

SOUPS

MOMO SOUP **MUST TRY**

Steamed dumplings, glass noodles & vegetables in a clear soup

● veg ₹ 225 | ● chicken ₹ 245

MANCHOW

Chinese style thick mixed vegetable soup topped with crispy fried noodles

● veg ₹ 195 | ● chicken ₹ 225

TOM YUM

Thai soup with stock made from slices of galangal, kaffir lime leaves and lemon grass

● veg ₹ 195 | ● chicken ₹ 225 | ● seafood ₹ 225

THUKPA

Popular Tibetan noodle soup

● veg ₹ 225 | ● chicken ₹ 245

HOT & SOUR

Spicy & sour soup in soya sauce

● veg ₹ 195 | ● chicken ₹ 225

BURMESE KHAO SUEY

Aromatic one pot meal of egg noodles, chicken cooked in coconut milk

● chicken ₹ 245 | ● seafood ₹ 275

LEMON CORIANDER

A refreshing combination of lemon and coriander

● veg ₹ 195 | ● chicken ₹ 225

TALUMEIN

Veggies & noodles in mild soy flavouring

● veg ₹ 195 | ● chicken ₹ 225

● CREAM OF TOMATO

Boiled and mashed tomatoes spiced & flavoured with herbs

₹ 165

- 🔥 MUTTON REZALA ₹ 545
Mutton cooked in traditional Bengali style
- 🔥 KASHMIRI ROGAN JOSH ₹ 525
Tender lamb pieces cooked with ratanjogh (Indian spices) in Kashmiri style
- 🔥 LAGAN KI CHAP ₹ 545
Lamb ribs marinated & cooked with abundance of crushed spices
- 🔥 BENGALI FISH CURRY ₹ 525
Stir fried fish cooked in traditional Bengali style
- 🔥 GOAN FISH CURRY ₹ 525
Chunks of fish gently simmered in a satin smooth coconut flavour gravy
- 🔥 CHINGRI MALAI CURRY ₹ 695
Prawns simmered in a satin smooth coconut gravy

APPETIZERS

Indian Vegetarian

- ◆ GANDERI KEBAB **MUST TRY** ₹ 345
Mild spiced minced vegetables with a crispy outer, skewered on a sugercane stick
- ◆ PANEER TIKKA KANDHARI  ₹ 325
Mildly Spicy Chunks of Paneer grilled in the Tandoor
- ◆ PANEER MALAI TIKKA ₹ 325
Chunks of Paneer in a creamy coating grilled in the Tandoor
- ◆ ALOO NAZAKAT ₹ 325
Tandoori potato stuffed with cheese and dry fruits
- ◆ KHUMB ANARKALI ₹ 345
Mushroom stuffed with dry fruits and grilled over charcoal fire
- ◆ VEG SEEKH GILAFI ₹ 325
Finely minced vegetables mixed with spices, skewered and grilled over charcoal fire
- ◆ TIKKA ANANASI **MUST TRY** ₹ 325
Pineapple chunks marinated in a tangy sauce and chargrilled
- ◆ BHUTTA KEBAB ₹ 325
Minced corn mixed with reduced milk & spices and shallow fried
- ◆ DAHI KEBAB ₹ 325
Shallow fried hung curd patties
- ◆ HARA BHARA KEBABA ₹ 325
Healthy & delicious snack made with green veggies
- ◆ VEG PLATTER ₹ 595
Includes 2 pieces each of Ganderi Kebab, Paneer Tikka, Khumb Anarkali, Aloo Nazakat

RICE & BIRYANI

Indian

- ◆ STEAM RICE ₹175
Steamed basmati rice
- ◆ JEERA RICE ₹195
Rice tempered with cumin seeds
- ◆ NAVRATAN PULAO ₹245
Basmati rice mixed with vegetables & nuts
- ◆ DUMPUKTH BIRYANI VEG ₹345
A traditional preparation of fragrant basmati rice dum cooked with vegetables served in a clay pot
- ◆ DUMPUKTH BIRYANI CHICKEN ₹445
A flavourful combination of aromatic rice and chicken dum cooked to perfection and served in a clay pot
- ◆ DUMPUKTH BIRYANI MUTTON ₹495
A flavourful combination of aromatic rice and mutton dum cooked to perfection and served in a clay pot
- BAMBOO BIRYANI** **MUST TRY**
*Aromatic long grain basmati rice and meat or vegetables layered in a Bamboo log, sealed with banana leaf, steam cooked & finished by giving a dum. The infusion of aroma from the Bamboo log and banana leaf lifts it above the ordinary - giving it the flavors of nature.
A Kalpak Speciality*
- ◆ VEG ₹395
- ◆ CHICKEN ₹495

BREADS

◆ BREAD BASKET <i>Save Rs.25</i> 1 roti + 1 butter naan + 1 missi roti + 1 lachha paratha	₹ 225
◆ PLAIN ROTI	₹ 45
◆ BUTTER ROTI	₹ 55
◆ MISSI ROTI	₹ 55
◆ NAAN / RUMALI ROTI	₹ 55
◆ BUTTER NAAN	₹ 75
◆ LACHHA PARATHA / MIRCHI PARATHA	₹ 75
◆ STUFFED PARATHA VEG	₹ 115
◆ KEEMA NAAN	₹ 175
◆ STUFFED KULCHA VEG	₹ 115
◆ STUFFED KULCHA CHICKEN	₹ 145
◆ MALABARI PAROTTA	₹ 85
◆ APPAM	₹ 85
◆ NEER DOSA	₹ 85

MAINS

Indian Non Vegetarian

- 🔥 MURG KAFIA **MUST TRY** ₹ 445
Creamy, yet mildly spicy, this cashew based gravy is sure to leave you wanting for more
- 🔥 JALJALA MURG **MUST TRY** 🍷 ₹ 445
A spicy preparation of chicken lightly kissed with chef's signature sauce
- 🔥 MURG KALIMIRCHI MASALA 🍷 ₹ 445
Tender chicken cooked in a thick masala gravy spiced with black pepper
- 🔥 MURG DERA KHYBER ₹ 445
Chicken chunks slow cooked with traditional dera khyber style with rare herbs
- 🔥 BUTTER CHICKEN ₹ 425
Grilled chicken pieces simmered in rich buttery gravy
- 🔥 DURBARI MURG ₹ 445
A unique combination of minced chicken & chicken chunks cooked to perfection
- 🔥 KADAI CHICKEN 🍷 ₹ 425
Chicken cooked with peppers and onion chunks and accented with coriander seeds
- 🔥 HIGHWAY CHICKEN CURRY ₹ 395
Tendered chicken cooked in freshly ground Indian spices & finished in dhaba style
- 🔥 PATIALA KUKKAD ₹ 395
Chicken curry in Punjabi style
- 🔥 RAJASTHANI LAL MASS **MUST TRY** 🍷 ₹ 545
Spicy Mutton dish cooked in traditional Rajasthani style with Jodhpuri chilli paste

RICE & NOODLES

Oriental

HAKKA NOODLES

Plain boiled noodles tossed with vegetables

🌱 veg ₹ 195 | 🍗 chicken ₹ 245

CHILLI GARLIC NOODLES

Boiled noodles cooked with vegetables, onion, garlic and green chillies

🌱 veg ₹ 225 | 🍗 chicken ₹ 275

PAN FRIED NOODLES

Boiled noodles shallow fried and topped with soya sauce

🌱 veg ₹ 245 | 🍗 chicken ₹ 295

AMERICAN CHOPSEY

Crispy fried noodles in a sweet & sour sauce

🌱 veg ₹ 295 | 🍗 chicken ₹ 345

FRIED RICE

Rice tossed with chopped vegetables

🌱 veg ₹ 195 | 🍗 chicken ₹ 245

THAI BASIL FRIED RICE 🍴

Rice stir fried with vegetables and seasoned with basil leaves

🌱 veg ₹ 225 | 🍗 chicken ₹ 275

CHILLI GARLIC FRIED RICE 🍴

Rice cooked with chilli & garlic

🌱 veg ₹ 225 | 🍗 chicken ₹ 275

MAINS

Indian Vegetarian

- 🌱 **PANEER KHURCHAN** **MUST TRY** 🍷 ₹ 345
Fresh cottage cheese cooked with bell pepper and freshly draped in tomato sauce
- 🌱 **PANEER DERA KHYBER** **MUST TRY** ₹ 345
Cottage cheese cooked with traditional herbs, an excellent partner of laccha paratha
- 🌱 **PANEER TIKKA BUTTER MASALA** ₹ 345
Cottage cheese cooked in a rich creamy tomato gravy
- 🌱 **PANEER DHANIYA ADRAKI** 🍷 ₹ 345
Cottage cheese in a thick gravy flavoured with corriander and ginger
- 🌱 **SHAHI PANEER** ₹ 345
Cottage cheese in a rich gravy made of cream, tomato and spices
- 🌱 **BROCCOLI MALAI CURRY** ₹ 345
Broccoli florets simmered in creamy coconut sauce
- 🌱 **KAJU CORN MASALA** **MUST TRY** ₹ 345
Smooth creamy combination of corn and cashewnuts, silky & mild flavoured
- 🌱 **MIX VEGETABLES** ₹ 325
A blend of traditional Indian vegetables & herbs
- 🌱 **FIRANGI VEGETABLES** ₹ 325
A blend of english vegetables cooked in traditional indian style
- 🌱 **ANGOORI KOFTA CURRY (RED/YELLOW)** ₹ 345
Cottage cheese dumplings stuffed with dry fruits and combined delicately with gravy of your choice
- 🌱 **MATTAR MUSHROOM** ₹ 345
Green peas & mushrooms cooked in semi dry consistency with crushed spices



SALADS

-  **GREEN SALAD** ₹ 175
Freshly sliced cucumber, carrots, onion & tomato
-  **HOUSE SALAD** ₹ 175
Fresh cucumber, carrots, onion & tomato dressed with mild spiced yogurt
-  **GREEK SALAD** ₹ 145
Three bell peppers flavoured with mustard dressing
-  **CHICKEN TIKKA CHAAT** ₹ 145
Chicken tikka chunks with onion & tomato in a chatty flavour
-  **CRISPY CRUNCHY CHICKEN SALAD** ₹ 145
Crispy crunchy chicken topped with tangy sweet chilli dressing
-  **RAITA** ₹ 145
Yogurt with Kheera / Aloo Mint / Boondi / Mix
-  **PINEAPPLE RAITA** ₹ 145
Yogurt with chopped pineapple, black pepper and cumin powder
-  **MASALA PAPAD** ₹ 95
Roasted papad with spiced raw onions

APPETIZERS

Oriental Non Vegetarian

- 🔥 CHICKEN MONEY BAG **MUST TRY** ₹ 395
Fine minced chicken & cheese in a crispy fried bag
- 🔥 CHICKEN MOMOS ₹ 295
Minced chicken steam dumplings
- 🔥 CRISPY CHILLI CHICKEN 🍷 ₹ 345
Diced chicken crisped and tossed in chilli pepper sauce
- 🔥 CHICKEN NANO ROLLS ₹ 325
Nano size crispy chicken spring rolls
- 🔥 CRISPY CHILLI GARLIC CHICKEN **MUST TRY** ₹ 345
Crispy crunchy chicken strips fried in chilli garlic batter
- 🔥 DRUMS OF HEAVEN ₹ 345
Frenched chicken wings fried and tossed with chilli garlic sauce
- 🔥 BLACK PEPPER CHICKEN 🍷 ₹ 345
Sliced chicken toasted with three bell peppers in chilli sauce
- 🔥 CRISPY KONJI LAMB ₹ 425
Crispy fried shredded lamb with tangy spicy sauce
- 🔥 CRISPY CRUMB FRIED FISH ₹ 425
Crispy crumbed Basa fish fillet accompanied with mayo sauce
- 🔥 CHILLI FISH 🍷 ₹ 425
Crispy fried Basa tossed with onion and capsicum in chilli sauce
- 🔥 CHILLI PRAWN 🍷 ₹ 595
Prawns tossed in chilli pepper sauce

· SOFT BEVERAGES

AERATED BEVERAGES (CANNED)	₹ 95
FRUIT BEER	₹ 125
FRUIT JUICES (CANNED)	₹ 95
FRESH LIME SODA	₹ 95
FRESH FRUIT JUICE (SEASONAL)	₹ 195
MASALA CHHAACH	₹ 95
BUTTER MILK MUST TRY	₹ 95
SWEET LASSI	₹ 125
MINERAL WATER (INDIAN)	₹ 60

COFFEE & TEA

CAPPUCCINO / LATTE / ESPRESSO / MOCHA	₹ 125
COLD COFFEE / CHOCO CHILLO	₹ 175
CHAI / MASALA TEA	₹ 125
ICED TEA	₹ 125
GREEN TEA	₹ 125
KASHMIRI KAHWA	₹ 165

DESSERTS

MATKA KESAR PHIRNI

Reduced sweetened milk with ground rice, nuts & saffron

₹ 145

CHOCOLATE MOUSSE / STRAWBERRY MOUSSE

A light, cool refreshing dessert of whipped cream flavoured with chocolate/strawberry

₹ 125

SIZZLING BROWNIE WITH ICE CREAM

Brownie with ice cream served with a generous pouring of melted chocolate

₹ 225

HONEY GLAZED FLAT NOODLES

Crispy flat noodles with a sweet honey coating

₹ 225

KULFI

Paan / Kesar / Malai

₹ 95

ICE CREAM

2 scoops of vanilla ice cream with strawberry / chocolate topping

₹ 175

SHAKES

- STRAWBERRY SUPER SHAKE **MUST TRY** ₹ 245
Strawberry shake + whipped cream + strawberry puree + wafer stick + cookie crumbs
- CHOCOLATE SUPER SHAKE **MUST TRY** ₹ 245
Chocolate shake + whipped cream + melted chocolate + wafer stick+ cookie crumbs
- BERRY COOKIE ₹ 195
Luscious blend of strawberries combined with cookie dough and loaded with cookies
- CHOCO NUTTY ₹ 195
Richness of chocolate with loads of nuts
- BLUEBERRY ICE CREAM SHAKE ₹ 195
Flavourful blueberry shake
- BUBBLE GUM SHAKE **MUST TRY** ₹ 195
Tastes like good old bubble gum with surprise cheweys

- BHUNA GOHST** ₹ 495
Mutton chunks roasted with aromatic whole spices
- GALOUTI KEBAB** ₹ 495
Lip smaking and ever so delicious, succulent kebab with minced mutton & special spices
- MUTTON SEEKH** ₹ 495
Tender mutton mince mixed with spices, skewered and grilled over charcoal fire
- CHARCOAL GRILLED POMPFRET** ₹ 595
Fresh water Pomfret in a mustard marinade, grilled in charcoal oven
- FISH TIKKA** ₹ 495
Chunks of fish, marinated in Indian spices and cooked in the Tandoor
- JHINGA SAMARKAND** ₹ 695
Jumbo Prawns marinated with homemade spices and finished in a clay oven
- NON VEG PLATTER** ₹ 695
Includes 2 pieces each of Ganderi Kebab, Chicken Lollipop, Mutton Seekh & Fish Tikka

APPETIZERS

Oriental Vegetarian

- 🌱 **VEGETABLE MONEY BAG** **MUST TRY** ₹ 325
Fine minced vegetables & cheese in a crispy fried bag
- 🌱 **VEG MOMOS** ₹ 245
Minced vegetable steam / fried dumplings
- 🌱 **CRISPY HONEY CHILLI POTATO** ₹ 295
Crispy fried potato fingers tossed with honey and chilli sauce
- 🌱 **NANO ROLLS** ₹ 295
Nano size crispy vegetable spring rolls
- 🌱 **VEG KOTHE** 🍷 ₹ 295
Crispy fried assorted vegetables patty tossed in spicy, tangy sauce
- 🌱 **CLASSIC CHILLI PANEER** 🍷 ₹ 325
Cubes of cottage cheese tossed with chilli pepper sauce
- 🌱 **CHILLI MUSHROOM** 🍷 ₹ 325
Mushroom tossed in chilli pepper sauce
- 🌱 **CRACKLING CRISPY CORN** ₹ 295
Crispy fried corn kernels tossed with chopped ginger, garlic, salt and pepper

MAINS

Oriental Non Vegetarian

- 🔥 KUNG PAO CHICKEN ₹ 425
Diced chicken with peanuts, vegetables and chilli peppers
- 🔥 HUNAN CHICKEN ₹ 425
Shredded chicken flavored with honey, sherry, soy sauce and chinese bean sauce
- 🔥 DICED CHICKEN IN BLACK BEAN SAUCE ₹ 425
Fried diced chicken served in black bean sauce
- 🔥 SLICED CHICKEN IN GINGER GARLIC SAUCE ₹ 425
Sliced fried chicken aromated with ginger & garlic sauce
- 🔥 CHILLI CHICKEN GRAVY 🍴 ₹ 425
Fried chunks of chicken tossed with onion, capsicum and chilli sauce
- 🔥 SZECHUAN CHICKEN ₹ 425
Diced chicken in szechuan chilli sauce
- 🔥 LAMB IN BLACK PEPPER SAUCE 🍴 ₹ 495
Tender shredded lamb tossed in black pepper sauce
- 🔥 STEAM FISH IN CHOICE OF SAUCE ₹ 495
Steamed Basa fish fillet in choice of lemon butter sauce / chilli sauce / mustard sauce
- 🔥 PRAWN CHILLI GARLIC SAUCE 🍴 ₹ 595
Tiger prawns tossed with chilli and garlic sauce
- 🔥 PRAWN IN SZECHUAN SAUCE ₹ 595
Tiger prawns tossed in szechuan sauce
- 🔥 THAI CURRY (RED, GREEN, YELLOW) ₹ 425
Chunky chicken and vegetables in lip-smaking curry of thai aromatic herbs and coconut milk

APPETIZERS

Indian Non Vegetarian

- 🔥 CHICKEN GANDERI KEBAB **MUST TRY** ₹ 425
Mild spiced minced chicken with a crispy outer, skewered on a sugercane stick
- 🔥 GUCCHI KEBAB **MUST TRY** ₹ 425
Chicken pocket filled with spiced chicken mince and chargrilled in the tandoor
- 🔥 KULFI KEBAB **MUST TRY** ₹ 425
Juicy & creamy, chicken leg wrapped in silver foil and slow grilled in the tandoor
- 🔥 TANDOORI LOLLIPOP ₹ 395
Frenched chicken drumsticks on bone, marinated in yogurt and Indian spices, cooked in the tandoor
- 🔥 PERI PERI CHICKEN TIKKA  ₹ 395
Boneless chicken chunks char grilled in a tandoor and tossed with peri peri sauce
- 🔥 MALAI CHICKEN TIKKA ₹ 395
Boneless creamy chicken chunks char grilled in a tandoor
- 🔥 MURG TANDOORI ₹ 325 (4 pieces) ₹ 595 (8 pieces)
The "Kind of Kebab", chicken pieces marinated in a mix of yogurt & spices and grilled in the tandoor
- 🔥 AFGHANI CHICKEN ₹ 395 (4 pieces) ₹ 695 (8 pieces)
Chicken marinated in yogurt, white pepper and mild spices, char grilled and coated with cream
- 🔥 CHICKEN BURRA  ₹ 395 (4 pieces) ₹ 695 (8 pieces)
Tender chicken marinated with strong Indian spices and grilled over charcoal fire
- 🔥 TANDOORI WINGS **MUST TRY**  ₹ 395
Chicken wings chargrilled in the tandoor and seasoned with tabasco sauce
- 🔥 BANNO KEBAB ₹ 395
Succulent pieces of boneless chicken marinated in spices and chargrilled with beaten egg

MOCKTAILS

RED BUNTA MUST TRY	₹ 165
<i>Our version of Delhi's local drink, a must have</i>	
GO GREEN MUST TRY	₹ 165
<i>Refreshing drink with fresh cucumber, lime, green apple and soda</i>	
KALA KHATTA	₹ 165
<i>Dark Purple, sweet & tangy drink, a one must have</i>	
CHILI ORANGE MUST TRY	₹ 165
<i>Fresh orange & fresh chili muddled and topped with soda</i>	
MOJITO	₹ 165
<i>Strawberry / Mint / Aam Panna</i>	
CARAMEL PUNCH	₹ 165
<i>Creamy and delightful blend of Caramel and pineapple</i>	
RED GLORY	₹ 165
<i>A combination of Cranberries, Strawberry, Lime & basil</i>	
PINA COLADA	₹ 165
<i>An all time favourite made with pineapple juice, coconut cream, fresh cream and crushed ice</i>	
VIRGIN MARY	₹ 165
<i>A unique drink with an intermingling taste of tomato juic, worcestershier & tobasco sauce</i>	
PINEAPPLE EXOTICA	₹ 245
<i>Inhouse specality with fresh pineapple served in a whole pineapple</i>	

- 🍷 **DUM ALOO KASHMIRI** ₹ 325
Baby potato cooked in tomato gravy in traditional kashmiri style
- 🍷 **PINDI CHANA** ₹ 325
A Classic punjabi dish with Indian spices
- 🍷 **DAL MAKHANI** ₹ 325
A blend of black lentil and spices simmered overnight on slow charcoal fire, finished with butter & cream
- 🍷 **PEELI DAL TADKA** ₹ 295
Yellow dal tempered with cumin seeds, green chillies and garnished with coriander
- 🍷 **MIX DAL MASALENDAR** ₹ 295
Myriad of lentils tempered with asafoetida and cumin

MAINS

Oriental Vegetarian

- 🍷 **STIR FRIED GREEN VEGETABLES IN BUTTER GARLIC SAUCE** ₹ 375
Pok choy, chinese cabbage, broccoli, three bell peppers tossed in butter garlic sauce
- 🍷 **EXOTIC VEGETABLES IN THAI CHILLI SAUCE** 🍷 ₹ 375
Exotic vegetables tossed in chinese wok and finished with fresh red chilli and Thai chilli sauce
- 🍷 **PEAS & CORN IN CHILLI GARLIC SAUCE** MUST TRY 🍷 ₹ 375
Wok tossed peas & corn served in spicy chilli garlic sauce
- 🍷 **VEG MANCHURIAN** ₹ 375
Fried vegetable balls served in a combination of ginger, garlic and soya sauce
- 🍷 **VEG HOT GARLIC SAUCE** 🍷 ₹ 375
Vegetables tossed in spicy hot garlic sauce
- 🍷 **THAI CURRY (RED / GREEN / YELLOW)** ₹ 395
Chunky vegetables in lip-smacking curry of thai aromatic herbs and coconut milk