



Sea Breezer	149
<i>(Cranberry & grape juice, orange, peach and grenadine syrup)</i>	
Apple Cina-Minto	139
<i>(Apple juice, cinnamon syrup and fresh chunk of mint)</i>	
Fire 'N' Ice	129
<i>(Crushed mint with lemon chunks, green chilies muddled together and topped up with sprite)</i>	
Watermelon Blossom	149
<i>(Fresh watermelon juice with lime juice and strawberry crush topped with soda)</i>	
Coconut Cooler	139
<i>(Fresh Coconut water with rose syrup and lime juice)</i>	
Screw Driver	129
<i>(Orange juice, ginger ale lemon juice topped with soda)</i>	
Bar Tender's Special	169
<i>(A classy combination of green apple syrup, fresh basil leaves, and peach nectar topped with red bull)</i>	
Mojito's	129/149/139
Regular , Watermelon, Cranberry	
<i>(Your choice Selection served with fresh mint and lemon chunks and sprite)</i>	
Lady on the Beach	129
<i>(Apple Juice, Bleu Curacao topped with strawberry ice cream)</i>	
Broom Bell	149
<i>(Peach Nector, green apple syrup, grape juice, cranberry juice, topped with vanilla ice cream)</i>	



	Full	Half
Tomato Basil	119	79
<i>(All time favorite tomato basil soup)</i>		
Tom Kha Gayi	119	79
<i>(Carrot and beans tossed with fresh lemon grass in light coconut milk)</i>		
Thyme Scented Mushroom & Vegetable	139	89
<i>(Cream of mushroom and vegetable soup with Italian herbs and fresh thyme)</i>		
Tuscan Minestrone	129	89
<i>(Traditional tomato soup with vegetable and cheese)</i>		
Mexican Bisque	129	89
<i>(Spicy tomato chilly bean soup served with tortilla chips)</i>		
Hot N Sour	119	79
<i>(Julienned vegetables slowly simmered in Chinese sauces)</i>		
Mulligatawny	129	79
<i>(Toor dal puree salt and pepper seasoning with rice)</i>		
Vegetable khow suey	119	69
<i>(A classy Bangladeshi cuisine soup)</i>		
Vegetable Stew	139	89
<i>(Chopped vegetable cooked in coconut cream and seasoned with salt and pepper)</i>		
Broccoli Almond	149	99
<i>(Broccoli and almond puree seasoned with salt and pepper)</i>		
Chinese Manchow	119	79
<i>(Assorted vegetables with spicy soya broth, topped with crispy noodles)</i>		
Lemon Coriander	119	79
<i>(Mix of refreshing lemon & coriander flavor)</i>		

Corn & Red Chilly Chowder	119	79
<i>(Thick spicy cream soup with corn simmered in coconut milk)</i>		
Cream of Spinach Soup	129	79
<i>(Creamy Spinach Paste Slowly Simmered in Indian Herbs)</i>		



From Clay Pot Oven

Makhmali Paneer Tikka	289
<i>(Paneer marinated in home-made marination and roasted to perfection in tandoor)</i>	
Bhuna Paneer Tikka	299
<i>(Paneer marinated with hung curd and sauté with onion and Indian spices)</i>	
Paneer Banjara	279
<i>(Paneer marinated with spicy & tangy mint sauce and served with tartar sauce)</i>	
Bharwan Paneer Tikka	299
<i>(Big blocks of paneer stuffed with rich dry fruits and fennel & cooked to its perfection)</i>	
Paneer Achari Tikka	289
<i>(Cottage cheese marination with desi pickle cooked in tandoor)</i>	
Indo Greek Gyros	309
<i>(Paneer tikka wrapped in masala laccha paratha and served with mustard mayo)</i>	
Andhra paneer tikka	289
<i>(Paneer marinated with mint seasoned with Indian spices and topped with cashew)</i>	
Paneer Sheesham Roll	259
<i>(Paneer & Aloo Grated & Bind with Indian Herbs, Rolled & Deep Fried)</i>	
Dahi ke Sholey	289
<i>(Hung curd mixed with carrot , capsicum, coriander , Black pepper coated with bread)</i>	
Bharwan Tandoori Aloo	269
<i>(Barbequed potato barrels stuffed with chefs marinated veg stuffing)</i>	

Green peas corn Kebab**279**

(Corn and green peas mixed with mashed potato and green chilies and deep fried)

Cheese Chilly Onion Kebab**299**

(Chilies onion mixed with cheese and deep fried)

Vegetable Seekh kebab**269**

(Finely chopped vegetables sticks cooked in tandoor)

Kankard kebab**269**

(Basmati rice mixed with cottage and bell peppers, deep fried & served with spicy mayo)

Hara Bhara Cheese Kebab**259**

(Finely chopped vegetables stuffed with cheese and deep fried)

Vegetable Shikampuri**329**

(Mashed potatoes stuffed with fresh mushrooms and cottage cheese masala)

Tandoori khazanaaaa (Platter)**539**

(Assorted tandoori platter served with mint chuntery, garlic naan and daal bhukhara)

Shikari khumbs**329**

(Mushrooms cooked in a blend of house spices and herbs along with rich hung curd)

Crispy Ratalu**239**

(Thin violet yams sprinkled with signature seasoning served with cocktail sauce)

**Classic Margarita Pizza****259**

(All time Favorite Tomato Basil)

B.B.Q. Veggie Supreme**279**

(Vegetables cooked in tandoor with marination & Baked in oven with cheese)

Tandoori Pizza**289**

(Panner Tikka Pizza served in its own style)

Pizza of your choice**309**

(Any 5 selection of toppings of your choice)

Jalapenos / gherkins / corn / mushroom / bell peppers / onion
veg. sausage black and green olives



Asian Wok Wok

Mushroom Tempura 329

(A Japanese delicacy with a twist of Chinese cuisine. It has to be tried)

Wok Tossed Noodles 239

(Freshly boiled noodles simply tossed with juliennes of capsicum, onion, carrot and sauces)

Paneer Chilly Dry/semi/gravy 289

(Big chunks of paneer slowly simmered with shallots of onions and capsicum)

Schezwan Paneer Chilly 289

(Paneer chilly cooked in schezwan sauce)

Manchurian dry/semi/gravy 269

(Fine chopped vegetable dumplings cooked in sauces)

Crispy Vegetable 269

(Baby corn, carrot, beans, cauliflower individually deep fried and tossed in home-made Sichuan sauce)

Water Chest Nut Chilly (Seasonal) 279

(Water chest nuts deep fried and tossed with juliennes of capsicum & onions)

Crispy corn chilli pepper 269

(Individual corn kernels deep fried and tossed in home-made chilli sauce)

Triple Schezwan fried rice (Platter) 329

(Triple layered of rice served with Manchurian gravy)

Honey Chilly Potato 239

(Triple Potato Crisp outside , soft inside, slightly sweet & slightly spicy)

Corn Cheese Balls 249

(Sweet corn & cheese mix & deep fried in oil)

Chinese Cigar (Chinese Spring Roll) 249

American Chopsuey 229

Vegetable Fried Rice 229

(Basmati rice wok tossed with chopped vegetables and sauces)

Schezwan Potato Wedges 209

(Potato wedges deep fried and tossed with shredded vegetables and sauces)

Chin May Thai (Platter) 339

(Crispy golden fried vegetables prepared in thai green curry)



Chinese (Platter) 399

(Wok tossed rice, Manchurian dumplings, paneer fingers & noodles)

Kadak Indian veggies on tawa (Platter) 399

(Tandoor cooked veggies & paneer, with aloo masala tikki and rice served with home-made gravy)

Mexican (Platter) 409

(Mexican flavored tikki, rice, garlic tossed vegetables served with spicy Mexican sauce)

Pan Grilled Cottage Cheese & Vegetables (Platter) 389

(Pan grilled stuffed cottage cheese herbs rice served with flavoured spaghetti & vegetables)

Tandoori Vegetable Sizzler (Platter) 409

(Marinated tandoori veggieis, paneer and fruits served with homemade tangy sauce)

Italian (Platter) 409

(Pasta cooked in spinach sauce & Tomato sauce served veggies, cheese & Rice)



Italian Pan Taste

Choice of pasta

(Penne, Fussilli, Farfelle, Spaghetti, spiralli, ravioli, Tagiletle)

All pasta's will be served with garlic bread

Napolitana 299

(Fresh tomato sauce, basil and parmesan cheese)

Penne Arrabiatta 299

(Spicy arrabiatta sauce garlic chilli flakes and fresh parsley)

Vegetable lasagna 319

(Layered pasta cooked with vegetables and loads of cheese. A must try)

Ravioli 309

(Flat pasta sheet stuffed with Italian herbs exotic vegetables cooked in different sau ces)

Pasta Al-Broccoli 329

(Different pasta cooked in fresh tomato and pesto sauce with fresh broccoli)

Spaghetti Bolognese 329

(Pasta served with exotic vegetable dumplings and slowly simmered in tomato sauce)

Pasta Creamy Pesto 319

(Pasta sautéed with bell peppers onion, jalapenos in a creamy pesto sauce)

Pasta Alla Marinara 329

(Grilled exotic veggies tossed in rich pesto and white sauce and slowly simmered with herbs and spices)

Vegetable - Au - Gratin 299

(Fresh vegetable bake with lots of cheese)

Baked Macroni with Pineapple 299

(Macroni & Pineapple Pieces baked with cheese)



Indian Main Course

Paneer Makhani	299
<i>(Cottage cheese simmered in rich makhani gravy, dum cooked. All time favourite!!!)</i>	
Charcoaled Paneer Makhani	319
<i>(Paneer tikka cooked to its perfection and cooked in rich makhani gravy)</i>	
Paneer Tikka Methi Garlic Masala	319
<i>(Chef's special in house recipe. Just try it!!!)</i>	
Kabab Paneer Ka Mel Jhol	319
<i>(Seekh kebab & paneer tossed in mughlai gravy. Dum cooked)</i>	
Adraki Dhaniya Panner	299
<i>(Diced cottage cheese cooked with chopped ginger and coriander in tomato gravy)</i>	
Teen Mirch Ka Paneer	319
<i>(Cottage cheese tossed in peppery onion masala with color full bell peppers)</i>	
Khade Masalae Ka Paneer	319
<i>(Cottage cheese cooked in whole aromatic Indian spices with home- made gravy)</i>	
Paneer khurchan	289
<i>(A stir fried delicacy of paneer, peppers, onions, tempered with crushed whole coriander and mustard seeds)</i>	
Paneer Palak	279
<i>(Spinach Paste Mixed in home made indian gravy with paneer)</i>	
Paneer ki Tigdi	329
<i>(Paneer Served in Three Types of Gravy)</i>	
Sizzling Paneer	329
<i>(Paneer Tossed With Three Types of Capsicum In Home Made Gravy)</i>	
Chatpati Tandoori	319
<i>(Charcoaled paneer, aloo, baby corn, gobhi, tossed in chefs special gravy)</i>	

Aubergine Tomato	239
<i>(Tomato & Brinjal Rings Deep Fried & Mixed with Aromatic home made gravy)</i>	
Baingan Bharta	239
<i>(Roasted in Tandoor, Finely Chopped Mixed in Onion Gravy)</i>	
Kesariya Malai Kofta / Veg. Kofta (Red Gravy)	309
<i>(Mawa and dry fruit dumpling prepared in creamy white gravy with flavor of saffron)</i>	
Nizami Balti	289
<i>(Garden fresh vegetables stir fried with spinach and cheese flavor with ajwain & cooked in brown gravy)</i>	
Aloo ChunteyWala	239
<i>(Potatoes filled with cottage cheese and dry fruits purely cooked in yellow gravy with classic mint sauce)</i>	
Lehsoni Aloo Palak	239
<i>(Potatoes prepared along with freshly chopped garlic and shredded spinach)</i>	
Corn Tomato Bharta	249
<i>(Local delicacy of sweet corn cooked in a special gravy)</i>	
Stuffed Tomato Curry	289
<i>(Tomato Stuffed With paneer and Served in Brown Gravy)</i>	
Stuffed Capsicum Curry	289
<i>(Capsicum Stuffed With Corn and Cheese and Served in Brown Gravy)</i>	
Sizzling Veg.	299
<i>(Seasonal veg. mixed With Indian Spices and Yellow Gravy)</i>	
Veg. Remix	299
<i>(Broccoli With Seasonal Veg. and Paneer Tossed With Home Made Gravy)</i>	
Veg. Tiranga	299
<i>(Seasonal Veg. With Capsicum Served in Three Types of Gravy)</i>	

Jeera Aloo	229
<i>(Mewari Style Potato temper with cumin seeds infused with coriander leaves)</i>	
Vegetable Khada Masala	249
<i>(Garden fresh vegetables pan tossed with whole aromatic Indian spices and simmered with home -made sauce)</i>	
Khumb Mutter Ka Milap	309
<i>(Fresh mushrooms and green peas tossed with garlic and royal cumin and cooked in brown gravy)</i>	
Bhindi Masala	239
<i>(Garden Fresh Okra seasoned in aromatic indian Spices)</i>	
Bhindi Do Pyaza	239
<i>(Fresh okra & onion fried with tomatoes and garnised with coriander)</i>	
Kurkuri Bhindi	209
<i>(Crispy okra sprinkled with signature seasoning)</i>	
Corn Palak	249
<i>(Spinach Paste mixed in home made indian gravy mixed with american corn)</i>	
Dum Aloo Punjabi	269
<i>(Baby Patatos Fried and Served in Red Gravy In Punjabi Style)</i>	
Dum Aloo Kashmiri	269
<i>(Baby Patatos mixed with aromatic indian spices)</i>	
Cheese Butter Masala	289
<i>(Cheese cubes purely cooked in rich home- made tomato gravy)</i>	
Dum Sabji Ka Jatka	269
<i>(Vegetables cubes cooked in pure authentic dum pukht style)</i>	
Kaju Curry	309
<i>(Cashew Fried and Blended With Yellow and White Gravy)</i>	

Mix Vegetable TaKaTak	239
<i>(All time favourite vegetable chunks cooked in chef's style)</i>	
Baby Corn Masala	249
<i>(Pieces of baby corn cooked in tomato gravy)</i>	
Sev Tomato	229
<i>(Do it Need a Description)</i>	
Kadhai Chole	229
<i>(Chole Steamed and Serverd With Home Made Gravy)</i>	
Malai Pyaz	239
<i>(Onion Served With Malai and White Gravy)</i>	



Mewari khaana Khaazanaaaaaa!!!

Govind Gutta Curry	249
<i>(Chick peas flour dumpling prepared with curd and yellow curry)</i>	
Papad Methi ka saag	229
<i>(Papad and kasoor methi tossed together with hint of home-made pickle)</i>	
Mutter Mangodi	229
<i>(Lentil dumplings purely cooked with green peas and spices)</i>	
Kear Sangri	269
<i>(Dried vegetables slowly simmered in home- made pickle)</i>	
Kadhi Pakoda	229
<i>(Chickpea pakoras are added to the chickpea gravy & sour yogurt is added to add flavor to it)</i>	
Methi Malai Mutter	259
<i>(Fenugreek & green peas cooked in white gravy & spices)</i>	
Achari Arvi	239
<i>(Colocasia Tossed With Indian Spices and Served In Achari Gravy)</i>	
Daal Baati Churma	349
<i>(to be orderd priorly before 1 hour) Unlimited</i>	



Ghar Ki Daal

Dal Bukhara	289
<i>(Rich whole black dal traditionally cooked and simmered overnight on tandoor)</i>	
Dal Tadka	249
<i>(Does it really needs and explanation????? naaaaaaaaaaaaaaaaaaaaa. Loved from ages)</i>	
Dal Dhabewali	249
<i>(Rich yellow daal purely cooked and simmered with whole Indian spices in home style)</i>	
Dal Palak	249
<i>(Yellow lentils cooked with garden fresh spinach)</i>	
Dal makhani	299
<i>(Black dal traditionally cooked with red kidney beans on tandoor and flavoured with purely Punjabi style)</i>	
Dal Panch Ratna	249
<i>(5 Types of Dal Whole Cooked With Indian Spices)</i>	
Mah Ki Dal	269
<i>(Kidney Beans and Black Dal Cooked In Punjabi Style)</i>	



Sada Bahar Chawal

Steam Rice	169
Jeera Rice	199
Vegetable Pulao	239
Dum Pukht Biryani	299
<i>(Saffron flavored basmati rice cooked in old heritage dum puhkt style)</i>	
Hyderabadi Biryani	289
<i>(Vegetables and basmati rice prepared in traditional Hyderabadi style)</i>	
Tiranga Biryani	319
<i>(Biryani Tossed With Three Types of Gravy)</i>	

Khichdi (Masala / Mix Vegetable)	209
Green Peas Pulao	239
(Basmati Rice Served with Green Peas and Indian Herbs)	



Indian Breads

Tandoori Roti p/b	35/40
Missi Roti p/b	45/55
Pudhina Roti p/b	40/45
Palak Roti p/b	40/45
Ajwain Roti p/b	40/45
Tawa Phulka p/b	30/35
Tandoori Naan p/b	65/70
Cheese Naan p/b	80/85
Garlic Naan p/b	80/85
Cheese Garlic Naan p/b	85/90
Bullet Naan p/b	70/75
Kashmiri Naan p/b	85/90
Cheese Olives Naan	109
Laccha Paratha p/b	65/70
Masala Laccha Paratha p/b	75/80
Stuff Cheese Laccha Paratha p/b	90/95
Masala kulcha p/b	70/75



Raita

Plain curd	99
Flavoured curd	109
Raita (mint/boondi/vegetable)	139
Raita (Pineapple)	159



Salads

Green salad	99
<i>(All time loved and favourite!!!!)</i>	
Russian salad	169
<i>(Cubes of potato, carrot, peppers, and green peas mixed with herbs mayo)</i>	
Fresh fruit salad	159
<i>(Seasonal fresh fruit served together)</i>	
Tandoori veggie salad	159
<i>(Indian and exotic vegetable cooked in tandoor and mixed with spicy vinaigrette)</i>	



Dessert

Fried Ice-Cream	169
<i>(Aaahaha fried ice cream must try!!!!!!!!!!)</i>	
Special Rootage Sundae	189
<i>(A huge sweet layered surprise)</i>	
Sizzling Brownie	179
<i>(Special stuffed brownie served on sizzling platter with ice cream nuts and sauce)</i>	
Gulab Jamun (2 Pcs.)	99
Gulab Jamun (With Ice Cream)	129
Fruit Cream	159
Suji Pineapple Halwa	199
Gajar Halwa (Seasonal)	229