

Shorba's

Tomato Dhaniya Shorba – 128
(made from fresh ripped tomatoes and fresh coriander leaves)

Dal Shorba – 138
(a hearty Indian soup made of lentils and seasoned with aromatics spices. protein packed soup)

Mushroom Shorba – 148
(an earthy richness of mushroom with refreshing flavour)

Masoor Shorba – 138
(Whole masoor soup)

Kala Chana Shorba – 138
(Black Chana soup)

Starters

Bhindi Kurkure – 178
(Okra (bhindi) coated in a spiced batter deep fried until crispy)

Aloo Tuk – 178
(Crispy baby potatoes smashed and seasoned with spices)

Chana Kurkure – 168
(A unique balance between bitterness, tangy and spicy flavour.)

Kurkure Kebab – 198
(Perfect blend of mix veg with paneer and potato fried until crispy)

Makai ke Kebab – 198
(fried sweet corn kebabs with some spices and herbs)

Dal

Dal Fry – 148
Dal Tadka – 168
Dal Makhani –188

Rice

Basmati Rice – 98
Veg Masala Pulao – 188
(made with rice, spices, herbs and vegetables in a pot)

Green Peas Pulao – 178
(basmati rice with green peas and mild seasoning)

Jeera Rice – 138
(Cumin seed temper with basmati rice)

Dal Khichdi – 178
(A mixture of lentils and rice cooked together)

Dal Khichdi Tadka – 188
(A mixture of lentils and rice cooked together with a spicy tampering)

Main Course

Rajma Masala – 188
(Kidney beans cooked in rich and flavourful tomato-based gravy. enjoyed best with rice. mom's special home-style recipe)

Chana Masala – 178
(Chickpeas cooked in flavourful gravy and simmered with Indian spices)

Moong Masala – 178
(Whole moong beans cooked with spices and aromatics and sautéed until tender. mom's special home-style recipe)

Pyaaaz Wali Bhindi – 178
(bhindi cooked with onions in a Smokey and flavourful blend of spices.)

Akha Masoor Masala – 158
(Whole masoor cooked with a flavourful blend of spices until lentils become soft (mom's special home-style recipe) (Akha masoor)

Aloo Gobi Adraki – 168
(Potatoes and cauliflower cooked together with spices and aromatics)

Aloo Jeera – 168
(Boiled potatoes tossed in jeera tampering)

Corn Capcicum – 168
(Boiled corn and capsicum sautéed together with mix of seasonings)

Mushroom Masala – 218
(Mushroom sautéed in tomato-based gravy and seasoned with Indian spices)

Sabzi Do Pyaza – 168
(Mix seasonal vegetables boiled and sautéed in flavourful gravy on pan)

Kale Chana Ki Curry – 178
(Black chickpeas cooked in a flavourful and spiced gravy (mom's special home-style recipe)

Paneer Butter Masala – 228
(Paneer cooked in tomato and onion base gravy)

Kadai Paneer – 238
(spicy, warming, flavourful and super delicious dish made by cooking paneer & bell peppers in a fragrant, fresh ground spice powder.)

Paneer Tikka Masala – 228
(paneer (Indian cottage cheese), onions and peppers are marinated with yogurt and spices, grilled and then tossed in a creamy tomato-based curry.

Aloo Matar – 168
(A delicious curry made with potatoes, peas, onions, tomatoes, spices and herbs)

Paneer Matar – 220
(Indian cottage cheese aka Paneer and peas cooked in a spicy and flavour some curry)

Kadhi Pakoda – 188
(pakoras (fritters) served in a creamy and delicious yogurt sauce known as Kadhi)

Palak Paneer – 238
(paneer (Indian cheese) in a smooth, creamy and delicious spinach gravy.)

Veg Kolhapuri – 198
(delicious spicy mixed vegetables dish which has its origin in Kolhapur, a historical city in south-west Maharashtra.)

Sabzi Handi – 198
(mix vegetables slow cooked along with tomato gravy and some indian spices and herbs)

Paneer Bhurji – 208
(The paneer bhurji is made with tempered spices, chopped onion, tomatoes, paneer, green chillies& coriander)

Kadai Sabzi – 208
(cooking paneer and bell peppers in a fragrant, freshly ground spice powder)

Paneer Makhani – 228
(An Indian dish of paneer, originating in New Delhi, in which the gravy is prepared usually with butter (makhan), tomatoes and cashews)

Veg Jalfrezi- 208
(Crunchy veggies coated in a spicy, flavourful& delicious tomato masala)

Breads AND Parathas

Jawari ki Roti (Jowar Flour) – 35
Nachni Ki Roti (Ragi Flour) – 35
Chapati /Plulka (Wheat Flour) – 10
Butter Chapati /phulka(Wheat Flour) – 12
Rice Bhakri (Rice Flour) – 35
Bajre Ki Roti (Bajra Flour) – 35
Lacha Paratha (Whole Wheat Paratha) – 35
Aloo Paratha – 88
Paneer Paratha – 128

PAPAD AND SALAD

Green Salad – 65
Papad Roasted/fry – 20
Khichiya Papad – 18
Masala Papad – 35
Khichiya Masala – 65



TO ORDER CALL

Call Us – 9326873901

Vegan option also available

No Msg (Monosodium Glutamate) /
No Artificial Colour / No Ajinomoto

Dessert

Gulab Jamun – 30
(1 PC)
Desi Ghee Besan Laduu – 40
(1PC)

Drinks

COKE/THUMPS UP/SPRITE/STING
WATER 1 LITRE
WATER 500 ML



Combo Meals

- Rajma masala with steamed rice – 178
- Kala Chana with jeera rice – 168
- Chole masala with lacha paratha – 168
- Rajma masala with lacha paratha – 178
- Pyaz Wali Bhindi with chapati – 168
- Green moong with steam rice – 168
- Masoor gravy with jeera rice – 168
- Aloo gobi with chapati – 168
- Aloo jeera with chapati – 158
- Corn capcicum with chapati – 178
- Mushroom masala with lacha paratha – 188
- Sabzi do pyaza with chapati – 178
- Paneer butter masala with lacha paratha – 198
- Dal tadka with jeera rice – 168
- Veg manchurian gravy with veg fried rice – 168
- Paneer chilly gravy with fried rice – 188
- Home-style Dal and Rice – 110
- Mushroom Chilly Gravy With Burnt Garlic Fried Rice – 208
- Chole Bhatura – 178
- Veg Manchurian With Burnt Garlic Rice – 198
- Dal Makhani with steam rice – 178
- Dal makhani with lacha paratha – 188
- Kadhai Paneer With Lacha Paratha – 208
- Kadhi Chawal – 178
- Palak Paneer With Chapati – 208
- Matar Paneer With Chapati – 208
- Sabzi Do Pyaza With Lacha Paratha – 198
- Hara Moong Masala With Chapati – 178
- Dal Makhani With Aloo Paratha – 228
- Paneer Bhurji With Chapati – 208

Jumbo Meals

- Chole Masala Thali Meal – 198
- Paneer Butter Masala Thali Meal – 248
- Mushroom Masala Thali Meal – 248
- Kadhai Paneer Thali Meal – 248
- Palak Paneer Thali Meal – 248
- Sabzi Do Pyaza Thali Meal – 248
- Matar Paneer Thali Meal – 248

Home – Style Unlimited Thali – 150

Chinese Soup

- Manchow Soup veg – 120
- (spicy, tangy, bold and zesty served with crispy noodles for satisfying crunch)
- Lemon Coriander Soup – 148
- (light and refreshing a delicate balance of lemon with an aromatic freshness of coriander leaves)
- Veg Clear Soup – 98
- (Loaded with vegetables this vegetable soup is light, healthy and nutritious.)

Chinese Starters

- Chilly Potato Dry – 208
- (spicy, tangy and crispy. crispy potato fries tossed in tangy and spicy sauce)
- Mushroom Chilly Dry – 228
- (fresh mushroom pieces coated in spicy and tangy sauce)
- Veg Manchurian Dry – 178
- (deep fried veg crispy balls tossed in flavourful sauce)
- Gobi /Chilly Dry/65/Manchurian – 178
- (cauliflower florets coated in spicy and flavourful sauce)

- Veg Crispy – 218
- (mix vegetable coated in crispy batter and fried until golden brown and then flavoured with mix of savoury sauces and spices)

- Crispy Lotus Stem –248
- (crispy lotus stem slices are coated in a tangy and spicy sauce)

- Soya Chilly Dry – 178
- (soya nuggets are cooked in a spicy, tangy, and savoury sauce)

- Paneer /Chilly Dry/Manchurian –198
- (Paneer Cubes Tossed in Spicy and Tangy Sauce)

- Paneer 65 – 218
- (spicy South Indian Chinese appetizer made with Paneer aka Indian cheese, spices and herbs like curry leaves)

Chinese Rice and Noodles

- Veg Fried Rice – 148
- (stir fried cooked rice along with mix of chopped vegetables and seasoning)
- Veg Hakka noodles – 148
- (stir fried noodles along with mix of chopped vegetables and seasoning)
- Schezwan fried rice– 158
- (stir fried rice with schezwan sauce)
- Schezwan Hakka Noodles – 158
- (stir fried noodles with schezwan sauce)
- Combination Fried Rice / Schezwan – 188
- (combination of fried rice and noodles along with some vegetables and seasonings)

- Triple Schezwan Fried Rice Veg – 258
- (mixture of noodles and rice with redManchurian gravy)

- Burnt Garlic Fried Rice – 188
- (stir fried rice with Smokey garlic flavour)

- Chilly Garlic Noodles – 198
- (the flavours of spicy red chilies and aromatic garlic with stir-fried noodles)

- American Chopsuey– 198
- (crispy fried noodles served with tangy and sour gravy)

Chinese Gravies

- Mushroom Chilly Gravy – 210
- (sliced mushroom sautéed in spicy and tangy gravy)

- Veg Manchurian Gravy – 168
- (Manchurian balls sautéed in spicy and tangy gravy)

- Gobi Gravy Chilly/Manchurian – 178
- (cauliflower florets cooked in flavourful and tangy gravy)

- Paneer Gravy Manchurian/Chilly – 210
- (paneer sautéed in spicy or tangy gravy)



Jumbo Meals Consist Of – 1 sabzi, 1 Home – Style sabzi 1 dal, 1 rice, Chapati/Lacha Paratha, sweet, chass, fryums, salad