

D A L F R Y D A Y - MENU

APPETIZERS

Amlana - Sweetened tamarind water spiked with black salt, pepper and cardamom powder. Served chilled.	30.00
Jal Jeera – A cumin and lime flavoured refreshing and appetizing drink	30.00

SOUPS

Dhaniya Tamatar ka Shorba: Tomato soup desi ishtyle	60.00
Dal Adraki Shorba: For those who like their soup light and mildly spiced. An ideal preparation for the meal ahead	60.00
Birbali Shorba: A chicken soup delicately spiced the Indian way.	70.00
Paya : A delicious <i>lamb trotter</i> soup	90.00

SALADS

Green Salad: An assortment of vegetables mildly topped with lime and chat masala	30.00
Moong ka Birva: A sprouted moong salad	40.00
Dahi Kachumber: Fresh juliennes of garden vegetables in <i>whisked</i> curd	40.00
Koshimbeer : Cucumber and roasted peanut salad	40.00
Murgh Chaat Angare: Juliennes of tandoori chicken served with tangy vegetables	90.00
Jhinga Chaat: A very special shrimp salad uniquely done	100.00

STARTERS

Masala Papad: <i>Roasted or Fried</i> Papad topped with onion and chillies. A great way to start.	25.00
Kabuli Tikki: A chickpea, onion and green chilly patty, deep fried and served with a spicy chutney	80.00
Kukurmutte Multani: Mushrooms stuffed with cheese filling and finished in a tandoor. A very sinful way to reach heaven.	90.00
Begum Bahaar: Corn, cottage cheese and vegetables lightly spiced and cooked on a skewer in our tandoor.	90.00
Kaju Paneer Ke Seekh: Pride of the nawabs. Cashew, cottage cheese and red cherries cooked on a skewer in our tandoor.	90.00
Tandoori Bharwan Aloo Dum ke: Our chef calls this “ <i>mera special</i> ” . The humble potato is turned inside out for this tandoor special.	100.00
Tandoori Pomfret: A whole pomfret spiced and cooked in the tandoor. Recommended for those who love their fish. <u>Charged to size</u>	
Murgh Malai Kabab: If you like your chicken done light and gentle. Chicken breast pieces marinated in cashew seasoning and roasted.	150.00

Rojali Kabab: <i>Slices of chicken breast stuffed with minced lamb and done to perfection in the tandoor. Served with Mango chutney.</i>	160.00
Tandoori Chicken: <i>The original Punjabi delight served whole or half</i>	270.00/145.00
Burra Kabab: <i>Lamb chops done just the way the Dilliwalla likes it. Tender and spicy.</i>	150.00
Shoukeen Ke Liye : <i>For those who love their kababs . A separate assortment of 10 pieces of veg or non-veg kababs</i>	300.00/450.00

DAL

Dal mah Chole: <i>A traditional Punjabi dal.</i>	70.00
Ghar ki Dal: <i>Lentils done the way we grew up loving.</i>	70.00
Dal Jaisalmeri: <i>A spicy Rajasthani dal prepared the traditional way.</i>	70.00
Dal Palak: <i>Spinach in a delicious lentil broth</i>	80.00
Dal Mah ka Madra: <i>Our chef recommends this very special dal.</i>	80.00
Jammu ke Rajma: <i>Red kidney bean curry, a recipe endorsed by the Dogra "siyans" of Jammu</i>	80.00

MAIN COURSE

VEG

Aloo Methi: <i>A humble dish made with baby potatoes and fresh fenugreek leaves</i>	70.00
Kache Pakke Tamatar: <i>A semi dairy preparation of baby tomatoes that is rightly spiced.</i>	70.00
Baingan Bartha: <i>A classical preparation of chargrilled aubergines</i>	70.00
Bhindi do Piyaza: <i>Okra, cut long and cooked in a girdle with lots of onion.</i>	110.00
Awadhi Tawa: <i>Vegetables stuffed with mild seasonings, cooked on a girdle and served with a hint of herbs in delicious gravy.</i>	110.00
Paneer Chatpata: <i>A tangy cottage cheese preparation flavoured with mint and spinach.</i>	110.00
Paneer Lababdar: <i>A cottage cheese preparation in a sweetened tomato based gravy.</i>	130.00
Paneer Saag Malai: <i>Cottage cheese, mustard leaves and spinach in tastefully spiced gravy.</i>	130.00
Jalfrezi: <i>A dry vegetable dish from Kashmir mildly spiced and seasoned with traditional herbs.</i>	130.00
Dilkush Kofta: <i>Dumplings made with vegetables and chopped spinach, cooked in spinach gravy.</i>	150.00

FISH - subject to availability

Machli Curry: <i>A home made fish curry</i>	150.00
Machli ka Saalan: <i>Fish cooked in coconut and tamarind gravy. Goes best with Masala Kulchas</i>	180.00
Machli Amristari: <i>Darnes of fish seasoned and deep fried the Amristsari way.</i>	180.00

Machli ke Kofte: <i>Poached fish as dumplings in a mildly spiced gravy.</i>	190.00
Tandoori Jhinge Kesri: <i>6 pcs of freshest prawns marinated and cooked in the tandoor and laced with saffron.</i>	250.00
Kadai Jhinge: <i>6Pcs of the very best prawns in a spicy gravy.</i>	230.00

CHICKEN

Handi Murgh: <i>A home made chicken recipe made with succulent pieces of chicken on bone.</i>	120.00
Dhaba Murgh: <i>A dish made famous by the dhabas along the grand trunk road. Guaranteed to please your stomach and your soul!</i>	120.00
Patiala Shahi Murgh: <i>Fit for kings, chicken in a delicious and mouthwatering gravy, served on a bed of rice.</i>	150.00
Tangdi Methi Kadai: <i>Drumsticks of chicken marinated, roasted in a tandoor and combined in a tava with fenugreek seasoning</i>	150.00
Butter Chicken: <i>Our national dish. Chicken and butter, simply yum!</i>	150.00
Murgh Londonwale : <i>Our interpretation of England's National Dish "Chicken Tikka Masala"</i>	160.00
Murgh Lazeez: <i>Tender cubes of chicken cooked in the tandoor and served in a non spicy gravy.</i>	160.00

MUTTON

Lal Maans: <i>This exotic preparation can be summed up in these words. Rajasthan, Red Chillies and Mutton. Hot!</i>	170.00
Bhuna Ghosht: <i>A delicious mutton dish moderately spiced and seasoned.</i>	170.00
Masaledar Punjabi Ghosht: <i>Mutton done in a uniquely Punjabi style</i>	170.00
Malai Ghosht: <i>A soft mutton dish that's tender and non spicy</i>	170.00
Nargisi Kofta: <i>The egg becomes our star attraction here. Coated with keema and served in a spicy gravy.</i>	180.00
Mutton Raara: <i>If you simply love your mutton and like lots of it, there is no getting past this dish . Tender pieces of mutton, cooked with minced mutton in a spicy gravy</i>	180.00
Nahari: <i>Mutton on bone in a tomato, almond and cashew gravy. King of mutton dishes</i>	180.00

BIRIYANI / PULAO / RICE

Safed Chawal : <i>Steamed white rice</i>	40.00
Jeera Chawal : <i>A cumin flavoured rice dish.</i>	45.00
Veg. Pulao: <i>A vegetarian delight</i>	60.00
Kichidi (Dal / Palak)- <i>A delicious vegetarian rice preparation</i>	60.00
Pakode Kadhi: <i>Batter fried dumplings in thick seasoned buttermilk</i>	40.00
Moti Pulao : <i>A delicious vegetarian pulao laced with cubes of fresh paneer and fresh pomegranate seeds</i>	80.00
Kashmiri Pulao: <i>Trust the Kashmiri's to add lots of fruits and vegetables</i>	90.00

in their pulao.

Murgh ki Dum Biryani: <i>A traditional chicken curried rice served in a clay urn</i>	140.00
Lucknawi Biryani: <i>A chicken biryani with lots of 'tehzeeb'</i>	140.00
Handi Mein Ghosht Biryani: <i>A traditional lamb curried rice served in a clay urn</i>	150.00

RAITHAS

Aloo / boondi/ Palak/ Bhindi/ Fruit raitha	50.00
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BREADS

Phulka: <i>Rotis the way we make it at home. Soft and fluffy</i>	12.00
Tandoori Rotis / Parathas: <i>Whole Wheat Indian bread served hot from the tandoor.</i>	20.00
Kulcha: <i>A refined flour based soft Indian bread topped with coriander leaves and Onion seeds</i>	25.00
Naan: <i>A traditional refined flour based Indian bread</i>	25.00
Roomali Roti: <i>A soft paper thin Indian bread made from refined flour and eggs, cooked on a girdle.</i>	25.00
Masala Kulcha: <i>Kulchas stuffed with seasoned vegetables</i>	30.00
Khasta Roti: <i>Semolina based Indian bread cooked in the tandoor.</i>	30.00
Kurmi Naan: <i>A colourful and delicious naan with tomato based topping</i>	35.00
Missi Roti: <i>A bread from Punjab made from barley, wheat and gram flour</i>	35.00
Makke Ki Roti: <i>A delicious Indian bread made from maize flour</i>	35.00
Stuffed Parathas: <i>Indian bread stuffed with vegetables, potatoes or cottage cheese and cooked in Tandoor</i>	45.00
Kheema Naan: <i>Unleavened bread made of refined flour and stuffed with seasoned minced mutton and cooked in a tandoor.</i>	100.00
Campus ki Yaad: <i>Tandoori Aloo paratha topped with white butter and served with spiced scrambled eggs.</i>	90.00
Punjab Pind Special: <i>Makke ki roti served with sarson ka saag, dal makhni and gurdaspuri chaas.</i>	90.00

SWEETS

Kulfi	70.00
Kheer	70.00
Shahi Tukda	70.00
Balushahi	70.00
Gulab Jamun	70.00
Lauki ka Halwa	80.00
Icecream	70.00

HOT BEVERAGES

Coffee / Masala Chai	25.00
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