

ENTREE	
NON-VEGETARIAN	
1 Tangdi kebab (Chicken) Half / full	14 / 25
<i>Chicken drumsticks, marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>	
2 Chicken Tikka	13
<i>Chicken thigh fillets marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>	
3 Barrah Kabab – Tandoori Lamb Cutlets	14
<i>Lamb cutlets marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>	
4 Sheekh Kabab	13
<i>Lamb mince is mixed thoroughly with spices and eggs and then traditionally cooked on skewers in a tandoor</i>	
5 Fish Amritsari	13
<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>wok</i>	
8 Chilly Chicken	15
<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	10
<i>Wholemeal flour water balls served with potato-chick peas masala and spicy mint-tamarind flavoured water</i>	
12 Papri Chat	10
<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 Potatoes, 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	15
<i>Cottage Cheese, onion and bell pepper marinated in yogurt and spices, traditionally cooked in a tandoor.</i>	
17 Chilly Cauliflower	15
<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	20
<i>Chicken thigh fillets cooked in tandoor are simmered with ground cashew, tomato, cream and flavoured with fenugreek.</i>	
20 Shahi Korma Chicken / Lamb	20 / 21
<i>A real delicacy, tender pieces of meat are cooked in ground cashew and creamy sauce</i>	
21 Meat Darbari Chicken / Lamb or Goat	20 / 21
<i>Tender meat pieces cooked in basic mughlai gravy with the oldest recipe</i>	
22 Chicken Tikka Masala	20
<i>A dish designed for west has a spicy and sour taste</i>	
23 Rezala Lamb	21
<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	20
<i>Tender pieces of Chicken are cooked with onion tomato and the same spices as achaar (pickles)</i>	
25 Goat Champ Masala	25
<i>Goat cutlets are cooked to perfection in the same way as was done 200 years back in India</i>	
26 Vindaloo Chicken / Lamb	20 / 21
<i>A fusion of Portuguese and Indian cuisine</i>	
27 Hara Gosht Chicken / Lamb or Goat	20 / 21
<i>Tender meat pieces cooked with spices and simmered with blended spinach</i>	
28 Macchi (Fish) Masala	21
<i>Fish fillets cooked with tomatoes and lemon to give it a tangy flavour</i>	
29 Prawn Malai Curry / Prawn Tikka Masala	25
<i>Tiger Prawns cooked with coconut cream & cashews / spicy tangy sauce in onion and bell pepper</i>	

VEGETARIAN	
30 Daal Tarka	16
<i>Yellow Lentils cooked traditional style</i>	
31 Daal Makhani	17
<i>Black lentils cooked in butter</i>	
32 Channa Masala	17
<i>Traditional chick peas curry</i>	
33 Aloo Gobi	17
<i>Potato and cauliflower cooked with mild spices</i>	
34 Mili-Juli Sabzi	16
<i>Seasonal fresh vegetables are cooked along with spices</i>	
35 Shahi Baingen	18
<i>Eggplant pan fried and cooked with onion and tomato, then finished with coriander</i>	
36 Khumb do Pyaza	17
<i>Button mushrooms are cooked in rich sauce and onions</i>	
37 Palak Paneer	18
<i>French spinach and cottage cheese cooked with spices and herbs</i>	
38 Paneer Butter Masala	18
<i>A dish created for west has a spicy and sour taste</i>	
39 Kadai Paneer	18
<i>Cheese cubes tossed with bell pepper and "dummed" with tomatoes and onions</i>	

40 Malai Kofta	19
<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	16
44 Biryani – Chicken / Lamb or Goat	19 / 20
<i>Exotic combination of Rice and meat cooked together with spices</i>	

NAAN / BREADS	
45 Tandoori Roti (with / without butter)	3
46 Naan Plain/ Butter	3
47 Garlic Naan	3.5
48 Cheese Naan / Aloo Naan	4.5
49 Peshawari / Cheese & Garlic Naan / Lacha Parantha	5
50 Keema Naan	5
51 Herb Naan	7

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

KIDS SPECIAL	
57 Chicken Nuggets & Chips	12
58 Fish Fingers & Chips	12
59 Chips	7

DESSERT	
60 Kulfi - Mango or Pistachio / Paan	4 / 6
61 Gulab Jamun / Rasmalai	8
62 Shahi Tukra	10
<i>Rich bread pudding made with dry fruits and condensed milk, flavoured with many herbs (served cold).</i>	

DRINKS	
63 Lassi - Sweet / Salty	5
64 Lassi - Mango	5
65 Soft Drinks Coke / Fanta / Sprite	3
66 Juices Orange / Apple	4
67 Lemon Lime Bitters/ Mineral Water	3.5
68 Ginger Ale / Tonic Water	3
69 Energy Drinks - Red Bull / V	4
70 Ice Tea (Peach / Lemon) (500ml)	5

Weekend Special (Lunch 11AM - 3PM)	
71 Chana Bhatara / Aloo Puri	16
72 Samosa chaat	15
73 Tikki Chaat	15

Jain Food (No Onion, Garlic & Ginger)	
74 Jeera Aloo	16
75 Paneer Makhani	18
<i>Cottage Cheese cubes simmered with ground almonds, tomato, cream and flavoured with fenugreek.</i>	