

## SMALL PLATES

- RAJWADI SAMOSA (V)** 6  
seasoned potatoes & peas wrapped in a light pastry
- AGRA KI KURKURI TIKKI CHAAT (V,J)** 10  
potato cake, chickpeas, yoghurt & chutney
- JAIPUR KI KADAK BHINDI (V,J)** 10  
rubbles of crispy fried okra
- MASALA WINGS** 16  
infused with freshly ground spices,  
tossed in chef signature sauce
- PALAK (V,J)**  
**PATTA CHAAT** 12  
crispy batter fried spinach, yoghurt & chutney

- MIX VEG. PAKORA (V)** 8  
assortment of vegetables dipped in chickpeas batter
- BEET ROOT SHAMI KEBAB (J)** 12  
grated beetroot, flavorful spices
- TANDOORI PANEER TIKKA NACHOS (J)** 14  
grilled cottage cheese, crispy crackers
- AMRITSARI FRIED FISH** 14  
lightly spiced fish, dipped in chickpeas flour
- BUTTER CHICKEN NACHOS** 14  
grilled & shredded chicken, crispy crackers
- PAPAD PANEER (J)** 12  
cottage cheese with crushed papad

## INDO-CHINESE

- CHILLY PANEER** 14  
cottage cheese, onion, pepper & tangy sauce
- GOBHI MANCHURIAN** 14  
cauliflower chunks, onion, pepper & tangy sauce
- BINDAAS CHILLY CHICKEN** 16  
marinated chicken chunks, onion, pepper & tangy sauce

- CHILLY SHRIMP** 16  
marinated shrimp, onion, pepper & tangy sauce
- FRIED RICE (VEG. OR CHICKEN)** 18  
signature Chinese sauce, tossed in wok
- HAKKA NOODLES (VEG. OR CHICKEN)** 18  
signature Chinese sauce, tossed in wok

## LUNCH SPECIAL COMBO

(All combos are served as specified)

- AMRITSARI KULCHE CHOLE** 15  
Indian chickpeas curry with potato stuffed bread

- KHASTA POORI CHOLE** 15  
combination of chickpeas & puffy wheat flour bread

- PUNJABI KADHI**  
**PAKORA & RICE** 15  
chickpeas flour & yoghurt based thick gravy  
with vegetable fritters

- DELHI VALE CHOLE BHATURE** 15  
chickpeas & puffy white flour bread

- MURTHAL KE PRANTHE** 15  
stuffed bread served with yoghurt & pickle

## TANDOOR GRILLS

- PANEER TIKKA SHASHLIK (GF)** 20  
grilled homemade cottage cheese with accompaniments

- TANDOORI SHRIMP (GF)** 24  
grilled jumbo shrimp with flavor of  
ginger, garlic & spices

- AMRITSARI MEAT KI SEEKH (GF)** 24  
mildly spiced fresh minced lamb rolls

- AFLATOON SOYA CHAAMP (V,GF)** 20  
grilled soya/garden chunks, textured veg. protein

- ANGOORI TANDOORI**  
**CHOOZA (GF)** 24  
chicken with bone infused with indian spices

- LAHORI CHICKEN TIKKA (GF)** 20  
boneless chicken, kashmiri chilli, cumin powder

- ZAYKA MIXED GRILL(GF)** 24  
tandoori chicken, chicken tikka  
malai kebab, tandoori shrimp

- TANDOORI NEWZEALAND**  
**LAMB CHOPS (GF)** 32  
marinated in red wine, variety of spices

- TANDOORI SALMON(GF)** 24  
grilled salmon, ajwain, mint chutney

- BUKHARA MURGH MALAI (GF)** 20  
barbecued chicken coated with creamy cheesy sauce

- MURGH BEDAMI**  
**SEEKH KEBAB (GF)** 22  
mildly spiced fresh minced chicken rolls  
coated with almonds

## CHOOSE YOUR DISH. PROTEIN & SAUCE

(All meals are served with a side of naan, rice, house Salad or Soup of the day)

- Vegetable 14  
Paneer 14  
Tofu 14

- Chicken 15  
Lamb 16  
Goat 18

- Beef 18  
Salmon 19  
Shrimp 19

- Scallop 22  
Crab 22  
Lobster 28

**SAAG**  
A sauce with base of mustard green &  
creamy spinach

**KORMA**  
Rich sauce, Onion, Cashew nut &  
cream based lightly spiced

**CURRY**  
North Indian Style chopped onion, tomato,  
ginger & garlic based sauce

**TIKKA MASALA**  
Onion, Tomato & cream based sauce  
with aromatic spices

**VINDALOO**  
Spicy, Tangy Vinegar based sauce

**KADHAI**  
A thick curry, Full of fragrance of whole roasted spices  
with cubes of onions & bell peppers

### BIRYANI'S

baked casserole of basmati rice with saffron, served with raita

- VEGETABLE** 15  
**PANEER MAKHANI** 15

- CHICKEN** 16  
**BUTTER CHICKEN** 16

- LAMB** 18  
**GOAT** 18

- SHRIMP** 19

## NAAN/BREADS

- Butter Naan / Roti / Romali Roti / Makki Ki Roti 4  
Garlic Or Chilly Garlic Naan / Aloo Or Onion Kulcha / Cheese Naan 5  
Bullet Naan / Chur Chur Lacha Pratha / Kashmiri Naan 6  
Bread Basket (Butter, Garlic, Aloo) 12

## DESSERTS

- Phirni With Tart Shell 7  
Italian Baked Gulab Jamun 7  
Cheese Cake

- Carrot Halwa 7  
Moong Dal Halwa 7  
Rasmalai 5

- Black Rice Pudding With Tart 5  
Paan Gulkandh Ki Kulfi 7  
Rabri Falooda

## BEVERAGES

- Mango Lassi 6  
Rajasthani Chaas 5  
Purani Delhi Ki Shikanji 5  
Masala Nimbu Pani 5  
Patiala Shahi Malai Lassi 6  
Thande Tarbooz Rooh Afbza Ka Sharbat 6  
Soda/mineral Water/sparkling Water 3  
Aflatoon Kadak Chai 4  
Nescafe Masala Coffee 4  
Iced Tea (sweet/unsweet) 3

V = VEGAN, GF = GLUTEN FREE, J = JAIN Table of 5 or more 20% gratuity will be added (We can do all possible customization)