



PATIALA INDIAN GRILL
NEW YORK

*A Trusted Name In
Food Quality & Luxury Dining*

PATIALA CURRY HOUSE

British | Nizam Style

Our curries are inspired by increasingly popular dishes in England, where they have become more and more of a staple. “Curry” is a term that was previously nonexistent in the Indian culinary landscape and was traditionally used by the British in Colonial Indian to mean anything with “spicy gravy.” Our selection of curries below showcase that unique Anglo-Indian flavor.

We also intend to introduce traditional dishes in Hyderabadi cuisine to our beloved customers using our unique insight and vast knowledge, including Mutton marag, Hyderabadi biryani and kebabs.

Mutton marag is a rich soup recipe made with tender mutton attached to the bone, a dish that has been popular in Hyderabad for years. Additionally, biryani and kebabs are believed to have originated in the kitchens of the Nizam, rulers of the historic Hyderabad state, as a blend of Mughlai cuisine.





PATIALA INDIAN GRILL
NEW YORK

"A Trusted Name In Food Quality & Luxury Dining"

★★★

PROUD TO SERVE YOU

WE ARE SPECIALIZED IN VEGAN & JAIN FOOD
(INCLUDING BREAD AND PARATHAS)

AIR FRIER EQUIPPED KITCHEN

★★★

"GLUTEN FREE MEALS"

"TENDER MEAT OR DARK MEAT"

"BUTTER | GHEE | OIL | MARGARINE"

MILD | MEDIUM SPICY | EXTRA SPICY

"FISH" SALMON AND TILAPIA

★★★

WE STRICTLY FOLLOW OUR CUSTOMER'S
DIETARY RESTRICTIONS & FOOD ALLERGIES.

PLEASE SPECIFY IN ADVANCE TO WAITER

★★★

*To ensure we provide a legendary service to all our guests,
for any discrepancy in food quality and service,
Feel free to contact our floor team any time during your dining experience.*

★★★

WE ARE SPECIALIZED IN CORPORATE EVENTS, CATERING & PARTIES.

HELLO@PATIALANY.COM

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PATIALA CHAAT

(POPULAR STREET CART FOODS)

BHELPURI

*Vegan | Puffed Rice | Savory Morsels | **Peanut**
Chutnies | Served with Khakhara*

13.95

PAANI PURI

Potato Chickpea Filling | Tamarind | Mint | Water

15.95

SAMOSA CHAAT

Crushed Samosa | Spiced Chickpeas | Yogurt | Chutnies

15.95

ALOO TIKKI CHAAT

Potato Patties | Chickpeas Yogurt | Chutnies

15.95

PALAK PATTI CHAAT

*Crispy Battered Spinach Leaves | Spiced Chickpeas
Yogurt | Chutnies | Home Spices*

15.95

DELHI KI PAPDI CHAAT

*(Cold) Crunchy Savouries Potato
Chickpeas Yogurt | Chutnies*

15.95

DAHI SEV POORI

*(Cold) Round Puffed Shell
Chick Peas | Sweet Yogurt | Chutnies*

15.95

SOUP

MULLIGATAWNY SOUP

Lentil Coconut Soup

14.95

VEGETABLE SOUP

*Beans | Carrot | Corn
Green Peas | Celary*

14.95

CHICKEN CORN SOUP

*Shredded Chicken | Sweet Corn | Creamy
Sauce | Garden Herbs*

16.95

MUTTON MARAG

*Marag Soup Made With **Cashew Nut** Sauce
Tender | Goat Meat With Bone
Patiala Signature*

19.95

APPETIZERS

SAMOSA

Vegan | Spiced Potatoes | Filling
Served With Khakhara

11.95

ONION BHAJIA

Vegan | Crispy Onion Fritters
Served With Khakhara

14.95

PANEER PAKORA

Paneer Cheese Fritters
Served With Khakhara

18.95

KURKURI BHINDI

Vegan | Crispy Okra
Lime & Patiala Masala

16.95

CHILLI PANEER 🍴

Tangy Paneer | Onion | Bell Pepper | Scallion

18.95

LASONI GOBHI

Vegan | Florets Of Cauliflower Caramelized
With Sweets And Chilli Sauce | Sauteed With
Bell Pepper | Onion

16.95

PANEER 65

Paneer Cubes | A Modern Day Classic In India

18.95

CHILLI TOFU

Vegan | Tangy Tofu | Onion | Bell Pepper
| Scallion

16.95

TALE HUE KAJU

Pan Fried Roasted Spiced *Cashews*
Onion | Bell Pepper | Black Pepper

16.95

GOBHI 65

Florets Of Cauliflower | Marinated
| Fried

16.95

CHICKEN 65

Cubes Of Boneless Chicken Bite Size.
A Modern Day Classic In India

19.95

CHILLI CHICKEN 🍴

Tangy Chicken | Onion | Bell Pepper

19.95

LAMB PEPPER FRY 🍴

Lamb Cubes Marinated
With Black Pepper |

Ginger Garlic Paste | Curry Leaves

22.95

AMRITSARI MACHCHI

Tilapia Fish Marinated And Fried

18.95

CHICKEN LOLLIPOP

(4pcs)

Chicken lollipop is a popular Indo-Chinese appetizer
Fried Chicken (Bone-in) | Tangy Chili Garlic Sauce

19.95

HOUSE OF BARBEQUE

CHARCOAL GRILL

ROYAL LAMB CHOPS

*Marinated w. Mustard Flavored | Hung Yogurt |
Roasted Patiala Shahi Spices*

38.95

ROYAL LAMB CHOPS MASALA

*Marinated w. Mustard Flavored | Hung Yogurt |
Ground Lamb Minced, Cooked In Ground Spices &
Herbs, Served With Lemon Rice*

39.95

LAMB SEEKH KEBAB

Five Spice Minced Lamb | Grilled

26.95

MURGH SEEKH KEBAB

Five Spice Minced Chicken | Grilled

21.95

MURGH MALAI KEBAB

*Cardamom Cream Chicken Tender
Ground Spices Marinade | Grilled*

21.95

MURGH TANDOORI

*Original Tandoor Grilled Chicken (Bone-In)
Patiala Signature*

22.95

PATIALA MURGH TIKKA

*Black Pepper | Pomegranate
Marinate Chicken Grilled | Patiala Signature*

21.95

CHICKEN TIKKA

*Chicken Thigh | Red Marinade |
Yogurt | Patiala Ground Spices | Grilled*

21.95

GALOUTI KEBAB

*Ground Meat Seasoned With Bouquet Of
Herbs & Spices | Laced With Pure Ghee
Fresh Cream | Home Made Spices
Served with Mini Paratha*

26.95

AJWAINI MACCHI TIKKA

Mustard Carom Flavoured Tilapia Fish | Grilled

24.95

ANARI MACCHI TIKKA

*Pomegranate | Yogurt Marinated Tilapia Fish
| Black Pepper*

24.95

SALMON FISH TIKKA

*Scottish Salmon | Marinated With Ground Spices
| Yogurt | Sea Salt | Lime Juice*

35.95

TANDOORI POMFRET

Marinated with Chef Special Masala | Grilled

35.95

TANDOORI JHINGA

*Spencer Gulf King Prawns Marinated
In Greek Yogurt With Fine Indian
Spices BBQ In Slow Charcoal Fire Brushed With
Extra Virgin Olive Oil Garshined With Fresh Herbs*

35.95

PANEER TAASH KEBAB

*Ricotta | Bell Pepper | Onion | Herb | Cottage
Cheese Grilled*

21.95

PATIALA MUSHROOM

KEBAB

Stuffed with Cottage Cheese | Spinach

21.95

SOYA TIKKA KEBAB

*Soya Chaap | Red Marinade | Yogurt
Patiala Ground Spices | Grilled*

19.95

MIX GRILL VEGETABLE

*Bell Pepper | Ricotta | Potato |
Cauliflower | Carrot | Broccoli | Mushroom*

30.95

TANDOORI MIX GRILL

*Lamb Chop | Malai Kebab | Chicken Tikka |
Jumbo Shrimp*

35.95

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PURE INDIAN
VEGETARIAN

PALAK PANEER

Cream Spinach | Cottage Cheese | Garden Herbs

23.95

PALAK KOFTA

*Mix Vegetables Dumpling | Chopped Spinach Leaves | Simmered In A Luscious Tangy Yoghurt
Cashew Nuts Gravy*

23.95

BROCCOLI KORMA

Slow Cooked Broccoli | Saffron Cream | Cashew Nuts

23.95

PANEER BUTTER MASALA

Creamy Makinani | Cottage Cheese | Traditional Tomato | Gravy

23.95

MALAI KOFTA

*Croquettes Creamy Onion Tomato Gravy |
Cashew Nuts*

23.95

VEGETABLE KORMA

Slow Cooked Vegetable Paneer | Saffron | Creamy Gravy | Cashew Nuts

23.95

PANEER LABABDAR

Creamy Makinani | Cottage Cheese Cubes | Onions | Bell Pepper | Cashew Nuts

23.95

VEGETABLE TIKKA MASALA

Assorted Vegetable Tikka Cooked | Original Creamy | Makhani Gravy

23.95

PANEER BHURJI

Creamy Grated Cottage Cheese | Onions | Bell Pepper

23.95

PANEER KALI MIRCH

Cube Cottage Cheese with home spices | crushed black pepper

23.95

BAIGAN PATIALA

Steamed Eggplant | Onion | Ginger Masala

21.95

PUNJABI KADHI

*Tangy Yogurt Preparation | Onion Fritters
Gram Flour*

21.95

NAVARATAN CHETTINAD

*Vegetable | Coconut Milk
| Black Pepper Sauce*

22.95

KADAHY PANEER

*Cottage Cheese | Bell Pepper
| Onion Gravy*

23.95

EGG CHETTINAD

*Hard Boiled Egg | Black Pepper
| Coconut Gravy*

22.95

EGG CURRY

*Tomato Onion Gravy | Bay Leaves | Ground Spices
Boiled Egg*

22.95

MUTTAR PANEER

*Cottage Cheese | Green Peas | Tangy Tomato
Creamy & Gravy*

23.95

DAAL MAKHANI

*Black Lentils
| Home Churned Butter*

23.95

TOFU MAKHANI

*Tofu Traditional Tomato Gravy
| Creamy Sauce*

21.95

SARSON KA SAAG

Spinach | Mustard Greens | Ghee Green Chillies

21.95

DAHI BHINDI

*Stir Fried Okra | Yogurt Gravy | Fenugreek
| Cumin Seed | Ginger Garlic*

21.95

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VEGAN

PURE VEGETARIAN (NO DAIRY)

VEGETABLE JALFREZI

*Stir Fried Bell Pepper | Green Chili | Onion
| Tangy Flavor*

21.95

ACHARI ALOO

Pickled Baby Potatoes | Onion Masala

21.95

ZEERA ALOO

Pan Sauteed Potato | Cumin Seed | Black Pepper

21.95

BHUNI GOBHI MUTTAR

Cauliflower | Green Peas | Ginger

21.95

BHINDI MASALA

Stir Fried Okra | Onion | Bell Pepper

21.95

BAIGAN KA BHARTA

*Tandoor Smoked Eggplant Mashed
Garden Herbs*

21.95

TOFU SAAG

Spinach | Tofu | Garden Herbs

20.95

CHANA SAAG

Spinach | Chickpeas | Garden Herbs

20.95

KADAHI TOFU

Tofu | Bell Pepper | Onion Gravy

21.95

TOFU CHETINAD

*Mix Vegetable | Tofu | Fresh Coconut
| Black Pepper*

21.95

SUBZ PACHMEL

*Cauliflower | Potato | Beans | Carrot
Onion | Tomato Masala*

21.95

DAAL TADKA

Yellow Lentils | Cumin Tempering

20.95

RAJMA

Curried Kidney Beans | Garden Herbs

20.95

SABZI SAAG

Spinach | Vegetables | Garden Herbs

21.95

CHANA MASALA

Chickpeas | Tangy Tomato Gravy

20.95

ALOO PALAK

*Fresh Baby Spinach | Baby Potatoes
Onion | Tomato Sauce*

21.95

ALOO MUTTAR

Spiced Potato | Green Peas | Ginger

21.95

KADAHI SOYA CHOP

Soya chop | Bell Pepper | Onion Gravy

21.95

LANGER WALI DAAL

*Five Different Daal Preparation w. Ginger Garlic |
Home Made Spices*

21.95

JAIN FOOD

NO ONION | NO GARLIC

RAJMA

Curried Kidney Beans and Garden Herbs.

20.95

METHI PANEER MUTTAR

Creamy Green Peas, Cottage Cheese and Fenugreek

Cashew Nuts Gravy

21.95

SOYA CHOP MUTTAR

Soya with Tomato Gravy

Cashew Nuts Gravy

21.95

DAAL TADKA

Yellow Lentils | Cumin Tempering

20.95

PANEER BHURJI

Creamy Grated Cottage Cheese | Bell Pepper

23.95

VEG PANEER BIRYANI

Beans | Cauliflower | Paneer

24.95

VEGETABLE CURRY

Eggplant | Beans | Cauliflower | Muttar | Soyachops

Cashew Nuts Gravy

21.95

CHICKEN

(BONELESS)

CHICKEN TIKKA MASALA

Chicken Tikka Cooked | Original Creamy Tomato Sauce

25.95

MURGH KORMA

*Slow Cooked Chicken Tender | Saffron | Creamy Gravy | **Cashew Nuts***

25.95

KADAHI MURGH

Cooked Chicken | Bell Peppers | Onion Gravy

24.95

MURGH SAAG

Chicken | Creamy Spinach

25.95

CHICKEN CHUTNEYWALA

*Chicken Tender Cubes Creamy Mango & Mint |
Chutney Garnished With Fresh Mango Slices*

24.95

CHICKEN CHETTINAD

Cooked Chicken w. Black Pepper | Coconut Gravy Curry Leaves

25.95

PATIALA CHICKEN CURRY

A Home-Style Boneless Chicken Curry | Pastured Baby Chicken

25.95

CHICKEN VINDALOO

Chicken In A Tangy | Fiery Sauce

25.95

BUTTER CHICKEN

*Boneless Chicken | Cooked In Original Creamy
Tomato And Onion | Bell Pepper*

26.95

CHICKEN KALI MIRCH

Cooked Chicken Tender with Home Spices | Crushed Black Pepper

25.95

CHICKEN JALFREZI

Stir Fried Bell Pepper | Chicken | Green Chili | Onion | Tangy Flavor

25.95

LAMB

(BONELESS)

ROGANJOSH

*Kashmiri Style Lamb Curry | Yogurt |
Fresh Coriander*

27.95

LAMB MADRAS

*Curry With Coconut | Dry Red Chillies |
Black Pepper | Curry Leaves*

27.95

PALAK GOSHT

*Fine Leaves Of Green Spinach | Traditionally
Cooked with Tender Cubes of Lambs With
Ground Indian Spices*

27.95

LAMB VINDALOO

Lamb In A Tangy | Fiery Sauce

27.95

RARRA GOSHT

*Minced And Lamb Cubes Cooked
In Ground Spices & Herbs*

28.95

LAMB MAKHANI

*Lamb Cubes Cooked in Original Creamy
Makhni Gravy*

26.95

LAMB KORMA

*Slow Cooked Lamb | Saffron | Creamy Gravy |
Cashew Nuts*

28.95

PATIALA LAMB CURRY

*Curry Lamb Meat | Cooked
Patiala Signature*

27.95

KADAHI LAMB

Lamb | Bell Peppers | Onion Gravy

25.95

MUTTON

BABY GOAT MEAT
(BONE IN)

PATIALA MUTTON CURRY

*A Homestyle | Baby Goat Meat Curry
Patiala Signature*

29.95

MUTTON CHETTINAD

*Baby Goat Meat Tempered | Curry w. Coconut
Dry Red Chillies Curry Leaves
Ground Black Pepper*

29.95

MUTTON VINDALOO

Baby Goat Meat in a Tangy Fiery Sauce

29.95

MUTTON MAKHANI

*Baby Goat Meat | Cooked in Original Creamy
Makhani Gravy*

29.95

KEEMA MUTTAR

*Ground Lamb Minced | Green Peas
Ginger Garlic | Ground Spices*

29.95

MUTTON KADAHI

*Baby Goat Meat | Bell Pepper
Tomato Onion Gravy*

29.95

BRAIN SIGNATURE MASALA

*Goat Brain | Cooked with Meat Gravy |
Home Made Spices | Fresh Herbs
Served with Masala Pav*

31.95

LAMB SHANK MASALA

*Lamb Chops & Minced Meat
Cooked In Tomato Onion Gravy
Ginger Garlic | Patiala Spices
Served with Lemon Rice*

Patiala Signature

48.95

SEAFOOD

SALMON OR TILAPIA

MEEN MOILEY

Tilapia Fish Coastal Moiley Gravy | Coconut Milk

SALMON 35.95 | TILAPIA 24.95

PATIALA FISH CURRY

A Homestyle Tilapia Fish Curry

SALMON 35.95 | TILAPIA 24.95

FISH CHETTINAD

Fish | Black Pepper | Coconut Gravy | Dry Red Chillies | Curry Leaves

SALMON 35.95 | TILAPIA 24.95

FISH TIKKA MASALA

Salmon Fish Tikka Cooked in Original Creamy | Makhani Gravy

SALMON 35.95 | TILAPIA 24.95

SHRIMP KORMA

*Slow Cooked Shrimp | Safron | Creamy Gravy | **Cashew Nuts***

24.95

SHRIMP MAKHANI

Shrimp Cooked | Original Creamy Makhani Gravy

24.95

SHRIMP JALFREZI

Stir-Fried Bell Pepper | Shrimp | Green Chili | Onion | Tangy Flavor

24.95

SHRIMP VINDALOO

Shrimp Cooked | In A Tangy | Fiery Sauce

24.95

SHRIMP SAAG

Shrimp Creamy Spinach

24.95

SHRIMP CHETTINAD

Shrimp Cooked | Black Pepper | Coconut Gravy | Dry Red Chillies | Curry Leaves

24.95

PRAWN CURRY

King Prawn | Onion | Tomato Gravy | Garden Herbs

33.95

PATIALA LOBSTER

Maine Lobster | Cooked with Meat Gravy | Home Made Spices

Fresh Herbs | Served with Lemon Rice | Patiala Signature Dish

45.95

ROYAL CRAB

Spiky Shell Argentinian Crabs | Cooked W. Meat Gravy | Home Made Spices |

Fresh Herbs | Patiala Signature Dish | Served with Lemon Rice

45.95

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PATIALA ROYAL DUM BIRYANI

Fine extra long grain Indian zafrani rice, cooked with meat or vegetable or seafood, along with traditional Indian spices. Typically the pot is covered with roghani naan & cooked in a slow fire clay-oven to preserve the breathtaking flavour.

| | |
|---|--------------|
| MURGH BIRYANI <i>(Chicken)</i> | 25.95 |
| LAMB BIRYANI | 29.95 |
| MUTTON BIRYANI <i>(Bone-In)(Baby Goat Meat)</i> | 31.95 |
| FISH BIRYANI | 31.95 |
| PRAWN BIRYANI | 35.95 |
| VEG BIRYANI | 26.95 |
| EGG BIRYANI | 24.95 |
| PANEER BIRYANI | 25.95 |
| LOBSTER BIRYANI | 45.95 |
| JEERA GHEE RICE | 14.95 |
| KEEMA PULAO <i>Minced Lamb with Homemade Spices, Sauteed with Fragrant Basmati Rice</i> | 24.95 |
| BASMATI RICE <i>Steamed Aromatic Long Grain Rice</i> | 7.95 |
| LEMON RICE <i>Lemon Flavoured Basmati Rice Curry Leaves Mustard Seeds</i> | 12.95 |
| HYDRABADI ZAFRANI PULAO <i>(Sweet)</i> <i>Rice with Saffron Infused Milk & Blend with Tempered Nuts & Dry Fruit (Loaded with Sliced <i>Almonds</i> <i>Cashew Nut</i> Golden Raisins)</i> | 19.95 |

BREAD (NO EGG)

TAWA & TANDOOR BAKED

WHITE FLOUR BREAD

| | |
|--|--------------|
| NAAN | 5.95 |
| BUTTER NAAN | 6.95 |
| GARLIC NAAN | 7.95 |
| CHILLI GARLIC NAAN | 8.95 |
| CHEESE & GARLIC NAAN | 10.95 |
| CHILLI CHEESE & GARLIC NAAN | 10.95 |
| CHEESE NAAN <i>Cheddar Cheese Mozzarella</i> | 10.95 |
| CHEESE RAISIN NAAN <i>Cheddar Cheese Mozzarella</i> Raisins | 10.95 |
| BROCCOLI CHEESE NAAN <i>Cheddar Cheese Mozzarella</i> | 10.95 |
| ONION KULCHA | 9.95 |
| PANEER KULCHA | 10.95 |
| KEEMA KULCHA <i>Chicken or Lamb Stuffing</i> | 13.95 |
| PESHAWARI NAAN <i>Coconut Raisin Cashew Nuts</i> | 10.95 |

WHOLE WHEAT VEGAN BREAD

*For Vegan We Replace Butter With
Margarine*

| | |
|---|--------------|
| TANDOORI ROTI <i>Nobutter</i> | 5.95 |
| BUTTER ROTI | 6.95 |
| GARLIC ROTI | 7.95 |
| MISSI ROTI <i>Gram Flour Whole Wheat Home Spices</i> <i>Shallot Onion Green Chilli</i> | 8.95 |
| MAKKI KI ROTI <i>Maize Flour</i> | 8.95 |
| LACCHA PARATHA | 7.95 |
| MINT PARATHA | 8.95 |
| GOBHI PARATHA | 10.95 |
| ALOO PARATHA | 10.95 |
| PANEER PARATHA <i>(Not Vegan)</i> <i>Cottage Cheese & Patiala Masala</i> | 10.95 |
| POORI <i>Deep Fried Puffy Bread</i> | 9.95 |
| CHAPATI <i>Tawa Roti</i> | 5.95 |

CONDIMENTS

KACHUMBER RAITA

Cucumber | Carrot | Yogurt | Garnished with Tomato | Onion

6.95

MASALA PAPAD

Fried | With Tangy & Spicy Onion Tomato Mix

8.95

BOONDI RAITA

Crisp Fried Gram Flour | Yogurt | Cucumber | Carrot

7.95

MANGO CHUTNEY

5.95

PAPADAM

Crispy Lentil Wafer Roasted or Fried

6.95

MIX PICKLE

Spicy

5.95

PATIALA SHAHI SALAD

Fresh | Organic | Crunchy

10.95

CHUTNEY TASTING

Three Seasonal Chutneys

9.95

PLAIN YOGHURT

5.95

MASALA ONION

Fresh Sliced Red Onion | Green Chilli | Lemon

3.95

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COLD BEVERAGES

STILL WATER

(Sm) 5.95 (Lg) 9.95

SPARKLING WATER

(Sm) 5.95 (Lg) 9.95

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PATIALA KI ORIGINAL LASSI

* * *

KESARI MANGO LASSI 9.95

SHAHI SWEET LASSI 9.95

MAHARAJA SALTED LASSI 9.95

* * *

FRESH LEMONADE 6.98

ORANGE JUICE 6.95

CRANBERRY JUICE 6.95

SODA \$5.95

COKE

COKE ZERO

DIET COKE

SPRITE

GINGER ALE

CLUB SODA

TONIC

FANTA ORANGE

LIMCA

THUMS UP

LEMON SWEET ICED TEA

PEACH PASSION WITH GINGER ICED TEA

HOT BEVERAGES

MINT TEA 5.95

GREEN TEA 5.95

BLACK TEA 5.95

JASMINE TEA 5.95

CHAMOMILE TEA 5.95

MADRAS COFFEE 9.95

Filter Coffee

MASALA CHAI 9.95

Home Style

DESSERT

PATIALA KHEER

Rice Pudding | Pistachios

10.95

GULAB JAMUN

Sugar Syrup | Milk Khoya | Fried Balls

10.95

RASMALAI

Milk Patties | Cardamom Flavour | Pistachios

10.95

GAJAR KA HALWA

Carrot Pudding

12.95

PATIALA KULFI

Frozen Creamy Dessert w. Fusion of Pistachios & Zafrani Flavor

10.95

JALEBI GARAM DOODH

A Funnel-Cake-Like Treat Made By Piping Spirals Of Slightly Fermented Batter Into Hot Oil And Then Soaking The Whorls In Warm Sugar Syrup. Served With Home Made Rabdi And Hot Saffron Milk | Pistachios | Almond

14.95

SHAHI TUKDA

Crisp Bread Toast dip Sugar Syrup | Rabdi Sweet thikend Milk | Home Made Green Cardamom Flavore | Topping With Crushed Pistachio & Dried Rose Petals | Pistachios

17.95

SEMIYA PAYASAM

South Indian Dessert made with Vermicelli | Milk | Ghee | Sugar | Raisins & Nuts

10.95

BANARASI PAAN

(Subject to Availability)

An Exotic Combination Of Catechol, Slaked Lime, Gulkand, Diced Dried Dates, Flavoured Fennel Seeds Are Wrapped In Special Banarsi, Betal Leaf With Silver Vark

6.95