

Menu

1

Chaat & Street Food

1. Onion Bhaji

Crispy golden onion fritters, delicately spiced and fried to perfection.

12.75 / 06 Pcs.

2. Samosa

x

12.00 / 02 Pcs.



3. Samosa Chaat

Crispy samosa topped with creamy yogurt, tangy chutneys, and aromatic spices.

14.10

4. Papadi Chat

Crispy papadi layered with creamy yogurt, tangy chutneys, and flavorful spices.

13.10

5. Aloo Tiki

Crispy potato patties seasoned with aromatic Indian spices and fried until golden.

12.00 / 02 Pcs.

6. Aloo Tiki Chat

Crispy aloo tikki topped with yogurt, chutneys, chickpeas, and aromatic chaat spices.

13.10

7. Beetroot Tikki and Chat

Crispy beetroot patties served with creamy yogurt, tangy chutneys, and chaat spices.

14.10 / 03 Pcs.

8. Pani Puri

Crispy puris filled with spicy tangy mint water, potatoes, and zesty chutneys.

13.10 / 06 Pcs.

Menu

2

Veg Starter

1. Paneer Tikka

Indian Cottage Cheese marinated in Hung Curd with Indian Spices cooked in Clay Oven

18.85 / 05 Pcs.



2. Paneer Malai Tikka

Indian Cottage Cheese marinated in Hung Curd, Cheese-Cashew Nut Paste and aromatic Indian Spices then cooked to perfection in traditional Clay Oven

19.85 / 05 Pcs.

3. Stuffed Mushrooms

Button Mushrooms Stuffed with Cottage cheese and Nuts

19.85 / 05 Pcs.

4. Malai Soya Chaap

Tender Soya Chaap marinated in a rich creamy blend of Yogurt, cheese, cashew and aromatic Indian Spices then grilled to perfection

19.85 / 08 Pcs.

5. Tandoori Soya Chaap

Tender Soya Chaap marinated in a blend of Yogurt and aromatic Indian Spices then grilled to perfection

18.85 / 08 Pcs.

6. Beetroot Tikki

Crispy Beetroot Patties mixed with Indian Spices and Deep Fried till perfection

19.85 / 05 Pcs.

7. Hara Bhara Kabab

Crispy Spinach and Cottage Cheese Patties mixed with Indian Spices and Deep Fried till Perfection

18.85 / 05 Pcs.

8. Malai Broccoli

Broccoli marinated in a rich creamy blend of Yogurt, cheese, cashew and aromatic Indian Spices then grilled to perfection

20.85 / 06 Pcs.

9. Veg Platter

Soya Chaap, Hara Bhara Kabab, Malai Broccoli and Paneer Tikka — 02 Pcs. Each

24.90

Menu

3

Non Veg Starters

- 1. Nawabi Chicken Tikka** 20.00 / 05 Pcs.
Chicken Thigh Fillet in a blend of Yogurt and aromatic Indian Spices then grilled to perfection
 - 2. Malai Chicken Tikka** 20.85 / 05 Pcs.
Chicken Thigh Fillet marinated in a rich creamy blend of Yogurt, cheese, cashew and aromatic Indian Spices then grilled to perfection
 - 3. Hariyali Chicken Tikka** 20.00 / 05 Pcs.
Chicken Thigh Fillet marinated in a mint and coriander paste blend of Yogurt and aromatic Indian Spices then grilled to perfection
 - 4. Tangri Kabab** 21.90 / 04 Pcs.
Chicken Drumstick in a blend of Yogurt and aromatic Indian Spices then grilled to perfection
 - 5. Tandoori Chicken Half** 17.50 / 04 Pcs.
Whole Chicken cooked with a blend of Yogurt and aromatic Indian Spices then grilled to perfection
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- 6. Tandoori Chicken Full** 32.50 / 08 Pcs.
Whole Chicken cooked with a blend of Yogurt and aromatic Indian Spices then grilled to perfection
 - 7. Tandoori Prawns** 19.80 / 08 Pcs.
Fresh Prawns cooked with a blend of Yogurt and aromatic Indian Spices then grilled to perfection
 - 8. Tandoori Fish** 18.80 / 05 Pcs.
Fish Fillets cooked with a blend of Yogurt and aromatic Indian Spices then grilled to perfection in Tandoor
 - 9. Amritsari Fish** 18.80 / 08 Pcs.
Marinated Fish with Chickpea Flour mixed with Indian Spices and Deep Fried till perfection
 - 10. Salt n Pepper Prawn** 18.80 / 08 Pcs.
Fresh Prawns mixed with salt and pepper and stir-fried with aromatic Chinese herbs
 - 11. Gun Powder Prawn** 19.80 / 08 Pcs.
Juicy prawns tossed in a bold, spicy gun-powder seasoning for a fiery finish.
 - 12. Lamb Cutlet** 22.10 / 04 Pcs.
Tender lamb cutlets seasoned with aromatic spices and cooked until beautifully crisp outside.
 - 13. Lamb Seekh Kebab** 21.10 / 04 Pcs.
Juicy minced lamb blended with herbs and aromatic spices, skewered and grilled to perfection.
 - 14. Mixed Non-Veg Platter** 35.00 / 08 Pcs.
02 pcs. each of Malai Chicken Tikka, Lamb Seek Kebab, Amritsari Fish and Tangri Kebab

Menu

4

Chinese Wok Magic

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| 1. Chilli Chicken (Dry or Semi-Gravy) | 22.50 |
| Tender chicken tossed with peppers, onions and a spicy Indo-Chinese chilli sauce. | |
| 2. Chicken Lollypop | 23.50 |
| Crispy chicken lollipops seasoned with aromatic spices and served with a punchy Indo-Chinese glaze. | |
| 3. Chicken Noodles | 22.50 |
| Wok-tossed noodles with tender chicken, fresh vegetables and savory Chinese seasonings. | |
| 4. Chicken Fried Rice | 21.50 |
| Fragrant rice wok-fried with tender chicken, vegetables and classic Chinese sauces. | |
| 5. Chilly Paneer (Dry / Semi) | 20.50 |
| Crispy paneer tossed with peppers, onions and a spicy-sweet chilli sauce. | |
| 6. Veg Manchurian (Dry or Semi-Gravy) | 18.80 |
| Crispy vegetable dumplings tossed in a savory, tangy Manchurian sauce. | |
| 7. Honey Chilli Cauliflower | 20.00 |
| Crispy cauliflower coated in a glossy honey-chilli glaze with a sweet and spicy finish. | |
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| 8. Crispy Corn | 19.50 |
| Golden crispy corn tossed with aromatic seasoning for a crunchy, savory bite. | |
| 9. Veg Noodles | 19.50 |
| Wok-tossed noodles with fresh vegetables and savory Indo-Chinese sauces. | |
| 10. Veg Fried Rice | 19.50 |
| Fragrant rice stir-fried with fresh vegetables and classic Chinese seasonings. | |



Menu

5

Mains Vegetarian

1. Paneer Tikka Masala

Tandoori paneer simmered in a rich, spiced tomato and onion gravy.

20.50



2. Kadhai Paneer

Paneer cooked with capsicum, onion and freshly ground aromatic kadhai spices.

20.50

3. Palak Paneer

Tender paneer in a creamy, gently spiced spinach gravy.

20.50

4. Paneer Makhani

Soft paneer in a rich, buttery tomato gravy with aromatic Indian spices.

20.50

5. Shahi Methi Mattar Makhana

A royal blend of peas and lotus seeds in a creamy, fragrant methi gravy.

22.00

6. Paneer Dhaniya Adhrakhi

Paneer cooked with fresh coriander, ginger and aromatic Indian spices.

21.50

7. Paneer Pudina Masala

Tender paneer infused with refreshing mint and a fragrant masala gravy.

21.50

8. Malai Kofta

Soft cottage-cheese dumplings served in a rich, creamy and aromatic gravy.

21.00

9. Dal Makhani

Slow-cooked black lentils finished with butter and cream for a rich, silky texture.

21.50

10. Dal Tadka

Yellow lentils finished with a fragrant tempering of spices, garlic and herbs.

18.50

11. Channa Masala

Chickpeas simmered in a tangy tomato-onion gravy with aromatic spices.

19.50

12. Aloo Gobhi

Potatoes and cauliflower cooked with traditional Indian spices and herbs.

18.50

13. Bhindi Masala

Tender okra cooked with onions, tomatoes and aromatic Indian spices.

19.50

14. Veg Korma

Mixed vegetables simmered in a rich, creamy and mildly spiced korma sauce.

19.50

15. Aloo Baingan

Potatoes and eggplant cooked together with fragrant spices and a homestyle masala.

18.50

Menu

6

Lamb

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| 1. Lamb Roganjosh
Tender lamb slow-cooked in a rich aromatic Kashmiri-style gravy. | 24.50 |
| 2. Lamb Sagwala
Tender lamb simmered in a fragrant spinach and herb gravy. | 24.50 |
| 3. Lamb Madras
A South Indian-inspired lamb curry with bold spices and a warming finish. | 24.50 |
| 4. Lamb Malabari
Tender lamb cooked in a creamy, aromatic coastal Malabar-style curry. | 24.50 |
| 5. Lamb Korma
Slow-cooked lamb in a rich, creamy and mildly spiced korma gravy. | 24.50 |
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| 6. Lamb Vindaloo
Tender lamb in a fiery, tangy gravy with traditional vindaloo spices. | 24.50 |
| 7. Lamb Bhuna
Slow-cooked lamb roasted with onions, tomatoes and bold aromatic spices. | 24.50 |

Menu

7

Goat

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| 1. Goat Roganjosh
Tender goat slow-cooked in a rich, aromatic Kashmiri-style gravy. | 25.50 |
| 2. Goat Sagwala
Tender goat simmered in a fragrant spinach and herb gravy. | 25.50 |
| 3. Goat Madras
A bold South Indian-style goat curry with aromatic spices and a warming finish. | 25.50 |
| 4. Goat Malabari
Goat cooked in a fragrant, creamy coastal Malabar-style curry. | 25.50 |
| 5. Goat Korma
Tender goat in a rich, creamy and mildly spiced korma gravy. | 25.50 |
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| 6. Goat Vindaloo
Tender goat in a fiery, tangy gravy with traditional vindaloo spices. | 25.50 |
| 7. Goat Bhuna
Slow-cooked goat roasted with onions, tomatoes and bold aromatic spices. | 25.50 |

Menu

8

Chicken

1. Butter Chicken

23.80

Tender chicken tikka simmered in a rich, buttery tomato and cream gravy.



2. Butter Chicken Delhi Style with Bone

23.80

Classic Delhi-style butter chicken prepared with bone-in chicken in a rich tomato-butter gravy.

3. Lemon Grass Butter Chicken

23.80

Creamy butter chicken infused with fragrant lemongrass for a fresh aromatic twist.

4. Chicken Korma

23.80

Tender chicken cooked in a rich, creamy and mildly spiced korma gravy.

5. Methi Chicken (Fenugreek Chicken)

23.80

Tender chicken cooked with aromatic fenugreek, herbs and traditional Indian spices.

6. Kadai Chicken

23.80

Chicken cooked with capsicum, onion and freshly ground kadhai spices.

7. Chicken Palak (Spinach Chicken)

23.80

Tender chicken simmered in a creamy, gently spiced spinach gravy.

8. Chicken Madras

23.80

A bold South Indian-style chicken curry with aromatic spices and a warming finish.

9. Chicken Vindaloo

23.80

Tender chicken in a fiery, tangy gravy with traditional vindaloo spices.

10. Mango Chicken

23.80

Tender chicken in a creamy, gently spiced mango-infused curry with a sweet-tangy finish.

11. Chicken Tikka Masala

23.80

Char-grilled chicken tikka simmered in a rich, spiced tomato and onion gravy.

Chef Special Balti Curry

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| 1. Balti Lamb | 25.00 |
| Tender lamb cooked in a fragrant Balti-style curry with bold spices and herbs. | |
| 2. Balti Goat | 25.50 |
| Tender goat simmered in a richly spiced Balti curry. | |
| 3. Balti Garlic Chicken | 25.20 |
| Tender chicken cooked in a fragrant Balti sauce with roasted garlic and aromatic spices. | |
| 4. Balti Okra Chicken | 25.20 |
| Tender chicken and okra cooked together in a bold, aromatic Balti curry. | |
| 5. Balti Eggplant Chicken | 25.30 |
| Tender chicken and eggplant simmered in a richly spiced Balti-style gravy. | |
| 6. Balti Paneer | 24.50 |
| Paneer cooked with peppers, onions and aromatic Balti spices. | |
| 7. Balti Mushroom Masala | 24.10 |
| Mushrooms cooked in a rich, spiced Balti masala with onions and herbs. | |
| 8. Balti Eggplant | 24.10 |
| Tender eggplant simmered in a fragrant Balti-style masala. | |
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| 9. Balti Fish Masala | 23.00 |
| Tender fish cooked in a rich, aromatic masala with bold spices and a deliciously satisfying finish. | |
| 10. Balti Fish Malabar | 23.00 |
| Tender fish simmered in a creamy, coconut-rich Malabar curry with aromatic spices. | |
| 11. Balti Prawn Masala | 24.50 |
| Succulent prawns cooked in a rich, spicy masala with aromatic herbs and bold flavours. | |
| 12. Balti Prawn Malabar | 24.50 |
| Juicy prawns simmered in a creamy coconut curry with fragrant Malabar spices. | |



Menu

10

Biryani & Rice

1. Lamb Biryani

Fragrant basmati rice layered with tender lamb and aromatic biryani spices.

25.00

2. Goat Biryani

Aromatic basmati rice cooked with tender goat and traditional biryani spices.

25.00

3. Chicken Biryani

Fragrant basmati rice layered with tender chicken and aromatic spices.

24.50



4. Vegetable Biryani

Basmati rice cooked with garden vegetables, herbs and aromatic biryani spices.

22.70

5. Matar Pulao

Fragrant basmati rice cooked with sweet peas and delicate whole spices.

7.50

6. Kashmiri Pulao

Aromatic saffron-style pulao with a delicate sweetness and Kashmiri-inspired garnish.

10.50

7. Coconut Rice

Fragrant rice tossed with coconut and gentle aromatic spices.

9.50

8. Jeera Rice

Fluffy basmati rice tempered with fragrant cumin seeds.

9.50



9. Steam Rice

Steamed fluffy rice, perfect alongside curries and gravies.

5.00

Naan & Breads

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| 1. Tandoori Roti
Traditional whole-wheat flatbread baked in the clay tandoor. | 4.00 |
| 2. Tandoori Butter Roti
Tandoori roti finished with a generous touch of butter. | 4.50 |
| 3. Laccha Parantha
Flaky, layered Indian flatbread cooked to golden perfection. | 6.10 |
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| 4. Plain Naan
Soft, pillowy naan baked fresh in the tandoor. | 5.50 |
| 5. Butter Naan
Soft tandoor-baked naan brushed with melted butter. | 6.50 |
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| 6. Garlic Naan
Fresh naan topped with aromatic garlic and baked in the tandoor. | 6.50 |
| 7. Cheese Naan
Soft naan filled with creamy cheese and baked until golden. | 7.50 |
| 8. Cheese & Garlic Naan
Cheesy naan finished with fragrant garlic for a rich, savory bite. | 8.00 |
| 9. Chilly & Garlic Naan
Tandoor-baked naan topped with chilli and aromatic garlic. | 7.50 |
| 10. Keema Naan
Naan stuffed with seasoned minced meat and baked in the tandoor. | 8.50 |
| 11. Peshawari Naan
Sweet and nutty naan filled with a rich blend of nuts and dried fruits. | 9.00 |

Menu

12

Desserts

1. Gulab Jamun

Soft golden dumplings soaked in fragrant sugar syrup.

7.00



2. Gajar Halwa

Traditional carrot pudding slow-cooked with milk, cardamom and nuts.

8.00

3. Ras Malai

Soft cheese dumplings soaked in chilled, sweetened saffron milk.

9.00



4. Brownie with Ice Cream

Warm chocolate brownie served with a scoop of creamy ice cream.

11.00

5. Vanilla Ice-Cream

Two scoops of smooth, classic vanilla ice cream.

8.00 / 02 Scoops

6. Chocolate Ice-Cream

Two scoops of rich and creamy chocolate ice cream.

8.00 / 02 Scoops

7. Strawberry Ice-Cream

Two scoops of creamy strawberry ice cream.

8.00 / 02 Scoops

Sides

- 1. Pappadums** 6.50 / 04 Pcs.
Crisp, thin lentil wafers, lightly seasoned and served as a crunchy side.
- 2. Mango Chutney** 4.50
Sweet and tangy mango chutney with a fragrant Indian spice blend.
- 3. Mixed Veg Raita** 5.50
Cooling yogurt mixed with fresh vegetables and delicate spices.

- 4. Green Salad** 6.50
Fresh, crisp seasonal greens and vegetables served simply.
- 5. Onion Salad** 4.50
Fresh sliced onions with a light, zesty seasoning.
- 6. Pappad Platter** 15.00
A generous assortment of crisp pappadums served for sharing.

- 7. Mixed Pickel** 4.50
A tangy and spicy assortment of traditional Indian mixed pickles.

Menu

14

Meal Box

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| 1. 650 ml Box | 23 |
| Half curry + Half Rice + Naan | |
| 2. Myra's Special Non-Vegetarian Thali | 4.50 |
| 3. Myra's Special Vegetarian Thali | 5.50 |

