



www.pahadidhaba.com

PAHADI DHABA & CAFE

A UNIT OF PAHADI DHABA ADVENTURES & RESORTS PRIVATE LIMITED



A Multicuisine Restaurant & Cafe

Menu

Organised by us

- Ring Ceremony
- Birthday Party
- Anniversary Party
- Out Door catering

At : Patharagadia, Plot No. 583/158
Bhubaneswar, Dist : Khurda, Pin : 751024

☎ 9337884019 / 9938884870

You can join us

 **zomato**





Chinese



SOUPS (VEG. / NON-VEG.)

- Sweet Corn Soup** (Veg/Non-veg) **169/189**
All time favorite American corn & vegetable mild & thick creamy soup
- Hot & Sour Soup** (Veg/Non-veg) **169/189**
A thick soup taste of sour and spicy made with fresh Julian vegetable with Chinese spicy
- Manchow Soup** (Veg/Non-veg) **169/189**
Light soya base with minced vegetable & top with crispy fried noodles
- Lemon Coriander Soup** (Veg/Non-veg) **169/189**
A classic tangy & herby soup made with lemon juice fresh coriander leaves & mixed veg with table
- Burnt Garlic Soup** (Veg/Non-veg) **169/189**
Garlic flavour clear soup served with fried garlic & dice vegetable/chicken
- Lung Fung soup non-veg** **199**
Thick flavour full chinese soup made with boiled chicken & floppy egg, lemon chilli pepper and simmered chinese vegetable
- Tom yum soup veg** **199**
A thin soup taste of sour and spicy made with dice vegetable & thai spiced flavour with lemon grass
- Tom yum soup non veg** **239**
A thin soup taste of sour and spicy made with chicken, dice vegetable & thai spiced flavour with lemon grass

VEG PAN-ASIAN STARTER

- Veg 65 /paneer/mushroom** **329**
Veg/ paneer/ mushroom tossed with ginger, garlic yogurt
- Crispy American corn** **249**
Fried corn tossed with chopped garlic onion capsicum salt & paper
- Crispy Chilli Babycorn** **259**
Deep fried babycorn tossed with onion ginger, garlic & chinese sauce
- Honey Chilli potato** **249**
Finger cut fried potatos coated in a sweet spicy honey chilly sauce
- Paneer Sauttee** **299**
Deep fried cottage cheese dump with peanut butter garlic sauce, served with short glass
- Chilli Paneer** **289**
Dice cottage cheese marinated with chinese sauce herbs wok tossed
- Hong Kong Paneer** **299**
Cubes of paneer tossed with sweet spicy sauce & bell pepper
- Kung Pao Paneer** **299**
A popular Indo-Chinese fusion dish featuring stir-fried paneer cubes tossed with crunchy peanuts, bell peppers, and dried red chillies in a savory, tangy, and slightly sweet sauce
- Mushroom Salt & pepper** **289**
Deep fried mushroom tossed with ginger, garlic & chopped onion, salt, black pepper with wine fire wok tossed

Spicy Crispy Mushroom 299

Deep fried mushroom tossed with spicy chinese sauce wok tossed

NON VEG PAN-ASIAN STARTER

- Chilli Chicken** **329**
Diced b/l chicken with chinese bell pepper served as a dry appetizer
- Crispy Chicken** **349**
Crispy fried chicken served with hot garlic wok tossed
- Chicken Lolypop** **349**
Chicken wings deep fried & tossed with any sauce
- Red Dragon Chicken** **349**
Chicken strip marinate with bell pepper, cashew, spicy sauce and wok tossed
- Chicken Salt & pepper** **349**
Deep-fried chicken chunks tossed in a savory mix of spices and chinese herbs black pepper and wine tossed
- Chicken Majestick** **349**
A popular, dry Hyderabad appetizer featuring crispy, tender, and juicy chicken strips coated in a spicy, tangy, and aromatic yogurt-based sauce.
- Chicken 65** **349**
Chicken appetizer made by deep fry marinated chicken with curry leaves and dry chillies with curd tossed
- Drums of Heaven** **349**
Chicken lollipops tossed in a sweet, spicy sauce and wok tossed
- Red Chilli Wings** **339**
Chicken wings fried with Kashmiri chilli & ginger, garlic,celery leaves with wine tossed
- Leefu chicken** **359**
A chef special garden fresh spinach and miled sauce & bell pepper wok tossed
- Oyster chicken in hunan style** **359**
shredded chicken tossed with ginger garlic bell pepper oyster & hoisin sauce
- Chicken chilli bean sauce** **359**
A pungent flavour savory, and spicy condiment, often called Toban Djan, made from fermented broad beans, soybeans, and chilli peppers wok tossed
- Kung Pao chicken** **359**
A spicy, stir-fried Chinese dish featuring diced chicken, peanuts, vegetables and chilli peppers
- Chicken Teriyaki** **359**
A popular Japanese dish featuring tender chicken seared and coated in a sweet, savory, and sticky soya-based glaze
- Chicken Taipai** **369**
Marinated chicken combination of flavour & textures served with ginger, garlic soya, pepper with sour flavour
- Chilli Fish** **399**
Cut the fish to cube sized pieces. Add ginger garlic, soya sauce and pepper powder
- Chilli Mustard Fish** **399**
Dice fish tossed with chilli ginger, garlic mustard sauce





Chinese

Apollo fish	429
Dice cut fish tossed with ginger, garlic, curry leaves, yogurt & chinese spices	
Lemon Butter Fish	449
Dice fish fried with garlic lemon butter tossed	
Honey Ginger Pomfret (choice of sauce)	649
Deep fried pomfret tossed with honey ginger	
Prawn Stick with Spicy Sauce	499
Prawn marinated with oriental spices & deep fried served with spicy chilli garlic sauce	
Crispy Prawn hot Garlic	499
Deep fried prawn tossed with hot garlic	
Prawn 65	489
Fried prawn tossed with ginger, garlic yogurt	
Golden fried Prawn	499
Prawn marinate in oriental spices, fried deeply & served with sweet chilli sauce	
BALI PRAWN	549
A popular, crispy, and golden-fried appetizer, often served on skewers, known for its extreme crunch and tender, flavorful	
Chicken Warp Prawn	599
A pahadi chef special	

PAN-ASIAN MAINCOURSE FRIED RICE

Veg Fried Rice	219/ 249/ 289/ 319
(Egg/ Chicken/ Mixed)	
Schezwan Fried Rice	239/ 269/ 299/ 329
(Veg/ Egg/ Chicken/ Mixed)	
Burnt Garlic Fried Rice	239/ 269/ 299/ 329
(Veg/ Egg/ Chicken/ Mixed)	
Pahadi Spl Fried Rice	249/ 279/ 309/ 339
(Veg/ Egg/ Chicken/ Mixed)	

NOODLES

Hakka Noodles (Veg/Chicken/Mixed)	239/ 289/ 319
Chilli Garlic Noodles (Veg/Chicken/Mixed)	249/299/329
Schezwan Noodles (Veg/Chicken/Mixed)	249/299/329
Hong kong Noodles (Veg/Chicken/Mixed)	249/299/329
Singapur Noodles (Veg/Chicken/Mixed)	259/319/349
PAN FRIED NOODLES (Veg/Non-veg) 399/499	
E-FU NOODLES (Veg/Chicken/Mixed)	249/ 299/ 349
Chinese Shopsyuey (Veg/Non-veg)	379/ 479
Dice Vegetable Veg. or chicken served with mild garlic sauce.	
American Shopsyuey (Veg/Non-veg)	399/ 499
Julian vegetable Veg or Non-veg served with sweet & sour flavour	
Chinese Sizzler (Veg/Non-veg)	499/599
This sizzling delight features hakka noodles/fried rice sautee vegetable, veg or nonveg served with chinese sauce	

PAN-ASIAN MAINCOURSE VEG

Veg Manchurian	259
crispy, deep-fried mixed vegetable balls (dumplings) coated in a thick, flavorful, and savory sauce	
Gobi Manchurian	259
Crisp fried cauliflower in Manchurian sauce.	
Veg in Hot garlic Sauce	259
Stir-fried vegetables in a spicy garlic sauce.	
Veg butter garlic sauce	269
Stir-fried vegetables in cantonine sauce and butter garlic flavour	
Paneer Manchurian	319
Crispy fried cottage cheese in a slightly tangy & umami - rich manchurian sauce	
Garlic Paneer	329
Tossed cottage chinese and garlic flavour and bell pepper spicy and cantonine sauce wok tossed	
Schezwan Paneer/ Mushroom	329
Crispy butter fried cottage cheese/mushroom tossed in a super aromatic and spicy schezwan sauce	
Hot garlic / butter garlic Mushroom	329
Fried mushroom tossed with garlic & spicy flavor	
Mushroom Manchurian	319
Marinating fresh farm mushroom with spice powders & cooking it with sauces, tomato & onions.	

PAN-ASIAN MAINCOURSE NON VEG

Sweet & Sour Chicken	379
Dice chicken deep fried with chopped ginger, garlic, pineapple Juice, white sugar, vinegar, bell pepper served with an tangy & sweet sauce	
Devil Chicken	389
Dice chicken with red bellpepper thai chilli spicy sauce	
Garlic Chicken	389
Dice chicken served with mild garlic sauce	
Chicken Manchurian	379
Dice chicken tossed in a sweet & savoury sauce ginger, garlic, soya	
Chicken in black bean Sauce	389
Dice chicken made with ginger, garlic, soya & black bean sauce	
Schezwan Chicken	389
Dice chicken with a super aromatic and spicy schezwan sauce	
Oyster Fish	449
Dice fish with ginger, garlic, soya english vegetable & oyster sauce	
Fish with choice of sauce	449
(Schezwan, Garlic, Hoisin sauce)	
Prawn in hot garlic/ butter garlic	499
Schezwan prawn	499
Fried prawn with a super aromatic and spicy schezwan sauce	

Thai Cuisine



STARTER

Red Thai Chilli Chicken	379
Dice chicken made with red thai paste (thai ginger, lemon grass, basil) wok tossed	
Thai Fried Chicken	379
Dice chicken thai herbs and basil, lemon grass and spice toasted	
Thai Basil Chicken	379
A simple and delicious meal made in less with ground chicken and veggies cooked in a flavorful	
Sautee Chicken (Thaistyle)	379
Tender and juicy on the inside, with a slightly crisp or brown exterior. The meat often absorbs the flavors of the seasonings and oil used, grilled	
Thai Cashew Chicken	449
A popular stir fry starring cashews, cooked with chicken in an assertive Thai stir fry sauce.	
Thai Ginger Chicken	349
A popular, quick-cooking stir-fry featuring tender chicken, a large amount of julian ginger, oyster mushrooms, and a savory, umami-rich sauce.	
Thai Fried Chicken Wings	379
Thin, light, and very crispy crust, often achieved by using rice flour or tempura flour rather than wheat flour.	

THAI CURRY VEG

GREEN THAI CURRY VEG (KAENG KHIAO WAN)	349
creamy Thai dish featuring a variety of vegetables, thai ginger, lemon grass, basil simmered in a coconut milk-based green thai curry	
RED THAI CURRY VEG (KAENG PHET)	349
creamy Thai dish featuring a variety of vegetables, thai ginger, lemon grass, basil simmered in a coconut milk-based red curry pest	
YELLOW THAI CURRY VEG (KAENG KARI)	349
creamy Thai dish featuring a variety of vegetables, thai ginger, lemon grass, basil simmered in a coconut milk-based yellow curry pest	
PANANGA CURRY VEG	349
creamy Thai dish featuring a variety of vegetables, thai ginger, lemon grass, basil simmered in a coconut milk-based pananga curry paste	

THAI CURRY NON VEG

GREEN THAI CURRY CHICKEN/ PRAWN/ FISH/ POMFRET	399/499/479/699
Dice chicken/ prawn/ fish/ pomfret with creamy bell pepper, thai ginger, lemon grass, basil simmered in a coconut milk-based green thai curry	
RED THAI CURRY CHICKEN/ PRAWN/ FISH	399/499/479
Prawn/chicken/fish with creamy bell pepper, thai ginger, lemon grass, basil simmered in a coconut milk-based thai red curry	
YELLOW THAI CURRY CHICKEN/ PRAWN/ FISH	399/499/479
Prawn/chicken/fish with creamy bell pepper, thai ginger, lemon grass, basil simmered in a coconut milk-based yellow thai curry	
PANANGA CURRY CHICKEN/ PRAWN/ FISH	419/499/479
Prawn/chicken/fish with creamy bell pepper, thai ginger, lemon grass, basil simmered in a coconut milk-based pananga thai curry paste	

THAI RICE / NOODLES

THAI FRIED RICE (KHAO PAD)	269/ 289/ 299/ 319
(VEG/ EGG/ CHICKEN/ MIXED)	
JASMINE RICE	299
PINEAPPLE RICE	299/ 349
(KHAO PAD SAPPAROD) VEG/NON VEG	
PAD THAI NOODLES	269/ 299/ 319/ 339
(Veg/ chicken/ prawn/ mixed)	
DAN DAN NOODLES	299/ 349
(CARRYING POLE NOODLES) VEG/ NON VEG	
Thai drunken noodles	299/ 349
(PAD KE MAO) VEG / NON VEG	





Continental

CONTINENTAL MENU

Egg Omlet	99
Water Poach	129
Egg Poach	129
Floppy Egg Omlet	149

SOUP

Cream of Soup Mushroom, Veg	199
Fresh milk & fresh cream & garden fresh mushroom flavour with cream white	
Cream of Tomato Soup	199
Tangy thick tomato soup herbs flavour with besil and crottan	
Cream of Brocoli Soup	229
Garden fresh brocoli and creamy cheese with flavour basil	
Veg Minestrone Soup	219
Garden fresh vegetable and small pasta	
Cream of soup chicken / prawn	229/249
Fresh milk & fresh cream & b/l chicken and prawn herbs flavour with cream white	

STARTER VEG

Salted Kaju	229
Peanut Chat Masala	199
Cheese Ball	349
Process creamy cheese and mass potato and bread crumb flavour deep fried	
Cheese Corn Ball	349
Process cheese, corn & chilli flakes coated with panko serve with tarter sauce	
Cheese Pineapple Stick	349
Finger Paneer	349
Finger size paneer marinate in herbs & spices served with cocktail sauce	
Duplex Mushroom	379
Mushroom stuffed with chop mushroom, bell pepper & chesse & chilli flakes, bread crumbs & deep fried	
Cheese Stuff Mushroom	399
Mushroom with stuff in cheese & bell peppers & conti herbs	
French Fries	199
Peri Peri French Fries	229
Overloaded nachos veg/non veg	299/349
Nachos with salsa	

SALAD

CEASER SALAD (Veg/ Non veg)	199/289
RUSSIAN SALAD	249
GARDEN FRESH SALAD	99
GREEK SALAD	299
QUINOA SALAD	299

STARTER NON-VEG

Barbeque chicken	399
A popular, savory appetizer or main dish featuring chicken wing segments that are cooked until tender, then coated in a thick, smoky, and sweet barbeque sauce.	
Peri Peri Chicken	349
This peri peri chicken is made with African peri peri sauce using fresh and dried chiles	
Chicken Popcorn	349
Small pieces of chicken marinated in continental herbs spices coated with bread crumb & deep fried	
Chicken Nuggets	349
small piece of deboned chicken that is breaded or battered, then deep-fried or baked.	
Finger Chicken	349
Finger cutting chicken marinated peri peri ginger, garlic & continental herbs coted with bread cramps & deep fried	
Corn flex Chicken	349
Strips of chicken breast coted in seasoned crushed cornflex & crispy deep fried	
Fish N' Chips	399
A classic British dish featuring white fish dipped in a crisp, beer-based batter and deep-fried until golden	
Fish finger	399
All time favourite fish marinate with english mustard & paprika	
Prawn Popcorn	419
Small pieces of prawn marinated in continental herbs spices coated with bread cramps & deep fried	
Panko fried prawn	419
Bread crumb coated with prawn & deeply fried serve with tarter sauce	

WRAP

Cigar Roll	359
A delectable filling of rich mozzarella cheese and spinach, corn flavor in every mouthful. We use a blend of Cheddar for a truly irresistible cheesy	
Barbeque Paneer Veg Wrap	359
A popular, high-protein vegetarian, Indo-Western fusion dish that combines smoky, grilled paneer with crunchy, fresh vegetables and a tangy BBQ sauce, all wrapped in a soft, warm flatbread.	
Crispy Cheese Paneer Wrap	359
A popular Indo-fusion street food featuring a golden-brown, crunchy exterior filled with soft, marinated Indian cottage cheese melted cheese, and fresh vegetables	
Cheese Ring Onion	349
A savory, indulgent appetizer or snack that combines the crunchy texture of a fried onion ring with deep fried	
Grilled Chicken Wrap	399
Juicy, grilled boneless chicken breast, often seasoned with paprika, garlic powder, onion powder, and oregano.	
Tandoori Chicken Tikka Wrap	399
A popular Indian-inspired handheld meal consisting of marinated, grilled boneless chicken pieces (tikka) wrapped in a soft flatbread like naan, roti, or a tortilla	

PIZZA

Margaritta Pizza (Veg/ Non-veg)	299/ 349
Bbq pizza (Veg/ Non-veg)	299/ 349
Overloaded Pizza (Veg/ Non-veg)	299/ 349
Classic Pizza (Veg/ Non-veg)	299/ 349
Pahadi Spl Pizza (Veg/ Non-veg)	349/ 399

SANDWICH & BURGER

Club Sandwich (Veg/ Non-veg)	229/ 269
Veg Sandwich	199
Bbq Sandwich (Veg/ Non-veg)	229/ 269
Spl Sandwich (Veg/ Non-veg)	239/ 279
Grilled Cheese Chicken Sandwich	269
Veg Burger	229
Chicken Burger	269

PASTA

Pasta Veg	329
White Sauce / red sauce / mix sauce	
Pasta Non-Veg	379
White Sauce/ red sauce/ mix sauce	
Spaghetti Aglio Olio (Veg/ Non-veg)	329/379
Pasta Arrabbiata (Veg/ Non-veg)	329/379

MAIN COURSE NON-VEG

Grilled Chicken	449
Chicken fillet served with herbs, mash patato & sautey vegetable & topped with brown sauce	
Grilled Fish with lemon Butter Fish	499
Fish fillet served with herbs, mass patato sautey veg topped with lemon butter sauce	
Chicken Stroganoff with herb Rice	399
A thick, creamy roux-based sauce made from chicken broth, sour cream, and sometimes mustard or tomato paste	
Chicken Grilled Risotto	499
a creamy, luxurious Italian-inspired dish featuring tender arborio rice cooked with broth, parmesan, and aromatic vegetables, topped with smoky, grilled chicken	
Chicken Parmigana With Spaghetti Pasta	499
crispy, breaded chicken cutlets topped with rich marinara sauce and bubbly, melted mozzarella cheese, served alongside or on top of pasta	
Borito Bowl Non-veg	349
Typically a bed of steaming, warm rice, often cilantro-lime or Mexican-style rice	
Sizzler (chicken sizzler)	499
A popular, wholesome meal featuring marinated, grilled, or pan-fried chicken served on a piping hot, smoking iron plate	

MAIN COURSE VEG

Veg sizzler	449
a popular, restaurant-style Indo-Chinese fusion dish featuring a medley of sautéed vegetables, paneer, cutlets, and rice or noodles served on a piping hot metal plate atop a wooden base	
Paneer steak sizzler	499
A classic vegetarian dish featuring thick, marinated paneer slabs grilled until charred and smoky, served sizzling hot on a cast-iron platter	
Paneer shashlik sizzler	499
The sizzler usually rests on a bed of buttered, herbed rice, and cottage cheese, or sautéed vegetables.	
Cigar Roll Sizzler	449
A delectable filling of rich mozzarella cheese and spinach, corn, herb rice flavor in every mouthful. We use a blend of Cheddar for a truly irresistible cheesy	
Mushroom Risotto	449
A classic Northern Italian rice dish renowned for its creamy, velvety texture and deep, earthy flavor	
Borito Bowl Veg	349
Typically a bed of steaming, warm rice, often cilantro-lime or Mexican-style rice	





Indian

INDIAN STARTER VEG

Rosted Garlic Chana	199
Veg Pakoda	199
Paneer Pakoda	239
Green peas fry	199

INDIAN STARTER NON-VEG

Fish Koliwada	299
Tawa chicken/ Tawa fish	199/ 299
Chicken Pakoda	299

MAINCOURSE INDIAN VEG

Mix Vegetable	279
Simple vegetable curry made with mixed vegetable spices and herbs medium spice preparation	
Kadhai Veg / Dopyaza	299
Mix Vegetable complex flavors coming with aromatics onion, tomato, bell peppers and Indian spices	
Veg Kolhapuri	299
Mix vegetable in a thick spiced gravy and kolhapuri spices	
Veg Punjabi	299
Vegetable with tomato gravy and onion, capsicum, slices served with sweet N' spicy preparation	
Aloo Gobi	279
Fried potato and cauliflower adds same chopped masala tomato and general gravy with Indian spices	
Veg Diwani Handi	299
It is typically made with a mixture at vegetable, spices, sweetness and a thick sauce gravy added same cuts spinach	
Veg Jhalfrezi	269
vegetable jhalfrezi made in restaurant style with mixed vegetable, onion, tomato spices and herbs	
Veg Sahi korma	399
korma is made with mixed vegetable white thick gravy, cream and butter served with sweetness flavour	
Pahadi Kofta	399
A typical dhabewali sabji; flavoured mix veg Koftas floating in spicy Pahadi gravy topped with fresh cream	
Veg Kofta Curry	389
Pahadi special fried dumpling with rich tomato & cashew nut gravy	
Pahadi Spl Veg	399
All kind of vegetable including mushroom & paneer combination with sweetnees flavour	
Veg keema masala	299
Chop vegetable with Indian spicy gravy	
Malai kofta	399
A popular, luxurious North Indian dish consisting of deep-fried dumplings made from mashed potatoes and crumbled paneer simmered in a rich, creamy, and mildly spiced gravy	

Stuff mushroom/ Capsicum	399
Chana Masala	279
Is easy to make with chickpeas, tomatoes, onion, green chilli, ginger, and a flavorsome blend of spices for a delicious Indian curry.	
Paneer butter masala	379
Cubes of paneer made with cream, butter, tomato cashew gravy and Indian herbs	
Paneer (Kadhai/ Dopyaza)	389
Cubes of paneer with complex flavor onion, tomato, bell pepper and Indian spices	
Paneer Lawabdar	389
Finger paneer made with creamy mildly tangy faintly sweet gravy onion, tomatoes cashew and spices	
Paneer Tikka Masala	389
Grilled paneer with tomato, onoin and thick spicy creamy and herbs	
Paneer Hyderbadi	389
Paneer made with Indian authentic gravy typically south Indian base yogurt, curry leaves, dry chilli & Indian spices	
Paneer Pasinda	429
Paneer triangles filled with paneer khoya and dry fruits fried made with onion cashewnut gravy cream and butter	
Sahi Paneer	449
Cubes paneer made with white thick gravy creamy and butter served with sweetness flavour	
Mutter Paneer	399
Cubes paneer and greenpeas made with base of onoins tomatoes cashews,spices and herbs	
Mushroom Taka Tak	389
Mushroom with tangy sweet n' sour flavor Indian spices	
Mushroom (Kadhai/ Dopyaza)	399
Mushroom with complex flavour onoin, tomato, bell peppers and Indian spices	
Mushroom Butter Masala	399
Mushroom made with tomato creamy butter cashew gravy and Indian herbs	
Pahadi spl paneer/ mushroom	449
Indian authentic gravy sweet and spicy preparation	



MAINCOURSE INDIAN NON-VEG

Chicken curry (home style)	349
Curry chicken with cubes potato & cubes tomato added traditional general gravy & Indian spices	
Chicken kassa/ masala	369
Curry chicken with cubes tomato added chop gravy made with Indian style	
Chicken (Kadhai/ Dopyaza)	379
Cubes chicken with coriander flavour onion, tomato & bell pepper Indian spices	
Chicken tikka Masala	449
Chicken tikka masala is a popular curried dish made with grilled chicken spices onions, tomatoes, cream & Indian herbs	
Chicken butter masala	399
Marinated grilled chicken served with cream, butter, tomato, cashewnut gravy & Indian spices	
Chicken Rara Masala	399
Bone chicken with smash keema chicken made with highly rich spices gravy	
Chicken Hyderbadi	389
Grilled chicken made with Indian authentic gravy typically south Indian base yogurt ,curry leaves, dry chilli & Indian spices	
Dhaba Tangdi Masala	449
Dhaba style chicken leg drumstick	
Jahangir Matka Murgh	439
Curry chicken with onion gravy served with medium spices preparation served with matka pot	
Murgh Lawabdar	449
Grilled slice chicken made with creamy tangy faintly sweet gravy onion, tomatoes cashewnut gravy and spices	
Chicken Punjabi	449
Shredded chicken with tomato gravy & onion, capsicum slices served with sweet n' spicy preparation	
Chicken Afghani	439
A rich, creamy, and mildly spiced dish featuring tender pieces of chicken marinated in a luxurious blend of yogurt, cream, cashew nut paste, and aromatic spices	
Lahori Murgh	449
Julian cuts of chicken made with tomato, butter, cashewnut gravy with medium spices preparation	
Chicken Mughlai	439
Chicken with breast aromatics garlic, onion & ginger, creamy, butter cashewnut gravy served with egg white	
Chicken Bharta	449
Slash chicken made with ginger, garlic, tomato, general gravy with cashewnut gravy served with boiled egg	
Chicken Chettinad	449
A fiery, aromatic, and deeply flavorful South Indian curry including black pepper, which are combined with coconut and shallots to create a thick, dark, and fragrant gravy	
Murgh Musallam	1199
Whole marinated chicken with four types of pahadi spl gravy & Indian spices presentation with egg & pulao rice	
Mutton curry home Style	499
Home style mutton curry preparation served with potato	
Mutton Rogan Josh	549
Mutton braised flavoured with garlic, ginger & aromatic spices (cloves, bay leaves, Cardamom & Cinnamon)	
Mutton keema Masala	449
Mutton keema & green peas with Indian spices & herbs	
Bhuna Gosht	549
a classic, rich curry characterized by its tender, slow-cooked meat coated in a thick, intense, masala gravy	
Laal Maas	549
Rajasthani mutton curry known for its intense spice, tender meat	
Mutton Champaran (250g, 500g, 1kg)	649/1149/1949
A authentic pahadi spl dish	
Prawn curry home style	499
Homemade prawns curry added potato & tomatoes	
Prawn Lawabdar	499
Prawn made with cream tangy faintly sweet gravy onion, tomato, cashew and spices	
Prawn Malai Curry	589
Prawn with cashew cream, butter	
Fish Masala (Bone / Bone less)	299/449
Fish made with Indian spices chop masala, ginger, garlic	
Fish Bengali Curry (Bone/Bone less)	299/449
Fish made with ginger, garlic, tomato, curry leaves & Indian spices	
Fish dahiwala (Bone/Bone less)	319/479
Fish made with yogurt, ginger, garlic, curry leaves & Indian herbs	
Fish punjabi Masala (Bone/Bone less)	319/479
Fish with tomato gravy onion, capsicum slices & served with sweet & spices	
Tawa Fish Fry	249
Marinated fish with (ginger, garlic, chillies, mustard & Indian spices)	
Pomfret Curry	699
Whole pomfret made with Indian home style	

RICE AND PULAO

Steam Rice	149
Jeera Rice	179
Veg pulao	239
Peas Pulao / lemon rice	239
Curd rice	199
Kashmiri Pulao	289
Navratan pulao	299
Afgani chicken pulao	319

DAL

Dal fry	169
Dal punjabi Tadka	189
Dal Makhani	229

DAL NON VEG

Dal Gosht	249
Dal Ande ki Tadka	199
Egg Bhujji	149

BIRIYANI

Chicken Dum Biryani	299
Veg Dum Biryani	249
Mutton Dum Biryani	499
Pahadi Spl Non-veg Dum Biryani	399
Pahadi Spl Veg Dum Biryani	349

ACCOMPAINMENT

Mixed Raita	99
Onion Raita	99
Boondi Raita	129
Pineapple Raita	149
Plain Curd	69

PAPAD

Fry Papad	59
Roasted Papad	59
Masala Papad (Fry / Dry)	75



Tandoori



VEG TANDOORI STARTER

Veg Sheek kebab	299
Sheek kebab usually made of minced vegetable grilled on skewers in a tandoor oven served with mint chatani, onion & lemon wedges	
Gobi tikka	299
Marinated cauliflower grilled in tandoor spices	
Kumbh Mushroom	399
Marinated button mushroom & dry fruits grilled in tandoor oven	
Paneer Tikka	389
Paneer marinated in a spice yogurt, based marinated arranged on skewers & grilled in tandoor oven	
Papdi Paneer	399
Marinated cottage cheese sautee with bell pepper, black pepper, cheese, tandoor spices mixture with crunchy papad & deep fried	
Paneer Malai Tikka	399
Soft cottage cheese cubes marinated in a base of hong curd cream cheese pepper & herbs	
Pahadi Spl Paneer Tikka	449
A chef Special	
Malai Moti Seekh	449
Cottage cheese mixing with potato, panko and Indian spices	
Multani Mushroom	449
A firm button mushroom with stuffed in heavy yogurt cream and cashew and marinated with cottage cheese	
Sounfia Paneer tikka	449
Cottage cheese marinated with malai and spinach & sounf flavour	
Veg Hara Bhara Kebab	299
Hara bhara kebab north Indian vegetarian kebab made with plenty of leafy greens and veggies like spinach, coriander, leaves, green peas potatoes and Indian spices	
Tandoori Platter veg (five types)	999

NON-VEG TANDOORI STARTER

Murgh Tikka	469
Chunks of bone less chicken marinated with yogurt, red chilli & Indian spices	
Murgh Malai Tikka	479
Marinated chicken in a base of hung curd cream cheese pepper & herbs	
Murgh Hariyali Kebab	479
Delicious hariyali chicken kebab which has a spicy green chutney tossed all over the chicken and cooked in open charcoal till succulent.	
Murgh Lasooni Tikka	489
This succulent and garlicky lasooni tikka is made with tender chicken thighs marinated overnight in thick yogurt	
Pahadi Murgh Tikka	489
Boneless chicken cubes marinated in flavourful green chutney & baked to perfection	
Banjara Murgh tikka	479
Thai b/l chicken prepare with tandoori spices & green chilli, ginger, garlic	
Chukandari chicken tikka	479
a vibrant Indian appetizer known for its deep pink color, derived naturally from beetroot.	

Kalmi Kebab	479
A chicken thai appetizer from Mughlai cuisine, known for its rich, creamy, and mildly spiced flavor	
Murgh Seekh Gilafi	449
A luxurious, Mughlai-inspired Indian kebab, featuring succulent minced chicken kebabs coated in finely chopped bell peppers, onions, and coriander	
Bharwan Tangdi kebab	499
A delicious melt in mouth appetizer made with soft, moist & stuff chicken leg marinated in aromatic Indian spices	
Tandoori Murgh (Half, Full)	499/ 899
Chicken marinate with yogurt & spices roasted tandoor oven	
Irani kebab (Half, Full)	519/ 949
A flavour ful chicken marinated with saffron turmeric greek yogurt & lemon crest juice is come to grilled with tandoor	
Fish tikka	499
Tikka made with fish grilled to perfection and served spicy.	
Ajwain Fish tikka	499
Boneless pieces of fish marinated with spicy and pungent flavours of ajwain and served hot with green chutney.	
Nimbu Mirchi ka Fish Tikka	499
Bone less fish marinate in lemon juice & chilli & Indian spices cooked in tandoor oven	
Tandoori Prawn	549
Marinated prawn grilled with tandoori spices	
Myanmar tandoori prawn	549
Prawn marinated with Indian spices, thai herbs with mint chutney	
Tandoori Malai Prawn	569
Marinated prawn in a base of hong curd cream cheese pepper & herbs	
Tandoori Pomfret	699
Marinated pomfret grilled with tandoori spices	
Mutton Seekh Kebab	599
A classic, indulgent Mughlai appetizer featuring finely minced mutton blended with Indian spices, then skewered and grilled to smoky, tender perfection with mint chutney	
Tandoori Platter Non-veg (five types)	1 199
SPL Tandoori Platter	
Non-Veg. with Food (Five types)	
	1499

INDIAN BREADS

Tandoor Roti (plain/ Butter)	49/59
Tawa Roti	25
Naan (plain / Butter)	69/ 79
Garlic naan	89
Cheese Garlic Naan	129
Kulcha (Plain/masala/Paneer)	69/99/139
Lachha Paratha	89
Chicken Keema Paratha	169
Kashmiri Naan	199

MOCKTAILS

Virgin mojito	149
Lemon chunks, mint leaves, lemon juices, sugar, mojito syrup, Ice-cube, sprite, soda mix with served.	
Water melon mojito	149
Lemon chunks, mint leaves, lemon juices, sugar, water mellon syrup, Ice-cube, salt, soda mixed with served	
Green mint mojito	149
Lemon chunks, mint leaves, lemon Juices, sugar, mint syrup, ice cube, sprite, soda mix with served	
Blue Lagoon Freezer	149
Slice lemon, sugar, blue curacao syrup, Ice-cube, soda mixed with served	
Green apple freezer	149
Slice lemon, lemon juices, green apple syrup, sugar, soda, sprite, ice cube mixed with served	
Kiwi cooler	149
Lemon juice, kiwi crush, sugar, ice cube, sprite, soda mixed with served	
Ocean blue	149
Lemon juices, sugar, ocean syrup, soda, Ice-cube mixed with served	
Black current	149
Slice lemon, mint leaves, lemon juices, black current crush, sugar, sprite, ice cube mixed with served	
Virgin pinacolada	149
Pineple crush, coconut milk, fresh cream, ice cube, mixed with served	
Litchi shot	149
Litchi syrup, capsico red pepper sauce, Ice-cube, soda mixed with served	
Fruit punch	149
Apple juice, mango juices, orange juice, pineapple juice, strawberry crush, vanilla ice cream mixed with served	
Strawberry lemonade	149
Lemon chunks, sugar, strawberry syrup, lemon juice, ice cube, soda mixed with served	
Chilli guava	149
Guava syrup, soda, Ice-cube, chilli, mixed with served	
Mango delight	149
Coconut milk, fresh cream, mango juice, ice cube mix with served	
Aam panna	149
Green mango syrup, sugar, Ice-cube, soda mix with served	
Mango Mojito	149
Lemon chunks, mint leaves, lemon juice, sugar, mango crush, ice cube, soda mix with served	
Blueberry Mojito	149
Lemon chunks, mint leaves, lemon juice, sugar, blueberry crush, ice cube, soda, sprite mix with served	
Kala katha	149
Lemon Juice, sugar, kalla katha syrup, soda, ice cube mix with served	
Softdrink (Thumsup, Sprite, pepsi)	79
Masala colddrinks	99
Lemon juice, black salt, jaljeera, mint chunks, mix with served	
Fresh lime soda	79
Lemon, sugar, salt mixed with served (salt, sweet, mix)	
Fresh Fruit Juice (apple, orange, pineapple)	149



Desserts



LASSI

Sweet Lassi	149
pahadi Lassi	199
Butter Milk	99

TEA & COFFEE

Regular Tea	79
Ginger Tea	79
Elaichi Tea	89
Green Tea	89
Lemon Tea	89
Black Tea	69
Basic Coffee	79
Black Coffee	69

ICE CREAM

DARSAAN WITH ICE-CREAM	199
BASKET WITH ICE-CREAM	199
FRIED ICE-CREAM	199
Vanila / strawberry Ice-cream	149
Chocolate/butter scotch Ice-cream	169
SPL TRUTI FRUTI	199
Hot Gulab Jamun	89
Gulab Jamun With Ice-cream	149
Gajar ka halwa	149
Caramel custard	149
Sizzling Browine With Ice-cream	229
Fruit salad	159
Fruit salad with Ice-cream	199



MILKSHAKE

Vanila milkshake	199
Vanila Ice-cream, milk, topped with Ice-cream	
Strawberry milkshake	199
Strawberry crush, sugar, kaju, vanila Ice-cream, milk,	
Butter scotch milkshake	199
Milk, butter scotch Ice-cream, fresh cream, butter scotch syrup, nuts	
Chocolate milkshake	229
Milk, chocolate powder, sugar, Ice-cube, topped with Ice-cream & nuts	
Oreo shake	229
Oreo cookies, milk, sugar, ice cube	
Mango milkshake	199
Mango crush, sugar, milk, vanila Ice-cream	
Kitkat milkshake	229
Chocolate icecream, chocolate syrup, kitkat, ice cube, milk	
Brownie milk shake	229
Milk, sugar, ice cube, vanilla icecream, brownie powder, chocolate syrup, topped with icecream	
Keshar badam shake	229
Milk, Ice-cube, keshar badam shake	

