

STARTERS

Sandwiches

<i>Basil Paste + 3 Colour Capsicum + Mushrooms + Cheese</i>	150
<i>Chilli Cheese Toast + Cheese + Salsa</i>	120
<i>Coriander Paste + Chicken Pepper + Salsa</i>	150

Phataka French Fries

<i>Potato Fries + Onions + Capsicum + Masala + Cheese</i>	120
<i>With Keema</i>	135

Maggi Noodles

<i>Maggi Mirch-Masala</i>	
<i>(Maggi + Tomatoes + Chillies + Cheese)</i>	115
<i>Dhamaka Maggi</i>	
<i>(Maggi + Red Chillies + Garlic + Cheese)</i>	115
<i>Maggi Mushroom</i>	
<i>(Maggi + Mushroom + Cheese)</i>	140
<i>Keema Maggi</i>	
<i>(Maggi + Minced Mutton + Cheese)</i>	155

Rolls Loaded with

<i>Paneer</i>	150
<i>Pepper Chicken</i>	180

Pakora Basket

<i>Assorted chukkas of aubergine, potato fried to a golden crisp, saboodana pakora and pyaaz kachri, served with chutneys (Coriander n tomato).</i>	155
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Saboodana Basket

<i>Saboodana (tapioca) puffs fried to a golden crisp served with Parwal(pointed gourd) chokha n tomato chokha.</i>	165
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Baggia Basket

<i>Pockets of rice flour stuffed with spiced channa dal tempered with spices, served with tomato chokha n coriander chutney.</i>	165
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Parontha Basket

<i>Assortment of paronthas-sattu, pea and onion, served with ol pickle and raita.</i>	220
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BIHARI STARTERS

Chana Dal n Pyaaz kachri Basket	155
<i>Pakoras made of masoor dal n onions served with tomato chokha n coriander chutney.</i>	
Ghoogni Churra	165
<i>Spiced black channa n fried flattened rice seved with ol(yam) pickle n Parwal(Pointed Gourd) chokha.</i>	
Poori Basket	190
<i>Assortment of marua(buckwheat) poories n poories stuffed with spiced sattu(roasted gram flour), aloo onion, served with ol pickle and raita.</i>	
Aloo Lalu Chop	180
<i>Spicy Bihari cutlets served on a bun with coriander n tomato chutneys and saboodana pakoda.</i>	
Fish chokha on Marua roti	240
<i>Fish paste served on raagi/ buckwheat crispy poories with coriander chutney and tomato chokha.</i>	
Keema Ghoogni	190
<i>Concoction of mince meat and black gram served on fried flattened rice with Parwal(pointed gourd) chokha n garlic chutney.</i>	
Meat Pakora Basket	240
<i>Assorted pakoras made with mutton and chicken fried to a golden crisp, served with chutneys.</i>	
Keema Aloo Chop	220
<i>Minced meat and potato cutlets served on a bun with coriander and tomato chutneys and saboodana pakora.</i>	
Phish Phingers	330
<i>Deep fried fish cooked in Bihari masala batter served with phataka fries n garlic chutney.</i>	
Keema Goli	250
<i>Spiced mutton minced balls served with mini khasta breads.</i>	
Machhli Goli	250
<i>Minced betki fish served with khasta pooris.</i>	
Pothia Machhli Fry	240
<i>Small deep fried crispy fish served with hot banana chips coriander n tomato chutney.</i>	

VEGETARIAN PLATTER

Makhana Thali <i>Makhana and pea based vegetable dish served with spinach pooris ol pickle, teesi(flax seed) chutney tomato chutney and potato aubergine mash.</i>	250
Dana Jhamarua Thali <i>Special Bihari aubergine and potato in mustard based gravy dish served with rice flour rotis stuffed with spiced poppy seeds.</i>	250
Bhojpuri Thali <i>Paneer and potato vegetable stew served with two kinds of pooris ol pickle, teesi(flax seed) chutney and aubergine raita.</i>	250
Madhubani Thali <i>Traditional aloo-channa dal sabzi served with sattu pooris, onion pooris, ol pickle, teesi(flax seed) chutney and aubergine raita.</i>	250
Litti Chokha <i>A trademark Bihari dish of whole-wheat balls suffed with sattu(spiced gram flour) served with channa dal, aubergine mash n potato mash.</i>	250
Tehri <i>A special Bihari pulao rice preparation served with aubergine mash, ol pickle n aloo pudina raita.</i>	250
Tarkari Thali <i>Vegetarian platter of channa dal, a pumpkin based Bihari preparation served with stuffed dal kachoris, ol pickle n aloo pudina raita.</i>	250
Maher <i>Spiced yoghurt based hot rice dish served with garlic potatoes and pickle.</i>	240

Ranchi ka Pulao

250

Aubergine, lentil, peanuts mixed pulao rice served with garlic potatoes, ol pickle, teesi(flax seed) chutney and aloo-pundina raita.

Maithili Thali

250

Paneer and mushroom in a creamy gravy served with spinach pooris, ol pickle, teesi(flax seed) chutney and aloo pudina raita.

Dalpitti

260

whole-wheat flattened dumplings in spicy lentil served with aloo bhujija, saboodana pooris, pickles n boondi raita.

Ghunt

260

Stew made of potato, pointed gourd, black gram, seetaphal (sweet pumpkin), bottle gourd, jackfruit, with besan preparation served with sooji pooris, marua pooris pickles and boondi raita.

Dal Bhaat Thali

240

Rice, channa dal, marua(buckwheat) pooris, aloo bhujija, ramsalan(besan sabzi), pickles n boondi raita.

CHICKEN & MEAT PLATTER

- Golmirch Chicken** 350
Boneless chicken in creamy pepper preparation served with lachcha parantha and saboodana pakoras.
- Chicken Ishtew** 330
Mild chicken-vegetable curry served with daal.
- Bihari Burger** 280
Chicken patti with minced mutton keema served with desi fries n garlic chutney.
- Khada Masala Chicken** 330
Chicken in thick spicy gravy served with rice/ lachcha parantha and boondi raita.
- Khada Masala Mutton** 330
Mutton in spicy gravy served with rice and boondi raita.
- Mutton Chaamp** 370
Mutton chap in thick gravy served with tawa mirchi parantha.
- Pudina Chicken Pulao** 340
Bihari style medium spicy chicken in mint based rice served with boondi raita and saboodana pakoras.
- Litti Chicken/Mutton** 340
Trademark bihari dish of whole wheat balls stuffed with spiced sattu served with khada masala chicken/ mutton and aubergine chokha.
- Chicken Teekha Ishtew** 330
Spicy chicken stew served with rice, tomato chokha.
- Chicken Kaalimirch** 350
Chicken in black pepper preparation served with marua poories n moong dal poories, aloo-pudina raita and parwal chokha.
- Champaran Style Mutton** 370
Boneless mutton in thick pepper gravy served with moong dal pooris n pudina-aloo raita.



SEAFOOD PLATTER

Jhinga Machhli <i>Spicy shrimp curry with rice.</i>	320
Sarso Machhli <i>Mustard based fish curry served with rice.</i>	330
Dehati Fish n Chips <i>Mildly fried fish served with phataka fries.</i>	330
Sarso Machhli Steamed <i>Steamed fish in mustard paste.</i>	330
Posta Dana Machhli <i>Steamed fish in poppy seeds paste.</i>	330

DRINKS

Lemonade

<i>Fresh Lemonade</i>	90
<i>Apple Lemonade</i>	95
<i>Mirchi Masala Lemonade</i>	95

Iced Tea

<i>Cinnamon</i>	100
<i>Apple Cinnamon</i>	105
<i>Nettle Lemongrass</i>	120
<i>Rose</i>	120
<i>Mixed Fruit</i>	120
<i>Rhododendron and Tulsi</i>	120

Desi coolers

<i>Aam Panna(seasonal)</i>	90
<i>Sweet Lassi</i>	90
<i>Salty n Spicy Lassi</i>	90
<i>Sattu Cooler</i>	90

Milk Shakes

<i>Cold Coffee</i>	110
<i>Chocolate, Oreo, Peanut Butter Shake</i>	125
<i>Chocolate, Oreo Shake</i>	120
<i>Banana Shake</i>	115

Tea (Pot for Two)

<i>Masala Chai</i>	100
<i>Lemon Tea</i>	100
<i>Herbal/Green Tea</i>	70

Aerated Drinks	50
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Mineral Water	40
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