



APPETIZERS

PANEER PAKORA  **₹275**
Freshly made cottage cheese fritters shallow fried

SUBZ SABJI PAKORA **₹265**
Assorted vegetable fritters lightly fried into a golden crisp

PUNJABI SAMOSA **₹280**
Pastry pyramids filled with mixed vegetables and Punjabi spices


KEEMA SAMOSA  **₹375**
Pastry pyramids filled with minced New Zealand Lamb and INDIAN spices

SOONA RING **₹340**
Squid rings in a garlic batter fried to a golden crisp

JHEENGA PAKORAS **₹395**
Marinated Prawn fritters lightly fried

ANNARI SALAD **₹280**
Tossed pomelo and pomegranate with tomato, onion, coriander and herbs

TANDOORI MURGH CHAAT  **₹335**
An appetizer of sliced tandoori Chicken in a spicy masala with strips of green mango.

CHICKEN TIKKA  **₹330**
Succulent boneless pieces of Chicken marinated with yoghurt, chilli, herbs, spices and roasted in the Tandoor

BOMBAY JHEENGA **₹395**
King sized Tiger Prawn marinated with yoghurt, ginger, garlic and chilli then grilled to perfection in the Tandoor

APPETIZERS ASSORTMENT **₹300**
A combination of our best appetizers

All prices are subject to 10% service charge and 7% VAT



RAITA


KACHUMBER RAITA **₹180**
Homemade yoghurt with dices of onion, cucumber, tomato and garnished with herbs

NASPATHI RAITA **₹180**
Homemade yoghurt with freshly chopped pineapple

FROM THE TANDOOR

Our traditional clay oven

Vegetarian

PANEER SHASHLIK  **₹375**
Homemade cottage cheese, bell peppers, tomatoes and onion, dipped in ajwain flavoured yoghurt, marinated and barbecued

PANEER TIKKA **₹365**
Homemade slices of cottage cheese marinated With herbs and spices and cooked in the Tandoor A delicious healthy dish

BHARWAN SIMLA MIRCH  **₹355**
Bell Peppers stuffed with vegetables and nuts and roasted in the Tandoor


ALOO FIRDOSI **₹355**
Potatoes filled with homemade cottage cheese, vegetables, nuts and raisins and finished in the Tandoor

ANANAS PHARDA **₹360**
Fresh pineapple, assorted vegetables and homemade cottage cheese kebab marinated and barbecued in the Tandoor


TANDOORI LAL TAMATER **₹355**
Tomatoes stuffed with nine types of vegetables

LAMB

All of our Lamb dishes are made with Imported New Zealand Lamb


RAANE HAZARA  **₹795**
Tender slices of Leg of New Zealand Lamb marinated overnight in cardamom, bay leaves and mixture of INDIAN spices. A speciality of HAZARA

SHEESH KEBAB  **₹595**
Tender minced Lamb seasoned with coriander, ginger and other spices

LAMB KEBAB  **₹495**
Tender slices of NZ Lamb flavoured with coriander, ginger and other spices


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Poultry

MURGH MALAI  **₹450**
Succulent boneless pieces of Chicken marinated with cream, onion

MURGH PESHWARI **₹450**
Tandoori Chicken marinated in yoghurt, herbs, spices and roasted in the Tandoor

Seafood

TANDOORI JHEENGA  **₹695**
Spicy Tiger Prawn dipped in creamy laced yoghurt marinated and finished in the Tandoor


JHEENGA MINTWALA **₹635**
Spicy tiger prawn marinated with fresh mint yoghurt and INDIAN herbs and roast in the Tandoor

MACHLI TIKKA RAMPURI **₹675**
A mouth watering seasonal boneless Fish Tikka Oozing with juices in a marinade of mustard oil & spices finished in the Tandoor


FROM THE HANDI

Curry dishes cooked in a large brass pot

Vegetarian

BHINDI DOO PIAZA  **₹395**
Okra cooked together with tomato, onion & green chillies

NAVRATHAN KHORMA  **₹415**
Nine types of vegetables cooked in a creamy sauce enhanced with fresh INDIAN herbs and spices

SAAG PANEER  **₹395**
Homemade cubes of cottage cheese cooked in a smooth spinach gravy

DHAAL HAZARA **₹350**
Creamy black lentils simmered slowly over the Tandoor for hours to a rich and unique finish, House Speciality

PANEER MAKHANI **₹395**
Homemade cottage cheese cooked in a creamy tomato based gravy

BENGAN MATTER **₹395**
Eggplant and green peas prepared in an exotic curry sauce

Our food contains no MSG or food coloring

PANEER MATTER **₹395**
Homemade cottage cheese prepared in an exotic curry sauce with green peas

ALOO SAAG **₹395**
Potatoes cooked in a smooth spinach gravy

ALOO GOBI **₹395**
Potatoes and cauliflower cooked with coriander and a bit of tangy lemon juice

LAMB

All of our Lamb dishes are made with Imported New Zealand Lamb


ROGAN JOSH  **₹615**
Slices of tender Lamb cooked in an onion based gravy, traditional recipe

GOSHT KHORMA **₹615**
A tasty recipe of Lamb combined with a rich cashew nut gravy and cream finished in the handy pot

NISHAD VINDALOO **₹615**
From Southern INDIAN Cubes of Lamb and potato specially cooked with rich coconut milk and INDIAN herbs & spices

GOSHT SAAGWALA **₹615**
Chunks of tender Lamb cooked with spinach herbs and INDIAN spices

Seafood

TAWA JHEENGA  **₹695**
Tiger Prawns cooked with a mixture of ginger, onion and coriander, A favourite dish from the Punjab


MAHI KHALIYA **₹615**
Boneless cubes of fish cooked in mustard oil with fenugreek seeds

CHOTI JAIPURI **₹645**
Shrimps off the shell cooked with saffron in a cashew nut based gravy

KHADAI JHEENGA **₹645**
Succulent Shrimps off the shell and bell peppers, stir-fried with coriander seeds and peppercorn

CHEF SOM THAPA  **WELCOMES YOU**

Poultry

MURGH MAKHANI  **₹450**
Boneless Chicken roasted in the Tandoor then cooked in a creamy tomato based gravy, Popularly known as Butter Chicken

MURGH BEGAMBAHAR **₹450**
Succulent cubes of Spring Chicken cooked together with tomato and cashew nut based gravy with a hint of ginger and chilli Popularly known as 'Chicken Khorma'

MURGH KADHA MASALA **₹450**
Boneless Chicken blend with aromatic garam masala into a unique combination

CHICKEN TIKKA MASSALA **₹450**
A perfect blend of smoky, juicy, boneless Chicken Tikka and a well spiced Masala gravy

TANDOORI ROTIYAN

INDIAN breads baked on the inside walls of the clay oven

KHANDANI NAAN **₹110**
A Double flour bread

MAKHNI NAAN **₹130**
Plain Naan glazed with butter

LASUNI NAAN **₹130**
Naan with fresh garlic topping

CHEESE NAAN **₹135**
Naan with cheese topping

BHARIHUI NAAN KI TOKHRI **₹430**
Assortment of breads in a basket For two persons or more

TURAI NAAN **₹195**
Double the size of the usual Naan 'For two persons'


KASHMIRI KULCHA **₹135**
Naan topped with dried fruits and nuts

PUDINA PAROTHA **₹135**
Layered whole wheat bread with freshly chopped mint leaves

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RICE

SAMUNDREE KHAZANA **₹550**
Long grained fragrant rice slow cooked in sealed clay pot with squids, fish and prawns

GOSHT BIRYANI  **₹565**
Long grained fragrant rice slow cooked in sealed clay pots with New Zealand Lamb

SOFYANEE BIRYANI **₹515**
Long grained fragrant rice slow cooked in sealed clay pots with boneless Chicken

SUBZ BIRYANI **₹380**
Long grained fragrant rice, slow cooked in sealed clay pot with vegetables

KASHMIRI PULLAO **₹255**
A special rice dish cooked with dried fruits and nuts

JEERA PULLAO **₹215**
Long grained fragrant rice slow cooked in sealed clay pot with cumin and cloves

SAFFRON PULLAO **₹225**
Long grained fragrant rice slow cooked in sealed clay pot with strands of saffron

LONG GRAINED BASMATI RICE **₹195**

DESSERT

KULFI **₹250**
Creamy and smooth textured INDIAN Ice cream made of fresh milk and nuts

NARAM GARAM GULAB JAMUN **₹180**
Caramelized milk dumpling in sugar served hot with pistachio and green cardamom seeds



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