





# MENU

## SOUPS

### **VEG. LEMON CORIANDER SOUP (500ML)**

**Rs. 110**

(Tangy lemon & coriander infused oriental soup)

### **SWEET CORN SOUP (500ML)**

**Rs. 110**

(American sweet corn & cream based soup)

### **TOMATO BASIL SOUP (500ML)**

**Rs. 110**

(Tomato soup infused with basil)

### **DAL KA SHORBA (500ML)**

**Rs. 110**

(Lightly seasoned warm dal soup)

### **MANCHOW SOUP (500ML)**

**Rs. 110**

(Manchow soup is a soup popular in Indian Chinese cuisine due to its hot & spicy taste)

### **MURGH KA SHORBHA (500ML)**

**Rs. 160**

(Thick & creamy texture of chicken)





# MENU

## INDIAN APPETIZERS VEG

### **PANEER TIKKA (8PCS)**

**Rs. 270**

(Soft, juicy chunks of paneer marinated in Tandoori masala and then grilled with veggies)

### **ACHARI PANEER TIKKA (8PCS)**

**Rs. 270**

(Paneer marinated with pickle, spices and char-grilled )

### **HARI MIRCH PANEER TIKKA (8PCS)**

**Rs. 270**

(Soft, juicy chunks of paneer marinated in Tandoori masala and then grilled with veggies)

### **TANDOORI MALAI BROCCOLI (500GM)**

**Rs. 270**

(Broccoli in Tradional Indian Spices Cooked On Charcoal Grill)

### **CORN SEEKH KEBAB (8PCS)**

**Rs. 250**

(Tender corn and cottage cheese skewer flavored with exotic Indian spices cooked in tandoor)

### **VEG SEEKH KEBAB (8PCS)**

**Rs. 230**

(Tender mix veg skewer flavored with exotic Indian spices cooked in tandoor)





# MENU

## **MALAI SOYA CHAAP (500GM)**

**Rs. 220**

(Cream & cashew coated soy tikka cooked on live embers)

## **TANDOORI SOYA CHAAP (500GM)**

**Rs. 200**

(Soya Chaap marinated in Tandoori masala and then grilled)

## **DAHI KE KEBAB (8 PCS)**

**Rs. 260**

(Ginger, green chilli and spice marinated yoghurt patty)

## **DAHI KE SHOLEY (4PCS)**

**Rs. 250**

(Golden fried hung tangy curd rolled in white bread)

## **ALOO TILLNAAZ (6PCS)**

**Rs. 250**

(Chargrilled sesame coated potato barrels stuffed with mildly spiced nutty filling)

## **TANDOORI STUFFED ALOO (6PCS)**

**Rs. 250**

(Potatoes Stuffed with cottage cheese & nuts, char grilled)

## **CHARGRILLED MUSHROOM (8PCS)**

**Rs. 250**

(Button Mushroom cooked with selected spices in authentic Punjabi Style)





# MENU

## **DHORA KUMBH (8pcs)**

**Rs. 280**

(Cheese & Bellpepper stuffed mushrooms done in the Kadhai, Little spicy)

## **PANEER PAKODA (500 GM)**

**Rs. 280**

(Besan coated cottage cheese fritters)

## **ASSORTED PAKODA (500GM)**

**Rs. 150**

(Beasn coated assorted vegetable fritters)

## **HARA BHARA KEBAB (8PCS)**

**Rs. 240**

(Deep fried kebabs with Indian greens & roasted dal channa)

## **VEG SAMOSA (1PCS)**

**Rs. 20**

(Shredded Fresh Vegetable Stuffed Pancakes, Golden Fried and Served with tomato chilli Sauce)

## **KACHORI SUBZI (2PCS)**

**Rs. 50**

(Crispy mini kachori served with spicy potato subzi)

## **CHAUK KI TIKKI (2PCS)**

**Rs. 100**

(Green pea stuffed potato tikki, topped with chilled curd & tamarind)







# MENU

## INDIAN APPETIZERS - NON - VEG

### **CHICKEN TIKKA (4/8PCS)**

**Rs. 250/480**

(Boneless chicken pieces richly flavored with spices and grilled to perfection)

### **CHICKEN ACHARI TIKKA (4/8PCS)**

**Rs. 250/480**

(Boneless chicken marinated with pickle & chargrilled)

### **HARI MIRCH CHICKEN TIKKA (4/8PCS)**

**Rs. 250/480**

(Spicy boneless chicken tikka, marinated over night in choicest spices)

### **CHICKEN MALAI TIKKA (4/8PCS)**

**Rs. 300/550**

(Tender chunks of chicken marinated with fresh yogurt cheese, cream, spices charcoal grilled)

### **MAKHAN MALAI TANDOORI MURGH (4/8PCS)**

**Rs. 280/550**

(Skewered spring chicken marinated overnight & cooked in tandoor)





# MENU

## **CHICKEN PAKORA (500GM/750GM)**

**Rs. 300/550**

(Crispy deep fried chicken fritters)

## **CHICKEN SEEKH KEBAB (8PCS)**

**Rs. 350**

(Mildly spiced chicken mince skewers cooked on charcoal)

## **MUTTON SEEKH KEBAB (8PCS)**

**Rs. 500**

(This is a dish in which minced meat and spices ground together bound with egg and then chargrilled)

## **MUTTON SHAMMI KEBAB (4/8PCS)**

**Rs. 350/600**

(Mutton & chickpea mince patty)

## **TANDOORI FISH TIKKA (4/8PCS)**

**Rs. 350/600**

(Fresh river sole marinated with traditional Amritsari spices, Charcoal grilled)

## **AJWANIN FISH TIKKA (4PCS/8PCS)**

**Rs. 350/600**

(The carom seeds flavored sole fillets charcoal grilled)

## **AMRITSARI FISH FRY (4/8PCS)**

**Rs. 350/600**

(The traditional Batter-fried Spicy Fish)





# MENU

## **LAHORI FISH FRY (4/8PCS)**

**Rs. 350/600**

(Coriander seeds & rice flour coated fried fish)

## **PESTO CHICKEN TIKKA (4/8PCS)**

**Rs. 280/480**

(Basil & garlic marinated mildly spiced chargrilled chicken morsels)

## **DAWAT E KHAS VEG (500ML)**

### **PANEER BUTTER MASALA**

**Rs. 280**

(Paneer Butter Masala is basically a Punjabi preparation & is one of the most famous dishes in India)

### **PANEER LABABDAR**

**Rs. 280**

(Cottage Cheese cooked in thick Onion Tomato Gravy)

### **PANEER MAKHNI**

**Rs. 280**

(Cottage Cheese cubes in creamy tomato base)

### **KADHAI PANEER**

**Rs. 280**

(Fresh Cottage Cheese Cooked in Special Kadhai Gravy, Tempered with Diced Onions, Green Peppers and Tomatoes)







# MENU

## **PANEER ACHARI**

**Rs. 280**

(Cottage Cheese Simmered in Pickled Gravy)

## **MATAR PANEER**

**Rs. 280**

(Cottage Cheese & fresh peas simmer in mild gravy)

## **SHAHI PANEER**

**Rs. 280**

(Cottage cheese cubes cooked in a cashewnut and cream gravy)

## **PALAK PANEER**

**Rs. 280**

(Cottage Cheese cubes cooked in minced spinach gravy, a traditional north Indian dish)

## **MALAI KOFTA**

**Rs. 280**

(Cottage Cheese & khoya dumplings in creamy cashew and fried onion base)

## **PANEER BHURJI**

**Rs. 280**

(Minced paneer cooked with tomatoes, onions & green chillies, mildly spiced)

## **DIWANI HANDI**

**Rs. 250**

(Seasonal mixed vegetable cooked in spinach puree)





# MENU

## **MIXED VEGETABLES**

**Rs. 250**

(Cumin tempered mildly spiced mixed vegetable)

## **VEGETABLE JHALFREZI**

**Rs. 250**

(A traditional mixed vegetable which has the vegetables cut in cubes, mildly spiced)

## **JEERA ALOO**

**Rs. 200**

(Cumin tempered mildly spiced potato dish)

## **ACHARI ALOO**

**Rs. 200**

(Deep fried potatoes tempered with pickle spices)

## **METHI ALOO**

**Rs. 200**

(Fenugreek and potato in dry form)

## **ALOO GOBHI**

**Rs. 220**

(Mildly spiced cauliflower & potato)

## **GOBHI MASALA**

**Rs. 200**

(Cauliflower florets cooked in desi ghee)

## **GOBHI MATAR**

**Rs. 200**

(Cauliflower and green peas)





# MENU

## **ALOO GOBHI MATAR**

**Rs. 200**

(A melange of cauliflower, green peas & potato)

## **BHINDI MASALA**

**Rs. 250**

(Lady finger and onions cooked together (seasonal))

## **KURKURI BHINDI**

**Rs. 250**

(Gram flour coated deep fried crispy lady finger (seasonal))

## **DUM ALOO KASHMIRI**

**Rs. 250**

(Fennel scented stuffed potato barrel in tomato base)

## **NAVRATAN KORMA**

**Rs. 250**

(Mix of canned fruits & seasonal vegetables in creamy cashew base)

## **CORN PALAK**

**Rs. 220**

(American corn kernels cooked in spinach base)

## **METHI MATAR MALAI**

**Rs. 250**

(Fenugreek & Peas cooked in creamy cashew base)





# MENU

## **BAINGAN KA BHARTA**

(Smokey mashed aubergine)

**Rs. 250**

## **TAWA CHAAP**

(Soya chunks cooked in thick tomato onion base)

**Rs. 399.75**

## **KADHAI CHAAP**

(Soya chunks cooked spicy tomato onion base with onions & bell pepper)

**Rs. 250**

## **SOYA CHAAP ROGAN JOSH**

(Soya chunks in fennel scented thin curry)

**Rs. 250**

## **PINDI CHANA**

(Dry kabuli chana tempered with select aromatic spices)

**Rs. 250**

## **CHANA MASALA**

(Kabuli chana in thick curry)

**Rs. 250**

## **DAL MAKHANI**

(Urad dal, chana dal & rajma cooked overnight and finished with cream, butter & fenugreek)

**Rs. 280**





# MENU

## **YELLOW DAL TADKA**

**Rs. 220**

(Tadka Dal is a specialty of Northern India, a simple everyday Dal dish)

## **DAL PALAK**

**Rs. 250**

(Traditional Dal tadka with shredded spinach leaves)

## **DAL DHABHA**

**Rs. 250**

(Urad dal tempered with onion, tomato & green chilies)

## **DAL PANCHMEL**

**Rs. 250**

(Melange of 5 different dals)

## **ALOO SUBZI**

**Rs. 180**

(Bhandara style thin base potato curry)

## **SARSO KA SAAG**

**Rs. 250**

(Winter special mixed leafy greens)

## **MATARA**

**Rs. 200**

(Unconventional white peas curry, North indian style)







# MENU

## **KADI PAKODA**

**Rs. 200**

(Creamy yoghurt & gram flour emulsion tempered with curry leaves, red chili & mustard seeds. Topped with onion fritters)

## **RAJMA**

**Rs. 200**

(The best lentil preparation of North India)

## **PANEER PASANDA**

**Rs. 280**

(Sweet & tangy stuffing cottage cheese fritter served in rich tomato, onion & cashew curry)

## **PANEER KHURCHAN MASALA**

**Rs. 280**

(Old Delhi style caraway seeds tempered julienned tri color bell pepper & cottage cheese)

## **PANEER DHANIYA ADRAKI**

**Rs. 250**

(Ginger & coriander infused mildly spiced tomato base cottage cheese curry)

## **PALAK KOFTA CURRY**

**Rs. 250**

(Spinach dumplings simmered in tomato & onion base)





# MENU

## **DAL MURADABADI**

**Rs. 250**

(Boiled moong dal served with chopped onion, tomato, coriander, green chilies, burnt garlic, green chilies, paapdi, lemon wedges, sev & pomegranate seeds.  
Boiled Moong served with chopped onion, coriander, green chilies, lemon)

## **DAWAT E KHAS NON-VEG**

### **BUTTER CHICKEN (2/4PCS)**

**Rs. 250/400**

(Chicken char grilled & cooked in a tomato, onion & cream gravy)

### **KADHAI CHICKEN(2/4PCS)**

**Rs. 250/400**

(Succulent pieces of skinless chicken tossed with fresh herbs and flavorings, cooked in a kadhai)

### **CHICKEN LABABDAR(2/4PCS)**

**Rs. 250/400**

(Chicken char grilled & cooked in a tomato, onion & cream gravy)

### **CHICKEN TIKKA BUTTER MASALA (2/4PCS)**

**Rs. 250/400**

(Boneless chicken pieces in creamy tomato base)





# MENU

## **CHICKEN CURRY(2/4PCS)**

(Home style thin chicken curry)

**Rs. 250/400**

## **CHICKEN KORMA(2/4PCS)**

(Slow cooked fragrant islamic chicken curry)

**Rs. 250/400**

## **SAAG CHICKEN (2/4PCS)**

(Tender chicken Pieces Simmered with Spices and Fresh Spinach Leaves)

**Rs. 250/400**

## **METHI CHICKEN (2/4PCS)**

(Fenugreek & chicken cooked in semi gravy)

**Rs. 250/400**

## **CHICKEN METHI MALAI(2/4PCS)**

(Chicken cooked in gravy flavored with dalchini, laung, cashewnuts, kasuri methi & milk)

**Rs. 250/400**

## **CHICKEN ROGAN JOSH(2/4PCS)**

(Chicken pieces in fennel scented thin curry)

**Rs. 250/400**

## **BHUNA CHICKEN(2/4PCS)**

(chicken pieces in thick masala, finished with desi ghee)

**Rs. 250/400**





# MENU

## **CHICKEN DO PIYAZA(2/4PCS)**

**Rs. 250/400**

(Chicken prepared with cocktail onion & onion julienne in select spices)

## **CHICKEN RARA (2/4PCS)**

**Rs. 250/400**

(Chicken pieces and chicken mince cooked together)

## **CHICKEN KALI MIRCH(2/4PCS)**

**Rs. 250/400**

(Malai tikka pieces in creamy cashew base spiked with black peppercorns)

## **MUTTON ROGAN JOSH(2/4PCS)**

**Rs. 300/450**

(A fine delicacy from Kashmir which derives its name from red Kashmiri Chillies and literally means Red lamb)

## **BHUNA GOSHT (2/4PCS)**

**Rs. 300/450**

(Best quality mutton pieces in chop masala finished with desi ghee)

## **MUTTON KORMA (2/4PCS)**

**Rs. 300/450**

(chicken pieces in thick masala, finished with desi ghee)

## **MUTTON RARA (2/4PCS)**

**Rs. 300/450**

(Lamb Cooked with Mince Lamb to Perfection)





# MENU

## **SAAG MEAT (2/4PCS)**

**Rs. 300/450**

(Tender Mutton Pieces Simmered with Spices and Fresh Spinach Leave  
A unique blend of lamb cooked with Dal)

## **KEEMA MATAR(2/4PCS)**

**Rs. 300/450**

(Mince lamb cooked with fresh green peas, Tempered with Authentic Indian Spices)

## **FISH CURRY(2/4PCS)**

**Rs. 300/450**

(River sole fish in mustard tempered tomato base)

## **RICE**

### **STEAMED RICE (750ML)**

**Rs. 120**

(Long grain fragrant basmati rice)

### **JEERA RICE (750ML)**

**Rs. 130**

(Cumin tempred long grain fragrant basmati rice)

### **PEAS PULAO (750ML)**

**Rs. 130**

(Green peas & long grain fragrant basmati)

### **VEG PULAO (750ML)**

**Rs. 160**

(Rice being cooked in vegetable stock and spices)







# MENU

## **VEG BIRYANI (650ML/1000ML)**

**Rs. 160/220**

(An aromatic rice dish made with rice, veggies & spices )

## **CHICKEN BIRYANI (2 PCS IN 650ML /4PCS IN 1000ML**

**Rs. 220/380**

(Is a savory chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together)

## **MUTTON BIRYANI (2 PCS IN 650ML /4PCS IN 1000ML)**

**Rs. 330/480**

(Is a savory mutton and rice dish that includes layers of mutton, rice, and aromatics that are steamed together)

## **BREADS**

### **TANDOORI ROTI**

**Rs. 20**

### **LACHA PARANTHA**

**Rs. 50**

### **BUTTER NAAN**

**Rs. 50**

### **GARLIC NAAN**

**Rs. 60**

### **PUDINA PARANTHA**

**Rs. 50**





# MENU

**MISSI ROTI** **Rs. 40**

**RUMALI ROTI** **Rs. 20**

**KHAMIRI NAAN** **Rs. 60**

**POORI** **Rs. 15**

**STUFFED ALOO KULCHA (1PCS)** **Rs. 60**

**STUFFED PANEER KULCHA (1PCS)** **Rs. 80**

**BEDMI** **Rs. 25**

## SALAD & ACCOMPANIMENTS

**BOONDI RAITA (500ML)** **Rs. 100**

**PINEAPPLE RAITA (500ML)** **Rs. 120**

**MIX-VEG RAITA (500ML)** **Rs. 100**

**DAHI BHALLA (2PCS)** **Rs. 100**

**GREEN SALAD (650ML)** **Rs. 90**





# MENU

**FRIED PAPARD BASKET (4PCS)**

**Rs. 50**

## SWEET TOOTH

**KESAR PHIRNI (200 GM)**

**Rs. 120**

(Rice paste cooked in thickened milk & garnished with sliced nuts, served chilled)

**GULUKAND RABRI (200 GM)**

**Rs. 120**

(Milk cooked till thickened with rose petals & Gulukund)

**SHAHI TUKDA**

**Rs. 100**

(Crispy desi ghee fried bread topped with chilled rabri)

**GULAB JAMUN (2PCS)**

**Rs. 50**

(Gulab jamun is a dessert made of milk solids in sugar syrup flavored with cardamom seeds, rosewater & stuffed with Pistachios)

**GAJAR KA HALWA (200 GM)**

**Rs. 120**

(Traditional Gajar Ka Halwa cooked to perfection)

**MIRCH KA HALWA (200GM)**

**Rs. 120**

(Made from Achaari mirch, bellpepper, khoya & kesar)





# MENU

**MOONG DAL HALWA (200GM)** **Rs. 120**

(Traditional Moong Dal Halwa cooked to perfection)

**RAS MALAI (1PCS)** **Rs. 50**

(Chenna cake dipped in saffron flavored chilled milk)

**KHEER (200GM)** **Rs. 120**

(Choice of kheer served hot/cold)

**LAUKI HALWA (200GM)** **Rs. 120**

(Grated water gourd halwa loaded with nuts)

**SABUTDANA KHEER (200GM)** **Rs. 120**

(Thick, creamy & cardamom scented perfectly sweet sago seed)

## WRAPS & ROLLS

**PANEER TIKKA RUMALI ROLL** **Rs. 160**

**PANEER KURCHAN KATHI ROLL** **Rs. 160**

**MALAI SOYA CHAAP RUMALI ROLL** **Rs. 150**

**ACHAARI SOYA CHAAP RUMALI ROLL** **Rs. 150**





# MENU

**MURGH KURCHAN KATHI ROLL** **Rs. 160**

**MURGH SEEKH KEBAB KATHI ROLL** **Rs. 160**

**MUTTON TIKKI KEBAB ROLL** **Rs. 200**

## **RICE BOWL (750ML)**

**DAL MAKHNI & JEERA RICE** **Rs. 150**

**DAL LEHSUNI TADKA & JEERA RICE** **Rs. 140**

**RAJMA & JEERA RICE** **Rs. 140**

**MUTTER PANEER & JEERA RICE** **Rs. 160**

**SHAHI PANEER & JEERA RICE** **Rs. 160**

**PUNJABI EGG CURRY (2PCS) & JEERA RICE** **Rs. 160**

**CHICKEN CURRY (1PCS) & STEAMED RICE** **Rs. 180**







# MENU

## COMBOS

**DAL MAKHNI (300ML) + 1 BUTTER NAAN  
+1 TANDOORI ROTI** **Rs. 220**

**PANEER BUTTER MASALA (300ML)  
+ 1 BUTTER NAAN + 1 TANDOORI ROTI** **Rs. 250**

**PINDI CHANA (300ML) + 2 ALOO KULCHA** **Rs. 180**

**CHICKEN KORMA (2PCS) + 2 KHAMIRI NAAN** **Rs. 300**

## THALI

**PREMIUM VEG THALI** **Rs. 300**

(Dal makhni + paneer butter masala + mix-veg +  
boondi raita + Veg pulov + papard + sweet + salad+ green  
chutney +1 baby butter naan + 1 baby lacha parantha)

**AFFORDABLE VEG THALI** **Rs. 250**

(Dal makhni + Kadhai paneer + mix-veg + boondi  
raita + jeera rice + salad+ green chutney + 1 baby  
butter naan + 1 baby lacha parantha)





# MENU

## **PREMIUM NON VEG THALI**

**Rs. 350**

(Dal makhni + Murgh korma (1Pcs) + Afgani  
Murgh tikka (2Pcs) + Murgh biryani (1Pcs)+  
Boondi raita + 1 Baby khamiri naan + 1 Baby  
butter naan + Green salad + Sweet + Papad)

## **AFFORDABLE NON-VEG THALI**

**Rs. 300**

(Dal makhni + Butter chicken (1Pcs) + Murgh  
Biryani (1Pcs)+ Boondi Raita + 1 Baby khamiri naan  
+ 1 Baby butter naan + Green salad + Sweet + Papad)

## **GHAR KA KHAANA (THALI SYSTEM)**

### **PLATINUM GHAR KI THAALI**

**Rs. 200**

(Dal tadka + shahi paneer + mix-veg + jeera rice  
+ 4 phulka + raita + green salad +hari chutney +papard)

### **GOLD GHAR KI THAALI**

**Rs. 150**

(Dal tadka + makhni paneer + jeera rice+ 4 phulka  
+ raita + green salad + hari chutney)

### **SILVER GHAR KI THAALI**

**Rs. 120**

(Dal hing jeera + aloo gobi adraki + 4 phulka  
+ raita + raita + green salad+ hari chutney)





# MENU

## TERMS & CONDITIONS

- **Prices can be changed without any prior notice.**
- **10% OFF on order above 7,500 INR.**
- **Above prices are exclusive of GST.**





## CONTACT DETAILS



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