

Snacks

● 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

Soup

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

Salad

● 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

Raita

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

The Best From Tandoor

● Vegetable Seekh Kebab (ground spiced minced vegetable and Molded onto the skewers and cooked in tandoor)	350.00
● Paneer Tikka (cottage chesse cubes marinated in yoghurt Indian spices and barbecued in tandoor)	370.00
● Pineapple Tikka (pineapple slice marinated in white sauce Indian spices and barbecued in tandoor)	380.00
● Paneer Malai Tikka (paneer tikka in a rich cashew and cream Marinated flavoured with cardamom)	390.00
● Tandoori Gobhi (colliflower marinated in richly aromatic Herbs and yoghurt and barbecued in clay Oven served with mint sauce)	390.00
● Tandoori Aloo (stuffed patato marinated in yoghurt Spicy and cooked in clay oven)	390.00
● Paneer Khasta Tikka (Cottage cheese cubes marinated in youghurt, Indian spices cream semolina and barbecued in tandoor)	400.00
● Stuffed Tandoori Bharwan Kumbh (stuffed mushroom marinated in yoghurt, Indian spices and barbecued in tandoor)	400.00
● Paneer Nariyal Methi Tikka (cottage cheese cubes coconut powder n kasuri methi marinated in yoghurt, indian spices and barbecued in tandoor)	400.00

GST as applicable

- Chesse Kebab 400.00
(it is made with cheese cubes indian spices, the frying cheese cubes)
- Murg Tikka 430.00
(boneless chicken chunks marinated in Richly aromatic herbs and cooked in Clay oven, served with mint flavoured dip)
- Murg Hariyali Malai Tikka 440.00
(boneless chicken pieces napped in green Marinated and barbecued in clay oven)
- Murg Tandoori (half) 400.00
(marinated chicken in the mixture of yoghurt And indian spices cooked in clay oven)
- Murg Tandoori (full) 700.00
(marinated chicken in the mixture of yoghurt And indian spices cooked in clay oven)
- Murg Afghani Half 400.00
(marinated chicken in the mixture of white sauce and cooked a clay in oven)
- Murg Afghani full 700.00
(marinated chicken in the mixture of white sauce and cooked a clay in oven)
- Murg Afghani Malai Tikka 440.00
(boneless chicken pieces marinated in cream And other herbs and barbecued in a clay oven)
- Murg Sheekh Kebab 450.00
(ground spiced minced chicken and molded on To the skewers and cooked over clay oven)
- Murg Banno Kebab 450.00
(bonless chicken pcs. marinated in the yoghurt gramflour and indian spices cooked in clay oven)
- Murg Gilafi Kebab 480.00
(ground spice minced chicken and on the skewers and cooked clay oven)
- Jaituni Murg Tikka 490.00
(boneless chicken pieces marinated napped green with olives mixture and cooked in clay oven)
- Murg Tangdi Kebab 600.00
(marinated four legs pcs of chicken in the mixture of yoghurt And indian spices cooked in clay oven)
- Mutton Sheekh Kebab 570.00
(ground spiced minced mutton and molded on To the skewers and cooked over tandoor)
- Fish Tikka 470.00
(fish marinated with yoghurt, spice & barbecued In a clay oven)
- Fish Hariyali Tikka 500.00
(fish marinated with spinach, yoghurt, spices & barbecued in a clay oven)



Platter



- Vegetable Platter 500.00
(paneer tikka / paneer malai tikka / tandoori aloo tandoori gobhi)
- Non Veg. Platter 800.00
(murg malai kebab, tandoori, chicken one leg Piece, mutton boti & fish tikka)

Rajasthani Special

- Mewari Gatta Curry 320.00
(a local preparation of gram flour dumplings, simmered in onion & tomato gravy)
- Kadi Pakora 320.00
(gramflour / onion dumplings cooked in a yoghurt in gram gravy)
- Palak Makki Ki Sabzi 330.00
(corn kernels and spinach in tangy onion and tomato masala)
- Mewari Khichadi (pulao) 350.00
(with vegetable raita)
- Mirchi Ka Salan 390.00
(it is made with green chilly frying then chilly pieces cooked with thick indian gravy with curd)
- Ker Sangri 400.00
(traditional rajasthani desert beans cooked in very rich aromatic spices & herbs)
- Dal Bati Churma 600.00
- Murg Banjara 520.00
(bonless chicken marinated rajasthani style and barbecued in clay oven)
- Mewari Murg Dhungaar 500.00
(rajasthani delicacy of murg with bone cooked in liquid indian spicy gravy garnished With chopped coriander leaves)
- Kadaknath Murg 750.00
(black chicken cooked in indian gravy)
- Desi Murg 800.00
(country chicken in local style curry)
- Mewari Mutton Dhungaar 570.00
(rajasthani delicacy of mutton with bone cooked in liquid indian spicy gravy garnished With chopped coriander leaves)

GST as applicable

Indian Main Course

● 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 wokd with kidney beens Over night on slow fire finished with butter & cream)	330.00	● Panner Lababdar (fried cottage cheese served with tomato gravy)	370.00
● Hing Jeera Aloo (potato fry with cumin & coriander, turmeric & chilly powder)	340.00	● Shahi Paneer (cottage cheese in rich yoghurt creamy based onion white gravy)	370.00
● Bhindi Masala (home style okra with sesame Seeds sprinkled with chat masala)	350.00	● Stuffed Capsicum/Tamoto (tomatoes stuffed with cottage, cheese, green Peas and onion served with tomato gravy)	370.00
● Mutter Gobhi (green plant & colli (cauli)flower and cooked With indian gravy)	330.00	● Aubergine Tomato (fry brinjal cooked in rich tomites souce)	370.00
● Udaipuri Vegetable (seasonal mixed vegetable cooked in tomato Based thick indian gravy)	350.00	● Navratan Korma (mixed vegetable & fruits sautred in creamy White gravy)	370.00
● Baigan Bharta (eggplant rosted & cooked with tomatoes Onion dry spices)	350.00	● Paneer Pasanda (cottage cheese with dry fruits in white gravy)	370.00
● Khada Palak (spinach cooked in rajasthani style)	350.00	● Mushroom Mutter/Paneer (mushroom and green peas/paneer in indian Gravy)	370.00
● Methi Malai Mutter (a traditional way cooked fenugreek)	350.00	● Vegetable Jalfrezi Butter (mix vegetable cooked in semi dry indian spices with gravy)	370.00
● Kadai Paneer (cottage cheese with capsicum and onion, tomato In indian gravy)	360.00	● Soya Tikka curry (rosted soya simmered in creamy tomato gravy)	370.00
● Palak Paneer (fresh grounded spinach cooked with herbs and Cottage cheese)	360.00	● Palak kofta (deep fried mushed potato, dry fruits ball with mild spinach gravy)	380.00
● Channa Masala (chick peas and fresh tomites cooked in traditional spices)	360.00	<div style="text-align: center;">  <h3 style="margin: 0;">Non Vegetable</h3>  </div>	
● Malai Kofta (deep Fried Mashed Potato, Dry Fruits Balls With Mild Tomato Gravy And Finished With Cottage Cheese And Cream)	360.00		
● Paneer Butter Masala (fry paneer cooked butter souce in rich indian gravy)	360.00	● Egg Curry/Egg Burji (boiled eggs cut into halves and simmered in Rich indian curry)	300.00
● Dum Aloo Kashmiri (deep fired potato stuffed with sweet cottage cheese, dry fruits & cooked with rich white gravy)	360.00	● Murg Hara Masala (chicken cooked in carendra yoghurt, chopped mint and desiccated coconut)	440.00
		● Murg Mughlai (a rich aromatic delicacy of bonless chicken Cooked in mild yellow gravy)	440.00

GST as applicable

- Murg Curry 440.00
(chicken cooked in indian aromatic curry)
- Murg Sagwala 460.00
(marinated chicken cooked with spinach in indian gravy)
- Murg Handi 460.00
(chicken cooked with onions, tomatoes with Indian gravy)
- Murg Ka Soyeta 460.00
(chicken cooked with corn in indian Gravy)
- Murg Lababdar 470.00
(pre-marinated bonless chicken pieces baked In a day oven & cooked with thick tomato gravy)
- Murg Tikka Masala 480.00
(roasted chicken cubes simmeved in creamy Tomato gravy)
- Murg Masala 480.00
(chicken,boiled egg, capsicum, tomato cooked in indian gravy)
- Butter Chicken 550.00
(barbecued chicken pieces simmered In butter & tomato gravy)
- Mutton Rogan Josh 580.00
(traditional kashmiri meat cooked in indian spices with curd)
- Mutton Do Pyaza 580.00
(mutton pieces cooked with chopped onions Capsicum, tomatos and rich pounded spices)
- Mutton Sagwala 570.00
(marinated mutton cooked with fresh Spinach in creamy gravy)
- Lal Maas 580.00
(rajasthani delicacy of mutton with bone Cooked in thick indian spicy gravy garnished With chopped coriander leaves)
- Mutton Keema Mutter 580.00
(miched meat & green peas cooked With rich indian gravy)
- Fish Tomato 480.00
(fish curry in rich & red gravy)
- Fish Curry 480.00
(boneless fish cooked in aromatic indian Curry)
- Fish Masala 480.00
(boneless fish slice cooked in creamy lemon souce with served butter & sauteed vegetable)

Continental

- Vegetable Cheese Spaghetti 430.00
(a spaghetti cooked with assorted vegetable & cheese)
- Vegetable Gratin 430.00
(boiled fresh seasonal vegetable and Mushroom cooked in white sauce Garnished with shredded cheese and Backed.)
- Pasta Penne With Pesto 430.00
(pasta Cooked In Italian Style)
- Indian Pasta 430.00
(pasta cooked with indian hurbs and spices)
- Macaroni Mexican 400.00
(macaroni, tomatoes, capsicum, onions And pineapple slice sauteed in butter And paper)
- Noodle Burmese 380.00
(noodles and finely chopped vegetable Cooked with burmese sauce)
- Chicken Lemon Butter Sauce 520.00
(chicken pieces, mushroom and cheese Cooked in creamy lemon sauce served With butter sauteed vegetable)
- Chicken Grilt With Chips 550.00
(grilled chicken with hurbs & fries)
- Chicken Merengo 550.00
(a chicken cooked in tomato sauce & hurbs)
- Chicken & Mushroom Gratin 550.00
(butter sauteed chicken, mushroom vegetable Simmered in creamy white cheese squce)
- Chicken Princess 550.00
(chicken pieces cooked in cheese white squce Garnished with asparagus served With butter sauted potatoes and vegetable)
- Chicken A La King 550.00
(chicken piece, tomatoes and capsicum cooked In white flour sauce)

GST as applicable

- Chicken Stronganoff 550.00
*(sliced bonless chicken mushroom and gerkin
Cooked in brown bono stock and served with
Saffron flavored rice/ Mashed Patoto)*
- Spaghetti Bolognese 500.00
*(chopped tomatoes and meat onion
Along with hot chilli paste & redwine 8 to 8
Sauce)*
- Fish Garh Princess 520.00
*(bonless fish slice cooked in white creamy
Lemon sauce. Accompanied with butter
Sauteed vegetable & rice)*
- Fish Grilled with lemon butter souce 520.00
(bonless fish2 slice with hurbs & Fries)
- Ham Pasta white sauce 520.00
(pene pasta ham and peper with white sauce)
- Ham Spaghetti 520.00
*(ham mushroom onion spaghetti with white
sauce & spinach)*

Chinese

- Schezwan Rice/Veg. Fried Rice 270.00
- Vegetable Chowmein 310.00
- Vegetable Manchurian 320.00
- Paneer Chilly 320.00
- Sweet & Sour Vegetable 340.00
- Schezwan Noodles Vegetalbe 340.00
- Mushroom Chilly 350.00
- Crispy Corn / Honey Chilly Patoto 360.00
- Chicken Chowmein 400.00
- American Chop suey Non Veg. 400.00
- Schezwan Noodles in Non veg. 400.00
- Mix Chowmein 420.00
- Ham Chowmein 420.00
- Chicken Chilly 420.00
- Chicken Garlic 420.00
- Chicken Manchurian 420.00
- Chicken Schezwan 420.00
- Chicken Ginger 420.00
- Chicken Lemon 440.00
- Fish Chilly 440.00
- Spaghetti Napolitana Sauce 440.00
- Chicken Sweet & Sour 420.00
- Chicken Cashew Nut 450.00
- Baked Fish 550.00

Indian Bread

- Tandoori Roti 40.00
*(unleavened Whole Wheat Flour Bread
Backed In Clay Oven)*
- Missi Roti 70.00
*(gram Flour Unleavened Whole Wheat
And Bread Flavored With Onions, Green
Chilly And Spices)*
- Maize Roti with Butter 90.00
*(unleavened Whole Maize Flour Bread
Backed In Clay Oven)*
- Plain Naan 60.00
*(a Delicious Unleavened Flour Bread Baked
In Clay Oven)*
- Butter Naan/lachha Naan 60.00
*(a Fully White Flour Bread With Butter/multi
Layered Flour Bread Baked In Clay Oven)*
- lachha Paratha 90.00
(Multi Layered Flour Bread Baked In Clay Oven)
- Garlic Naan/cheese Naan 100.00
*(a Fully White Flour Bread Stuffed With Fresh
Garlic / Cheese And Topped With Butter)*
- Stuffed (Kulcha/paratha) 110.00
*(a Fully White Bread Stuffed With Potato
Green Peas And Cottage Cheese And Spices
& Unleavened Whole Wheat Bread Stuffed
With Spice Potatoes Cottage Cheese And Peas)*
- Stuffed Keema (Kulcha/paratha) 160.00
*(a Fully White Bread Stuffed With Minced
Meat And Spices)*
- Assorted Bread Basket 300.00
*(Garlic/cheese/butter naan
missi/mize roti)*

Rice

- Plain Rice 160.00
(the traditional salted steamed rice)
- Choice Of Pulao Vegetable, Kashmiri 240.00
*Green Peas/jeera
(rice with vegetable/fresh fruit & dry fruites/
Green peas)*
- Vegetable Biryani With Raita 310.00
*(basmati rice cooked with vegetable and
garnished with coriander served with raita)*

GST as applicable

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

Sizzlers

- Vegetable 390.00
- Chicken Steak 570.00

Desserts

- 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

GST as applicable

Chef's Special

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|---|--------|--|--------|
| ● Cream of Broccoli Soup | 200.00 | ● Murg Afghani Malai Tikka | 440.00 |
| ● Hyderabad Veg. Biryani With Raita
(basmati rice cooked with vegetable and garnished with coriander & mint sauce fried onions, served with raita) | 350.00 | (boneless chicken pieces marinated in cream And other herbs and barbecued in a clay oven) | |
| ● Dahi Ke Kebab | 390.00 | ● Murg Tikka | 400.00 |
| (it is made with yoghurt cubes indian spices than frying yoghurt cubes.) | | (boneless chicken chunks marinated in Richly aromatic herbs and cooked in Clay oven, served with mint flavoured dip) | |
| ● Paneer Achari tikka | 380.00 | ● Khada Murg | 470.00 |
| (Cottage cheese cubes marinated in yoghurt, pickle masala Indian spices and barbecued in Tandoor) | | (traditional delicary of chicken with bone cooked in liquidy spicy gravy) | |
| ● Soya Chaap | 390.00 | ● Mutton Podhina Kebab | 580.00 |
| (small pieces of soya baked using savouri marinated spices & curd) | | (Mutton pieces marinated mint indian spices sauce barbecued in a clay oven) | |
| ● American Chop Suey Vegetable | 340.00 | ● Mutton Boti Kebab | 570.00 |
| | | (boneless mutton marinated in yoghurt white paper and indian spices cooked in clay oven) | |
| ● Indian Pasta Pink Sauce | 430.00 | ● Mutton Khada | 600.00 |
| (pasta cooked with indian hurbs and spices) | | (traditional delicary of mutton with bone cooked in liquidy spicy gravy) | |
| ● Soya Curry | 370.00 | ● Mutton Bhuna | 550.00 |
| (small pieces of soya with indian gravy) | | (a traditional meat cooked in whole spices) | |
| ● Soya Butter Masala | 340.00 | ● Mutton Rogan Josh | 580.00 |
| (small pieces of soya with butter sauce in rich indian gravy) | | (traditional kashmiri meat cooked in indian spices with curd) | |
| ● Baby Corn Palak | 360.00 | ● Mutton Do Pyaza | 580.00 |
| (baby corn cooked with mild spinnach gravy) | | (mutton pieces cooked with chopped onions Capsicum, tomatos and rich pounded spices) | |
| ● Paneer Patiala | 370.00 | ● Peri-Peri Fish Tikka | 540.00 |
| (deep fried cottage cheese, papad roll with yellow indian gravy) | | (fish pices marinated mint indian spcies sauce barbecued in a clay oven) | |
| ● Cheese Butter curry | 380.00 | ● Sarso Mahi Fish | 480.00 |
| (chesse cubes cooked butter sauce in rich indian gravy) | | (boneless fish pices nkapped green sauce marinated barbecued in a clay oven) | |
| ● Kaju Curry | 380.00 | ● Fish Masala | 480.00 |
| (cashew cooked in butter sauce in rich indian gravy) | | (boneless fish slice cooked in creamy lemon souce served with butter & sauteed vegetable) | |
| ● Harigarh special | 390.00 | ● Backed Fish | 530.00 |
| (broccoli red yellow capsicum, zucchini, beans, cooked in tomato thick indian gravy) | | (butter sauted fish simmered in creamy white cheese sauce) | |
| ● Cheese Kebab | 400.00 | | |
| (it is made with chesse cubes indian spices, the frying chesse cubes) | | | |