

## *From our Punjabi Grill*

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**■ Murg Malai Tikka Peshawari 275**

(Large chunks of chicken marinated in a rich paste of cream and cashew cooked over tandoor)

**■ Chicken Tikka 225**

(Large chunks of chicken marinated with herbs & spices barbecued over slow coal fire)

**■ Mutton Seekh Kabab 285**

(Finely diced lamb meat marinated with herbs and spices cooked over Tandoor)

**■ Chicken Seekh Kabab 335**

(Chicken minced with an array of herbs and spices barbecued over slow coal fire)

**■ Boti Kabab Malari 315**

(Chunks of lambs meat marinated with herbs and spices made in typical Punjabi style barbecued over slow coal fire)

**■ Fish Tikka 315**

(Chunks of fish with herbs and spices cooked over Tandoor)

**■ Fish malai Tikka 325**

(Large chunks of fish marinated with a rich paste of cream & curd cooked over tandoor)

**■ Tandoori Chicken (Half/Full) 215/345**

( Chicken Marinated with herbs and red chillies barbecued over tandoor)

**■ Tandoori Chicken Amritsari(Half/Full) 225/360**

( Chicken Marinated with herbs and red chillies barbecued over tandoor)

**■ Makhmali Seekh Kabab 175**

(Fresh Cottage cheese mixed with a variety of vegetables marinated with spices and barbecued)

**■ Veg.Seekh Kabab 140**

(fresh vegetables minced with herbs and spices cooked over tandoor)

**■ Paneer Tikka**

**160**

(Fresh Cottage cheese cooked over tandoor along with capsicum, Onions & Tomatoes)

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