

ENTREES & CURRIES

Vegetarian

Purani Dilli Paneer Shaan au Shaukat 460/-

Tandoor cooked paneer finished in a spiked yoghurt & butter sauce

Trami Paneer Tikka Masaledar 460/-

Velvety Paneer Tikka capsicum & onion finished in a traditional vessel

Signature Paneer Makhani.... 450/-

Fresh cottage cheese finished in our signature butter & tomato makhani gravy flavoured with kasoori methi

Paneer Kadhai 445/-

Fresh paneer, peppers & onion finished in a kadhai with tempered spices and a tomato gravy

Paneer Methi Bahaar 445/-

Cottage cheese cubes & fresh fenugreek in a velvety medley

Subzi Makhanwala 445/-

A medley of vegetables cooked with butter in a tomato based gravy

Subz ka Korma 435/-

An assortment of fresh vegetables finished in slow cooked gravy

Mushroom Pyaz 435/-

Button mushrooms tossed with spring onions & robust masalas

Dhania Dhingri 435/-

Mushrooms cooked in a curry highlighted with fresh coriander

Methi Mutter Malai 435/-

Green peas & fenugreek finished with lashings of fresh cream

SOMETHING MORE

Sandwiches

Mumbaiya Roadside.....295/-
chutney-tomato-onion-potato

Classic Pritam Club

veg.....330/- chicken.....375/-

Super Grilled

cheese & tomato ... 340/- chicken & cheese ... 385/-

Assorted Veg. Pakora 385/-

Paneer Pakora 430/-

Cheese Chilli Toast 385/-

Finger Fish 525/-

Spring Rolls ...

veg... 350/- chicken... 385/-

Crispy Vegetables..... 405/-

Chilli/Manchurian/Szechwan
paneer/mushrooms 445/-

chicken/ fish /prawns.... 495 / 535 / 595/-

Chicken Lollipops 465/-

Fried Rice vegetable/egg.... 395/- chicken 445/-

prawn 585/-

STARTERS

Dahi Kachori Chaat.... 285/-

Delicious stuffed lentil dumplings with creamy yoghurt, dry masalas & piquant chutneys topped with crispy gumminess

Karari Roti 295/-

Our signature ultra-thin & crisp roti dusted with chatpotta masala

Dilliware Alu 345/-

Tawa fried potato bites sprinkled with our signature "Dilli" masala.

Chowkwali Alu Tikki 385/-

Shallow fried mashed potato discs served with traditional choley

Bhindi Kurkuri.... 385/-

Crisp fried okra juliennes generously sprinkled with tangy dry spices

Paneer Ke Gulgule 450/-

Delicately seasoned melt in the mouth cottage cheese balls

Palak Cheese Lifafa 380/-

Cheesy gooey spinach parcels, perfect for snacking on

Makai Pakoda 365/-

Deliciously crispy corn fritters, ideal for a quick bite

Kurkure Masala Dosa Rolls 375/-

Crisp Phyllo pastry mini rolls filled with yummy masala dosa filling

Lahori Fish Fry 525/-

Shallow fried fish fillets smeared with a coarse hand pounded dry spice rub.

TANDOOR SIGRI TAWA

Paneer Kandhari 445/-

Stuffed melt in the mouth cottage cheese chunks barbequed

Zaitooni Paneer Kabab 445/-

Soft fresh cottage cheese grilled to perfection with pickled chillies

Paneer Tikka / Paneer Jungli Tikka.... 430/-

Fresh cottage cheese tandoor grilled in a fresh green herb marinade

Paneer Makai Malai Seekh 430/-

Skewered spiced cottage cheese sweet corn & crushed nuts

Tandoori Dhingri Achaari 415/-

Our chef's special pickled marinated barbeque mushrooms

Tandoori Broccoli 415/-

Broccoli flowerets tandoor grilled in a creamy marinade

Bharwaan Aloo Tandoori 415/-

Scooped barrel potatoes, stuffed with vegetables & nuts.

Subz Shammi Kabab 395/-

Assorted vegetables made into a melt in the mouth patty-tawa roasted.

Chukunder ki Galouti.... 395/-

Melt in the mouth delicately spiced beetroot kebabs tawa roasted.

Saundhe Aloo 375/-

Marinated baby potatoes tandoor roasted

Hara Bhara Kabab 365/-

A medley of garden vegetables herbs & dry fruits finished on a tawa.

Sharing Kabab Platter

Vegetarian 1200/- Chicken 1450/-

Assorted Meats 1590/-

Signature Murgh Tandoori Half 400/-

Tandoori Tangdi 235/-

A single marinated chicken leg perfectly barbequed

Murgh Lapeta Kabab.... 465/-

Minced chicken enveloped in flattened chicken supremes & barbequed

Murgh Malai Chop 455/-

Delicately marinated chicken breasts smoke roasted in the clay oven

Murg Ki Sheekh 455/-

Delicately herb marinated chicken mince grilled on flat skewers

Murg Reshmi Malai 455/-

Deboned chicken breast mildly marinated in select herbs & fresh cream

Murg Kalmi Kabab 455/-

Delicately marinated chicken drumsticks smoke roasted in a clay oven

Murg Galouti Kabab.... 455/-

Melt in the mouth chicken kebabs, delicately flavored with house spices

Murg Tikka Angaara.... 455/-

Chicken marinated in yoghurt & spices highlighted with Kashmiri chillies.

Seekh Kabab Purani Dilli 595/-

Spice infused coarsely ground lamb shoulder skewered & charcoal grilled

Amritsari Mutton Sheekh Kabab 595/-

Minced lamb goodness with select spices, barbecued & tawa grilled.

Fish Tikka 555/-

Tandoored in yoghurt chilly caraway or green masala marinade

Jhinga Tawa 595/-

Plump prawns tawa roasted with onion tomato & spices

Zaffrani Malai Jhinga 1275/-

Prawns grilled in a mild caraway saffron & pepper marinade.

Tandoori Pomfret.... 1195/-

Whole marinated pomfret delicately grilled in the tandoor.

PRITAM'S SIGNATURE ROLLS

(Between 15:30 – 19:30)

The perfect buttery rumali wrap with chutney, onions & yummy fillings

Paneer Malai Kabab Roll 300/-

Murg Tikka Angara Roll ... 315/-

Murg Seekh Kabab Roll 325/-

Signature Butter Chicken Roll 335/-

Gosht Seekh Kabab Roll 385/-

Subz / Murg Galouti Roll 295/- 325/-

Chowkwali Aloo Tikki Roll.... 295/-

Add egg 30/-

SMALL PLATES

A sufficient meal for one

Amritsari Choley Kulchey 415/-

Flavour of Amritsar.... masaledaar choley paired with an amritsari alu pyaaz kulcha & served with tamarind chutney & laccha onions

Delhi Style Paneer Bhurji 395/-

Scrambled tomatoey paneer a la Nai Dilli served with tawa toasted bread

Jhinga / Machli Koliwada 395/- 525/-

Light batter fried fish or prawns served with lightly tawa toasted pav

Classic Irani Kheema Ghotala 495/-

Irani café style masala lamb mince topped with a slow poached egg served with warm buttered pav

Vegetarian Kheema Mutter 425/-

Minced soybean, vegetables & green peas cooked in a spicy onion & tomato gravy

Lasoori Palak / Methi 425/-

Home style Punjabi cooking at its best... fresh spinach or fenugreek

Anardana Badam Ke Alu 435/-

Baby potatoes cooked with dried pomegranate seeds & flaked almonds

Dum Alu 415/-

Potatoes stuffed with herbs vegetables dry fruits in a creamy tomato gravy

Baingan Ka Bharta 415/-

Charcoal grilled eggplant cooked with green peas ...simply irresistible

Pyaz Dahi ki Bhindi 405/-

A yummy combination of okra spring onions & tempered yoghurt

Kofta Subz Bahaar 405/-

Vegetables spinach & fresh cheese dumplings in a creamy tomato gravy.

Malai Kofta 405/-

Stuffed potato & vegetable dumplings finished in a saffron gravy

Subz Kadhai 405/-

Assorted vegetables cooked with coarsely pounded spices in a kadhai

Dal Handi Tadkewali 395/-

Yellow lentils simmered with whole aromatic spices, onions
ginger & garlic finished with homemade butter

Signature Dal Makhani 395/-

Our signature world famous 14-hour dal... black lentils & red kidney
beans.... simmered overnight on charcoal embers

Non Vegetarian

Signature Murgh Makhani 495/-

Hand pulled tandoori chicken finished in our signature makhani gravy

Purani Dilli Murg Shaan au Shaukat 495/-

Tandoori chicken nuggets tossed with butter yoghurt ginger & chilly

Rahra Murgh.... 495/-

Shredded tandoori chicken & chicken mince in tomato and onion gravy

Trami Murgh Tikka Masala.... 495/-

Chicken tikka in a thick gravy cooked in a typical wide mouthed vessel

Murgh Ka Bharta 485/-

Shredded chicken finished in a mild spiced velvety gravy

Murgh Methi Bahaar ... 485/-

Tender morsels of chicken cooked with young fenugreek leaves

Gosht Ki Nihari 645/-

A delicious hearty lamb stew slow cooked with select subtle spices

Bhuna Gosht 625/-

Lamb cooked with caramelized onions & whole traditional spices

Roghan Josh 625/-

Lamb & traditional kashmiri spices simmered with yoghurt

Magaz Masala 595/-

The gourmets 'pièce de résistance' - our signature lamb brain curry

Maharani Machli... 545/-

Fish fillets cooked in a roasted tomato & garlic sauce

Dakhhni Jhinga 595/-

Fresh prawns simmered in velvety coconut milk & minimalistic spices

Mini Lasooni Jhinga 595/-

Plump prawns simply tossed with butter pepper & garlic

INDIAN BREADS

Tandoori Roti 95/-

add butter 20/-

Naan 95/-

butter/garlic 145/- cheese chilly garlic 195/-

Kulcha 95/-

add butter 20/- add cheese 50/-

amritsari alu pyaaz/onion 160/- paneer 205/-

Paratha 95/-

add butter 20/-

choora / laccha / pudina 145/-

Chur Mur Paratha 170/-

Delicately crisp with a herb topping

Tawa Aiwaini Paratha 95/-

Whole wheat bread with caraway seeds cooked on the tawa

Rumali Roti 110/-

Reshmi Rumali 135/-

BIRYANI & RICE

Dum Ki Biryani

Sabz Chilman ... 435/-

Nazakat Murgh ... 545/-

Nawabi Gosht ... 675/-

Ustadi Prawn ... 695/-

Dahi Chawal 375/-

Rice mixed with gently tempered yoghurt

Desi Dal Khichdi.... 395/-

Comfort food at its best .. rice & lentils tempered with desi ghee.

Steamed Rice 215/-

Jeera Chawal 295/-

Mircihwale Ghee Chawal 315/-

SIDES

Fresh Garden Greens 255/-

A healthy mix of lettuces, sesame seeds, raisins & cherry tomatoes in a roasted sesame dressing

Raita 185/-

Boondi/Pineapple/Vegetable/Cucumber/Burhani

Papad... 95/- ...with our masala twist ... 125/-

DESSERT

Warm Brownie with Fudge Sauce 365/-
add ice cream ... 75/-

Hot Chocolate Fudge Sundae 395/-

Kulfi Falooda Khaas 385/-

Caramel Custard 295/-

Shahi Tukda 275/-

Rabdi 295/-

Seasonal Fruit Salad 245/-

Gulab Jamun 245/-

Kullad ki Phirni 205/-

Artisanal Homemade Ice cream or Sorbet 260/-

Low cal ice cream & sorbet made in small batches no preservatives.