



The pleasure of variety on your plate, carefully crafted .



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



Murgh Malai Tikka

415/-

Succulent chicken tikkas with a soft and creamy marinade,
broiled in tandoor

Stuffed Tangri kabab

415/-

Chicken Tangri (4 pcs) marinated with chef's secret spices,
Finished in tandoor

Chicken Seekh Kebab

415/-

Minced chicken rolls delicately spiced with fresh herb,
skewered and Char grilled





Amritsari
Paneer Tikka 395/-

Cottage Cheese, marinated with hung curd and aromatic spices grilled with Clay Oven

395/-

Paneer Malai Tikka

Cottage cheese smothered with a soft and creamy marinade, cooked in clay oven

395/-

Paneer Achari Tikka

Cottage cheese Cooked with fragrant Punjabi Pickle spices

345/-

Dahi Ke Kebab

Mouth Melting Hung Curd Cake Deep Fried and Served with Mint Chutney

345/-

Stuffed Tandoori Mushroom

Mushroom stuffed with cheese & marinated with chilies, yoghurt and Indian aromatic spices

345/-

Aloo Dunali

Tandoori potatoes stuffed with cottage cheese, khoya and cashew nut

345/-

Soya Chaap Afghani

Soya champ smothered with a soft and creamy marinade, cooked in clay oven

345/-

Tandoori Soya masala champ

Soya champ rubbed with spicy red marination and cooked in clay oven

345/-

Mushroom Galouti

Pan seared creamy mildly spiced chunky mushroom patty



Punjabi Fish

Curry

535/-

Semi-stewed river sole fish with an assortment of Masalas

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,
all time favorite preparation of the Punjab

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
Butter Roti
Hari Mirch ki Roti

65/-
75/-
70/-

Naan

Tandoori Naan
Butter Naan
Garlic Naan
Jalapeno Naan
Chili olive Naan
Mutton Keema Naan

80/-
85/-
90/-
95/-
95/-
115/-

Paratha

Laccha Paratha
Pudina Paratha
Lal Mirchi Paratha

85/-
85/-
85/-





Mutton Handi
Dum Biryani

525/-

Long grain basmati rice and marinated tender mutton
cooked in dum style and served with Raita & Salan

Chicken Handi Dum Biryani

495/-

Long grain basmati rice and marinated tender chicken
cooked in dum style and served with Raita & Salan

Vegetable Biryani

445/-

Long grain basmati rice and marinated kathal pieces,
cooked in dum style and served with Raita & salan

Jeera Pulao

295/-

Matar Pulao

295/-

Steamed Rice

215/

Desserts

Gulab Jamun

185/-