

Roasted Papad/ fry Papad	30.00
Masala Papad (Roasted/Fry)	60.00
Vegetable Pakoras	170.00
• French Fries	170.00
Vegetable Sandwich	200.00
Peanut Masala	200.00
Palak Pakoras	200.00
Cheese Sandwich	200.00
Paneer Pakoras	200.00
Chesse Chilly Tost	230.00
Masala Sandwich	240.00
Cheese Pakoras	300.00
Spring Roll Vegetable	300.00
Vegetable Crisper	300.00
Hara Bhara Kebab	310.00
Club Sandwich vegetable	330.00
Cheese Ball	330.00
• Egg Sandwich	220.00
Chicken Sandwich	290.00
• Eggs Pakoras	290.00
Ham Sandwich	290.00
• Fish Fingers With Tarter Sauce	350.00
Chicken Spring Roll	340.00
Chicken Pakoras	350.00
• Fish Pakoras	350.00
• Fish And Chips	350.00
Chicken Lollipop	390.00
• Kathi Kebab (mutton)	400.00
Club Sandwich Non veg	420.00
• Fish Amirtsari	450.00



Tomato Basil Cream/Shorba	140.00
Cream of Vegetable/Mushroom	150/180.00
• Vegetable	160.00
(sweet corn /hot & sour/manchow)	
Lemon Coriander Soup	200.00
Cream of Chicken	210.00
Chicken Noodles	210.00
• Chicken	220.00
(Sweat corn/hot & sour/manchow)	
French Onion Soup	220.00



Green Salad	90.00
Fruit Salad	170.00

•	Russian Salad	180.00
•	Corn Salad	210.00
•	Greek Salad	250.00
•	Caesar Salad Veg.	250.00
•	Caesar Salad Non Veg.	320.00
•	Chicken Hawaii	260.00



Curd	80.00
Plain/Vegetable/Boondi	90.00
Pineapple/Mix Fruit	140.00
Butter Milk	40.00



Vegetable Seekh Kebab	350.00
(ground spiced minced vegetable and	
Molded onto the skewers and cooked	
in tandoor)	

Paneer Tikka	370.00
(cottage chesse cubes marinated in yoghurt	
Indian spices and barbecued in tandoor)	

•	Pineapple Tikka	380.00
	(pineapple slice marinated in white sauce Indian	
	spices and barbecued in tandoor)	

•	Paneer Malai Tikka	390.00
	(paneer tikka in a rich cashew and cream	
	Marinated flavoured with cardamom)	

Tandoori Gobhi	390.00
(colliflower marinated in richly aromatic	
Herbs and yoghurt and barbecued in clay	
Oven served with mint sauce)	

•	Tandoori Aloo	390.00
	(stuffed patato marinated in yoghurt	
	Spicy and cooked in clay oven)	

•	Paneer Khasta Tikka	400.00
	(Cottage cheese cubes marinated in youghurt,	Indian
	spices cream semolina and barbecued in tando	oor)

•	Stuffed Tandoori Bharwan Kumbh	400.00
	(stuffed mushroom marinated in yoghurt, Indian	
	spices and barbecued in tandoor)	

Paneer Nariyal Methi Tikka	400.00
(cottage cheese cubes coconut powder n kasuri methi	
marinated in yoghurt, indian spices and barbecued	
in tandoor)	

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•	Chesse Kebab	400.00	Diatter	
	(it is made with cheese cubes indian spices, the frying cheese cubes)			
	Murg Tikka	430.00	Vegetable Platter	500.00
	(boneless chicken chunks marinated in	430.00	(paneer tikka/paneer malai tikka/tandoori aloo	300.00
	Richly aromatic herbs and cooked in		tandoori gobhi)	
	Clay oven, served with mint flavoured dip)		Non Veg. Platter	800.00
•	Murg Hariyali Malai Tikka (boneless chicken pieces napped in green Marinated and barbecued in clay oven)	440.00	(murg malai kebab, tandoori, chicken one leg Piece, mutton boti & fish tikka)	
	Murg Tandoori (half)	400.00	Rajasthani Special	
	(marinated chicken in the mixture of yoghurt And indian spices cooked in clay oven)		au Park State Co	
•	Murg Tandoori (full)	700.00	Mewari Gatta Curry (a local preparation of gram flour dumplings,	320.00
	(marinated chicken in the mixture of yoghurt		simmered in onion & tomato gravy)	
	And indian spices cooked in clay oven)		Kadi Pakora	320.00
•	Murg Afghani Half (marinated chicken in the mixture of white sauce	400.00	(gramflour/onion dumpligs cooked in a	320.00
	and cooked a clay in oven)		yoghurt in gram gravy)	
			Palak Makki Ki Sabzi	330.00
•	Murg Afghani full (marinated chicken in the mixture of white sauce	700.00	(corn kernels and spinach in tangy	
	and cooked a clay in oven)		onion and tomato masala)	
	No AC4 (No.1.) TU11-	440.00	Mewari Khichadi (pulao)	350.00
	Murg Afghani Malai Tikka (boneless chicken pieces marinated in cream	440.00	(with vegetable raita)	
	And other herbs and barbecued in a clay oven)		Mirchi Ka Salan	390.00
	Murg Sheekh Kebab	450.00	(it is made with green chilly frying then	
	(ground spiced minced chicken and molded on	450.00	chilly pieces cooked with thick indian gravy with	curd)
	To the skewers and cooked over clay oven)		Ker Sangri	400.00
•	Murg Banno Kebab	450.00	(traditional rajasthani desert beans cooked in very	rich
	(bonless chicken pcs. marinated in the yoghurt gramflour and indian spices cooked in clay oven)		aromatic spices & herbs)	
	grampiour and indian spices cooked in clay oven)		Dal Bati Churma	600.00
•	Murg Gilafi Kebab	480.00	Musa Daniora	520.00
	(ground spice minced chicken and on the skewers and cooked clay oven)		Murg Banjara (bonless chicken marinated rajasthani	320.00
			style and barbecued in clay oven)	1/45
•	Jaituni Murg Tikka (boneless chicken pieces marinated napped green	490.00	Mewari Murg Dhungaar	500.00
	with olives mixture and cooked in clay oven)		(rajasthani delicacy of murg with bone cooked in	
		经验的	liquid indian spicy gravy garnished With chopped coriander leaves)	
•	Murg Tangdi Kebab (marinated four legs pcs of chicken in the mixture of	600.00		
	yoghurt And indian spices cooked in clay oven)		Kadaknath Murg	750.00
	Mittee Charle Walat	570.00	(black chicken cooked in indian gravy)	
•	Mutton Sheekh Kebab (ground spiced minced mutton and molded on	570.00	Desi Murg	800.00
	To the skewers and cooked over tandoor)		(country chicken in local style curry)	
	Fish Tikka	470.00		
	(fish marinated with yoghurt, spice & barbecued	P. K.	Mewari Mutton Dhungaar (rajasthani delicacy of mutton with bone cooked in	570.00
	In a clay oven)		liquid indian spicy gravy garnished With chopped	
	Fish Hariyali Tikka	500.00	coriander leaves)	
	(fish marinated with spinach, yoghurt, spices & barbecued in a clay oven)	GST as applicable		
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Dal Tadka (boiled lentils tempend with mixture of spices)	310.00	Paneer Tikka Masala (roasted Cottage Cheese Cubes Simmeved In Creamy Tomato Gravy)	360.00
Dal Makhani (black lentils woked with kidney beens	330.00	Panner Lababdar (fried cottage cheese served with tomato gravy)	370.00
Over night on slow fire finished with butter & cream) • Hing Jeera Aloo	340.00	Shahi Paneer (cottage cheese in rich yoghurt creamy based onion white gravy)	370.00
(potato fry with cumin & coriander, turmeric & chilly powder)		Stuffed Capsicum/Tamoto (tomatoes stuffed with cottage, cheese, green	370.00
Bhindi Masala (home style okra with sesame Seeds sprinkled with chat masala)	350.00	Peas and onion served with tomato gravy) • Aubergine Tomato	370.00
Mutter Gobhi (green plant & colli (cauli)flower and cooked	330.00	(fry brinjal cooked in rich tomotes souce) • Navratan Korma	370.00
With indian gravy)	250.00	(mixed vegetable & fruits sautred in creamy White gravy)	370.00
Udaipuri Vegetable (seasonal mixed vegetable cooked in tomato Based thick indian gravy)	350.00	Paneer Pasanda (cottage cheese with dry fruits in white gravy)	370.00
Baigan Bharta (eggplant rosted & cooked with tomatoes Onion dry spices)	350.00	Mushroom Mutter/Paneer (mushroom and green peas/paneer in indian Gravy)	370.00
Khada Palak (spinach cooked in rajasthani style)	350.00	Vegitable Jalfrezi Butter (mix vegetable cooked in semi dry	370.00
Methi Malai Mutter (a traditional way cooked fenugreak)	350.00	indian spices with gravy)Soya Tikka curry	370.00
Kadai Paneer (cottage cheese with capsicum and onion, tomato In indian gravy)	360.00	 (rosted soya simmered in creamy tomato gravy) Palak kofta 	380.00
Palak Paneer	360.00	(deep fried mushed potato, dry fruits ball with mild spinach gravy)	
(fresh grounded spinach cooked with herbs and Cottage cheese)		Non Vegetable	
 Channa Masala (chick peas and fresh tomotes cooked in traditional spices) 	360.00		
 Malai Kofta (deep Fried Mashed Potato, Dry Fruits Balls With Mild Tomato Gravy And Finished With Cottage Chee 	360.00 ese	Egg Curry/Egg Burji (boiled eggs cut into halves and simmered in Rich indian curry)	300.00
And Cream) • Paneer Butter Masala (fry paneer cooked butter souce in rich indian gravy)	360.00	Murg Hara Masala (chicken cooked in carendra yoghurt, chopped mint and desiccated coconut)	440.00
Dum Aloo Kashmiri (deep fired potato stuffed with sweet cottage cheese, dry fruits & cooked with rich white gravy)	360.00	Murg Mughlai (a rich aromatic delicacy of bonless chicken Cooked in mild yellow gravy)	440.00

Murg Curry (chicken cooked in indian aromatic curry)	440.00	Continental	
(chicker cooked in maint dromaine carry)			
Murg Sagwala	460.00		
(marinated chicken cooked with spinach in indian gravy)		Vegetable Cheese Spaghetti	430.00
		(a spaghetti cooked with assorted vegetable & che	ese)
Murg Handi (chicken cooked with onions, tomatoes with	460.00		
Indian gravy)		Vegetable Gratin	430.00
		(boiled fresh seasonal vegetable and Mushroom cooked in white sauce	
Murg Ka Soyeta Abide a scaled with come in indian County	460.00	Garnished with shredded cheese and	
(chicken cooked with corn in indian Gravy)		Backed.)	
Murg Lababdar	470.00		
(pre-marinated bonless chicken pieces baked In a day oven & cooked with thick tomato gravy)		Pasta Penne With Pesto (pasta Carland In Italian Stude)	430.00
	400.00	(pasta Cooked In Italian Style)	
Murg Tikka Masala (roasted chicken cubes simmeved in creamy	480.00		420.00
Tomato gravy)		Indian Pasta (pasta cooked with indian hurbs and spices)	430.00
	100.00		
Murg Masala (chicken, boiled egg, capsicum, tomato cooked in	480.00	Macaroni Mexican	400.00
indian gravy)		(macaroni, tomatoes, capsicum, onions	
	550.00	And pineapple slice sauteed in butter	
Butter Chicken (barbecued chicken pieces simmered	550.00	And paper)	
In butter & tomato gravy)		Noodle Burmese	380.00
Mutton Rogan Josh	580.00	(noodles and finely chopped vegetable	
(traditional kashmiri meat cooked in indian	300.00	Cooked with burmese sauce)	
spices with curd)			520.00
Mutton Do Pyaza	580.00	• Chicken Lemon Butter Sauce (chicken pieces, mushroom and cheese	520.00
(mutton pieces cooked with chopped onions		Cooked in creamy lemon sauce served	
Capsicum, tomatos and rich pounded spices)		With butter sauteed vegetable)	
Mutton Sagwala	570.00		550.00
(marinated mutton cooked with fresh		• Chicken Grilt With Chips (grilled chicken with hurbs & fries)	550.00
Spinach in creamy gravy)			
Lal Maas	580.00	Chicken Merengo	550.00
(rajasthani delicacy of mutton with bone		(a chicken cooked in tomato sauce & hurbs)	
Cooked in thick indian spicy gravy garnished With chopped coriander leaves)		The second second second	
win chopped continuer waves)		Chicken & Mushroom Gratin	550.00
Mutton Keema Mutter	580.00	(butter sauteed chicken, mushroom vegetable Simmered in creamy white cheese squce)	
(miched meat & green peas cooked With rich indian gravy)			
• Fish Tomato	480.00	Chicken Princess	550.00
(fish curry in rich & red gravy)	100,00	(chicken pieces cooked in cheese white squce	
• Fish Curry	480.00	Garnished with asparagus served With butter sauted potatoes and vegetable)	
(boneless fish cooked in aromatic indian Curry)	100,00		
• Fish Masala	480.00	Chicken A La King	550.00
(boneless fish slice cooked in creamy lemon	400.00	(chicken piece, tomatoes and capsicum cooked	
souce with served butter & sauteed vegetable)		In white flour sauce)	

Olide Comme	550.00		
Chicken Stronganoff (sliced bonless chicken mushroom and gerkin)	550.00	Indian Bread	
Cooked in brown bono stock and served with		matan bread	
Saffron flavored rice/ Mashed Patoto)		Tandoori Roti	40.00
		(unleavened Whole Wheat Flour Bread	40.00
Spaghetti Bolognese	500.00	Backed In Clay Oven)	
(chopped tomatoes and meat onion			
Along with hot chilli paste & redwine 8 to 8		Missi Roti	70.00
Sauce)		(gram Flour Unleavened Whole Wheat And Bread Flavored With Onions, Green	
Fish Garh Princess	520.00	Chilly And Spices)	
(bonless fish slice cooked in white creamy			
Lemon sauce. Accompained with butter		Maize Roti with Butter	90.00
Sauteed vegetable & rice)		(unleavened Whole Maize Flour Bread	
Fish Grilled with lemon butter souce	520.00	Backed In Clay Oven)	
(bonless fish2 slice with hurbs & Fries)	320.00	Plain Naan	60.00
		(a Delicious Unleavened Flour Bread Baked	
Ham Pasta white sauce	520.00	In Clay Oven)	
(pene pasta ham and peper with white sauce)		Device Nove (1-11- Nove	60.00
	500.00	Butter Naan/lachha Naan (a Fully White Flour Bread With Butter/multi	60.00
Ham Spaghetti (ham mushroom onion spaghetti with white)	520.00	Layered Flour Bread Baked In Clay Oven)	
sauce & spinach)			
Sauce & Spiritery		lachha Paratha	90.00
A ROAD		(Multi Layered Flour Bread Baked In Clay Oven)	
			100.00
Chinese		Garlic Naan/cheese Naan (a Fully White Flour Bread Stuffed With Fresh	100.00
		Garlic / Cheese And Topped With Butter)	
• Schezwan Rice/Veg. Fried Rice	270.00		
Vegetable Chowmein	310.00	• Stuffed (Kulcha/paratha)	110.00
Vegetable Manchurian	320.00	(a Fully White Bread Stuffed With Potato	
Paneer Chilly	320.00	Green Peas And Cottage Cheese And Spices & Unleavened Whole Wheat Bread Stuffed	
Sweet & Sour Vegetable	340.00	With Spice Potatoes Cottage Cheese And Peas)	
Schezwan Noodles Vegetalbe	340.00		
Mushroom Chilly	350.00	• Stuffed Keema (Kulcha/paratha)	160.00
Crispy Corn / Honey Chilly Patoto	360.00	(a Fully White Bread Stuffed With Minced	
Chicken Chowmein	400.00	Meat And Spices)	
American Chop suey Non Veg.	400.00	Assorted Bread Basket	300.00
Schezwan Noodles in Non veg.	400.00	(Garlic/cheese/butter naan	
Mix Chowmein	420.00	missi/mize roti)	
Ham Chowmein	420.00	was the second of the second o	
Chicken Chilly	420.00	Rice	
Chicken Garlic	420.00	" CANAL STREET	
Chicken Manchurian	420.00	Plain Rice	160.00
Chicken Schezwan	420.00	(the traditional salted steamed rice)	100.00
Chicken Ginger	420.00		0.10.00
Chicken Lemon	440.00	Choice Of Pulao Vegetable, Kashmiri Green Peas / icera	240.00
Fish Chilly	440.00	Green Peas/jeera (rice with vegetable/fresh fruit & dry fruites/	
Spaghetti Nepolitana Sauce	440.00	Green peas)	
Chicken Sweet & Sour	420.00	Vegetable Biryani With Raita	310.00
Chicken Cashew Nut	450.00	(basmati rice cooked with vegetable and	510.00
Baked Fish	550.00	garnished with coriander served with raita)	

• Egg Fried Rice (lightly flavored rice cooked with fried egg)	320.00
Chicken Fried Rice (lightly flavored rice cooked with chicken)	350.00
• Chicken Hyderabadi Biryani With Raita (Indian rice delicious of chicken basmati rice cooked with coriander & mint sauce indian spices and garnished with fried onions)	390.00
• Mutton Biryani With Raita (indian rice delicious of mutton basmati Rice cooked with indian spices and Garnished with fried onions)	520.00



VegetableChicken Steak390.00570.00



Ice Cream	120.00
(vanilla/butter Scotch/chocolate/mango)	
Gulab Jamun Plate	90.00
Gulab Jamun With Ice Cream	140.00
Kesari Kheer	160.00
Kulhad Rabdi	180.00
Fresh Fruit Salad With Ice Cream	255.00
Hot Browine	150.00
Browine with Ice cream	200.00
Kulhad Rabdi Fresh Fruit Salad With Ice Cream Hot Browine	180.00 255.00 150.00

Chef's Special

Hyderabadi Veg. Biryani With Raita (bossmati rice cooked with regetable and garnished with corduned & with sequetable and garnished with corduned ex mint states fried onions, served with raita) Pahr Ke Kebab (it is made with sophurt cubes indian spices than frying yoghure cubes) Paneer Achari tikka (Cottage choese cubes marinated in yoghure, pickle meastle Indian spices and barbecued in Tundoor) Soya Chaap (multi precs of soya baked using sarouri marinated spires & deard) Amount Botti Rebab (fostices pickles of soya with indian spices) Soya Curry (mali places of soya with indian furbs and spices) Baby Corn Palak (had your cooked with mild spirmach gravy) Paneer Patiala (deep ried cottage choese, papad roll with yellow indian gravy) Kaju Curry (choeses cubes ondown histore sauce in rich indian gravy) Cheese Kebab (it is made with chose cubes indian spices, the frying choses cubes undian spices, the friving choses cubes undian spices, the friving choses cubes undian spices, the friving choses cubes in such in the bands of the cooked in common to thick indian spices, the frying choses cubes undian spices, the frying choses cubes indian spices, the frying choses cubes indian spices, the frying choses cubes indian spices, the frying choses cubes in this cubes indian spices, the frying choses cubes in this cubes indian spices, the frying choses cubes in this cubes indian spices, the frying choses cubes in this cubes indian spices, the frying choses cubes in the cubes indian spices, the frying choses cubes in the cubes indian spices, the frying choses cubes in the cubes indian spices, the frying choses cubes in the cubes indian spices, the frying choses cubes in the cubes in the cube indian spices, the frying choses cubes in the cube indian spices, the frying choses cubes in the cube indian spices, the frying choses cubes in the cube indian spices, the frying choses cubes in the cube indian spices, the frying choses cubes in the cube indian spices, the frying choses cubes in the cube indian spices, the frying				
Psylectabad Veg. Bryan With Rata (bosmati rice cooked vith vigeable and garnisled with corianted & mint sauce fried ontons, served with ratia)	Cream of Broccoli Soup	200.00	Murg Afghani Malai Tikka	440.00
Paneer Achari tikka (Cottage cheese cubes marinated in yoghur, jickle measals Indian spices and barbecued in Tandoor) Mutton Podhina Kebab (Mutton Rogan Podhina Kebab (Mutton Rogan Podhina Kebab (Mutton Rogan Rogan Wenton With Podhina Mutton Rogan Rogan Wenton Rogan Rogan Wenton Rogan Rogan Mutton Rogan Rogan Mutton Rogan Rogan Mutton Rogan Rog		350.00		
Dahi Ke Kebab (it is made with yoghurt cubes indian spices than frying yoghurt cubes) Paneer Achari tikka (Cottage cheese cubes marinated in yoghurt, pickle masala Indian spices and barbecued in Tandoor) Sova Chaap (small pices of soya baked using savouri marinated spices & curd) American Chop Suey Vegetable Indian Pasta Pink Sauce (pasta cooked with indian hurbs and spices) Soya Curry (small pices of soya with indian gravy) Soya Butter Masala (she pried cottage choese, papad roll with yellow indian gravy) Baby Corn Palak (baby corn cooked with mild spinnach gravy) E Amere Patiala (deep pied cottage choese, papad roll with yellow indian gravy) Kaji Curry (cashew cooked in butter sauce in rich indian gravy) Kaji Curry (cashew cooked in butter sauce in rich indian gravy) Cheese Rebab (it is made with cheese cubes indian spices, the frying choese cashes) Paneer Retail (brown of the sum of the cubes indian spices, the frying choese cubes cubes) Soya Outh the sauce in rich indian gravy) Cheese Kebab (it is made with cheese cubes indian spices, the frying choese cubes cubes indian spices, the frying choese cubes cubes in indian spices, the frying choese cubes in	garnished with coriander & mint sauce		第二人称为	
Dahi Ke Kebab (it is made with yophurt cubes indian spites (it is made with yophurt cubes indian spites (it is made with yophurt cubes) Richly amputatic herbs and cooked in Clay over, served with mint flavoured dip) Richly mampatic herbs and cooked in Clay over, served with mint flavoured dip) Richly amputatic process and barbecated in Tandoor) Mutton Podhina Kebab (Mutton pieces marinated mint indian spices sauce barbecated in a day over) Mutton Boti Kebab (median spices cooked in clay oven) Mutton Soya Curry (mall pieces of soya with indian gravy) Soya Butter Masala (small pieces of soya with butter sauce in rich indian gravy) Paneer Patiala (ladey bried cotage cheese, papad roll with yellow indian gravy) Kaju Curry (coshew cooked in butter sauce in rich indian gravy) Kaju Curry (coshew cooked in butter sauce in rich indian gravy) Kaju Curry (coshew cooked in butter sauce in rich indian gravy) Kaju Curry (coshew cooked in butter sauce in rich indian gravy) Kaju Curry (coshew cooked in butter sauce in rich indian gravy) Cheese Butter curry (cheese cubes cooked in butter sauce in rich indian gravy) Cheese Butter sauce in rich indian gravy) Kaju Curry (coshew cooked in butter sauce in rich indian gravy) Cheese Butter curry (cheese cubes cooked butter sauce in rich indian gravy) Cheese Butter curry (cheese cubes cooked in butter sauce in rich indian gravy) Cheese Butter curry (cheese cubes cooked in butter sauce in rich indian gravy) Cheese Butter curry (cheese cubes cooked in butter sauce in rich indian gravy) Cheese Butter curry (cheese cubes indian spices, the frying cheese cubes) Cheese Kebab (It is made with cheese cubes indian spices, the frying cheese cabes) Pasced Fish Sauce Sauce Clay oven, served with hintin flavoured dipy Atono Clay oven, served with hintin flavoured dipy Atono Clay oven, served with hintin flavoured dipy Atono Mutton Khada (mutton Khada (mutton khada (mutton marinated in yephart white paper and indian spices cooked in chey oven) Mutton Bhuna (a traditi	fried onions, served with raita)	•	Murg Tikka	400.00
it is made with yeghur cubes. Paneer Patiala (bay corn Palak (bay corn cooked with mild spinnach gravy) Paneer Patiala (bay corn cooked with mild spinnach gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Paneer Patiala (bay corn sale for the first made with cubes of sole of in tomate thick indian gravy) Paneer Patiala (bay corn cooked with mild spinnach gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Paneer Patiala (bay corn cooked with mild spinnach gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Fish Masala (based on the sauce in rich indian gravy) Paneer Patisha (bay corn cooked with mild spinnach gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Fish Masala (bay corn sauce in rich indian gravy) Fish Masala (bay corn sauce in rich indian gravy) Fish Masala (bay with cooked in butter sauce in rich indian gravy) Fish Masala (bay with cooked in creamy lemon sonce served with butter & sauteed vegetable) Cheese Kebab (the smade with cheese cubes indian spices, the	Dahi Va Vahah	200.00		
Paneer Achari tikka (Cottage cheese cubes marinated in yoghur, pickle maskal Indian spices and barbecued in Tandoor) Soya Chaap (small pices of soya baked using savouri marinated spices & curd) American Chop Suey Vegetable Indian Pasta Pink Sauce (pasta cooked with indian hurbs and spices) Soya Curry (small pices of soya with indian gravy) Soya Butter Masala (small pices of soya with butter sauce in rich indian gravy) Paneer Patiala (doep fried cottage cheese, papad roll with yellow indian gravy) Kaju Curry (cheese Butter curry (cheese cubes cooked butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cheese cubes cooked butter sauce in rich indian gravy) Kaju Curry (cheese cooked butter sauce in rich indian gravy) Kaju Curry (cheese cubes cooked in butter sauce in rich indian gravy) Kaju Curry (cheese cubes cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Kaju Curry (cashew cooked in butter sauce in rich indian gravy) Saso O Cheese Butter curry (cheese cubes cooked butter sauce in rich indian gravy) Saso O Cheese Butter curry (cheese wcoked in butter sauce in rich indian gravy) Barigarh special (breccoli red yellow cupsicum, zucchini, beans, cooked in tomato thick indian gravy) Cheese Kebab (breccoli red yellow cupsicum, zucchini, beans, cooked in tomato thick indian gravy) Backed Fish Saso O Saso O Backed Fish Saso O Backed Fish Saso O Saso O Saso O Saso		390.00		
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**Mutton Boti Kebab 570.00 (boneless mutton marinated in yoghurr white paper and indian spices cooked in clay oven) **Indian Pasta Pink Sauce (pasta cooked with indian hurbs and spices) **Soya Curry (small pieces of soya with indian gravy) **Soya Butter Masala (small pieces of soya with butter sauce in rich indian gravy) **Baby Corn Palak (baby corn cooked with mild spinnach gravy) **Paneer Patiala (deep fried cottage cheese, papad roll with yellow indian gravy) **Paneer Patiala (deep fried cottage cheese, papad roll with yellow indian gravy) **Cheese Butter curry (cheese cubes cooked in butter sauce in rich indian gravy) **Autton Rogan Josh (mutton Boti Kebab (foodless mutton marinated in yoghurr white paper and indian spices ocoked in creamy lemon sonce served with butter & sauce marinated hurbal poper and indian gravy) **Mutton Kogan Josh (mutton Boti Kebab (foodless mutton marinated in yoghurr white paper and indian spices (apole of food (mutton with bone cooked in liquidy spicy gravy) **Mutton Boti Kebab (foodless mutton marinated in yoghurr white paper and indian spices ocoked in liquidy spicy of mutton with bone cooked in liquidy spicy gravy) **Mutton Boti Kebab (foodless mutton marinated in yoghurr white paper and indian spices of soya with butter sauce in rich indian gravy) **Mutton Boti Kebab (foodless fish under souch in whole spices of hour and the spices of hour and the spices with card) **Mutton Boti Kebab (food in whole spices of hour ocoked in whole spices) **Mutton Boti Kebab (foodless fish pices of mutton with bone cooked in Mutton Botics in indian gravy) **Mutton Boti Kebab (foodless fish pices of mutton with bone cooked in Mutton Botics in indian spices and spices with suiter sauce in rich indian gravy) **Sano Mahi Fish (boneless fish pices nkapped green sauce marinated barbecued in a clay oven) **Sano Mahi Fish (boneless fish slice cooked in creamy lemon sonce served with butter & sauteed vegetable) **Sano Mahi Fish (boneless fish slice cooked in creamy lemon sonce served		390.00		
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(it is made with chesse cubes indian spices, the frying chesse cubes) • Backed Fish 530.00	Cheese Kehah	400 00		
frying chesse cubes) Backed Fish 530.00				500.00
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			(butter sauted fish simmered in creamy white ch	reese sauce)