



## Mocktail's

### **Sea Breezer**

149

*(Cranberry & grape juice, orange, peach and grenadine syrup)*

### **Apple Cina-Minto**

139

*(Apple juice, cinnamon syrup and fresh chunk of mint)*

### **Fire 'N' Ice**

129

*(Crushed mint with lemon chunks, green chilies muddled together and topped up with sprite)*

### **Nutty Affair**

149

*(A combo of pine apple juice with coffee hazelnut and triple sec syrup with vanilla ice cream)*

### **Hawain Colada**

139

*(Pine apple juice blue curassow syrup and topped with sprite)*

### **Screw Driver**

129

*(Orange juice, ginger ale lemon juice topper with soda)*

### **Bar Tender's Special**

169

*(A classy combination of green apple syrup, fresh basil leaves, and peach nectar topped with red bull)*

### **Mojito's**

129/139/139

### **Regular , Grape, Cranberry**

*(Your choice Selection served with fresh mint and lemon chunks and sprite)*

### **Lady on the Beach**

129

*(Apple Juice, Bleu Curacao topped with strawberry ice cream)*

### **Broom Bell**

149

*(Peach Nector, green apple syrup, grape juice, cranberry juice, topped with vanilla ice cream)*





|                                                                                  | <i>Full</i> | <i>Half</i> |
|----------------------------------------------------------------------------------|-------------|-------------|
| <b>Tomato Basil Soup</b>                                                         | <b>109</b>  | <b>69</b>   |
| <i>(All time favorite tomato basil soup)</i>                                     |             |             |
| <b>Tom Kha Gayi</b>                                                              | <b>119</b>  | <b>79</b>   |
| <i>(Carrot and beans tossed with fresh lemon grass in light coconut milk)</i>    |             |             |
| <b>Thyme Scented Mushroom &amp; Vegetable</b>                                    | <b>129</b>  | <b>79</b>   |
| <i>(Cream of mushroom and vegetable soup with Italian herbs and fresh thyme)</i> |             |             |
| <b>Tuscan Minestrone</b>                                                         | <b>119</b>  | <b>79</b>   |
| <i>(Traditional tomato soup with vegetable and cheese)</i>                       |             |             |
| <b>Mexican Bisque</b>                                                            | <b>119</b>  | <b>79</b>   |
| <i>(Spicy tomato chilly bean soup served with tortilla chips)</i>                |             |             |
| <b>Hot N Sour</b>                                                                | <b>109</b>  | <b>69</b>   |
| <i>(Julienned vegetables slowly simmered in Chinese sauces)</i>                  |             |             |
| <b>Noodle &amp; Thin Pepper</b>                                                  | <b>109</b>  | <b>69</b>   |
| <i>(Clear vegetable stock served with glass noodles and peppers)</i>             |             |             |
| <b>Vegetable khowsuey Soup</b>                                                   | <b>119</b>  | <b>69</b>   |
| <i>(A classy Bangladeshi cuisine soup)</i>                                       |             |             |
| <b>Yakni Shorba</b>                                                              | <b>119</b>  | <b>79</b>   |
| <i>(Vegetable stock purely simmered in vegetables and cream. A thin soup)</i>    |             |             |
| <b>Chinese Manchow</b>                                                           | <b>109</b>  | <b>69</b>   |
| <i>(Assorted vegetables with spicy soya broth, topped with crispy noodles)</i>   |             |             |
| <b>Lemon Coriander</b>                                                           | <b>109</b>  | <b>69</b>   |
| <i>( Mix of refreshing lemon &amp; coriander flavor )</i>                        |             |             |



**Corn & Red Chilly Chowder** 119 79  
(Thick spicy cream soup with corn simmered in coconut milk)

**Cream of Spinach Soup** 129 79  
(Creamy Spinach Paste Slowly Simmered in Indian Herbs )



### **From Clay Pot Oven**

**Makhmali Paneer Tikka** 279  
(Paneer marinated in home-made marination and roasted to perfection in tandoor)

**Paneer Abeer** 279  
(Paneer marinated with highly flavoured of royal cumin and saffron)

**Paneer Banjara** 269  
(Paneer marinated with spicy & tangy mint sauce and served with tartar sauce)

**Bharwan Paneer Tikka** 289  
(Big blocks of paneer stuffed with rich dry fruits and fennel & cooked to its perfection)

**Paneer Achari Tikka** 269  
(Cottage cheese marination with desi pickle cooked in tandoor )

**Indo Greek Gyros** 225  
(Paneer tikks wrapped in masala laccha paratha and served with mustard mayo)

**Hara Cheese Kebab** 259  
(All time favourite hara- bhara kabab stuffed with cheese)

**Bharwan Tandoori Aloo** 239  
(Barbequed potato barrels stuffed with chefs marinated veg stuffing)

**Babycorn Bezule** 249  
(Fresh baby corn sticks marinated and cooked in tandoor. Give it a try)



**Tandoor Ke Phool****239**

(Cauliflower and broccoli florets marinated with in- house special marination & cooked in tandoor)

**Paneer Sheesham Roll****249**

(Paneer & Aloo Grated & Bind with Indian Herbs, Rolled & Deep Fried)

**Vegetable Shikampuri****349**

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

**Vegetable Seekh ka bab****269**

(Finely chopped vegetables sticks cooked in tandoor)

**Tandoori khazanaaaa****529**

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

**Shikari khums****299**

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

**Crispy Ratalu****229**

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

**Kankard kebab****239**

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

**Peanut Corn Kabab****239**

(Peanut, Corn, Deep Fried & Served with spicy Mayo)

**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 )

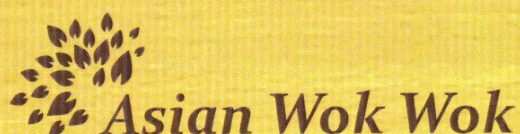


**Tandoori Pizza** 289

*(Panner Tikka Pizza served in its own style)*

**Pizza of your choice** 299

*( Any 5 selection of toppings of your choice )  
Jalapenos / gherkins / corn / mushroom / bell peppers / onion  
veg. sausage black and green olives*



**Mushroom Tempura** 329

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

**Wok Tossed Noodles** 229

*(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)*

**Manchurian dry/semi/gravy** 269

*(Fine chopped vegetable dumplings cooked in sauces)*

**Crispy Vegetable Salt n Pepper** 249

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

**Water Chest Nut Chilly ( Seasonal )** 259

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

**Crispy corn chilli pepper** 248

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

**Triple Schezwan fried rice** 329

*(Triple layered of rice served with Manchurian gravy)*



**Honey Chilly Potato** 229

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

**Corn Cheese Balls** 249

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

**Potato Cheese Birtnest** 259

**Chinese Cigar** (Chinese Spring Roll) 239

**American Chopsuey** 229

**Chinese Chopsuey** 229

**Fried Wonton** 229

(Firely chopped regelable tossed with sauces & garnishe in  
Triangular pockets served with hot garlic savce )

**Vegetable Fried Rice** 199

(Basmati rice wok tossed with chopped vegetables and sauces)

**Schezwan Potato Wedges** 199

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

**Chin May Thai** 219

(Crispy golden fried vegetables prepared in thai green curry)

**Schezwan Fried Rice** 229

(Spicy indo-chinese fried rice dish with deep chilli-garlic flavor)



**Sizzzlllers!!!!!!**

**Chinese** 349

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

**Kadak Indian veggies on tawa** 329

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



**Mexican****339**

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

**Pan Grilled Cottage Cheese & Vegetables****329**

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

**Tandoori Vegetable Sizzler****359**

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

**Italian****349**

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

**Italian Pan Taste****Choice of pasta**

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

All pasta's will be served with garlic bread

**Napolitana****289**

(Fresh tomato sauce, basil and parmesan cheese)

**Penne Arrabiatta****289**

(Spicy arrabiatta sauce garlic chilli flakes and fresh parsley)

**Vegetable lasagna****299**

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

**Ravioli****289**

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

**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 279**

*( Fresh vegetable bake with lots of cheese )*

**Baked Baby Corn with Pineapple 299**

*( Baby Corn & Pineapple Pieces baked with cheese )*

**Baked Macroni with Pineapple 289**

*( Macroni & Pineapple Pieces baked with cheese )*



**Indian Main Course**

**Paneer Makhani 299**

*(Cottage cheese simmered in rich makhani gravy, dum cooked. All time favourite!!!)*

**Charcoaled Paneer Makhani 319**

*(Paneer tikka cooked to its perfection and cooked in rich makhani gravy)*

**Paneer Tikka Methi Garlic Masala 319**

*(Chef's special in house recipe. Just try it!!!)*

**Kebab Paneer Ka Mel Jhol 329**

*(Seekh kebab & paneer tossed in mughlai gravy. Dum cooked)*

**Adraki Dhaniya Panner 299**

*(Diced cottage cheese cooked with chopped ginger and coriander in tomato gravy)*



**Jeera Aloo** 229

*(Mewari Style Potato temper with cumin seeds infused with coriander leaves)*

**Vegetable Khada Masala** 239

*(Garden fresh vegetables pan tossed with whole aromatic Indian spices and simmered with home -made sauce)*

**Khumb Mutter Ka Milap** 259

*(Fresh mushrooms and green peas tossed with garlic and royal cumin and cooked in brown gravy)*

**Bhindi Masala** 229

*(Garden Fresh Okra seasoned in aromatic indian Spices)*

**Bhindi Do Pyaza** 219

*(Fresh okra & onion fried with tomatos and garnised with coriander )*

**Kurkuri Bhindi** 209

*(Crispy okra sprinkled with signature seasoning )*

**Corn Palak** 239

*(Spinach Paste mixed in home made indian gravy mixed with american corn )*

**Khade Masale Ka Palak (Dry)** 229

*(Spinach Fine Chopped & Mixed with Aromatic Indian Spices)*

**Dum Aloo Kashmiri** 219

*(Baby Patatos mixed with aromatic indian spices )*

**Cheese Butter Masala** 289

*(Cheese cubes purely cooked in rich home- made tomato gravy)*

**Dum Sabji Ka Jatka** 269

*(Vegetables cubes cooked in pure authentic dum pukht style)*



|                                                                                                                    |            |
|--------------------------------------------------------------------------------------------------------------------|------------|
| <b>Teen Mirch Ka Paneer</b>                                                                                        | <b>319</b> |
| <i>(Cottage cheese tossed in peppery onion masala with color full bell peppers)</i>                                |            |
| <b>Khade Masalae Ka Paneer</b>                                                                                     | <b>319</b> |
| <i>(Cottage cheese cooked in whole aromatic Indian spices with home- made gravy)</i>                               |            |
| <b>Paneer khurchan</b>                                                                                             | <b>279</b> |
| <i>(A stir fried delicacy of paneer, peppers, onions, tempered with crushed whole coriander and mustard seeds)</i> |            |
| <b>Paneer Palak</b>                                                                                                | <b>279</b> |
| <i>(Spinach Paste Mixed in home made indian gravy with paneer)</i>                                                 |            |
| <b>Aubergine Tomato</b>                                                                                            | <b>239</b> |
| <i>(Tomato &amp; Brinjal Rings Deep Fried &amp; Mixed with Aromatic home made gravy)</i>                           |            |
| <b>Baingan Bharta</b>                                                                                              | <b>229</b> |
| <i>(Roasted in Tandoor, Finely Chopped Mixed in Onion Gravy)</i>                                                   |            |
| <b>Chatpati Tandoori</b>                                                                                           | <b>319</b> |
| <i>(Charcoaled paneer, aloo, baby corn, gobhi, tossed in chefs special gravy)</i>                                  |            |
| <b>Kesariya Malai Kofta / Veg. Kofta (Red Gravy)</b>                                                               | <b>289</b> |
| <i>(Mawa and dry fruit dumpling prepared in creamy white gravy with flavor of saffron)</i>                         |            |
| <b>Nizami Balti</b>                                                                                                | <b>239</b> |
| <i>(Garden fresh vegetables stir fried with spinach and cheese flavor with ajwain &amp; cooked in brown gravy)</i> |            |
| <b>Aloo ChuntayWala</b>                                                                                            | <b>229</b> |
| <i>(Potatoes filled with cottage cheese and dry fruits purely cooked in yellow gravy with classic mint sauce)</i>  |            |
| <b>Lehsoni Aloo Palak</b>                                                                                          | <b>229</b> |
| <i>(Potatoes prepared along with freshly chopped garlic and shredded spinach)</i>                                  |            |
| <b>Corn Tomato Bharta</b>                                                                                          | <b>249</b> |
| <i>(Local delicacy of sweet corn cooked in a special gravy )</i>                                                   |            |



**Mix Vegetable TaKaTak** 239

*(All time favourite vegetable chunks cooked in chef's style)*

**Baby Corn Masala** 249

*(Pieces of baby corn cooked in tomato gravy)*



## **Mewari khaana Khaazanaaaaaa!!!**

**Govind Gutta Curry** 249

*(Chick peas flour dumpling prepared with curd and yellow curry)*

**Papad Methi ka saag** 229

*(Papad and kasoor methi tossed together with hint of home-made pickle)*

**Mutter Mangodi** 229

*(Lentil dumplings purely cooked with green peas and spices)*

**Kear Sangri** 269

*(Dried vegetables slowly simmered in home- made pickle)*

**Kadhi Pakoda** 229

*(Chickpea pakoras are added to the chickpea gravy & sour yogurt is added to add flavor to it )*

**Methi Malai Mutter** 259

*(Fenugreek & green peas cooked in white gravy & spices)*

**Aloo lilwa ka Jhol (seasonal)** 219

*(Green chick peas cooked with potato chunks in home -made style)*

**Daal Baati Churma** 349

*(to be orderd priorly before 1 hour) Unlimited*





## Ghar Ki Daal

### **Dal Bukhara**

239

(Rich whole black dal traditionally cooked and simmered overnight on tandoor)

### **Dal Tadka**

199

(Does it really needs and explanation????? naaaaaaaaaaaaaaaaaaaaaa. Loved from ages)

### **Dal Dhabewali**

189

(Rich yellow daal purely cooked and simmered with whole Indian spices in home style)

### **Dal Palak**

199

(Yellow lentils cooked with garden fresh spinach)

### **Dal makhani**

249

(Black dal traditionally cooked with red kidney beans on tandoor and flavoured with purely Punjabi style)



## Sada Bahar Chawal

### **Steam Rice**

169

### **Jeera Rice**

189

### **Vegetable Pulao**

239

### **Dum Pukht Biryani**

279

(Saffron flavored basmati rice cooked in old heritage dum pukht style)

### **Hyderabadi biryani**

289

(Vegetables and basmati rice prepared in traditional Hyderabadi style)

### **Khichdi (Masala / Mix Vegetable )**

129

### **Khumbh chutney ki Biryani**

299

(Rice slowly simmered in homemade mint sauce and tandoor cooked mushrooms and vegetables)





## Indian Breads

|                                  |              |
|----------------------------------|--------------|
| <i>Tandoori Roti p/b</i>         | <i>30/35</i> |
| <i>Kasta Roti p/b</i>            | <i>40/50</i> |
| <i>Missi Roti p/b</i>            | <i>35/40</i> |
| <i>Pudhina Roti p/b</i>          | <i>35/40</i> |
| <i>Palak Roti p/b</i>            | <i>35/40</i> |
| <i>Ajwain Roti p/b</i>           | <i>35/40</i> |
| <i>Tawa Phulka p/b</i>           | <i>30/35</i> |
| <i>Tandoori Naan p/b</i>         | <i>40/50</i> |
| <i>Cheese Naan p/b</i>           | <i>60/70</i> |
| <i>Garlic Naan p/b</i>           | <i>55/60</i> |
| <i>Cheese Garlic Naan p/b</i>    | <i>70/80</i> |
| <i>Kandhari Naan p/b</i>         | <i>70/80</i> |
| <i>Masala Naan p/b</i>           | <i>65/70</i> |
| <i>Laacha Paratha p/b</i>        | <i>50/60</i> |
| <i>Cheese Laccha Paratha p/b</i> | <i>60/70</i> |
| <i>Masala kulcha p/b</i>         | <i>60/70</i> |





## Raita

|                                                |            |
|------------------------------------------------|------------|
| <b>Plain curd</b>                              | <b>99</b>  |
| <b>Flavoured curd</b>                          | <b>109</b> |
| <b>Raita (mint/boondi/vegetable/aloo/rose/</b> | <b>129</b> |
| <b>pomogranate / strawberry) Pineapple</b>     | <b>149</b> |



## Salads

|                                                                                         |            |
|-----------------------------------------------------------------------------------------|------------|
| <b>Green salad</b>                                                                      | <b>89</b>  |
| <i>(All time loved and favourite!!!!)</i>                                               |            |
| <b>Russian salad</b>                                                                    | <b>169</b> |
| <i>(Cubes of potato, carrot, peppers, and green peas mixed with herbs mayo)</i>         |            |
| <b>Fresh fruit salad</b>                                                                | <b>159</b> |
| <i>(Seasonal fresh fruit served together)</i>                                           |            |
| <b>Tandoori veggie salad</b>                                                            | <b>159</b> |
| <i>(Indian and exotic vegetable cooked in tandoor and mixed with spicy vinaigrette)</i> |            |
| <b>Salad waldroff</b>                                                                   | <b>179</b> |
| <i>(Apple and potato mixed with sour cream &amp; walnut )</i>                           |            |
| <b>Cottage cheese and beet root salad</b>                                               | <b>189</b> |
| <i>(Roasted paneer mixed with shredded beet root and peppers)</i>                       |            |





## Dessert

### **Apple Crumble Pie**

119

(Fine chopped cinnamon flavored apples baked with sweet paste and served with ice cream and chocolate sauce)

### **Chocolate Eclairs**

99

(Pillow pastry stuffed with full nutty chocolate)

### **Fresh Fruit Tarts**

99

(Small tarts filled with sweet cream and fresh fruits)

### **Fried Ice-Cream**

149

(Aaahaha fried ice cream must try!!!!!!!!!!)

### **Special Rootage Sundae**

169

(A huge sweet layered surprise)

### **Sizzling Brownie**

169

(Special stuffed brownie served on sizzling platter with ice cream nuts and sauce)



## Hot Beverages

### **Masala Tea**

49

### **Dip Flavors Tea**

59

(Mint / Green / Lemon)

### **Hot Coffee Regular**

69

### **Hot Milk**

59

### **Cappuccino**

89

### **Hazelnut Cappuccino**

109





## Something Left

|                                                       |            |
|-------------------------------------------------------|------------|
| <i>Packaged drinking water</i>                        | <i>MRP</i> |
| <i>Aerated beverages</i>                              | <i>MRP</i> |
| <i>Red bull</i>                                       | <i>MRP</i> |
| <i>Lassi (sweet/salted/dry fruit/rose/strawberry)</i> | 79         |
| <i>Dhungar Chaas</i>                                  | 69         |
| <i>Butter milk (plain/masala /salted)</i>             | 59         |
| <i>Fresh Lime Water</i>                               | 49         |
| <i>Fresh Lime Soda</i>                                | 59         |
| <i>Masala papad (roasted/fried)</i>                   | 59         |
| <i>Peanut Masala</i>                                  | 89         |
| <i>Khachumber Salad</i>                               | 89         |
| <i>Chana Masala</i>                                   | 89         |
| <i>Fried Chola Masala</i>                             | 89         |
| <i>Masala Khicha</i>                                  | 69         |
| <i>Papad (roasted / fried)</i>                        | 39         |

*Food will be served in 20-25 min after placing the order. Kindly place the order at once to avoid delay service.*

*If allergic to anything please inform to the order taker with special instruction.*

*All rates are exclusive of taxes. Taxes as per applicable*