

# Curry

Veg 

## DAL & OTHERS

### Dal & Others **Dal Tadka**

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

90

### Dal Fry

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

90

### Dal Palak

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

90

### Dal Makhani

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

70

### Sarson Da Saag

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

70

### Bhaigan Ka Bhartha

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

70

### Aloo Jeera

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

70



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

### Aloo Channa Masala

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

110

### 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 Chillies, Spices & Garnished with Caraway Seeds)

110

### Aloo Gobi Matter Masala

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

110

### Banarasi Aloo

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

110

### Methi Channa Masala

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

110

### Dahi Wali Bhendi

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

110

### Soya Chaap Masala

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

110

### Bhendi Do Pyaza

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

110



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

<b>Channa Bihari Masala</b> 	110
(Chickpea & Black Channa Cooked in Capsicum & Cashewnut Based Gravy)	
<b>Shabnam Matter Masala</b> 	110
(Crispy Green Peas cooked in Creamy & Spicy Cashewnut Sauce)	
<b>Methi Mattar Masala</b> 	110
(Fresh Gree Peas & Fenugreek Leaves Cooked in Creamy Gravy)	
<b>Dhingri Mattar Hara Pyaz</b> 	110
(Button Mushrooms, Peas & Fenugreek Leaves cooked in Almond & Tomato Gravy)	
<b>Kaju Cheese Masala</b>	130
(Cheese & Cashewnuts in a Spicy & Rich Gravy of Onion & Saffron)	
<b>MUSHROOM</b>	
<b>Methi Mushroom Masala</b>  	130
(Fragrant & Delicious Dish prepared from Button Mushrooms & Fenugreek Leaves)	
<b>Kadai Mushroom</b>	130
(Fresh Button Mushrooms Tossed in Kadai Masala along with Bell Peppers & Onions)	
<b>Mughlai Mushroom Masala</b>	130
(Button Mushrooms Tossed in Creamy Onion & Cashewnut Gravy)	
<b>Mushroom Kolhapuri</b> 	130
(Mushrooms are high in antioxidants, & Kolhapuri cuisine is popular for its spiciness and Naturally Red Colored Gravy, Combined is a Healthy Treat)	



### Mushroom Do Pyaza 🌶️

(A Flavorsome, Delightful Dish Featuring Button Mushrooms Cooked with Lightly Caramelized Onions, Tomatoes, and Ground Spices)

130

### Kaju Mushroom Kali Mirch Masala MUST TRY

(Button Mushrooms Cooked in Creamy Black Pepper Gravy along with Indian Aromatic Spices & Herbs)

130

### Mushroom Chettinadu Masala

(Oyster Mushroom Cooked in Delicious Chennai Special Smooth & Aromatic Gravy)

130

### Mushroom Vindaloo

(Goan Favorite Portuguese Dish & a Vegetarian Version, Prepared from Special Ingredients like Lots of Chillies, Tomato Base with Tangy, Aromatic Taste)

130

### Mushroom Handi

(Creamy Dish Prepared from Tomato & Onion Gravy which is Finished with Specially Ground Handi Masala & Cashewnut Gravy)

130

### Mushroom Malabari

(All-Time Favorite Mushroom Curry Delicacy which is Prepared in Coconut Milk Based Onion Gravy & Herbs with Spice Tempering)

130

### Saagwala Mushroom 🍳

(Deliciously Sauteed Button Mushrooms & Aromatics in a Creamy Spinach Sauce)

130

### Mix VegSubzi Panchmel 🍳

(Combination of Exotic English Vegetables & Pepper Stir Fried in a Richly Spiced Masala)

130

### Jantar Mantar

(Melange of Fresh Vegetables, Anardana & Corn Nibbets Tossed along with Cumin Seeds & Cooked in Kandahari Anar Gravy)

130



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

**Mix Veg Kadai** 

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

130

**Kadai Veg Kofta Masala** 

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

130

**Veg Kolhapuri** 

(Mix Veggie Balls Tossed in Roasted Goda Masala)

130

**Veg Do Pyaza** 

(Veggies Cooked in Onion gravy and Roasted Onion Dices)

130

**Amritsari Veg Masala** 

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

130

**Hyderbadi Mix Veg Masala**

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

130

**Kerala Mix Veg Curry** 

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

130

**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)

130

**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



## PANEER

### Palak Paneer Masala

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

170

### Paneer Buhtta Palak Methi

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

170

### Palak Paneer Kofta Curry

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

170

### Kadai Paneer

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

170

### 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)

170

### Kashmiri Malai Kofta

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

170

### Paneer Lababdar

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

170

### Paneer Jalfrezi

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

170



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

**Paneer Bhuna Masala** 


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

170

**Paneer Razala** 

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

170

**Paneer Khurcharan** 

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

170

**BBQ Paneer Tikka Masala** 

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

170

**Paneer Butter Masala** 

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

170



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 Thick 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**

(Boiled Eggs Cooked along with Chickpeas Diced along with Capsicum along with Grated Cheese on top)

110

**Egg Saagwala**

(Freshly Boiled Eggs Cut into Wedges and served on top of thick and delicious Spinach and Coriander Based flavorful curry)

110



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic



**Egg Pakodi Masala**  

(Boiled Eggs dipped in Ajwaini spicy Chickpea flour batter, deep fried and served in Flavorful Rajasthani Masala)

110

**Egg Ra Ra Masala**  

(Scrambled Eggs Cooked along with Boiled Eggs in an Aromatic Onion Tomato Based Gravy)

110

**CHICKEN**

**T- Special Chicken Masala (Boneless)** 

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

190

**Chicken Hyderabad** 

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

190

**Chicken Punjabi**

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

190

**Kolhapuri Chicken Masala** 

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

190

**Kadai Chicken** 

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

190

**Kadai Chicken (Boneless)**  

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

190

**Channa Chicken Masala**  

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

190



**Methi Mutter Chicken**  

(Juiciest Chicken Cooked along with Green peas and fenugreek Leaves in thick Onion Cashewnut Gravy and Ground spices)

190

**Chicken Kassa**  

(Semi-Dry Chicken Dish, wherein the Juicy Chicken is Cooked in a Spicy Thick Gravy)

190

**Chicken Kolhapuri** 

(Popular Spicy, Rich, Delicious, Super Flavorful Dish of Curried Chicken from the Kolhapuri Cuisine)

190

**Chicken Lasooni Masala**  

(Garlic-Flavoured spicy chicken Cooked along with Aromatic Spices)

190

**Chicken Hari Mirch Masala** 

(Juicy Chicken Cooked In Flavorful Green Masala along with Cheese & Aromatic Spices)

190

**Kashmiri Pepper Chicken Masala** 

(Chicken Cooked with Onions and the Aromatic Spice Mixture in Yoghurt and Dried Fruits)

190

**Cheesy Pudina Chicken Masala** 

(Cheesy Chicken is Cooked in a Blend of Mint Leaves & Coriander Leaves that is Spiced with an Array of Spices)

190

**Special Nellore Chicken Masala (Boneless)** 

(Boneless Chicken prepared with Indian Spices and Sauteed with Egg to make a Delicious Curry)

190

**BBQ Malabari Chicken Masala**  

(Barbecued Chicken Cooked in Creamy Malabar Gravy & Aromatic Spices)

190

**Chicken Vindaloo Masala** 

(Thick Dry Curry which is Hot with Chillies & with Bursting Flavors of Garlic & Spices)

190



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

### Champan Chicken Handi

(Famous Dish from the Small Region Champan, Bihar, which is a Blend of Fresh Chicken and Special Aromatic Spices, Cooked in an Earthen Pot)

190

### Awadh Chicken Ra Ra

(Chicken Pieces are Cooked in a Spicy & Scrumptious Chicken Minced Creamy Red Gravy)

190

### Chicken Saagwala

(Succulent Chicken Cooked in Thick Green and Flavorful Creamy Gravy)

190

### Amritsari Chicken

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

190

### Chicken Chettinadu

(Juicy Chicken Cooked in Aromatic Chettinadu Ground Spicy Masala)

190

### Chicken Do Pyaza

(Thick Onion Gravy and Juicy Chicken Cooked with Homemade Spices and Served along with Diced Onion Fried in Clarified Butter)

190

### Achari Chicken Masala

(Juicy Chicken cooked with pickled spices and Herbs)

190

### Fiery Andhra Chicken Curry

(Juicy Chicken Cooked in Spicy Andhra Curry)

190

### Bhuna Chicken

(Classic North Indian Dish of Chicken Stirred & Slow Cooked in a Spicy & Fragrant Bhuna Masala)

190

### Chicken Mirch Kadai

(Spicy Chicken Cooked in Chilli masala along with Aromatic Spices)

190



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

**Chicken Razala** 🍷

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

190

**Chicken Jalfrezi** 🍷

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

190

**Chicken Nawabi Korma (Boneless)** 🍷  

(Juicy Chicken Cooked in thick Cashewnut Gravy & flavorful spices)

190

**Kohinoor Malvani Chicken**

(Tender Chicken Cooked in Spicy Malvani Masala)

190

**Dilse Kerala Chicken Curry** 🍷🔥

(Delicious Kerala Coastal Creamy Gravy with Special Tempering in which Tender Chicken is Cooked with Aromatic Masalas)

190

**Butter Chicken** 🍷

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

190

**Butter Chicken (Boneless)** 🍷

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

190

**Chicken Tikka Masala (Boneless)** 🍷

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

210

**Nawabi Chicken Mussallam** 🍷  

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

390



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

## MUTTON

### Shinde Teewran Mutton Masala

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

270

### Mutton Mughlai

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

270

### Mutton Kolhapuri

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

270

### Mutton Hyderabad

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

270

### Mutton Do Pyaza

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

270

### Mutton Chettinadu

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

270

### Kadai Mutton

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

270

### Mutton Rogan Josh

(A Kashmiri Style Rich and Spicy mutton Curry)

270

### Rajasthani Mutton Laal Maas

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

270



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

## Punjabi Mutton Curry

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

270

## Bhuna Mutton

(Golden Brown Onion and Yogurt Paste in which Tender Mutton is cooked along with Homemade Ground spices)

270

## Laziz Mutton Handi

(Royal Mutton Popular in Northern Regions of India Cooked in Rich and Flavorful Curry)

270

## Mutton Channa Masala

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

270

## Malabari Mutton

(Tender Mutton Cooked in Creamy Malabar Gravy & Aromatic Spices)

270

## Mutton Vindaloo

(Thick Dry Curry which is Hot with Chillies & with Bursting Flavors of Garlic & Spices)

270

## Mutton Nawabi Korma

(Juicy Mutton Cooked in thick Cashewnut Gravy & Flavorful Spices)

270

## Mutton Kassa

(Semi-Dry Mutton Dish, wherein the Juicy Chicken is Cooked in a Spicy Thick Gravy)

270

## Champan Mutton Handi

(Famous Dish from the Small Region Champan, Bihar, which is a Blend of Marinated Mutton and Special Aromatic Spices, Cooked in an Earthen Pot)

270

## Awadi Mutton Ra Ra

(Mutton Pieces are Cooked in a Spicy & Scrumptious Chicken Minced Creamy Red Gravy)

270



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly




Favourite



Recommended



Aromatic

**Mutton Jalfrezi** 

(Indo British Delicacy in which tender Mutton Cooked along with Tangy & Spicy sauce)

270

**Mutton Razala** 

(The Royal Juicy Mutton Cooked in Bengali Yoghurt and Cashewnut Masala)

270

**Mutton Hari Mirch Masala**  

(Tender Mutton Cooked In Flavorful Green Masala along with Cheese & Aromatic Spices)

270

**Mutton Amritsari**

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

270

**Mutton Lasooni Masala**  

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

270

**Kashmiri Pepper Mutton Masala**  

(Mutton Cooked with Onions and the Aromatic Spice Mixture in Yoghurt & Dried Fruits)

270

**Cheesy Pudina Mutton Masala**

(Cheesy Mutton is Cooked in a Blend of Mint Leaves & Coriander Leaves that is Spiced with an Array of Spices)

270

**Andhra Mutton Curry**  

(Tender Mutton Cooked in Spicy Andhra Curry)

270

**Dilse Kerala Mutton Curry**  

(Delicious Kerala Coastal Creamy Gravy with Special Tempering in which Tender Mutton is Cooked with Aromatic Masalas)

270

**Shahi Mutton Pasanda**  

(Tender strips of mutton thighs are marinated & stuffed with Dry Fruits which is Cooked in Bubbling Creamy Gravy)

270



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

### Mutton Kosha Mangsho

(A Flavorful Rice Gravy with Lots of Spices which is a Gem from Bengali Cuisine)

270

### Special Gongura Mutton

(Delectable Curry from Andhra, which is made with a Range of Flavorful Spices & Hibiscus Leaves)

270

### Kashmiri Mutton Yakhni

(Creamy Curry, which is Prepared using Tender Mutton Balls, Yogurt, Chillies & Turmeric along with Aromatic Spices to Spruce up the Flavour )

270

## FISH

### Kerala Fish Curry

(Boneless Sea Fish is cooked along with Vegetables in Coconut Thick Gravy)

290

### Fish Pulusu

(Andhra Style Boneless Fish Curry in Tamarind Sauce)

290

### Fish Amritsari Curry

(Shallow Fried Boneless Fish Cooked in Rich Tomato & Onion Gravy with Aromatic Spices)

290

### Lemon Fish Curry

(Boneless Fish Curry Dish, with Beautiful Flavors of Ginger, Garlic & Lemon, Heat of Chilies & Cream to Balance the Flavors)

290

### Achari Fish Curry

(Boneless Fish Curry prepared with Pickled Spices along with the dominating Flavors of Celery Seeds)

290

### Fish Tikka Masala

(Authentic and World famous Tikka Masala in which Tender & Juicy BBQ Boneless Sea Fish is Cooked in Aromatic Spicy Tomato Gravy)

290



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic



### Hyderabadi Fish Masala

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

290

### Goan Fish Curry

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

290

### Malvani Fish Curry

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

290

### Mangalorean Fish Curry

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

290

### Chettinadu Fish Curry

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

290

### Fish Butter Masala

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

290

### Barbecue Fish Mussalam

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

290



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

## PRAWN

**Prawn Vindaloo**  290

(Thick Dry Curry which is Hot with Chillies & with Bursting Flavors of Garlic & Spices)

**Prawn Bhuna Masala**   290

(Classic North Indian Dish of Prawns Stirred & Slow Cooked in a Spicy & Fragrant Bhuna Masala)

**Prawn Saagwala** 290

(Delicious Prawns Cooked in Thick Green & Flavorful Creamy Gravy)

**Prawn Hari Mirch Masala**   290

(Delicious Prawns Cooked In Flavorful Green Masala along with Cheese & Aromatic Spices)

**Kashmiri Pepper Prawn Masala**  290

(Delicious Cooked with Onions and the Aromatic Spice Mixture in Yoghurt and Dried Fruits)

**Prawn Nellore Masala**  290

(Tatsy Prawn Curry prepared with Indian Spices and Sauteed with Egg to make a Delicious Curry)

**Prawn Goan Curry** 290

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

**Prawn Malvani**   290

(Delicious Prawns Cooked in Spicy Malvani Masala)

**BBQ Malabari Prawn Curry**   290

(Barbecued Prawns Cooked in Creamy Malabar Gravy & Aromatic Spices)



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic

### Prawn Chettinadu Curry

(Delicious Prawns Cooked in Aromatic Chettinadu Ground Spicy Masala)

290

### Amritsari Prawn Curry

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

290

### Prawn Kassa

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

290

### Lasooni Prawn Masala

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

290

### 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)

290

### Prawn Butter Masala

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

290



## CRAB

### Godavari Crab Masala

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

375

### Chettinadu Crab Curry

(Delicious Crab Cooked in Aromatic Chettinadu Ground Spicy Masala)

375

### Nellore Crab Curb Curry MUST TRY

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

375

### Goan Crab Curry

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

375



Must Try



Chef Special



Mild Spicy



Spicy



Kids Friendly



Favourite



Recommended



Aromatic