

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 broth delicately spiced the Indian way.	70.00

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 whisked 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	60.00
Begum Bahaar: Corn, cottage cheese and vegetables lightly spiced and cooked on a skewer in our tandoor.	60.00
Kukurmutte Multani: Mushrooms stuffed with cheese filling and finished in a tandoor. A very sinful way to reach heaven.	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 “ mera special” . The humble potato is turned inside out for this tandoor special.	90.00
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.	140.00

Rojali Kabab: <i>Slices of chicken breast stuffed with minced lamb and done to perfection in the tandoor.</i>	150.00
Mutton Sheekh Kabab: <i>Minced mutton charcoal roasted on skewers.</i>	150.00
Tandoori Chicken: <i>The original Punjabi delight served whole or half</i>	270.00/140.00
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>	60.00
Ghar ki Dal: <i>Lentils done the way we grew up loving.</i>	60.00
Dal Palak: <i>Spinach in a delicious lentil broth</i>	60.00
Jammu ke Rajma: <i>Red kidney bean curry, a recipe endorsed by the Dogra "siyans" of Jammu</i>	60.00
Dal Jaisalmeri: <i>A spicy Rajasthani dal prepared the traditional way.</i>	60.00
Dal Mah ka Madra: <i>Our chef recommends this very special dal.</i>	70.00

MAIN COURSE

VEG

Aloo Methi: <i>A humble dish made with baby potatoes and fresh fenugreek leaves</i>	70.00
Dum Aloo Punjabi: <i>Your all time favorite potato</i>	70.00
Rasedar Aloo Tamatar: <i>Potatoes and Tomatoes in a delicious tango, punjabi style</i>	70.00
Baingan Bartha: <i>A classical preparation of chargrilled Brinjals</i>	70.00
Bhindi do Pyaza: <i>Okra, cut long and cooked in a girdle with lots of onion.</i>	70.00
Awadhi Tawa: <i>Vegetables stuffed with mild seasonings, cooked on a girdle and served with a hint of herbs in delicious gravy.</i>	70.00
Pindi Chole: <i>The classic dish of chic peas that goes best with kulchas</i>	70.00
Jalfrezi: <i>A dry vegetable dish from Kashmir mildly spiced and seasoned with traditional herbs.</i>	90.00
Subz Makhanwala: <i>Fresh vegetables in gravy with a buttery twist</i>	90.00
Kheema Masala: <i>Green peas and seasonal vegetables minced and mildly spiced</i>	90.00
Makkai Kumbh do Pyaza: <i>A delicious combo of Corn and Mushroom with tons of onion. Must try.</i>	90.00
Subz ka Shabnam: <i>A delicious mix of green peas and mushroom in a white cashew nut based gravy.</i>	90.00
Shahi Handi: <i>A sweet and spicy sensation of baby corn, mushrooms, green peas and fresh vegetables peppered with grated paneer in a tomato and onion gravy.</i>	90.00
Dilkush Kofta: <i>Dumplings made with vegetables and chopped spinach, cooked in spinach gravy.</i>	90.00
Paneer Chatpata: <i>A tangy cottage cheese preparation flavoured with mint and spinach.</i>	90.00
Paneer Lababdar: <i>A cottage cheese preparation in a sweetened tomato</i>	90.00

based gravy.

Kushrang Paneer : *Batons of cottage cheese combined with onions capsicum and tomatoes in a mildly spiced gravy.* 110.00

CHICKEN

Handi Murgh: *A home made chicken recipe made with succulent pieces of chicken on bone.* 120.00

Dhaba Murgh: *A dish made famous by the dhabas along the grand trunk road. Guaranteed to please your stomach and your soul!* 120.00

Butter Chicken: *Our national dish. Chicken and butter, simply yum!* 130.00

Murgh Londonwale : *Our interpretation of England's National Dish "Chicken Tikka Masala"* 130.00

Patiala Shahi Murgh: *Fit for kings, chicken in a delicious and mouthwatering gravy, served on a bed of rice.* 150.00

Tangdi Methi Kadai: *Drumsticks of a chicken marinated, roasted in a tandoor and combined in a tava with fenugreek seasoning.* 150.00

Lahori Murgh: *A spicy chicken treat from across the border done with curds coriander and green chillies.* 150.00

Murgh Lazeez: *Tender cubes of chicken cooked in the tandoor and served in a non spicy gravy.* 150.00

MUTTON

Lal Maans: *This exotic preparation can be summed up in these words. Rajasthan, Red Chillies and Mutton. Hot!* 150.00

Masaledar Punjabi Ghosht: *Mutton done in a uniquely Punjabi style* 150.00

Bhuna Ghosht: *A delicious mutton dish moderately spiced and seasoned.* 170.00

Malai Ghosht: *A soft mutton dish that's tender and non spicy* 170.00

Ghosht Kalamirchi: *Mutton and crushed pepper in a spicy gravy* 170.00

Ghosht Chutneywali: *A classical mutton preparation, in a green chutney based gravy* 170.00

Mutton Raara: *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* 180.00

BIRYANI / PULAO / RICE

Basmati Chawal : *Steaming hot white rice* 40.00

Jeera Chawal : *A cumin flavoured rice dish.* 45.00

Veg. Pulao: *A vegetarian delight* 60.00

Kichidi (Dal / Palak)- *A delicious vegetarian rice preparation* 60.00

Subz Biryani: *Vegetable curried rice served with raithas salad in a clay urn* 80.00

Murgh ki Dum Biryani: *A traditional chicken curried rice served in a clay urn* 140.00

Lucknawi Biryani: *A chicken biryani with lots of 'tehzeeb'* 140.00

Handi Mein Ghosht Biryani: *A traditional lamb curried rice served in a clay urn* 150.00

CURD / RAITHA

Plain Curd 30.00

Aloo / Boondi / Palak / Bhindi 50.00

BREADS

Phulka: *Roti the way we make it at home. Soft and fluffy (2pcs)* 20.00

Tandoori Roti / Paratha: *Whole wheat Indian bread served hot from the tandoor.* 20.00

Lachcha Paratha: *Layered whole wheat Indian bread* 25.00

Kulcha: *A refined flour based soft Indian bread topped with coriander leaves and onion seeds* 25.00

Naan: *A traditional refined flour based Indian bread* 25.00

Roomali Roti: *A soft paper thin Indian bread made from refined flour and eggs, cooked on a girdle.* 25.00

Masala Kulcha: *Kulchas stuffed with seasoned vegetables* 30.00

Kurmi Naan: *A colourful and delicious naan with tomato based topping* 35.00

Missi Roti: *A bread from Punjab made from barley, wheat and gram flour* 35.00

Makke Ki Roti: *A delicious Indian bread made from maize flour* 35.00

Stuffed Paratha: *Indian bread stuffed with vegetables, potatoes or cottage cheese and cooked in tandoor* 45.00

Kheema Paratha: *Traditional tandoor baked wheat bread with meat filling* 80.00

Kheema Naan: *Unleavened bread made of refined flour and stuffed with seasoned minced mutton and cooked in a tandoor.* 100.00

SIMPLE MEAL:

Kichidi kadhi (Dal / Palak)- *A delicious vegetarian rice preparation that's served with kadhi (Batter fried dumplings in thick seasoned buttermilk.)* 90.00

Campus ki Yaad: *Tandoori Aloo paratha topped with white butter and served with spiced scrambled eggs.* 90.00

Punjab Pind Special: *Makke ki rotis served with sarson ka saag, dal makhni and gurdaspuri chaas.* 90.00

SWEETS

Kheer 60.00

Shahi Tukda 60.00

Rajbhog 60.00

Gulab Jamun 60.00

Halwa Surprise 60.00

Icecream 60.00

BEVERAGES

Coffee / Masala Chai 25.00

Gurdaspuri Chaas 30.00

Lassi - salted /sweet / flavoured (Khus, Rose) 35.00

Fresh Lime Juice / Soda 30.00 / 35.00