SOUPS

Hot N Sour Vegetable/ Chicken (Mushroom, mix vegetable, rice vinegar, soya sauce)	16/ 18
Sweet corn soup with Vegetable/ Chicken (Sweet corn kernel, spices and herbs, mix vegetable)	16/ 18
Mulligatawny soup (lentil soup) (Lentil, carrot, potato, onion, flavoured with pepper)	16
Bajra Raab (Flavor bajra yoghurt, traditional of Rajasthan)	16
Tomato Shorba (Tomatoes, herbs, flavoured of roasted cumin)	16

SALAD /PAPAD/ RAITA

Cabbage Pineapple Salad Toasted 13
(Cabbage and pineapple, serve with honey mustard dressing)

Kale salad 13
(Kale leaf, grilled corn, cherry tomato, broccoli,
Walnuts, honey mustard dressing)

Green salad 12
(Mix lettuce, cherry tomato, cucumber,
lemon vinaigrette dressing)

Mediterranean quinoa salad 13
(Red and white quinoa, mix saute veg, beetroot puree,
lemon vinaigrette dressing)

Plain Curd/ Tadka Curd 6/ 7
(Yoghurt, homemade spices)

Mix Veg Raita 8
(Onion, cucumber, lemon, yoghurt, chat masala)

Pineapple Raita 8
(Dise pineapple, sweet yoghurt)

Boondi Raita 7
(Fried Boondi, roasted cumin, chat masala)

Roasted Papad/ Fried 2/ 3

STARTERS

Paneer Saslik tikka (Marinated paneer with capsicum)	18
Murphy ball (Stuffed potato with cheese)	25
Masala Papad (Papad with chopped onion, tomato, cucumber)	30 /35
Achari Paneer tikka kabab (Paneer served in a creamy, masala gravy with pickle spices and tangy curd)	18
Mass ke shoaly (Lamb marinated with passionately fiery red chillies, Indian spices)	25
Paneer Tikka (Marinated paneer with capsicum and indian spices)	25
Tandoori Aloo (Grilled potato, marinated with yoghurt, spices)	25
Mix Platter Veg/ Non Veg	18
Hara Bhara Kabab (Chana dal, green peas, paneer, spinach, plain flour, breadcrumbs and Indian spices)	18
Amritsari fish (Fish, gram flour and spices)	22

STARTERS

Tilasami fish tikka 25
(Boneless chunks of fish marinated in delicious spices)

Murgh malai tikka 22
(Chicken, ginger, garlic, green chilli, cream-cheese, coriander-stem and cardamom)

Dahi ke kabab 18
(Curd as the primary ingredient)

Mutton Seek Kabab 25
(Mutton, onions and a blend of spices)

Tandoori Chopes 30
(Lemb which is traditionally cooked and served with the bone)

Tandoori Bharwa Mashroom 18
(Stuffed mushrooms with spices, herbs & yogurt)

Chicken lollypop 22
(Chicken marinated in yoghurt, spices cooked in clay oven)

Tandoori Chicken 25
(Drumstick, with homemade sauce)

Cooked chilli chicken (dry / gravy) 22
(Bone less chicken with vegetables in Chinese sauce)

Chicken tikka 15
(Boneless chicken marinated with indian spices)

MAIN COURSE VEG

Jeera Aloo (Potato, Indian spices, herbs)	22
Daal panchmel (Mix dal, tomato, onion, combination of spices)	18
Rajasthani kadhi (Gram flour, Indian spices, yoghurt)	18
Gatta Curry (Gram flour roundels in curd base gravy with spices)	22
Pithod kadhi (Rajasthani dish with gram flour, curd base gravy)	22
Aloo mangori hara pyaaz (Potato, lentil balls, green onion)	20
Papad ki sabji (Primarily made with turmeric, coriander in a rich gravy)	18
Dal tadka (Lentil, ghee, spices tempered with garlic)	18
Dal makhani (Whole black lentil loaded with spices, butter cream)	22
Malai Kofta (Fried balls of potato, cheese,covered in a creamy sauce of blended nuts)	25
Sev Tamatar ki Sabji (Tomato curry preparation with sev (tiny, crispy, fried, spiced gram flour vermicelli)	20
Jodhpuri Bhindi (Lady finger, onion, tomato, indian spices)	22
Amchoori Bhindi (Tangy and crispy stuffed with some flavorful spice)	22
Baingan ka bharta (Smoky mashed eggplants, spices)	22
lahsuni palak (Spinach based gravy with garlic flavor)	22

MAIN COURSE VEG

Veg jalfrezi (Bell peppers, carrots, zucchini, cabbage, cauliflower, tomatoes and onions)	22
Aloo gobi adraki (Potatoes, cauliflower, spices and herbs with ginger flavour)	20
Mix vegetable (Combination of cut vegetables, spices)	20
Mushroom shabnam curry (A combination of mushrooms and peas cooked in nutty cashew nut gravy)	25
Paneer mathania (Cottage cheese, mathania chilly, spices)	25
Paneer lababdaar (Cottage cheese, spicy tomato cashew gravy)	25
Paneer tikka butter masala (Cottage cheese, spices, onions, tomatoes, cashews and butter)	28
Paneer hara pyaaz (Cottage cheese, green onion)	25
Kadhai paneer (kadai masala, bell peppers, tomatoes, Kasturi methi & cottage cheese)	25
Palak paneer (Cottage cheese, spinach, spices)	25
Paneer makhanwala (Cottage cheese butter (makhan), tomatoes and cashews)	25
Paneer do pyaza (Cottage cheese with onion)	25
Paneer Bhurji (Scrambled paneer or cottage cheese cooked with some more ingredients)	25
Shahi Paneer (Cottage cheese, creamy gravy made of onions, yogurt, nut and seeds)	25

SIGNATURE DISHES

Dal Bati Churma with lehsun ki chutney (Rajasthan's special)	18
Rajasthan's Special Thali (Only Friday to Sunday)	25
Makki di Roti with Sarson da saag	18
Amritsari Chole Kulche with Lassi	20

MAIN COUSE NON VEG

Laal Maas 35
(mutton curry prepared in a sauce of yoghurt and hot spices)

Butter Chicken 30
(curry made from chicken with a spiced tomato and butter)

Dum rogan josh 35
(Lamb, Indian spices)

Nagori murgh 30
(Traditional Indian curry originating from the northern parts of the country)

Bhuna ghosht 35
(mutton is slow-cooked with a variety of spices)

Chicken korma 30
((Chicken, yogurt or creamy sauce, and spices)

Kadhai gosht 35
(mutton ,tomato ,bell pepper, onion, garlic, garam masala)

RARA Ghost 35
(Minces mutton & meat pieces cooked with indian spice)

Murgh Tikka Masala 30
(Chicken cooked in clave oven, tomato cream sauce)

Methi Ghost 35
(Spicy mutton curry with methi leaves)

Mutton korma 35
(mutton braised with yogurt or cream)

Kadai Chicken 30
(Chicken, spicy and profound taste)

Chicken Curry 30
(Chicken, spicy and profound taste)

Fish Curry 35
(Fish, Indian spices)

Fish Tawa Fry 35
(Fried Fish, spices and masala with a tang of lemon)

RICE

Hyderabadi dum biryani (Veg/ Chicken/ Mutton) 20/22/25

(Seal cooked basmati rice tempered with indian whole spices)

Murgh tikka biryani 22

(Basmati rice cooked with tikka and indian spices)

Steamed rice 12

(Plain cooked basmati rice)

Hariyali pulav 15

(Basmati rice cooked with mint , coriander and spinach)

Veg pulav 15

(Seal cooked rice with vegetables)

Kashmiri pulav 18

(Seal cooked rice with dry nuts , fruits in saffron flavour)

Jeera rice 15

(Basmati rice tempered cumin seeds)

Dal Khichdi 18

(Rice cooked with yellow lentils)

BREADS

Bread basket	12
Naan	3
Butter naan	4
Garlic naan	4
Missi Roti	3
Bajre ki Roti	3
Lacchey daar paratha	3
Tandoori roti	3
Paneer paratha	7
Alloo ke parathey	6
Paneer Kulcha	8
Mix Veg Kulcha	6
Onion Kulcha	6

DESERTS

Rose Vanila Kulfi with Rabdi 15
(Chilled bar made by flavoring milk simmering into malai)

Moong Dal Halwa 10
(Moong lentils, ghee, milk, sugar, fragrant flavoring and nuts)

Gajar ka Halwa 10
(Carrot based sweet dessert pudding made with milk)

Badam Ka Halwa 15
(Classic indian dessert, ghee, flavored of cardamom and saffron)

Shahi Tukda 12
(Traditional Mughlai dessert made with ghee, sugar, bread)

Jalebi With Rabri 12
(Full fat milk, sugar, cardamoms and nuts)

Rasmalai 8
(Cottage cheese dumpling, mawa)

Gulabjamun With Icecream 10
(Deep fried khoya dumplings in hot
sugar syrup top up with vanilla ice cream)

Gulabjamun 8
(Deep fried dumplings, made of khoya simmered in hot sugar syrup)

Fruit Platter 8
(Cut platter of Seasonal fruits)

Brownie with Ice Cream 12
(Truffle, vanilla ice cream)

Cheese Cake 16
(cheese, eggs, and sugar)

Choice of Ice-cream 10
(Vanilla, Butterscotch, chocolate, strawberry)

DRINKS

Ferrero shake (Creamy shake flavor of hazelnut and chocolate)	12
Oreo shake (Vanilla ice cream, Oreo cookies, milk, and chocolate sauce)	8
Nutella shake (Vanilla ice cream, Nutella, milk, Choco chips)	8
Butterscotch shake (Butterscotch ice cream, milk, butterscotch crush)	8
Choco frappe (Blended, tasty iced drink with skim milk, chocolate and rich coffee flavours)	8
Quick fruit punch (Mixture of fresh fruit juices top up with soda)	10
Masala coke (coke, chaat masala and black salt)	10
Lemongrass /peach /lemon tea (Blend of lemon juice, sugar, and water)	10
Lychee and lemon ball drinks (Fresh juicy lychees blended with water, mint, and lime juice, muskmelon balls)	10
Virjin mojito (Lime, mint, sugar, club soda, and ice)	10
Lemonade (Blend of lemon juice, sugar, and water)	10
Fresh lime soda/water (Lime juice, salt, sugar, soda/water)	6

DRINKS

Badam milk	**12**
(Indian dirk made with milk, almonds, cardamom)	
Punjabi sweet lassi	**12**
(Yogurt base creamy and chilled drink with sweet flavour)	
Chas (Plain/ masala)	**6**
Plain curd base drink with black salt, masala with b lack salt, cumin powder, coriander)	
Special Kullad Tea	**6**
(Masala tea in kullad)	
Tea	**5**
Green Tea	**5**
Coffee with Milk	**8**
Black Coffee	**7**
Soft drink	**5**
Seasonal fresh juice	**10**
Water small	**3**
Water large	**5**
Redbull	**14**

CHAT/ FAST FOOD CORNER

Dahi Bhalla Chat 8
softest lentil fritters drenched in creamy
yoghurt, mint and tamarind chutney

Samosa Chat 8
(Fried pastry with savoury fillings served with
yoghurt mint and tamarind chutney)

Mirchi Bada 6
(Spicy indian snack stuffed with potato, chilly,
 battered and fried)

Aloo Tikki 8
(Indian snack made of boiled potatoes and
various curry spices)

Tandoori Fruit Chat 10
(Skewars of fresh fruits, grilled over charcoal
smeared with the chat pata dressing)

Ajmeri Kachori with Kadi 6
(whole wheat flour, semolina, gram flour and ghee)

Jodhpuri Pyaj ki kachori 6

Pav Bhaji 15
Tasty and nutritious blend of vegetables,
 including potatoes, cauliflower, peas, carrots, and onions

Chole Bhature 18
Chickpea Curry with Fried Flatbreads

Bhel Puri 8
(puffed rice, vegetables and a tangy tamarind sauce,
and has a crunchy texture.)

CHAT/ FAST FOOD CORNER

Raj Kachori 8
(whole wheat flour, semolina, gram flour and ghee)

Papdi Chat 8
papdi (a.k.a fried flour crispies or crackers), boiled chickpeas, potatoes, pakoris (fried black gram fritters), curd (yogurt), spices

Kanji Bada 8
(Moong dal vadas immersed in tangy mustard flavoured liquid.)

East and West Special Chicken Burger combo 15
(Grilled Cajun chicken, lettuce, tomato, caramelized onion, cheese)

Classic Chicken Burger 12
(Chicken, tomato, lettuces, fried onion, cheese, mayonnaise)

Greek Lamb Burger 16
(Marinated minced lamb, Tzatziki sauce, lettuce, cheese)

Veg Burger 10
(Homemade patty, lettuce, tomato, cream cheese, jalapeno)

Egg Sandwich 10
(Greated egg with mix herbs, mayonnaise)

Special Club Sandwich 12
(Lettuce, tomato, chicken, egg, mayonnaise, avocado, cheese)

Cheese Sandwich 12
(Cheese, slice bread, tomato)

Healthy Royal Sandwich 12
(Couscous, three kind of bell pepper, onion, avocado, cucumber)

CHAT/ FAST FOOD CORNER

Mediterranean Grilled Veg Sandwich (Grilled mix veg, slice cheese, mayonnaise, panini bread)	10
Margrita Pizza (Homemade tomato sauce, mozzarella cheese, cherry tomato, basil leaves)	22
East and West Special Chicken Pizza combo (Chicken, mushroom, homemade spicy sauce, mozzarella cheese)	25
Supreme Vegetable Pizza (Three kinds bell pepper, mozzarella cheese, kalamata olives)	22
Hangover lamb burger (Minced mutton patty, sautéed bell pepper, lettuce, cheese, thousand island dip)	16
Alfredo penne pasta (vegetable /chicken) (White sauce, cheese, vegetable/chicken)	12/15
Chicken Milanese with rigatoni Fried chicken, pink sauce, cheese, parsley, basil	15
Fried rice (Vegetable/chicken) Rice, meat and vegetables, soy sauce and garlic	12/15
Noodles (vegetable/chicken) Steamed noodles made with vegetables and sauce	12/15
Vegetable Manchurian (Veg manchurian is made by tossing fried mixed veg balls in sweet, sour and hot manchurian sauce.)	13

SWEETS

Rasgulla	70
Kesar rajbhog	70
Gulab jamun	80
Kala/ Coconut jamun	80
Mini jamun	80
Kalakand/ Kesar kalakand	65
Pista burfi	90
Kaju katli	85
Milk cake	78
Rose burfi	85
khajoor ki barfi	80
khajoor ki rabdi	78
Motichoor ke laddoo	80
Coconut laddoo/ Barfi	80
Gulkand katori	90
Anjeer ki barfi	85
Balushahi	80
Ghewar	80
Jalebi	70
Gajak	45
Dry fruit barfi	80
Mango barfi	70
Angoori rabdi per pc	10
Rasmalai per pc	6
Malai Roll per pc	6
Chena Toast per pc	6
Gulakan Gulab Jaman per pc	6