

SHORBA

Choice of Shorba - ₹ 135/-

The word Shorba simply means "Gravy to drink",
A delicious, light, healthier broth to start a meal.
Tamatar / Palak / Dal / Adraki / Lasuni

Mulligatwany Soup - ₹ 135/-

Translated literally from Tamil, "Mulligatawny" or "Milagu tanni" means
"pepper water"

The dish the Anglo-Indians call "pepper water"

This is the national soup of India and served with Boiled rice and Lemon wedge
Our very own national soup made of lentils and curry spices

Sol kadhi - ₹ 125/-

Sol Kadhi, gets it's name from the Kokum used to sour the coconut milk.
Kokum is called Sol in the coastal regions of Maharashtra and
Goa and a little upto Mangalore. Kokum is a tropical fruit which looks like
a plum and the botanical name is Garcinia Indica

SALADS AND RAITA

Makai simla mirch chatpatta - ₹ 150/-

American corn and assorted bell peppers tossed in Sarson (mustard)
dressing made to perfection with tangy and spicy taste

Kala Chana Chaat - ₹ 150/-

Black Chana tossed with finely chopped onion, tomato and green chillies.
A typical mouth watery taste tangy apitizer

Green Salad - ₹ 125/-

The all time favourite with slices of cucumber, carrots, raddish
and whole green chillies

Dahi Bhalla - ₹ 125/-

6 pieces of Deep fried Soft Urad Dal dumplings spiced,
soaked served with Saunth Chutney and Yogurt

Koshimbir - ₹ 110/-

Cucumber mixed with whipped curd and Tempered with mustard,
Cumin and curry leaves. A very typical Maharashtrian side dish

Kachumbar - ₹ 110/-

Carrot, Tomatoes, Cucumber and Onion thinly sliced & gently spiced

Raita - ₹ 110/-

Whipped yogurt of your choice
Boondi / Mix. Veg / Pineapple

APPETIZERS

Kali Mirch ka Paneer Tikka - ₹ 300/-

Soft fresh paneer cubes marinated with curd and crushed pepper cooked to perfection in clay oven served with mint chutney

Subz ki Seekh - ₹ 300/-

Mix vegetable minced, spiced, seasoned, cooked on a skewer in the traditional clay oven served with yummy garlic dip

Achari Paneer Tikka - ₹ 300/-

Our very own chefs specialty. Cottage cheese cubes cooked with mixed pickles in a clay oven

Pahadi Paneer Tikka - ₹ 300/-

Soft fresh paneer cubes marinated with mint chutney cooked to perfection in clay oven

Sarson ke Phool - ₹ 300/-

Broccoli florets marinated in mustard and cooked in the clay oven

Tandoori Phal - ₹ 275/-

Seasonal fruits marinated in curd and Indian spices cooked in the Tandoor

Bhare bhare kebab (Cheese stuffed Hara Bhara Kebab) - ₹ 275/-

Spinach and green peas cooked, mashed together and turned into a patty which is then stuffed with cheddar cheese and deep fried

Tandoori whole makai (8 pieces) - ₹ 285/-

Aloo Tikki - ₹ 275/-

Aloo tikki is a north Indian Snack made of boiled potatoes and various spices. The word "tikki" means a small cutlet or croquette

Kumbh Makai Seekh Kebab - ₹ 300/-

Mushrooms and American Corn minced together with potato as a binding agent and mixed with spices

Assorted Veg Platter - ₹ 350/-

Babycorn, Mushroom, Cauliflower, Broccoli, Paneer, Hara Bhara Kebab 2 pcs of each

Sunhari Jaipuri Bhindi - ₹ 275/-

Batter fried crispy Lady finger tempered with onion and Green chilies

Cheese Cherry Pineapple Sticks - ₹ 275/-

10 pieces of Processed cheese with Cherries and Pineapple cubes. A healthy popular summer starter

Aloo Anarkali - ₹ 300/-

Stuffed potatoes with Paneer, Cheese, Pomegranate mixed and cooked in a clay oven with Indian spices to perfection

MAIN COURSE

Paneer Aapki Khatir - ₹ 325/-

Choose from : Tikka Masala, Butter Masala, Kadai, Pasanda, Awadhi , Palak, Kaleji, Mutter, Jalfrezi, Roganbajosh

Subz Aap Ki Khatir - ₹ 300/-

Choose from: Dry, Handi, Do Pyaza, Keema, Birbal Ki Handi

Nilgiri Korma - ₹ 325/-

Coconut based curry with minted Palak

Navaratan Korma - ₹ 300/-

Eclectic gems of Vegetables & Dry Fruits with Cashew & Almond sauce

Chana Masala - ₹ 265/-

Chickpeas cooked with typical Indian masala mixes

Bhindi Masala - ₹ 265/-

A typical Punjabi style Ladyfinger cooked to perfection

Subz Meloni - ₹ 300/-

Seasonal fresh vegetables cooked in onion gravy, flavoured with mint and ginger. A well suited combination of a variety of vegetables

Gatte ki subzi - ₹ 300/-

Authentic gram flour based dumplings cooked in curd and tempered with coriander seeds and fennel. An authentic Rajasthani preparation

Baigan Bharta - ₹ 300/-

Aubergines cooked in clay oven, mashed and cooked with kadhai masala

Methi Mutter Malai - ₹ 300/-

Fenugreek leaves , Green Peas cooked in a creamy sauce.
A popular mildly flavoured light preparation

Dingri Tawa Masala - ₹ 300/-

Mushroom cooked in chef's special menu.
Button mushrooms cooked on a Iron Griddle and mixed with onion, tomatoes based medium spicy thick gravy

Aloo Aap Ki Khatir - ₹ 280/-

Choose from- Simla Mirch, Goulat, Gobi, Mutter, Jeera, Adraki

Palak Mutter Ki Subzi - ₹ 300/-

Spinach chopped and pureed cooked with Green Peas

Tamatar , Aloo Aur Makai Bharta - ₹ 300/-

Clay oven cooked Tomato, Potato mashed & tossed in tomato, onion based gravy with Indian Herbs

Subz Kolhapuri - ₹ 325/-

A typical red curry preparation from Kolhapur

Bharleli Wangi - ₹ 300/-

Whole aubergine stuffed and cooked with peanut and coconut.
A local delicacy

DAL AND RICE

Dal Hyderabadadi - ₹ 185/-
Typical hyderabadadi khatti dal

Langerwali Dal - ₹ 230/-

Assorted lentils cooked with loads of pure ghee and freshly grounded spices

Dal Bukhara - ₹ 230/-

Slowly cooked lentil enriched with Ghee and Malai

Lasooni Dal Tadka - ₹ 200/-

Treditional Dal tadka with more Garlic

Dal Karari - ₹ 230/-

Dal tadka with added Rogan

Dal Makhani - ₹ 230/-

Kali Urad ki dal , Chana dal and Rajmah enriched with ghee

Dal E Dum - ₹ 230/-

Black Urad Dal with butter , Cream and Pureed Tomatoes

Dal Palak - ₹ 230/-

Lentils cooked with chopped spinach & Indian herbs

Methi Chaman Biryani - ₹ 300/-

Fenugreek and Cottage Cheese Biryani

Subz Haryali Pulav - ₹ 225/-

Assorted vegetables cooked in a coriander and mint masala
along with basmati rice

Hyderabadadi Subz Dum Biryani - ₹ 300/-

The spicy Hyderabadadi biryani Dum Maar ke with Saalan

Pulao - ₹ 230/-

Green Peas/ Jeera/ Motia/ Veg

INDIAN BREADS

TANDOORI ROTI : Butter / Plain - ₹ 50/-

PARATHA : Laccha / Butter / Plain/ Pudina - ₹ 65/-

NAAN : Butter / Garlic / Plain - ₹ 65/-

PHULKA (3 pcs) - ₹ 50/-

Stuffed Paratha

Aloo/ Paneer - ₹ 75/-

Dry Fruits/ Cheese - ₹ 85/-

Choice of Kulcha - ₹ 75/-

Onion / Pudina / Corriander / Methi / Green Chilli