VEGETARIAN

SHORBA

TAMATAR SHORBA   100

STARTERS

PANEER TIKKA   370
Fresh cottage cheese skewered & grilled
in the clay oven

KHUMBH NAWABI   350
Button mushrooms sprinkled withherbs and grilled in tandoor.

ACHARI PANNER TIKKA   370
Pickle flavoured fresh cottage cheese skewered
and grilled on charcoal fire

TIL METHI SEEKH   370
Cottage cheese seasoned with
methi leaves, nuts & herbs.

CHARMINAR VEG SEEKH   350
Vegetable seekh kabab grilledHyderabadi style

CORN MALAI SEEKH   350
Corn and cheese skewered and cooked
in the tandoor

MALAI PANEER TIKKA   350
Paneer blended with yoghurt and cheese
and grilled in the tando

TANDOORI BHARWAN ALOO   350
Scooped potatoes stuffed with raisins,
cashewnuts potatoes hash

HARYALI PANEER SEEKH   370
Corn and cheese skewered and cooked
in the tandoor

VEG PLATTER   600
Panner tikka, khumbh nawabi
malai paneer tikka, tandoori bharwan aloo

MAIN COURSE

DUM ALOO KASHMIRI   380
Fried potatoes cooked in traditional kashmiri style

JEERA ALOO   380
Diced potatoes tossed with cumin seeds

PALAK PANEER   400
Cottage cheese in a thick spinach gravy

PANEER KUNDAN KALIAN   400
Cottage cheese flavoured with kashuri methi
and masaledar

GOBI MASALEADAR   380
Cauliflower cooked in a delicious masala
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MAKKI KHUMB MASALA   380
Corn and mushroom in gravy, zaffran speciality

KADAI PANEER   400
Fresh cottage cheese chunks in cooked with
capsicum and onion gravy

PANEER AKBARI   400
Cottage cheese chunks in a rich creamy tomato gravy

GOBI DAMDAR   380
Cottage cheese chunks in a rich creamy tomato gravy

VEG BIRYANI   350
Vegetables and rice cooked in flovourful stock,
served with raita

ROTIYAN (BREADS)

TANDOORI NAAN	60	PARANTHA	60	GARLIC NAAN	100		
BUTTER NAAN	70	ONION KULCHA	60	CHEESE GARLIC NAAN	120		
TANDOORI ROTI	50	ALOO KULCHA	80	KHASTA ROTI	80		
PUDINA PARANTHA	60	CHEESE NAAN	100	MISSI ROTI	80		
				MASALA PAPAD	50		

PANEER TIKA MASALA   400
Paneer tikka cooked in mild tomato gravy cream
and khoya

BINDI MASALA   380
okra with onion ginger & tomatoes

MUTTER PANEER   400
Cottage cheese & peas cooked in tomato
gravy with indian spice

MAKKI PALAK   380
Corn in a thick spinach gravy

KURKURI BHINDI   370
Ladyfinger crispy and seasoned

MAKKI PALAK   380
Corn in a thick spinach gravy

MILI JHULI SUBZI   370
Mixed seasonal vegetables cooked in a dry tomato gravy.

DAL TARKA   290
Yellow lentils cooked with tomato and jeera tarka.

DAL MAKHNI   310
Black lentils simmered on a slow charcoal fire

PULAO CHAR BAGH   290
Rice with vegetables served with raita

JEERA RICE   270
Jeera rice served with raita.

STEAM RICE   180

RAITA   90
Fresh yoghurt served with garnish.

SALAD   70

DESSERTS

KULFI	200
FRESH FRUIT SALAD	200
CHOICE OF ICE CREAM	110
GULAB JAMUN /With ICE CREAM	140/ 200
SEVAIYA	200

TAXES AS APPLICABLE

NON-VEGETARIAN

Ozran

SHORBA

MURGH SHORBA — 125

STARTERS

TANDOORI MURG — 440
Chicken skewered and
cooked in the clay oven

MURG TIKKA — 410
Boneless chicken marinated
with cashewnut paste and flavoured
with pepper corn

MURG MALAI TIKKA — 440
Boneless chicken blended with
yoghurt and cheese and grilled in tandoor

MURG KALI MIRCH TIKKA — 420
Boneless chicken marinated with cashewnut
paste and flavoured with pepper corn

MURGH RESHMI TIKKA — 420
Chicken chunks marinated with cream
cheese , besan & dry masala and and cooked in the day oven

LASHOONI MURGH TIKKA — 410
Boneless chicken blended with yoghurt and
cashewnut paste and flavoured with garlic

GULAFI SEEKH — 410
Tender rolls of chicken mince coated
with chopped capsicum and onion

TANGRI APNA ANDAZ — 420
A delightful preparation of chicken legs.

CHICKEN SEEKH — 440
Tender rolls of chicken mince grilled over charcoal fire

RAUNAK E SEEKH — 440
Tender rolls of mutton mince grilled
in the tandoor

TANDOORI POMFRET (Seasonal) — APS
Whole pomfret marinated in fine
indian herbs and cooked in tandoor

TANDOORI JHEENGA — APS
Prawns marinated in 'Ajwain' flawoured
mixed of yoghurt & chilles

MAHI TIKKA — 450
Fish tikka cooked to succulent
perfection using yoghurt and light spices

AMRITASARI FISH — 450
Butter fried fish in " Amritsari" style

FISH TAWA FRY — APS
Pomfret/kingfish friedin indian spices

ACHARI FISH TIKKA — 390
Chef special fish prepration cooked in tangy
pickle flavoured marinate

NASHILA JHINGA — APS
Marinated cashewnut & vodka indian spices
cooked in tandoor

NON VEG PLATTER — 800
Chicken tikka, Murgh malai tikka tangri apna andaz,
Raunak E Seekh

MAIN COURSE

MURG MUMTAZ — 450
Tandoori chicken cooked in fresh
tomato gravy.

MURGH LABABDAR — 450
Chicken pieces cooked in thick tomato,
onion gravy

CHICKEN BOTI MASALA — 450
Chicken shashlik in highly aromatic
capsicum & onion gravy.

KADHAI MURG — 450
Sliced chicken cooked with thick
capsicum & onion gravy.

CHICKEN TIKKA MASALA — 450
Chicke tikka cooked in a mild
tomato gravy, cream and khoya

CHICKEN CURRY — 450
Chicken in trditional style.

MURG/MUTTON SAAGWALA — 450/510
Chicken/mutton cooked with spinach

ROGAN JOSH — 510
A dark and rich mutton curry spiced
with rattanjog saffron

LAMB MASALEDAR — 510
Mutton cooked in an onion and tomato gravy

MARTBAAN MEAT — 510
Tender pieces of mutton cooked with
aromatic spices served in a martbaan

EGG CURRY — 310
Three boiled eggs cooked in an onion and
tomato based gravy

FISH CURRY — 450
Goan fish prepared in chef's style fish curry.

JHINGA MASALEDAR — 540
Prawns cooked in a thick onion and tomato gravy

MURG BIRYANI — 460
Chicken & rice cooked in a
flavourful stock, served with raita.

MUTTON BIRYANI — 510
Mutton and rice cooked in a
flovourful stock, served with raita

EGG BIRYANI — 340
Egg and rice cooked in a
flovourful stock, served with raita

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anjuna

TAXES AS APPLICABLE