



7700989987 12 NOON - 4 PM 6.30 PM TO 11.30 PM

TANDOOR • TAWA • CURRY

STARTERS VEG 250 Paneer Ka Shoola 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 Pan fried tikke stuffed with cheese 275 Nadru Kebab Mouth melting lotus steen kebab





Non-Veg Classic tandoori Murgh 300/450 Traditional red chilli marinate chicken 250 Chaamp Ludhiyanvi Char grilled lamb chops flavoured with whole spices Salmon Tikka Norwegian salmon in dill, fennel & honey marinade Sahab ji Raan Smoky chargrilled lamb leg with chef special recipe Lahsooni Jheenga Rosted Garlic and spices marinated tiger prawns cooked in tandoor

375 Punjabi Murgh Tikka 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, 725 rare spices & pan-fried Multani Seekh Kebab 525 Mince indian lamb seasoned with 775 rare spices and cooked on skewers Laal Masale Ke Macchi 425 River sole fish slices marinated in coriander, 900 mint leaf and indian spices, fried 600 Tawa Surmai Punjabi style king fish with turmeric, chilli powder, 650 coriander and lime, cooked on griddle 550 Tandoori Pomfret Carom flavoured nomfret mi

Veg Main Course Palak Kumbh aur Chirauli Tadka 325 Combination of creamy spinach, chironji, corn & mushroom 350 Dhaba Kadai Paneer Cottage cheese cooked with spices, tomatoes, fresh coriander Panner Lababdar 350 Cottage cheese cooked in rich mughlai gravy 350 Panner Makhani 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 signature creamy black lentil prepared with chef special recipe	350
Murgh Makhani Chicken tikka done in buttery & crean tomato gravy	475
Kulad Murgh Corirnder, chilly masala grav	475 y
Murgh Lababdar Chicken tikka cooked in rich mughlai gravy	475

Idly spiced, cooked in Tandoor	
Karachi Kadai Mutton Slow-braised mutton cooked in iron wok over charcoal	525
Gawal Mandi Ki Nalli Nihari Slow-cooked lamb shanks in nihari masala, brown onion	575
Raarhya Muttom Slow cooked mutton kheema semi dry curry	525
Jaisalmeri Laal Maans Braised lamb shallots mathania chilly, burnt garlic	525
Kukkad Tikka Shirka Pyaaz Grilled mutton tossed with bell peppers & onion relish	525
Meat Beliram Overnight cooked lamb in brown onion gravy	525

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

450

350

Chole Dum Biryani north indian masala chole sealed in clay pot

Veg Pulao 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



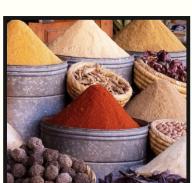
Side Dish

White Rice 150
Medium rice cooked on steam
Jeera Rice 175
Steamed rice tossed on cumin, coriender & ghee
Raita 125
Cucumber, boondi mix vegetable & burhani



BREAds

Tandoori Roti 40
whole wheat bread baked in tandoor
Laccha Paratha 55
Plain, mint, Cumin & green chilly
whole wheat layared 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



yogurt flavored with rock salt & cummin

DESSERT

Gulab Jamun 185
stuffed sweeted cottage cheese dumplings
dark chocolate, white chocolate ,pistachios

Phirini 185
Grounded rice floured with milk ,safaron
& almond flakes
Rasmalai 185
cottage cheese dumpling simmered in
safaron floured condensed milk

Beverages

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

