

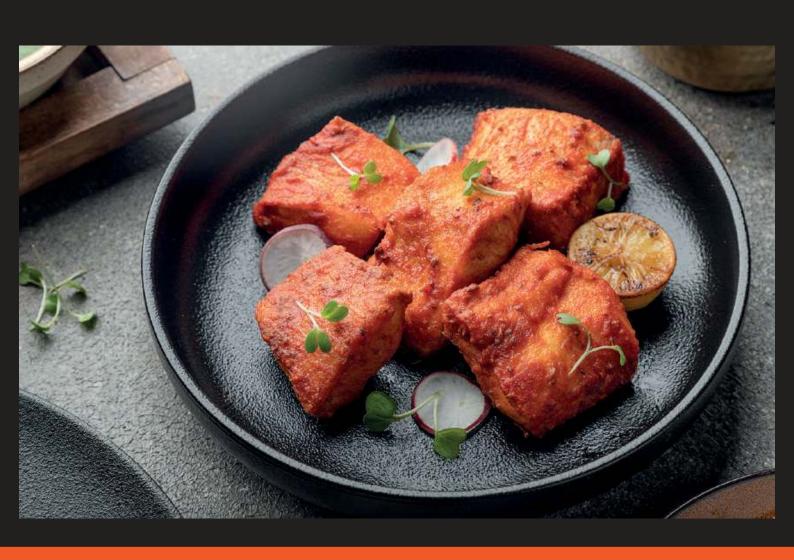


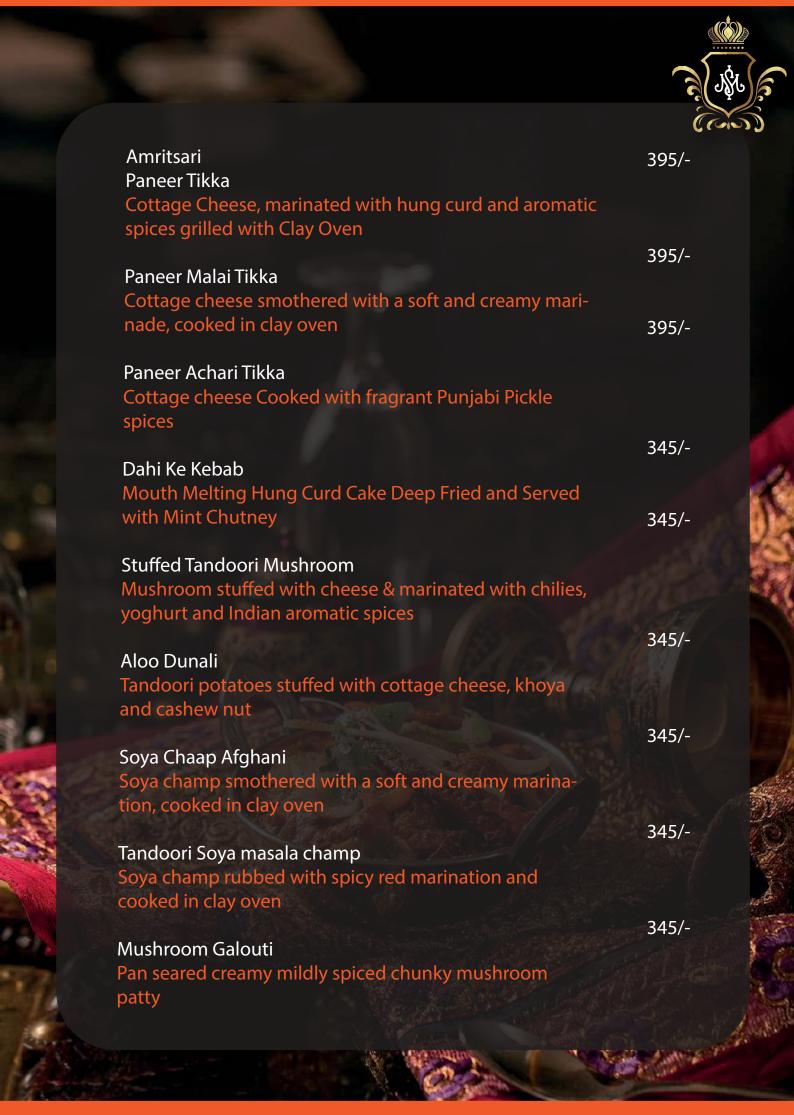


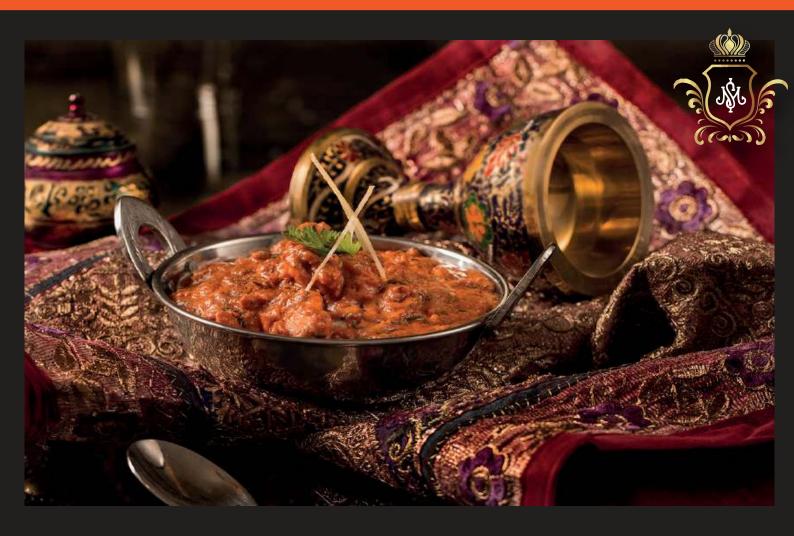
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Lasooni Salmon Tikka Salmon tikka smothered with garlic and red man	995/- rinated,	
Hari Mirch ka Fish Tikka River Sole Fish tikka with Fresh Green Chili marir	545/- nade	
Lahori Fish Finger River sole fish finger marinated in Lahori spices a batter fried	545/- and	
Kali Mirch ka fish tikka River Sole fish tikka smothered with black peppe creamy marinated, broiled in tandoor	545/- er and	
Gosht Galouti kebab Finely minced melt in the mouth meat kebab wi tawa ka paratha	455/- ith ulta	
Mutton Seekh Kebab Minced lamb rolls delicately spiced fresh herbs, & broiled in tandoor	455/- skewed	
Tandoori Chicken Half / Full Classic tandoori chicken marinated in our specia	al spices 415 /-	595/-
Achari Chicken Tikka Cooked with fragrant spices used in Indian pickl	les 415/-	
Lahori Chicken Tikka Chicken Tikka with spicy red marinade	415/-	
Lehsuni Chicken tikka Chicken cubes smothered with garlic and white ed, cooked in clay oven	marinat- 415/-	



Murgh Malai Tikka Succulent chicken tikkas with a soft and creamy marinade, broiled in tandoor	415/-
Stuffed Tangri kabab Chicken Tangri (4 pcs) marinated with chef's secret spices, Finished in tandoor	415/-
Chicken Seekh Kebab Minced chicken rolls delicately spiced with fresh herb, skewered and Char grilled	415/-

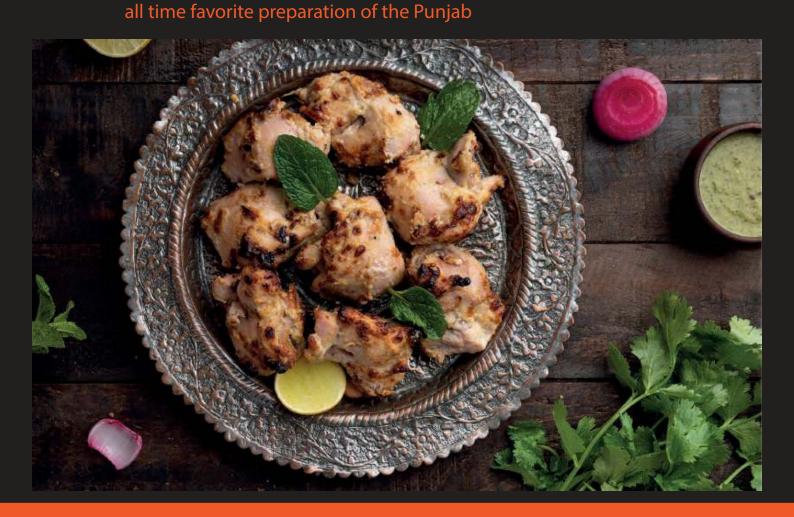






Punjabi Fish Curry Semi-stewed river sole fish with an assortment of Masalas	535/-
Mutton Rogan Josh Curry cut mutton Simmered and cooked to perfection in Kashmiri rogan	495/-
Rara Ghost Patiala Mutton chunks together steeped in gravy of spicy mince cooked slowly	495/-
Peshawari Nihari Gosht Stew consisting of slow-cooked lamb along with bone marrow and hand pounded spices	495/-
Hari Mirch Ka keema A unique combination of minced mutton & green chili stewed in onion tomato gravy	495/-

Rawalpindi Mutton Dahiwala Mutton pieces cooked with nuts & curd, rich gravy	495/-
Dilliwala Butter Chicken All time hit (with boneless chicken tikka)	465/-
Chicken Lababdar Chicken tikka cooked in Spicy tomato gravy with onions & indian spices	465/-
Ludhiana Cream Chicken Whole chicken curry cut in spice cream gravy, specialty of Ludhiana railway station Dhabas	465/-
Chicken tikka Masala Chicken tikka cooked in onion tomato Masala	465/-
Dhaba chicken curry Curry cut chicken cooked in GT Road Dhaba style	465/-
Kadhai Chicken Boneless Chicken tikka cooked in spicy kadhai masala,	465/-





Butter Paneer Punjabi Cottage cheese cooked in rich sweet and sour Punjabi gravy	395/-
Kadhai Paneer Cottage cheese cooked in spicy kadhai masala, all time favorite preparation of the Punjabis	395/-
Paneer tikka Masala Chandani chowk recipe-with sliced green chilies and long dhaniya greens	395/-
Paneer Lababdar Diced cottage cheese tossed in chunky onion tomato Masala	395/-
Lasooni palak paneer Malai paneer in a roasted garlic flavor palak gravy	355/-
Hari Mirch ki champ Soya champ cooked with hint of green chili and white gravy	355/-



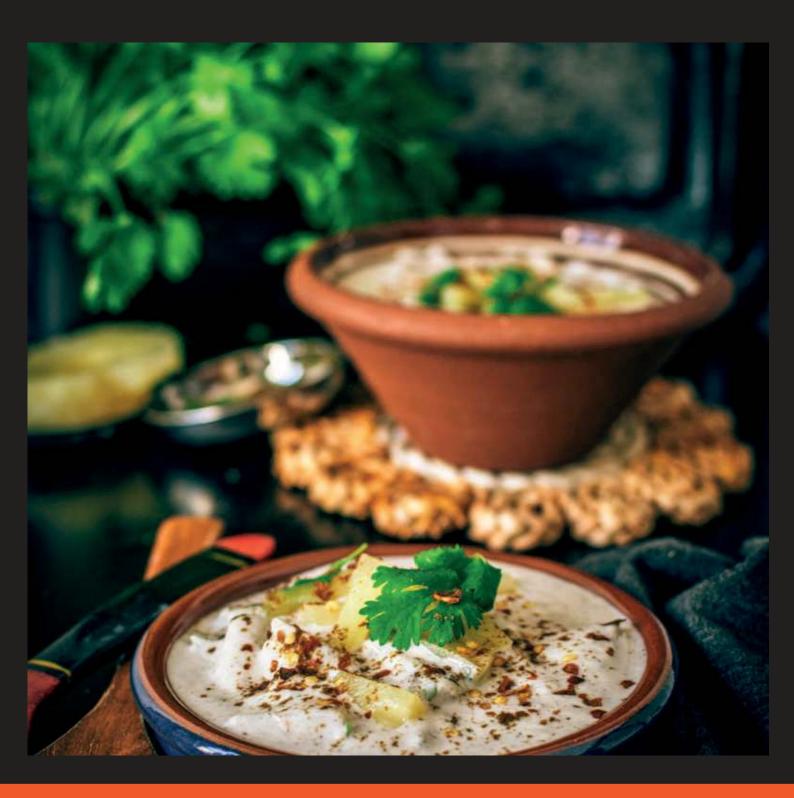
Mushrooms do Pyaza A spiced mushroom and onion gravy preparation	355/-
Zeera Aloo Potato cooked with cumin seeds, green chili & touch of masala gravy	355/-
Subz Vilayati Melange of Exotic Vegetables in Spicy Chunky Gravy	355/-
Adraki Gobi golden fried cauliflower florets tossed in gingery onion tomato masala	355/-
Tawa Champ Masala 3 Soya champ cooked with onion & tomato, along with Indian spices	355/-
Shahi Malai Kofta Koftas made of paneer stuffed with kaju kishmish cooked in creamy gravy	355/-
Dal Makhani Authentically prepared black lentil cooked overnight finished with butter and cream	295/-
Yellow Dal Tadka Yellow lentils cooked with tomato & jeera tarka	255/-



Add Ons

Plain Raita 115/-

Cucumber Raita 125/-



Tandori Breads

Tandoori Roti	65/-
Butter Roti	75/-
Hari Mirch ki Roti	70/-

Naan

Tandoori Naan	80/-
Butter Naan	85/-
Garlic Naan	90/-
Jalapeno Naan	95/-
Chili olive Naan	95/-
Mutton Keema Naan	115/-

Paratha

Laccha Paratha	85/-
Pudina Paratha	85/-
Lal Mirchi Paratha	85/-





Mutton Handi Dum Biryani Long grain basmati rice and marinated tender mutton cooked in dum style and served with Raita & Salan	525/-
Chicken Handi Dum Biryani Long grain basmati rice and marinated tender chicken cooked in dum style and served with Raita & Salan	495/-
Vegetable Biryani Long grain basmati rice and marinated kathal pieces, cooked in dum style and served with Raita & salan	445/-
Jeera Pulao	295/-
Matar Pulao	295/-
Steamed Rice	215/
Desserts	
Gulab Jamun	185/-