

NON-VEG KEBABS

1. Murgh Angara Kebab (Chicken marinated in yogurt, and flavoured with chilly red spices)	330
2. Murgh Sholey Kebab (Chicken marinated in yogurt, & tossed in flavour-some herbs and fiery spices)	330
3. Murgh Peri Peri Kebab (Chicken tossed in red spices and peri-peri masala to give a tangy, spicy flavor)	330
4. Murgh Banjaara Kebab (Chicken marinated in cheese, yellow chilli paste & fiery herbs)	340
5. Delhi Wala Calling Murgh Kebab (Spicy, tangy chicken marinated in white paste, flavoured with kasturi methi & mint)	340
6. Murgh Pudhina Kebab (Chicken marinated in mint flavour & mild herbs)	330
7. Murgh Shesme Kebab (Chicken prepared with sesame seeds & cooked in mild spices)	340
8. Murgh Khasta Kebab (Chicken minced with poppy seeds & cooked on slow flame in exotic spicy herbs)	340

VEG STARTERS / KEBABS

9. Paneer Achari (Skewers of paneer marinated in Indian pickle & tossed in fine blend of spices)	280
10. Tandoori Mushroom Chatpata (Mushrooms skewered after being marinated in wholesome spices)	260
11. Punjabi Tandoori Aloo (Potatoes marinated & tossed in Indian herbs & spices)	250
12. Tandoori Soya (Calorie-free Soya skewered after being marinated in hung curd & mild, healthy spices)	220
13. Tandoori Pineapple (Juicy Pineapple tossed in flavoursome spices & skewered in tandoori)	200
14. Hara Bhara Kebab (Assorted vegetables tossed in tangy herbs & fried in flavor)	240

PLATTERS

15. Murgh Kebab Platter (Choose any 5 Kebabs)	620
16. Veg Kebab Platter (Choose any 4 Kebabs)	520

NON-VEG KEBAB ROLLS

(Wrapped in Roomali Roti/Malabar Parantha)

17. Murgh Banjaara Roll	230
18. Murgh Sholey Roll	230
19. Murgh Angara Roll	230
20. Murgh Peri Peri Roll	230
21. Murgh Pudhina Roll	230

VEG KEBAB ROLLS

(Wrapped in Roomali Roti/Malabar Parantha)

22. Tangy Paneer Roll	220
23. Smoked Aloo Roll	220
24. Fit-bit Soya Roll	220

NON-VEG CURRIES

(Served with a bread of your choice)

25. Murgh Chingari (Chicken cooked with tangy flavour & red-hot spices)	360
26. Murgh Hara Dhaniya Mirch Masala (Chicken sautéed, dipped in mint chutney, coriander and served in green gravy)	360
27. Murgh Awadhi Karma (Chicken cooked in onion-tomato gravy, flavoured with rich cream and cinnamon)	370
28. Butter Chicken	340

VEG CURRIES

(Served with a bread of your choice)

29. Shahi Paneer	300
30. Soya Tikka Masala	260
31. Chana Masala	300
32. Dum Aloo	240

FRIES & NACHOS

33. Masala Fries	130
34. Peri-Peri Fries	140
35. Pudhina Fries	140
36. Cheesy Fries	170
37. Thai Fries	170
38. Cheesy Salsa Nachos	140

DESSERTS

Kheer

39 Nutella Kheer	190
40 Dry Fruit Kheer	190
41 Brownie Kheer	180
42 Seasonal Kheer	200

Shahi Tukda

43. Classic Tukda	190
44. Dry Fruit Tukda	210
45. Zaafrani Tukda	230

Pancake Rolls

46. Nutella Pancake	200
47. Nutella Caramel Pancake	230
48. Nutella Custard Apple Pancake	230
49. Strawberry Pancake	200
50. Date Pancake	190
51. Seasonal Pancake	210

Brownie Special

52. Hot Brownie	130
53. Brownie Pops	170

BREADS

54 Kashmiri Naan	70
55 Plain Naan / Butter Naan	40
56 Malabar Parantha	50
57 Laccha Parantha	40
58 Pudhina Parantha	40
59 Plain / Butter Tandoori Roti	25

DRINKS

Coolers

60. Mango Slush	90
61. Refreshing Paan	90
63. Lemon Crush	90
62. Very Berry Strawberry	100
64. Kiwi Blast	110

Classics

65. Fresh Lime	80
66. Virgin Mojito	100

Beverages

67. Soft Drink Float	90
68. Soft Drinks (600 ml)	50
69. Water (1 Litre)	30
70. Regular Tea / Green Tea	45
71. Ice Tea	80
72. Hot Coffee	50