

## APPETIZERS VEGETARIAN SELECTION

### Assorted Pakora

Assorted vegetable fritters

### Hari Mirch Ke Pakode

Green chillies, slit, filled with a blend of spices, batter fried

### Bharvan Mirch

Long green chillies, slit, filled with potatoes with a blend of spice and batter fried

### Vegetable Cutlet

Mixed vegetable patties

### Cashew Nut Rolls

Potato croquettes coated with cashew nuts

### Achari Cashew Nut Rolls

Pickle flavored potato croquettes coated with cashew nut

### Amber Kaju Roll

Golden fried wraps filled with spiced mashed cashew nuts

### Surti Kebab

Vermicelli coated deep fried potato croquettes

### Paneer Tikka

Tandoori/Achari/Hariyali/Kali Mirch Marinated cubes of cottage cheese char grilled

### Paneer Tikka Zaffrani

Marinated cubes of cottage cheese, saffron flavored, char grilled

### Tandoori Paneer

Mashed and seasoned char grilled cottage cheese balls

### Paneer Chutney Pakora

Cheese fritters filled with spicy mint chutney or garlic tomato chutney

### Paneer Masala Cutlet

Spiced cottage cheese patties (heart shaped)

### Paneer Masala Fingers

Spiced cottage cheese fingers crumbed and golden fried

### Paneer Methi Tikki

Cottage cheese patties flavored with fenugreek leaves and spices

### Paneer Papad Tikki

Crumbled cottage cheese patties coated mixed with papad and fried

### Kache Kele Ke Kebab

Mashed and seasoned raw banana patties flavored with spices

### Dahi Saufiyana Kebab

Deep fried potato medallions made with yogurt and flavored with fennels

### Bhutte Ke Cutlet

Mashed and seasoned corn kernel patties

### Veg Mint Goli

Mashed And Seasoned Potato Balls Filled With mint Sauce

### Subz Seekh Kebab

Mashed and seasoned vegetables with cottage cheese, set on a wooden skewer, fried golden

### Paneer Spinach Roll

Spinach and cottage cheese croquette

### Hara Bhara Kebab

Green delight filled with potatoes, spinach and green peas

### Chili Sesame Toast

Crisp bread layered with spiced potatoes, mixed vegetable coated with sesame and fried

### Lehsooni Gobhi

Spicy batter fried cauliflower florets tossed in a spicy garlic sauce

### Vada Pav Slider

Curried leaves tempered potato on a toasted burger bun

### Veg Keema Slider

Spiced minced vegetables on a burger bun



## NON-VEGETARIAN SELECTION

### Shrimp (extra Cost)

Tandoori / Jalapeno Lime / / Kali Mirch / Achari / Zaffrani / Shrimps prepared to your choice  
(Select any one flavor)

#### Achari Fish Tikka

Pickle marinated fish cooked over charcoal fire

#### Mahi Anarkali

Carom seeds and pomegranate flavored fried fish

#### Maachli Koliwada

Fried fish flavored with crushed black pepper and coriander seeds

#### Fish Amritsari

Batter fried fish flavored with caraway seeds

#### Fish Kali Mirch

Batter fried fish flavored with crushed black pepper

#### Ajwaini Fish Tikka

Cubes of marinated fish cooked over charcoal fire flavored with caraway seeds

#### Murgh Badami Seekh

Seasoned mince of chicken coated with almonds set on a skewer and char grilled

#### Murgh Saunfiya Tikka

Fennel flavored chicken morsels cooked over charcoal fire

#### Murgh Adraki Kebab

Ginger flavored chicken kebab cooked in clay oven

#### Murgh Kali Mirch

Cracked black pepper coated chicken kebab

#### Murgh Tikka

Yogurt marinated chicken kebab cooked in a clay oven

#### Murgh Malai Kebab

Yogurt & cheese flavored chicken kebab cooked in a clay oven

#### Murgh Shashlik (only Butler Passed)

Chicken, tomato, onion, & bell pepper served on a cocktail skewer

#### Murgh Haryali Tikka

Chicken kebab coated with a blend of green herbs

#### Murgh Angaare

Spicy chicken kebab cooked in a clay oven

#### Murgh Lasooni Tikka

Garlic flavored chicken kebab cooked in clay oven

#### Murgh Achari Kebab

Pickle flavored chicken kebab cooked in clay oven

#### Murgh Kastoori Kebab

Minced chicken kebab flavored with kashmiri spices

#### Murgh Reshmi Kebab

Minced chicken flavored with cheese, ginger, garlic and char grilled

#### Chicken Cutlet

Seasoned minced chicken patties, shallow fried

#### Noorani Mail-jol

Minced chicken & lamb cooked on a skewer in a clay oven

#### Murgh Peshawari Kebab

Boneless pieces of chicken marinated in yogurt, cream, spices and char grilled

#### Murgh Batata (only Butler Passed)

Scooped potato filled with basil flavor minced chicken

#### Tandoori Chicken Chop (extra Cost)

Chicken chops marinated with a special blend of spices, grilled over charcoal fire

#### Chicken Keema Crostini

Crisp bread toast topped with seasoned mince of chicken

#### Chicken Keema Slider

Indian spiced mince chicken served on a burger bun

#### Chicken Keema Samosa

Triangular pastry turnovers filled with seasoned mince of chicken

#### Tandoori Lamb Chop (extra Cost)

Lamb chops marinated with yogurt and spices, char grilled

#### Boti Kebab

Lamb kebab marinated overnight in yogurt and charcoal grilled

#### Lamb Seekh Kebab

Minced lamb cooked on a skewer in a clay oven

#### Gillafi Kebab

Onion & bell pepper coated minced lamb cooked on a skewer

#### Shikampuri Kebab

Fine minced of seasoned lamb patties stuffed with yogurt and onions

#### Chappli Kebab

Ground lamb patties





MAIN COURSE

VEGETARIAN SELECTION

## PANEER

### Paneer Capsicum Masala

Cottage cheese cubes cooked with green bell pepper

### Paneer Methi Malai /paneer Methi Malai Mattar

Cottage cheese and fenugreek cooked in a creamy sauce

### Paneer Bhujia With Mattar

Ground homemade cottage cheese with green peas

### Paneer Kaju Phool Makhana

Cashew nut & stone flower served with cottage cheese cubes

### Paneer Kali Mirch

Cracked pepper flavored cottage cheese

### Shahi Paneer

Cubes of cottage cheese cooked in saffron and cashew nut gravy

### Paneer Korma

Cottage cheese cooked with yogurt in creamy sauce

### Paneer Jalfrezi

Cottage cheese blended with medley of vegetables

### Paneer Makhani

Cottage cheese in rich tomato sauce with cream & butter

### Palak Paneer

Cottage cheese cubes cooked in a spinach sauce

### Paneer Achari

Cottage cheese cooked in pickle, onions and tomato sauce

### Paneer Khurchan

Sliced cottage cheese cooked with juliennes of capsicum, tomato and onions

### Paneer Kadai

Cottage cheese with tomatoes, onions, & bell peppers

### Paneer Mattar

Green peas & cottage cheese cubes curry

### Paneer Lababdar

Cottage cheese cubes flavored with fennel cooked in tomato, and onion

### Malai Kofta

Cottage cheese dumplings in creamy sauce

### Shaam Savera

Spinach & cottage cheese dumplings in butter based gravy

### Tomato Jodhpuri

Seasoned cottage cheese filled in tomato shell floated with sauce

### Lychee Nargisi Kofta (extra Cost)

Crumbled cottage cheese stuffed in a whole lychee fruit and cooked with gravy

### Paneer Pasanda

Cottage cheese stuffed with green chutney and nuts in velvety cashew nut gravy

### Paneer Khandari (seasonal)

Triangular stuffed cottage cheese cooked in cashew nut and tomato gravy

### Palak Paneer Ke Charre

Spinach puree flavored with fresh grounded herbs and spices with small dices of cottage cheese





## VEGETABLES

### **Makai Khumb Masala**

Baby corn & mushrooms cooked in creamy sauce

### **Bharvan Mirch**

Stuffed banana peppers with choice of cottage cheese or vegetables

### **Methi Malai Mattar**

Fenugreek leaves & green peas cooked in creamy sauce

### **Mushroom Mattar**

Mushrooms & green peas cooked in a light sauce

### **Vegetable Jalfrezi**

Juliennes of tomatoes, onions, & bell peppers with mixed vegetables

### **Panchmel Kadai**

Baby corn, baby potatoes, cauliflower, carrots & french beans in a rich and spicy masala

### **Sarson Ka Saag**

Thick curry made from ground mustard leaves

### **Bagare Baingan**

Whole baby eggplant in a hyderabadi style curry

### **Vegetable Bhel (on Tawa)**

Choice of two dry vegetables (on a skillet)

### **Dum Aloo Kashmiri**

Scooped potatoes filled with dry fruits & nuts, in a creamy sauce

### **Dum Aloo Masala**

Steamed potatoes in a creamy sauce

### **Pahadi Aloo**

Steamed baby potatoes cooked with authentic spices

### **Aloo Palak Bhaji**

Finely chopped spinach with potatoes

### **Jeera Aloo**

Cumin seed flavored potatoes

### **Methi Aloo**

Fenugreek leaves flavored potatoes

### **Aloo Baingan**

Eggplant & potatoes cooked with herbs and spices

### **Vegetable Kolhapuri (subzi)**

Carrot, potatoes, cauliflower, french beans, green peas, ginger, garlic, coconut, cloves, black pepper, poppy, coriander seeds, red chili, turmeric, garam masala

### **Spinach Kofta In Makhani Sauce**

Finely chopped spinach roundels served in a creamy tomato sauce

### **Gobhi Massallam**

Whole head of cauliflower cooked in a clay oven

### **Gobhi Aloo Mattar**

Cauliflower, potatoes, & green peas cooked on a slow flame

### **Bhindi Masala**

Spiced okra cooked with onions

### **Kurkuri Bhindi**

Okra lightly dipped in corn flour batter & crispy fried

### **Bhindi Aloo Jugalbandi**

Whole okra and diced potatoes cooked with a special blend of herbs and spices

### **Baingan Bhartha**

Eggplant concasse cooked with green peas

### **Achari Baingan**

Whole baby eggplant slit four & stuffed with indian spices

### **Stuffed Baingan Masala**

Whole baby eggplant flavored with mango pickle

### **Aloo Dahiwala**

Potatoes cooked in a yogurt based gravy

### **Goan Vegetable Curry**

Assorted vegetables in a traditional "chili hot & tangy" goan curry

### **Vidishi Subzi/vilayati Subzi**

Sauteed veggies like zucchini, broccoli, peppers, baby corn and carrot cooked with select spices

### **Mixed Vegetables Makhani**

A mélange of vegetables in a rich and creamy tomato sauce finished with butter and cream

### **Khumb Do Piazza**

Button mushrooms, fresh herbs and spices

### **Aloo Channa**

Potatoes and spiced chickpeas

### **Palak Chole**

Spinach and chick peas curry

### **Tandoori Stuffed Sesame Aloo**

Sesame potato roulade with stuffed cottage cheese with creamy sauce

### **Navrattan Curry**

Traditional combination of nine different vegetables cooked in an exotic curry sauce



## LENTILS

### **Balti Dal**

Blend of three lentils

### **Channa Rawal Pindi**

Spiced chickpeas & onions curry

### **Dal Saag/methi**

Split lentils with spinach or fenugreek leaves

### **Dal Makhani**

Black lentils cooked in butter based gravy

### **Dal Maharani/dal Bukhara**

Black lentils & kidney beans cooked on slow fire

### **Lobhiah Mushroom**

Black-eyed beans cooked with mushrooms

### **Punj Ratni Dal**

Blend of five lentils cooked on a low flame

### **Rajmah Masala**

Red kidney beans cooked on a low flame

### **Yellow Dal With Garlic Tadka**

Yellow lentils cooked to perfection on slow fire finished with tempered herbs and spices

### **Punjabi Kadi Pakora**

Thick yogurt base gravy and vegetable fritters



## LAMB & GOAT

### **Gosht Vindaloo (spicy)**

Potatoes & boneless lamb cubes in spicy gravy

### **Gosht Nargisi Kofta**

Hard boiled eggs coated with lamb in thick gravy

### **Gosht Keema Mattar**

Minced lamb cooked with snow peas

### **Gosht Khara Masala**

Boneless lamb cubes cooked with cracked pepper

### **Gosht Do Piazza**

Pearl onions served with boneless lamb cubes

### **Gosht Achari**

Pickle flavored boneless lamb cubes

### **Gosht Badami**

Boneless lamb cubes cooked in an almond based gravy

### **Gosht Kadai**

Lamb with chunks of tomatoes, onions, & bell peppers

### **Gosht Saag**

Boneless lamb cubes cooked with finely chopped spinach

### **Goat Chilli Masala**

Minced lamb and lamb with bones cooked together

### **Rogan Josh**

Boneless lamb cooked with its own juices in light gravy

### **Dum Ka Gosht Korma**

Lamb marinated in yogurt and spices cooked to perfection

### **Baby Goat Masala**

Baby goat pieces cooked in light gravy

### **Gosht Bhuna Masala**

Select cuts of lamb dry roasted in a pan with freshly pounded spices and simmered in an aromatic gravy

### **Gosht Dalcha**

Select cuts of lamb cooked with lentils, herbs and spices

### **Lamb Keema**

Minced lamb cooked with authentic indian spices

### **Goat Peshwari**

Pot braised goat bone infused with cinnamon and cloves



MAIN COURSE NON-VEGETARIAN SELECTION

**CHICKEN**

**Murgh Tikka Masala**

Creamy grilled boneless chicken in a velvety sauce

**Murgh Jalfrezi**

Boneless chicken with juliennes of tomatoes, onions, & bell peppers

**Murgh Makhmal-e-zafrani**

Boneless chicken breasts marinated in saffron and yogurt

**Murgh Saag**

Boneless chicken cubes with spinach

**Murgh Methi**

Boneless chicken cubes with fenugreek leaves & spices

**Murgh Khurchan**

Shredded chicken cooked with tomatoes & onions

**Murgh Keema**

Minced chicken cooked with authentic indian spices

**Murgh Makhmali Kofta**

Minced chicken roundels served in saffron gravy

**Murgh Kadai**

Chicken cooked with chunks of tomatoes, onions, & bell peppers

**Murgh Makhani**

Chicken cooked in a rich tomato sauce with cream & butter

**Murgh Vindaloo**

Potatoes & Boneless Chicken Cubes In Spicy Gravy

**Murgh Tandoori-dry**

Chicken marinated in yogurt and cooked in a clay oven

**Murgh Shahi Korma**

Boneless chicken cubes cooked in creamy gravy

**Murgh Do Piazza**

Pearl onions served with boneless chicken cubes

**Murgh Dum Lazeez**

Breast of chicken stuffed with spinach cooked in creamy sauce

**Murgh Kali Mirch**

Boneless chicken cubes served in cracked pepper gravy

**Murgh Kolahpuri (spicy)**

Coconut flavored chicken cubes with maharashtra spices

**Murgh Kali Mirch**

Boneless chicken cubes served in cracked pepper gravy

**Murgh Dum Badam Pasanda**

Chicken cubes cooked in an almond based gravy

**Murgh Lajawab**

Shredded chicken stir cooked with a blend of spices and shreds of red & green chilies, ginger and fresh coriander

**Murgh Methi Malai**

Traditional fenugreek flavored creamy morsels of boneless chicken

**Murgh Masaledar**

Home style chicken curry

**Murgh Hyderbadi**

Chunks of chicken cooked andhra style in peanut and coconut based gravy





## VARIETIES OF BIRYANI

### Subz Biryani

Basmati rice cooked with a selection of fresh vegetables, herbs and spices

### Kathal Biryani

Fine grain basmati rice cooked with jackfruit

### Murgh Hyderabad Biryani

Fine grain basmati rice cooked with chicken, freshly ground herbs and a blend of aromatic spices

### Gosht Dum Pukht Biryani/goat Biryani (extra Cost)

Basmati rice simmer cooked with lamb, mace and kewra

## SEAFOOD SHRIMP OR FISH

(AT ADDITIONAL COST)

### Bengali Fish/shrimp Curry

Fish or shrimp cooked in a authentic mustard sauce

### Maach Bhaja

Fillet of fish marinated in bengali spices and fried

### Bengali Rui Maach

Fish darnes cooked in fried onion, green chillies and cashew nut gravy

### Goan Fish Curry

Fish darnes cooked with coriander seed, cumin, red chilli and tamarind

### Malabar Meen Curry

Fish steaks marinated in red chilli paste, turmeric, lemon juice and pan fried

### Shrimp Nilgiri

Shrimp cooked in coconut and basil sauce

## RICE

### Patiala Pulao

Rice with black chickpeas, green peas, & cubes of cottage cheese

### Saffron Jeera Peas Pulao

Saffron rice with cumin seeds and green peas

### Chamman Pulao

Rice with cubes of cottage cheese topped with onions

### Kashmiri Pulao

Rice with dry fruits and nuts

### Saffron Pulao

Saffron rice with tempered cumin seed

### Vegetable Pulao

Rice cooked with mixed vegetables

### Tiranga Pulao

Saffron rice with green peas & carrots

### Peas Pulao

Rice with green peas







## BREADS (SELECT ANY ONE ITEM)

### Assorted Bread

(Assorted Tandoori Breads)

(Naan, Lachcha Paratha, Garlic Naan & Onion Kulcha)

### Varieties Of Homestyle Rotis

Assorted handmade breads (paratha, phulka, methi)

### Makki Ki Roti

Flat corn bread

### Missi Roti

Lentil flour bread with spices, chopped onions, chilies and dry pomegranate seeds

### Pudina Paratha

Whole wheat layered bread flavored with dried mint leaves

\*\*\*tandoor On Site – Extra Cost\*\*\*

## YOGURT PREPARATION (SELECT ANY ONE ITEM)

### Boondi Raita

Yogurt with soft mini bread puffs & indian seasoning

### Spinach Raita

Yogurt with spinach & indian seasoning

### Pineapple Raita With Walnut Topping

Yogurt with pineapple & walnuts

### Beetroot Raita

Yogurt with beet root

### Baingan Raita

Yogurt with eggplant & indian seasoning

### Bhindi Raita

Yogurt with deep fried okra, & indian seasoning

### Tomato/onion/cucumber Raita

Yogurt with tomatoes, onions, cucumbers, & indian seasoning

### Dahi Bhalla

Yogurt with soft lentil doughnuts

### Dahi Gujjia

Yogurt and lentil dumplings stuffed with nuts

### Dahi Pakori

Yogurt with mini lentil dumplings

## SALADS/PICKLES/CONDIMENTS

### Basic Salad

Two types of Pickles

Kachumber salad, corn salad, chickpea salad, slice onion, green chilies and papad

### Complete Salad Bar

Two types of pickles

Corn salad, chickpea salad, slice cucumber, green chilies & aloo chaat, three bean salad, pasta salad, & two chef special salad & papad





## DESSERT

### **Gulab Jamun**

Cheese & flour dumplings, fried golden, served in sugar syrup

### **Angoori Jamun**

Bite size cheese & flour dumplings, fried golden, served in sugar syrup

### **Kala Jamun**

Dark fried cottage cheese & flour dumplings served in sugar syrup

### **Rawa Kesari**

Roasted semolina cooked delicately with saffron

### **Beetroot Halwa**

Roasted beet pudding

### **Rasmalai**

Cottage cheese patties served in sweet condensed milk garnished with pistachio powder

### **Rasgulla**

Cottage cheese dumplings served in chilled sugar syrup

### **Angoori Jamun With Mango Rabri**

Bite size cheese & flour dumplings, fried golden, served in mango condensed milk

### **Chenna Kheer With Mango Rabri**

Bite size cottage cheese dumplings served in chilled mango condensed milk

### **Ice Cream (choice Of Two Flavors)**

Vanilla, Kesar Pista, Tutti Frooti, Fig, Mango, Chocolate, Strawberry, Pistachio..

### **Moong Dal Halwa**

Roasted moong lentils cooked delicately with milk and sugar topped with nuts and raisins

### **Gajar Ka Halwa**

Shredded carrot pudding garnished with nuts and raisins

### **Doodhi Halwa**

Bottle gourd cooked in sweet condensed milk

### **Badam Halwa (extra Cost)**

Roasted almond pudding

### **Akrot Halwa ((extra Cost)**

Roasted walnut pudding

### **Chenna Kheer**

Bite size cottage cheese dumplings served in chilled sweet condensed milk garnished with pistachio powder

### **Shrikhand (kesari/mango/fruit)**

Sweetened yogurt flavored with saffron and green cardamom seeds

### **Shahi Tukra**

Crispy fried bread sliced and served topped with sweet condensed milk garnished with finely chopped pistachios

### **Sevian Kheer**

Vermicelli pudding with nuts and raisins

### **Phirni**

Semolina flour delicately cooked with milk and nuts

### **Double Ka Meetha**

Crispy fried bread sliced and dipped with condensed milk and infused with saffron and cardamom

### **Khubani Ka Meetha**

Dried apricot pudding

### **Jalebi (fresh Jalebi/live-extra Cost)**

Sweet indian pretzels

### **Fruit Kheer**

Diced fruits served in sweet condensed milk

### **Kulfi With Falooda**

Home style saffron and pistachio ice cream served topped with rice vermicelli

### **Sabudana Kheer**

Tapioca pudding

### **Badam Kheer**

Almonds cooked in sweet condensed milk

### **Pistachio Kheer**

Pistachio cooked in sweet condensed milk

### **Rice Kheer**

Rice cooked in sweet condensed milk

### **Malpua With Rabri (extra Cost)**

Milk and whole flour pancakes, fried crisp golden, seeped in sugar syrup, served with sweet condensed milk