

SALAD DAHI TEH PAPPAD

Harra Bhara Salad 255/-

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

Kuchumber 195/-

Chopped onions tomato, beet, celery in a yoghurt dressing

Raita190/-

Boondi / Pineapple / Kheera / Bhurani

Ambarsari pappad 95/-

.... masala maar ke 125/-

STARTER-SHARTER

Karari Roti 295/-

Ultra-thin & crisp smothered with butter laced with spice rub

Aloo Chaat Karare 345/-

Tawa crisped spiced potato bites sprinkled with our signature masala

Chowkwali Alu Tikki 385/-

Shallow fried mashed potato discs served with traditional choley

Dahi Kachori Chaat 305/-

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

Makai De Pakode 365/-

An amazing combination of corn kernels & grated cheese

PTC - Punjab Fried Chicken.... 475/- Prawns.... 1275/-

Typical yummy spicy batter fried snack served across trains in punjab

Bhindi Kurkuri.... 385/-

Crisp fried okra juliennes generously sprinkled with tangy dry spices

Fish Fingers.... 525/-

Flaky fish fingers served with yummy homemade tartare sauce

Truffle & Cheese Nikke Naan.... 425/-

Baby naans stuffed with cheese spiked with truffle oil

Paneer Ke Gulgule 440/-

Delicately seasoned melt in the mouth cottage cheese balls

Palak Cheese Lufafa 380/-

Cheesy gooey spinach parcels, perfect for snacking on

Kurkure Masala Dosa Rolls 375/-

Crisp Phyllo pastry mini rolls filled with gummy masala dosa filling

Makhan Singh Di Mashoor Macchi Fry

Macchi.... 525/- Jhinga....595/-

Chef makhan singh's inimitable recipe of lightly coated fried fish or prawns straight from Amritsar

Sarson da Saag Tacos.... 395/-

Baby makke di roti tacos with our signature homemade saag topped with whipped white butter

Chicken Tikka Hummus 525/-

Creamy homemade hummus with chopped chicken tikka served with Nan chips

BHATTI TANDOOR TEH TAWA

Paneer Patakka 450/-

Fresh cottage cheese chunks tomato & capsicum roasted in a pickle marinade

Paneer Kandhari 450/-

Stuffed melt in the mouth cottage cheese chunks barbequed

Zaitooni Paneer Kabab 450/-

Soft fresh cottage cheese grilled to perfection with pickled chillies

Paneer Tikka / Harra Tikka 435/-

Velvety cottage cheese tandoored in a chilly yogurt or herbed green marinade

Bhatti Di Broccoli 420/-

Broccoli flowerets steeped in an aged cheddar marinade & tandoor grilled

Bharwaan Tandoori Alu 415/-

Scooped potato shells stuffed with cottage cheese & nuts barbequed

Tandoori Khumb 420/-

Stuffed mushrooms barbequed in the chef's inimitable style

Satranj Subz Seekh 395/-

Garden fresh minced vegetables skewered with cheese & toasted nuts

Chukunder ki Galouti.... 395/-

Melt in the mouth delicately spiced beetroot kebabs tawa roasted

Subz Shami Kebab.... 395/-

Melt in the mouth delicately spiced mix vegetable and soy kebabs

Saundhe Aloo 375/-

Marinated baby potatoes tandoor roasted

Hara Bhara Kabab 370/-

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

Pali Dhaba Kukkad Tandoori Roast Half..... 400/-

Robust & yummy barbecued chicken as served at pali dhaba kapurthala

Bhatti Chicken Leg Piece 235/-

A well marinated juicy chicken leg perfectly tandoor roasted.

Murgh Lapeta Kabab.... 465/-

Minced chicken enveloped in flattened chicken supremes & barbecued

Murgh Malai Chop 465/-

Delicately marinated chicken breasts smoke roasted in the clay oven

GT Road Kukkad Tikka.... 455/-

Deboned chicken grilled dhaba style on a charcoal flame

Kukkad Chakori Kebab 455/-

Morsels of chicken infused with a mustard leaf marinade charcoal grilled.

Murg Galouti Kabab.... 455/-

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

Kukkad Malai Tikka 460/-

Chicken breast marinated with cardamom & cream lightly barbecued.

Kukkad Peshawari Tikka 455/-

Chicken breast marinated with cardamom & cream lightly barbecued.

Kukkad Seekh Kabab 455/-

Mildly spiced minced spring chicken skewered & gently barbecued.

Raan Kandhari (for two) 2100-

Whole leg of young lamb marinated and barbecued to perfection

Mutton Seekh Kabab 595/-

Lamb mince skewered with onions & select spices on an open spit fire.

Jhelumi Machhi 525/-

Fish fillet marinated in mustard & black pepper delicately tandoor roasted.

Fish Tikka 525/-

Tandoored in a yoghurt chilly caraway or green masala marinade

Jhinga Tawa 595/-

Fresh prawns tawa tossed with onion capsicum & green chillies

Tandoori Prawns 1275/-

Prawns marinated with lime pepper & herbs grilled over coals

Saabat Pomfret Tandoori.... 1195/-

Subtly spiced whole Pomfret gently tandoor roasted

Mil Jul Ke Khao Kabab Platter

Vegetarian... 1250/- Kukkad only... 1450/-

Assorted Meats ... 1590/-

GRAVY TEH MASALA

Vegetarian

Paridkoti Bhatti Butter Paneer ₹65/-

Tandoor smoked paneer spiked with foaming butter yoghurt fresh ginger & chilly.

Paneer Tikka Masala Lababdaar.... ₹65/-

BBQ Cottage cheese finished in a thick onion tomato gravy

Signature Paneer Makhani Pritam Da Dhaba.... ₹55/-

Fresh cottage cheese finished in our signature makhani gravy.

Paneer Kadhai ₹50/-

Fresh paneer, peppers & onion finished in a kadhai in a tomato gravy

Taaze Paneer Di Bhurji ₹50/-

Fresh crumbled cottage cheese tossed with green peas, onions & tomatoes.

Paneer Methi Ambala ₹50/-

A medley of fresh cottage cheese cubes & young fenugreek leaves.

Dhingri GT Road.... ₹55/-

A Ludhiana original - fresh mushrooms in a unique black pepper sauce

Saryon Da Saag ₹55/-

Chopped mustard leaves cooked with loads of ginger garlic best enjoyed with hot makke di roti & a dollop of homemade butter.

Subzi Makhanwala ₹55/-

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

Subz Kadhai ₹55/-

An assortment of fresh vegetables finished in slow cooked tomato gravy

Dhingri Pyaz ₹55/-

Button mushrooms tossed with spring onions & robust masalas

Methi Mutter Malai 440/-

Green peas & fenugreek finished with lashings of fresh cream

Kadi Pakodi 425/-

Lentil fritters in a tangy punjabi yogurt & gram flour sauce

Lasooni Palak / Methi 425/-

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

Vegetarian Kheema Mutter 425/-

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

Dum Alu.... 415/-

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

Alu Lababdar.... 405/-

Baby potatoes tossed dry with coriander & magical asafoetida.

Pindi Chole 405/-

Real Punjabi spiced chickpeas best eaten with our ambarsari tandoori kulcha.

Beeji wala Baingan Bharta 415/-

Just as beeji used to make back home smoked eggplant finished with peas.

Malai Kofta 405/-

Stuffed potato & vegetable dumplings finished in a saffron gravy

Bhindi Alu Do Pyaza ... 405/-

A gummy combination of okra tossed with potato onions & tomatoes

Tadkewali Peeli Dal.... 355/-

Yellow lentils simmered with a bouquet of whole spices

Signature Dal Makhani Pritam Da Dhaba 395/-

Black lentils & red kidney beans gently simmered overnight on charcoal embers finished with homemade butter in the 'Aali Punjabi' way

Non Vegetarian

Paridkoti Bhatti Buttered Chicken 505/-

Tandoor smoked chicken spiked with butter yoghurt fresh ginger & chilly.

Signature Murgh Makhani Pritam Da Dhaba 495/-

Tandoori chicken shreds finished in our signature butter & tomato sauce.

Murg Tikka Masala Lababdaar.... 495/-

Tandoori chicken shreds finished in our signature butter & tomato sauce.

Murg Rahra 495/-

Tandoori chicken shreds finished in our signature butter & tomato sauce.

Murgh Ambala Methiwala 485/-

Inspired from the legendary ambala dhabsas... chicken cooked with fenugreek.

Meat Lahoriya 645/-

A Lahore breakfast staple... mutton slow cooked in a closed lid pot.

Meat Puran Singh 625/-

An original from Puran Dhaba GT road ... deliciously slow cooked lamb.

Walli Dhaba Roghan Josh 625/-

From walli dhaba at akhnour in jammu ... lamb simmered in spiced yoghurt

Kheema Mutter 595/-

Coarse ground lamb mince bhunoed with peas & topped with a slow poached egg

Magaz Masala 595/-

The gourmets 'pièce de résistance' lamb brain in our house special gravy.

Tamaterwali Machhi... 545/-

Fish fillets cooked in a smoke roasted chunky tomato & garlic sauce.

Bhuna Jhinga Kali Mirch....595/-

Prawns tossed in velvety sauce flavoured by fresh crushed black pepper.

Dakchi Macchi/Jhinga.... 545/- 595/-

Fish or Prawns finished in a mild coconut and onion gravy

ROTI-SHOTI

Roti

Tandoori Roti 95/- Makke Di Roti/Missi Roti 105/-
add butter 20/-

Rumali Roti 110/-

Reshmi Rumali Roti 135/-

Paronthe Teh Kulche

Tandoori 95/- Chura/Laccha/Pudina 145/-

Biji da Ajwaini Tawa Parontha 95/-

Grandma's recipe – tawa cooked whole wheat bread & caraway

Pathankot Chur Mur Parontha 160/-

Delicately crisp with a herb topping

Tandoori Kulcha 95/- ... add butter ... 20/-

Ambarsari Kulcha

Alu pyaaz/onion 160/- paneer 205/-

add butter 20/- add cheese 50/-

Naan 95/-

butter or garlic.... 145/-

cheese chilly garlic.... 195/-

CHOWL - SHOWL

Matka Dhaba Biryani

Biryani cooked in a closed earthen pot imparting its flavour to the dish

Subz - 435/- Kukkad - 545/-

Gosht - 675/- Jhinga - 695/-

Dahi Chawal 385/-

Light on the stomach - rice mixed with gently tempered yoghurt

Desi Khicchi 395/-

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

Mirchiwale Ghyo Chowl 315/-

Cumin rice tempered with ghee sprinkled with a yummy chilly spice powder

Mutterwale Chowl 325/-

Rice & green peas cooked with dry fruits & nuts

Jeerewale Chowl 295/-

Steam Chowl 215/-

MUH MITHAA KARO JEE

Chaaaji Di Choori 245/-

Remembering chaaaji who would hand crumble a hot & flaky parontha with loads of jaggery & butter.

Kulfi Falooda Lahoriyaan Di Hatti 385/-

Matka kulfi 255/-

Kapoor Di Rabdi 275/-

Phirni 195/-

Gulab Jamun ... 245/-

Shahi Tukda 275/-

Seasonal Fruit Salad 245/-

Caramel Custard 295/-

Warm Brownie with Hot Fudge Sauce 365/-

add ice cream ... 75/-

Desi Sanchewali Ice cream 260/-

Flavour packed artisanal ice cream & sorbet made daily in small batches.