

ENTREE	
NON-VEGETARIAN	
1 Tangdi kebab (Chicken) Half / full	16 / 25
<i>Chicken drumsticks, marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>	
2 Chicken Tikka	14
<i>Chicken thigh fillets marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>	
3 Barrah Kabab – Tandoori Lamb Cutlets	15
<i>Lamb cutlets marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>	
4 Sheekh Kabab	14
<i>Lamb mince is mixed thoroughly with spices and eggs and then traditionally cooked on skewers in a tandoor</i>	
5 Fish Amritsari	14
<i>Fish fillets marinated with a variety of spices & herbs and are deep fried, until crispy</i>	
6 Tandoori Jhinga (Prawn)	17
<i>King Prawns marinated with yogurt and spices are traditionally cooked in a tandoor (clay oven).</i>	
7 Garlic Prawns	17
<i>King Prawns marinated with garlic and spices are cooked in a wok</i>	
8 Chilly Chicken	18
<i>An Indo-Chinese delicacy, the Indian spices are mixed with Chinese sauces along-with onion and capsicum and are cooked in a wok.</i>	
9 Tandoori Platter for two	30
<i>Assortment of Tangdi Kebab, Chicken Tikka, Sheekh Kabab and Lamb Cutlets</i>	
10 Mixed Platter for two	25
<i>Assortment of Tangdi Kebab, Sheekh Kabab, haryali kebab and pakora</i>	

VEGETARIAN	
11 Gol-Gappe / Paani-Puri	11
<i>Wholemeal flour water balls served with potato-chick peas masala and spicy mint-tamarind flavoured water</i>	
12 Papri Chat	11
<i>Plain flour patties topped up with potato, onion, tomato, yogurt, mint, tamarind and spices</i>	
13 Samosa (2pcs)	8
<i>Potato, peas and spices wrapped in crispy pastry</i>	
14 Haryali Kebab (2pcs)	9
<i>Mashed Potatos, peas, spinach and spices, lightly fried</i>	
15 Pakora (Vegetable Fritters)	10
<i>Vegetables dipped in chick-peas batter and deep fried</i>	
16 Paneer Tikka	16
<i>Cottage Cheese, onion and bell pepper marinated in yogurt and spices, traditionally cooked in a tandoor.</i>	
17 Chilly Cauliflower	17
<i>An Indo-Chinese delicacy, the Indian spices are mixed with Chinese sauces along-with onion and capsicum and are cooked in a wok</i>	
18 Vegetarian Platter	20
<i>Assortment of Samosa, Haryali kabab, pakora</i>	

MAINS	
NON-VEGETARIAN	
19 Butter Chicken / Mango Chicken	21
<i>Chicken thigh fillets cooked in tandoor are simmered with grounded cashew, tomato, cream and flavoured with fenugreek.</i>	
20 Shahi Korma Chicken / Lamb	21 / 22
<i>A real delicacy, tender pieces of meat are cooked in ground cashew and creamy sauce</i>	
21 Meat Darbari Chicken / Lamb or Goat	21 / 22
<i>Tender meat pieces cooked in basic mughlai gravy with the oldest recipe</i>	
22 Chicken Tikka Masala	21
<i>A dish designed for west has a spicy and sour taste</i>	
23 Rezala Lamb	22
<i>Tender pieces of meat are cooked with onion, tomato and spices and are finished with a tint of yogurt</i>	
24 Murgh (Chicken) Pachranga	21
<i>Tender pieces of Chicken are cooked with onion tomato and the same spices as achar (pickles)</i>	
25 Goat Champ Masala	26
<i>Goat cutlets are cooked to perfection in the same way as was done 200 years back in India</i>	
26 Vindaloo Chicken / Lamb	21 / 22
<i>A fusion of Portuguese and Indian cuisine</i>	
27 Hara Gosht Chicken / Lamb or Goat	21 / 22
<i>Tender meat pieces cooked with spices and simmered with blended spinach</i>	
28 Macchi (Fish) Masala	22
<i>Fish fillets cooked with tomatoes and lemon to give it a tangy flavour</i>	
29 Prawn Malai Curry / Prawn Tikka Masala	26
<i>Tiger Prawns cooked with coconut cream & cashews / spicy tangy sauce in onion and bell pepper</i>	

VEGETARIAN	
30 Daal Tarka	18
<i>Yellow Lentils cooked traditional style</i>	
31 Daal Makhani	18
<i>Black lentils cooked in butter</i>	
32 Channa Masala	18
<i>Traditional chick peas curry</i>	
33 Aloo Gobi	18
<i>Potato and cauliflower cooked with mild spices</i>	
34 Mili-Juli Sabzi	18
<i>Seasonal fresh vegetables are cooked along with spices</i>	
35 Shahi Baingen	19
<i>Eggplant pan fried and cooked with onion and tomato, then finished with coriander</i>	
36 Khumb do Pyaza	19
<i>Button mushrooms are cooked in rich sauce and onions</i>	
37 Palak Paneer	19
<i>French spinach and cottage cheese cooked with spices and herbs</i>	
38 Paneer Butter Masala	20
<i>A dish created for west has a spicy and sour taste</i>	
39 Kadai Paneer	20
<i>Cheese cubes tossed with bell pepper and "dummed" with tomatoes and onions</i>	

40 Malai Kofta	20
<i>Soft dumplings of cottage cheese and vegetables, cooked in cashew sauce</i>	

RICE & BREADS

RICE	
41 Plain	4
42 Saffron / Jira	6
43 Vegetable Biryani	18
44 Biryani – Chicken / Lamb or Goat	21 / 22
<i>Exotic combination of Rice and meat cooked together</i>	
NAAN / BREADS	
45 Tandoori Roti (with / without butter)	3
46 Naan Plain/ Butter	3
47 Garlic Naan	3.5
48 Cheese Naan	4.5
49 Aloo Naan	5
50 Cheese & Garlic Naan / Lacha or Pudina Parantha	5
51 Keema Naan / Peshwari Naan	6
52 Herb Naan	8

SIDE DISHES

53 Pickle / Mango Chutney	2
54 Pappadums	3
55 Cucumber Raita / Cachumber / Mint Sauce	4
56 Onion Salad	4
<i>Onion rings flavoured with spices and lemon juice</i>	
57 Green Salad	6
<i>Sliced Cucumber, Tomato, Onion, Carrots and Cabbage</i>	

KIDS SPECIAL

58 Chicken Nuggets & Chips	12
59 Fish Fingers & Chips	12
60 Chips	7

DESSERT

61 Kulfi - Mango or Pistachio / Paan	4
62 Gulab Jamun / Rasmalai (per piece)	4
63 Shahi Tukra	10
<i>Rich bread pudding made with dry fruits and condensed milk, flavoured with many herbs (served cold).</i>	

DRINKS

64 Lassi - Sweet / Salty	5
65 Lassi - Mango	5
66 Soft Drinks - Coke / No Sugar / Fanta / Sprite / Solo	3.5
67 Juices Orange / Apple	4
68 Lemon Lime Bitters/ Mineral Water	4
69 Ginger Ale / Tonic Water	4
70 Energy Drinks - Red Bull / V	4
71 Ice Tea (Peach / Lemon) (500ml)	5

Weekend Special (Lunch 11AM - 3PM)

72 Chana Bhatara / Aloo Puri	17
73 Samosa chaat	17
74 Tikki Chaat	17

Jain Food (No Onion, Garlic & Ginger)

75 Jeera Aloo	18
76 Paneer Makhani	20
<i>Cottage Cheese cubes simmered with grounded almonds, tomato, cream and flavoured with fenugreek.</i>	