

| ENTREE  |                |
|---|----------------|
| NON-VEGETARIAN  |                |
| <b>1 Tangdi kebab (Chicken) Half / full</b>   | <b>14 / 25</b> |
| <i>Chicken drumsticks, marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>                              |                |
| <b>2 Chicken Tikka</b>  | <b>13</b>      |
| <i>Chicken thigh fillets marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>                            |                |
| <b>3 Barrah Kabab – Tandoori Lamb Cutlets</b>   | <b>14</b>      |
| <i>Lamb cutlets marinated with yogurt and spices, traditionally cooked in a tandoor (clay oven)</i>                                     |                |
| <b>4 Sheekh Kabab</b>   | <b>13</b>      |
| <i>Lamb mince is mixed thoroughly with spices and eggs and then traditionally cooked on skewers in a tandoor</i>                        |                |
| <b>5 Fish Amritsari</b>   | <b>13</b>      |
| <i>Fish fillets marinated with a variety of spices &amp; herbs and are deep fried, until crispy</i>                                     |                |
| <b>6 Tandoori Jhinga (Prawn)</b>  | <b>17</b>      |
| <i>King Prawns marinated with yogurt and spices are traditionally cooked in a tandoor (clay oven).</i>                                  |                |
| <b>7 Garlic Prawns</b>  | <b>17</b>      |
| <i>wok</i>  |                |
| <b>8 Chilly Chicken</b>   | <b>15</b>      |
| <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> |                |
| <b>9 Tandoori Platter for two</b>   | <b>30</b>      |
| <i>Assortment of Tangdi Kebab, Chicken Tikka, Sheekh Kabab and Lamb Cutlets</i>   |                |
| <b>10 Mixed Platter for two</b>   | <b>25</b>      |
| <i>Assortment of Tangdi Kebab, Sheekh Kabab, haryali kebab and pakora</i>   |                |

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

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

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

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| <b>40 Malai Kofta</b>  | <b>19</b> |
| <i>Soft dumplings of cottage cheese and vegetables, cooked in cashew sauce</i> |           |

| RICE & BREADS |  |
|---------------|--|
| RICE          |  |

|  |                |
|--|----------------|
| <b>41 Plain</b>  | <b>4</b>       |
| <b>42 Saffron / Jira</b>   | <b>6</b>       |
| <b>43 Vegetable Biryani</b>  | <b>16</b>      |
| <b>44 Biryani – Chicken / Lamb or Goat</b>                             | <b>19 / 20</b> |
| <i>Exotic combination of Rice and meat cooked together with spices</i> |                |

| NAAN / BREADS |  |
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|---------------|--|

|   |            |
|---|------------|
| <b>45 Tandoori Roti (with / without butter)</b>                 | <b>3</b>   |
| <b>46 Naan Plain/ Butter</b>                                    | <b>3</b>   |
| <b>47 Garlic Naan</b>   | <b>3.5</b> |
| <b>48 Cheese Naan / Aloo Naan</b>                               | <b>4.5</b> |
| <b>49 Peshawari / Cheese &amp; Garlic Naan / Lacha Parantha</b> | <b>5</b>   |
| <b>50 Keema Naan</b>  | <b>5</b>   |
| <b>51 Herb Naan</b>   | <b>7</b>   |

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

| KIDS SPECIAL |  |
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|                                       |           |
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| <b>57 Chicken Nuggets &amp; Chips</b> | <b>12</b> |
| <b>58 Fish Fingers &amp; Chips</b>    | <b>12</b> |
| <b>59 Chips</b>                       | <b>7</b>  |

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

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

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

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