

Starters Vegetarian



**Here's how
spices in our food
help your well being**

Asafoetida ~ Hing / Heeng

It's pungent, bitter smell and taste disappear when cooked to give an intense onion-like flavor. Small amounts enhance vegetables and beans. It can be used to help relieve, abdominal pains, and digestive disorders.

SAMOSA (standard)

SAMOSA (mini)

PANEER SAMOSA

DAAL SAMOSA

VEG. MIXED PAKORA

PANEER PAKORA

PALAK PAKORA

GOBHI PAKORA

VEG. KEBAB

HARA BHARA KEBAB

HARI BHARI TIKKI

DAAL KACHORI

PEAS KACHORI

KHASTA KACHORI

MOGO CHIPS

CHIILLI MOGO

BAINGAN PAKORA

CHILLI PAKORA

ALOO PAKORA

ALOO TIKKI

ALOO FINGER

PANEER FINGER

PANEER SPRING ROLL

VEG. SPRING ROLL

KAJU ROLL

CHILLI PANEER

VEG. MANCHURIAN

PAPRI CHAAT

PANI PURI (GOL GUPPA)

BHALLA CHAAT

FRUIT CHAAT

ALOO CHAAT

Starters Non-vegetarian



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Basil ~ Tulsi

It has a sweet and pungent smell. The rich aroma and excellent blending properties of basil has made it highly popular worldwide. It has strong anti-oxidant, anti-bacterial, anti-viral, and immunity-enhancing properties that promote general health and support the body's natural defense against germs, disease, and stress.

MEAT SAMOSA
CHICKEN SAMOSA
CHICKEN DRUMSTICK
TANDOORI CHICKEN LEGS
CHICKEN TIKKA
CHICKEN MALAI TIKKA
CHICKEN HARYALI TIKKA
CHICKEN PARAS

GULENAR SEEKH KEBAB
SHAMMI KEBAB
TANDOORI KING PRAWNS
FISH PAKORA
FISH AMRITSARI
FISH LAHORI

MURG-E-MAKHMAL
JEERA CHICKEN
CHILLI CHICKEN
CHICKEN MASALA
CHICKEN PAKORA
TANDOORI LAMB CHOPS
LAMB BOTI MASALA
KEEMA MASALA
SEEKH KEBAB