



IN THE PUNJAB

PUNJABIYAT  
is at our core.



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# Vegetarian KEBABS

## **Paneer Tikka Shashlik - 625**

Cottage Cheese Cubes, Tomatoes, Onions & Capsicum marinated with yellow chilli marinade, grilled to perfection.

## **Tandoori Paneer Tikka - 625**

Cottage cheese cubes marinated in classic tikka marinade

## **Mirch Malai Soya Tikka - 625**

Stuffed Soya chunks marinated in creamy marinade with a hint of green chilli, finished in tandoor.

## **Tandoori Broccoli - 645**

Fresh broccoli marinated with creamy marinade finished in tandoor

## **Hara Seekh Kebab - 625**

Spinach & cottage cheese seekh kebabs with a hint of green chilli paste & rose water

## **Aloo Makai Seekh - 625**

Potato & corn kernel seekh kebabs with a hint of green chilli paste

## **Mirch Malai Seekh - 625**

A spicy cottage cheese seekh kebabs

## **Bharwan Aloo - 595**

Potatoes stuffed with Cottage cheese and dry fruits mixture, finished in tandoor.

## **Tandoori Pineapple - 595**

Fresh pineapple chunks marinated with special ITP masala, finished in tandoor

## **Tandoori Mushrooms - 595**

Button mushrooms marinated with yogurt & yellow chilli marinade



Non-Vegetarian

# KEBABS

## **Tilwala Murg Tikka - 725**

Pieces of chicken mildly flavored with green chilli & toasted sesame seeds

## **Murg Malai Tikka - 725**

Succulent pieces of chicken marinated in classic cashew nut & cream marinade

## **Tandoori Chicken Tikka - 725**

Succulent pieces of chicken marinated in classic red marinade

## **Tandoori Chicken (Half) 4 pcs / (Full) 8 pcs - 475/895**

Age old Punjabi Classic

## **Chicken Seekh Kebab - 725**

Mouth - watering minced chicken kebabs flavored with garlic onion, coriander and spices

## **Jalandhari Mutton Tikka - 925**

Mutton tikka cooked in tandoor and finished on tawa, taka-tak style

## **Mutton Gulauti Kebab - 875**

Mouth - watering minced mutton kebabs flavored with garlic onion, coriander flavored

## **Mutton Seekh Kebab - 795**

Mouth - watering minced mutton kebabs flavored with garlic onion, coriander and spices

## **Ajwaini Fish Tikka - 1045**

Succulent pieces of sole marinated with ajwain & mild Indian spices







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# KEBABS PLATTERS

## **Veg Seekh Kebab Platter - 675**

One piece each of aloo makai seekh, mirch malai seekh, hara seekh kebab

## **Non Veg Seekh Kebab Platter - 795**

Two pieces each of chicken seekh kebab & mutton seekh kebab

## **Tandoori Veg Platter - 1295**

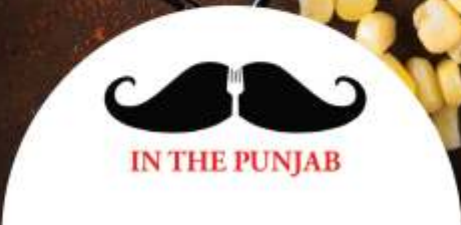
Assortment of tandoori paneer tikka, aloo makai seekh, tandoori mushroom & tandoori broccoli

## **Tandoori Non Veg Platter - 1545**

Assortment of tandoori chicken tikka, tilwala murg tikka, ajwaini fish tikka  
& mutton seekh kebab







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# Vegetarian CURRIES

## **Paneer Makhani - 645**

Cubes of paneer tikka cooked in a rich creamy tomato butter gravy

## **Paneer Lababdar - 645**

Cottage cheese cubes cooked in an onion tomato gravy with a hint of kasoori methi

## **Palak Paneer - 645**

Cottage cheese cubes cooked with fresh spinach puree and fenugreek leaves, flavored with ginger, green chillies and white butter

## **Dal Makhani - 675**

## **Yellow Dal Tadka - 495**

Yellow lentils tempered with extra tadka

## **Paneer Methi Malai - 645**

Cubes of paneer cooked in cashew nut gravy & flavored with kasoori methi

## **Kadhai Paneer - 645**

Batons of cottage cheese cooked with juliennes of capsicum in a thick onion & tomato masala

## **Shahi Kofta - 645**

Potato & paneer dumplings cooked in mildly sweet & spicy tomato gravy, garnished with raisins

## **Methi Malai Kofta - 645**

Potato & paneer dumplings cooked in cashew nut gravy & flavored with kasoori methi

## **Bhune Jeere Ki Bhindi Gobhi - 475**

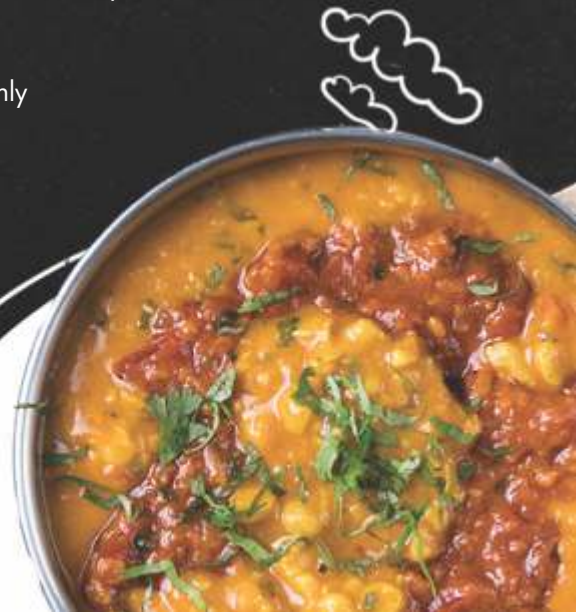
Masala stuffed lady finger and cauliflower cooked together with roasted crushed cumins

## **Amritsari Chole - 475**

Chickpeas & black chana cooked in traditional Amritsari style

## **Jeera Aloo - 475**

Diced boiled potatoes cooked with freshly ground cumin, onion and tomatoes





# CURRIES

## **Butter Chicken - (Half) 845 / (Full) 1395**

Boneless with bone tandoori chicken cooked in a creamy tomato butter gravy

## **Chicken Lababdar - 825**

Boneless chicken cooked in onion tomato gravy with a hint of kasoori methi

## **Kadhai Chicken - 825**

Boneless chicken cooked with juliennes of capsicum in a thick onion & tomato masala

## **Dhaba Style Chicken Curry - (Half) 825 / (Full) 1375**

## **Murgh Kali Mirch - 825**

Boneless chicken pieces cooked in yogurt & cracked black pepper gravy

## **Rogan Josh - 945**

A traditional dish of lamb cooked to perfection









# BIRYANI

## **Saffron Chicken Biryani - 845**

Chicken cooked in mildly flavoured curry layered with saffron rice, served with mint raita & salad

## **Saffron Sabz Biryani - 795**

Assorted vegetables cooked in mildly flavoured curry, layered with saffron rice, served with min raita & salad









# BREADS

**Tandoori Roti - 105**

**Roomali Roti - 105**

**Plain Naan - 115**

**Butter Naan - 125**

**Lachcha Parantha - 115**

**Pudina Parantha - 115**

**Chur Chur Naan - 135**

**Chur Chur Parantha - 135**

**Hari Mich Wale Naan - 135**

**Hari Mich Wala Parantha - 135**

**Stuffed Kulcha - 135**

**Garlic Naan - 135**





# DESSERTS

**Gulab Jamun - 375**

**Gulkand Ice Cream - 395**



Govt. taxes extra  
We levy 10% service charge





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