

# MENU



*Zayka* BY THE  HAGRIDS  
KITCHEN



## SOUPS

### VEGETARIAN

Tomato Shorba ..... ₹ 169

(A rich, tangy tomato soup simmered with aromatic spices and a hint of dried fenugreek leaves, perfect for a comforting start)

Mulligatawny Shorba ..... ₹ 169

(A rich and spicy soup, with lentils, and infused with aromatic spices and a touch of dried fenugreek leaves)

### NON-VEGETARIAN

Mutton Shorba ..... ₹ 219

(A hearty, flavorful soup made with tender mutton, simmered in a spiced broth with a touch of dried fenugreek leaves for a comforting and aromatic experience)

Chicken Yakhni Shorba ..... ₹ 189

(A soothing, aromatic soup made with tender chicken, slow-cooked in a flavorful broth with spices and a hint of dried fenugreek leaves)

## TANDOORI VEGETARIAN



Malai Paneer Tikka ..... ₹ 549

(8 pcs of soft and freshly marinated paneer cooked in tandoor and tossed in special cream sauce)





**Achari Paneer Tikka** ..... ₹ 549  
(8 pcs of soft and freshly marinated paneer with pickle flavor cooked in tandoor and tossed in special cream sauce)

**Basil Paneer Tikka** ..... ₹ 549  
(8 pcs of soft and freshly marinated paneer coated with fresh basil paste flavor and cooked in tandoor and tossed in special cream sauce)

**Multani Paneer Tikka** ..... ₹ 599  
(8 pcs of soft and freshly marinated paneer stuffed with mushroom and cheese and then cooked in tandoor and tossed in special cream sauce)

**Tandoori Cheesy Mushroom** ..... ₹ 399  
(12 pcs of barbecued mushroom stuffed with cheesy masala and garnished with cream on top)

**Tandoori Mushroom** ..... ₹ 379  
(Button mushrooms charcoaled to perfection in tandoori marination)

**Tandoori Veg Platter** ..... ₹ 799  
(20 pieces of paneer, tandoori aloo, seekh kebabs, tandoori mushrooms charcoaled to perfection)

**Chatpata Tandoori Aloo** ..... ₹ 330  
(Baby potatoes marinated in a tangy, spiced yogurt mixture and grilled in the tandoor for a smoky, flavorful delight)

**Aloo Ki Nazakat** ..... ₹ 429  
(Potatoes stuffed with a spiced mixture, then pan-seared and served to perfection)

**Tandoori Babycorn** ..... ₹ 399  
(Baby corn marinated in the tandoori marination and charred till perfection)

**Malai Broccoli** ..... ₹ 429  
(Broccoli chunks charcoaled to perfection and then tossed in a cheesy and creamy sauce)

**Tandoori Exotic Vegetables**..... ₹ 399  
(A combination of exotic vegetables marinated in a spiced yogurt mixture and grilled in the tandoor to achieve a smoky and flavorful finish)

**Afghani Soya Chaap** ..... ₹ 499  
(Tender soya chaap marinated in a creamy blend of yogurt, cashew paste, and aromatic spices, then grilled to perfection for a rich and flavorful dish)

**Tandoori Chaap** ..... ₹ 499  
(Soya chaap marinated in a spiced yogurt mixture and grilled in the tandoor to achieve a smoky, flavorful finish)

**Cheesy Beetroot Kebab** ..... ₹ 499  
(Beetroot patties stuffed with cheese, lightly spiced and deep-fried)



**Veg Seekh Kebab** ..... ₹ 369  
(8 pcs of a delicious snack made using mixed vegetables and spices cooked in tandoor)

**Corn Malai Seekh Kebab** ..... ₹ 479  
(Corn and paneer mixture blended with spices, shaped on skewers, and grilled to perfection)

## **TANDOORI NON-VEGETARIAN**



**Lasooni Murg Tikka** ..... ₹ 549  
(8 pcs of soft and freshly marinated boneless chicken with garlic flavor cooked in tandoor and tossed in special cream sauce)

**Murg Malai Tikka** ..... ₹ 569  
(8 pcs of soft and freshly marinated boneless chicken cooked in tandoor and tossed in special cream sauce)

**Hariyali Murg Tikka** ..... ₹ 549  
(8 pcs of soft and freshly marinated boneless chicken flavored with fresh green herbs-mint & coriander, cooked in tandoor and tossed in special cream sauce)

**Chicken Bharwan Tangdi Half (3 pieces)** ..... ₹ 419  
(Chicken leg piece stuffed with minced chicken and cashew marinated with cashew paste and hung curd, charcoaled to perfection and tossed in a cheesy and creamy sauce)

**Chicken Bharwan Tangdi Full (6 pieces)** ..... ₹ 799  
(Chicken leg piece stuffed with minced chicken and cashew marinated with cashew paste and hung curd charcoaled to perfection and tossed in a cheesy and creamy sauce)

**Tandoori Tangdi Half (3 pieces)** ..... ₹ 399  
(Chicken leg pcs charcoaled to perfection in tandoori marination)

**Tandoori Tangdi Full (6 pieces)** ..... ₹ 749  
(Chicken leg pcs charcoaled to perfection in tandoori marination)

**Murg Kastoori Kebab** ..... ₹ 549  
(Chicken marinated with yogurt, spices, and fenugreek powder, then grilled and rolled in an omelette)

**Tandoori Zhingra** ..... ₹ 579  
(10 pcs of fresh prawns well marinated with variety of spices and grilled in tandoor)

**Nimbus Adraki Zhingra** ..... ₹ 579  
(10 pcs of fresh prawns well marinated with variety of spices, flavoured with ginger and lemon and grilled in tandoor)





**Tandoori Chicken ..... ₹ 399 (Half) 4 pcs    ₹ 729 (Full) 8 pcs**  
(Fresh and soft whole chicken well marinated with variety of spices and grilled in tandoor)

**Spl Butter Tandoori Chicken ..... ₹ 439 (Half) 4 pcs    ₹ 799 (Full) 8 pcs**  
(Fresh and soft whole chicken well marinated with variety of spices with the goodness of butter and cream and grilled in tandoor)

**Afghani Chicken ..... ₹ 439 (Half) 4 pcs    ₹ 799 (Full) 8 pcs**  
(Juicy chicken pieces marinated in a creamy blend of yogurt, cashew paste, and aromatic spices, then grilled to perfection for a rich and flavorful dish)

**Chicken Firangi Kebab ..... ₹ 549**  
(Chicken marinated in a tangy, spiced yogurt mixture with peri peri powder, grilled to a perfect smoky finish)

**Chicken Tikka ..... ₹ 549**  
(Tender pieces of chicken marinated in a spiced yogurt blend, then grilled to perfection for a smoky, flavorful delight)

**Chicken Seekh Kebab ..... ₹ 549**  
(8 pcs of soft and juicy kebabs made from minced chicken and flavored with variety of spices and grilled in tandoor for perfection)



**Chicken Kebab Platter..... ₹ 899**

(14 pcs of assorted chicken kebabs charcoaled to perfection)

**Mutton Gilafi Seekh ..... ₹ 649**

(Minced lamb with bell pepper onions, charred to perfection)

**Mutton Seekh Kebab ..... ₹ 639**

(8 pcs of soft and juicy kebabs made from minced mutton and flavored with variety of spices and grilled in tandoor for perfection)

**Fish Tikka ..... ₹ 599**

(8 pcs of fresh & soft fish marinated with variety of spices and grilled in tandoor)

**Lemon Garlic Fish Tikka ..... ₹ 599**

(8 pcs of fresh & soft boneless fish marinated with variety of spices, flavored with garlic and lemon and grilled in tandoor)

**Non Veg Mixed Platter..... ₹ 1549**

(22 pcs of assorted prawns, fish, mutton and chicken kebabs charcoaled to perfection)



## MAIN COURSE VEGETARIAN



**Dal Bhukara ..... ₹ 399 (Half) 500 ml    ₹ 729 (Full) 1000 ml**

(A rich, creamy slow cooked whole urad dal (black gram)with tomato puree, butter and cream)

**Dal Palak ..... ₹ 349**

(A nutritious blend of lentils and spinach, cooked with aromatic spices and a hint of dried fenugreek leaves for a flavorful, hearty dish)

**Yellow Dal Tadka ..... ₹ 329**

(Lentil curry tempered with spices and herbs with the goodness of ghee)

**Paneer Khurchan ..... ₹ 399 (Half) 5 pcs    ₹ 599 (Full) 10 pcs**

(Semi-dry curry made with paneer in an onion-tomato-capsicum base)

**Kadai Paneer ..... ₹ 399 (Half) 5 pcs    ₹ 599 (Full) 10 pcs**

(Flavorful dish made by cooking paneer & bell peppers in a fragrant, fresh ground spice powder)



**Paneer Butter Masala** ..... ₹ 399 (Half) 5 pcs    ₹ 599 (Full) 10 pcs  
(Creamy curry made with paneer, spices, onions, tomatoes, cashews and butter)

**Palak Paneer**..... ₹ 399 (Half) 5 pcs    ₹ 599 (Full) 10 pcs  
(Paneer tikka cooked in fine spiced blend of rich creamy spinach curry)

**Paneer Tikka Masala** ..... ₹ 399 (Half) 4 pcs    ₹ 599 (Full) 8 pcs  
(A vibrant and exotic curry made of marinated and grilled paneer cubes dunked in a spicy and rich onion tomato based gravy)

**Paneer Taka Tak** ..... ₹ 449 (Half) 7 pcs    ₹ 649 (Full) 14 pcs  
(Mashed paneer and paneer cubes tossed with tomatoes, onions, and capsicum in a spicy, tangy gravy)

**Aloo Gobi Masala** ..... ₹ 329  
(Potatoes and cauliflower cooked with onion, tomatoes & spices)

**Aloo Jeera Masala** ..... ₹ 319  
(Potatoes sautéed with cumin seeds and aromatic spices, enhanced with a hint of dried fenugreek leaves for a flavorful and satisfying dish)

**Dum Aloo Kashmiri** ..... ₹ 359  
(Baby potatoes slow-cooked in a rich, spiced yogurt gravy with aromatic spices and a touch of dried fenugreek leaves for a deliciously flavorful dish)

**Mushroom Taka Tak** ..... ₹ 459  
(Button mushrooms cooked with caramelized onions, bell peppers tomatoes and ground spices with touch of tanginess)

**Mushroom Do Pyaza** ..... ₹ 459  
(Button mushrooms cooked with lightly caramelized onions, tomatoes and ground spices)

**Sarson Ka Saag** ..... ₹ 399  
(A very famous dish of Punjab. A thick gravy based dish made from mustard leaves)

**Subz Miloni** ..... ₹ 349  
(Mixed seasonal vegetables cooked with spinach and cream, flavored with mild spices)

**Rajma Masala** ..... ₹ 349  
(Brown kidney beans simmered in a spiced tomato gravy with aromatic spices and a hint of dried fenugreek leaves for a comforting and hearty dish)

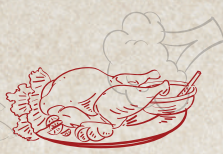
**Punjabi Chana Masala** ..... ₹ 349  
(Chickpeas simmered in a rich tomato gravy with aromatic spices and a touch of dried fenugreek leaves for an authentic and hearty flavor)

**Kadai Chaap** ..... ₹ 339 (Half) 6 pcs    ₹ 549 (Full) 12 pcs  
(Soya chaap cooked in a spiced tomato and onion gravy, with aromatic spices and a hint of dried fenugreek leaves for a deliciously rich and smoky flavor)

**Chaap Tikka Masala** ..... ₹ 339 (Half) 6 pcs    ₹ 549 (Full) 12 pcs  
(Soya chaap marinated with yogurt, spices, then grilled and simmered in a creamy tomato gravy with a hint of dried fenugreek leaves)



## NON VEGETARIAN



**Butter Chicken** ..... ₹ 399 (Half) 4 pcs    ₹ 699 (Full) 8 pcs  
(Curry of boneless chicken pcs in a spiced tomato, butter and cream sauce)

**Murg Malai Methi Wala** ..... ₹ 399 (Half) 4 pcs    ₹ 699 (Full) 8 pcs  
(Delicately spiced, creamy and delicious curry of boneless chicken pcs marinated in malai, cooked with fresh fenugreek or methi leaves)

**Murg Masala** ..... ₹ 399 (Half) 4 pcs    ₹ 699 (Full) 8 pcs  
(Succulent and spicy boneless chicken cooked in onion, tomatoes and almond gravy. With a good hand on Indian spices)

**Chicken Chengezi** ..... ₹ 399 (Half) 4 pcs    ₹ 699 (Full) 8 pcs  
(Roasted boneless chicken pcs with rich gravy made of milk and cream with ginger garlic paste, tomato paste, coriander powder, chilli powder and garam masala)

**Chicken Tikka Masala** ..... ₹ 399 (Half) 4 pcs    ₹ 699 (Full) 8 pcs  
(Roasted marinated boneless chicken chunks (chicken tikka) in spiced curry sauce with cream)

**Chicken Palak** ..... ₹ 399 (Half) 4 pcs    ₹ 699 (Full) 8 pcs  
(Boneless chicken tikka cooked in fine spiced blend of rich and creamy spinach curry)

**Murg Patiala** ..... ₹ 399  
(Chicken cubes rolled in an omelette and cooked in a rich, creamy tomato and cashew nut gravy)

**Mutton Rara** ..... ₹ 499 (Half)  
(Unique mutton recipe as it combines 2 pieces of mutton along with 50-60 gms of minced mutton or keema spiced with fresh garam masala in an onion and tomato gravy)

**Mutton Rara** ..... ₹ 759 (Full)  
(Unique mutton recipe as it combines 4 pieces of mutton along with 100 gms of minced mutton or keema spiced with fresh garam masala in an onion and tomato gravy)





**Mutton Rogan Josh** ..... ₹ 499 (Half) 4 pcs    ₹ 729 (Full) 6 pcs  
(Goat or Lamb braised in gravy flavored with aromatic spices like fennel, cloves, cardamom, cinnamon & ginger)

**Punjabi Mutton Curry** ..... ₹ 499 (Half) 4 pcs    ₹ 729 (Full) 6 pcs  
(Tender mutton pieces slow-cooked in a spicy, flavorful tomato and onion gravy)

**Mutton Masala** ..... ₹ 499 (Half) 4 pcs    ₹ 729 (Full) 6 pcs  
(Spicy curry recipe made with mutton in onion tomato gravy)

**Prawn Butter Masala** ..... ₹ 599  
(Preparation of 10 pcs of grilled prawns in a tomato and cream based gravy)

**Kadai Prawn** ..... ₹ 599  
(Flavorful dish made by cooking 10 pcs of prawns & bell peppers in a fragrant, fresh ground spice powder)

**Fish Tikka Masala** ..... ₹ 399 (Half) 4 pcs    ₹ 699 (Full) 8 pcs  
(Roasted marinated boneless fish chunks (fish tikka) in spiced curry sauce with cream)



## BIRIYANI



**Chicken Tikka Biryani** ..... ₹ 269 (Half) 4 pcs    ₹ 479 (Full) 8 pcs  
(Boneless chicken marinated in spicy mix of yogurt and spices, then cooked in the oven for making delicious chicken tikka and finally mixed with gravy and long grained basmati rice)

**Murg Dum Biryani** ..... ₹ 269 (Half) 2 pcs    ₹ 479 (Full) 4 pcs  
(Chicken marinated and slow-cooked with basmati rice, saffron, and aromatic spices)

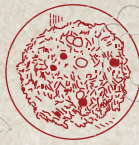
**Prawns Tikka Biryani** ..... ₹ 299 (Half) 6 pcs    ₹ 529 (Full) 10-12 pcs  
(Prawns marinated in spicy mix of yogurt and spices, then cooked in the oven for making delicious prawn tikka and finally mixed with gravy and long grained basmati rice)

**Paneer Tikka Biryani** ..... ₹ 269 (Half) 4 pcs    ₹ 479 (Full) 8 pcs  
(Paneer marinated in spicy mix of yogurt and spices, then cooked in the oven for making delicious paneer tikka and finally mixed with gravy and long grained basmati rice)

**Soya Chaap Tikka Biryani** ..... ₹ 269 (Half) 6 pcs    ₹ 479 (Full) 12 pcs  
(Marinated soya chaap grilled to perfection, then layered with aromatic basmati rice, spices, and a touch of dried fenugreek leaves for a rich and flavorful biriyani)



## RICE ITEMS



**Steam Rice** ..... ₹ 189 (Half)    ₹ 249 (Full)  
(Long grained basmati rice steam cooked)

**Green Peas Pulao** ..... ₹ 209 (Half)    ₹ 289 (Full)  
(Long grained basmati rice cooked along with peas)

**Vegetable Pulao** ..... ₹ 219 (Half)    ₹ 299 (Full)  
(Long grained basmati rice cooked with mixed vegetables)

**Jeera Rice** ..... ₹ 199 (Half)    ₹ 259 (Full)  
(Fragrant basmati rice cooked with cumin seeds and a touch of aromatic spices for a simple yet flavorful side dish)



## INDIAN BREADS



**Rumali Roti** ..... ₹ 30  
(Thin, soft, and delicate flatbread, expertly crafted for an authentic and traditional dining experience)

**Butter Roti** ..... ₹ 40  
(Soft and fluffy flatbread, freshly cooked and generously brushed with butter for a rich, traditional flavor)

**Tandoori Roti**..... ₹ 35  
(Whole wheat flatbread baked in a tandoor oven to achieve a crispy, golden exterior and a soft, chewy interior, perfect for accompanying any meal)

**Makki Ki Roti**..... ₹ 50  
(Traditional Punjabi flatbread made from maize flour, cooked to a golden brown for a hearty and rustic flavor)

**Paneer Kulcha**..... ₹ 90  
(Soft and fluffy bread stuffed with spiced paneer, baked to perfection for a delicious and savory delight)

**Mix Veg Kulcha**..... ₹ 75  
(Soft and fluffy bread stuffed with a spiced mixture of assorted vegetables, baked to perfection for a delicious and wholesome treat)



**Aloo Pyaaz Kulcha** ..... ₹ 80

(Soft and fluffy bread stuffed with a spiced mixture of potatoes and onions, baked to golden perfection for a flavorful and satisfying treat)

**Aloo Pyaaz Tandoori Paratha** ..... ₹ 80

(Soft and fluffy bread stuffed with a spiced mixture of potatoes and onions, baked in a tandoor to golden perfection for a smoky and flavorful treat)

**Pudina Laccha Paratha** ..... ₹ 75

(Layered flatbread infused with dried mint leaves, cooked to a golden crisp for a flavorful and aromatic experience)

**Plain Laccha Paratha** ..... ₹ 70

(Layered flatbread, perfectly crisp and flaky, offering a deliciously traditional and versatile accompaniment to any meal)

**Pudina Garlic Laccha Paratha** ..... ₹ 75

(Layered flatbread infused with dried mint and garlic, cooked to a golden crisp for a burst of aromatic flavor)

**Gobi Paratha** ..... ₹ 80

(Whole wheat flatbread stuffed with a spiced cauliflower filling, cooked to a golden brown for a hearty and flavorful dish)

**Paneer Paratha** ..... ₹ 80

(Whole wheat flatbread stuffed with a spiced paneer filling, cooked to perfection for a delicious and savory treat)

**Cheese Naan** ..... ₹ 90

(Soft and fluffy naan bread stuffed with melted cheese, baked to perfection for a rich and indulgent treat)

**Chur Chur Naan** ..... ₹ 99

(Flaky, buttery naan bread, topped with paneer onion and potato)

**Butter Naan** ..... ₹ 60

(Soft and fluffy naan bread, freshly baked and generously brushed with butter for a rich and traditional flavor)

**Garlic Naan** ..... ₹ 70

(Soft and fluffy naan bread, infused with fresh garlic and butter, baked to perfection for a flavorful and aromatic delight)

**Plain Naan** ..... ₹ 50

(Soft and fluffy traditional naan bread, freshly baked to perfection, offering a simple yet delicious accompaniment to any dish)







## RAITA



### Pineapple Raita ..... ₹ 179

(Creamy yogurt mixed with juicy pineapple chunks and a touch of spices, creating a refreshing and sweet side dish)

### Mixed Raita ..... ₹ 179

(A refreshing yogurt side dish mixed with finely chopped onion tomato and chilly)

### Boondi Raita ..... ₹ 179

(Creamy yogurt mixed with crispy boondi and seasoned with a blend of spices for a refreshing and crunchy side dish)

### Cucumber Raita ..... ₹ 179

(Fresh and creamy yogurt mixed with finely chopped cucumbers and seasoned with a hint of spices for a cool and refreshing side dish)

### Plain Curd ..... ₹ 149

(Creamy and smooth yogurt, served chilled for a refreshing and wholesome accompaniment to any meal)

## SALADS



### Green Salad ..... ₹ 179

(Fresh sliced cucumber, tomatoes, onion and carrot tossed with a light dressing for a healthy and refreshing side dish)

### Kachumber Salad ..... ₹ 179

(A refreshing mix of finely sliced tomatoes, cucumbers, and onions, tossed with lemon juice and spices for a tangy and crunchy side dish)

### Sirke Wale Pyaaz ..... ₹ 139

(Tangy and crisp pickled onions soaked in vinegar and spices, perfect as a zesty accompaniment to your meal)



## PAPADS

**Fried Punjabi Pappad Normal ..... ₹ 30 (1pc)**

(Crispy, fried Punjabi papad made of urad dal flour served as a crunchy snack or side)

**Fried Punjabi Pappad Spicy ..... ₹ 40 (1pc)**

(Crispy, fried Punjabi papad made of urad dal flour seasoned with a blend of spicy masala, served as a crunchy snack or side)

**Frymes ..... ₹ 120 (Bucket)**

(Crispy, fried snack made from tapioca root (sabudana), served as a light, crunchy treat.)

## DRINKS



**Shikanji ..... ₹ 129**

(Refreshing traditional Indian lemonade, made with fresh lemon juice, aromatic spices, and a hint of mint, perfect for cooling down on a hot day)

**Sharbat-E Ruhafzha ..... ₹ 129**

(A traditional, refreshing drink made with a hint of lime and rose water offering a soothing and cooling experience)

**Aam Panna ..... ₹ 129**

(A tangy and refreshing drink made from raw mangoes, blended with spices and mint for a cooling and revitalizing summer beverage)

**Sharbat E Mohabbat ..... ₹ 159**

(A refreshing and fragrant drink made with rose syrup, milk, and chilled water, garnished with watermelon cubes and ice for a delightful summer treat)

**Sweet Lassi ..... ₹ 179**

(A refreshing yogurt-based drink, sweetened and served chilled)

**Salted Lassi ..... ₹ 179**

(A savory yogurt-based drink, seasoned with salt and served chilled)

**Aerated Drinks ..... MRP**

**Mineral Water ..... MRP**







## DESSERTS

**Ras Malai** ..... ₹ 150  
(2 pcs of soft and spongy cheese dumplings soaked in sweet, cardamom-flavored milk, garnished with saffron and chopped nuts for a rich and indulgent dessert)

**Moong Dal Halwa (Pure Ghee)** ..... ₹ 199  
(A rich and aromatic dessert made from ground moong dal, slow-cooked with ghee, sugar, and cardamom, garnished with chopped nuts for a delightful finish)

**Gulaab Jamun (Pure Ghee)** ..... ₹ 120  
(2 pcs of soft, deep-fried dumplings made from khoya, soaked in a fragrant sugar syrup infused with cardamom and rose water for a classic, sweet indulgence)

**Dry Fruit Phirni** ..... ₹ 199  
(A creamy rice pudding infused with cardamom and saffron, enriched with a generous mix of dry fruits for a luxurious and flavorful dessert)





