

इहुरपात ः इहोरबा Appetizer & Cocktail Soup

01. ALOO PAPARI CHAAT RP 39,5
*Lightly fried crispy potato with
sweetened tamarind and fresh mint sauce*
02. PANI PURI RP 39,5
*Fried flour ball stuffed with potato
filled up with mint flavor water*
03. PANEER KURKURI RP 59,5
*Crispy fried cottage cheese wrapped
in a thin dough*
04. JUMBO CRISPY SAMOSA RP 39,5
*Crispy puff stuffed with cottage cheese,
green peas cubes of tangy flavored potato*

*jumbo crispy
samosa*



05. JUMBO CRISPY CHICKEN SAMOSA RP 49,5
*Crispy puff stuffed with minced chicken
and deep fried*
07. ASSORTED VEGETABLE PAKORA RP 49,5
08. JODHPURI PAKORA RP 39,5
*Deep fried jumbo green chillies stuffed
with potato dipped in gram flour*
09. PRAWN PAKORA RP 119,5
*Deep fried medium prawns dipped in
gram flour mix with Indian spices*
10. CHICKEN PAKORA RP 59,5
Our chef speciality

11. DHANIA AUR TAMATAR KA SHORBA RP 39,5
*A magnificent blend of fresh chilly paste
tomato coriander flavored with cumin garlic*
12. MULGTWANI SOUP RP 39,5
*Dal soup served with steam rice and
lemon wedges*
13. MURGH BADAMI SHORBA RP 49,5
*Delicious creamy hot soup made with
almond, chicken freshly ground
selected aromatic spices herbs*
14. GOSHT YAKHANI SHORBA RP 49,5
*A delicate mutton soup flavoured with
traditional herbs spices*

tandoor & kabab

Tandoor Special



Achari
Broccoli



Achari
Mushroom

15. **HARA MASALADAR PANEER TIKKA** **RP 695**
Mint flavored tender cubes of cottage cheese marinated in yoghurt cream, white pepper and coriander
16. **AJWANI PANEER TIKKA** **RP 695**
Delicious preparation of cottage cheese marinated in hung yoghurt with ajwain and spices roasted in clay oven
17. **TANDOORI ALOO** **RP 495**
Our chef's special marinated stuffed potatoes in a tandoor
18. **ACHARI BROCCOLI** **RP 495**
Broccoli infused with mustard, pickle spices cooked in clay oven
19. **DHAI KE KABAB** **RP 695**
A combination of fresh vegetables, cottage cheese marinated with Indian spices skewered and cooked in tandoor
20. **BANARSI GILFI KABAB** **RP 595**
Fresh Minced Vegetables and bell peppers marinated with Indian spices, skewered and cooked in tandoor
21. **TANDOORI MUSHROOMS** **RP 595**
Button mushroom stuffed with cottage cheese, nuts and Indian herbs roasted in tandoor
22. **ROYAL VEGETARIAN KHAZANA** **RP 995**
Assorted platter of paneer tikka, Bharwan aloo, achari broccoli and vegetable seekh kabab

Tandoori
Murgh



poultry chicken

23. TANDOORI MURGH (F/H) RP 109.5 / RP 59.5

Whole spring chicken marinated with hung yoghurt, ginger, garlic and spices roasted in a Tandoor

24. KALAMI KEBAB RP 69.5

Tandoor grilled chicken drumsticks

25. JHOOMTA KUKKAR RP 59.5

Dark rum marinated chicken

26. MURGH MAKHMALI KEBAB RP 79.5

Boneless chicken breast marinated with cream, cheese aromatic spices.

27. KALIMIRCH KA MURGH TIKKA RP 69.5

Boneless chicken marinated in saffron flavoured hung yoghurt and sprinkled with black pepper

28. ROYAL TANGRI KEBAB RP 79.5

Traditionally saffron marinated drumsticks stuffed with minced chicken and cooked with clay oven. A truly delectable dish that recreated the magic of Punjab



Kalami
Kebab

29. MURGH TIKKA RP 72.5

Succulent piece of tender chicken marinated in Indian spices

30. MURGH AKBARI TIKKA RP 79.5

Garlic flavoured cubes of chicken marinated with salt, lemon juice, aromatic spices and yoghurt

31. MURGH GALFI KABAB RP 69.5

Minced chicken mix with chef's special recipe and skewered in clay oven



Royal Tangri
Kebab

Lamb Mutton

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| 34. GOSHT SEEKH KEBAB | RP 79,5 | |
| <i>Minced lamb mixed with aromatic herbs and spices skewered and cooked in tandoor</i> | | |
| 35. BOTTI TIKKA | RP 79,5 | |
| <i>Tender cubes of lamb marinated with Kashmiri touch and cooked in clay oven</i> | | |
| 36. LAMB BURRA | RP 79,5 | |
| <i>Cuts of mutton with our chef's special marinating and cooked in a tandoor</i> | | |
| 37. ROYAL NON VEGETARIAN KHAZANA | RP 139,5 | |
| <i>Assorted meat and seafood kebab platter</i> | | |
| 38. RAAN SIKANDAR | RP 325,5 | |
| <i>Leg piece of lamb marinated with our chef's special marinating</i> | | |
| 39. MUTTON ROGAN JOSH | RP 89,5 | |
| <i>A classical mutton, delicacy of Kashmir</i> | | |
| 40. PATTALASHAHI MEAT | RP 89,5 | |
| <i>A delicacy from the splendoured kitchen of the Royal House of Maharaja Bhupendra Singh from Patiala</i> | | |
| 41. RAARHA GOSHT | RP 92,5 | |
| <i>Meat with mince of mutton cooked in spicy onion gravy</i> | | |
| 42. SAAG GOSHT | RP 89,5 | |
| <i>Lamb cooked in spinach</i> | | |
| 43. KEEMA MUTTER | RP 89,5 | |



Mutton
Rogan Josh





Tandoori Pomfret

इटाfood Fish and Prawn

31. FISH TIKKA RP 89.5
Cubes of fish marinated with salt, lemon juice, ginger, garlic flavoured with aromatic herbs

32. TANDOORI POMFRET RP 79.5
Whole pomfret fish marinated in our chef made spices and barbecued

33. TANDOORI JHINGA RP 99.5
Tiger prawns marinated with spicy yogurt flavored with Indian herbs cooked in clay oven

Khadiyat-e-Zaikedar Curried Specialities

45. MURGH MAKHANI RP 82.5
Tandoori chicken cooked with tomato and finished in butter and cream
46. MURGH TIKKA LABABDAR RP 82.5
Boneless chicken tikka in a rich tomato, onion, fenugreek and finished with cashew nut paste and cream
47. KADAI MURGH RP 82.5
A royal preparation of chicken in onion, tomato gravy flavored with coriander seed and pepper corns
48. KASTOORI METHI KA MURGH RP 82.5
Mild boneless chicken with the fresh fenugreek leaves flavor, finishing with cream



Fish Curry

Murgh
Makhani

49. DHABA MURGH CURRY RP 79.5
Coriander flavored chicken curry
50. MURGH KI KHURCHAN RP 79.5
Shredded chicken tossed with bell peppers, onion and cooked with Indian herbs
51. FISH CURRY RP 89.5
Fish fillet cooked in saffron flavoured gravy
52. TAWA FISH RP 89.5
Fish fillet cooked in chef special herbs
53. KARAHI JHINGA RP 109.5
Prawns cooked in khare masala
54. PRAWN CURRY RP 109.5
Succulent fresh water prawn stired in curry with aromatic spices of black cardomon, fenugreek, cumin, aniseed and black seeds

Laccha
Parantha



roti Indian Breads

82. TANDOORI ROTI PLAIN	RP 12,5
TANDOORI ROTI BUTTER	RP 23,5
83. ROOMALI ROTI	RP 19,5
84. MISSI ROTI	RP 26,5
85. LACCHA PARANTHA	RP 26,5
86. PUDINA PARANTHA	RP 26,5



Naan

87. ALOO PARANTHA	RP 29,5
88. NAAN PLAIN	RP 22,5
NAAN BUTTER	RP 25,5
NAAN GARLIC	RP 25,5
89. CHEESE NAAN	RP 32,5
90. PIZZA NAAN	RP 32,5
91. KASHMIRI NAAN	RP 39,5
92. MASALA KUCHA	RP 29,5
93. PANEER KULCHA	RP 32,5

Cheese
Naan





Kashi Rolls



Paneer Tikka Lababdar

bagh-e-izabz Vegetarian Specialities

58. ZAFFRANI KOFTA CURRY RP 695
Paneer kofta stuffed with nuts served with saffron gravy

59. KHUMBH AUR PALAK KA JHORKA RP 695
A combination of fresh mushroom chopped spinach flavored with garlic

55. PANEER TIKKA LABABDAR RP 695
Paneer cooked in onion tomato gravy finished with cream

56. LOHE KE KARAH KA PANEER RP 695
Diced paneer stir fried with cumin, onion, capsicum tomato in thick gravy

57. SAAG PANEER RP 695
Evergreen combination of creamed spinach cottage cheese

60. ALDO METHI RP 595
Potatoes simmered with aromatic herbs and fenugreek leaves

61. DUM ALDO KASHMIRI RP 595
Stuffed potatoes in yoghurt and tomato sauce



- 62. **DUM KA SUBZI** RP 59,5
Fresh farm vegetables cooked in a sealed earthenware pot
- 63. **BALTI CAULIFLOWER AND POTATO CURRY** RP 59,5
A combination of cauliflower and potato cooked in tomato and coconut sauce
- 64. **GOBHI GUCCHA E BAHAR** RP 59,5
Florets of cauliflower tossed with cumin other spices
- 65. **DAL MAKHANI** RP 69,5
Our chef's special delicacy

- 66. **TARKE KI DAL** RP 59,5
Yellow lentil cooked tempered with garlic, tomato, cumin
- 67. **DAL PALAK** RP 59,5
A combination of mixed lentil and spinach
- 68. **KATHI ROLLS**
 - CHICKEN KATHI RP 49,5
 - MUTTON KATHI RP 59,5
 - VEGETABLES KATHI RP 39,5



Dum Aloo
Kashmiri



Gobi guccha e bahar



Jhinga Dum Briyani



basmati ka bhandar

Long Grain Specialities

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| 76. PLAIN RICE | RP 49.5 | 80. MURGH DUM BRIYANI | RP 79.5 |
| Steamed basmati rice | | Chicken cooked with saffron
flavored rice | |
| 77. JEERA RICE | RP 59.5 | 81. JHINGA DUM BRIYANI | RP 109.5 |
| Basmati rice cooked with
cumin seeds | | Fresh tiger prawns, basmati rice
exotic spices cooked together | |
| 78. SAFFRON RICE | RP 59.5 | | |
| Saffron flavored rice | | | |
| 79. GOSHT DUM BRIYANI | RP 89.5 | | |
| Baby lamb, long grained rice,
aromatic herbs and spices
cooked together | | | |



बाग़रचे के भार

Fresh Salad

70. GREEN SALAD RP 32.5
Garden fresh vegetables served
with lemon wedges

71. PEANUTS SALAD RP 39.5
Roasted peanuts served with finely
chopped onion, cucumber, tomato
green chilly

72. MURGH SALAD RP 49.5
Roasted juliennes chicken served
with diced fresh vegetables, served
with Indian dressing

आप के पसंद के दही

Your Choice of Yogurt

73. DAHI RP 32.5
Plain yoghurt

74. RAITA RP 32.5
Of your choice - mixed, boondi,
pineapple and mint

75. DAHI BHALLA RP 39.5
Lentil dumplings topped with tamarind
chutney, yoghurt and spices

Dahi





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Soups

94. SWEET CORN SOUP RP 39.5
Choice of vegetables and chicken
95. HOT & SOUR SOUP RP 39.5
Choice of vegetables and chicken

Appetizers

96. VEGETABLES MANCHURIAN RP 59.5
97. GOLDEN FRIED PRAWNS RP 109.5
98. FISH SALT N PEPPER RP 69.5
99. CHILLY PANEER RP 59.5
100. CHICKEN LOLLY POP RP 59.5
101. CHILLY CHICKEN RP 59.5

Main Course

102. VEGETABLES MANCHURIAN RP 59.5
WITH GRAVY
103. CHICKEN HONG STYLE RP 69.5

Rice & Noodles

104. FRIED RICE RP 59.5
Choice of vegetables and chicken
105. STEAM RICE RP 49.5
106. HAKKA NOODLES RP 49.5
Choice of vegetables and chicken

