



STREET SIDE CHAATS



DAHI KACHORI CHAAT

Raj Kachori has crispy fried shells filled with potatoes, yogurt, boiled , farsan,spices, chutney & more! It's the the ultimate Indian chaat!

DAHI BATATA SEV PURI

Dahi puri is a sweet & spicy yogurt-based chaat, filled with mashed potatoes, sweet yogurt & topped with chutneys, onions, tomatoes & sev

AALOO TIKKI CHAAT

Deep Fried Aaloo Tikki topped with sweet, green chutney, sweet yogurt, Sev, cilantro, Chaat Masala and Pomegranate.

PAAPDI CHAAT

A popular street food yogurt-based chaat with deep-fried puri, sweet, sour, and spicy chutneys, and ingredients like potato, chickpea

PANI PURI (7 PCS) (V)

It is a combination of street food recipes made with small puri balls filled with spiced and mashed aloo and specially made spiced water

BHEL PURI (V){JHALMURI}

A Mumbai street food with crispy puffed rice, sweet, sour, and spicy chutneys, onions, tomatoes, peanuts, sev, and chaat masala.

DAHI VADA

Dahi Vada are deep-fried lentil fritters soaked in creamy yogurt, topped with sweet and spicy chutneys, and garnished with spices

DAHI VADA ALLU DUM

A dish from Odisha Dahi vada is fried lentil dumplings in a spicy yoghurt& Aloo dum is a spicy potato curry. The Chaat is a spicy concoction of these two generously topped with some cut onions, a sprinkling of crunchy shev, coriander and spice

VEG SAMOSA (2 PCS)

Seasoned potato in pastry shell

RAGDA PATTIES (V)

Ragda Patties is a chaat meal with white pea gravy, crisp potato patties sweet, spicy, and tangy chutneys, sev, onions, and tomatoes

CHANA JOR GARAM CHAAT (V) (GF)

Chana Jor Garam Chaat (Flattened Chickpeas) is made with onion, tomato, cucumber, chutneys, cilantro and some spices.

SUKHA (DRY) BHEL (V)

Bhel Puri is made with puffed rice, Puri, boiled onions, Lime juice, tomatoes, and dry greenchutney, peanuts, ground sp

SAMOSA CHAAT (V)

A popular Indian street food made of crispy samosas layered with spicy chickpea curry (chole) and topped with a variety of flavorful chutneys and garnishes

PAV BHAJI

A spicy and savory curry of mixed vegetables (bhaji) cooked in a special blend of spices and served with soft buttered pav.

PAV BHAJI WITH AMUL CHEESE

A spicy and savory curry of mixed vegetables (bhaji) cooked in a special blend of spices and served with soft buttered pav.

ONION PAKODA

Onion fried fritters

THECHA VADA PAV (2 PCS)(Hot & Very Spicy)

A spicy twist on the classic! Crispy vada served in a bun with fiery green chili thecha for an extra kick

CLASSIC VADA PAV (2 PC)

Mumbai's popular street food, vada pav, with spicy potato filling sandwiched between buns and layers of spicy garlic and green chutney

SCHEZWAN VADA PAV (2 PCS)

a fusion street food that combines the classic Indian vada pav with the spicy, tangy flavours of Chinese schezwan sauce

AMUL CHEESE VADA PAV (2 PCS)

Butter vada pav, with spicy potato and cheesy filling sandwiched between buns and layers of spicy garlic and green

MISAL PAV (V) (HOT & VERY SPICY)

Misal pav (Marathi: मिशमळपav) is a dish from the Indian state of Maharashtra street food with a sprouts curry (usal), topped with onions & farsan, and served with pav, Indian dinner rolls

CHHOLE KULCHE

A popular Indian street food from the Punjab region, consisting of spiced, tangy, and often slightly mashed chickpeas (chole) served with a fluffy, leavened flatbread (kulcha)

BUTTER DABELI (2 PCS)

BUTTER DABELI WITH AMUL CHEESE (2 PCS)

A dish Gujarat made with boiled potatoes, spiced peanuts, and a mixture of special spices. Stuffed in a burger bun served with a sweet and tangy chutney.

TAWA PULAO (served with raita)

Tawa Pulao is a spicy, street-style fried rice dish from Mumbai, made with pre-cooked rice, garam masala, and vegetables

BATATA POHA (V) (GF)

Poha is made with flattened rice that is prepared with potatoes, onion, curry leaves, peanuts, green chillies

AMRITSARI SOYA CHAAP FRY

[Veg Preparation](Our in house chaaps coated with the authentic Amritsari masalas and fried

VEG SPRING ROLL (6 PCS)

A popular Asian snack consisting of a delicate, savory filling wrapped in a thin pastry

PAPAD

Crispy thin Indian flat crackers served as a snacks

MASALA PAPAD

Chrispy thin indian flat crackers served with tomato onion salsa as a snacks



VEG MEALS



PANEER KAJUWAL (GF)

Panner cooked with cashew nuts and tomato onion gravy

KOFTA CURRY (GF)

An extremely popular and tasty north Indian creamy curry recipe made with aloo and paneer balls in onion and tomato sauce.

VEG BHOONA (GF)

Mix veg cooked with tomato onion gravy

PANEER TIKKA MASALA (GF)

Paneer cooked with bell pepper onion and creamy tomato onion masala

PANEER BUTTER MASALA (GF)

Paneer cooked with creamy tomato onion gravy

PANEER LABABDAR (GF)

paneer cooked with green pepper and creamy tomato onion gravy

VEG KHORMA (GF)

Mix vegetable cooked with creamy tomato gravy

MUTTER PANEER MASALA (GF)

Paneer cooked with peas and creamy onion gravy

PALAK PANEER (GF)

Paneer cooked with spinach and Indian spices

PANEER BHURJI (GF)

Paneer grated and cooked with masala

BHINDI DO PAYZA (GF)

Okra cooked with tomato onoin masala

EGGPLANT BHARTA (GF)

Eggplant smoked and cook with tomato onions masala

ADRAKI ALOO GOBI (GF)

Potatoes and cauliflower cooked with ginger and masala

MUSHROOM MUTTER (GF)

North Indian vegetarian dish consisting of mushrooms and green peas simmered in a flavorful, spiced sauce

TAWA SOYA CHAAP MASALA

Delicious Soya chunks cooked slowly to perfection in mildly-spiced onion-tomato gravydhabewali dal tarka

SOYA CHAAP TIKKA MASALA

Chaap tikka masala

DAL MAKHANI (GF)

Dal makhani is a creamy, rich, and popular North Indian dish from Punjab made from slow-cooked black lentils () and kidney beans.

DHABEWALI DAL TADKA (GF)

Yellow dal



NON VEG APPETIZERS



TANDOORI CHICKEN TIKKA

Chicken Boneless cube marinated in Tandoori spices, finished in clay oven

CHICKEN 65

Signature recipe boneless chicken chunks marinated in curry leaves, fennel seeds and spices and deep fried

TANDOORI MALAI CHICKEN TIKKA

Chicken Boneless cube marinated in spices, finished in clay oven

TANDOORI CHICKEN

Chicken marinated in yogurt and spices and roasted in a clay oven

TANDOORI SALMON

Salmon marinated in Tandoori spices, finished in clay oven

ACHARI CHICKEN TIKKA

Chicken cubes marinated in pickled spices, finished in clay oven

AMRITSARY FISH

Seasoned red Indian style battered fish in chickpea flour with Indian spices, from the state of Punjab, served with tamarind and mint chutney (Gluten Free)



NON VEGETARIAN ENTRE'



CHICKEN KHORMA (GF)

Marinated chicken is simmered in a creamy and delicious curry made with onions, nuts and cream. This Indian Chicken Korma is the ultimate comfort food

CLASSIC CHICKEN CURRY (GF)

Chicken Curry features tender chicken in deliciously seasoned curry sauce

BUTTER CHICKEN (GF)

Butter infused tomato sauce Chicken, finished with fenugreek cream

CHICKEN TIKKA MASALA (GF)

Oven grilled boneless breast meat cooked in onion and tomato sauce mix with onion and bell pepper

KASHMIRI ROGAN JOSH (GF)

CHICKEN

LAMB/GOAT

Kashmiri delicacy of fennel flavored onion tomato gravy cooked with choice of meat

BHUNA GOSHT (GF)

CHICKEN

LAMB/GOAT

Sauce specialty made with golden brown onions, whole spices in thick gravy sauce

GOSHT VINDALOO (GF)

CHICKEN

LAMB

Goan style sauce simmered with chili pepper sauce, finished with wine vinegar

KALA MUTTON MASALA (GF)

Maharashtrian Kala Mutton is a dark, smoky, goat curry with tender meat, caramelized onions, roasted coconut, and warming spices

MUTTON ALOO ZHOL (GF)

An Odia mutton curry cooked low and slow with sweet, caramelised onions, a few spices, golden-fried potatoes and homemade garam masala

MALBAR FISH CURRY (GF)

Fish Curry is an aromatic, tomato and coconut based curry with spices, garlic, ginger, onion, and a touch of tang, from Goa.

KERALA PRAWNS CURRY (GF)

Prawns are cooked in a spicy and fragrant masala made with onions, tomatoes, Indian spices and herbs. It goes well with plain steamed rice, cumin rice, plain ..

EGG BHURJI (GF)

scrambled masala egg bhurji +butter pav(2 pcs)

EGG CURRY (3 EGGS)(GF)



BIRYANI BOX



VEG BIRYANI (GF)

+ Raita / Papad

SOYA CHAAP TIKKA MASALA BIRYANI

+Raita / Papad

JACKFRUIT BIRYANI (GF)

+Raita / Papad

CHICKEN DUM BIRYANI (GF)

+Raita / Papad

CHICKEN TIKKA BIRYANI (GF)

+Raita / Papad

TANDOORI CHICKEN BIRYANI(GF)

+Raita / Papad

EGG BIRYANI (GF)

+Raita / Papad



TANDOORI VEGETARIAN APPETIZERS



HARYALI CHAAP (CHEFS SPECIAL)

Soya chaap chunks marinated and grilled in a coriander, pudina and green

PANEER TIKKA (8 PCS)

Soft Paneer cubes marinated in tandoori masalas and grilled

SOYA CHAAP TIKKA

Soft soya chaap chunks marinated and grilled in tandoori masalas

ACHARI SOYA CHAAP

Soft soya chaap chunks marinated and grilled in achari masala

MALAI BHATTI SOYA CHAAP

Soft soya chaap chunks marinated and grilled in cheese, cashews & malai

MALAI PANEER TIKKA

Paneer cubes marinated in our Malai masala

PANEER ACHARI TIKKA (8 PCS)

Soft Paneer cubes marinated in achari flavour and grilled

SCHEZWAN SOYA CHAAP

Soft soya chaap marinated with our schezwan sauce and grilled

CHILLI GARLIC SOYA CHAAP (CHINESE)

Chaap chunks marinated and grilled with garlic, green chilli and soya sauce



INDO-CHINEESE



TRIPLE SCHEZWAN RICE

VEG/EGG

CHICKEN

SHRIMPS

Rice and noodles mixed with Schezwan sauce, with your chosen protein expertly tossed in Indo-Chinese seasonings, crowned with a delightful egg omelet on top for perfect combination taste

HAKKA NOODLES

VEG

EGG

CHICKEN

SHRIMPS

HAKKA SCHEZWAN NOODLES

VEG	\$15.0
EGG	\$16.0
CHICKEN	\$17.0
SHRIMPS	\$18.0

HAKKA FRIED RICE

VEG	\$15.0
EGG	\$16.0
CHICKEN	\$17.0
SHRIMPS	\$18.0

HAKKA SCHEZWAN FRIED RICE

VEG	\$15.0
EGG	\$16.0
CHICKEN	\$17.0
SHRIMPS	\$18.0



PANEER MANCHURIAN (DRY/GRAVY) \$15.9

Crispy Fried Paneer tossed in chinese chilli garlic sauce

CHILLI GARLIC POTATOES \$15.9

Crispy Potato fingers tossed in our honey chilli sauce

SOYA CHAAP MANCHURIAN (DRY/GRAVY) \$15.9

Chaat chunks tossed in Manchurian sauce

GOBI MANCHURIAN (DRY/GRAVY) \$15.9

Cauliflower chunks tossed in Manchurian sauce

COMBO MEAL

SOYA KEEMA PAV \$18.9

Mixed Soya Cooked In our Special Masalas Served with 2 Butter Pav

KADHI PAKODAWITH CHAWAL \$18.9

Kadhi+rice+papad (3pcs)+onion

CHHOLE PURI KHEER THALI \$20.9

This is a spicy and tangy chickpea curry cooked with various spices and served with Indian fried bread Puri (4 Pcs),

SHRIKHAND PURI \$16.9

Indian fried bread, Puri (4Pcs), made from whole-wheat flour. Served with Shrikhand

CHAI THALI (2 CHAI) \$20.9

Chai Thali is a unique combo of Butter Vada Pav (1 Pc), Butter Dabeli (1 Pc), Bun Maska (1 Pc) and any 2 Chai of your choice

PURI BHAJI SHRIKHAND \$20.9

Bhaji, warmly spiced potato curry, served with Indian fried bread, Puri (4Pcs), made from whole-wheat flour. Shrikhand

AMRITSARI CHOLE WITH BHATURE(2) \$17.9

Amritsari Chole (300 ml), 2pcs Bhature, Onions and Chutney

RAJMA CHAWAL (V) (GF) \$17.9

Delicious Rajma (Kidney Beans) naan or rice +salad

CLASSIC ROLLS

MUMBAI VADA ROLL \$10.9

Batata Vada Stuffed In A Roll With Tamarind Chutney, Green Chutney

TANDOORI ALOO ROLL \$10.9

Bhatti Smoked Tandoori Aloo Wrapped With Onion Kachumber & Garlic Mayo

PANEER ROLL \$12.9

Paneer tossed with home made masala wrapped in roti

PANEER ACHARI ROLL \$12.9

Paneer tossed with home made pickle masala wrapped in roti

PANEER CHILLI ROLL \$12.9

Wok Tossed Paneer Wrapped With Fried Noodle & Soy Ginger Mayo

CHATPATA SOYA CHAAP ROLL \$12.9

Soya chaap marinated in spicy masalas

CHAAP SCHEZWAN ROLL \$12.9

Soya chaap tossed in Manchurian sauce

MUSHROOM TIKKA ROLL \$12.9

Paneer marinated in spicy, tandoori masala

ACHARI CHAAP ROLL \$12.9

Soya chaap marinated in spicy, pickle-flavored (achari) masalas

MASALA OMELETTE ROLL \$14.9

egg omelette fresh green chutney of coriander and pudina (mint)

CHICKEN KATHI ROLL \$13.9

Chicken cubes tossed in homemade spices with fresh green chutney of coriander and pudina (mint). Egg

CHICKEN TIKKA CORIANDER ROLL \$14.9

Chunks of tandoori chicken (halal) soaked in yoghurt and spices with fresh coriander seasoning, green chutney, tamarind chutney

CHICKEN ACHARI ROLL \$13.9

Chunks of tandoor-grilled chicken (halal), cooked in a tangy and spicy pickle gravy, green chutney, tamarind chutney

CHICKEN CHILLI ROLL \$13.9

Wok Tossed Chilli Chicken, Wrapped With Soy Ginger Mayo

MOMOS

VEG MOMOS (8 PCS) \$12.0

STEAM/FRIED \$12.0

SCHEZWAN \$14.0

CHICKEN MOMOS (8 PCS) \$12.0

STEAM/FRIED \$12.0

SCHEZWAN \$14.0

PIZZA - VEG PIZZA

EXOTIC VEG PIZZA (10 INCHES) \$15.9

Original crust pizza topped with bell peppers, onion mushroom black olives

BOLLYWOOD BOX SPECIAL PIZZA \$19.99

Onion, green peppers, paneer, sweet corn & olives with cheese dip.

BURN TO HELL \$17.99

Jalapenos, mushrooms, olives, and green peppers served with hot and garlic sauce. Very Spicy

MAKHANI MARGARITA PIZZA (10 INCHES) \$10.9

Original crust pizza topped with native tomato and basil

BHUNA LAMB PIZZA (10 INCHES) \$18.9

Original crust pizza topped with lamb mince and kashmiri chilli

CHICKEN TIKKA PIZZA (10 INCHES) \$17.9

Thin crust pizza topped with chicken tikka and butter chicken napolitana



PARATHE WALI GALLI

PALAK CORN CHEESE \$11.9

Spinach+corn+cheese served with yoghurt+pickle+butter

ITALIAN PARATHA \$11.9

Served with yoghurt+pickle+butter

ALOO CHEESE \$11.9

Served with yoghurt+pickle+butter

ACHARI PARATHA \$11.9

Potatoes onion pickle masala served with yoghurt+pickle+butter

PLAIN NAMAK AND AJWINE[2 PCS] \$10.9

Salt+ajwina served with yoghurt+pickle+butter

ALOO PARATHA \$11.9

Served with yoghurt+pickle+butter

GOBI PARATHA \$11.9

Served with yoghurt+pickle+butter

AMRITSARI PARATHA \$11.9

Served with yoghurt+pickle+butter

PANEER TIKKA PARATHA \$11.9

Served with yoghurt+pickle+butter

PANEER PARATHA \$11.9

Served with yoghurt+pickle+butter

ALOO METHI \$11.9

Potato+methi served with yoghurt+pickle+butter

PALAK CORN CHEESE \$11.9

Spinach+corn+cheese served with yoghurt+pickle+butter

MOOLI PARATHA \$11.9

Served with yoghurt+pickle+butter

ALOO PANEER \$11.9

Potato+indian cheese served with yoghurt+pickle+butter



SANDWICHES

ALL THE SANDWITCHES SERVED WITH TOMATO KECHUP, GREEN CHUTNEY AND POTATO CHIPS

PANEER MASALA SANDWICH GRILLED \$16.9

A sandwich packed with paneer seasoned with masala, yogurt, lime and veggies. Its topped with delicious Chutney, red onions and coleslaw

CHEESE CHUTNEY SANDWICH-GRILLED \$13.9

A sandwich packed with delicious green chutney, chaat masala, butter and cheese

ALOO CHEESE MASALA SANDWICH-GRILLED \$15.9

A delicious combination of masala potato patty, bell pepper, red onions, tomatoes, chat masala, green Chutney, butter

VEG CHEESE SANDWICH GRILLED \$15.9

Sliced Cucumber, onion,green pepper tomato and Boiled potato arranged between 2 slices of bread seasonedwith butter...tandoori masala mayo

CHAI PANI & FUN BUN

BUN MASKA \$5.70

Bun maska a soft white roll whereas its close cousin, Brun, has a crunchy, crumbly outer shell, which soaks up chai

CHEESE BUN MASKA \$7.63

A super-soft, bread-bun, sliced in half and slathered with Maskaa, butter and shredded cheese

NUTELLA BUN MASKA \$6.92

JAM BUN MASKA \$6.92

CARDAMOM CHAI \$3.0

The kesar elaichi chai tea is a rich blend of black tea, sweet natural cardamom flavour & kashmiri saffron extract

GINGER CHAI \$3.0

A delicious, warming Indian ginger tea made with fresh ginger roots, tea leaves, and milk. This tea has a wonderful aroma

MILKSHAKES/HOUSE DRINKS

MANGO LASSI \$6.99

Sweet Yogurt mixed with mango pulp and nuts

MANGO MASTANI \$7.99

Mango Mastani is a desi mango milkshake made with ice cream, mango pulp, and dry fruits, often served as a street food dessert.

SWEET LASSI \$6.03

Sweet Lassi is made with Indian yogurt (Dahi/ curd), Sugar and dry fruits. Contains Nuts.

COLD COFFEE \$7.99

A classic combination of coffee, vanilla ice cream and Milk blended together. A Mumbaiiyaa classic.

NIMBU PANI (V) \$6.9

Nimbu Pani is Indian style lemonade made with fresh lime juice and sugar with a touch of spices. It is so refreshing on hot days!

NIMBU SODA (SWEET) \$5.9

Fresh lime juice blended with sugar and soda water for a sweet and refreshing drink

BREADS

BUTTER NAAN \$3.5

GARLIC NAAN \$4.0

CHILLY GARLIC NAAN \$4.9

BUTTER TANDOORI ROTI \$3.5

MALABAR LACHA PARATHA \$3.0

CHEESE NAAN \$4.9

ONION KULCHA \$3.9

ALOO ONION KULCHA \$3.9

PANEER KULCHA \$4.9

BHATURA (1PC) \$2.5

RICE

JEERA RICE \$5.9

STEAM WHITE RICE \$4.9

PEAS PULAO \$5.9

COCONUT RICE \$5.9

SOUTH INDIAN

MINI IDLI (12PCS) \$11.0

ONION TOMATO CHILLY UTTAPAM (2PCS) \$12.0

IDLI SAMBAR (3PCS) \$11.0

MINI PODI IDLI (12PCS) \$11.0

DESSERTS

GULAB JAMUN (2 PCS) \$5.5

MANGO RASMALAI \$5.5

RASMALAI \$5.5

RICE KHEER \$5.5

KESER SHREEKHAND \$7.0

BEVERAGES

FANTA,COKE,LIMCA,SPRITE,,PEPSI, THUMS UP, JARRITOS MANDRAIN, JARRITOS GUVAVA \$3.99