

PANEER PAKORA

Rs. 180

Paneer slices deeped in batter oil fried served with chutney.

CHANA DRY

Rs. 200

Chana tossed with special herbs deep fried with chilli, onion and capsicum.

CHEESE BALL (8 PCS)

Rs. 200

Grated. cheese mix with potato, onion, paneer deep fried served with mayonnaise.

PANEER TIKKA (6 PCS)

Rs. 270

Paneer chunks marinate with yogurt and kashmiri mircha coocked in clay pot.

CHICKEN VALCANO

Rs. 200

Chicken pieces deep fried with special sauce and served with cocktail sauce.

CHICKEN TIKKA (BONELESS) Rs. 200 8 PCS

Chicken marinate with yogurt and kashmiri mircha and special tandoori masala cooked in clay pot served with laccha salad, hara chutney.

CHICKEN PAKORA

Rs. 220

Chopped chicken mix with onion green chili special masala deep fried, served with cocktail sauce.

· · · BREAKFAST · · ·

4 PC BREAD TOAST (BUTTER/JAM)	Rs. 50
2 PCS BOILED EGG	Rs. 40
2PCS POACHED EGG	Rs. 70
2 EGG OMELETTE	Rs. 90
PURI SABJI	Rs. 90
CHHOLA BHATURA	Rs. 140
BREAD SANDWICH (VEG)	Rs. 60
BREAD SANDWICH (CHICKEN)	Rs. 90
CLUB SANDWICH (VEG)	Rs. 100
CLUB SANDWICH (CHICKEN)	Rs. 150

· · · APPETIZER

ONION JHURA PAKORA

Rs. 130

Sliced onion mix with besan deep fried served with hara chutney.

VEG PAKORA

Rs. 150

Chopped green vegetables mixed with besan deep fried served with tomato sauce.

FRENCH FRY

Rs. 170

Potato cuts in finger shape, served with tomato and mayonnaise.



CHICKEN FRY(8 PCS) Rs. 220

Chicken marinate with Indian masala swallow fry with onion and capsicum.

FISH FRY BONELESS Rs. 240

Fish fillet marinate with lemon juice, coated with bread crumbs served with tartar sauce.

CHICKEN MALAI KABAB Rs. 280 (8 PCS)

Chicken marinate with yogurt and desi malai, cooked in clay oven, served with laccha green salad and hara chutney.

CHICKEN LOLLIPOP (6 PCS) Rs. 290

Chicken wings marinate with Chinese sauce shallow fried with capsicum and onion.

CHICKEN ROAST

Rs. 570

Whole chicken with skin marinate with mustard sauce cooked in baked oven.

CHICKEN TANDOORI Rs. 580

Whole chicken marinate with yogurt and kashmiri mirch and special tandoori masala cooked in clay pot, served with laccha salad and hara chutney.

· · · POTATO DELIGHT · · ·

POTATO JEERA

Rs. 220

Potato cubes cooked with hing and jeera tadka flavored with desi ghee.

PUNJABI POTATO DUM

Rs. 250

Potato cooked in makhani gravy and cream.

POTATO JAIPURI

Rs. 270

Potato cubes ,cooked with jaipuri mirchi coloured with kashmiri mirchi in red tomato gravy.

POTATO DO PYAZA

Rs. 270

Potato cubes cooked with capsicum and onion cubes in yellow gravy.

POTATO HYDRABADI

Rs. 280

Potato cooked in palak and cashew gravy and cream.

PANEER

MATAR PANEER

Rs 250

Paneer cooked with green peas finished with yellow gravy.

PANEER JALFREZI

Rs. 270

Paneer fried cooked with capsicum, onion, tomato dry masala.

PANEER BUTTER MASALA Rs. 280

Cubes of paneer cooked in butter and cream finished with red tomato gravy.

KADHAI PANEER

Rs. 280

Cubes of paneer cooked dry with capsicum tomato, onion with gota garam masala, finished with butter cream and yellow gravy.



PANEER LABABDAR Rs. 310

Paneer cooked with butter cream and cashew white gravy.

PANEER TIKKA BUTTER Rs. 320 MASALA

Paneer chunks cooked in clay pot finished with cream butter and red cashew tomato gravy.

· · · VEGETABLES · · ·

VEG KOFTA Rs. 260

(66)

Chopped green veg. mix with potato and paneer shaped in balls cooked in cashew yellow gravy.

VEG JALFREZI Rs. 270

Fresh green beans, capsicum, carrot, onion, cauliflower, green peas and paneer cut in strips cooked in tomato gravy.

VEG CHATPATA Rs. 280

Fresh green beans, capsicum, carrot, alu, cauliflower, green peas and paneer cooked with tomato cashew gravy.

CHANA MASALA Rs. 280

Chana cooked yellow cashew gravy tempt with pomegranate seeds garnished with onion rings, green chilli and lemon wedges.

VEG JAIPURI Rs. 280

FFresh green beans, capsicum, ,carrots, cauliflower, green peas, paneer, cooked with red gravy garnished with papad fry and jaipuri mircha.

SOYA CHAAP

Rs. 290

Soya cooked in tandoor and finished with yellow cashew gravy and cream.

MALAI KOFTA

Rs. 300

Chopped green vegetables, potato and paneer mix with dry fruits shaped like balls cooked in white gravy.

NAVARATNA KORMA

Rs. 300

Fresh green beans, capsicum, carrot, alu, cauliflower, green peas and paneer cooked with coconut cream cashew gravy.

MUSHROOM MASALA

Rs. 320

Mushroom cut into sliced cooked with tomato green peas hari mirchi and finished with yellow cashew gravy.

DAL

YELLOW DAL

Rs. 200

Mix dal cooked with chopped garlic, onion, tomato, ginger and hara mirchi.

DAL TADKA

Rs. 260

Kali dal, chana dal cooked with hing tadka, along with onion garlic tomato, butter and cream.

DAL MAKHANI

Rs. 280

Black dal with chana dal, gota moong, both cooked with onion garlic, butter and cream. topped with makhana flower.

EGG TADKA

Rs. 290

Tadka dal cooked along with egg bhurji.



CHICKEN HARIYALI

Rs. 300

Chicken (boneless) pieces cooked in tandoor finished with butter, cream, special masala and makhani and palak gravy.

CHICKEN RESHMI BUTTER Rs. 320 MASALA

Chicken pieces butter cream cooked in tandoor finished with special masala and cashew white gravy.

CHAMPARAN CHICKEN R

Rs. 600

Chicken cooked with garlic and special masala finished with butter cream tomato gravy.

CHINESE

VEG CHOWMEIN Rs. 160
EGG CHOWMEIN Rs. 200
CHICKEN CHOWMEIN Rs. 250
MIX CHOWMEIN Rs. 300

CHILLI

POTATO CHILLI Rs. 180

Potato cubes cooked with onion capsicum garlic and Julian cut of ginger, finished with soya sauce, tomato sauce and chilli sauce.

PANEER CHILLI Rs. 270

Paneer cubes cooked onion capsicum garlic and Julian cut of ginger, finished with tomato sauce, soya sauce and chilli sauce.

CHICKEN

CHICKEN CURRY (2PCS) Rs. 210

Chicken pieces special Indian masala finished with cream and yellow gravy.

CHICKEN KASSA Rs. 210

CHICKEN MASALA (2PCS) Rs. 230

CHICKEN BUTTER MASALA Rs. 250

2 pcs Chicken pieces cooked with butter and cream finished with red tomato gravy.

CHICKEN DO PYAZA Rs. 270

Chicken pieces capsicum onion and special Indian masala finished with cashew gravy and makhani gravy.

CHICKEN POT LIVER MASALA Rs. 280

Chicken pot liver cooked in butter cream and special masala with makhani gravy.

CHICKEN BHARTA Rs. 290

Chicken keema cooked with butter and cream finished with red tomato gravy and makhani gravy.

CHICKEN TIKKA BUTTER Rs. 300 MASALA

6 pcs Boneless chicken marinate with curd, butter and special masala cooked in tandoor finished with cream and red gravy.

CHICKEN LABABDER Rs. 300

Chicken batter cream and special masala finished with red tomato gravy and makhani gravy.



MUSHROOM CHILLI Rs. 270

Batlan mushroom deep fried with green chiili ,capsicum, onion, garlic, ginger, finished with tomato sauce, chilli sauce and garlic sauce.

CHICKEN CHILLI Rs. 260 (BONELESS) 6PCS

Chicken pieces Julian cut garlic, onion, chilli and finished with soya and tomato sauce gravy.

BABY CORN CHILLI Rs. 290

Baby corn deep fried and cooked with garlic, ginger, onion, capsicum finished with tomato sauce.

FISH CHILLI 6PCS Rs. 290

Boneless fish deep fried with batter, ginger, capsicum finished with tomato, chilli and soya sauce.

· · · MANCHURIAN · · ·

VEG MANCHURIAN Rs. 18

Assorted veg balls cooked with chopped onion, capsicum, garlic, ginger and special Manchurian masala.

PANEER MANCHURIAN Rs. 230

Paneer cubes cooked with chopped onion, capsicum ,garlic, ginger and finished with soya, tomato and chilli sauce gravy.

MUSHROOM MANCHURIAN Rs. 240

Button mushroom deep fried in garlic, green chilli, capsicum finished with tomato and soya sauce.

BABY CORN MANCHURIAN Rs. 250

Baby corn deep fried with butter cooked with chopped onion, garlic, capsicum finished with tomato, soya and chilli sauce garnished with coriander leaf.

CHICKEN MANCHURIAN Rs. 270 (BONELESS)

Chicken pieces copped onion, capsicum, chilli and garlic special Manchurian masala finished with soya, tomato and chilli sauce gravy.

FISH MANCHURIAN Rs. 300 (BONELESS)

Boneless fish cubes deep fried with batter coated, cooked with ginger, garlic, green chilli, capsicum and onion, finished with tomato, soya and chilli sauce.

RICE

STEAM RICE

Rs. 130

Boiled basmati rice.

JEERA RICE Rs. 180

Boiled basmati rice with gota jeera.

VEG FRIED RICE Rs. 220

Its a mildly sweet dish made with basmati rice, rich with dry fruits, fresh fruits and whole spices.



VEG PIZZA (9 INCH) Rs. 275
CHICKEN PIZZA Rs. 320
ZUKE SPECIAL PIZZA VEG Rs. 370
ZUKE SPECIAL PIZZA Rs. 400
NON VEG

SOUP

TOMATO SOUP	Rs. 120
VEG MANCHOW	Rs. 120
MINISTRONI SOUP	Rs. 130
VEG SWEET CORN SOUP	Rs. 130
CREAM OF MUSHROOM	Rs. 140
CHICKEN SWEET CORN	Rs. 160
CHICKEN MANCHOW	Rs. 160

PAPAD

ROASTED PAPAD Rs. 30
FRIED PAPAD Rs. 30
MASHLA PAPAD Rs. 60

SALAD

ONION SALAD Rs. 80 Slice of onion rings garnished with lemon vinegar dressing.

GREEN SALAD Rs. 120 Garden green vegetables cutted ring.

VEG BIRYANI Rs. 220

It's a classic layered biriyani made with basmati rice, mixed vegetables and aromatic spices.

EGG BIRYANI Rs. 220

A perfect mix of spiced eggs, aromatic basmati rice and flavorful masala.

CHICKEN BIRYANI Rs. 270

Rich in Indian flavored spices, marinated chicken, layered with basmati rice, egg and potato.

KASHMIRI PULAO

Rs. 270

Its a mildly sweet dish made with basmati rice, rich with dry fruits, fresh fruits and whole spices.

ROTI

TANDOORI ROTI Rs. 30
BUTTER TANDOORI ROTI Rs. 40
PLAIN NAAN Rs. 70
BUTTER NAAN Rs. 80
MASALA KULCHA Rs. 100
GARLIC NAAN Rs. 130
DHUADAR NAAN Rs. 120

ITALIAN

VEG PASTA RED/ Rs. 230 WHITE SAUCE

NON-VEG PASTA RED/ Rs. 300 WHITE SAUCE



DRINKS & MOCKTAIL

MINERAL WATER Rs. 20 TEA Rs. 20 COFFEE Rs. 50 Rs. 40 **COLD DRINKS** MASALA COLD DRINKS Rs. 70 FRESH LIME SODA Rs. 70 FRESH LIME WATER Rs. 40 MOJITO Rs. 150

DESSERT

ICE CREAM 2 SCOOP Rs. 150
TUTTI FRUTTI ICE CREAM Rs. 250
SIZZLING BROWNIE WITH Rs. 250
ICE CREAM



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