

PUNJABI  
*Menu*



## STARTERS

### VEGETARIAN

- Cocktail Samosa
- Cocktail Uttappam
- Jungle Bhajia
- Malai Paneer Corn Kebab
- Mogo Masala
- Paneerchilly Manchurian
- Paneer Haryali Tikka
- Paneer Shashlick Tikka
- Paneer Tandoori Tikka
- Rajasthani Sulla Kebab
- Aloo Tikki
- Satrangi Kebab
- Spring Rolls
- Vegetable Pakora
- Vegetable Puffs
- Falafel
- Hara Barra Kebab
- Vegetable Kathi Kebab Roll
- Peas Pattice
- Aloo Papdi Chat
- Aloo Tikki Chat
- Bhalla Chat
- Bhelpoori Chat
- Chat Baskets
- Kalkattia Fruit Chat
- Punjabi Samosa Chat
- Tandoori Aloo Chat

### NON-VEGETARIAN

- Chicken Achari Tikka
- Chicken Chilly Tikka
- Chicken Dum Kebab
- Chicken Haryali Tikka
- Chicken Jeera Tikka
- Chicken Methi Tikka
- Chicken Tokri Tikka
- Chicken Malai Tikka
- Chicken Kali Mirch Tikka
- Chicken Paar Kebab
- Chicken Reshmi Kebab
- Chicken Shashlick Tikka
- Chicken Tandoori Tikka
- Chicken Tangri Tikka
- Chicken Tava Tikka
- Raga Chicken
- Fish Ajwaini Tikka
- Fish Amritsari Tikka
- Lamb Achari Tikka
- Lamb Boti Kebab
- Lamb Chops
- Lamb Gooler Haseena
- Lamb Seekh Kebab
- Lamb Shashlick Tikka
- Lamb Sikampuri Kebab
- Lamb Tava Tikka
- (Prawns At An Extra Cost)
- Tandoori King Prawns
- Tiger Chilly Prawns
- Tropical Prawns



## MAIN COURSE

### VEGETARIAN

- Achari Mirch Benarsi
- Aloo Baingan
- Aloo Capsicum
- Aloo Hyderabad
- Arbi Masala
- Banarsi Kofta
- Bharwan Baingan
- Bhindi Benarsi
- Bhindi Kurmuree
- Bhindi Masala Spring Onion
- Bombay Aloo
- Daal Mixed
- Daal Channa Loki
- Daal Makhani
- Daal Yellow Tadka
- Gobhi Aloo
- Gobhi Mutter
- Gobi Nawabi
- Jeera Aloo
- Kaju Sweetcorn
- Malai Aloo Dum
- Mushroom Bhuna
- Mushroom Spring Onion
- Mutter Paneer
- Palak Aloo
- Palak Kofta
- Palak Lotusroots
- Palak Mushrooms
- Palak Sweetcorn
- Paneer Bhurji
- Paneer Butter Masala
- Paneer Karahi
- Paneer Palak
- Paneer Pasanda
- Sarson Ka Saag
- Tinda Mulayam
- Vegetable In Garlic Sauce
- Vegetable Jalfrezi
- Vegetable Korma
- Vegetable Noodles
- Vegetable Tava Masala
- White Channa Masala
- White Channa Pindi

### NON-VEGETARIAN

- Chicken Achari Korma
- Chicken Chilly Masala
- Chicken Dhingri Dulma
- Chicken Dopiazza
- Chicken Jalfrezi
- Chicken Jeera Masala
- Chicken Karahi
- Chicken Laccha Masala
- Chicken Methi Chaman
- Chicken Saagwala
- Chicken Tava Masala
- Chicken Tikka Masala
- Lamb Chilly Masala
- Raada Lamb
- Lamb Chop Masala
- Lamb Hyderabad
- Lamb Jalfrezi
- Lamb Karahi
- Lamb Keema Peas
- Lamb Methi Chaman
- Lamb Pasanda Korma
- Lamb Rogan Josh
- Lamb Saagwala
- Lamb Tava Masala
- Lamb Kofta
- Prawn Bhuna
- Prawn Masala



## SUNDRIES

### RICE / PULAO

- Jeera Pulao
- Keasar Pulao
- Chinese Fried Rice
- Chicken Biryani
- Lamb Biryani
- Vegetable Biryani
- Afghani Pulao
- Mutter Pulao
- Lamb Pulao
- Chicken Pulao
- Sevian Pulao

### SALAD & RAITA

- Aloo Raita
- Boondi Raita
- Cucumber Raita
- Mixed Raita
- Pineapple Raita
- Dahi Bhalle
- Tadke Wala Dahi
- Green Salad Sliced
- Kachoombar Salad
- Onion Salad
- Mexican Salad

### BREAD / ROTI

- Dhaniya Nan
- Kaloongi Nan
- Onion Kulcha Nan
- Garlic Kulcha Nan
- Laccha Parantha
- Pudina Parantha
- Methi Parantha Roti
- Missi Roti
- Sheermal Naan

### BREAD / ROTI

- Rasmalai
- Angoori rasmalai
- Gaggar halwa
- Moong badam halva
- Gulab jamoon
- Kala jamoon
- Kheer maharini
- Phirni
- Shahi tukra
- Fruit cocktail
- Kulfi falooda
- Malai kulfi
- Jalebi
- Malai pooda
- Vanilla ice cream
- Fresh fruit salad