

Happy Tummy Restaurant

Flavors of India Served with Love

Starters (Veg)

- Paneer Tikka – 280 – Cubes of cottage cheese marinated in yogurt and spices, grilled to perfection.
- Hara Bhara Kebab – 240 – Spinach and green pea patties, shallow-fried with Indian herbs.
- Veg Seekh Kebab – 250 – Smoky skewers made with spiced vegetables and chickpeas.
- Crispy Corn Chaat – 220 – Crispy corn tossed with onions, coriander, and masala spices.

Starters (Non-Veg)

- Chicken Tikka – 320 – Juicy chicken chunks marinated in tandoori spices and grilled.
- Mutton Seekh Kebab – 350 – Minced mutton skewers with rich Indian spices.
- Fish Amritsari – 340 – Crispy fried fish marinated in gram flour and carom seeds.
- Prawns Koliwada – 360 – Crispy coastal-style prawns with tangy masala.

Main Course (Veg)

- Paneer Butter Masala – 320 – Cottage cheese in rich, buttery tomato gravy.
- Dal Makhani – 280 – Slow-cooked black lentils with cream and butter.
- Kadai Veg – 290 – Mixed vegetables tossed with bell peppers and Indian spices.
- Malai Kofta – 310 – Soft cottage cheese dumplings in creamy cashew gravy.

Main Course (Non-Veg)

- Butter Chicken – 350 – Classic North Indian favorite in creamy tomato gravy.
- Chicken Chettinad – 340 – South Indian-style chicken cooked with roasted spices and coconut.
- Mutton Rogan Josh – 380 – Tender mutton cooked in aromatic Kashmiri gravy.
- Fish Curry (Goan Style) – 360 – Tangy and spicy fish curry with coconut base.

Rice & Biryani

- Veg Pulao – 220 – Fragrant rice cooked with vegetables and mild spices.
- Jeera Rice – 180 – Basmati rice tempered with cumin.
- Chicken Biryani – 340 – Hyderabad-style layered biryani served with raita.
- Mutton Biryani – 380 – Slow-cooked rice with tender mutton and saffron.
- Veg Biryani – 280 – Aromatic basmati rice with spiced vegetables and herbs.

Indian Breads

- Butter Naan – 70
- Garlic Naan – 90

Tandoori Roti – 50
Lachha Paratha – 80
Missi Roti – 70

Sides & Accompaniments

Green Salad – 120
Raita (Boondi/Cucumber/Pineapple) – 100
Papad (Roasted/Fried) – 40
Pickle & Onion Mix – 30

Desserts

Gulab Jamun – 120
Rasmalai – 130
Gajar Halwa – 140
Kulfi (Malai/Mango/Pista) – 110

Beverages

Masala Chai – 70
Filter Coffee – 80
Sweet/Salted Lassi – 100
Fresh Lime Soda – 90
Soft Drinks – 60
Mineral Water – 40