

APPETIZERS

Any **3** for \$18

SAMOSA

Stuffed thin bread turnover
chicken 2 • potatoes 1.75

SAMOSA CHAAT

Two samosas with chickpeas, vegetables
chicken 7.5 • potatoes 6.5

DEHIBHARA CHAAT 8

Fried dumplings, sweet yogurt, vegetables

PAPRI CHAAT 6

Fried crisps, chickpeas, vegetables

PAKORA

Fritters, seasoned gram flour batter
onion 6 • paneer 7

PANEER SHASHLIK 10

Spicy marinated paneer, onions, bell peppers



FAMILY STYLE

Any platter with rice, fries and salad

ROTISSERIE CHICKEN

Slow cooked, tandoori spices

GRILLED FEAST

Chef's tandoori selection

CHICKEN CHARGHA

Whole chicken baked in
traditional tandoor

\$30

TANDOORI

GRILL MIX

Kabab, tikka boti, onion, bell
pepper, on sizzling platter
chicken 18 • beef 20 • goat 24

SEEKH KEBAB

Ground meat, onions, cumin, spices
chicken 2 • goat 4 • beef 3

TIKKA BOTI 9

Chicken, marinated in yogurt, spices

TANDOORI LEGS 9

Bone-in chicken, tandoori spice rub, lemon

BIHARI KEBAB

Fried onion, marinated in yogurt, spices
chicken 9 • beef 10

FISH TIKKA

Turmeric, red chilli, cumin
tawa (pan fried) 15 • tandoori (baked) 15

Shareable sides

FRIES 4 • WHITE RICE 4 • GREEN SALAD 3 • RAITA 4

ACHAAR PICKLE 1 • ONIONS 2 • KEEMA RICE 6



DUM BIRYANI

Slow cooked basmati rice
chicken 13 • goat 15 • vegetable 11
shrimp 15 • egg 12 • biryani rice 6

BALTI

Served in unique wok, tomato,
onion sauce
chicken 24 • goat 29

KORMA CURRY

Classic tomato and onion curry sauce
chicken 12 • goat 16

KARAH

Curry sautéed with tomato, fresh coriander
chicken 12 • goat 16

NIHARI

Slow cooked stew, aromatic gravy
goat 16 • beef 12

SPECIALS

BHEJA FRY 10

Goat brain, tomato and onion purée, turmeric

HALEEM

Shredded meat stew, lentils, wheat, barley
chicken 12 • goat 16

JALFREZI 12

Chicken, fresh bell peppers, onions, tomatoes

CHICKEN MAKHNI 12

Tender pieces cooked in creamy, butter sauce
with chef's masala

PALAK

Spinach, light cream, spices
chicken 12 • goat 16

PAYA

Trotters slow cooked, herbs, pices
goat 16 • beef 13

VEGETARIAN

PANEER KARAH 14

Shredded paneer cheese cooked in tomatoes and
onion paste with spices

CHANA MASALA 11

Chickpeas in traditional curry masala

MIXED VEGETABLES 11

Medley of corn, green peas, broccoli, carrots
and green beans in a curry sauce

PALAK

Spinach cooked with light cream, spices
potatoes 11 • paneer 12

BHINDI 11

Fresh okra lightly spiced with tomatoes and onions

DAAL 11

Lentils cooked in tomatoes and onions, sautéed with
garlic and ginger - *black masoor* • *split urad* • *chana daal*



KIDS

TIKKA QUESADILLA 6

CHICKEN NUGGETS 5

CHICKEN TENDERS 5

MOZZARELLA STICKS 4

DESSERTS

KHEER 5

Rice Pudding

GULAB JAMUN 2.5

Two fried dough balls, rose water

KULFI 3.5

Home made ice cream on a stick

GAJAR HALWA 6

Carrots, cream, butter

RAS MALAI 3.5

Ricotta cheese patties, sweet milk

BREAD

TANDOORINAAN

Fresh flat bread
baked in tandoor
plain 2 • garlic 4.5
garlic chilli 5
chilli 4.5 • till 3.5
raisin & almond 4

PARATHA

Bread stuffed with
choice of filling
butter 3.5 • chicken keema 5
spiced potatoes 4.5 • ghee 5

WHOLE WHEAT ROTI

chapati 3 • tandoori 2

PURI 4

Fried pieces of whole
wheat flat bread



NAANWICHES

NAAN or ROTI WRAP

Lettuce, onion,
tomatoes, cucumber
chicken seekh 8 • goat seekh 9
beef seekh 8.5 • bihari 11
tikka boti 11

PIZZA 12

add kabab or tikka 5

• BEVERAGES •

LASSI 4.5

Yogurt, milk and cream
mango • sweet • salty

TEA

Kashmiri 3.5 • Desi Chai 2.5
Black 2 • Peshawari Green 3.5

JUICES 4

Mango • Guava • Apple
Lychee • Fruit Cocktail

SPARKLING WATER 2.5 • SODA 2