



Vegetarian
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Non-

Rice & Nachani Papad

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Mushroom Bassil Ka Shorba

A Delicious mushroom soup

Beet aur lemongrass Ka Shorba

A Delicious mushroom soup

Jodhpuri Paneer Tikka

Cottage marinated with fresh jalapeno, cashew,

Kache Gosh ki shami

mouth melted mutton patty flavored with brown coconut, poppy seed, and brown garlic

Saundhe Aloo

Potato wedges marinated in dry ginger powder

Kand ki Galouti

Pruple yam patties seared on tawa

Hyderabadi Murgh Tikka

Chicken marinated with tamarind, curry leaves

Soya Aur Paneer Ka Sag

Cottage cheese cooked with dill leaves, onion, garlic

Malvani Murgh Masala

Chicken cooked with tomato fresh coconut kokum

Subz Khurchan with Makhana

Fresh vegetable Cooked in garlic, onion, tomato masala

Achari Tawa Jhinga

Prawns cooked in red chili pickle corn onion, garlic

Methi Dal Tadka

Yellow lentil & fresh fenugreek tempered with garlic

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Assorted Indian Breads

Rotis / Aloo Kulcha / Cheese garlic Kulcha

Steamed Rice/ Veg Berry Pulao

Flavorful Basmati Rice / berries pulao

Accompaniments

Dahi Kachumber, Lime, pickled Onion & Pickle

Godhumai

Whole wheat & couscous halwa

INR 1000/- all inclusive

For Consumption in the restaurant only; not for takeaway

Corn aur Pistachio Barfi OR Vanilla Ice Cream

SAMPLE MENU

INR 1000/- all inclusive
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