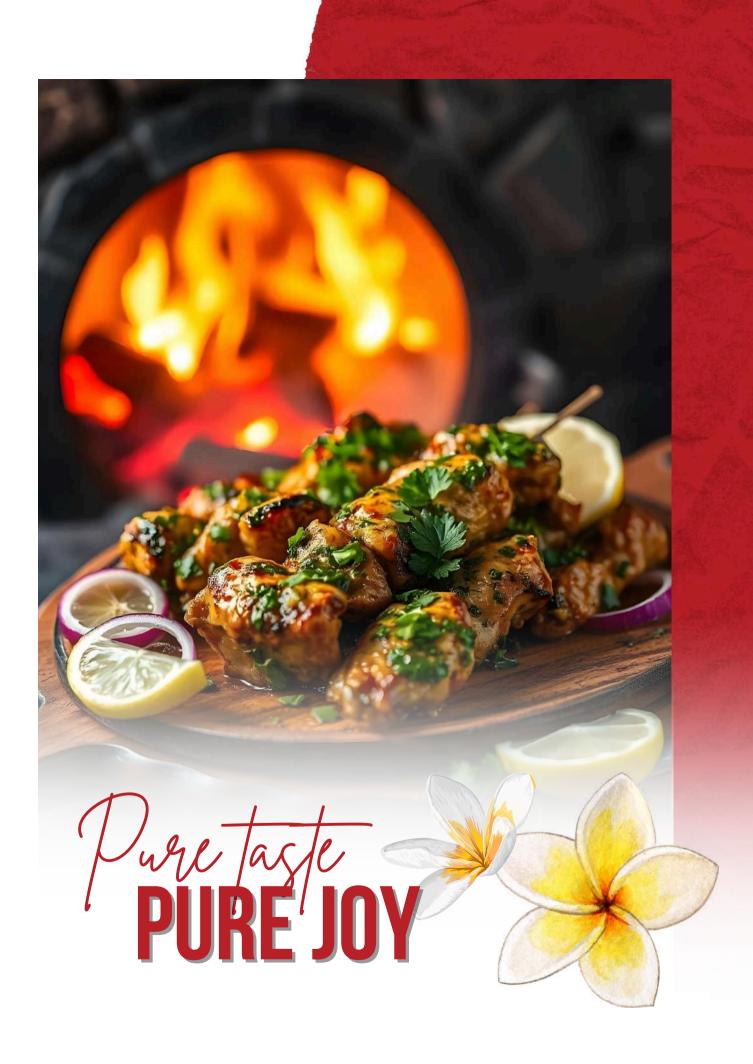
Rassam Soup	50K
Lemon Rice	65K
Curd Rice	85K
Plain Dosa	<b>70</b> K
Masala Dosa	80K
Plain Uttappam	<b>90K</b>
Mixed Uttappam	95K
(Cooked with fine chopped	
Tomato, Onion, Capsicum)	
Paneer Dosa	110K
Cheese Dosa	110K



### **VEG SOUP**

<b>Tomato Dhaniya Shorba</b> (Tomato, Coriander leaves, Bay Leaf, Sweet n Sour)	50K
<b>Veg Sweet Corn Soup</b> (Carrot, Cabage, Chops, Sweet and Salt)	50K
<b>Veg Clear Soup</b> (Carrot, Cabage, Cauliflower, Coriander, Ginger and Garlic)	50K
<b>Veg Lemon Coriender Soup</b> (Coriander leaves, Lemon Slice, Ginger and Garlic)	50K
<b>Veg Hot and Sour Soup</b> (Carrot, Cabage, Mushroom, Paneer Chops, Sweet & Salt)	50K
<b>Veg Manchow Soup</b> (Carrot, Cabage, Cauliflower, Coriander, Ginger and Garlic)	50K
(ANY SOUP if ordered 1 by 2 then Extra 10K will be Levied)	10K



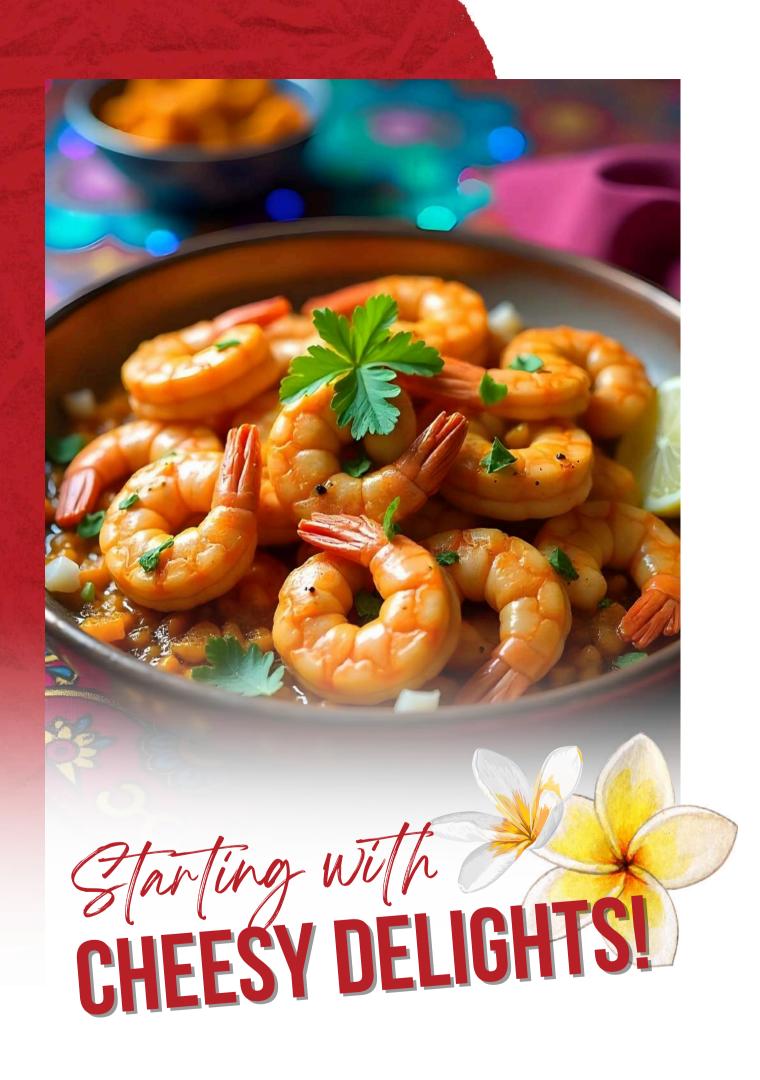


### **NON-VEG SOUP**

<b>Chicken Clear Soup</b> (Chicken, Onion Carrots)	55K
<b>Chicken Sweet Corn Soup</b> (Chicken, Carrot, Cabage, Sweet Corn)	55K
<b>Chicken Hot and Sour Soup</b> (Chicken, Cabage, Carrot, Mushroom, Chinese Sauce)	55K
<b>Chicken Manchow Soup</b> (Chicken, Carrot, Cabage, Cauliflower, Salt & Pepper)	55K
<b>Lamb Shorba</b> (Lamb, Coriender Leaves, Indian whole spices)	<b>70</b> K
(ANY SOUP if ordered 1 by 2 then Extra 10K will be Levied)	10K

### **NON-VEG STARTER INDIAN**

<b>Chicken 65</b> (Boneless chicken, added ginger & garlic paste, curd, Indian spices, deep fried)	100K
<b>Chicken Tikka</b> (Boneless chunks of chicken , tandoor masala marinated & cooked in a charcoal oven)	110K
Haryali Chicken Tikka (Succulent chicken cuts marinated in mildly spiced coriander & chilly paste and cooked in a charcoal oven)	<b>110K</b>



<b>Murg Malai Tikka</b> (Smoked chicken marinated in a creamy cheese garlic marination, mildly spiced with a hint of cardamom)	110К
<b>Chicken Achari Tikka</b> (Boneless chicken marinates with tandoori masala & pickles cooked in charcoal oven)	<b>110K</b>
<b>Chicken Seekh Kebab</b> (A flavourful blend of spices & minced chicken, skewered & cooked in charcoal oven)	<b>110K</b>
<b>Chicken Garlic Tikka</b> (Succulent chicken chunks, marinated with roasted garlic & mildly spice yoghurt)	110К
<b>Tandoori Chicken Half / Full</b> (The Classic Indian Roast chicken, succulent chicken marinated in Tandoor spices, & slow cooked in a charcoal oven )	110K/200K
<b>Chicken Tangdi Kebab</b> (A flavourful blend of spices and chicken drum stick, skewered and cooked in charcoal oven)	145K
<b>Mix Chicken Platter</b> (Chicken Tikka 3 pcs, Chicken Hayali 3 pcs, Malai Tikka 3 pcs, Chicken seek kebab 3 pcs)	<b>170K</b>
<b>Fish Tikka</b> (Boneless fish chunks, marinated in Tandoor spices & cooked in charcoal oven)	<b>130K</b>
<b>Prawn Pepper Fry</b> (Marinated prawns, add black pepper, chopped onion, curry leaves, stir fries on tawa)	250K



<b>Tandoori Prawns</b> (Fresh caught prawns, marinated in tandoori spices, & cooked in a charcoal oven)	280K
Mutton Seekh Kebab	150K
(Minced mutton, fragrant spices, and chilly skewered	
and cooked in a charcoal oven)	

### **VEG STARTER CHINESE**

<b>Crispy Chilly Potato</b> (Potato marinates in Corn Flour & fries in a deep Pan)	90K
<b>Veg Spring Roll</b> (Fine Chopped Cabbage, Carrot, Capsicum rolls in a wheat flour & fries in deep pan)	<b>95K</b>
<b>Veg Manchurian Dry / Gravy</b> (Fine Chopped Cabbage, Carrot, Paneer covered in flour with Ball shape & fries in a pan)	90K
<b>Honey Chilly Potato</b> (Potato, Corn Flour, fried in a pan & marinates with)	95K
<b>Mushroom Chilly</b> (Mushrooms & Chillies stir fries with Indian spices)	100K
<b>Chilly Babycorn</b> (Babycorns & Chillies stir fries with Indian spices)	105K
<b>Chilly Paneer Dry / Gravy</b> (Cottage Cheese, Capsicum, Onion, stir fries in a pan)	115K
<b>Paneer 65</b> (Cottage Cheese cubes, cooked with Chopped Onion, Curd, deep fried Spicy)	115K



### **NON-VEG STARTER CHINESE**

<b>Lemon Garlic Chicken</b> (Boneless chicken, capsicum, onion, chop garlic, lemon juice, dry fried)	<b>110K</b>
<b>Chicken Lollipop</b> (Chicken Wings, add chinese spices, corn flavour, fried in Deep Pan)	<b>110K</b>
<b>Chicken Salt &amp; Pepper</b> (Boneless chicken, Black Pepper powder Fried with chinese sauce)	110K
<b>Chicken Manchurian Dry / Gravy</b> (Boneless chicken, fried, chilly powder and chinese sauce)	<b>110K</b>
<b>Chilly Chicken Dry / Gravy</b> (Boneless Chicken, capsicum, onion, chopped garlic, fried in pan)	115K
<b>Fish Chilly</b> (Fish, Capsicum, Onion, Chopped garlic, cooked with chinese sauce)	120K
<b>Fish Salt &amp; Pepper</b> (Fish fillet, Black Pepper powder Fried with chinese sauce)	110K
<b>Chilly Prawns</b> (Prawn, Capsicum, Onion, Chopped Garlic, cooked with chinese sauce)	200K

## Tresh AND FLAVORFUL

### **VEG MAIN COURSE INDIAN**

<b>Aloo Gobhi</b> (A veg dish made with potatoes & cauliflower and Indian spices)	90K
<b>Jeera Aloo</b> (A dish made by tempering cumin seeds with diced potatoes & mild Indian spices)	90K
<b>Mix Veg</b> (Beans, carrot, green peas, potato, paneer chop, added Indian sauce & Spices)	90K
<b>Aloo Muttar Dry / Curry</b> (Potato, green peas, chopped onion & tomato, added Indian Sauce & spices)	90K
<b>Bhindi Do Pyaza</b> (An Indian classic with Okra and Onion chunks tossed in Indian spices)	90K
<b>Palak Corn / Palak Aloo</b> (Spinach, corn or aloo chop, onion chop, tomato chop, added Indian sauce & Spices)	90K
<b>Kadhai Mushroom</b> (Vegetables, Button Mushroom, chopped onion & tomato added Indian Sauce & Spices)	90K
<b>Veg Korma</b> (Mix Veg cooked added brown onion, cashewnut, curd blander, mild spices Sweet)	90K
<b>Subji Kadai</b> (Mixed Vegetables tossed with Kashmiri red chilly and cooked in Kadai vessel)	90K

## Tresh AND FLAVORFUL

<b>Veg Kolhapuri</b> (A spicy dish from Kohlapur of Maharashtra, India consists mixed vegetables in a thick spiced gravy)	90K
<b>Matar Mushroom</b> (Mushrooms and green peas tossed and cooked in Indian spices and medium gravy)	90K
<b>Mushroom Hara Pyaaz - Dry</b> (Mushrooms and Spring Onion tossed and cooked in Indian spices)	90K
<b>Kadhi Pakoda</b> (Gram Flour mixed with yogurt and cooked with indian spices added Pakoda)	90K
<b>Sarson Ka Saag</b> (Spinach & Mustard leave paste, chopped onion & Tomato added Indian Spices)	90K
<b>Paneer Makhani</b> (Cottage Cheese cooked with special Indian sauce and Indian spices - Sweet & Salt )	110K
<b>Shahi Paneer</b> (Cottage Cheese cooked with special Indian sauces & mild spices - Non Spicy )	110K
<b>Paneer Butter Masala</b> (Cottage cheese & chopped onion cooked in tomato gravy)	110K
<b>Matar Paneer</b> (Green Peas and cottage cheese cooked in a mildly spiced masala)	110К
<b>Kadai Paneer</b> (A popular cottage cheese recipe, coriander seeds, capsicum & red chilly cooked in a chopped onion and tomato gravy )	110К
Palak Paneer (Cottage cheese cooked in a spinach gravy with added spices and garam masala) Note : 11% government taxes and 6% service charges will be applied.	110К

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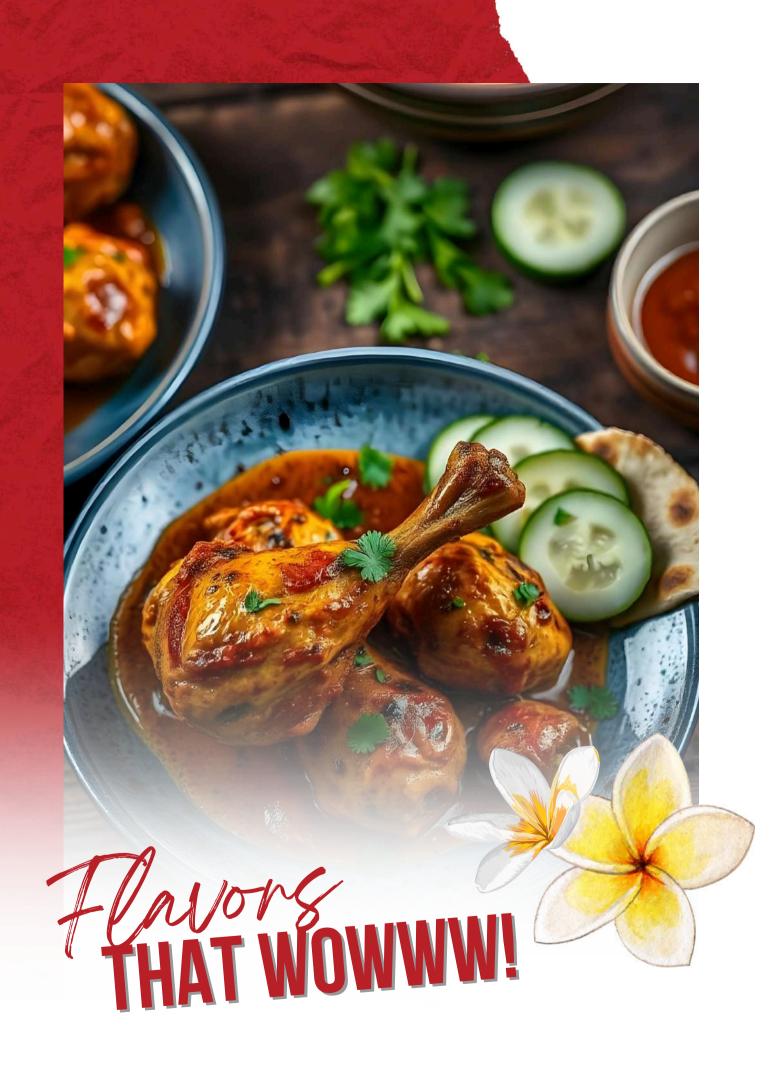
<b>Paneer Lababdar</b> (A rich punjabi curry with Cottage cheese & homemade cashew tomato gravy, chop casicum. A low carb famous Indian Vegetarian recipes)	115K
<b>Paneer Korma</b> (Cottage cheese cooked in brown gravy of onion, cashewnut, curd blander, Not Spicy)	120K
<b>Paneer Dhaniya Adaraki</b> (Cottage cheese cooked in cashew gravy, ginger, Coriander leaves & creamy sauce, Not Spicy)	120K
<b>Malai Kofta</b> (Paneer, add salt, sweet, elachi powder, fried two pcs ball, added cashewnut sauce, creamy and sweet)	120K
<b>Paneer Khurchan</b> (Minced cottage cheese with peas-onions-bell peppers & traditional Indian spices)	125K
<b>Dal Tadka</b> (India's very famous number one dal! Toor dal & Moong dal cooked fine together)	90K
<b>Dal Makhani</b> (India's one of the most loved Dal! Whold black dal & Rajma cooked with butter and milk creame and simmered for a long time)	95K
<b>Dal Dhaba</b> (Dhaba style Indian Dal)	90K
Plain Moong Daal (Desi Ghee)	100K
<b>Amritsari Chhole Masala</b> (Boiled Chick peas cooked in a gravy of Onion, Tomato & Ginger, Indian spices ajwain & small pcs of potato & Cottage Cheese)	100K



<b>Puri Bhaji</b> (Cut Potato & tomato, chopped onion cooked in Indian spices served with 4 pc Puri)	90K
<b>Chole Bhature</b> (Boiled Chick peas cooked in a gravy of Onion, Tomato & Ginger served with 2 pc Bhatura)	115K

### **NON-VEG MAIN COURSE INDIAN**

<b>Egg Curry</b> (Boiled eggs, cooked in a mildly spiced gravy)	95K
<b>Masala Egg Bhurji</b> (Indian style scramble eggs, with spices, tomato, onion, and coriander)	<b>95K</b>
<b>Chicken Curry</b> (Succulent chicken cooked with whole spices, tomato & onion, in home style spiced)	120K
<b>Kadhai Chicken</b> (Succulent chicken tenders cooked in a spicy onion gravy with mixed peppers in kadai)	120K
<b>Chicken Saagwala</b> (A classic Indian dish made with chicken covered in spinach, mustard leaves, and spices)	120K
<b>Chicken Do Pyaza</b> (Marinated chicken chunks, cooked in rich Indian Spices, tossed in onion based gravy)	<b>120K</b>
<b>Chicken Lababdar</b> (A rich Punjabi Curry with chicken, capsicum and homemade cashew tomato gravy)	120K



<b>Butter Chicken</b> (Coal smoked chicken cooked in a mild tomato gravy and butter and Creme)	125K
<b>Chicken Korma</b> (Chicken cooked in cashewnut, fried onion, Creamy - NON SPICY)	125K
<b>Chciken Tikka Masala</b> (A spicy chicken preparation with charcoal smoked, cooked in a tomato onion gravy)	125K
<b>Chicken Tawa Seekh Masala</b> (Chicken seekh cooked , add onion chops , tomato chops, add Indian Spices and sauce)	125K
<b>Matki Chicken - Chef's Special</b> (Chicken blending cooked add chop onion, chop tomato sauce, & Indian spices)	130K
<b>Dhaba Chicken</b> (Chicken with bone cooked with whole spices, tomato & onion, medium spicy)	130K
<b>Chicken Leg Piece Masala</b> (Chicken leg pcs cooked in Indian spice - Semi Dry)	150K
<b>Mutton Korma</b> (Mutton cooked, add brown onion, cashewnut, curd blender, add Indian Spices- Non Spicy)	160K
<b>Mutton Vindaloo</b> (Lamb and potatoes cooked in Indian spices - Spicy)	160K
<b>Mutton Roganjosh</b> (Spicy dish from Kashmir prepares in Stock, whole spices influence the flavours in this dish)	160K
Mutton Masala (Roasted mutton chunks cooked in an onion gravy with Indian Spices)	160K

## TASTE THE JOY!!

<b>Mutton Bhuna Gosht</b> (Pan braised mutton chunk with whole Indian spice)	160K
<b>Mutton Saagwala</b> (A classic Indian dish made with spinach and spices)	160K
<b>Mutton Keema</b> (Minced Mutton, slow cooked and uses traditional Indian spices)	160K
<b>Fish Curry</b> (Fish cooked in a mildly spiced coconut gravy)	140K
<b>Prawn Masala</b> (A dish prepared by pan roasting prawns in a onion & Tomato gravy with Indian spices)	160K
<b>Prawn Curry</b> (Prawns cooked in a mildly spiced coconut gravy)	160K

### **VEG MAIN COURSE - CHINESE**

<b>Veg Hakka Noodles</b> (Carrot, Cabbage, Capsicum, Noodle, White pepper, and chilly paste)	95K
<b>Chilly Garlic Noodles</b> (Carrot, Cabbage, Capsicum, Onion, with Chinese Sauce Spicy)	95K
<b>Veg Fried Rice</b> (Rice fried with vegetables Carrot, Beans, Chilly Paste, cooked In a pan)	95K
<b>Veg Manchurian Gravy</b> (Fine Chopped Cabbage, Carrot, Paneer covered in flour with Ball shape & fries in a pan)	95K
<b>Chilly Paneer Gravy</b> (Cottage Cheese, Capsicum, Onion, stir fries in a pan)	115K



### **NON-VEG MAIN COURSE - CHINESE**

<b>Chicken Hakka Noodles</b> (Chicken, Carrot, Cabage, Capsicum, Noodle, White pepper, and chilly paste)	100K
<b>Chicken Chilly Garlic Noodles</b> (Chicken Carrot, Cabbage, Capsicum, Onion, with Chinese Sauce Spicy)	100K
<b>Chicken Fried Rice</b> (Rice fried with Chicken, Eggs, Chilly Paste, cooked In a pan)	100K
<b>Chicken Manchurian Gravy</b> (Fine Chopped Onion, Capsicum, Chicken Balls comes in Chinese Sauce)	<b>115K</b>
<b>Chicken Chilly Gravy</b> (Chicken balls, Capsicum, Onion, stir fries in a pan)	115K

### SALAD, PAPAD, RAITA

<b>Mix Green Salad</b> (Lettuce, Cherry Tomato, Radish, Onion, Carrot, Olived served with oil and venegar)	60K
<b>Green Salad</b> (Cucumber, Carrot, Tomato, Onion)	40K
<b>Plain Papad</b> <b>Masala Papad</b> (Served with chopped onion and tomato)	30K 40K
Plain Curd	35K



Boondi Raita	<b>45</b> K
<b>Mixed Veg Raita</b> (Curd served with fine chopped Cucumber, Carrot, Tomato & Onion)	45K
Peanuts Masala	70K
Chana Chaat Dry (Fried / Boiled)	<b>75</b> K
Onion Salad	20K
Cucumber Salad	<b>40</b> K
<b>RICE &amp; BIRYANI</b>	
<b>Plain Basmati Rice</b> <b>Nasi Putih</b> (Balinese White Rice)	50K 30K
<b>Jeera Rice</b> (Cumin tempered rice)	60K
<b>Peas Pulao</b> (Steamed riced tossed with green peas)	65K
<b>Veg Pulao</b> (Mixed vegetables tossed with steamed rice)	65K
<b>Plain Biryani Rice</b> (Basmati Rice, cooked with whole Indian spices, Dom Pukht style)	65K
<b>Veg Biryani</b> (Basmati Rice, cooked Dom Pukht style)	95K
<b>Dal Kichadi</b> (Dal & Rice cooked together in desi ghee added finely chopped Onion and Tomato)	100K

### TASTE DERFECTION!

<b>Palak Kichadi</b> (Spinach sauce & Rice cooked together in desi ghee added chopped Onion and Tomato)	95K
<b>Paneer Biryani</b> (Basmati Rice, cooked Dom Pukht style with Cottage Cheese)	120K
<b>Egg Biryani</b> (Boiled Egg, Basmati Rice, whole Indian Spices, Dom Pukht style)	90K
<b>Chicken Biryani</b> (Chicken, Basmati Rice, whole Indian Spices, Dom Pukht style)	100K
<b>Mutton Biryani</b> (Mutton, Basmati Rice, whole Indian Spices, Dom Pukht style)	140K
<b>Prawn Biryani</b> (Prawn, Basmati rice, whole Indian Spices, Dom Pukht style)	150K

#### \*All Biryani serves with Raita

### **INDIAN BREADS**

Tandoori Roti	<b>30K</b>
Butter Roti	<b>32K</b>
Chapati	<b>30K</b>
Butter Chapati	<b>32</b> K
Desi Ghee Chapati	<b>35</b> K
Plain Naan	<b>30K</b>
Butter Naan	<b>35K</b>
Garlic Naan	<b>40K</b>
Lacha Parata	<b>35</b> K
Pudina Paratha	<b>35K</b>
Missi Roti	<b>40K</b>
(Besan Onion, salt, and green chilly)	



<b>Cheese Naan</b> <b>Aloo Paratha</b> <b>Mix Stuffed Kulcha</b> (Potato, Veg Mix Cooked with the stuffing)	50K 45K 45K
<b>Cheese Garlic Naan</b> (Cheese and garlic)	60K
<b>Paneer Kulcha</b> (Paneer stuffing)	60K
<b>Paneer Paratha</b> (Paneer Stuffing)	60K
Aloo Paratha With Curd	60K
DESSERT	
Vanilla Ice Cream	30K
Strawberry Ice Cream	30K
Chocolate Ice Cream	30K
<b>Gulab Jamun</b> (A very famous Indian sweet made with milk powder & Sugar Syrup cardamom powder)	50K
<b>Kesar Pista Kulfi</b> (Milk, Saffron, Pista, Sugar)	65K
<b>Mango Kulfi</b> (Sugar, Milk, Mango, Ice cream)	65K
<b>Falooda</b> (Vanilla, Strawberry, Chocolate, Mix)	<b>75</b> K
<b>Rice Kheer</b> (A traditional festive Indian sweet dish made with fat milk, sweetener, rice & cardamom ) Note : 11% government taxes and 6% service charges will be applied.	65K



<b>Moong Dal Ka Halwa</b> (rich and decadent Indian dessert made with moong lentils, ghee, milk, sugar, fragrant flavorings and nuts)	75K
<b>Gajar ka Halwa</b> (Freshly grated carrots, milk, sugar, cardamom, mawa & desi ghee)	65K
<b>Rice Phirni</b> (A scrumptious traditional north Indian sweet made with simmered and thickened milk with ground rice paste flavoured with green cardamom & nuts )	65K
Sizzling brownie with Ice Cream	<b>75</b> K

(Chocolate brownie with a scoop of ice cream on top served with a generous pouring of melted chocolate on the ice cream)

### **EXTRA ITEM**

Bhatura	<b>30K</b>
Pav Jodi	<b>30K</b>
Sambar	<b>30K</b>
Puri	20K
Butter	15K
Cheese	15K
Onion Slice	10K
Sambal Pedas	20K
(Local Spicy Chutney)	

