



Skewer

TANDOOR • TAWA • CURRY



7700989987

12 NOON - 4 PM

6.30 PM TO 11.30 PM

STARTERS VEG

Paneer Ka Shoola 250
Slice paneer marinated in spiced yogurt grilled in traditional clay oven ...

Malai Broccoli 250
Marinated florets in cheese, grilled in tandoor

Bhutteyaan De Kebab (5pcs) 250
Crispy fried marinated mash corn

Dahi Kebab 275
Patty filled with yogurt

Hara Mattar Tikki 250
Pan fried tikke stuffed with cheese

Nadru Kebab 275
Mouth melting lotus steen kebab



Non-Veg H F

Classic tandoori Murgh 300/450

Traditional red chilli marinate chicken

Chaamp Ludhiyanvi 725

Char grilled lamb chops flavoured with whole spices

Salmon Tikka 775

Norwegian salmon in dill, fennel & honey marinade

Sahab ji Raan 900

Smoky chargrilled lamb leg with chef special recipe

Lahsooni Jheenga 650

Rosted Garlic and spices marinated tiger prawns cooked in tandoor

Punjabi Murgh Tikka 375

Crushed spices, chilli and yoghurt chicken, smoked in Tandoor

Murgh Malai Tikka 375

Cream, and cheese, chicken smoked in Tandoor

Bhatti Ka Murgh 450

Rested overnight in yogurt marinade of exotic spices

Shahi Gilaawat Kebab mou 525

Mouth melting lamb patties, rare spices & pan-fried

Multani Seekh Kebab 525

Mince indian lamb seasoned with rare spices and cooked on skewers

Laal Masale Ke Macchi 425

River sole fish slices marinated in coriander, mint leaf and indian spices, fried

Tawa Surmai 600

Punjabi style king fish with turmeric, chilli powder, coriander and lime, cooked on griddle

Tandoori Pomfret 550

Carom flavoured pomfret, mildly spiced, cooked in Tandoor



VEG MAIN COURSE

Palak Kumbh aur Chirauli Tadka 325
Combination of creamy spinach, chironji, corn & mushroom

Dhaba Kadai Paneer 350
Cottage cheese cooked with spices, tomatoes, fresh coriander

Panner Lababdar 350
Cottage cheese cooked in rich mughlai gravy

Panner Makhani 350
Cottage cheese cooked in buttery & creamy smooth tomato gravy

Palak Paneer 350
Cottage cheese cubes simmered in spinach gravy

Sunehari Haandi Ki Sabzi 350
Mixed vegetables, onion, cashew nut gravy

Dal Makhani 350

signature creamy black lentil prepared with chef special recipe

Murgh Makhani 475

Chicken tikka done in buttery & crean tomato gravy

Kulad Murgh 475

Corirnder, chilly masala gravy

Murgh Lababdar 475

Chicken tikka cooked in rich mughlai gravy



Karachi Kadai Mutton 525

Slow-braised mutton cooked in iron wok over charcoal

Gawal Mandi Ki Nalli Nihari 575

Slow-cooked lamb shanks in nihari masala, brown onion

Raarhya Muttom 525

Slow cooked mutton kheema semi dry curry

Jaisalmeri Laal Maans 525

Braised lamb shallots mathania chilly, burnt garlic

Kukkad Tikka Shirka Pyaaz 525

Grilled mutton tossed with bell peppers & onion relish

Meat Beliram 525

Overnight cooked lamb in brown onion gravy

Biryanis & Pulaos

Subzi Mandi Ke Kesar Biryani	450
fragrant basmati rice cooked in vegetables & sealed in clay pot	
Amritsari Paneer Briyani	499
Grilled cottage cheese layered on fragrant basmati rice and dum clay pot	
Kathal Biryani	475
tender jack fruit layered on fragrant basmati rice and dum clay pot	
Chole Dum Biryani	450
north indian masala chole sealed in clay pot	
Veg Pulao	350
Seasonal vegetables tossed on iron yoke with mild spices	



Sole Fish Biryani	325
A hyderabadi style fish biryani prepared with basmati rice and special Andhra spices	
Gosh Yakani Biryani	650
basmati rice simmered in rose & kewra water finished with flavored lamb in sealed clay pot	
Tandoori Murgh Biryani	575
grilled tandoori chicken layered on Fragrant basmati rice and dum clay pot	
Murgh Tikka Biryani	525
chicken layered on Fragrant basmati rice and dum clay pot	



Side Dish

White Rice	150
Medium rice cooked on steam	
Jeera Rice	175
Steamed rice tossed on cumin, coriander & ghee	
Raita	125
Cucumber, boondi mix vegetable & burhani yogurt flavored with rock salt & cummin	



Breads

Tandoori Roti	40
whole wheat bread baked in tandoor	
Laccha Paratha	55
Plain, mint, Cumin & green chilly whole wheat layered bread	
Roomali Roti	50
thin soft white bread	
Naan	45
Garlic, butter, chilly garlic white flour bread	
Multi Grain Roti	50
mixed flour bread baked in tandoor	



DESSERT

Gulab Jamun	185
stuffed sweetened cottage cheese dumplings dark chocolate, white chocolate, pistachios	
Phirini	185
Grounded rice floured with milk, saffron & almond flakes	
Rasmalai	185
cottage cheese dumpling simmered in saffron floured condensed milk	

BEVERAGES

Mango Lassi	115
Thick yogurt drink flavoured with mango	
Kesar Pista lassi	115
Saffron infused yogurt drink flavoured with pistachios	
sweet lassi	115
Sweetened yogurt thick milk shake	
Shikanji	115
Punjabi lemonade with mint & rock salt	

