



જો પસંદ આવે સ્વાદ...

તો વગાડજો 🛎 નો નાદ...



**MENU**



# SOUP

## Cream Of Tometo Soup ..... 120.00

Rich and creamy tomato soup Served with toasted Croutons

## Tomato Basil Soup ..... 130.00

Rich and creamy tomato soup with fresh basil and a hint of garlic Served with toasted Croutons

## Sweet Corn Soup ..... 120.00

A mild and comforting soup made with sweet corn, vegetables, and herbs.

## Lemon Coriander Soup ..... 120.00

Light and zesty broth infused with lemon, fresh coriander and green chillies.

## Hot & Sour Vegetable Soup ..... 120.00

A zesty Indo-Chinese soup with shredded vegetables in a spicy-tangy broth.

## Manchow Soup ..... 120.00

A zesty Indo-Chinese soup with shredded vegetables In a spicy-tangy broth.



# STARTER WITH SOUP

## Veg. Manchurian Dry..... 155.00

crispy veggie balls coated in thick, tangy, and slightly spicy sauce

## Veg. Spring Rolls..... 230.00

Crispy rolls filled with stir-fried veggies

## Paneer Chilli (Dry) ..... 220.00

Spicy paneer tossed in a tangy Indo-Chinese sauce

## Crispy Veg ..... 205.00

Deep-fried assorted vegetables in a spicy sauce.

## Potato Chili Fry ..... 170.00

Sweet and spicy crispy potato fingers.

## Hara Bhara Kabab ..... 220.00

Spinach and green pea patties with aromatic spices.

## Veg. Seekh Kabab..... 240.00

Minced mixed vegetables on skewers, grilled to perfection

## Cheese Balls ..... 250.00

Crunchy outside, gooey cheesy inside.

## Veg. Hakka Noodles..... 165.00

Stir-fried thin noodles tossed with crunchy mixed vegetables, garlic, and soy sauce, garnished with spring onions





# PUNJAB SE SPECIAL

## **Paneer Tawa** ..... 245.00

Soft paneer cubes tossed on a hot tawa with onions, capsicum, tomatoes, and aromatic spices

## **Palak Paneer** ..... 170.00

made with fresh spinach purée and soft paneer cubes, gently simmered with mild spices

## **Paneer Patiala** ..... 260.00

A luxurious Punjabi delicacy featuring spiced Paneer rolls stuffed with dry fruits and cooked in a rich, creamy onion-tomato gravy

## **Paneer Handi** ..... 255.00

Succulent paneer cubes cooked in a creamy tomato onion gravy with aromatic spices, served in traditional handi style

## **Paneer Tikka Masala** ..... 255.00

Chunks of smoky, tandoor-grilled paneer tikka simmered in a rich, creamy tomato-onion gravy infused with aromatic spices

## **Paneer Butter Masala** ..... 265.00

Soft paneer cubes simmered in a rich, buttery tomato based gravy, delicately flavored with cream and aromatic Indian spices

## **Paneer Lasaniya** ..... 215.00

Tender paneer cubes simmered in a fiery, garlic-rich red chili gravy, tempered with traditional Indian spices. A bold, rustic dish for garlic lovers

## **Paneer Bhurji** ..... 245.00

A spicy scramble of grated Paneer cooked with onions, tomatoes, and Indian spices.

## **Paneer Angara** ..... 265.00

A spicy scramble of grated Paneer cooked with onions, tomatoes, and Indian spices.





# VEG KA KAMAL

## **Veg. Tawa** ..... 220.00

A medley of seasonal vegetables tossed in a spicy, tangy masala and cooked on a hot tawa (griddle) with traditional Indian spices

## **Veg. Kolhapuri** ..... 230.00

A spicy, bold, and aromatic mixed vegetable curry cooked with authentic Kolhapuri masala — a blend of roasted red chilies and traditional spices

## **Veg. Jaipuri** ..... 220.00

A vibrant mix of fresh vegetables cooked in tomato-based gravy, flavored with aromatic Rajasthani spices and garnished with fresh coriander

## **Chana Masala** ..... 155.00

Tender chickpeas cooked in a tangy, spicy tomato-onion gravy with traditional Indian spices

## **Veg. Kadai** ..... 235.00

A vibrant medley of fresh vegetables cooked in a spicy, tangy tomato onion gravy, flavored with freshly ground Kadai masala

## **Veg. Handi** ..... 235.00

A medley of fresh vegetables cooked slowly in a traditional handi (clay pot) with a rich, creamy tomato-onion gravy infused with aromatic spices and finished with fresh cream and butter

## **Veg. Angara** ..... 250.00

A medley of fresh vegetables cooked in a fiery, smoky tomato-onion gravy infused with robust Indian spices and finished with a signature angara (coal smoke) flavor



# KATHIYAWADI

## **Sev Tometo** ..... 140.00

Tangy, spicy cooked tomato curry garnished generously with crispy sev, combining soft and crunchy textures in every bite

## **Kaju Gathiya** ..... 195.00

Crunchy, golden fried gram flour (besan) sticks flavoured with aromatic spices and garnished with crunchy cashew nuts (kaju).

## **Began Bhatha** ..... 140.00

A dish made with fire-roasted eggplant, mashed and cooked with onions, tomatoes, garlic, and spices.

## **Lasaniya Bataka** ..... 140.00

a fiery Kathiyawadi garlic potato curry that's a must-have in any traditional Gujarati or Kathiyawadi meal.

## **Mug Masala** ..... 140.00

protein-rich dish made with whole green gram (moong), onions, tomatoes, and aromatic spices.

## **Khichadi With Kadhi** ..... 165.00

a simple, soulful, and traditional meal that's light on the stomach yet full of flavour





# KAJU & CHEESE SE BHARA

## Kaju Curry ..... 265.00

A creamy, mildly spiced curry made with cashews (kaju) simmered in a tomato-onion gravy.

## Kaju Butter Masala ..... 275.00

Made with cashews (kaju) simmered in a smooth, buttery, tomato-based gravy.

## Khoya kaju ..... 285.00

Made with cashews (kaju) and khoya (mawa). This dish is mildly sweet, nutty, and perfect for special occasions

## Cheese Butter Masala ..... 285.00

A fusion dish that combines the lusciousness of butter masala gravy with the indulgence of melted cheese

## Cheese Angara ..... 285.00

Dish made with paneer or cheese, cooked in a rich masala and infused with the classic "angara" (smoky) flavor.



# ROTI

## PLAIN BUTTER

## Chapati Roti ..... 15.00 20.00

a soft, whole wheat Indian flatbread that's a staple in most Indian homes

## Tandoori Roti ..... 25.00 30.00

a thick, slightly crispy yet soft Indian flatbread made with wheat flour and cooked in a tandoor

## Naan ..... 40.00 45.00

## Garlic Naan ..... 50.00

## Lachha Paratha ..... 50.00

## Tawa Paratha ..... 35.00 40.00

## Missi Roti ..... 45.00





# DAL RICE

Steam Rice .....	120.00
Jeera Rice .....	140.00
Dal Fried .....	150.00
Dal Tadka .....	160.00
Dal Makhani .....	180.00
Manchurian fried Rice .....	195.00
Veg Pulav .....	170.00
Kaju Pulav .....	195.00
Haydrabadi Biriyani .....	215.00
veg Biriyani .....	195.00



# KHANE KE SATH

Gulab Jamun (4 pcs) .....	70.00
Butter Milk .....	30.00
Roasted Papad .....	20.00
A light, crunchy appetizer that pairs perfectly with any Indian meal.	
Fry Papad .....	25.00
a classic, crunchy Indian starter or accompaniment, often loved for its texture and flavor boost.	
Masala Papad .....	40.00
Crispy roasted or fried papad topped with a zesty mix of onions, tomatoes, chilies, and tangy spices. A perfect light bite to awaken your appetite.	
Soft Drink (200ML) .....	20.00
dish made with paneer or cheese, cooked in a rich masala and infused with the classic "angara" (smoky) flavor.	





# KHANE KE BAAD

Vanila Ice Cream .....	45.00
Almond Carnival .....	60.00
Chocolate Chips Ice Cream .....	65.00
Special Lassi .....	90.00



# EXTRA ACESSORIES

Mineral Water .....	20.00
Plain Curd .....	50.00
Lemon Water .....	35.00
Ghee Gud .....	70.00

# SPECIAL COMBO

<b>Panjabi Combo</b> .....	160.00
Paneer Tikkaa or Paneer Lababdar(200ml), butter Naan 1, Salad, Butter milk	
<b>Punjabi Combo 2</b> .....	180.00
Daal makhani(200ml), Lachha paratha 1, salad 1, Rice 200gram, Butter Milk 1)	
<b>Kathiyawadi Combo</b> .....	145.00
Sev Tometo or Began Bharcha, Bajri Rotla 1 or Chapati Roti 3, Butter milk 1, Salad	
<b>Kathiyawadi Combo - 2</b> .....	180.00
Sabji Any Kathiyawadi 200ml, Bajri Rotla 1 or Chapati Roti 3, Kadhi Khichdi 200 ml, Butter Milk 1, Salad	



# FIX LUNCH/ DINNER

<b>Panjabi Fix Thali (Regular)</b> .....	145.00
Paneer Sabji, Veg Sabji, Roti (Chapati 4/Tandoori 3), Dal Fry, Jeera Rice, Butter milk, Salad	
<b>Punjabi Fix Thali (Delux)</b> .....	165..00
Soup 1, Gulabjamun 2 pcs, Paneer Sabji, Veg Sabji, Roti(Chapati 4/Tandoori 3), Dal Fry, Jeera Rice, Butter milk, Salad	



## Please note

- Order once places will not be cancelled.
- Please allow min. 30 minutes to process your order.
- We do not use any type of food colours.
- Only available items will be served.
- Outside eatable are not allowed.
- Photo shown maybe vary from actual items to be served.

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: TIME :

Lunch : 11.00 am to 3.00 pm

Dinner : 7.00 pm to 11.00 pm

Opp. M.P Pandya High School,  
Jetalpur - 382427

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