

इश्क़रवात | Staters

Served with tamarind & mint chutneys.

Samosay Channa Chaat | 12
Crispy dough wafer stuffed with potatoes, green peas, herbs & spices. Served with yoghurt & channa chaat.

Dilli Ke Pakoday | 11
Delicious traditional Indian starter, dipped in delicate lentil flour & fried golden brown.

Chatpati Papadi | 11
Crispy dough wafers with potatoes, chick peas, chillies, yogurt, tamarind chutney.

Khatay Meethay Gol-Guppy | 14
Crispy gol gappa, chickpeas, potatoes, aromatic herbs.

Multani Paneer Tikka | 21
Tender cubes of cottage cheese marinated in cream, gram flour, special spices & baked in tandoor.

Aloo Tikki Channa Chaat | 12
Griddle fried potato patty. Served with yoghurt channa chaat.

Lahori Paneer Pakoda | 16
Deep fried home made cottage cheese coated with semolina & spices. Best to taste with mint chutney.

Hyderabadi Gobhi 65 | 17
Fresh cauliflower, chettinad spices, curry leaves and green chillies.

Amritsari Fish | 17
Named after the city where it originated. Carom flavoured deep fried fish.

Spring Rolls Veg | 11
Crispy rolls stuffed with vegetables, served with sweet chilli chutney.

Crispy Chicken 65 | 19
Chicken strips, chettinad spices, curry leaves and green chillies.

Honey Chilli Gobhi | 18
Fresh battered cauliflower, fried and glazed with honey and ginger.

apna tandoor | Tandoori Kabab

Tandoori Chicken **H** 18 | **F** 29
An all time favorite. Traditional marinated whole chicken, baked in the tandoor.

Crispy Veggies | 19
Fresh rainbow vegetables toasted in a ginger, garlic Indo-Chinese sauce.

Maharaja Lamb Boti | 24
Tandoori glazed boneless lamb served to perfection.

Chicken Tikka | 21
Marinated Chicken breast in yogurt, cracked aromatic spices, grilled on low flame to perfection.

Fish Kabab | 19
Delicious sea basa fish marinated with mild Indian spices, baked in our tandoor.

Chicken Malai Tikka | 21
Morsels of chicken, cheese & cream marinade, cardamom, fresh coriander, tanned to perfection.

Burra Kabab Lamb Chops | 29
All time favorite! A special marinated tender boned lamb chops baked to perfection in tandoori glaze.

Prawns Tandoori | 27
Delicious traditional western Indian starter. Jumbo prawns marinated & rost in tandoor.

Tandoori Soya Chaap | 19
Soya chaap glazed with house tandoori masala and baked in tandoor.

Soups & Day Specials

Tamaatar Shorba | 9
Coriander flavored tomato soup tempered with herbs & spices.

Chhole Bhature | 17
Crispy puffed bhatura, Punjabi chana, pickle, seasoned chillies

Daal Ka Shorba | 9
Yellow lentil soup with fresh coriender and garam masala.

Punjabi Kadi Pakoda | 18
Lentil Fritter, yogurt gravy, curry leaves served with basmati Rice

Murg Ka Shorba | 11
Chicken stock, black salt n pepper with herbs & spices.

Makki Ki Roti Sarson ka saag | 19
Corn flour roti, mustard leaves gravy, white butter

इशारात | Drinks

Cocktails

1 oz liquor | 11 2 oz liquor | 14 Virgin | 8

Blue Lagoon
Vodka, blue curaçao, lime juice, 7 Up

Caesar
Vodka, clamato juice, Worcestershire sauce, Haweli mix

Funky Buddha
White rum, cointreau, cranberry juice, blue curaçao

Mango Tango
White wine, mango juice, coconut rum, lime

Mojito
White rum, mint, sweet syrup, soda, lime

Singapore Sling
Gin, pineapple juice, orange juice, 7 Up, lime

Berries & Bubbles
Raspberry vodka, chambord, soda

Highballs

1 oz | 2 oz

Highballs | 7 | 10
Rye, Rum, Vodka, Gin, Tequila

Premium Tequila | 11 | 14

Premium Scotch & Whisky | 11 | 14

Beers

Domestic (350 ml) | 8

Imported (350 ml) | 9

Martinis

2 oz liquor | 14

Cosmopolitan
Vodka, triple sec, cranberry juice

Kama Sutra
Godet liquer, baja rosa

Mumbai Madness
Bacardi rum, malibu rum, mango juice, lime juice

Village's Classic
Bombay gin, vermouh mist, olive

Bangalore Beauty
Rum, melon liquor, cranberry juice

Non-Alcoholic

Lassi
Sweet | Salted | 6 Mango | 7

Kids Drinks | 7

Shirley Temple

Seasonal Juices | 5

Apple | Orange | Pineapple

Exotic Juices | 6

Mango | Lychee | Guava

Hot Beverages | 5

Masala Chai (Tea)

Coffee | Herbal Tea

POP | 5

Wines

5oz | 8oz | BTL

HOUSE WHITE

Moonlight Harvest Pinot Grigio, Canada 9 | 12 | 29

Bodacious Smooth White, Canada 11 | 14 | 39

HOUSE RED

Moonlight Harvest Shiraz, Canada 9 | 12 | 29

Bodacious Smooth Red, Canada 11 | 14 | 39

HOUSE ROSE

Moonlight Harvest, Rose, Canada 9 | 12 | 29

RED BTL

Yellow Tale Melbac, Australia | 30

Peller Estates Proprietor's Reserve Merlot, Canada | 30

The Ultimate Longshot Cabernet Sauvignon, USA | 38

Wine O' Clock Shiraz, Canada | 41

WHITE BTL

Monkey Bay Sauvignon Blac, New Zealand | 33

Wallaroo Trail Chardonnay, Australia | 39

ROSE BTL

Jacob's Creek Moscato Rose, Australia | 39

रिहानडाला के पडाने | Chef's Specialties

Reg(Regular Portion Size) Lrg(Large Portion Size)

Apna Navratan Korma Rainbow vegetables, Paneer thick creamy sauce.	Reg 18 Lrg 27	Shahi Paneer Takatak Paneer, fragrant thick butter sauce, light herbs & spices.	Reg 19 Lrg 27	Butter Chicken Tandoori chicken, tomato gravy, butter and cream.	Reg 19 Lrg 27	Chicken Tikka Masala Chicken breas tikka cooked in thick creamy gravy	Reg 19 Lrg 28
Paneer Bhurji Shredded Paneer, Tomato, Onion & Peas.	Reg 19 Lrg 27	Mughlai Malai Kofta Soft and crispy dumplings in special creamy mughlai gravy.	Reg 19 Lrg 27	Mughlai Beef Korma Lean beef, special sauce, ground spices, plain yogurt.	Reg 19 Lrg 29	Lamb Kali Mirch Boneless lamb, thick gravy, black pepper with herbs.	Reg 21 Lrg 29
Mushroom - do - Piyaja Button mushroom, sauteed onion, yogurt, herbs & spices.	Reg 18 Lrg 26	Kadhai Paneer Paneer, thick tomato curry, sauteed onions, bell peppers.	Reg 19 Lrg 27	Jhilmil Chilli Chicken Boneless chicken, onions, bell peppers, tomato sauce.	Reg 19 Lrg 27	Prawn Butter Masala Our Royal Treat! Prawns cooked in a butter sauce.	Reg 21 Lrg 29

लडत के इाथे | Meat & Sea Food Dishes

Reg(Regular Portion Size) Lrg(Large Portion Size)

Curry An onion & tomato base flavored gravy with herbs & spices.	Chettinad A special coconut base gravy with a hint of black pepper & tamarind.	Vindaloo South Indian curry with a touch of tamarind & coconut.	Kadhai Thick gravy cooked with sauteed onions, bell peppers & tomatoes.
Roganjosh A spicy thin curry cooked with cracked whole spices.	Masala Creamy thick sauce cooked with herbs & spices.	Bhuna Meat cooked in our thick gravy with onions & roasted tomatoes..	Saagwalla The addition of fresh spinach and cream makes the dish healthier & tastier.

Your Choice Of Meat & Sea Food

Chicken Reg 19 Lrg 27	Lamb Reg 21 Lrg 28	Fish Reg 19 Lrg 28	Goat Reg 21 Lrg 28	Beef Reg 19 Lrg 28	Jumbo Prawn Reg 22 Lrg 29
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इाबेजुन के बाहार | Vegetarian delights

Reg(Regular Portion Size) Lrg(Large Portion Size)

Palak Paneer Spinach & paneer makes dish healthier as well tastier.	Reg 18 Lrg 26	Daal Tadka Yellow lentils tempered with tomatoes, herbs & spices.	Reg 17 Lrg 24	Mattar Paneer Paneer & peas in rich creamy thick curry.	Reg 18 Lrg 26	Bhindi Bhaji / Alu Okra, onions or potatoes, tomato sauce, herbs & spices.	Reg 18 Lrg 26
Channa Pindi White chick-peas, tomatoes & onions.	Reg 18 Lrg 24	Baigun Ka Bharta Roasted eggplant sauteed with onion & tomatoes.	Reg 18 Lrg 26	Aloo Gobhi ki Nazaket Potatoes & cauliflower cooked with herbs & spices.	Reg 18 Lrg 26	Daal Makhani Black lentils & kidney beans, butter, Laced with cream.	Reg 18 Lrg 26

हिन्दी चीने | Indo - Chinese Cuisine

Gobi Pepper Fry 19 Battered Cauliflower, Soya, Green Onions, Coloured Pepper, Garlic	Chilly Baby Corn 18 Baby Corn, Homemade Tomato Puree, Soya, Onion, Chilly	Fried Rice Veg 16 Chicken 19 Stir fried rice, toban djan, vegetables, ginger garlic, chillis & soy sauce.	Manchurian Veg 18 Chicken 21 Manchurian balls, onions, capsicums, chilli garlic & dark soya sauce.
Peppercorn Chicken 21 Black pepper, chicken breast tossed in ginger, garlic, onion & chilli.	Blackbean Chicken 21 Cooked in black bean sauce with ginger, garlic & selected spices.	Hakka Noddles Veg 18 Chicken 21 Lo-mein noodles, stir fry and tossed with fresh ingredients.	Garlic Blackened Fish 21 Basa fish, garlic & cooked in cast iron with blackened seasoning.
Szechuan Chicken 21 Fish 21 Spicy szechuan sauce cooked with onion, red green peppers & celery.	Chilli Paneer 21 Fish 19 Capsicum, onion, ginger tossed in soya and garlic chilli sauce.	Salt N Pepper Prawns 26 King prawns fry with purple onion, chilli flacks, garlic & garnish with lime juice.	Lollipop Chicken 24 Chicken, ginger garlic paste, soya, red chilli sauce.

रुते के तरेकाने | Tandoori Breads

Naan 4 Leavened bread in our clay oven.	Tandoori Roti 4 Whole wheat oven wood bread baked.	Tawe ki Chapati 5 Whole wheat pan grilled roti.	Garlic Naan 6 Leavened bread in our clay oven
Piyaji Naan 7 Onion stuffed naan.	Alu walla Naan 7 Potato stuffed naan.	Tandoori Alu Paratha 8 Potato stuffed whole wheat bread.	Warqi Paratha 7 Tandoori whole wheat, layered bread.
Poori / Bhatura 6 Speciality Fried Bread.	Pooda (Gluten free) 7 chickpeas flour, pan fried bread.	Coconut Naan 7 Naan, coconut, glazed with honey.	Paneer walla Naan 9 Naan stuffed with homemade paneer.

बाहार डे बाइलती | Rice n Biryani

Reg(Regular Portion Size) Lrg(Large Portion Size)

Basmati Rice 6 Steamed Indian basmati rice.	Saffron Rice 7 Saffron flavored Indian Basmati rice.	Coconut Basmati Rice 8 Coconut flavored Indian basmati rice.	Dum Chicken Biryani Reg 19 Lrg 28 Basmati rice, chicken, mace, herbs & spices.
Jeera Rice 14 Carom flavored Basmati rice with green peas.	Vegetable Pulao 17 Basmati rice, mix vegetables, mace, saffron, spices & fresh mint leaves.	Lemon Rice 16 Indian basmati rice, fresh curry leaves, turmeric, ginger & green chillies .	Zafrani Lamb/Goat Biryani Reg 19 Lrg 29 Basmati rice, Lamb or Goat, mace, herbs, spices.

Before placing your order, please inform us if a person has a food allergy or any special dietary need. 15% Gratuity will be added to parties of eight or more.

