

Vegetarian

BANARSI DUM ALOO Scooped potatoes stuffed with seasoned veggies in onion tomato sauce	13
ACHARI BHINDI Fresh okra cooked with pickled, flavored spices	13
GOBHI JAIPURI Potato and cauliflower cooked in slow fire with cumin, coriander & chili flakes	13
BAINGAN MIRCH KA SALAN Baby eggplant simmered in coconut, peanut, curry leaves flavored gravy, topped with stuffed peppers	13
JODHPURI TARKARI Baby corn, tofu & soya stewed in a spiced onion and tomato sauce	13
NAWABI SUBJI Fresh vegetables simmered in 'Charmagaz' gravy with cardamom flavor	13
SAAG PANEER Fresh spinach cooked with cottage cheese, tempered with cumin, ginger & garlic	14
MALAI KOFTA Vegetable and cheese dumplings cooked in a cashew and tomato gravy	14
LAUKI KA KOFTA Green squash dumplings & paneer khurchan, served with makhani sauce	14
PESHAWARI CHOLEY Chickpeas cooked in roasted herbs & spices with fresh tomato & onion sauce	13
DAL MAKHANI Black lentils cooked in slow fire overnight, finished with butter and tomato gravy	13
BANARSI DAL Blend of malka masoor, chana & arhar tempered with onion, ginger, tomatoes finished with desi ghee	13

Rice (All Basmati Rice)

PEAS PULAO Saffron rice with peas	3
KASHMIRI PULAO Saffron rice with fruits & nuts	7
JEERA RICE Basmati rice tempered with cumin	7
BANARSI RICE Lemon flavored rice	7

Biryanis

Layered basmati rice casserole, flavored with spices saffron & rose water

VEGETABLE	14
CHICKEN	15
LAMB	16
GOAT	17
SHRIMP	18

Breads

NAAN	3
ROTI	3
PARATHA / LACCHA / MINT PARATHA	4
POORI	4
GARLIC NAAN / ROSEMARY NAAN / PESHAWARI NAAN	4
FILLED KULCHA (Choose from onion, potato, paneer)	5
CHICKEN TIKKA AND CHEESE KULCHA	6
BREAD BASKET	13