



DAL & OTHERS

Dal & OthersDal Tadka 💗 🎊

(Mix Lentils cooked along with Onion & Tomato Masala & Tempered with Ghee & Spices)

Dal Fry 💖 🎊

(Mix Lentils cooked in our Desi Ghee along with Finely Chopped Garlic, Onion & Ripped Tomatoes & Finished with Freshly Chopped Coriander Leaves)

Dal Palak 💖 🎊

(Mixed Lentils cooked in our Desi Ghee & Fresh Spinach which is Tempered with Indian Spices)

Dal Makhani 😁 🎊

(Classic North Indian dish made with Whole Urad Dal, Rajma, Butter, and Spices)

Sarson Da Saag 😁

(A Traditional Punjabi Sabzi made with Mustard Leaves & Spinach)

Bhaigan Ka Bhartha 😁

(An Amazing Dish Prepared by Mincing Grilled Eggplant and Mixing it with Tomato, Onion, Herbs, and Spices)

Aloo Jeera

(Seasoned Potato Balls Tossed in Cumin Seeds, Ground Spices & Cream which is garnished with Fresh Cilantro)



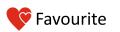
















Aloo Channa Masala

(Chickpea Cooked in Thick Onion Gravy & Kashmiri Chilli Paste along with Diced Potatoes & Herbs)

Dum Aloo Kashmiri

(A Delicate Recipe from the Valley of Heaven on Earth in which Diced Potatoes are cooked in Thick Curd, Flavorful Kashmiri Red Chilies, Spices & Garnished with Caraway Seeds)

Aloo Gobi Matter Masala 💖

(Soft Spiced Green Peas cooked in Rich Onion, Mint & Cashewnut Flavorful Green Sauce which is servedalong with Crispy & Delicious Cauliflower Florets)

Banarasi Aloo 📟

(Baby Potatoes Cooked in Onion, Tomato & Cashewnut Gravy Flavoured with Curry Leaf)

Methi Channa Masala

(Chickpea Cooked along with Fenugreek Leaves & Aromatic Spices in Thick Onion & Yoghurt Gravy)

Dahi Wali Bhendi

(Lady's Finger Simmered in a Creamy Yoghur Gravy tempered with Curry leaves)

Sova Chaap Masala 🐨

(Marinated Punjabi Soya Chaap, Roasted in Tandoor & Cooked in Onion & Tomato Gravy)

Bhendi Do Pyaza 🐨 🥒

(Garden Fresh Ladys Finger Sauteed with Onion, Tomato & Special Masala)





110

110























































Mix Veg Kadai

(Fresh Veggies Cooked in Tomato & Onion Gravy which is cooked along with Home Ground Mixed Spices& Herbs)

Kadai Veg Kofta Masala 🐨

(Crispy from outside Soft from Inside Delicious Kofta cooked in Creamy Tomato & Onion Gravywhich is cooked along with Homemade Ground Mixed Spices & Herbs)

Veg Kolhapuri

(Mix Veggie Balls Tossed in Roasted Goda Masala)

Veg Do Pyaza 🥠

(Veggies Cooked in Onion gravy and Roasted Onion Dices)

Amritsari Veg Masala

(Tastiest Fresh Veggies Cooked in Home Made Spices, Highly Flavorful Amritsari Ground Masala)

Hyderbadi Mix Veg Masala

(Mix Veggies Cooked in Onion & Cashewnut Gravy along with Nawab's Secret Spices)

Kerala Mix Veg Curry

(A Delicious Coastal Curry prepared from Authentic Kerala Spices & Herbs)

Mix Veg Jalfrezi Masala 🖋 📛

(A multitude of vegetables in a Spicy & Creamy Tomato Onion Sauce, but just enough to Retain their Beautiful Colors, Texture, & Individual Flavors)

Veg Shahi Korma Masala 🖘 🏃

(A rich and flavourful curry. It's a dish invented for nobility. Spice, coconut, almond, cream, and a hint of Honey come together in a sumptuous curry worthy of any celebration)











130

130



















PANEER

Palak Paneer Masala 🐨 😵

(Soft & Fresh Paneer Cooked in Spinach Paste along with **Aromatic Spices**)

Paneer Buhtta Palak Methi

(Finely Chopped Fresh Spinach Tossed with Corn & Sliced Babycorn in a Medly of Spices)

Palak Paneer Kofta Curry

(Soft & Yummy Paneer Kofta cooked in Creamy Spinach Paste which is cooked along with Home MadeTraditional Spices)

Kadai Paneer

(Soft & Fresh Cottage Cheese BBQ in Tandoor & cooked in Kadai Masala)

Kadai Paneer Kofta

(Soft from Inside & Crispy from outside Paneer Kofta which is made from Dry Fruits, Condensed Milk, Mash Potato & Cottage Cheese & Slow Cooked in Kadai Masala)

Kashmiri Malai Kofta

(Finely Minced Veggies along with Cottage Cheese Dumplings which is cooked in Cashew Onion Gravy)

Paneer Lababdar

(Sweet & Spicy Soft Cottage Cheese cooked in Tomato & Cashewnut Gravy)

Paneer Jalfrezi

(Soft Cottage Cheese in a Spicy & Creamy Tomato Onion Sauce, but just enough to Retain their Beautiful Colors, Texture, & Individual Flavors)





































tandooriwala



Paneer Bhuna Masala

(Classic North Indian dish of Cottage Cheese Stir-Fried & Slow-Cooked in a Spicy & Fragrant Bhuna Masala)

Paneer Razala

(A vegetarian mughlai delicacy, where paneer cubes are cooked in a nut-based white gravy)

Paneer Khurcharan 😁

(Cottage Cheese Sauteed with Onion, Capsicum & Tempered with Mustard)

BBQ Paneer Tikka Masala

(BBQ Cottage Cheese cooked in the Famous Creamy Tikka Masala)

Paneer Butter Masala

(The World's Famous Paneer Butter Masala which is cooked in Sweet Tomato Butter Gravy along with Secret Spices)

















Non Veg

EGG

Egg Manchurian Masala (Boiled Eggs Cooked in your favorite Manchurian masala)	110
Egg Chilli Masala (Boiled Eggs Cooked in Indo Chinese Chilli Masala)	110
Desi Egg Omelet Masala (Masala Omelet Cooked in T hick Onion and Cashewnut Gravy along with Aromatic Spices)	110
Kerala Egg Curry (Boiled Eggs Cooked in Kerala Style Curry Masala)	110
Egg Hyderabadi (Creamy & Spicy Masala Cooked with Clarified Butter along with Boiled Eggs)	110
Egg Kadai Masala (Diced Eggs Batter fried and gently cooked in Ground Kadai masala)	110
Egg Mughlai (Scrambled Egg Cooked in Almond and Cashewnut Paste along with freshly Ground Spices)	110
Egg Punjabi Masala	110





along with Grated Cheese on top)

Egg Saagwala



delicious Spinach and Coriander Based flavorful curry)

(Boiled Eggs Cooked along with Chickpeas Diced along with Capsicum

(Freshly Boiled Eggs Cut into Wedges and served on top of thick and

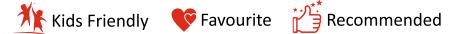






110







tandooriwala

Egg Pakodi Masala 😁 🥖 (Boiled Eggs dipped in Ajwaini spicy Chickpea flour batter, deep fried and served in Flavorful Rajasthani Masala) Egg Ra Ra Masala (Scrambled Eggs Cooked along with Boiled Eggs in an Aromatic Onion Tomato Based Gravy) **CHICKEN** T- Special Chicken Masala (Boneless)

(Tender Chicken cooked in Tomato and onion Gravy where Chicken Breast is Stuffed with Cheese)

Chicken Hyderabadi

(Succulent and Juicy Chicken marinated and cooked in Flavorful and Delicious thick green Gravyand Spicy Ground Masalas)

Chicken Punjabi

(Ground Panjabi Spices Cooked along with Tender pieces of Chicken)

Kolhapuri Chicken Masala 🍎

(Juicy Marinated Chicken Cooked along with Goda Masala and Freshly Ground Kolhapuri spices)

Kadai Chicken

(Juicy Chicken Cooked along with Bell Peppers and onion In Freshly **Ground Kadai Spices**)

Kadai Chicken (Boneless) 🐨 🥖

(Tender and Juicy Chicken Marinated in Tandoori Masala and BBQ in Hot Tandoor and Tossedin Delicious and Spicy Kadai Masala)

Channa Chicken Masala 😁 🥎

(Famous Dish from North West in which Chickpeas and Tender Chicken are cooked in Aromatic Ground Spices & Herbs)





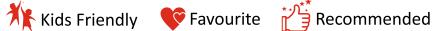








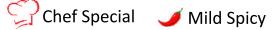










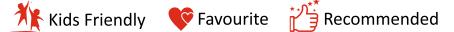
































Chicken Razala

(The royal juicy chicken cooked in Bengali yoghurt and Cashewnut masala)

Chicken Jalfrezi

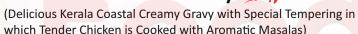
(Indo British Delicacy in which Tender Chicken Cooked along with Tangy & Spicy Sauce)

Chicken Nawabi Korma (Boneless) 📾 🏃 (Juicy Chicken Cooked in thick Cashewnut Gravy & flavorful spices)

Kohinoor Malvani Chicken

(Tender Chicken Cooked in Spicy Malvani Masala)

Dilse Kerala Chicken Curry



Butter Chicken

(BBQ Chicken Cooked in Rich, Flavorful and Creamy Tomato Butter Gravy)

Butter Chicken (Boneless)

(BBQ Boneless Chicken Cooked in Rich, Flavorful & Creamy Tomato Butter Gravy)

Chicken Tikka Masala (Boneless)

(Authentic and World famous Chicken Tikka Masala in which Tender and Juicy BBQ BonelessChicken is cooked in Aromatic Spicy Tomato gravy)

Nawabi Chicken Mussallam 🤉 🎉

(Whole Barbecued Chicken Slow-Cooked in Flavorful & Rich Gravy Stuffed with Eggs)



















MUTTON

Shinde Teewran Mutton Masala

(Tender Mutton cooked in Tomato and onion Gravy in Maharashtrian Special Aromatic Spices)

Mutton Mughlai 😭

(This Old Delhi Style Mughlai Mutton Stew Recipe is a Royal, Delicious Assemblage of fine flavorsBrewed with Mutton)

Mutton Kolhapuri

(Tender Marinated Mutton Cooked along with Goda Masala & Freshly Ground Kolhapuri spices)

Mutton Hyderabadi 🐠

(Tender Mutton marinated and cooked in Flavorful and Delicious Creamy Gravy and SpicyGround Masalas)

Mutton Do Pyaza

(Aromatic Mutton dish is full of flavors made from Onions Cooked in Clarified Butter and fresh spices)

Mutton Chettinadu §

(In True Form, this Traditional Chettinadu curry is wonderfully Spicy, Aromatic and Flavorful due to its Chettinadu Ground Spices)

Kadai Mutton

(Juicy Mutton Cooked along with Bell Peppers and onion In Freshly Ground Kadai Spices)

Mutton Rogan Josh 😭

(A Kashmiri Style Rich and Spicy mutton Curry)

Rajasthani Mutton Laal Maas

(Lal Mas is a Rajastani Specialty, Cooked with red chilies and special Spices)



270

270

270

270

270

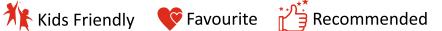
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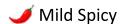














Punjabi Mutton Curry 270 (Ground Panjabi Spices Cooked along with Tender pieces of Mutton) Bhuna Mutton 270 (Golden Brown Onion and Yogurt Paste in which Tender Mutton is cooked along with Homemade Ground spices) Laziz Mutton Handi 270 (Royal Mutton Popular in Northern Regions of India Cooked in Rich and Flavorful Curry) **Mutton Channa Masala** 270 (Famous Dish from North-West in which Chickpeas and Tender Muton are cooked in Aromatic Ground Spices & Herbs) Malabari Mutton 270 (Tender Mutton Cooked in Creamy Malabar Gravy & Aromatic Spices) Mutton Vindaloo es (Thick Dry Curry which is Hot with Chillies & with Bursting Flavors of Garlic & Spices) Mutton Nawabi Korma 😁 🏋 270 (Juicy Mutton Cooked in thick Cashewnut Gravy & Flavorful Spices) Mutton Kassa 😁 🥖 270 (Semi-Dry Mutton Dish, wherein the Juicy Chicken is Cooked in a Spicy Thick Gravy) Champaran Mutton Handi 270 (Famous Dish from the Small Region Champaran, Bihar, which is a Blend of Marinated Mutton and Special Aromatic Spices, Cooked in an Earthen Pot) Awadi Mutton Ra Ra 😁 270





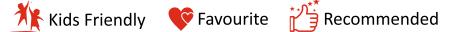
(Mutton Pieces are Cooked in a Spicy & Scrumptious Chicken Minced

















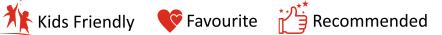
















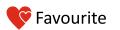


















(Delicious Boneless Sea fish marinated and cooked in Flavorful and Delicious thick green Gravy and Spicy Ground Masalas)

Goan Fish Curry es

(Tangy & Delicious Fish Curry Recipe from Goa made from Freshly **Grated Coconut Paste)**

Malvani Fish Curry 🐨

(Boneless sea fish cooked in Delicious Konkan Style Coastal Spices)

Mangalorean Fish Curry 🜚 🥑

(Amaze your Friends & Family with this dish, Tangy & Spicy Mangalorean Fish Curry or it is Called "Meen Gassi" Locally)

Chettinadu Fish Curry 🍑 🦠

(In True Form, this Traditional Chettinadu curry is wonderfully Spicy, Aromatic and Flavorful due to its Chettinadu Ground Spices)

Fish Butter Masala

(BBQ Boneless Fish Cooked in Rich, Flavorful and Creamy Tomato Butter Gravy)

Barbecue Fish Mussalam

(Whole Barbecued Pomfret is served with Creamy & Aromatic **Buttery Curry**)



















PRAWN



Prawn Vindaloo
(Thick Dry Curry which is Hot with Chillies & with Bursting Flavors of Garlic & Spices)
Prawn Bhuna Masala 😁 🥖
(Classic North Indian Dish of Prawns Stirred & Slow Cooked in a Spicy & Fragrant Bhuna Masala)
Prawn Saagwala
(Delicious Prawns Cooked in Thick Green & Flavorful Creamy Gravy)
Prawn Hari Mirch Masala 🏻 🖠
(Delicious Prawns Cooked In Flavorful Green Masala along with Cheese & Aromatic Spices)
Kashmiri Pepper Prawn Masala 😭
(Delicious Cooked with Onions and the Aromatic Spice Mixture in Yoghurt and Dried Fruits)
Prawn Nellore Masala ee
(Tatsy Prawn Curry prepared with Indian Spices and Sauteed with Egg to make a Delicious Curry)
Prawn Goan Curry
(Tangy & Delicious Prawns Curry Recipe from Goa made from Freshly Grated Coconut Paste)
Prawn Malvani 😁 🥖





Aromatic Spices)



(Delicious Prawns Cooked in Spicy Malvani Masala)

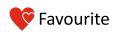
BBQ Malabari Prawn Curry

(Barbecued Prawns Cooked in Creamy Malabar Gravy &













Prawn Chettinadu Curry

(Delicious Prawns Cooked in Aromatic Chettinadu Ground Spicy Masala)

Amritsari Prawn Curry 😁

(Authentic North Indian Dish, Simply made in the Unique Amritsari Rich and Creamy Gravy)

Prawn Kassa 🐨 🥖

(Semi-Dry Prawn Dish, wherein the Delicious Prawns are Cooked in a Spicy Thick Gravy)

Lasooni Prawn Masala

(Garlic-Flavoured Spicy Prawns Cooked along with Aromatic Spices)

Prawn Tikka Masala

(Authentic and World famous Chicken Tikka Masala in which Tender and Juicy BBQ Boneless Chicken is cooked in Aromatic Spicy Tomato gravy)

Prawn Butter Masala

(BBQ Prawns Cooked in Rich, Flavorful and Creamy Tomato Butter Gravy)



















CRAB

Godavari Crab Masala

(Crab Cooked In A famous Andhra Treditional Spices And Masalas)

Chettinadu Crab Curry

(Delicious Crab Cooked in Aromatic Chettinadu Ground Spicy Masala)

Nellore Crab Curb Curry @

(Fresh Catch Crab Cooked in World Famous Nellore Style And Puching With Tamarind)

Goan Crab Curry

(Tangy & Delicious Crab Curry Recipe from Goa made from Freshly **Grated Coconut Paste)**

375

375

375

















