

Veg Appetizer



Samosa 6

A savory fried pastry filled with spiced potatoes and peas, a popular Indian snack.



Veg Manchurian 12

Indo-Chinese dish with vegetable dumplings in a tangy sauce, served as a side or entree.



Szechuan Potato 11

Crispy potato cubes coated in spicy Szechuan sauce, offering a fiery flavor.



Veg Pakora 8

Crispy, deep-fried fritters made from a delightful blend of onions and potatoes, bursting with Indian flavors.



Chili Paneer Dry (G) 12

Paneer (Indian cottage cheese) chunks cooked in a spicy and flavorful dry chili sauce.

Non-Veg Appetizer



Chicken 65 (G) 12

Spicy South Indian chicken dish, deep-fried and seasoned with aromatic spices.



Szechuan Chicken 12

Stir-fried chicken in a spicy Szechuan sauce, offering a flavorful and zesty taste.



Szechuan Chicken Wings 13

Crispy chicken wings tossed in fiery Szechuan sauce for a bold and spicy flavor.



Chili Chicken (G) 12

Indo-Chinese favorite, featuring sautéed chicken in a tangy and spicy chili sauce.



Chicken Pakora 12

Deep-fried chicken fritters, perfect as an appetizer or snack, bursting with flavor.

Biryani & Pilaf



Veg Biryani 14

Fragrant rice cooked with assorted vegetables and aromatic spices, a vegetarian delight.

Chicken Biryani 15

Flavorful rice dish with tender chicken pieces, blending spices and herbs for a rich taste.

Lamb Biryani 16

Savory rice preparation featuring succulent lamb pieces, a hearty and aromatic choice.

Shrimp Biryani 16

A flavorful and aromatic rice dish with succulent shrimp, spices, and fragrant basmati rice. Perfectly satisfying.



Cumin and Green Peas Pilaf Rice 4

A simple, yet flavorful rice dish infused with cumin and green peas.

Tandoori (Traditional Clay Oven)



Tandoori Chicken 16

Marinated chicken grilled in a tandoor oven, offering smoky and flavorful goodness.



Murg Apna Andaz (N) 16

A unique chicken preparation, showcasing the chef's special touch and flavors.



Panjabi Murg Tikka 16

Succulent chicken marinated in traditional Punjabi spices, grilled to perfection, bursting with flavor.



Chicken Malai Tikka (N) 16

Creamy and tender chicken tikka, known for its rich and mild flavors.



Mix Grill Non-Veg Platter 20

An assorted platter of grilled meats, perfect for sharing among meat lovers.



Bombay Paneer 16

Creamy Indian cheese cubes cooked in rich tomato-based sauce with aromatic spices; a delightful dish.

Tandoor (Clay Oven) Baked Naan Breads



Plain Naan or Butter Naan (G) 3

Naan is a leavened, tandoor oven-baked flatbread

Garlic Naan (G) 4

Freshly baked white wheat bread garnished with garlic

Jalapeno Naan (G) 4

Freshly baked white wheat bread garnished with Jalapeno

Kashmiri Naan (G,N) 5

Freshly baked white wheat bread stuffed with cashews, pistachios, cherries



Mango Lassi 5

Chef's Signature Special Curries (Comes with Rice)



Bang Bang Butter Chicken 16

Creamy and rich Indian butter chicken with a spicy twist, delivering bold flavors.



Mango Chicken 16

Tender chicken cooked in a sweet and tangy mango sauce, a delightful fusion dish.



Kashmiri Rogan Josh Lamb (N) 17

A traditional Kashmiri lamb curry, known for its aromatic spices and tender meat.



Pineapple Chicken 16

Juicy chicken pieces cooked with tropical pineapple, creating a sweet and savory combination.



Gaad E Fish Curry 17

Featuring tender tilapia, richly spiced with authentic flavors, perfect for seafood enthusiasts

Curries Signature Sauces (Comes with Rice) (Chicken 16, Lamb 17, Shrimp 17)



Kolaveri Curry (N)

A spicy South Indian curry dish known for its bold flavors and fiery taste.



Classic Curry

A timeless blend of spices in a rich, aromatic sauce, a staple in Indian cuisine.



Mughlai Handi Korma (N)

Creamy Mughlai-style curry with tender meat, nuts, and aromatic spices, a royal treat.



Tikka Masala Lababdar

Creamy and flavorful tomato-based curry with marinated and grilled meats or paneer.



Pahari Saag

A rich, savory North Indian dish made from leafy greens, often spinach, with aromatic spices. Delightfully flavorful



Coconut Curry (N)

A delicious curry with coconut milk as its base, offering a mild and creamy taste.



Lucknowi Methi Malai (N)

Creamy fenugreek-infused curry, a specialty from the city of Lucknow, North India.



Kathurh Kadai (N)

Spicy Indian curry cooked in a wok-style kadai with aromatic spices and bell peppers.



Vindaloo

A fiery Goan curry with marinated meat, vinegar, and red chilies, known for its intense flavor.

Classic Vegetarian Curries 15 (Comes with Rice)



Navratan Korma (N)

A rich, creamy North Indian dish with mixed vegetables, nuts, and a fragrant sauce.



Manzeda Malai Kofta (N)

Creamy paneer and vegetable dumplings in luscious tomato-based gravy, a decadent Indian delight



Paneer Tikka Masala Lababdar

Marinated paneer cubes in a luscious, spicy tomato gravy, a true indulgence.



Pahari Saag Paneer

A hearty Punjabi dish with paneer and spinach, cooked to perfection.



Methi Malai Mutter Paneer (N)

Creamy paneer and green peas in a fenugreek-infused, velvety sauce.



Kathurh Kadai Paneer (N)

Paneer and assorted veggies sautéed in a zesty, spiced Kadhai-style preparation.



Mix Veg Lababdar

A medley of fresh vegetables in a rich, creamy Lababdar sauce.



Dal Parsholi (Dal Maharani)

Creamy, slow-cooked black lentils and kidney beans dish, infused with aromatic spices, a staple in Indian cuisine



Paneer capsicum tomato masala

Paneer, capsicum, and tomatoes in a flavorful masala gravy, a delightful combination.

Authentic Vegan Curries 15 (Comes with Rice)



Tadke Wali Dal

A flavorful yellow lentil dish tempered with spices, a staple in Indian cuisine.



Chana Marchula Masala

Chickpeas in a spicy, tangy tomato-based sauce, bursting with flavors and aromatics.



Neni Danda (Aloo Gobi)

potato and cauliflower stir-fry, bursting with flavor and aromatic spices.



Bhindi Paunthi

Delicious Okra fry with sautéed onions and bell peppers, a flavorful and crispy Indian vegetable dish.



Pahari Saag

A rich, savory North Indian dish made from leafy greens, often spinach, with aromatic spices. Delightfully flavorful



Veg Coconut Curry (N)

A creamy and aromatic curry with mixed vegetables, coconut milk, and spices.



Kathurh Kadai Tofu (N)

A fusion dish with tofu, bell peppers, and spices in a kadhai-style preparation.



Kathurh Kadai Vegetable (N)

A vegetable medley cooked with Indian spices and inspired by kadhai cuisine.



Coconut Tofu Mutter

Tofu and peas in a luscious coconut-based curry, offering a delicate balance of flavors.



Coconut Mutter Makai

Corn and green peas cooked in a creamy coconut milk gravy with aromatic spices and sweet corn.

