# **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
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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

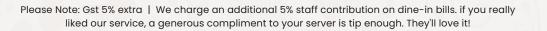
### Soya Chaap Tikka

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.