

CONDIMENTS

- **KACHUMBAR SALAD** \$6
Fresh seasonal vegetables tossed with lemon and spice.
- **BEETROOT RAITA** \$5
Chilled yogurt with grated beetroot, cumin and a hint of sweetness.
- **PICKLES** \$4
House-made pickles with bold Indian spice.
- **ROASTED PAPAD** \$4
Crispy lentil wafers roasted and lightly spiced.
- **MASALA PEANUTS** \$7
Crispy, spiced peanuts with onions, lime, and chili.

DESSERTS

- **GULAB JAMUN AFFOGATO** \$12
Warm gulab jamun drowned in espresso and cream—Indian meets Italian.
- **ROSE KULFI FALOODA** \$9
Traditional rose-flavored kulfi served over silky falooda noodles and basil seeds.
- **GULAB JAMUN CRÈME BRÛLÉE** \$12
French custard dessert with an Indian twist—finished with caramelized sugar.
- **RAS MALAI TRES LECHES** \$12
Soft ras malai soaked in a saffron-infused milk soak—luxuriously moist.
- **PAAN KULFI** \$8
Creamy frozen paan-flavored dessert with candied fennel and gulkand.
- **GAJJAR HALWA OR MOONG DAL HALWA W/ BUTTER SCOTCH ICE CREAM** \$12
Gajar Halwa with Butterscotch Ice Cream is rich, warm, creamy delight..
- **FRIED ICE CREAM** \$10
Crisp-coated ice cream with a molten center—warm meets cold.
- **CHOCOLATE SPRING ROLL** \$10
Crispy rolls filled with molten chocolate, served with vanilla drizzle.

BEVERAGE CHOICES

\$1.99

- COKE
- SPRITE
- DIET COKE
- LEMONADE
- FANTA

\$2.99

- MASALA CHAI
- FILTER COFFEE

\$5.99

- PASSION FRUIT JUICE
- KOKUM SARBAT
- JALJEERA
- FRESH SUGARCANE JUICE
- ROSE MILK

\$5.99

- NIMBU PANI
- THANDHAI
- AAM PANNA
- MANGO JUICE
- LYCHEE JUICE
- GUAVA JUICE

\$5.99

- MANGO LASSI
- SWEET LASSI
- SALTED LASSI
- ROSE LASSI
- MINT LASSI
- CHAAS

Owned & Operated By

WALIA HOSPITALITY GROUP
A PASSION FOR QUALITY

Ashiana
FINE INDIAN CUISINE & BANQUET HALL

CB
Catering

MASTI
Cafe

Cafe Bombay
Indian Bistro

Masala Press
INDIAN CUISINE

HIRA BANQUETS
WHERE EVERY DETAIL SHINES

NATHU'S
INDIAN CUISINE



MENU

APPETIZERS

- **GINGER PEPPER CHICKEN SOUP** \$9
A soul-warming broth simmered with ginger, crushed black pepper, and Indian herbs.
- **SPICED LENTIL SOUP** \$7
Comforting masoor dal slow-cooked with cumin, garlic, and turmeric.
- **DAHI KE KABAB** \$12
Crisp on the outside, creamy within—pan-seared yogurt patties with a touch of spice.
- **PALAK PATTA CHAT** \$12
Crispy spinach leaves layered with chilled yogurt, tangy chutneys, and chaat masala.
- **DAHI PURI OR PANI PURI** \$10
Comforting masoor dal slow-cooked with cumin, garlic, and turmeric.
- **CRISPY OKRA FRIES W/ AVOCADO PUDINA RANCH** \$12
Juliened bhindi fried crisp, served with spiced Indian-style guacamole
- **DYNAMITE SHRIMP** \$16
Crispy shrimp tossed in a fiery, creamy chili glaze with desi flair.
- **BEEF ROOT TIKKI CHOLE CHAT** \$12
Crispy beetroot patties served over spiced chickpea curry, topped with chutneys and garnishes for a bold, flavorful bite.
- **ROYAL CRISPY PANEER CHEESE ROLLS** \$14
Crispy rolls stuffed with spiced paneer and gooey cheese, served golden and delicious.
- **ROASTED MASALA PAPAD** \$6
Crisp papad topped with onions, tomatoes, and a dash of chaat masala.
- **BUTTER CHICKEN WINGS** \$13
Tandoori wings tossed in our signature buttery makhani sauce.
- **VEGGIE SAMOSA** \$6
Crispy pastry stuffed with spiced potatoes, peas, and herbs, served with chutney.
- **SAMOSA CHAT** \$12
Crispy samosa smashed and loaded with chickpeas, chutneys, yogurt & masala.
- **KEEMA PAV** \$14
Spiced minced meat slow-cooked in rich masalas, served hot with buttery toast.
- **PAV BHAAJI** \$12
Butter-spiced mixed vegetable mash served with toasted pav.
- **MUTTON SUKHA W/ MALABAR PARANTHA** \$15
Slow-roasted mutton in dry spices, served with soft parantha.
- **CHILLI PANEER OR CHICKEN** \$14
A bold Indo-Chinese combo of spicy paneer OR juicy chicken tossed with peppers, onions, and tangy sauces.
- **CRISPY MANCHURIAN** \$14
(Gobhi or Paneer or Chicken)
Spiced minced meat slow-cooked in rich masalas, served hot with buttery toast.
- **STEAMED OR FRIED MOMO** \$12/\$14
(VEG OR CHICKEN)
Choice of sauce - Chilli / Manchurian / Schezwan
Delicate dumplings stuffed with seasoned vegetables or juicy chicken, served steamed soft or fried crispy.

TANDOORI APPETIZERS

- **TANDOORI STUFFED MUSHROOMS** \$16
Mushroom caps filled with spiced cheese and roasted over open flames.
- **MALAI PANEER TIKKA** \$17
Soft and creamy with a rich, mildly spiced flavor. It has a subtle sweetness, delicate smokiness, and melts in the mouth.
- **KASHMIRI TANDOORI CHICKEN** \$17
Bone-in chicken marinated in Kashmiri chili and yogurt—vibrant and flavorful.
- **DELHI FAMOUS ASLAM CHICKEN TIKKA** \$17
Buttery and creamy—an homage to Delhi's iconic Aslam Chicken.
- **TANDOORI CURRY PATTA PRAWNS W/ MANGO RELISH** \$23
Juicy prawns grilled with curry leaves & spices, paired with tangy mango relish.
- **MURGH RESHMI KABAB** \$17
Creamy, tender chicken skewers with hints of white pepper and cashew.
- **NAWABI CHICKEN KABAB** \$17
Juicy chicken marinated in aromatic spices and grilled to smoky perfection.
- **LAMB SEEKH KABAB** \$19
Minced lamb blended with traditional spices, skewered and grilled to smoky perfection.
- **TANDOORI MIXED PLATTER** \$25
An assorted tasting of our finest tandoori items—vegetarian and meat.
- **LAMB CHOP LAL MAAS** \$23
Lamb chops marinated in fiery Rajasthani lal maas masala, grilled until charred.
- **TANDOORI MAACHI TIKKA (MAHI MAHI FISH)** \$23
Succulent mahi mahi marinated in spices & grilled to perfection.

ROYAL VEG SPECIALTIES

- **DOUBLE TARKA WALI DAL** \$14
Yellow lentils tempered twice with cumin, garlic, and ghee.
- **DAL BUKHARA** \$15
Dal Bukhara is creamy, slow-cooked black lentils with buttery, smoky rich flavor.
- **KASHMIRI KARKARE ALOO** \$15
Crispy potatoes tossed with Kashmiri chili, fennel, and mustard seeds.
- **MUGHLAI MALAI KAJU PISTA KOFTA** \$16
Creamy cottage cheese dumplings in a cashew-pistachio saffron gravy.
- **NATHU'S CHOLE BATURA** \$18
Delhi's iconic spicy chole served with puffed, golden batura.
- **BHINDI DO PYAZA** \$16
Okra sautéed with onions and spices—home-style with flair.
- **NIZAMI BAGARA BAINGAN** \$16
Stuffed baby eggplants simmered in a rich Hyderabad peanut-coconut gravy.
- **SHAAM SAVERE** \$17
Spinach koftas stuffed with cheese, served in a rich tomato-cashew gravy.

RICE & BIRYANI

- **SAFFRON KASHMIRI PULAV** \$8
Fragrant basmati rice with saffron, dry fruits & mild spices.
- **ROYAL VEGETABLE BIRYANI** \$14
Saffron-laced basmati rice layered with spiced seasonal vegetables.
- **CHICKEN BIRYANI** \$16
Classic dum-style biryani with marinated chicken and fried onions.
- **GOAT OR LAMB BIRYANI** \$18
Richly spiced meat biryani with layers of flavor and fragrance.
- **SHRIMP BIRYANI** \$19
Fragrant basmati rice layered with spiced shrimp & herbs.



ROYAL CURRIES

- **CHOOSE YOUR PROTEIN:**
VEG \$15 / PANEER \$16 / CHICKEN \$17
GOAT \$18 / LAMB \$18 / SHRIMP \$19
- **KORMA**
A creamy, nut-based gravy delicately spiced with cardamom and saffron.
- **TIKKA MASALA**
The classic—rich tomato-based curry with a buttery finish.
- **LABABDAR**
Mughlai-style gravy with tomato, cream, and whole spices—velvety and smooth.
- **SAAG**
Creamed spinach tempered with garlic, fenugreek, and traditional tadka.
- **KADHAI**
Wok-tossed with peppers, onions, and a crushed coriander masala.
- **VINDALOO**
Spicy Goan curry with vinegar, red chili, and bold heat.

ROYAL NON-VEG SPECIALTIES

- **NEW DELHI BUTTER CHICKEN** \$17
Our take on Delhi's most iconic butter chicken—creamy, smoky, and rich.
- **PUNJABI DHABAWALA CHICKEN CURRY** \$17
A robust, rustic curry inspired by highway dhabas of Punjab.
- **PURANI DELHI KALI MIRCH CHICKEN** \$17
Creamy chicken with the warmth of crushed black pepper and royal spices.
- **RAJASTHANI GOAT LAL MAAS** \$19
Spicy, deep red goat curry slow-cooked with Mathania chilies.
- **GOAT ROGAN JOSH** \$19
Kashmiri-style curry with yogurt, fennel, and aromatic spices.
- **GOAN FISH CURRY** \$19
Tangy and coastal—fish simmered in coconut milk with Goan masala.

BREADS

- **BUTTER NAAN** \$4
Soft tandoori naan brushed with melted butter.
- **GARLIC NAAN** \$5
Tandoori naan topped with golden roasted garlic.
- **CHILI NAAN** \$5
A fiery naan with chopped green chilies for bold flavor.
- **TANDOORI ROTI** \$4
Whole wheat flatbread cooked in the tandoor—earthy and crisp.
- **AMUL CHEESE NAAN** \$6
Soft tandoori naan stuffed with creamy Amul cheese and baked to perfection.
- **LACHHA PARANTHA** \$6
Flaky, multi-layered bread with buttery spirals.