

**KULCHA**

Plain 45/-

Butter 70/-

**FROM THE GREENFIELDS**

GREEN SALAD 60/-

**GUILTY PLEASURE**

KHAJOOR GUD KHEER 80/-

**COMBO OFFERS  
(ONLY TAKE AWAY)**

MUTTON 200/-

2 pieces Mutton + boiled rice/  
Zeera Rice2 pieces mutton +  
4 tawa plain roti 170/-2 pieces mutton +  
4 tawa butter roti 170/-2 pieces mutton +  
01 plain kulcha 180/-2 pieces mutton +  
01 butter kulcha 195/-**CHICKEN**2 pieces chicken  
+ Boiled Rice 160/-2 pieces chicken +  
zeera rice 180/-2 pieces chicken +  
4 tawa plain roti 155/-2 pieces chicken +  
4 butter tawa roti 185/-2 pieces chicken +  
01 plain kulcha 155/-2 pieces chicken +  
01 butter kulcha 180/-**NOTE: GREEN SALAD WITH EVERY  
COMBO MEAL IS ACCOMPANIED****VEG THALI**

80/-

Butter Milk

Rice

2 Tawa / Butter Roti

Paneer Veg

Seasonal Veg

Bhunjiya

Aloo Chokha

G. Salad

Mixed Pickle

Paapad

Kheer

**EPICUREAN  
TREASURE****Golmirch***"A Symphony of Flavours, Crafted With Meraki, Served with Majestuous"**Contact for Private & Office Catering***Near Dibdih Flyover,  
By Pass Road, Ranchi****Ph.- 7368840474 / 9304804144**



### SIPS OF SERENITY :

Tea	15/-
Coffee	25/-
Milk (chocolate Or Horlicks)	35/-



### SUN KISSED BREAKFAST :

Puri-Sabzi	40/-
Chole-Kulchhe	65/-
Idli	40/-
Dosa	100 / 125 / 135 /-
(Masala / Paneer / Cheese)	
Uttapam	70/-
Poha	60/-
Upma	55/-
Maggi	50/-

### GOURMET LUNCHEON CREATION : (MUTTON)



#### Galauti Kebab      Rs.150/-

(A royal delicacy from the kitchen of lucknow, crafted from finely minced tender meat, delicately spiced with blend of aromatic herbs and traditional seasonings).

#### Mutton Masala      Rs.250/-

(Mutton Masala features succulent cuts of tender mutton, slow cooked to perfection in a rich, aromatic blend of spices).

#### Skinned Mutton      250/-

(The dish is infused with bold flavours and served hot for comforting and satisfying experience).

#### Mutton Tawa Boti Masala 350/-

(Tender cubes of marinated boneless mutton cooked on a sizzling tawa with aromatic spice, onion and tomato finished with a touch of fresh cilantro and green chillies for an intense burst of flavours).

### Keema Kaleji Masala      400/-

(This hearty dish offers a perfect balance of Savory and bold flavours, served with warm Kulcha, Tawa Roti, or Rice).



### CHICKEN

#### Murgh Masala      190/-

(Succulent pieces of chicken simmered in rich, aromatic gravy. This classic, flavourful dish is perfect when paired with Tawa Roti or Rice).

#### Murgh Kadhai      225/-

(Tender chicken cooked in traditional kadhai with medley of bell peppers, tomato and aromatic spices).

#### Butter Chicken      275/-

(This indulgent dish is known for its smooth, buttery texture and mild, flavourful taste).

### Tandoori Murgh      400/ 210 (DRY) (F/H)

(Juicy chicken cooked in a traditional Clay oven for a smoky, charred flavour, offering a perfect balance of tenderness and bold aromatic spices).

### Pan Fry Chicken      380/200 Afghani (DRY) F/H

(Chicken pieces marinated in a creamy blend of yogurt, cashews, and aromatic spices, then pan fried to perfection for smoky tender texture).

### Murgh Tangadi      450/230 Masala (F/H)

(This dish offers a smoky , tender texture with burst of bold flavours for a truly satisfying meal)



### RICE

#### ZEERA RICE      70/-

#### PLAIN BOILED RICE      55/-

### INDIAN BREAD

#### TAWA ROTI :



#### PLAIN      12/-



#### Butter      20/-