



Vegetarian Culinary Delight

INTRODUCTION

Tara's Kitchen as the name suggests is a place to order quality Global cuisine while Chit, Chatting with your friends & family members. Here at Tara's Kitchen, we have worked hard to provide you world class Gourmet menu created by our award-winning chefs to provide you the world-class in-home Dinning experience.

All the food items at Tara's Kitchen is been procured directly from the farms to serve you the best taste & Quality always. Our motto is to deliver you "The Premium Luxury Dinning Experience Always."

Team Tara's Kitchen... Food is a fuel... Eat to live....

Expresso Latte Bar

CAPPUCCINO A baby of Italian Espresso smoothened with steamed & foamed milk	150
CAFE LATTE Regular coffee with hot milk	150
NUTELLA CAPPUCCINO A baby Italian Espresso Flavoured with rich Nutella and Hazelnut	175
AFFOGATO A single shot of expresso poured over two scoops of ice cream topped with shaved dark chocolate & Chopped hazelnuts	250
JAVA FRAPPE (FROSTY) Coffee, Chocolate chips, robust mocha sauce, milk topped with whipped cream	250
IRISH MOCHA Hot coffee with melted chocolate and caramel syrup topped with whipped cream & chocolate shavings	225
CINNAMON CAPPUCCINO HOT A Robust Italian cappuccino flavoured with pinch of cinnamon	150
COUVERTURE HOT CHOCOLATE Choose From: - Milky White/Hazelnut/Nutella/Dark Chocolate	175
Nourishing Green Zeas	
LEMON GREEN TEA	125
GINGER GREEN TEA	125
TULSI GREEN TEA	125
Hot Milky Leas	
GINGER TEA	125
MASALA TEA	125
TARA'S SPECIAL TEA	150

Chilled Mocktails

GUAVA CHILLI MAGIC A Vibrant naughty mix of guava, chilly & some secrets magic ingredients	150
VIRGIN PINA COLADA Blend of Fresh pineapple juice, vanilla ice cream, coconut cream & sugar syrup	200
MINT BEER MOJITO A refreshing of fruit beer, lemon wedges, mint leaves, sugar and topped with sparkling water	215
MINT GINGER MOJITO A refreshing of fresh muddled ginger, lemon wedges, mint leaves, Demerara sugar and topped with sprite	150
BLUE LAGOON Chilled combination of Blue Curacao and Sprite to give you a try	150
LEMON, PINEAPPLE, KIWI GRANITA Fresh tropical kiwis muddled with mint, Lemon & Pineapple	200
RED BULL BASE MARGARITA Add lime juice, tequila, triple sec. Stir together until combined. Add juices, guava nectar and Red Bull and gently stir	249
WILDCAT COOLER Place the lemon juice with blueberries, sugar and water in pack glass with crushed ice to the top	175
MINT MOJITO COOLER A refreshing of fresh muddled mint, lemon wedges, demerara sugar and topped with sprite) Choose from: - Virgin/ Strawberry/ Green Apple/ Passion Fruit	175
HAWAIN FRUIT PUNCH A rich blend of Tropicana fruits with vanilla ice cream and fresh cream	225
VIRGIN BEACH Orange juice, cranberry juice, loaded with grenadine syrup topped with foam soda	225
LONG ISLAND ICED TEA A flavoured LIIT ice tea topped with crushed ice and dash of lemon	175



Creamy Shakes & Smoothies

	OREO TWIST A shake of walnut brownie, Oreo & Fudge blended together with rich cream and vanilla ice cream	275
	SNICKER TRUFFLE A blend of snicker, truffle chocolate, Nutella and vanilla ice cream blended with crushed ice	275
T	LINDT DARK CHOCOLATE Lindt excellence 70% dark chocolate ice cream blend with milk and Lindt	275
	KITKAT BLAST Coffee, Chocolate chips, robust mocha sauce, milk topped with whipped cream	275
	DARK FANTASY SHAKE Add large ice cubes and grind well with dark chocolates and on top sprinkle bournvita and put some cashew nuts and a cherry.	275
	BLUEBERRY MILK SHAKE A Combine Ice Cubes, ice cream, blueberries, sugar and vanilla in blender. Blend until frothy, scraping down sides of blender occasionally	275
	PAN GULKAND SHAKE Blend well Fresh Pan, Vanilla Ice Cream , Gul-kand in a blender and serve chilled	275
	STRAWBERRY CREAM SHAKE Blend well Strawberry, Vanilla Ice Cream in a blender and serve chilled with strawberry its very delicious	275
	COLD COFFEE WITH ICE-CREAM Cold coffee sweetened with demerara and topped with rich ice cream	255
	RED VELVET SMOOTHIE A foams of red velvet sponge cake, Fresh cream blended with yogurt till perfection	265
	FERROCHER SHAKE A blend of Ferrero Rocher chocolate, Nutella and vanilla ice cream served in glass	275
	RED VELVET AFFAIR SHAKE A blend of Red velvet Sponge, almond, Nutella and vanilla ice cream served in a Chilled glass	275



BANANA CARAMEL SHAKE A foams of Fresh Banana, Fresh cream & Nutmeg blended with Caramel along with ice till perfection	275
HEAVENLY CHERRY BERRY MILKSHAKE A blend of Fresh Cherry & Fresh Blue berry blended with creamy vanilla ice cream served in glass	275
Freak Shakes In The Zown	
DARK VOLCANO FREAK SHAKE A dark sinful treat of truffle chocolate, Peanutbutter, Nutella, Marshmallows topped withwhipped cream & chocolate brownie	375
LAVA CAKE SHAKE A dark sinful treat of Lava Cake, Dark Chocolate, Nutella, topped with thick whipped cream & chocolaty Gems	375
ROCHER SHAKE A Super shake with Chocó chips, sprinklers, chocolate sauce, ice cream loaded with Ferrero Rocher chocolate with fresh cream	375
NUTELLA TRUFFLE FREAK SHAKE A blend of Snicker, truffle chocolate, Nutella and vanilla ice cream blended with crushed ice and topped with fresh cream	375
RED VELVET FREAK SHAKE (NEW) A foams of red velvet sponge cake, fresh cream blended with vanilla lce cream till perfection.	375
Fresh / Prexerved Juice	
ORANGE	155
GUAVA	155
CRANBERRY	155

LITCHI

155

Non Alcholic Wine Bar

NON-ALCOHOLIC CHAMPAGNE	675
RED WINE	675
WHITE WINE	675
NON ALCOHOLIC BEER	245
Our Regulars	
CHHAS – Plain / Masala	125
LASSI – Sweet / Salted	150
FRESH LIME SODA – Sweet / Salted	150
AERATED BEVERAGES – CAN, WITH SERVICE	100
ENERGY DRINK	225
DIET COKE WITH SERVICE	125
PACKAGED DRINKING WATER WITH SERVICE	50
Zime Pass Papad's	
MASALA PAPAD	85
CORN CHEESE PAPAD	95
ROASTED PAPAD / FRIED PAPAD	45/55
MASALA KHICHIYA PAPAD '	95
KULLAD RAITA Choose from: Boondi/MixVeg/Pineapple/ Burhani	195



Zuppa-Bowl Of Soups

	MUSHROOM & THYME SCENTED SOUP Chop button mushroom scented with thyme & enriched with cream	299
	CREAMY ITALIAN TOMATO SOUP Fresh red tomatoes & cream with butter Croutons	299
	BROCCOLI ALMOND CHEDDAR SOUP Broccoli puree enriched with cream and spiked with garlic & garnish with Almond	299
(P	SPICY CHUNKY MINESTRONE SOUP A Fusion soup of traditional ingredients in our new avatar	299
	TOM YUM PHAK Thai veg. soup spiked with galangal, lemon grass and hot chili	275
	CHOWPATTY SOUP A Fusion soup of pavbhaaji taste with a twist served with herbed spices	299
	SHANGHAI SWEET CORN Traditional sweet corn loaded with lots of seasonal veggies	275
	SULA- LA - TANG Pecking style hot & sour soup with vegetables	299
(P	MANCHOW SOUP Thick veg. soup flavoured with dark soy and topped with crispy noodles	275
(P	MEXICAN TORTILLA SOUP Tomato bean mexican spiced flavored soup served with nachos	299
	LEMON CHILLY CORIANDER SOUP Taste it to Soothen your sense	275
	BURMESE LASKA SOUP A Spicy Burmese noodle soup with local ingredient from laska	299
	ASIAN GREEN TOFU SOUP A light Japanese broth made with tofu, and a combination of Asian greens	299
	ZUPPA DI PEPERONI E BESLITCE SOUP Roasted bell peppers soup with a touch of cream	299
	GERMAN ALMOND SOUP Silky creamy green peas soup with the touch of almond	299



SWEET CORN SOUP Oriental creamy corn soup	275
TAMATAR DHANIA SHORBA An Indian version of classical tomato soup scented with fresh coria	275 ander
NOODLE CLEAR SOUP Oriental fresh vegetable flavoured noodles soup	275
LEMON CORIANDER SOUP A clear Soup with lemongrass and coriander	275
Greek Insalate-sali	ads
CLASSIC CAESAR SALAD Crispy iceberg lettuce dressed in house special Caesar dressing and topped with croutons	305
BBQ VEGGIE SALAD Fresh exotic veggies tossed in spicy BBQ dressing layered and crispy Ice Berg Lettuce	305
CAPRESE PESTO PASTA SALAD A pasta tossed in pesto sauce with fresh tomatoes, bellpeppers, garlic, mozzarella balls & Basil	305
ORIGINAL GREEN SALAD Slices of fresh vegetables	255
SPROUTED THREE BEANS SALAD Sprouted been in vinaigrette dressing a very healthy salad	305
ORANGE ZEST CROUTON SALAD Tangy Orange & Baby Lettuce Toss In Citrus Green Dressing	305
WALDORF SALAD Apple diced & chopped walnuts delicately tossed in cream dressing	305
FRUIT CHAAT Fresh cut fruits tossed in chaat masala	305
ALOO CHAAT	275



Erunchy Appetizers

(CRUNCHY TOSS CRACKER Batter Fried crisp vegetables tossed with light schezwan sauce/hot garlic/salt & pepper/plum sauce	399
	WOK TOSSED CHESTNUTS Crispy chestnut tossed in spicy Thai marinade with fresh basil and Kaffir leaves	425
	PECKING MANCHURIAN DRY Mixed Veg dumplings tossed with spicy sauce with scallions & fresh coriander	399
(SHANGHAI PANEER CHILLY Crispy fried paneer tossed in dark soya sauce	425
(P	SPICY PANEER SATAY Grilled cottage cheese baton on skewers served with peanut sauce in elegant banana leaves	425
	CHING MAI MUSHROOM Thai Style crispy mushroom and bell peppers tossed in spicy ching mai sauce	425
(P	SPICY TANDOORI MOMOS Thin pancake stuffed with mix vegetable and cottage cheese and tandoori masala	425
(P	HONEY CHILLI SPIDER PANEER Honey Chilli crispy cottage cheese tossed in tangy sweet chili sauce	499
	NACHOS GRANDE Crisp tortilla chips drizzled with Mexican queso & salsa rosso	375
	BBQ COTTAGE CHEESE SKILLET Marinated paneer tossed with tomatoes, bell pepper & onion in barbeque sauce	425
G	BULKY YUMMY NACHO'S Nacho's loaded with chilli refried beans sauce salsa, jalapeno's, fresh onions, capsicum	425
	SIGNATURE CHEESY GARLIC BREAD Fresh Italian loaf topped with garlic butter, specialty cheese, serves with sauce	349
	SPICY CHIPOTLE GARLIC BREAD Fresh Italian loaf topped with chipotle sauce, specialty cheese, serves with sauce	349
	GARLIC BREAD / PESTO BREAD Oven roasted garlic/cheesy loaf	349



	ITALIAN CHEESY CROSTINI Italian plum tomatoes, cheese, olive oil, basil topped on sliced French bread	375
	JALAPENO CHEESE NUGGETS A Mexican delicacy mixture of cheddar cheese and jalapeno crumb Fried and served with spicy dip. It's just melt in your mouth	375
	GRILLED QUESADILLAS Bell pepper, corn, cheese, olives, jalapeno, stuffed in tortillas and grilled, served with salsa and garlic cream	399
(SPICY BAJRA ROTI QUESADILLAS A traditionally grated Paneer marinated in nawabi kali mirch masala, along with chef special creamy masala & grilled	399
(CORIANDER CHILLI PANEER SKILLET Chargrilled Cottage cheese tossed with bell peppers in chef's special creamy coriander chili sauce	425
	ARANCINI BALLS A crispy risotto balls stuffed with sundried tomatoes and cheddar cheese served with Aiolio dip	425
	ORIGINAL FALAFEL A chick pea patty loaded in a pita pocket with lots of hummus and lettuce salad	425
	PANEER TIKKA MAKHANI BRUSCHETTA Bed of crispy bread top with small cubes of cottage cheese tikka	425
	CHEESE CORN BALL Most favourite cheese corn ball coated with panko crumbs and deep fried	425
	SPINACH CHEESE MOZZARELLA STICKS A chop spinach, cheese and onion stick serve with Sweet chilli sauce	425
	VEGETABLE SPRING ROLLS Golden fried wafer thin pancake, filled with assortment of spicy vegetables	399
	SCHEZWAN PANEER Crispy cottage cheese & bell pepper sauteed in tangy schezwan sauce	425
	SCHEZWAN POTATO Crisny notate & hell nonner tossed in tangy schezwan sauce	299



Erunchy Appetizers

	SALT & PEPPER BABY CORN Crunchy fried baby corn in salt & pepper sauce	325
P	CRISPY TANGY BUTTON MUSHROOMS Crunchy fried mushrooms in chilli tangy sauce	425
	BULLET POTATO Spicy sesame potato rolls	299
	KURKURE PANEER KE KEBAB Crispy fried paneer fingers coated with crunchy corn	425
	MIRCHI BASIL PANEER TIKKA Chef's creation	425
	TSING HOI POTATO Sweet & Spicy potato	299
	BROCCOLI & POTATO IN CHILLI HONEY SAUCE Crispy fried broccoli & potato in chilly honey sauce	425
	MALAI BROCCOLI Cheese creamy roasted broccoli	425
	VEGETABLE GALOUTI KEBAB A popular pan fried kebab from Awadhi cuisine	425
	FUSION TANDOORI MOMOS Combination of steamed and smoky momos	425
	LEMON GINGER SOYA TIKKA Soya kebab marinated in oriental flavours and charred in tandoor	425
	GARBANZO JALAPENO CHAAT Tangy Kabuli chana and jalapeno chaat	299
	DAHI KE KEBAB Kebab made with hung curd	425
	KASUNDI PANEER TIKKA Paneer tikka with mustard marination	425
	COTTAGE CHEESE CRACKLING SPINACH Deep fried paneer cooked in sauce and served topped with crackling spinach	425



Zandoor Speciality Starters

HAPPY SINGH PANEER TIKKA Ever popular paneer tikka need no intro	435
KAJU AUR AKHROT KA PANEER TIKKA Panner tikka marinated in creamy cashew nut and walnut marinade with chef's special seasoning	435
WATER CHESTNUT KI TIKKI A smoke flavour water-chestnut delicacy from the house of nawabs served with our lachha onion and mint chutney	435
MASALEDAR BHUNE BHUTTE KI SEEKH Healthy sweet corn and vegetables mince cooked on skewers and basted with our special spices and butter	435
SIGNATURE KEBABS SAMPLER A platter of assorted Paneertikka, SeekhKabab, Tandoori Aloo, Mushroom tikka, Tandoori Gobi and water chestnut tikki served with our chefs special dahi laccha and mint chutney	435
CHIPOTLE PANEER TIKKA Paneer tikka marinated in nawabi kali mirch masala, along with chef special creamy masala & Cheese	449
SPICY MUSHROOM & BROCCOLI TIKKA Mushroom & broccoli tikka marinated in Spicy chipotle masala, along with chef special creamy masala & grilled	449
AMRITSARI GRILLED SOYA CHAP Minced soya chunk tossed with amritsari style	435
HARA BHARA CHOPATI KEBAB Chef special hara bhara kebab rolled in chanachorgaram	435
SMOKY BROCOLLI TIKKA Baby broccoli tossed in chef special spices and loaded on skewers and served with green chutney	435
LUCKNOWL SAUNDE ALOO Baby potatoes stuffed with paneer and unique Nawabi spices and char grilled in tand	435 door
LEBANESE PANEER TIKKA Paneer made with a Lebanese marination of parsley and parmesan slow cooked in a charcoal flame for perfect smoky experience	435
PERI PERI PANEER TIKKA Paneer tikka marinated in periperi masala, along with chef special spicy masala & gr	435 filled
	Panner tikka marinated in creamy cashew nut and walnut marinade with chef's special seasoning WATER CHESTNUT KI TIKKI A smoke flavour water-chestnut delicacy from the house of nawabs served with our lachha onion and mint chutney MASALEDAR BHUNE BHUTTE KI SEEKH Healthy sweet corn and vegetables mince cooked on skewers and basted with our special spices and butter SIGNATURE KEBABS SAMPLER A platter of assorted Paneertikka, SeekhKabab, Tandoori Aloo, Mushroom tikka, Tandoori Gobi and water chestnut tikki served with our chefs special dahi laccha and mint chutney CHIPOTLE PANEER TIKKA Paneer tikka marinated in nawabi kali mirch masala, along with chef special creamy masala & Cheese SPICY MUSHROOM & BROCCOLI TIKKA Mushroom & broccoli tikka marinated in Spicy chipotle masala, along with chef special creamy masala & grilled AMRITSARI GRILLED SOYA CHAP Minced soya chunk tossed with amritsari style HARA BHARA CHOPATI KEBAB Chef special hara bhara kebab rolled in chanachorgaram SMOKY BROCOLLI TIKKA Baby broccoli tossed in chef special spices and loaded on skewers and served with green chutney LUCKNOWI SAUNDE ALOO Baby potatoes stuffed with paneer and unique Nawabi spices and char grilled in tance LEBANESE PANEER TIKKA Paneer made with a Lebanese marination of parsley and parmesan slow cooked in a charcoal flame for perfect smoky experience



BBQ CHEESY PANEER TIKKA

435

Paneer tikka marinated in bbq chef special masala, along with bbq rub & melted cheese

Fries - n - Fries

- ## HUNGARIAN CHEESE FRIES
 French fries tossed Hungarian spices and herbs drizzled with cheese sauce
- SPINACH CHEESY FRIES

 Hot fries sprinkled with crunchy spinach and reloaded with cheesy gueso
- TEX MEX FRIES

 Crispy fries tossed in special tex mex sauce and sprinkled with grated cheese
 - FRENCH FRIES (Plain /Salted)
 Requires no Introduction

 215
- (PERI PERI FRIES
 Erench fries tossed in spicy periperi masala

Multi Grain Gourmet Sandwiches

- MUMBAI GRILLED SANDWICH

 All time favourite vegetable sandwiches loaded with cheese

 325
- JAMAICAN SANDWICH
 Pesto coated cottage cheese, fresh tomatoes, lettuce, black olives, jalapenos

TANDOORI JUNGLEE Marinated paneer tilka, opions, cansicum, tomatoes loaded in freshly baked bread 8

- $\label{thm:continuous} \mbox{Marinated paneer tikka, onions, capsicum, tomatoes loaded in freshly baked bread \& drizzled with mayo}$
- PERI PERI TWISTY
 Our variety of famous Mumbai grill stuffed with spicy peri- peri potatoes
- © CLUB MAGIC

 Three layered sandwich stuffed with fresh cucumber, tomato, potato, beetroot, onions & chasse, served with classic green chutney.



Happy Zo Eat Rolls -n- wraps

All Wraps are served with fries & house salad

SMOKEY BBQ COTTAGE CHEESE WRAP Grilled BBQ Paneer, capsicum, tomato in masala loaded in wrap grilled and served with dip and home salad	325
CHEESY CORN SPINACH WRAP American corn patty with onion, capsicum, spinach loaded with cheese, served with dip and home salad	325
ARABIC FALAFEL WRAP Soft pita breads stuffed with chick-pea patties, salad and served with hummus, hot garlic dip and salad	399
LEBANESE SHAWARMA WRAP A vegetarian version of famous Arabic delicacy made through marinated cottage cheese rolled in soft pita breads served with dip and pickled salad	399
(TANDOORI PANEER TIKKA WRAP Grilled masala Paneer wrap with capsicum and tomato	399
(GRILL MEXICANA WRAP Spicy Mexican style wrap loaded with patty, beans, lettuce, cheddar cheese, jalapeno in a whole wheat bread	399
Super Hot Sizzler Plates	
BBQ CHERRY TOMATOES OLIVETE BBQ vegetables tossed in basil pesto sauce served on a bed of butter spaghetti with grilled onions, herbed potato wedges and sautéed baby greens	625
HOT COW BOY Strips of veggie tossed in spicy Mexicana bean sauce wrapped in tortillas and served on bed of Mexican rice with crispy nacho's and sautéed veggies	625
MONGOLIAN TOSS UP Grilled paneer and vegetables on skewers served sizzling on bed of wok fried rice with stir by fry veggies, potato wedges and topped with burnt garlic sauce	635
CHIPOTLE STEAK GRIDDLE A fresh vegetable made into a heart shape patty laced on bell pepper rice with sautéed vegetables and topped with chipotle sauce	645



(PANEER CHILLY MAGIC A hot Paneer Chilly Loaded on Shanghai noodles along with crispy dim sums & toss up vegies	625
	TWIN CHEESY PASTA AFFAIR penne pasta toss in cheesy sauce and arrabiata sauce along with crunchy fries and garlic bread	625
(PANEER TIKKA MAKHANI SIZZLER Smokey Paneer prepared in rich makhani gravy served with jeera rice and laccha paratha	625
	House Speciality Charcoal Pizza-	10"
	PRINCESS MARGARITA Fresh tomato sauce ,Sliced tomatoes ,Mozzarella cheese, Fresh basil & Oregano	455
	FOREVER TREASURE Fresh tomato sauce, Cottage cheese, Bell pepper, Tomato, black olives & Fresh Thyr	550 ne
(SPICY MEXICANA QUESO Spicy Mexicana sauce, Button mushroom, Jalapenos, Crisp capsicum, Onion, Corn kernels, & Chef Seasoning	550
P	OLIVE PESTO PIZZA Chunky pesto sauce, Sundried tomatoes, Roasted garlic, Mushroom, black Olive & Bell peppers	550
	NEAPOLITAN CHEESE SURPRISE Fresh tomato sauce, Bell Pepper, Olives, Garlic, Fresh basil, Cottage Cheese	575
	PIZZA CAPRICCIOSA Pizza with artichoke tomatoes and olives	575
	PIZZA CIPOLLINA Pizza topped with creamy onions	575
	PIZZA CALZONE Italian oven-baked folded pizza	575
	PIZZA QUATTRO FORMAGGI Pizza topped with combination of four cheese, with tomato sauce	575
(P	HARISSA TWIST Fresh harissa sauce, Avocado heart, Spinach, Sun Dried Tomatoes, Onions & Bell Pe	575 pper
	JAMAICAN GARLIC FLAMBE Fresh chili garlic sauce, Zucchini, Mushroom, Bell pepper, Black olives, Onion & her	575



HUNGARIAN PIZZA Fresh Hungarian sauce, Cottage cheese, Bellpepper, Olives, American corn, & Basi	575
(MEXICANA ALA GUCAMOLE Spicy Mexican sauce, Button mushroom, Jalapenos, Crisp Capsicum, Onion & Corn kernels	550
(MAC & CHEESE PIZZA (Fresh macaroni pasta , pineapple slice, cheese & Black Olives	550
Hybrid "naanza" Pizza	
VEG MASHUP NAANZA Onion, garlic, corn, spinach with bell peppers marinated in Chef's special sauce and topped with cheese on a naan base	375
CORN CAPSICUM CHEEZY NAANZA Onion and Bell peppers with desi Indian masala, topped with cheese and garnished with coriander on naan base	375
(SMOKY PEPPER PANEER NAANZA Cottage cheese marinated in Indian spices with onion and Bell pepper with cheese on naan base	5
International On The Go	
SPICY ARRABIATA PASTA Spicy tomato and hot pepper sauce tossed with pasta finished with olive oil and served with garlic bread	450
CHEESY ALFREDO PASTA Cheese sauce with a hint of onions and exotic veggies and finished with parsley	450
CHUNKY PESTO Traditional penne pasta in pesto sauce flavoured with fresh basil, olive oil, peanuts and garlic	450
PENNE / SPAGHETTL AGLIO-E-OLIO Traditionally, pasta Aglio-e-olio is served with spaghetti noodles	450
BAKED MACARONI PINEAPPLE Macaroni pasta and pineapple, cream & cheese sauce, baked till perfection	450

	CALIFORNIAN LASAGNE A classic preparation of layered pasta sheets with grilled tomatoes, baby spinach & zucchini topped with mozzarella cheese	475
(P	THREE BEANS ENCHILADAS Fresh Mexican wheat bread stuffed with spicy Mexican filling and cheese baked till perfection	475
Ø	MATKA PANEER TIKKA LASAGNE Soft & moist layered paneer tikka, baked to perfection & topped with mozzarella cheese	525
	Tempting Rice Bowl's Choose from: - Jasmine Rice / Fresh Noodles	
	HUNAN STYLE WOK Exotic Asian veggies and cottage cheese tossed in spicy Hunan sauce served with jasmine fried rice	449
	SPICY CHILLY WOK (Exotic Asian veggies tossed in spicy burnt garlic sauce and served with burnt jasmine rice	449
(P	CHING MAI WOK Thai spiced exotic veggies loaded in pinang curry sauce and served with fried basil jasmine rice	475
	MALAYSIAN SILKEN WOK Exotic veggies & cottage cheese loaded in spicy Malaysian sauce and served with Burmese fried rice	475
	Pan Asian Zoss Ups	
	SCHEZWAN CHILLI PANEER The most famous oriental dish requires no intro	425
	THAI GREEN CURRY/ RED CURRY Mix vegetables simmered in coconut flavour thai curry recommended with steamed rice	455
	MANCHURIAN HOT POT Crispy vegetable dumplings tossed in spices with scallions in garlic soy sauce	425

SHANGHAL TOSS PANEER IN CHOICE OF SAUCES (Choose from:-black pepper/chili garlic/hot garlic/ Sweet-sour/Schezwan)	425
(KUNG PAO PANEER Thai style crispy paneer tossed with bell peppers and scallions in spicy Kung pao sa	449 uce
PAN ASIAN SAUTEED WOK A unique stir fry of button mushroom, ginger, broccoli, bellpepper in light soy sauce	449
TUMIS CHEZ Indonesian styles stir fry veggies with spices & cashew nuts in chez moi sauce	475
ZESTY MALAYSIAN VEGETABLES An exotic Chinese green tossed in tangy lemon scented sauce goes well with wok fried rice	475
MONGOLIAN STIR FRY Paneer, baby corn, bell pepper bok choy tossed in spicy Mongolian sauce	475
VEGETABLES IN LEMON SAUCE SCHEZWAN SAUCE/GARLIC SAUCE Sliced vegetables steamed & simmered in your choice of sauce	225
VEGETABLES IN SWEET N SOUR SAUCE Steamed fresh vegetables, glazed in tangy sweet n sour sauce	225
Meal Combo	
PANEER LABABDAR WITH ROTI / PARATHA / RICE Protein rich low fat, soft & silky paneer cubes, cooked in a spicy tomato & fresh cream gravy, served with roti or rice 475	
MIXED VEGETABLE WITH ROTI / PARATHA Delicious Dhaba style seasonal vegetable sabji, served with roti or paratha	475
VEGETABLE FRIED RICE WITH PANEER CHILLY GRAVY Chef's special fried rice served with Hunan style exotic vegetables	475
© VEGETABLE HAKKA NOODLES WITH PANEER CHILLY GRAVY	475

Pan Asian Rice & Noodles

	THAI FRIED RICE Thai style spicy fried rice topped with garden fresh exotic veggies in sambal sauce	425
	VEG FRIED RICE Seasonal oriental veggies tossed with rice & burnt garlic	399
	SAMBAL FRIED RICE Seasonal oriental veggies tossed with rice & burnt garlic	399
(SCHZEWAN FRIED RICE Mostly loved requires no intro	399
	TRIPLE SCHEZWAN RICE. Our own version of a spicy mix of noodles & rice	475
	PAN ASIAN POT RICE Eight treasure vegetable fried rice flavoured with schezwan pepper & topped with exotic veggies in Hunan sauce & Cashew nuts	475
T	BURMESE KHOU SUEY A Burmese famous one pot meal of noodles & vegetables cooked in spicy coconut scented curry & topped with fried onions and peanuts	475
	CILANTRO CHILLY RICE A spicy combination of rice, bell peppers, corns & beans tossed in olive oil with chef's special cilantro chilli paste	425
(PHAD THAI NOODLES Flat noodles tossed with scallions, peppers and basil in unique Thai style and topped with crushed peanuts	425
	PAN ASIAN POT NOODLES Wok tossed noodles topped with curry flavour Hunan sauce with Chinese greens & cashew nuts	425
(CILANTRO CHILLY NOODLES A spicy combination of rice, bell peppers, Onions tossed in chilly oil with chef's special cilantro chili paste	449
	WOK TOSSED NOODLES Stir fried vegetable noodles tossed with assorted Chinese greens	425
	MALAYSIAN POT NOODLES Wok tossed noodles topped with curry flavour Malaysian sauce with Chinese greens & cashew nuts	449



	GINGER CAPSICUM FRIED RICE	399
	SPICY BASIL NOODLES	425
	TRIPPLE PEPPER NOODLES	425
	AMERICAN CHOP SUEY	449
	Indian On The Go	
	ALOO JEERA A traditional delicacy requires no intro	315
	SUBZ KOLHAPURI A traditional delicacy requires no intro	399
(DUM ALOO ROGANI Ludhiana Dum Aloo incorporated with spicy stuffing and tossed in Amritsari punch gravy	449
	PISTACHIO KOFTA CURRY A traditional pistachio kofta served in onion brown gravy	425
	SUBZ MAKHANWALA A traditional delicacy requires no intro	425
	LASOONI PALAK PANEER Our house delicacy requires no intro	425
T	PANEER TAKA TAK A house specialty of paneer cubes loaded on skewers and tossed in spicy Awadhi gravy	425
	DINGRI DUM SUNHERI Button Mushroom cooked on Dum with bellpepper, onion, tomato & cream in garlic rich gravy	425
	BHUNA MAKHANA HARA MASALA Our house specialt crispy makhana cooked in garlic scented spinach gravy	425
	NARGISI KOFTA CURRY A traditional kofta served in onion brown gravy	425
	PANEER BIKANERI Stuffed paneer tossed with whole spices in traditional Bikaneri masala	425
	MUSHROOM TIKKA MASALA Roasted chunks of marinated mushrooms and bell peppers in a spicy tomato gravy	425



	PANEER TIKKA MASALA Traditional delicacy requires no intro	425
	KAJU KADHAI MASALA Traditionally kaju kadhai masala infused with spicy makhani gravy	449
	PANEER BUTTER MASALA Traditional delicacy requires no intro	425
	CHEESE BUTTER MASALA Traditional delicacy requires no intro	425
	SUBZIYON KA MELA Exotic Indian vegetables served sizzling with our special tawa masala	425
	SUBZ KADHAI Bouquet of Indian vegetables cooked in kadhai spices	399
	METHI MALAI MUTTER A traditional delicacy cooked in creamy cashew gravy	399
(P	AMRITSAR DA KHEEMA Amritsari style veg. kheema tossed in our special Amritsari masala	425
(PINDI CHOLLEY MASALEDAR Traditional kabuli chana cooked with our special potli masala, then spiked with amchur in brown onion masala	425
B	CHATPATE ACHARI ALOO KI SUBZI Achari aloo, traditional rajasthani delicacy	399
	MALWANI KHEEMA MASALA Vegetable kheema in a creamy malvani masala	399
(P	PERI PERI TIKKA MASALA Peri Peri marinated Cottage cheese cooked in reach tomato gravy	449
(P	HYDERABADI SOYA CHAP TAKA TAK A traditional delicacy from Hyderabad	449
	CHESTNUT SARSO DA MASALA Amritsar favourite delicacy of Sarso spiked with chestnut fried and recommended with Makke di roti	425
	BBQ PANEER TIKKA MASALA Twisted paneer tikka masala flavor exhaled with bbq sauce and rosemary	425
	PANEER BIRBAL Stuffed paneer served on bed of rich creamy Pasanda gravy	449



SHAAM SAVERA KOFTA The rich green kofta stuffed with paneer served with Makhani gravy	449
VEGETABLE CHAKORI Koftas Served in spinach & tomato gravy	449
PANEER CHEESE GHOTALA Spicy Paneer Burjee with processed cheese	425
LIPTA MUSHROOM Spicy, tangy Mushroom masala in tomato gravy	425
SOYA TIKKA MASALA Soya tikka made in spicy makhani gravy	425
MASALA DE DINGRI Butter mushroom cooked in Indian spices	425
PANEER BHURJI Grated cottage cheese cooked with Indian spices	425
VEGETABLE JALFREZI Assorted vegetables cooked in spices and tomatoes	399
KAJU CURRY Cashew nuts cooked in rich yellow gravy	449
ACHARI BHINDI Tangy fried okra flavoured with Indian pickling spices	399
BHINDI DO PYAZA A tangy preparation of lady finger and onions	315
ALOO GOBHI ADRAKI Potatoes & cauliflower tossed with ginger, in rich dry masala	230
MUTTER MUSHROOM A combination of green and fresh button mushroom cooked with Indian spices	425
PARDA BAKED DIWANI HANDI Classic authentic royal Hyderabad style vegetable preparation, cooked in clay pot	525
MATKA BAKED METHI MUTTER MALAI Fresh fenugreek & green peas cooked in a rich creamy, sweet &	525

Indian Lentil-dal

	DUM- E- UDAD rich black dal preparation slowly cooked on dum, finished with rich cream & butter, goes well with butter naan	349
	DAL TADKEWALI Yellow lentil preparation cooked to perfection tempered with aniseeds, chilly & garlie	325
	DAL FRY	325
	DAL PALAK Yellow lentils simmered & cooked with shredded spinach & tempered with brown onion and garlic	325
(DAL MASALA A yellow dal preparation with red chilies, tempered with tamarind and yellow chilly	325
	DAL PANCHAMEL An amalgamation of 5 different lentils cooked to perfection	349
	KADI PAKODA Local favourite home style curry of curd & bengal gram flour	325
	RAJMA	349

Indian Breads-roti

TANDOORI ROTI	60
BUTTER ROTI	70
CHUR CHUR PARATHA Flaky Crispy Paratha	120
TAFTAN Bread made with milk, yoghurt and baked in clay oven	155



KHASTA ROTI (NEW) A classic preparation from the house of Nawabs	135
NAAN/PARATHA/ KULCHA	120
BUTTER NAAN /METHI PUDINA PARATHA	135
TAWA PARATHA Choose from:-Laccha/Pudina/aloo/gobi	155
BHARWAN MASALEDAR KULCHA Choose from:-Hara Pyaaz/Paneer/Aloo	135
MISSI ROTI A signature specialty made of maize flour loaded with onion, green chili, coriander and chefs special aromatic spices	110
CHEESE NAAN/LASOONI NAAN/OREGANO & PARSLEY NAAN(NEW)	185
ROTIYON KI TOKRI a basket of assorted naan, roti, kulcha and missi roti	460
Indian Starch - Biryani/Q	Rica

STEAMED RICE	225
JEERA RICE	275
DAL KHICHDI / MASALA KHICHDI Perfect combination of lentil & rice with vegetables and spices	399
BAJRA MASALEDAR KHICHDI Choose from: Vegetable/Makai/Muttar/Cheese/Masala	430
PALAK MASALA KHICHDI A wholesome khichdi made with lentil rice and spinach	399
PANEER KESARIYA PULAV Basmati rice tossed in saffron rice masala along with chunky paneer cooked till perfection	449



	LAZEEZ PANEER TIKKA BIRYANI Its preparation rice with paneer and Indian veggies on slow fire to their actual flavous served in earthen pot	449 ir
	DIET TOFU BIRYANI Silky Soya Tofu Marinated with Hyderabadi style masala and slow cooked with Basmati Rice	449
	AWADHI DUM BIRYANI Biryani from Awadh cuisine with medley of vegetables and spices	449
	SPINACH LAGAN MATKA BIRYANI it's a preparation where rice and mains are cooked together with spinach, mint, paneer and Indian vegies on slow fire to share their actual flavour served in earthen paneer.	449 oot
P	ZAFFAR BHAI DUM BIRYANI Basmati rice tossed with spicy soya chaps & vegetables infused with kewda water and served in earthen pots with Burhani raita and house pickle	449
	House Speciality Dessert	
Ø	OREO CHIPS BROWNIE WAFFLE Waffle topped with Chocolate ganache, Oreo chips, brownie truffle, Roasted Hazelnut, Kit Kat Crumble, Rainbow Sprinkler & dark rum chocolate sauce	399
	NUTELLA WAFFLE All time favourites' waffle served with nutella, fresh cream, & over loaded truffle	399
	SIZZLING BROWNIE WAFFLE Waffle topped with chocolate brownie, Hot Chocolate sauce, caramel popcorn, walnuts, glazed cherries, silver balls	399
	EXOTIC CHOCOLATE LOADED WAFFLE Combination of dark and melting chocolate loaded on waffles With caramel popcorn, walnuts, glazed cherries, silver balls	425
	SMOKEY BROWNIE Rich chocolate brownie & vanilla ice-cream drizzled with chocolate fudge & served sizzling	399
	DEVILS CHOCOLATE BOMB Dark sinful treat of rich chocolate ice-cream, gooey cake, flambéed cherries, almond nutella and chocolate wafers	425
	CHOCOLATE MUD PIE Chocolate mud pie is the perfect chocolate dessert for a hot day. A thick crust of	425



House Speciality Dessert

	GAJAR HALWA KA TWIST - Seasonal Mouth watering gajar halwa served with chilled vanilla ice cream & nuts	225
	RASGULLA Soft paneer dumplings in thin sugar syrup	225
	TIRAMISU Coffee flavoured Italian dessert	250
	SNOWMAN Scoops of vanilla ice cream,topped with roasted cashew nuts & hot chocolate sauce	225
	MALAI KULFI	225
	PANNA COTTA Traditional Italian dessert made by milk & cream garnished with fruits	225
	CREME BRULEE Home baked fresh custard topped with caramelized sugar crust	225
	KESAR RAS MALAI	225
	DRY FRUIT BASUNDI	225
F	CORN HALWA	225
¥	DOUBLE KA MEETHA Indian bread pudding made of fried bread slices and topped with chilled rabdi	225
	KULFI FALUDA	225

Terms & Conditions

- 1. Order once placed cannot be cancelled.
- 2. Jain Food Option also Available On Request
- 3. Order preparation time 20 25 Minutes
- 4. GST as applicable
- 5. Management reserves the right to change or alter things without prior notice.



