

SHORBAS

PAUSHTIK SHORBA

100

Combination of Fresh Vegetables and Spices

SHORBA APKI PASAND

120

Tamatar Dhaniya Ka Shorba, Dal Ka Shorba, Vegetables Zafrani Shorba

KEBABS *दुल का झाँका*

KHAM KHATAI

260

Delicate aromatic Patties of green moong lentil spice with brown cardamom seeds, blades of mace and saffron

DUDIYA KEBAB

270

Roundel of cottage cheese filled with Indian spice, mashed potato Shallow fried and finished on dum

DAWAAT-E-ZAIKA



QASAR-E-PUKHTAN	260
Paneer cubes simmered in a silky fresh tomato gravy flavored with royal cumin seeds and dried fenugreek leaves	
MIRCH BAIGAN KA SALAN	210
Whole green chilly and brinjal in smooth gravy of yoghurt, tamarind, coconut and peanut	
ALOO BUKHARA KOFTA SALAN	210
Vegetable marbles stuffed with dried plums and almonds, simmered in a cardamom and cumin gravy	
DAL DUM PUKHT	180
Arhar lentils cooked with yellow chilly, yoghurt and aromatically tempered with caramelized garlic	
SUBZ DUM PUKHT BIRYANI	240
Seasonal vegetable and Basmati rice cooked on a Dum with flavored vegetable stock	
KHAMIRI ROTI	55
Whole wheat sour dough bread, baked in tandoor	
CHUR-CHUR STUFFED KULCHA	75
Refined flour mixed with milk & stuffed with roasted papad, served in traditional way	

ZAIKA-E- MITHAS

ZAUQ-E-SHAHI

Khoya dumpling in saffron flavored reduced milk

135

ALL TIME FAVORITES

SOUPS

CHOOSE YOUR CREAM SOUP PREPARATION

Tomato / Mushroom / Spinach / Mix Veg.



130

MINISTRONE SOUP

All time favorite tomato soup with spring vegetables, pasta, cheese and oregano

130

CHOOSE YOUR ORIENTAL SOUP

Hot n sour / Manchow / Sweet corn / Lemon coriander

130

STARTERS

CHILLY PANEER

250

Stir fried bell peppers and cottage cheese with touch of vinegar and soya sauce

VEGETABLE SPRING ROLLS

200

An oriental preparation with cabbage, capsicum and carrot rolled in sheet and deep fried, served with garlic or schezwan sauce

SATRANGI SEEKH KEBAB

200

Minced assortment of vegetables marinated with indian spices and charcoal grilled

PHALDHARI KEBAB

200

Seasonal vegetable mixed with mashed raw banana and spinach garnished with cashew nut

PANEER TIKKA

250

Cottage cheese marinated with ginger & garlic paste, hung curd, indian spices and pickle masala. Served with green chutney

CRISPY VEGETABLES

200

Assorted vegetables battered, seasoned and deep fried

TOMATO CROSTINI

200

Toasted and buttered slice of french loaf with tomato basil and garlic

SIDE ORDERS

CHOOSE YOUR RAITA/ PLAIN CURD

Mix Veg. /Mint Raita /Pineapple Raita/ Cucumber Raita

60

PAPAD

Roasted / Fried

30

MASALA PAPAD

Papad roasted or fried topped with onion, tomato & cucumber

50

BUTTER MILK

Plain / Masala

50



SIZZLERS

COTTAGE CHEESE STEAK SIZZLER

Grilled cottage cheese steak with sauté vegetable & mash potato served with barbeque sauce

370

ORIENTAL SIZZLER

Combination of exotic Manchurian with stir fried vegetables and hakka noodles

360

वेगन रेड स्टाइल TANDOORI SIZZLER

Chargrilled paneer & stuffed vegetables marinate with Indian dressing

400

INTERNATIONAL SELECTION



BAKED MACARONI WITH PINEAPPLE 230

An all time favorite baked dish

SPINACH CANNELLONI 230

Covered pasta sheet with spinach, cheese, pine nuts and gratinated in the salamander

CHOOSE YOUR PASTA PREPARATION 230

Penne / Fussily / Spaghetti / Farfalle

With Cream Sauce / Tomato Sauce / Pesto Sauce / Rose Sauce

THAI CURRY 280

Green or red curry served with steamed rice

BROCCOLI AND CAULIFLOWER MORNAY 250

Boiled cauliflower and broccoli baked with mornay sauce and served with garlic bread