

bhatti
indian grill

Bhatti or the open fire grill originated in Punjab, the Land of the Five Rivers. Perhaps, it would be appropriate to call it the Land of Plenty!! The fertility of its fields and the richness of its dairy has been the envy of rest of the Sub-continent.

The cooking on open fire is done worldwide in various ways, but the invigorating marinades prepared by Indian master chefs who did it out of passion for food and not for commercial gains, gives the Indian grilled food a clear edge over the all other cuisines of the world

We proudly recreate the generation old recipes from the land of kebabs and finish our delicacies on lava rock grills and specialized copper pans accompanied with carefully selected signature curries from a never ending list of the robust gravies from the Curry Kingdom. The accent is on excellence.....

Kebabs from the Bhatti

Vegetarian

Tandoori Chaat	6.95
<i>Diced apple, pineapple, bell pepper and sweet potato tossed in balsamic vinegar and spices, grilled in tandoor.</i>	
Bhunney Aloo ke Kulhey	6.95
<i>Potatoes stuffed with distinct blend of cottage cheese, khoya, spices and fresh herbs, gilded in clay oven.</i>	
Bharwaan Mushroom	6.95
<i>Mushrooms stuffed with a cheese mix and mild spices, coated with yogurt, grilled.</i>	
Bhutte ke Kebab	6.95
<i>Poached corn kernels blended with herbs and mashed potatoes, pan-grilled.</i>	
Bhatti Paneer Tikka	8.95
<i>Spiced cubes of soft and juicy cottage cheese marinated in yogurt and spices grilled with bell peppers, onions, tomatoes.</i>	
Achari Paneer Tikka	8.95
<i>Cottage cheese in a tangy pickled marinade, grilled in tandoor.</i>	

Kebabs from the Bhatti

Non Vegetarian

Tangri Kebab	5.95
<i>Chicken drumsticks marinated in deftly spiced creamy yogurt marinade, grilled in tandoor.</i>	
Tandoori Murgh	8.95
<i>The quintessential chicken marinated in yogurt, ginger, garlic and spices, grilled to perfection.</i>	
Bhatti da Murg	9.95
<i>Spring chicken, reserved overnight in a yogurt based marinade that is a veritable symphony of exotic spices from the land of Punjab.</i>	
Murg Malai Kebab	9.95
<i>Grilled cubes of chicken in a mildly spiced creamy marinade infused with green cardamom and nutmeg.</i>	
Bihari Kebab	9.95
<i>Spiced chicken, grilled gourmet style with fresh ground spices.</i>	
Kasoori Methi Tikka	9.95
<i>Chicken fillets made softer in cream and hung curd marinade with hint of dry roasted fenugreek, grilled.</i>	
Haryali Chooza	9.95
<i>Coronation chicken marinated in a heady mix of fresh mint, cilantro, green fenugreek, green chilies and hung curd, grilled.</i>	
Murg ka Khaas Tikka	9.95
<i>Cubes of chicken marinated in ginger- garlic yogurt paste, cooked in clay oven.</i>	
Bannu Kebab	10 .95
<i>Marinated chicken cubes wrapped in a thin translucent veil of egg batter, gilded on the grill.</i>	

Kebabs from the Bhatti

Lamb

Raunaq-e -Seekh **11.95**

The traditional seekh of lamb mince flavored with herbs and spices with a colourful garb, skewered to perfection.

Boti Kebab **13.95**

Boneless cubes of lamb marinated in ginger, garlic, yogurt and roasted black cumin, cooked in tandoor.

Bhatti ki Chaamp **20.95**

Succulent chops of lamb, marinated with a compound of spices, cooked on the grill.

Sea food

Methi Macchi Tikka **14.95**

Salmon marinated in yogurt, fenugreek leaves and aromatic spices grilled in the tandoor.

Ajwaini Jheenga **15.95**

Jumbo prawns marinated in a citric blend of lemon juice, ajwain and green cardamom, grilled.

Gilauti Kebab

We recreate this kebab, originally created by the greatest kebab-maker from Avadh-Tunde Mian. The uniqueness of this kebab is its melt in mouth softness and the spice mix — prepared by the family which is said to have incorporated 160 spices.

Shahi Gilaawat ke Kebab (Lamb) **8.95**

Subz ki Gilauti (Vegetarian) **7.95**

Curries & Stir Fries From Our Pots

Vegetarian

Sabzi Panchmel	8.95
<i>Combination of five exotic vegetables tossed in olive oil and spices.</i>	
Gobhi Mussalum	8.95
<i>A spicy dish of cauliflower florets cooked with yogurt, in a tangy onion-tomato sauce.</i>	
Aloo Dum	10.95
<i>Baby potatoes slow cooked in velvety robust gravy.</i>	
Methi Malai Matar	10.95
<i>A delicious blend of fresh fenugreek leaves and sweet green peas cooked in fresh cream and spices.</i>	
Bharwaan Bhindi	11.95
<i>Okra stuffed with mélange of spices, tossed in a pan.</i>	
Khatte Baigan	11.95
<i>Eggplant, stir-fried in a special onion-tomato masala, garnished with pickled ginger juliennes.</i>	
Paneer Tikka Masala	11.95
<i>Marinated cubes of home made cottage cheese grilled and finished to perfection in a creamy tomato sauce.</i>	
Saag Paneer	11.95
<i>A mild dish of creamed spinach, studded with fresh cottage cheese.</i>	
Paneer Bhurjee	12.95
<i>Crumbled cottage cheese sautéed with sliced onions, ginger, green chillies, cumin and pepper.</i>	
Chana Masala	8.95
<i>Garbanzo beans cooked in a traditional onion and tomato gravy.</i>	
Dal Tadka	8.95
<i>Yellow Arhar lentil tempered with black peppercorns, cumin seeds and whole red chillies.</i>	
Dal Bhatti	9.95
<i>The black lentil delicacy incorporating fresh tomato puree and garlic, simmered overnight on the tandoor, finished with cream, served with home-churned butter.</i>	

Curries & Stir Fries From Our Pots

Non – Vegetarian

Sea food

Meen Moiley **14.95**
Fresh catch (fish) of the day simmered in coconut extract with curry leaves and green chilies, finished with lime juice. A speciality from the backwaters of Kerala.

Tamatarwala Jheenga **14.95**
Delicacy of prawns, simmered in rich tomato gravy, finished with the traditional Hyderabadi tempering.

Goat

Bhuna Gosht **14.95**
Boneless pieces of tender goat meat cooked with garlic, ginger, in a thick brown sauce finished with saffron water.

Goat Curry **14.95**
Home style goat curry with a fine blend of selected hand ground spices.

Lamb

Rogan Josh **14.95**
Tender pieces of lamb flavored with cardamom, cloves and Kashmiri spices with a blend of onions, fresh ginger and garlic.

Rarrya Chaamp **20.95**
Grilled lamb chops finished in thick flavorful gravy of coarsely minced meat on the iron griddle.

Chicken

Methi Chicken **11.95**
Chicken simmered in a creamy sauce redolent of sautéed fenugreek.

Murgh Tikka Masala **11.95**
Marinated cubes of chicken grilled and finished to perfection in a creamy tomato sauce.

Murgh Nizami Korma **11.95**
A unique chicken cooked on dum in rich velvet gravy with saffron and almond paste.

Murg Makhanwala **12.95**
Tandoor-grilled chicken simmered in satin smooth tomato gravy, finished with fresh cream and home churned butter

Chicken Xacuti **13.95**
A traditional Goanese speciality of chicken cooked in a paste made with roasted aromatic spices and coconut.

Biryani's

A fragrant combination of long grain basmati slow cooked in a special vessel with fresh herbs, spices and choice of meat or vegetables, served with a mint yogurt dip

Dum Murg Biryani (chicken)	12.95
Subz Biryani (assorted vegetables)	11.95

Rice

Steamed Rice	2.95
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Breads

Indian flat-bread baked fresh in the tandoor

Tandoori Roti	2.50
Naan	2.95
Garlic Naan	2.95
Butter Naan	2.95
Onion kulcha	2.95
Aloo parantha (potatoes)	2.95
Paneer parantha (cottage cheese)	3.95
Keema naan (minced lamb)	3.95

Raita

A Cooling yogurt concoction

Mixed Vegetable Raita	2.95
Pineapple Raita	3.95

Beverages

Lassi - Sweet* / Salted / Mango* / Banana	3.95
Shakes - Mango / Banana	3.95
Soda Coke/Sprite/Diet Coke/Ginger Ale/Club Soda	2.95
Mineral Water	1.95
Coffee	1.95
Masala Chai	1.95