

NIBBLES

- **Keema Matar Pav** 175
Minced lamb, house spices & crispy butter pav
- **Papad Show** 155
Assortment, tomato onion masala, chilli coriander chutney
- **Tamarind Chicken Dumplings** 175
Batter fried Chicken, Mustard, Red Chilli, Curry Leaves
- **Koothu Paratha (Mix Veg/ Egg / Chicken)** 195/245

SOUP

- **Sweet Corn (Veg/ Chicken)** 100/150
- **Cream Of Mushroom (Veg Chicken)** 150/200

SALADS

- **Somtam Raw Papaya Salad (Veg)** 230
- **Cesar Salad (veg/chicken)** 250/290
- **Waldrof (veg/chicken)** 220/270
Comes along with green apple & walnuts served with mayo dressing
- **Chicken Chart** 270
Coriander Mayo Dressing
- **Tabbouleh (Veg)** 220

VEG STARTERS

- **Chipotle Paneer Ke Tikka** 200
Morsels of fresh cottage cheese
in spicy tandoori marinade flavoured with chipotle chillies

- **Tandoori Soya kebab** 170
Masala soya, chargrilled clay oven & chilli coriander chutney
- **Rajma Chawal Arancini** 170
Desi Arancini & Devil Sauce
- **Aloo Khubaani ki Tikki** 190
Potato & Apricot
- **Kathal ki shaami** 190
Smoky melt in your mouth
Jackfruit & lentil shammi kebab
- **Chilli paneer & soya Glaze** 200
- **Dimsums Veg/ Non-Veg**
(steamed/Fried/Tandoori/Gravy) (+25/35/45)
- **Chilli Lotus Stem With Water Chestnut** 190
- **Nachos Salsa**
Veg/ Chicken/ Cheddar Cheese
- **Mezze Platter (Veg)** 300
- **Tandoori Malai Broccoli** 295
- **Papad Malai Paneer Tikka** 295
- **Chilli Cheese Toast** 295
- **Veg Bruchitta** 325
- **Silicon Tofu With Burn Chilli** 299

NON-VEG STARTERS

- **Gilafi Seekh** 250
Minced lamb, bell peppers & cheese
- **Murgh Malai Tikka** 210
- **Peri Peri Chicken Tikka**
235
Chicken morsel marinated in peri peri sauce & finished in charcoal oven
- **Sharaabi Chicken Tikka**
235
Chicken morsels soaked overnight in xxx rum & cooked to perfection

- **Hyderabadi Chicken Majestic**
220
Hyderabadi chakhna
- **Sigdi Wala Chicken**
225
Desi style BBQ chicken cooked on sigdi
- **Peri Peri Fish** 270
Chargrilled river sole, peri peri glaze
- **Amritsari Fish Fingers** 255
Crumb fried fish fingers served with chutney tartare
- **Chilli Chicken, Bell Peppers & Soya Glaze**
225
Desi chilli chicken
- **Chicken Lollypops**
255
- **Lasooni Jhinga**
400
Marinated with Indian herbs comes along with mint chutney
- **Lamb Balls With Basil BBQ Sauce**
350
- **Mezze Platter (Non-Veg)**
400
- **Prawns Zuchunni Filter**
355
- **Bruchitta Non- Veg**
375
- **Galuti Kabab With Reshmi Parantha**
275

PASTA

Choose Your Pasta (Penne/ Spaghetti)

- Roma Tomato & Basil Sauce 199
- Creamy Mushroom & Butter Sauce
199
- Red Beauty Of Indian Curry
199
- Rose 199
- Spaghetti Bolognese 325
- Spaghetti Bolognese With Meat Balls
355

ADD ON CHICKEN @75

PIZZAS

- Margharita 199
- Garden Fresh 211
- Peri Peri Chicken 229
- Keema On The Top 279

VEG MAINS

- Paneer Lababdar 285
- Paneer Hari Mirch Wala
285
- Paneer Khurchan 285
- Ghobi Khurchan
245

- Soya Chaap Khatti Wala
255
- Dal Makhani 225
- American Chop suey 295
- Panfried Noodles & Exotic Vegetables
295
- Clay Pot Rice
325
- Jal Frazy

NON-VEG MAINS

- Laal Maas 325
Rajasthani delicacy & duanar flavoured gravy
- Dilli 6 Mutton Khorma
325
- Punjabi Rarha Meat 325
- Pepper Mutton 325
Sukka mutton & Indian spices
- Gosht Nihari 325
- Butter Chicken Maska Maar ke 395
- Chicken Curry From Kitchen 295
- My Chicken (Anna Style) 295
Chicken morsels cooked in chilli paste & coconut gravy
- Hookka Pani Grilled Chicken 375
- Kung Pao Chicken 295
- Kung Pao Fish 375
- Grilled Fish In Lemon Butter Sauce 395
- Clay Pot Chicken 395
- HK Grilled Chicken 375

RICE, NOODLES & BREAD

- Steamed Rice/ Jeera Rice/ Peas Pulao/Ghee Rice
145/155/165/175