

STARTERS

KEBABS

[•] Tandoori Lobster Lobster marinated in yoghurt, black pepper, spices and cooked in a Tandoor	1600
[•] Jheenga Kalimirch Prawns marinated with yoghurt, black pepper and cooked in tandoor	1100
[•] Lasoni Macchi Tikka Bekti cubes marinated in ginger, salt, chilli powder and flavored with garlic	800
[•] Tawa Macchi Bekti slices marinated with chili flakes, garlic, curry leaves, yoghurt and shallow fried	800
[•] Galawat Ke Kebab Soft succulent patty of lamb blended with exotic spices and served on "ulte tawe ka paratha"	750
[•] Tandoori Champ Chicken thigh marinated with yoghurt, black pepper, chilli flakes and cooked in a tandoor	750
[•] Chutney Wala murgh Tikka Boneless chicken marinated with yoghurt, corriander, mint & Indian spicest	750
[•] Aloo Mutter Ki Tikki Potato pattie mix with green peas, chillies and shallow fried	600
[•] Paneer Tikka Cottage cheese marinated with spices and finished in a tandoor	600
[•] Methi Ke Seekh A skewered mixture of fenugreek	600
[•] Tandoori Gobi Gobi marinated with hung curd Indian spices and cooked in tandoor	600

[•] vegetarian [•] non-vegetarian

Taxes extra as applicable. We levy no service charge.
Your server will be happy to answer any questions you may have. Ec-4

MAIN COURSE

CURRIES

[•] Jheenga Moilee Prawns cooked in a coconut based curry with a tempering of mustard and curry leaves	1100
[•] Ajwaini Macchi Masala Stir fried bekti cubes cooked with bell peppers and tempered with ajwain	800
[•] Murg Dhaniwal Chicken cooked in a yoghurt, cashew base gravy and flavored with coriander	750
[•] Gosht Tariwala Chef's special preparation of Lamb curry	750
[•] Methi Paneer Cottage cheese cooked with fenugreek and cream	600
[•] Subz Makhani Seasonal vegetables cooked in smooth tomato base gravy	600
[•] Kalonji Ke Baingan Stir fried eggplant tempered with onion seeds	600
[•] Batata Cha Rassa Maharastrian preparation of potatoes	600

DAL, RICE & BREADS

[•] Dal Nawabi House special black lentils simmered over night and enriched with fenugreek powder and finished with cream	600
[•] Dal Tadka Yellow lentils tempered with cumin, ginger-garlic, onions and tomatoes	600

INDIAN BREADS

Naan/Roti/Paratha/Missie Roti

100

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BIRYANI OF THE DAY

[●] Murg Dum Biryani	750
[●] Mutter Pulao	600

Dessert Buffet 450

Fresh Fruit Platter 300

[●] vegetarian [●] non-vegetarian

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