CHUTUR MUTUR

Matar Ki Kachori

INR 75/-

A golden, crispy Kachori filled with a delectable mixture of green peas and traditional Indian spices. Accompanied by tangy chutneys.

Aloo Vada

INR 75/-

INR 75/-

A classic street food favourite with a golden, deep-fried exterior, satuffed with flavourful filling of mashed potatoes, spices, and fresh herbs.

Punjabi Samosa

Savour the traditional flavours of Punjab with an all time favourite snack that is generously filled with a blend of spiced potatoes, onions, peas, and aromatic spices.

Khasta Kachori

INR 75/-

INR 99/-

Delicately crispy on the outside, our Khasta Kachori is generously stuffed with a flavourful mixture of lentils, aromatic spices, and herbs.

Jaipuri Pyaaz Kachori

A Rajasthani specialty made with a heavenly blend of caramelized onions and aromatic spices. Accompanied by tangy chutneys.

Khaman Dhokla

INR 75/-

INR 75/-

Indulge in the authentic taste of Gujarat with our mouthwatering Khaman Dhokla. A traditional delicacy served with a drizzle of tempered mustard seeds and fresh coriander.

Vada Pao

A beloved street food sensation of Mumbai that features vada nestled in a pao and accompanied by zesty chutneys.

Bread Pakoda

INR 99/-

Slices of bread generously coated in a spiced chickpea batter, stuffed with mashed potato filling and deep-fried to a golden crisp texture, resulting in a satisfying crunch with every bite.

Bread Roll

INR 149/-

Deep-fried to a golden crisp, these delightful rolls are a flavourful mixture of mashed potatoes, aromatic spices, and herbs.

Khandvi

INR 119/-

Soft, melt-in-your-mouth delight, seasoned with a blend of spices and tempered with mustard seeds and curry leaves, offering a burst of flavours with every bite.

NASHTA

Purani Delhi ke Chole Bhature

INR 259/-

A beloved North Indian dish featuring soft and fluffy Bhature paired with perfectly spiced and tangy Chole (Chickpea curry). Served with Mix Achaar, Adrak Ke Lacchhe, Nimbu, Pyaaz Lachhe and Chutney.

Puri Aur Aloo ki Sabzi

INR 259/-

A classic combination of fluffy puris and spiced potato curry that will transport your taste buds to the vibrant streets of India. Served with Tamatar Ki Chutney, Mix Achaar and Chutney.

Butter Pao Bhaji

INR 249/-

A medley of perfectly cooked vegetables simmered to perfection in an aromatic blend of spices. Accompanied by a soft, butter-laden pao that serves as the perfect vessel for soaking up every ounce of the flavoursome goodness.

U.P. Style Bedmi Aur Lutpute Aloo Ki Sabzi

INR 279/-

Savoury, deep-fried puris, infused with aromatic spices and herbs, accompanied by a rustic potato curry that is rich in taste and texture.

Bharwan Paratha

A delectable stuffed flatbread that encapsulates the essence of India's diverse and vibrant culinary heritage.

| INR 259/- |
|-----------|
| INR 259/- |
| INR 259/- |
| INR 349/- |
| |

CHAAT

Delhi Aloo Tikki Chaat

A beloved North Indian street food featuring golden, crispy potato patties topped with a choice of base, spices, chutneys, and fresh ingredients.

| Dahi | INR 125/- |
|--------------|-----------|
| Ragda | INR 125/- |
| Chola | INR 165/- |
| Dahi + Ragda | INR 150/- |
| Dahi + Chola | INR 190/- |

Samosa Chaat

A beloved North Indian street food featuring golden, crispy potato patties topped with a choice of base, spices, chutneys, and fresh ingredients.

| Dahi | INR 125/- |
|--------------|-----------|
| Ragda | INR 125/- |
| Chola | INR 165/- |
| Dahi + Ragda | INR 150/- |
| Dahi + Chola | INR 190/- |

Papdi Chaat

A popular Indian street food delicacy that combines fried papdi (flour crisps) with an array of chutneys, aromatic spices, and delicious toppings.

| Plain | INR 110/- |
|-------|-----------|
| Dahi | INR 125/- |

Sev Puri

INR 110/-

An evergreen and a refreshing chaat combining crispy puris, vibrant chutneys, fresh vegetables, and a generous sprinkle of sev.

Raj Kachori

INR 150/-

Discover the richness of seasoned mashed potatoes, savoury chickpeas, and crisp sev - all artfully layered within the kachori. A truly unforgettable dish that embodies the opulence and richness of Indian cuisine.

Khasta Kachori Chaat

Crispy samosas, crushed and topped with a choice of base, tangy chutneys, yoghurt, onions and spices. A delectable combination of textures and taste that will leave you craving for more.

| Dahi | INR 125/- |
|--------------|-----------|
| Ragda | INR 125/- |
| Chola | INR 165/- |
| Dahi + Ragda | INR 150/- |
| Dahi + Chola | INR 190/- |
| | |

Gol Gappe (Meetha / Teekha)

INR 110/-

A crowd pleaser, our Gol Gappe are bite sized puris filled with tangy spiced water, tamarind chutney, and refreshing fillings. An explosion of flavours in every bite!

Bhel

INR 110/-

A tantalising mix of puffed rice, crispy sev, chutneys, diced tomatoes, onions, and aromatic spices that is a celebration of vibrant Indian flavours!

Dahi Puri

INR 125/-

Bite-sized delights featuring crispy puri shells generously filled with smooth yoghurt, tangy chutneys, and spices.

Dahi Bhalla

A beloved Indian delicacy where the creaminess of yoghurt meets the crispy perfection of lentil fritters, all brought together by flavourful chutneys.

Mathra Chaat

INR 110/-

INR 125/-

A popular street food delicacy from North India made with crispy fried lentil dumplings, accompanied by an array of flavours.

KHANA COMBO (DAL AUR CHAWAL - INR 349/-)

Rajma Chawal

A beloved North Indian delicacy that celebrates the richness of kidney beans in a delectable tomato-based gravy. Pairs perfectly with a hearty bowl of steamed rice.

Dal Fry Chawal

A flavourful twist on the traditional dal featuring a creamy blend of lentils cooked to perfection, infused with the fiery heat and refreshing aroma of green chilies. Served with a bowl of steamed rice.

Hari Mirch ke Tadke Wale Dal Chawal

A harmonious blend that combines the heartiness of dal (lentils) with the vibrant kick of hari mirch tadka (green chilly tempering). Served with a bowl of steamed rice.

Jodhpuri Kadhi Pakodi Chawal

A tangy and savoury Rajasthani dish that combines deep-fried lentil dumplings (pakodis) with a spiced yogurt-based gravy (kadi). Served with a bowl of steamed rice.

Smoked Dal Makhani Chawal

An iconic Indian dish featuring a blend of black lentils and kidney beans, slow-cooked to perfection in a rich and creamy tomato-based gravy. Served with a bowl of steamed rice.

Punjabi Chole Chawal

A classic dish combining two iconic components of Punjabi cuisine – the rich and spicy chickpea curry and the fragrant, fluffy rice.

KHANA COMBO (SABZI AUR ROTI - INR 349/-)

{Choice of 1 Sabzi}

Aloo Pyaaz Rajasthani

A traditional dish showcasing the humble yet irresistible combination of potatoes and onions, cooked to perfection in a blend of traditional spices.

Bharwan Karela

Tender bitter gourds, carefully hollowed out and generously stuffed with a savoury blend of aromatic spices and herbs.

Papad Mangodi

A traditional Indian dish combining papad (thin, crispy lentil wafers) and mangodis (sun-dried lentil dumplings), creating a harmonious and hearty curry.

Veg Kadai

+ INR 20/-

A vibrant and wholesome dish made with fresh vegetables, cooked with an exquisite blend of Indian spices, all simmered to perfection in a traditional wok-like 'kadai' (pan).

Jodhpuri Kadi Pakoda

A beloved Rajasthani delicacy combining the richness of a creamy yogurt-based curry with the irresistible crunch of deep-fried gram flour dumplings (pakodas).

Gatte Ki Sabzi

A traditional Rajasthani dish featuring tender gram flour dumplings immersed in a rich and aromatic curry.

Aloo Gobhi

A comforting embrace of homestyle North Indian that celebrates the harmonious pairing of cauliflower and succulent potato chunks, simmered in a fragrant blend of spices.

Baingan ki Sabzi

A North Indian culinary masterpiece that celebrates the exquisite taste of eggplant, slow-cooked to perfection with a blend of spices.

Smoked Dal Makhani + INR 20/-

An iconic Indian dish featuring a blend of black lentils and kidney beans, slow-cooked to perfection in a rich and creamy tomato-based gravy.

Punjabi Chola

+ INR 15/-

A beloved North Indian classic made with tender chickpeas, slow-cooked in a rich and aromatic gravy.

Rasoda Ka Paneer

+ INR 30/-

Our signautre dish made with succulent cubes of paneer, slow-cooked ina creamy tomato gravy, along with garlic, ginger and honey creating a delightful masterpiece.

Methi Malai Matar

INR 25/-

An exquisite North Indian that curry brings together the earthiness of fenugreek leaves (methi), the sweetness of green peas (matar), and the richness of cream in an aromatic gravy.

{Choice of 1 Roti}

From the Tandoor

Naan Rasoda

| | From | the | Tawa |
|--|------|-----|------|
|--|------|-----|------|

| Tandoori Roti | | Tawa Roti | |
|---------------------|------------|-----------------|---|
| - Sukha | — | - Sukha | |
| - Butter | — | - Ghee | — |
| Mirch Pyaaz ki Roti | 6-14 | - Butter | |
| Naan | | Tawe Ka Paratha | - |
| - Sukha | | Missi Roti | _ |
| - Butter | | Ghee Ki Puri | - |
| - Butter Garlic | + INR 15/- | | |
| - Cheese Garlic | + INR 50/- | Makke ki Roti | |
| Butter Kulcha | + INR 15/- | Bajre ki Roti | _ |
| Amritsari Kulcha | + INR 50/- | Papad ki Tikdi | 3 |
| Laccha Paratha | + INR 25/- | | |
| Rumali Roti | + INR 25/- | | |
| | | | |

Please Note: Gst 5% extra | We charge an additional 5% staff contribution on dine-in bills. if you really liked our service, a generous compliment to your server is tip enough. They'll love it!

+ INR 75/-

UNLIMITED THALI

Maharaja Thali - INR 2,999/-

Meethi Lassi | Masala Chaach | Papdi Chaat | Dahi Bhalla | Khaman Dhokla | Aloo Tikka | Veg Seekh Kebab | Aloo Pyaaz Rajasthani | Bharwan Karela | Papad Mangodi | Veg Kadai | Rajasthani Kadi Pakoda | Gatte Ki Sabzi | Aloo Gobhi | Baingan Ki Sabzi | Smoked Dal Makhani | Punjabi Chola | Rasoda Paneer | Methi Malai Matar | Steamed Rice | Bajre Ka Khichida / Hing Jeere Ki Khichidi | Tawa Roti Ghee | Missi Roti | Baajre Ki Roti | Mirchi Ki Pyaaz ki Tandoori Roti | Butter Naan | Stuffed Kulcha | Gulab Ki Kheer | Gulab Jamun / Ras Gulla | Kulfi Rabri

Rajasthani Thali (For 1 - INR 699/- | For 2 - INR 999/-)

Masala Chaach | Roasted Papad with Chutney | Dahi Bhalla | Aloo Pyaaz Rajasthani | Bharwan Karela | Papad Mangodi | Veg Kadai | Rajasthani Kadi Pakoda | Gatte Ki Sabzi | Rasoda Paneer | Steamed Rice | Bajre Ka Khichida / Hing Jeere Ki Khichidi | Tawa Roti Ghee | Bajre Ki Roti | Missi Roti | Gulab Ki Kheer

Punjabi Thali (For 1 - INR 699/- | For 2 - INR 999/-)

Meethi Lassi | Roasted Papad with Chutney | Dahi Bhalla | Aloo Gobhi | Baingan Ki Sabzi | Smoked Dal Makhani | Punjabi Chola | Rasoda Paneer | Methi Malai Matar | Veg Kadai | Steamed Rice | Tawa Roti Ghee | Mirchi Pyaaz ki Tandoori Roti | Butter Naan | Stuffed Kulcha | Gulab Ki Kheer

Daal Bati Churma Thali - INR 499/-

Panchmili Dal | Gatte Ki Sabzi | Plain Baati / Stuffed Baati | Bajre Ka Khichida | Churma | Green Chutney | Lehsun ki Chutney

Mini Thali - INR 449/-

Sabzi (1) | Dal (1) | Rice (1) | Roti (1) | Masala Chaach | Meetha (1)

PACKAGED THALI

Packed Rajasthani Thali (5CP) INR 449/-

Aloo Pyaaz Ki Sabzi | Rajasthani Kadi | Tawa Roti Ghee (2) | Steamed Rice | Meetha (1) | Softdrink 250ml

Packed Punjabi Thali (5CP) INR 449/-

Paneer Sabzi | Dal Makhani | Tawa Paratha (2) | Steamed Rice | Meetha (1) | Softdrink 250ml

Packed Rajasthani Thali (8CP) INR 549/-

Gatte Ki Sabzi | Rajasthani Kadi | Aloo Pyaaz ki Sabzi | Ker Saangri | Tawa Roti | Missi Roti | Steamed Rice | Papad ki Churi Ghee Mirchi | Meetha | Soft Drink

Packed Punjabi Thali (8CP) INR 549/-

Paneer Sabzi | Todays Veg | Dal Makhani | Mix Veg Raita | Butter Naan | Mirchi Pyaaz Roti | Pulao | Papad ki Churi Ghee Mirchi | Meetha | Softdrink

Please Note: Gst 5% extra | We charge an additional 5% staff contribution on dine-in bills. if you really liked our service, a generous compliment to your server is tip enough. They'll love it!

ALACARTE

SOUP

Tomato Shorba INR 125/-

A vibrant and velvety concoction combines the richness of ripe tomatoes with an array of aromatic spices.

FRIED STARTERS

Hara Bhara Kebab

INR 349/-

A mouthwatering culinary masterpiece that combines the vibrant essence of fresh greens with a medley of aromatic spices.

Finger Chips

INR 249/-

INR 349/-

Crafted with care to ensure that each piece is a perfect blend of crispiness and potato goodness, making every bite an indulgent treat.

Dahi ke Kebab

A melt-in-your-mouth delicacy that is a celebration of rich, velvety yoghurt infused with aromatic spices, delicately grilled to perfection.

TANDOORI STARTERS

Bharwan Aloo Tikka

Tender and succulent baby potatoes, generously stuffed with a delightful mixture of spices & herbs.

Makhmali Seekh Kebab

INR 399/-

INR 349/-

A melt-in-your-mouth appetiser, delicately skewered and cooked to perfection. Accompanied by a refreshing mint chutney to enhance the flavours.

Rasoda Stuffed Paneer Tikka INR 399/-

An exquisite dish featuring succulent cubes of paneer, marinated in a harmonious blend of spices and stuffed with a delightful mixture of herbs, and vegetables. Delicately grilled to perfection.

Paneer Tikka

Onion Rings

Kurkuri Bhindi

your taste buds.

INR 349/-

INR 349/-

A classic Indian appetizer showcasing succulent cubes of paneer, marinated in a vibrant blend of spices and grilled to perfection.

Packed with delectable flavours and delightful crunch, our

Kurkuri Bhindi is a beloved Indian appetiser that will awaken

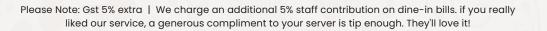
Soya Chaap Tikka

A smoky and spicy delight made with soya protein, marinated in a harmonious blend of spices and yogurt and grilled to perfection.

STARTER PLATTER

INR 449/-

A delightful assortment of vegetarian kebabs comprising of Hara Bhara Kebab (2pc), Dahi ke Kebab (2pc), Makhmali Seekh Kebab (4pc) & Rasoda Stuffed Paneer Tikka (2pc).



INR 249/-

Golden wonders coated in a light, crispy batter that combines a satisfying crunch with a burst of savoury flavours.

INR 299/-

SABZI

Aloo Jeera

INR 210/-

A classic yet flavourful dish that combines the earthy flavours of potatoes with the aromatic essence of cumin.

Aloo Gobhi

INR 225/-

A timeless North Indian classic that brings together the earthy goodness of potatoes cauliflower, slow-cooked in a fragrant medley of spices.

Aloo Pyaaz Rajasthani INR 349/-

A traditional dish showcasing the humble yet irresistible combination of potatoes and onions, cooked to perfection with a blend of spices.

Baingan Ki Sabzi

A North Indian culinary masterpiece that celebrates the exquisite taste of eggplant, slow-cooked to perfection with a blend of spices.

Bharwan Karela

INR 349/-

INR 349/-

INR 399/-

INR 399/-

INR 399/-

Tender bitter gourds, carefully hollowed out and generously stuffed with a savoury blend of aromatic spices and herbs.

Bhindi Masala

An exquisite dish featuring succulent cubes of paneer, marinated in a harmonious blend of spices and stuffed with a delightful mixture of herbs, and vegetables. Delicately grilled to perfection.

Veg Kheema

An astounding creation combining a blend of mixed vegetable, paneer all simmered in a rich gravy.

Veg Kadai

A vibrant and wholesome dish made with fresh vegetables, cooked with an exquisite blend of Indian spices, all simmered to perfection in a traditional wok-like 'kadai' (pan).

Gatte ki Sabzi

INR 349/-

A traditional Rajasthani dish featuring tender gram flour dumplings immersed in a rich and aromatic curry.

Papad Mangodi

A traditional Indian dish combining papad (thin, crispy lentil wafers) and mangodis (sun-dried lentil dumplings), creating a harmonious and hearty curry.

Methi Malai Matar

INR 449/-

An exquisite North Indian that curry brings together the earthiness of fenugreek leaves (methi), the sweetness of green peas (matar), and the richness of cream in an aromatic gravy.

Chana Masala

INR 349/-

A beloved classic wherein the chickpeas are slow-cooked in a rich tomato-based gravy and medley of spices.

Dum Aloo Kashmiri

INR 449/-

A regal dish of Kashmir featuring boiled potatoes, meticulously scooped and filled with a mixture of finely chopped cashews, raisins, and paneer, deep-fried to golden perfection and immersed in a rich tomato gravy, yogurt and a medley of aromatic spices (Contains onion and garlic).

Paneer Patiala

INR 449/-

A classic Indian appetizer showcasing succulent cubes of paneer, marinated in a vibrant blend of spices and grilled to perfection.

Rasoda Ka Paneer

INR 449/-

Our signautre dish made with succulent cubes of paneer, slow-cooked ina creamy tomato gravy, along with garlic, ginger and honey creating a delightful masterpiece.

Palak Paneer

INR 449/-

A classic vegetarian delight that combines the vibrant flavours of spinach with the creamy indulgence of paneer, cooked with a medley of garlic, onions, green chilies, and ginger to enhance the taste.

Paneer Tikka Masala

INR 449/-

Succulent grilled paneer tikka immersed in a rich and spicy onion, tomato and cashew gravy combined with aromatic spices.

Paneer Jaipuri

INR 449/-

A delectable dish that showcases crispy fried paneer tossed in a medley of garlic, ginger, green chilies, onions, and a creamy cashew gravy.

INR 349/-

RICE

Steamed Rice

INR 225/-

A staple in Indian cuisine, making it an ideal accompaniment to a variety of dishes.

Biryani

INR 399/-

A fragrant and flavourful rice dish that's a classic combination of the finest basmati rice with an exquisite blend of fresh vegetables, aromatic spices, and fragrant herbs.

Jeera Rice

INR 249/-

A timeless classic that celebrates the simple yet exquisite fusion of basmati rice and the earthy warmth of cumin seeds.

KHICHDI

Hing Jeere Ki Khichidi

INR 285/-

A comforting and flavourful dish made with a combination of rice, split yellow moong dal (lentils), and a unique blend of spices that includes asafoetida (hing) and cumin seeds (jeera).

Masala Vegetable Khichidi INR 285/-

This delightful dish that brings together fragrant rice, lentils, and a medley of colourful vegetables, all cooked to perfection and infused with a blend of spices.

Bajre Ka Khichida

INR 399/-

Experience the rustic flavours of the countryside in this traditional Indian dish featuring the goodness of pearl millet (bajra) and lentils, cooked together in a harmonious blend of spices and herbs.

DALS

Hari Mirch ke Tadke Wale Dal

INR 299/-

INR 285/-

A harmonious blend that combines the heartiness of dal (lentils) with the vibrant kick of hari mirch tadka (green chilly tempering).

Jodhpuri Kadhi Pakoda

A tangy and savoury Rajasthani dish that combines deep-fried lentil dumplings (pakodis) with a spiced yogurt-based gravy (kadi).

Smoked Dal Makhani An iconic Indian dish featuring a blend of black lentils and

kidney beans, slow-cooked to perfection in a rich and creamy tomato-based gravy.

Rajma

INR 349/-

INR 349/-

A beloved North Indian delicacy that celebrates the richness of kidney beans in a delectable tomato-based gravy. Pairs perfectly with steamed rice or freshly baked naan bread.

Dal Fry

INR 299/-

A flavourful twist on the traditional dal featuring a creamy blend of lentils cooked to perfection, infused with the fiery heat and refreshing aroma of green chilies.

TAWA ROTI

Tawa Roti

A quintessential Indian bread cooked to perfection on a hot tawa.

| Plain | INR 25/- |
|--------|----------|
| Butter | INR 29/- |
| Ghee | INR 29/- |

Tawa Paratha

INR 40/-

A traditional bread is meticulously crafted and cooked on a hot tawa, resulting in a delightful blend of flavors and a flaky, layered texture.

Ghee ki Puri

INR 20/-

A traditional Indian bread, deep-fried to perfection that showcases the rich and aromatic flavors of ghee.

Bedmi

A popular North Indian dish that combines the goodness of lentils and spices in a deep-fried bread.

Bhatura

INR 80/-

A mouthwatering, deep-fried delight made from a fermented dough, resulting in a soft and fluffy bread with a golden-brown exterior.

Missi Roti

INR 75/-

INR 75/-

INR 75/-

A traditional and flavoursome Indian bread made with a combination of whole wheat flour and gram flour and an aromatic blend of spices and herbs.

Makke ki Roti

A flavourful and wholesome delight Punjabi bread made from cornmeal (maize flour).

Bajre ki Roti

A traditional and wholesomelbread made from pearl millet flour.

Papad ki Tikdi

INR 75/-

A unique and flavourful appetizer that is delightfully crunchy on the outside while being slightly chewy on the inside and showcases the versatility of papad in a whole new way.

From the Tandoor

Tandoori Roti

A time-honoured Indian bread made from whole wheat, cooked to perfection in a traditional clay oven.

| Sukha | INR 55/- |
|--------|----------|
| Butter | INR 60/- |

Mirch Pyaaz ki Roti

INR 70/-

A unique roti that combines the heat of green chilies with the aromatic sweetness of onions.

Naan

A beloved Indian bread made from a combination of all-purpose flour, yogurt, and a touch of baking powder, known for its soft texture and irresistible flavour.

| Sukha | INR 99/- |
|---------------|-----------|
| Butter | INR 129/- |
| Butter Garlic | INR 135/- |
| Cheese Garlic | INR 249/- |

Butter Kulcha

INR 129/-

INR 249/-

Indulge in the melt-in-your-mouth goodness of our Butter Kulcha. A classic Indian bread made with a combination of all-purpose flour, yogurt, and a generous amount of butter.

Amritsari Kulcha

A specialty from the city of Amritsar known for its flaky texture and delectable filling.

Laccha Paratha

INR 99/-Made with layers of dough and ghee, this bread is known for its beautiful flaky texture and mouthwatering taste that adds a touch of elegance to any meal.

Rumali Roti

A thin and translucent bread made with a combination of all-purpose flour and a hint of oil, resulting in a soft and pliable texture resembling a "rumal" or handkerchief.

Naan Rasoda

A culinary innovation that infuses the classic naan bread with delicious ingredients. This unique dish is a delightful blend of tradition and innovation that is sure to captivate your taste buds.

Please Note: Gst 5% extra | We charge an additional 5% staff contribution on dine-in bills. if you really liked our service, a generous compliment to your server is tip enough. They'll love it!

INR 149/-

INR 249/-

INR 30/-

BEVERAGES

Masala Chai

INR 40/-

A quintessential Indian beverage made with a blend of black tea leaves, spices, milk, and a touch of sweetness.

Masala Chai - Tea Pot

INR 225/-

A quintessential Indian beverage made with a blend of black tea leaves, spices, milk, and a touch of sweetness. Served in a charming tea pot, this beverage is a delightful treat for tea lovers.

Hot Coffee

INR 55/-A classic beverage made from the finest coffee beans, carefully brewed to perfection that is sure to awaken your senses.

Soda Shikanji

INR 99/-

INR 129/-

INR 75/-

A refreshing and tangy Indian lemonade made with in-house soda, freshly squeezed lemon juice and a blend of aromatic spices.

Doodh Soda

A fusion beverage that combines the richness of milk with the liveliness of soda resulting in a truly unique beverage.

Masala Chaach

A traditional and savoury beverage made with buttermilk, infused with a blend of aromatic spices that complements every meal perfectly.

Watermelon Juice

INR 149/-

A delightful blend of fresh watermelon that is sure to refresh and revitalise your tastebuds.

Meethi Lassi

INR 99/-

A traditional Indian beverage made with thick and creamy yoghurt, sugar, and a touch of aromatic flavours.

Dry Fruit Lassi

INR 149/-

A wholesome beverage made with thick and creamy yoghurts, carefully churned to perfection and combined with a blend of premium dried fruits.

Thandai

INR 199/-

A traditional Indian drink made with a blend of chilled milk, aromatic spices and nuts that is the epitome of coolness and refreshment.

Cold Coffee

INR 199/-

INR 40/-

A chilled concoction of freshly brewed coffee, blended with ice, milk, and a touch of sweetness, creating a blissful experience with every sip.

Cocacola

| Pkgd Drinking Water (500 ml) | INR 19.05/- |
|------------------------------|-------------|
| Pkgd Drinking Water (1L) | INR 30/- |

ACCOMPANIMENTS

Roasted Papad

INR 49/-

INR 75/-

INR 99/-

A popular Indian appetiser made from a mixture of lentil flour, spices, and a hint of salt that adds a delightful crunch to any meal.

Ghee Mirch ka Papad

A delectable twist on the traditional papad that is made with a unique blend of spices and the richness of ghee (clarified butter).

Masala Papad

A popular Indian appetiser that combines the crunchiness of papad with a burst of tangy and spicy flavours, topped with delightful masala.

Plain Dahi

INR 75/-

A traditional Indian yoghurt that serves as a cooling and refreshing accompaniment to any meal and is a nutritious addition to your dining experience.

Boondi Ka Raita

INR 99/-

Made with a combination of crispy boondi (gram flour pearls) and a luscious yoghurt base, our Boondi ka Raita adds a delightful crunch and a burst of flavours to your meal.

Mix Veg Raita

INR 99/-

A thin and translucent bread made with a combination of all-purpose flour and a hint of oil, resulting in a soft and pliable texture resembling a "rumal" or handkerchief.

Sarson Masaledar Pyaaz ke Lacche

INR 75/-

Pickled onions that are a delightful fusion of tanginess, spiciness, and aromatic spices.

Green Salad

INR 99/-

A symphony of fresh, crisp, and colourful vegetables that celebrate the beauty of nature's bounty.

Please Note: Gst 5% extra | We charge an additional 5% staff contribution on dine-in bills. if you really liked our service, a generous compliment to your server is tip enough. They'll love it!

MEETHA

KULFI RABRI

Pc - INR 249/-

A heavenly combination that brings together the creamy richness of kulfi and the velvety sweetness of rabri. A fusion dessert that is truly a delightful indulgence.

GULAB KI KHEER

Pc - INR 149/-

A luscious and fragrant rice pudding infused with the essence of delicate rose petals.

AATE GOND KI LADDU

Pc - INR 64.00/- | Kg - INR 1,533.33/-

A traditional Indian sweet made with whole wheat flour, edible gum (gond), and a blend of aromatic spices.

ANJEER HALWA

Pc - INR 76.19/- | Kg - INR 1,523.81/-

A decadent Indian dessert made with dried figs, ghee (clarified butter), and a hint of aromatic spices.

ANJEER KI KATLI

Pc - INR 23.81/- | Kg - INR 1,676.19/-

A quintessential Indian sweet combining the rich, nutty essence of figs with the sweetness of condensed milk.

ANJEER PATRA

Pc - INR 52.38/- | Kg - INR 2,095.24/-

Succulent figs blended with the opulence of edible silver leaf making it a truly luxurious and unforgettable treat.

ANJEER DRY FRUIT ROLL

Pc - INR 66.67/- | Kg - INR 2,619.05/-

A delectable sweet made by blending dried figs with an assortment of nuts and rolling them into a compact and flavourful treat.

BADAM BHOG

Pc - INR 61.90/-

A luxurious and exquisite Indian sweet made with premium quality almonds, sugar, aromatic essence and enriched with pure ghee.

BALUSAI

Pc - INR 42.86/- | Kg - INR 909.52/-

A traditional Indian deep-fried pastry, soaked in a sugar syrup that combines crispiness, flakiness, and a touch of sweetness in every bite.

BESAN KE LADDU

Pc - INR 38.10/- | Kg - INR 804.76/-

A traditional bite-sized sweet made with roasted chickpea flour (besan), ghee (clarified butter), sugar, and a hint of aromatic spices

BADAM LAUJ

Pc - INR 47.62/- | Kg - INR 1,904.76/-

A delectable and indulgent treat made with the finest almonds, meticulously blanched, peeled, and ground into a smooth paste.

BESAN KI CHAKKI

Pc - INR 23.81/- | Kg - INR 904.76/-

A traditional Indian sweet made made with roasted chickpea flour (besan), ghee (clarified butter), sugar, and a hint of aromatic spices that offers a perfect blend of nuttiness, sweetness, and a hint of warmth.

CHURMA

1 Serving (100g) - INR 71.43/- | Kg - INR 714.29/-

A quintessential Rajasthani delicacy known for its rustic charm and irresistible taste combining the goodness of wheat flour, ghee (clarified butter), and jaggery.

COCONUT BARFI

Pc - INR 19.05/- | Kg - INR 666.67/-

A luscious and creamy sweet treat that brings together the richness of freshly grated coconut combined with milk, sugar and cardamom.

DOODH KI BOONDI KE LADDU

Pc - INR 47.62/- | Kg - INR 1,104.76/-

A delightful sweet treat that combines the richness of condensed milk, the aromatic flavours of cardamom, and the irresistible texture of boondi made of gram flour.

DRY FRUIT LADDU

Pc - INR 66.67/- | Kg - INR 1,533.33/-

Indulge in the wholesome goodness of our Dry Fruit Laddu, packed with an assortment of dried fruits and nuts that offers a perfect balance of sweetness, richness, and a satisfying crunch.

GHEVAR PLAIN (150GM)

Pc - INR 300.00/-

An exquisite Rajasthani dessert is made with a batter composed of flour, ghee (clarified butter), and water that is deep-fried to create a lacy and porous disc-shaped delicacy and soaked in a sugar syrup.

GULAB JAMUN

Pc - INR 33.33/- | Kg (24pc) - INR 761.90/-

A melt-in-your-mouth affair made with a mixture of khoya (reduced milk solids), flour, and a touch of cardamom.

JALEBI

1 Serving (100g) - INR 95.24/- | Kg - INR 809.52/-

A popular Indian dessert that is beloved for its golden hue, intricate design, and mouthwatering taste.

KAJU DRY FRUIT BARFI

Pc - INR 47.62/- | Kg - INR 1,714.29/-

A regal Indian sweet that seamlessly blends the creamy richness of cashew nuts with a medley of dried fruits.

KAJU KI KATLI

Pc - INR 19.05/- | Kg - INR 1,422.86/-

A luxurious Indian sweet made with the finest quality that celebrates the rich flavours and textures of cashews.

KESAR KAJU KI KATLI

Pc - INR 19.05/- | Kg - INR 1,533.33/-

A traditional delight that reveals the creamy smoothness of cashew nuts blended with saffron, making it a cherished treat fit for royalty.

BADAM KI KATLI

Pc - INR 23.81/- | Kg - INR 1,676.19/-

Crafted with love and the finest almonds, each bite of this delicacy is a celebration of the almond's natural sweetness and creamy texture.

KAJU ROLL

Pc - INR 42.86/- | Kg - INR 1,714.29/-

An exquisite Indian sweet that combines the rich creaminess of cashews with a luscious filling that is carefully rolled into thin cylindrical shapes giving the Kaju Roll its distinct appearance.

KALAKAND

Pc - INR 47.62/- | Kg - INR 904.76/-

A traditional Indian sweet that showcases the perfect balance of milk, slow-cooked to caramelise and develop a rich, creamy texture, infused with the natural sweetness of sugar and cardamom.

KESAR PEDA

Pc - INR 23.81/- | Kg - INR 1,009.52/-

A traditional Indian sweet that combines the richness of milk, the aromatic essence of saffron, and a delicate sweetness that showcases a true celebration of luxury and taste.

KHAJA

Pc - INR 100/-

A flaky and crispy delight made from layers of dough that is skillfully rolled out and folded multiple times to create a unique, multi-layered structure.

KHAJUR PAAN

Pc - INR 57.14/- | Kg - INR 2.857.14/-

Luscious dates, stuffed with a medley of aromatic spices that creates a unique fusion of flavours that will leave you craving for more.

KHOYA GUJJIA CHASHNI

Kg - INR 904.76/-

A classic Indian sweet featuring a crisp outer shell, filled with a luscious khoya and dry fruit mixture and immersed in a fragrant and sweet syrup.

KHOYA GUJJIA SUKHA

Kg - INR 1,000.00/-

A luxurious sweet treat featuring a crispy outer shell filled with a luscious khoya (milk solids) and dry fruit mixture, creating a perfect balance of textures and flavours.

MALAI SANDWICH

Pc - INR 61.90/-

A delectable Indian dessert made with paneer and generously filled with cardamom flavoured condensed milk.

MALPUA

Pc - INR 57.14/-

A traditional sweet delight featuring deep-fried pancakes made from a batter enriched with khoya (milk solids) and flavoured with cardamom, saffron, and rose water, which are then soaked in sugar syrup.

MAWA BARFI

Pc - INR 23.81/- | Kg - INR 952.38/-

A sweet treat that boasts a melt-in-your-mouth texture and captivates the aroma of condensed milk and ghee.

MATHURA PEDA

Pc - INR 28.57/- | Kg - INR 1,152.38/-

A delectable speciality of North India that is lovingly prepared with a combination of milk, sugar and aromatic spices.

MILK CAKE

Pc - INR 42.86/- | 960g (24 Pc) - INR 1.047.62/-

An exquisite dessert made by simmering milk for hours until it reduces and thickens into a luscious, fudgy consistency.

Please Note: Gst 5% extra | We charge an additional 5% staff contribution on dine-in bills. if you really liked our service, a generous compliment to your server is tip enough. They'll love it!

MOONG DAL KA LADDU

Pc - INR 52.38/- | Kg - INR 1,180.95/-

A popular Indian sweet made from roasted and ground moong dal (split yellow lentils), delicately sweetened, infused with aromatic flavours, and adorned with a sprinkle of finely chopped nuts.

MOTI CHOOR LADDU

Pc - INR 38.10/- | Kg - INR 914,29/-

A popular Indian sweet that is known for its pearl-like appearance and irresistible flavour, made from tiny droplets of besan (gram flour) batter that is deep-fried and soaked in a sugar syrup infused with cardamom and saffron.

RABDI

1 Serving (100) - INR 142,86/- | Kg - INR 1,428.57/-

A luxurious dessert made by simmering milk for hours and sweetened with sugar and flavoured with cardamom and saffron for a truly exquisite treat.

RAS GULLA

Pc - INR 38.10/- | Kg - INR 914.29/-

A classic Indian sweet that is loved for its soft, spongy texture and delicate flavour that is both refreshing and indulgent.

RAS MALAI

Pc - INR 61.90/- | Kg - INR 1,485.71/-

A heavenly dessert and our best seller featuring soft and delicate cottage cheese dumplings soaked in a creamy, saffron-infused milk syrup.

ROSE COCONUT BARFI

Pc - INR 19.05/- | Kg - INR 761,91/-

A tropical goodness of coconut combined with rose petals, creating an experience that's both elegant and delightful.

SUKHA GULAB JAMUN

Pc - INR 38.10/- | Kg - INR 914.29/-

A delightful dry version of the traditional Gulab Jamun that is equally indulgent and packed with flavours.

TUPTI BHOG

Pc - INR 61.90/-

A traditional Bengali sweet made with a blend of aromatic rice, ghee, and jaggery.

WHITE PEDA

Pc - INR 23.81/- | Kg - INR 961.90/-

Crafted with the finest ingredients, White Peda is a classic Indian sweet that is loved for its creamy and melt-in-your-mouth texture.