

HAZARA DINNER MENU

APPETIZERS

SHORBA CHICKEN **₹250**
Traditional soup with Chicken

PANEER PAKORA **₹240**
Freshly made cottage cheese fritters shallow fried.

SUBZ SABJI PAKORA **₹240**
Assorted vegetable fritters lightly fried into golden crisp.

PUNJABI SAMOSA **₹270**
Two pastry pyramids stuffed with mixed vegetables and Punjabi spices.

KEEMA SAMOSA **₹350**
Two pastry pyramids stuffed with minced mutton and Indian spices.

SOONA RING **₹300**
Squid rings in garlic batter and fried into golden colour.

JHEENGA PAKORAS **₹380**
Home-style marinade prawns fritters lightly fried.

ANNARI SALAD **₹250**
Tossed pomelo and pomegranate with tomato, onion, coriander and herbs .

TANDOORI MURGH CHAAT **₹300**
An appetizer of sliced tandoori chicken in a spicy masala with strips of green mango.

CHICKEN TIKKA **₹320**
Succulent boneless pieces of chicken marinated with yoghurt, chilli, herbs, spices and roasted in the tandoor.

RAITA

KACHUMBER RAITA **₹160**
Home made yoghurt with dices of onion, cucumber, tomato and garnished with herbs.

NASPATHI RAITA **₹160**
Home made yoghurt with freshly chopped pineapple.

FROM THE TANDOOR

Our traditional clay oven.

Vegetarian

PANEER SHASHLIK **₹340**
Homemade cottage cheese, bell peppers, tomatoes and onion, dipped in ajwain flavoured yoghurt marinated and barbecued.

PANEER TIKKA **₹300**
Homemade slices of cottage cheese marinated in herbs and spices cooked in the tandoor. A delicious healthy dish.

BHARWAN SIMLA MIRCH **₹290**
Bell Peppers stuffed with nine types of vegetables and nuts and roasted in the tandoor.

ALOO FIRDOSI **₹300**
Potatoes filled with homemade cottage cheese, vegetables, nuts and raisins and finished in the tandoor.

ANANAS PHARDA **₹300**
Fresh pineapple, assorted vegetables and homemade cottage cheese kebab marinated and barbecued in tandoor.

TANDOORI LAL TAMATER **₹290**
Tomatoes stuffed with nine types of vegetables.

Lamb

RAAN E HAZARA **₹790**
Leg of baby lamb marinated overnight in cardamon, bay leaves and mixture of Indian spices. A speciality of Hazara.

BAHRA KEBAB **₹520**
Selected tender pieces of lamb. Flavoured with yoghurt and spices.

SHEESH KEBAB **₹550**
Tender minced lamb meat seasoned with coriander, ginger and other spices.

Poultry

MURGH MALAI **₹460**
Succulent boneless pieces of chicken marinated in cream, onion, fresh coriander and finished in the tandoor.

MURGH PESHWARI **₹470**
The best known kebab-Tandoor chicken marinated in yoghurt, herbs, spices and roasted in the tandoor.

Seafood

TANDOORI JHEENGA **₹690**
Spicy tiger prawn dipped in creamy laced yoghurt marinated and finished in the tandoor.

SAGAR PHOOL BHARWAN **₹550**
Whole squids stuffed with minced chicken in ginger, garlic, Indian herbs marinated and finished in the tandoor.

MACHLI TIKKA RAMPURI **₹620**
A mouth watering seasonal boneless fish tikka oozing with juices in a marinade of mustard oil & spices finished in the tandoor.

FROM THE HANDI

Gravy (curry) dishes cooked in a large brass pot

Vegetarian

BHINDI DOO PIAZA **₹360**
Okra cooked together with tomato, onion & green chillies.

NAVRATHAN KHORMA **₹370**
Nine types of vegetables cooked in a creamy sauce enhanced with fresh Indian herbs and spices.

SAAG PANEER **₹350**
Homemade cubes of cottage cheese cooked in a smooth spinach gravy.

DHAAL HAZARA **₹290**
Creamy black lentils simmered slowly over the tandoor for 8 hours to a rich and unique finish, House speciality.

PANEER MAKHNI **₹360**
Homemade cottage cheese cooked in a creamy tomato based gravy.

BENGAN MATTER **₹360**
Eggplant and green peas prepared in exotic curry sauce.

PANEER MATTER **₹350**
Homemade cottage cheese prepared in an exotic curry sauce with green peas.

ALOO SAAG **₹350**
Potatoes cooked in a smooth spinach gravy.

ALOO GOBI **₹360**
Potatoes and cauliflower cooked with coriander and a bit of tangy lemon juice.

Lamb

All of our Lamb dishes are made with Imported New Zealand Lamb.

ROGAN JOSH **₹550**
Chunks of tender Lamb cooked in an onion based gravy. A traditional recipe.

GOSHT KHORMA **₹550**
A tasty recipe of chopped Lamb combined with rich cashew nut gravy and cream then finished in the handy pot.

NISHAD VINDALOO **₹550**
From Southern India. Cubes of Lamb and potato specially cooked with rich coconut milk and Indian herbs & spices.

Seafood

TAWA JHEENGA **₹650**
Fresh King Prawns cooked with a mixture of ginger, onion and coriander. A favourite dish from the Punjab.

MAHI KHALIYA **₹550**
Boneless cubes of fish cooked in mustard oil with fenugreek seeds.

CHOTI JAIPURI **₹590**
Shrimps off the shell cooked with saffron in a cashew nut based gravy.

KHADAI JHEENGA **₹590**
Succulent Shrimps off the shell and bell peppers, stir-fried with coriander seeds and peppercorn

Poultry

MURGH MAKHNI **₹460**
Boneless Chicken roasted in the tandoor and then cooked in a creamy tomato based gravy, popularly known as Butter Chicken.

MURGH BEGAMBAHAR **₹460**
Succulent cubes of Spring Chicken cooked together with tomato and cashew nut based gravy with a hint of ginger and chilli. Popularly known as Chicken Khorma.

MURGH KADHA MASALA **₹450**
Boneless Chicken blend with aromatic garam masala into a unique combination.

TANDOORI ROTIYAN

Indian breads baked on the inside walls of the clay oven.

KHANDANI NAAN **₹100**
A Double flour bread.

MAKHNI NAAN **₹120**
Plain Naan glazed with butter.

LASUNI NAAN **₹120**
Naan with fresh garlic topping.

LAZEEZ NAAN **₹130**
Naan topped with capsicum, onion, tomato and garnished with cheese.

BHARIHUI NAAN KI TOKHRI **₹420**
Assortment of breads in a basket.

TURAI NAAN **₹190**
Double the size of the usual Naan, enough for two to share.

KASHMIRI KULCHA **₹130**
Naan topped with dry fruits and nuts.

PUDINA PAROTHA **₹130**
Layered whole wheat bread with freshly chopped mint leaves.

TANDOORI ROTI **₹100**
Traditional unleavened whole wheat flour bread.

R I C E

SAMUNDREE KHAZANA **₹480**
Long grained fragrant rice slow cooked in sealed clay pots with mussels, clams and prawns.

GOSHT BIRYANI **₹500**
Long grained fragrant rice slow cooked in sealed clay pots with New Zealand Lamb.

SOFYANEE BIRYANI **₹450**
Long grained fragrant rice slow cooked in sealed clay pots with boneless Chicken.

SUBZ BIRYANI **₹350**
Long grained fragrant rice, slow cooked in sealed clay pots with vegetables.

KASHMIRI PULLAO **₹240**
A very special rice dish cooked with dry fruits and nuts.

JEERA PULLAO **₹190**
Long grained fragrant rice slow cooked in sealed clay pots with cumin and cloves.

SAFFRON PULLAO **₹210**
Long grained fragrant rice slow cooked in sealed clay pots with strands of saffron.

LONG GRAINED BASMATI RICE **₹150**