

## SOUP

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| <b>Tomato Soup</b><br><i>Rich &amp; creamy flavored soup</i>                   | \$6 |
| <b>Hot and Sour Soup</b><br><i>Garlic, ginger, onion, pepper, chilli, soya</i> | \$6 |
| <b>Chicken Soup</b><br><i>Slow cooked chicken with vegetables</i>              | \$6 |

## CHAT CORNER

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|---|------|
| <b>Dahi Puri</b><br><i>Hollow shells, sweet yogurt, chickpea, potato, green, red chutney</i>              | \$9  |
| <b>Palak Patta Chat</b><br><i>Crispy palak, mint, tamarind, yogurt</i>                                    | \$9  |
| <b>Golgappa Shots</b><br><i>Hollow shells, mint, chilly, tangy water, chickpea, potato</i>                | \$9  |
| <b>Purani Delhi Ki Aloo Tikki Chat</b><br><i>Crispy potato fritters, chickpea, mint, tamarind chutney</i> | \$10 |
| <b>Dahi Papdi Chat</b><br><i>Papdi crisp, potato, chickpea, mint, tamarind yogurt</i>                     | \$10 |
| <b>Samosa Chat</b><br><i>Crispy samosa, chana, mint, tamarind chutney</i>                                 | \$10 |



## VEGETARIAN APPETIZER

<b>Hara Bhara Kabab</b> <i>Green peas, spinach, ginger, chilly, fritters cook to perfection</i>	\$12
<b>Dahi Ke Kabab</b> <i>Hung yogurt, ginger, coriander, garlic fritters</i>	\$14
<b>Mewa Mava Paneer Tikka</b> <i>Paneer, cream, khoya, ginger, garlic, spice, cook in tandoor</i>	\$14
<b>Paneer Tikka Classic</b> <i>Paneer, ginger, garlic, spices, roasted in tandoor</i>	\$14
<b>Vegetable Manchurian</b> <i>Veg fritters, chilly, soya, szechuan sauce</i>	\$12
<b>Vegetable Hakka Noodle</b> <i>Noodle, vegetables, soya, chilly, coriander</i>	\$12
<b>Gobi 65</b> <i>Golden crispy gobi, mustard, curry leaves, 65 spices</i>	\$14
<b>Vegetable Momo's</b> <i>Steamed or fried</i>	\$12
<b>Cheese Chilli</b> <i>Crispy paneer, pepper, onion, ginger, garlic, soya</i>	\$14
<b>Afghani Soya Chaap</b> <i>Prepared with garlic, ginger, cream, yogurt</i>	\$12
<b>Achari Soya Chaap</b> <i>Achari flavour chap with spices</i>	\$12



## NON-VEGETARIAN APPETIZER

<b>Fish Pakora</b> <i>Golden crispy fried fish served with mint chutney</i>	<b>\$15</b>
<b>Tandoori Chicken</b> <i>Marinated chicken &amp; spices, yogurt, cooked in tandoor</i>	<b>\$14</b>
<b>Tandoori Chicken Tikka</b> <i>Boneless chicken marinated with yogurt, spices cooked in tandoor</i>	<b>\$16</b>
<b>Achari Chicken Tikka</b> <i>Boneless chicken marinated with achari spices</i>	<b>\$16</b>
<b>Chicken Seekh Kabab</b> <i>Minced chicken, garlic, ginger, coriander, spices</i>	<b>\$16</b>
<b>Fish Tikka</b> <i>Salmon marinated with yogurt, chilly, spices</i>	<b>\$20</b>
<b>Malai Methi Tikka</b> <i>Boneless chicken marinated with cream, fenugreek, yogurt</i>	<b>\$20</b>
<b>Chilli Chicken</b> <i>Crispy fried chicken, soya, chilly, pepper, onion</i>	<b>\$18</b>
<b>Chicken 65</b> <i>Crispy chicken, curry leaves, mustard, 65 spices</i>	<b>\$16</b>
<b>Tandoori Garlic Shrimp</b> <i>Shrimp marinated in garlic, yogurt &amp; spices</i>	<b>\$24</b>
<b>Tandoori Mix Platter</b> <i>Assorted pieces of chicken tikka, achari, malai &amp; kabab</i>	<b>\$28</b>



## VEGETARIAN DISHES

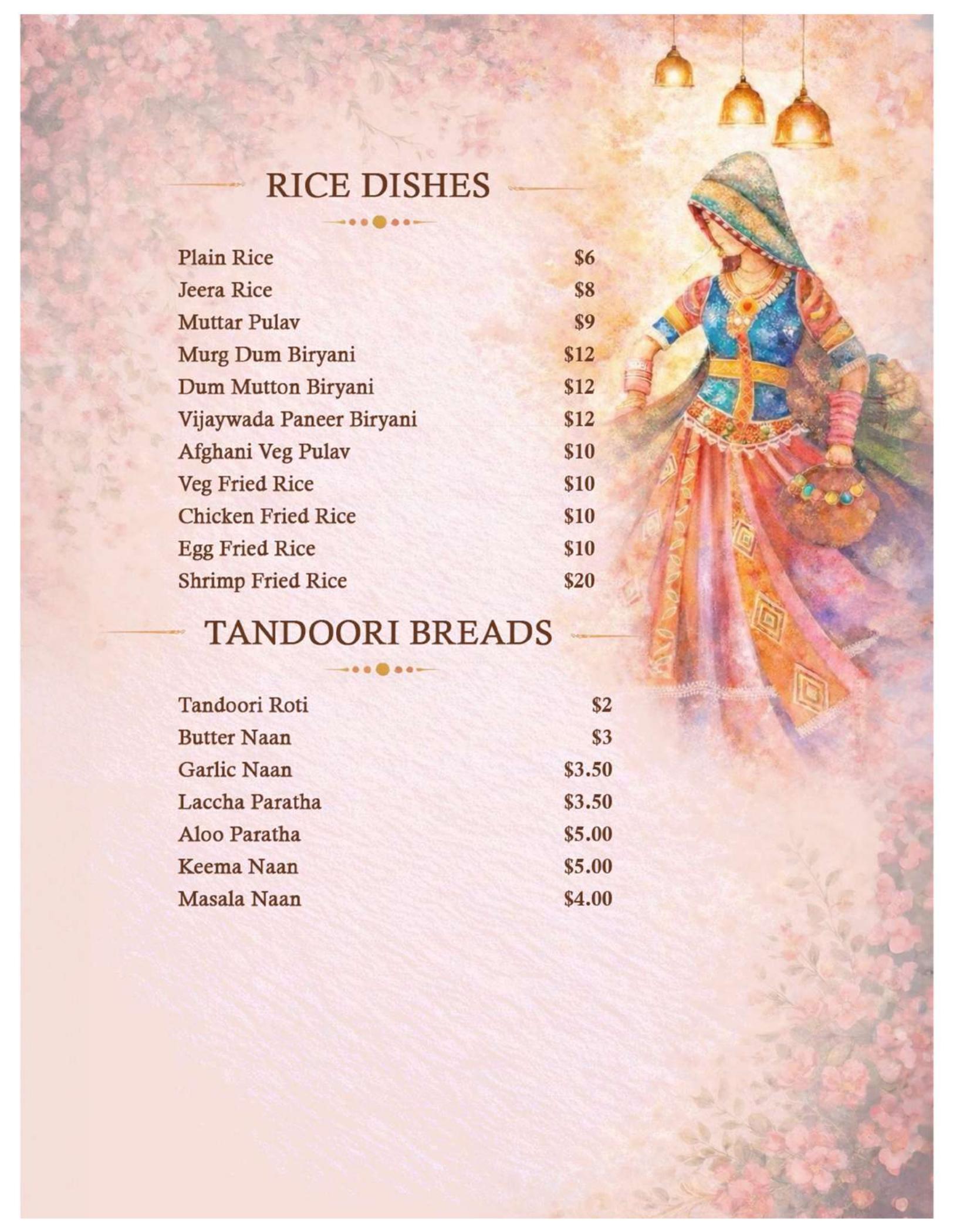
<b>Purani Delhi Ki Dal Makhani</b> <i>Slow cooked black lentil with tomato, cream &amp; garlic, ginger</i>	\$14
<b>Dal lasuni</b> <i>Yellow dal cooked with onion, tomato, tempered with cumin</i>	\$14
<b>Pindi Chole</b> <i>Village style choley with secret spices</i>	\$14
<b>Lasuni Palak</b> <i>Puree of spinach tempered with garlic &amp; spices</i>	\$16
<b>Malai Methi Mutter</b> <i>Green peas, fenugreek, cream, spices</i>	\$16
<b>Subz Diwani Handi</b> <i>Assorted vegetables with spinach &amp; spices</i>	\$16
<b>Mughlai Vegetable Korma</b> <i>Assorted vegetables cooked with onion, tomato, cream, coconut</i>	\$17
<b>Shahi Paneer</b> <i>Paneer, makhani gravy, cream, butter</i>	\$16
<b>Paneer khurchan</b> <i>Paneer, ginger, garlic, tomato, spices</i>	\$18
<b>Dum Ki Kurkuri Bhindi</b> <i>Okra tossed with ginger, garlic, tomato, onion</i>	\$17
<b>Malai Kofta</b> <i>Potato dumpling with rich creamy gravy</i>	\$18
<b>Kadai Paneer</b> <i>Paneer tossed with onion, pepper, tomato, kadai spices</i>	\$16



## NON-VEGETARIAN DISHES

<b>Purani Delhi Ka Butter Chicken</b> <i>Tandoori chicken in rich creamy tomato sauce</i>	<b>\$18</b>
<b>Purani Singh Da Tariwala Chicken</b> <i>Old purani singh da dhaba recipe for chicken</i>	<b>\$17</b>
<b>Murg Badami Dum Handi</b> <i>Chicken pieces simmered in almond creamy sauce</i>	<b>\$18</b>
<b>Kashmiri Mutton Rogan Josh</b> <i>Boneless lamb pieces with garlic, ginger &amp; spices</i>	<b>\$18</b>
<b>Palak Murg Ke Parche</b> <i>Chicken pieces simmered in palak gravy</i>	<b>\$19</b>
<b>Nizami Murg Laziz</b> <i>Bone in chicken tossed with julien ginger, tomato &amp; spices</i>	<b>\$18</b>
<b>Tawa Chicken</b> <i>Tawa chicken cooked with chop masala &amp; spices</i>	<b>\$18</b>
<b>Peshawari Goat Makhamali</b> <i>Bone in goat with peshwari style gravy</i>	<b>\$20</b>
<b>Goan Prawn Masala</b> <i>Prawn cooked in goan style masala</i>	<b>\$24</b>
<b>Chicken Tikka Masala</b> <i>Tandoori chicken cooked in onion, tomato, pepper, spices</i>	<b>\$18</b>
<b>Kadai Chicken</b> <i>Chicken tossed with onion, pepper, tomato, kadai sauce</i>	<b>\$18</b>
<b>Mutton Sukka Fry</b> <i>Bone in mutton with sukka masala &amp; coriander</i>	<b>\$20</b>





## RICE DISHES

Plain Rice	\$6
Jeera Rice	\$8
Muttar Pulav	\$9
Murg Dum Biryani	\$12
Dum Mutton Biryani	\$12
Vijaywada Paneer Biryani	\$12
Afghani Veg Pulav	\$10
Veg Fried Rice	\$10
Chicken Fried Rice	\$10
Egg Fried Rice	\$10
Shrimp Fried Rice	\$20

## TANDOORI BREADS

Tandoori Roti	\$2
Butter Naan	\$3
Garlic Naan	\$3.50
Laccha Paratha	\$3.50
Aloo Paratha	\$5.00
Keema Naan	\$5.00
Masala Naan	\$4.00



## SIDE DISHES

Laccha Onion	\$3.00
Green Salad	\$4.00
Papad	\$2.00
Masala Fries	\$5.00
Sirakewale Pyaz	\$3.50
House Salad with House Dressing	\$6.00
Beet Salad	\$7.00

## DESSERTS

Kulfi Falooda	\$9.00
Gulabjamun with Ice Cream	\$8.00
Oreo crumb crust under Gajar Halwa (with Ice Cream)	\$9.00
Sizzling Brownie	\$9.00
Kheer with Gulabjamun	\$9.00

# DRINKS

## LASSI & SHAKES

Sweet Lassi	\$5
Salty Lassi	\$5
Mango Lassi	\$6
Chocolate Shake	\$6
Mango Shake	\$6
Special Shake	\$8

## MOCKTAILS

Classic Mojito	\$8
Watermelon Mojito	\$8
Nimbu Pani	\$7
Jal Jeera	\$7
Guava Martini	\$7
Strawberry Blast	\$8
Ginger Junoon	\$8
Berries Mastani Mood	\$8
Cucumber Mint Mazak	\$8
Spiced Tamarind	\$9
Coconut Pineapple Fever	\$9
Mango in Paradise	\$10



Follow us



At our table, food is more than a meal it is a memory in the making. Every recipe you'll taste carries the warmth of tradition, the patience of slow cooking, and the love of home.

We are honoured to share our culinary journey with you and hope every visit leaves you feeling welcomed, satisfied, and connected. Thank you for dining with us.