



A circular wreath composed of various hand-painted flowers and greenery, including pink, blue, and purple blossoms, and eucalyptus-style leaves, surrounds the central text.

Flavors of

INDIA

## Flavours from regions of India

Pav Bhaaji	Kr. 60
Chana Bhatura	Kr. 70
Aloo Tikki	Kr. 40
Dahi Bhalle	Kr. 40
Dal Bati	KR. 60

## PARANTHAS

(Parantha platter consist of two paratha served with boondi raita and salad)

**Aaloo Parantha      Kr. 50**

(whole wheat bread stuffed with potato and spices)

**Mix Parantha      Kr. 60**

(whole wheat bread stuffed with mixed vegetables and spices)

**Onion Parantha      Kr.50**

(whole wheat bread stuffed with onion and spices)

**Paneer Parantha      Kr.60**

(whole wheat bread stuffed with paneer and spices)

**Gobhi Parantha      Kr.50**

(whole wheat bread stuffed with cauliflower and spices)

## BREAD (MINIMUM 2 PIECES)

**Tawa Roti      Kr.5**

**Naan      Kr.15**

**Parantha      Kr.8**

**Puri      Kr..5**

## STARTERS

**Punjabi Samosa** Kr. 10

**Paneer Tikka** Kr. 50  
(3 skewers, grilled paneer with veggies)

**Hara Bhara Kabab** Kr.15  
(Pack of 2)

**Onion Bhaji** Kr.40  
(250 Grams)

**Dal vada** Kr.15  
(Pack of 2)

**Veg Cutlets** Kr.15  
(Pack of 2)

## RICE BOWL

**Rice** Kr.30

**Vegetable Biryani** Kr.50  
(Basmati rice cooked with seasonal veggies and lots of spices.)  
(Served with raita)

**Jeera Rice** Kr.35

## VEGETARIAN DELIGHTS

**Paneer Makhani**                    **Kr. 60**

(paneer cooked in thick gravy consist of cream, tomato, cashew & spices)

**Kadhai Paneer**                    **Kr. 50**

(paneer, capsicum, onion cooked in spicy kadhai masala)

**Matar Paneer**                    **Kr.50**

( Matar and paneer cooked in onion and tomato gravy with flavors of spices)

**Paneer Pasanda**                    **Kr.60**

(Paneer stuffed with nuts cooked in creamy, tomato gravy

**Malai Kofta**                    **Kr.60**

(paneer and potato koftas cooked in thick gravy

**Sarson Ka Saag**                    **Kr.50**

(flavors of punjab in a bowl. Sarson and Palak cooked with spicy tadka)

**Chana Masala**                    **Kr.50**

(chana(kirkeerter) cooked in onion and tomato masala with lots of spices)

**Rajma Curry**                    **Kr.50**

(rajma cooked in onion and tomato masala.)

**Dal Makhani**                    **Kr.50**

(urad dal combination of rajma cooked in tomato and cream with spices, slow cooking with flavors)

**Mixed Veg**                    **Kr.50**

(seasonal vegetables cooked together in spices, as colorful they look as they taste wonderful)

**Tarka Dal**                    **Kr.40**

(chana dal with onion and tomato tadka)

**Kadhi Pakora**                    **Kr.45**

(gram flour mixed with yoghurt cooked with spices. added pakoras gives wonderful taste and color.)