

# Indian Kitchen

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## Non-Veg

<b>■ Dhania murg</b>	<b>260</b>
(Tender Chicken cooked with coriander in Indian Style)	
<b>■ Kadai Chicken</b>	<b>260</b>
(Tender chicken cooked with Onions Capsicum, Tomato in Indian style)	
<b>■ Methi murg</b>	<b>260</b>
(Tender chicken cooked with Fenugreek in Indian style)	
<b>■ Butter Chicken (Half/full)</b>	<b>260/390</b>
(Tender chicken cooked with cashew paste and tomato puree)	
<b>■ Chicken Tikka Masala</b>	<b>280</b>
(Large chunks of Boneless chicken over slow fire served with rich gravy)	
<b>■ Mutton Rogan Josh</b>	<b>280</b>
(Tender Lamb Meat served in spicy curry)	
<b>■ Keema Methi</b>	<b>285</b>
(Minced lambs cooked with Fenugreek)	
<b>■ Fish Amritsari</b>	<b>300</b>
(Chunks of fish cooked in a gravy Amritsari style)	
<b>■ Boti Chawal</b>	<b>310</b>
(Boneless chunks of lamb in rich spicy gravy served with a portion of rice along with sweetened curd in a earthen part)	
<b>■ Chicken Biryani</b>	<b>285</b>
(Chicken served with fine Basmati rice cooked in awadi style)	

## Veg.

<b>■ Paneer Tikka Masala</b>	<b>230</b>
(Fresh Cottage Cheese cooked over tandoor served in rich Tomato gravy)	
<b>■ Palak Paneer</b>	<b>230</b>
(Fresh Cottage Cheese cooked in Indian style in Spanish Gravy)	
<b>■ Kadai Paneer</b>	<b>230</b>
(Fresh Cottage Cheese cooked with diced Onions,Capsicum,Tomatoes in Indian style)	
<b>■ Paneer Butter Masala</b>	<b>240</b>
(Fresh Cottage Cheese cooked in Indian style in Tomato Gravy)	
<b>■ Dal Bhukhara Amritsari</b>	<b>240</b>
(Black Lentil Cooked in a conventional earthen pot)	
<b>■ Dal Fry Awadh</b>	<b>160</b>
(Taur dal cooked in Punjabi style)	
<b>■ Dal Rajma</b>	<b>160</b>
(Beans Cooked in Amritsari style)	
<b>■ Malai Kofta</b>	<b>210</b>
(Fresh Cottage cheese cooked in rich white gravy)	
<b>■ Mix Vegetable</b>	<b>210</b>
(Assorted Fresh Seasonal Vegetable Cooked in Indian Style)	
<b>■ Subz Naubahar</b>	<b>210</b>
(Mixed of Assorted Vegetable Cooked in Awadhi style)	
<b>■ Methi Matar Malai</b>	<b>210</b>
(Peas Cooked in white Gravy with Fenugreek)	
<b>■ Mushroom Matar</b>	<b>210</b>

(Sliced Button mushrooms Pan cooked with Peas)

■ **Steamed Jira Rice** **160**

(Plain Basmati Steamed Rice)

■ **Veg. Pulao** **190**

(Vegies Mixed with Basmati Rice)

■ **Rajma Chawal** **250**

(A Punjabi affair of rice & beans served in Gravy Along with sweetened Curb in an earthen Pot)

■ **Jeera Aloo** **160**

(Diced Potatoes pan cooked with cumin)

■ **Gobhi Aloo** **160**

(Diced Cauliflower and potatoes cooked in Indian Style)