



VEGETARIAN

KEBABS

LAYERED PANEER TIKKA 320

Classic preparation of cottage cheese slices with a layer of tangy sauce, grilled to perfection

TANDOORI SIYALKOTI ALOO 270

Scooped barrels of potatoes filled with chunks of cottage cheese, green peas, nuts and grilled to perfection

MALAI HARIYALI PHOOL 290

Broccoli marinated in cheese and cream cooked in a clay oven.

KAMAL KAKRI TAWA SEEKY 320

Minced lotus stem flavoured with indian spices and grilled in a clay oven

BHUTTE PYAAZ KE KHAAS KEBAB 280

A crispy patty of corn, onion and potato flavoured with mild indian spices grilled on hot plate

VEG GALOUTI 280

Patty of raw bananas, lentils, yam and bottle guard, marinated with indian spices and grilled in a mahi tawa

CHAAT/ SALAD

GREEN SALAD 140

Salad with onions, tomatoes, cucumber, green chillies and lemon.

PAPRI CHAAT 140

Crispy wheat wafers topped with classic sweet & sour indian chutneys

CHANDNI CHOWK KI ALOO TIKKA 190

Potato patties pan fried topped with chutney and yoghurt.



— VEGETARIAN

KURRIES

VILAYATI SABZ HANDI

320

Melange of whole spices and exotic fresh vegetables cooked in handi

KADAI PANEER

350

Mouth-watering combination of cottage cheese, capsicum, tomato, onion and crushed coriander seeds

PALAK PANEER

320

Pureed spinach cooked with corn kernels and tempered with garlic

K & K DAL MAKHANI

270

Kebabs and Kurries Speciality
Black lentils simmered overnight over slow flame with cream, tomatoes and spices

PANEER KHURCHAN

290

Cottage cheese tossed with capsicum, tomato and onions

PUNJABI DAL TADKA

240

Stewed yellow lentils, tempered with garlic

BHINDI DO PYAZA

250

Okra and diced onions stir fried with tomato and crushed spices



CHICKEN

KEBABS

DILLI KA MURGH TIKKA

Juicy boneless chicken pieces marinated in a spicy punjabi marinade, grilled in a tandoor

350

NOORI MALAI TIKKA

Juicy boneless chicken pieces marinated with cashew paste, cheese, cream and indian spices grilled in a tandoor

350

ATTA CHICKEN

Half bone-in chicken marinated in tandoori masala, encased in dough and baked

550

KURRIES

BUTTER CHICKEN

Lucknow style charcoal smoked chicken, simmered in tomato gravy finished with butter and cream

350

CHICKEN TIKKA MASALA

Barbequed chicken tikka cooked in onion and tomato gravy with garam masala

350

MURG KI KHURCHAN

Chicken slices tossed with onion, tomatoes, bell peppers and crushed coriander

340

HARA CHICKEN MASALA

Bone-in chicken slow cooked in home made green sauce

350



MUTTON/LAMB

KEBABS

PHOOLJADI SEEKH KEBAB 400

Skewered minced lamb coated with bell pepper marinated with Indian spices and grilled in a clay oven

NAWABI SEEKH KEBAB 380

Skewered minced lamb marinated with Indian spices and grilled in a clay oven

LUCKNOW KI SHAHI GALAUTI 490

Melt-in-the-mouth minced lamb kebab, served with special saffron bread.

TANDOORI LAMB CHOPS 750

New Zealand lamb chops marinated with home-ground spices grilled in tandoor

KEBAB PLATTER 850

Selection of our favorites - Dilli Ka Murgh Tikka, Nawabi Seekh Kebab, Kuti Mirch Fish Tikka

KURRIES/SAMOSAS

GOSHT KEEMA MUTTER 450

Minced lamb cooked with onion and tomatoes, flavoured with garam masala and tossed with green peas

KASHMIRI MUTTON ROGANJOSH 450

Boneless lamb pieces cooked in a gravy with spices from Kashmir

LAMB KEEMA SAMOSA 160

Spiced minced lamb stuffed in pastry triangles, fried crisp



SEAFOOD

KEBABS

**KUTI MIRCH KA MACCHI
TIKKA** 380

Butter fish chunks marinated in home made spices and grilled in a tandoor

SOYA SALMON TIKKA 500

Salmon chunks marinated in light spices flavoured with dill leaves

TANDOORI JHINGA 380

Shrimps marinated in tandoori spices and grilled in a clay oven

JHINGA LEMON GRASS 490

Prawns flavoured with lemon grass and mild spices grilled in a clay oven

MAHI AMBARSARIYA 240

Fish fingers marinated in amritsari batter and fried crisp

KURRIES

MADRAS FISH CURRY 320

Fish cooked in madras style with chef's special spices

PRAWN MASALA 420

Prawns tossed in tomato gravy spiced with fennel powder and Tellicherry pepper



BREADS

NAAN

PLAIN NAAN

70

Traditional refined flour bread baked in a tandoor

BUTTER NAAN

80

Traditional refined flour bread baked in a tandoor and glazed with butter

GARLIC NAAN

90

Traditional refined flour bread with garlic baked in a tandoor and glazed with butter.

GARLIC CHILLI NAAN

90

Traditional refined flour bread with garlic and chilli baked in a tandoor and glazed with butter

CHEESE NAAN

120

Naan stuffed with cheese and baked in a tandoor

CHEESE CHILLI NAAN

120

Naan stuffed with cheese and green chilli

ROTI

TANDOORI ROTI

70

Whole wheat flour bread baked in a tandoor

LACCHA PARATHA

80

Layered whole wheat bread baked in a tandoor

PUDINA PARATHA

90

Layered whole wheat bread topped with mint and baked in a tandoor

AMRISTARI ALOO KULCHA

100

Leavened bread stuffed with spiced potato filling



RICE/ BRIYANI

RICE/ SIDES

BASMATI RICE 90

Steamed long grained basmati rice

SAFFRON RICE 130

Long grained basmati rice cooked with fragrant saffron from kashmir

RAITA BOONDI/ONION 110

Yoghurt whipped with gram flour dumplings or onion

BRIYANI

NAWABI HANDI BRIYANI 290

Vegetables and indian basmati rice cooked together flavoured with ghee, fried onions and spices

MURGH DUM BRIYANI 350

Long grained basmati rice and chicken cooked on "DUM", flavoured with mint leaves, fried onions and saffron.

MUGHALAI GOSHT BRIYANI 450

Traditional preparation of basmati rice with lamb in a sealed earthen pot

MALABAR JHINGA BRIYANI 480

Curried prawns flavored with spices cooked in dum style



328

10

DESSERTS

PISTA GULAB JAMUN

Spongy milk dumplings
soaked in scented sugar syrup

140

CHAKUNDARI HALWA

A rich dessert made with
beetroot, desi ghee and dry
fruits

190

RAS MALAI

Chenna discs soaked in
saffron, pistachio rabri

160

KULFI

Malai / Kesari / Pista /
Chocolate

160

PAAN KULFI

Home made icecream
flavoured with betel leaves

200

MITHAIYON KA MEL

An assortment of our
traditional desserts -
Rasmalai, Kulfi and Beetroot
Halwa

230