



Indian MENU *Restaurant*



Starters

Vegetable Samosa - ₹50

A popular Indian snack consisting of crispy pastry filled with spiced potatoes, peas, and sometimes other vegetables. It's typically served with chutney for dipping

Paneer Tikka - ₹120

A vegetarian dish made with chunks of paneer (Indian cottage cheese) marinated in yogurt and spices, skewered, and grilled or baked. It's often served with mint chutney.

Onion Bhaji- ₹80

Crispy fritters made by batter-coating onion slices seasoned with spices like cumin, coriander, and chili, then deep-frying until golden brown. It's a popular street food snack in India.

Breads

Naan - ₹40

Soft, leavened flatbread cooked in a tandoor.

Roti - ₹30

Whole wheat flatbread cooked on a griddle.

Garlic Naan - ₹50

Naan bread flavored with garlic

Paratha- ₹60

Flaky, layered flatbread fried with ghee or oil.



Masala

Paneer Butter Masala - ₹250

Similar to butter chicken but with paneer instead of chicken. It features cubes of paneer cooked in a creamy tomato-based sauce with butter and spices. It's a popular vegetarian alternative.

Dal Makhani - ₹200

A popular Indian snack consisting of crispy pastry filled with spiced potatoes, peas, and sometimes other vegetables. It's typically served with chutney for dipping

Aloo Gobi Masala - ₹180

A vegetarian dish made with potatoes (aloo) and cauliflower (gobi) cooked with spices like turmeric, cumin, and garam masala. It's a comforting and flavorful dish often served with rice or bread.

Dessert

Gulab Jamun - ₹80

Milk solids dumplings soaked in syrup.

Rasmalai - 100

Paneer dumplings in sweetened, saffron-infused milk.

Kheer - ₹70

Creamy rice pudding flavored with cardamom and nuts.

