



Menu Card

Beverages

□ Non-Alcoholic

HOT

Hot Ginger and Lemon Tea (served with Honey) 160.00

Readymade Tea (Plain/Masala) 130.00

Black Tea/ Herbal Tea (Green/Mint/Basil) 130.00

Readymade coffee/ Black Coffee 160.00

Fresh Fruit Juice-Glass 280.00

COLD

Lassi-(Banana/Papaya/Mango/Sweet/Salt) 220.00

Butter Milk (plain/Jeera/Pudina/dhungar-Smokey) 140.00

Accompaniment, Chaat & Salad

□ Curd

Plain Curd 140.00

Raita - (Vegetable/Boondi/Pineapple/Mix Fruit/Anardana) 220.00

□ Vegetarian

Fruit Chaat 260.00

Aloo Chana Chaat 240.00

Green Salad 140.00

Papadi Chaat 240.00

Russian Salad 280.00

Corn Salad 270.00

Vegetable Greek Salad 350.00

Vegetable Caesar Salad 350.00

□ Non Vegetarian

Chicken Tikka Chaat 480.00

Chicken Caesar Salad 480.00

Chicken Hawaii Salad 450.00

Soup

□ Vegetarian

Tomato Dhaniya Shorba 120.00 210.00

Tomato Basil Soup 120.00 210.00

Cream of Tomato Soup 120.00 210.00

Cream of Vegetable Soup 120.00 210.00

Cream of Mushroom Soup 130.00 220.00

Sweet Corn Vegetable Soup 120.00 210.00

Minestrone veg Soup 120.00 210.00

Hot & Sour Vegetable Soup 120.00 210.00

Vegetable Manchow Soup 120.00 210.00

Lemon Coriander Soup 130.00 220.00

Half **Full**

TAXES AS APPLICABLE

□ Non-Vegetarian

	Half	Full
Minestrone Chicken Soup	170.00	280.00
Cream of Chicken soup	160.00	270.00
Chicken Noodles soup	160.00	270.00
Sweet Corn Chicken Soup	170.00	280.00
Hot & Sour Chicken Soup	160.00	270.00
Chicken Man chow Soup	160.00	270.00
French Onion Soup	170.00	280.00
(with egg and Cheese croton's)		

Request : "One qty. in two Bowl (1/2)" no option. Please order Half or Full qty.

INDIAN Bitting

□ Vegetarian

Papad (Roasted /Fry)	60.00
Masala Papad (Roasted/Fry)	120.00
Peanut Masala	260.00

Starter Best from Tandoor

□ Vegetarian

Vegetable Sheekh Kebab <i>(ground spiced minced vegetable formed into cylinders on skewers cooked in tandoor)</i>	510.00
Soya Paneer Sheekh Kebab <i>(ground minced kebab of soya with cottage cheese, bell pepper, kalonji seeds. formed into cylinder in skewers. cooked in clay oven)</i>	580.00
Paneer Lajjit Tikka <i>(saffron flavours cottage cheese cubes yellow marinated with mint and yoghurt indian spices cooked in clay oven.)</i>	540.00
Paneer Tikka <i>(cottage cheese cubes marinated in yoghurt Indian spices and barbecued in tandoor)</i>	530.00
Pineapple Tikka <i>(pineapple slice red marinated in creamy yoghurt sauce Indian spices and barbecued in tandoor)</i>	550.00
Paneer Malai Tikka <i>(paneer tikka in a rich cashew and cream white Marinated flavoured with cardamom)</i>	570.00
Tandoori Gobhi <i>(cauliflower red marinated in rich aromatic Herbs and yoghurt barbecued in clay Oven served with mint sauce)</i>	550.00
Tandoori Bharwa Aloo <i>(stuffed potato with cottage cheese pepper (red, yellow) and seasoning. red marinated in yoghurt Spicy cooked in clay oven)</i>	510.00
Paneer Khasta Tikka <i>(Cottage cheese cubes in rich creamy yoghurt red marination, Indian spices, semolina, barbecued in tandoor)</i>	570.00
Stuffed Tandoori Bharwa Kumbh <i>(stuffed mushroom with cottage cheese and potato with seasoning. Red marinated in yoghurt, Indian spices and barbecued in tandoor)</i>	510.00

TAXES AS APPLICABLE

Paneer Nariyal Methi Tikka (cottage cheese cubes coconut powder,spinach, kasuri methi green marinated in yoghurt, Indian spices and barbecued in tandoor)	580.00
Paneer Achari Tikka (Cottage cheese cubes marinated in yoghurt, pickle masala, spices and barbecued in Tandoor)	570.00
Soya Chaap (Small pieces of soya baked in tandoor. Red yoghurt margination, spicy with served with chutney)	580.00
Tandoori Veg Platter (Paneer tikka, stuffed Potaot, Malai paneer tikka and Tandoori cauliflower)	780.00

□ Non Vegetarian

Murg Hariyali Malai Tikka (boneless chicken pieces napped in green Marinated and barbecued in clay oven)	610.00
Murg Tandoori (4 pcs.) (red marinated chicken - leg, thigh, breast with wing cut in to 4 pcs. in the mixture of yoghurt and Indian spices cooked in clay oven)	580.00
Murg Afghani (4 pcs.) (marinated chicken - leg, thigh, breast with wing cut in to 4 pcs. in the mixture of rich creamy white sauce and cooked in clay oven)	580.00
Murg Afghani Malai Tikka (boneless chicken pieces marinated in creamy white sauce and other herbs and barbecued in a clay oven)	610.00
Murg Tikka (boneless chicken chunks red marinated in yoghurt, richly aromatic herbs and cooked in Clay oven, with chutney)	610.00
Murg Banjara (boneless chicken yellow marinated in yoghurt and spices with Rajasthani style and barbecued in clay oven)	780.00
Murg Sheekh Kebab (ground spiced minced chicken and formed into cylinder on the skewers and cooked in clay oven)	620.00
Murg Banno Kebab (boneless chicken pieces marinated in the yoghurt gram flour and Indian spices cooked in clay oven)	630.00
Murg Gilafi Kebab (ground spice minced chicken, chilly, onion, herbs and spices. Pan Cooking patties)	700.00
Jaituni Murg Tikka (boneless chicken pieces yoghurt green marinated napped with olives mixture and cooked in clay oven)	580.00
Mutton Sheekh Kebab (ground spiced minced mutton and formed in to cylinders on skewers and cooked in tandoor)	840.00

Mutton Podina Kebab (Mutton pieces marinated with mint, yoghurt green sauce and Indian spices. barbecued in a clay oven)	840.00
Fish Tikka (fish in red marinated with yoghurt, spice & barbecued in a clay oven)	700.00
Fish Hariyali Tikka (fish in green marinated with spinach, yoghurt, spices & barbecued in a clay over)	730.00
Peri-Peri Fish Tikka (fish pieces marinated mint, yoghurt, peri-peri masala, Indian spices sauce. barbecued in a clay oven)	730.00
Sarso Mahi Fish (boneless fish pieces napped in mustard, yoghurt, green marinated sauce. barbecued in a clay oven)	760.00
Tandoori Non-Veg Platter (murg malai kebab, tandoori chicken Pieces, mutton boti & fish tikka)	1320.00

Best from Kadai (Wok)

□ Vegetarian

Stuffed Cheese Kebab (Frying Cottage cheese and potato patties stuffed with cheese, Indian spices, served with chutney)	580.00
Dahi Ke Kebab (it is made with hang yoghurt patties, Indian spices than frying yoghurt cubes. Taste very mild. served chutney.)	580.00
Kankad Kebab (Lentil kebab of grated cottage cheese, chopped bell pepper, corn, potato, Indian spices and coated with crispy lentil deep fry)	580.00
Seviya Soya Kebab (roll of soya, grated cottage cheese, mushroom, minced potato and seasoning. coated with sev (pieces of chickpea crunchy noodles) deep fry)	560.00
Hara Bhara Kebab (deep Frying Spinach and vegetable patties, spices. served with chutney)	460.00
Cheese Ball (Cheese and cottage Cheese, pepper-yellow, red with seasonings ball and fry.)	480.00
Vegetable Pakoras (Vegetable Marinated in batter of Gram flower, spices and deep fry)	280.00
Palak Pakoras (Khada Spinach leaves Marinated in batter of Gram flower, spices and deep fry)	320.00
Paneer Pakoras (cottage cheese Marinated in batter of Gram flower, spices and deep fry)	340.00

□ Non-Vegetarian

Kurkure Mutton Kebab (Minced spiced kebab of meat, chopped bell pepper, and indian spices coated with crumbs. Deep fry)	720.00
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Kurkure Murg Kebab	600.00
(Minced spiced kebab of chicken, chopped bell pepper, and Indian spices coated with crumbs. Deep fry)	
Fish Amritsari	620.00
(Batter fried Fish Pieces cooked with Indian spices. Chutney)	
Eggs Pakoras	380.00
(Cut boiled Egg Marinated in batter of Gram flower, spices and deep fry)	
Chicken Pakoras	490.00
(Chicken Pieces Marinated in batter of Gram flower, spices and deep fry)	
Fish Pakoras	470.00
(Fish Pieces Marinated in batter of Gram flower, spices and deep fry)	

Sizzlers(Ready & Serve)

□ Vegetarian

Vegetable Sizzler (Oriental)	610.00
(Stuffed tomato, vegetable Patties, pineapple Slice, Paneer Slice, rice stuffed capsicum, fries and seasoning. served on platter. Mild Taste)	

□ Non Vegetarian

Chicken Steak Sizzler (Oriental)	820.00
(chicken chest, leg, Stuffed tomato, rice stuffed capsicum, fries and seasoning. served on platter. Mild Taste)	

Main Course

□ Vegetarian

Soya Curry	530.00
(small pieces of roasted soya with Indian yellow gravy)	
Soya Butter Masala	530.00
(Small pieces of roasted soya with butter sauce in rich Indian red gravy)	
Baby Corn Palak	530.00
(Baby corn cooked with mild spinach gravy)	
Paneer Patiala	530.00
(Deep fried cottage cheese and Papad roll with yellow Indian gravy)	
Cheese Makhani	580.00
(Cheese cubes cooked in rich butter Indian red gravy)	
Kaju Curry	580.00
(Cashew cooked in rich Indian red tomato gravy)	
Harigarh Vegetable	580.00
(Broccoli red yellow pepper, capsicum, zucchini, beans, cooked in tomato thick gravy)	
Dal Tadka	470.00
(Boiled lentils tempered with mixture of spices)	
Dal Makhani	510.00
(Black lentils and kidney beans cooked Overnight on slow fire finished with butter & cream)	

Hing Jeera Aloo	430.00
(Toss fry potatoes pieces with asafoetida, cumin, coriander, turmeric & chilly)	
Bhindi Masala	520.00
(home style okra with sesame Seeds sprinkled with chat masala)	
Gobhi Mutter Masala	520.00
(cauliflower and green peas cooked With Indian thick gravy)	
Udaipuri Subji Handi	520.00
(seasonal mixed vegetable cooked in yellow Indian gravy)	
Baigan Bharta	520.00
(Roasted Minced brinjal preparation cooked with tomatoes Onion, green chili and dry spices)	
Khada Palak	520.00
(Chopped whole spinach preparation cooked with tomato, onion, green chilli Indian spices)	
Vegetable Pakiza	520.00
(mixed vegetable cooked in very less yellow gravy with indian spicy.)	
Methi Malai Mutter	520.00
(a traditionally cooked fenugreek, green peas and cream in rich white sauce)	
Paneer Jhalfrezi	530.00
(Julian of cottage cheese, capsicum, yellow and red pepper, onion cooked in yellow semi gravy.)	
Paneer Khurchan	530.00
(Julian of cottage cheese, capsicum, pepper, onion and spices cooked in red gravy.)	
Paneer Angara	580.00
(small Pieces of cottage cheese cooked in tomato rich spicy gravy. Served on hot platter)	
Kadai Paneer	520.00
(cottage cheese, capsicum onion and tomato in thick Indian gravy)	
Tawa Paneer Masala	580.00
(roasted clay oven cottage cheese cubes marinated in yoghurt indian spices cooked in red tomato gravy.)	
Palak Paneer	530.00
(fresh grounded spinach gravy and cottage cheese cubes cooked with Indian spices herbs)	
Chana Masala	510.00
(chick peas and fresh tomatoes, onion, chilly cooked in traditional spices with thick gravy)	
Malai Kofta	560.00
(deep fried mashed potato, cottage cheese, dry fruits, balls cooked in creamy tomato mild gravy.)	
Paneer Butter Masala	530.00
(Pieces of cottage cheese cooked in butter tomato rich gravy)	
Dum Aloo Kashmiri	550.00
(deep fry potatoes stuffed with cottage cheese, dry fruits & cooked with white gravy.)	
Paneer Tikka Masala	580.00
(Roasted Cottage Cheese Cubes Simmered in Creamy Tomato Gravy)	

Panner Lababdar (fried cottage cheese cooked in tomato gravy)	540.00
Shahi Paneer (cottage cheese in rich yoghurt and cream based white gravy)	540.00
Stuffed Tomato Masala (tomatoes stuffed with cottage cheese, green Peas and onion. served with tomato thick gravy)	540.00
Stuffed capsicum Masala (Capsicum stuffed with cottage cheese, green Peas and onion. served with tomato thick gravy)	540.00
Navratan Korma (Seasonal vegetable & fruits cooked in creamy White gravy)	550.00
Paneer Pasanda (cottage cheese with dry fruits in white gravy)	550.00
Dhingari Mutter Masala (mushroom and green peas in Indian yellow Gravy)	540.00
Mutter Paneer masala (green peas and paneer in Indian thick yellow Gravy)	540.00
Vegetable Jalfrezi (Seasonal vegetable cooked in Indian spices and tomato gravy)	520.00
Soya Tikka Curry (Roasted soya, capsicum and onion pieces simmered in creamy tomato gravy)	540.00
Palak Kofta (deep fried mashed potato, dry fruits ball with mild spinach gravy)	580.00

● Non Vegetarian

Egg Curry (boiled eggs cut into halves and simmered in spicy Indian curry)	430.00
Egg Bhujma (Boiled egg in rajasthani style with chopped tomato, onion, green chilly and spices in very less gravy)	430.00
Kadai Chicken (chicken prepared and served in karahi (a type of wok) cooked with onion, ginger, tomato, capsicum, coriander and yellow gravy.)	690.00
Pahadi Chicken Curry (chicken cooked in yoghurt, mint, coriander flavour green gravy (thin green sauce) with Indian spices)	650.00
Murg Hara Masala (chicken cooked in coriander, yoghurt and mint green gravy)	620.00
Murg Mughlai (a rich aromatic delicacy of boneless chicken Cooked in mild yellow gravy)	620.00
Murg Curry (chicken cooked in Indian aromatic curry)	620.00
Chicken Sagwala (marinated chicken cooked with Indian spinach gravy)	660.00
Chicken Handi (chicken, onion and tomatoes cooked with Indian gravy)	660.00
Chicken Soyeta (chicken, corn cooked in Indian thick gravy)	660.00

Chicken Lababdar (Pre-marinated boneless chicken pieces baked In Clay oven & cooked with thick tomato gravy)	660.00
Chicken Tikka Masala (marinated roasted chicken cubes simmered in creamy tomato gravy)	690.00
Chicken Masala (chicken, boiled egg, capsicum, tomato cooked in Indian gravy)	690.00
Butter Chicken (barbecued chicken pieces with bone simmered in Butter & tomato gravy)	810.00
Mutton Boti (Boneless mutton marinated in yoghurt white paper and cooked in Indian spices, semi dry)	810.00
 Mutton Khada (traditional delicacy of mutton with bone cooked in liquidly spicy gravy)	810.00
 Mutton Bhuna (a traditional meat cooked in whole spices)	880.00
 Mutton Rogan Josh (traditional Kashmiri meat cooked with Indian spices and rogan)	840.00
 Mutton Do Pyaza (mutton pieces and Onion, tomatoes, green chili and rich pounded spices cooked in thick gravy)	840.00
 Mutton Sagwala (traditional cooked mutton with creamy Spinach gravy and spices)	840.00
Lal Maas (Rajasthani delicacy with bone mutton, Kashmiri chilly Cooked in thick Indian spicy gravy garnished by chopped coriander leaves)	840.00
Mutton Keema Mutter (Minced mutton & green peas cooked with rich Thick gravy)	880.00
Fish curry (Boneless fish pieces cooked in thin aromatics Indian gravy)	710.00
 Fish Masala (Boneless fish pieces, capsicum, tomatoes, yoghurt and spices cooked in savoury tangy gravy.)	710.00

RAJASTHANI

▣ Vegetarian

Mewari Gatta Curry (A local preparation of gram flour dumplings, simmered in onion & tomato gravy)	480.00
Kadi Pakora (gram flour/onion dumplings cooked in a yoghurt gram Curry)	450.00
Palak Makki Ki Sabzi (corn kernels and spinach in tangy onion and tomato masala)	500.00

Sev Tamater (traditional preparation of tomato and chickpea dumpling in thin gravy)	490.00
Moong Masala (traditional preparation of green gram beans in Indian spices)	540.00
Mirchi Ka Salan (it is made with green chilly frying then chilly pieces cooked with thick Indian gravy with curd)	540.00
Ker Sangri (Traditional Rajasthani desert beans and berry cooked in very rich aromatic spices & herbs)	580.00
Dal Bati Churma (traditional Rajasthani combo of lentils, flour dumpling and churma is a sweet dish)	880.00
Rajasthani Laddu (sweet)	230.00
Rajasthani Bati Flour Dempling	220.00

■ Non Vegetarian

Mewari Murg Dhungaar (Rajasthani delicacy of murg with bone cooked in liquid Indian spicy gravy, Smokey flavour speciality, garnished with coriander leaves.)	780.00
Khada Murg (traditional delicacy of chicken with bone cooked in liquidly spicy gravy)	860.00
Mewari Mutton Dhungar (Rajasthani delicacy of mutton with bone cooked in liquid Indian spicy gravy garnished with coriander leaves)	880.00

Rice Ka Khazana

■ Vegetarian

Plain Rice (salted steamed Boiled rice)	250.00
Jeera Rice (Rice and cumin seed tampered with seasoning)	360.00
Vegetable Pulao (Rice, vegetables tampered with seasoning)	380.00
Peas pulao (Rice, Green peas tampered with seasoning)	380.00
Kashmiri Pulao (Rice, vegetable, fruit & dry fruits, tampered with seasoning)	380.00
Mewari Khichdi (traditional preparation of rice)	410.00

Vegetable Biryani (basmati rice cooked with vegetable and garnished with coriander served with Raita)	480.00
 Hyderabadi Veg Biryani (Basmati rice cooked with vegetable and garnished with coriander & mint sauce, fried onions, served with raita)	480.00

■ Non Vegetarian

Chicken Hyderabadi Biryani (Indian rice delicious of chicken, basmati Rice cooked with coriander, mint sauce, indian spices and garnished with brown onions served with raita)	560.00
Mutton Biryani (Indian rice delicious of mutton basmati Rice cooked with Indian gravy and spices, fried onions served with raita)	610.00

Tandoori Breads

■ Vegetarian

Tandoori Roti (unleavened Whole Wheat Flour Bread served plain/butter. Baked in Clay Oven)	60.00
Missi Roti (unleavened Whole Wheat, gram flour Bread, Onions, Green Chilly and Spices baked in tandoor)	110.00
Bajra Roti (millet flour Bread with butter. Baked in tandoor)	150.00
Maize Roti (unleavened Whole Maize Flour Bread Baked in Clay Oven. served with butter)	140.00
Plain Naan (a Delicious Unleavened Flour Bread Baked in Clay Oven)	90.00
Butter Naan (a Delicious Unleavened Flour Bread Baked in Clay Oven. served with butter)	100.00
Lachcha Naan (a Fully White Flour multi Layered Bread with butter. Baked in Clay Oven)	100.00
Lachcha Paratha (Multi Layered Flour Bread with butter Baked in Clay Oven)	130.00
Mirchi Bullet Paratha (multi-layer leavened spicy bread made with chili flakes, kalonji seeds, coriander and indian spices, cooked in clay oven.)	150.00
Garlic Naan (a Garlic stuffed White Flour Bread With butter baked in Clay oven)	140.00
Cheese Naan (a cheese stuffed White Flour Bread With butter baked in Clay oven)	150.00
Stuffed Kulcha (a Fully White Bread Stuffed with Potato Green Peas and Cottage Cheese and Spices with butter baked in clay oven)	150.00

TAXES AS APPLICABLE

Mirchi Bullet Kulcha (multi-layer unleavened spicy bread made with chili flakes, kalonji seeds, coriander and indian spices, cooked in clay oven.)	150.00
Stuffed Paratha (Stuffed Unleavened Whole Wheat Bread with Spice, Potatoes Cottage Cheese, green Peas and served with butter. Baked in clay oven)	150.00

Indian Bread Basket (Laccha Paratha, Roti, Naan, Missi Roti, Maize Roti)	460.00
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■ Non Vegetarian

Stuffed Keema Kulcha (an unleavened White Bread Stuffed with Minced Meat, Spices with butter. Baked in clay oven)	230.00
Stuffed Keema Paratha (an unleavened Wheat Bread Stuffed with Minced Meat, Spices with butter. Baked in clay oven)	230.00

CHINESE

Starter

■ Vegetarian

Paneer Chilly (Dry)	460.00
Vegetable Manchurian (Dry)	460.00
Mushroom Chilly (Dry)	490.00
Crispy Corn	520.00
Honey Chilly Patoto	480.00
Cottage Cheese Kurkure (grated cottage cheese roll stuffed with cheese, chopped ginger, green chilli, garlic, chilli flakes, oregano, seasoning coated with crumbs. deep fry)	420.00
Spring Roll Vegetable (stuffed thin pancake with vegetable, sauce and spices)	440.00
Vegetable Crisper (Chinese Style Crispy Vegetable)	440.00
Paneer Pesto Chilly (Semi Dry)	480.00
Mushroom Duplex (Dry)	490.00

■ Non-Vegetarian

Fish Chilly (Dry)	560.00
Chicken Chilly (Dry)	620.00
Chicken Garlic (Dry)	620.00
Chicken Manchurian (Dry)	620.00
Chicken Lollipop (chicken pieces cooked in Chinese Style)	580.00
Chicken Spring Roll (stuffed thin pancake with vegetable, sauce and spices)	490.00

Main Course

■ Vegetarian

Paneer Chilly (Gravy)	520.00
Vegetable Manchurian (Gravy)	520.00
Mushroom Chilly (Gravy)	540.00
Vegetable in hot garlic sauce	490.00

TAXES AS APPLICABLE

Vegetable in sweet and sour sauce	490.00
American Vegetable Chop Suey	540.00
(Vegetable, fried noodle in sweet and Saur sauce)	

□ Non Vegetarian

American Non-veg Chop suey	620.00
Chicken Schezwan	640.00
Chicken Ginger	650.00
lemon Chicken	560.00
Sweet & Sour Chicken	530.00
Fish Chilly Gravy	590.00
Chicken Chilly Gravy	650.00
Chicken Garlic Gravy	650.00
Chicken Manchurian Gravy	650.00

Chinese Rice And Noodles

□ Vegetarian

Schezwan Vegetable Fried Rice	390.00
Vegetable Fried Rice	390.00
Schezwan vegetable Noodles	450.00
Vegetable Chowmein	450.00

□ Non Vegetarian

Egg Fried Rice	450.00
Schezwan Egg Fried Rice	480.00
Chicken Fried Rice	500.00
Schewan Chicken Fried Rice	520.00
Chicken Chowmein	580.00
Schezwan Chicken Noodles	580.00

SNACKS-GLOBAL WORLD

□ Vegetarian

Vegetable Sandwich	300.00
Cheese Sandwich	300.00
Masala Aloo Sandwich	340.00
Paneer Tikka Sandwich	360.00
French Fries	260.00
Cheese Corn Chilly Toast	340.00

(Baked toast with chilly, cheese and Corn)

□ Non Vegetarian

Egg Sandwich	310.00
Chicken Sandwich	400.00
Mutton Kathi Roll	580.00

(Indian thin bread stuffed with minced meat, spices. Roast on pan)

CONTINENTAL

Italian

Starter

Pasta's

Vegetarian

Pasta Pink Sauce	620.00
<i>(Panne pasta cooked with mix sauce and Indian herbs and spices)</i>	
Pasta -White sauce / Red sauce/Pesto sauce	620.00
<i>(panne pasta cooked in Italian style with white sauce / Red sauce/Pesto green sauce)</i>	
Vegetable Cheese Spaghetti- White sauce	620.00
<i>(a spaghetti cooked with assorted vegetables & white cheese sauce)</i>	
Vegetable Au Gratin	620.00
<i>(seasonal boiled vegetable and Mushroom, cooked in white sauce, baked in oven. With grated cheese)</i>	
Macaroni Mexican	580.00
<i>(macaroni, tomato-based Red sauce, capsicum, onion and pineapple slice sautéed in butter and paper.)</i>	

Non Vegetarian

Spaghetti with Non-Veg Bolognese sauce	740.00
<i>(chopped tomatoes and meat onion Along with hot chilli paste & red wine 8 to 8 Sauce)</i>	
Chicken Pasta	740.00
<i>(penne pasta and chicken cooked with white sauce/red sauce/Pesto Green sauce)</i>	
Chicken Spaghetti	740.00
<i>(chicken, spaghetti and onion with white sauce)</i>	

Main Course

Pizza's

Vegetarian

Margarita Cheese Pizza	370.00
<i>(Tomato base pizza sauce and Cheese)</i>	
Vegetables Cheese Pizza	430.00
<i>(capsicum, yellow red pepper, broccoli, onion and Cheese)</i>	
Mushroom Cheese Pizza	460.00
<i>(Mushroom, Tomato base pizza sauce and Cheese)</i>	
Paneer Pizza	460.00
<i>(Cottage Cheese, Tomato base pizza sauce and Cheese)</i>	
Hawaii Pizza	450.00
<i>(Pineapple, Tomato base pizza sauce, and Cheese)</i>	
Corn Capsicum Cheese Pizza	440.00
<i>(corn and capsicum, Tomato base pizza sauce, and Cheese)</i>	

Non Vegetarian

Non-Veg Cheese Pizza	610.00
<i>(Chicken and egg, Tomato base pizza sauce, and Cheese)</i>	
Extra Topping - Chicken/Egg/Cottage	210.00
<i>Cheese on above Pizza (any one)</i>	

TAXES AS APPLICABLE

European Starter

□ Non Vegetarian

Savoury Chicken (Boiled boneless chicken pieces, mushroom, vegetable and cheese Cooked in creamy lemon sauce, cooked in continental style)	750.00
Fish Fingers (Crumbed fried finger cut fish in continental style with Tartar Sauce)	510.00
Cashew Nut Chicken (cashew nut chicken cooked in semi creamy sauce)	530.00

Main Course

□ Non Vegetarian

Grilled Chicken with Chips  (grilled chicken in Brown Herb sauce with fries) <i>(Long Cooking Time)</i>	780.00
Chicken Merengo (a French chicken speciality cooked in vegetable, fried egg tomato herb sauce with harigarh style)	780.00
Chicken & Mushroom Au Gratin (butter sautéed chicken, mushroom simmered in creamy white cheese sauce. baked in oven)	780.00
Chicken Princess (chicken cooked in cheese white sauce. Served with butter sautéed potatoes and vegetable)	780.00
Chicken Stroganoff with Rice (boneless chicken cubs mushroom, chopped Pepper and capsicum Cooked in white sauce and served with herbs rice)	780.00
Fish and Chips (Crumbed fried fish slice in continental style with Tartar Sauce)	510.00
Baked Fish (baked butter sautéed fish simmered in creamy white cheese sauce.)	780.00
Fish Garh Princess with rice  (boneless fish slice cooked in white creamy sauce. Accompanied with butter Sautéed vegetable & rice)	750.00
Grilled Fish - lemon butter sauce  (boneless grilled fish slice with savoury butter and herbs sauce with Fries)	750.00

Desserts

▢ Hot

Hot Gulab Jamun Plate	150.00
Hot Gulab Jamun With Ice Cream	210.00
Hot Chocolate Brownie	230.00
Hot chocolate Brownie with Ice cream	290.00
Kesari Kheer	270.00

▢ Cold

Ice Cream	150.00
(vanilla/butter Scotch/chocolate/mango/Strawberry)	
Fresh Fruit cut With Ice Cream	310.00
Cut Fruit Plate	270.00
Sweet Rabdi	280.00
Kulfi	180.00
Rasgulla	160.00

INFORMATION

- **Harigarh Speciality** = 
- **Time 12:30 pm to 11:00 pm**
- **Extra Cooking Time** = 
- **Minimum preparation time 30 minutes.**
- **Once the order is placed, it will not be cancelled.**
- **Dear Guest, you are humbly requested that if you pay your bill through (online, Third-party app-Swiggy Dineout, Zomato, UPI, Debit/credit card, any other discount app/voucher etc.). Due to some reason or error, that the payment is not received by us. The entire responsibility of payment will remain with you before leaving the place. Thank you for your cooperation.**
Regards,
Management,
Harigarh Restaurant, Udaipur
97728 80333

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Instagram



Scan for Menu