



# PAPAD / PAPDI

Roasted Papad

Fried Papad

Masala Papad

Cheese Masala Papad

Fried Papdi

Masala Papdi

French Fries

Peri Peri French Fries





# SALAD & RAITA (230 gram)

Curd

Green Salad

Boondi Raita

Vegetable Raita

# KARARI ROOMALI (125 gram)

Karari Roomali

Peri Peri Karari

Cheese Karari

Peri Peri Cheese Karari



# SOUP (230 gram)

Tomato Cream Soup

Hot & Sour Soup

Veg Sweet Corn Soup

Lemon Coriander Soup

Veg Manchow Soup





# APPETIZERS (300 gram)

## Wagharelo Rotlo

*(Stir Fried Bajra Rotla With Curd)*

## Kathiyawadi Ghughra

*(Ghughra Stuffed With Vegetable Topped With Mint Chutney, Imli Chutney & Sev)*

## Garlic Wagharelo Rotlo

*(Stir Fried Bajra Rotla With Curd & Garlic)*

## Cheese Ghughra

*(Ghughra Topped With Amul Cheese)*

## Dal Dhokli

*(Mouth Watering Traditional Kathiyawadi Dish)*

## Hara Bhara Kabab

*(Tikkies Of Spinach With Chana Dal & Paneer Served With Mint Chutney)*

## Paneer Tikka 🌶️

*(Charcoal Grilled Marinated Cottage Cheese)*

## Haryali Paneer Tikka

*(Charcoal Grilled Cottage Cheese Marinated In Mint Chutney)*

## Zafrani Paneer Tikka

*(Flavoured Cottage Cheese Tikka Served With Mint Chutney)*

## Lasaniya Paneer Tikka 🌶️

*(Garlic Flavour Marinated Cottage Cheese)*

## Vegetable Manchurian - Dry/Gravy

*(Vegetable Dumplings In Chinese Seasoning)*

## Tandoori Mushroom

*(Charcoal Grilled Marinated Mushroom Served With Mint Chutney)*

## Vegetable Crispy

*(Crispy Fried Crunchy Vegetables, Tossed In Spicy Sauce)*

## Afghani Paneer Tikka

*(Spicy Cottage Cheese Stuffed With Amul Cheese & Cottage Cheese)*

## Paneer Chilly - Dry/Gravy 🌶️

*(Coated Fried Cottage Cheese Cubes Tossed In A Spicy, Salty, Tangy & Sweet Sauce)*

## Vegetable Spring Roll

*(Chinese Veggies Cooked With Spices & Rolled In Pancake And Golden Fried)*

## Gobi Manchurian - Dry/Gravy

*(Coated Cauliflower Damppling In Chinese Seasoning)*

## Cheese Stick

*(Deep Fried Coated Amul Cheese Served With Schezwan Sauce)*





# KATHIYAWAD NI SUVAS

(300 gram)



  
Kathiyawadi Village  
Chef's Special

## Lilli Dungri Sev

(Spring Onion Cooked  
Along With Ratlami Sev In  
Special Ginger Based  
Kathiyawadi Spices)



  
Kathiyawadi Village  
Chef's Special

## Ringan Bharthu

(Spicy Grilled Brinjal Mash  
Sauteed With Onion,  
Tomato & Spices)



## Kaju Gathiya

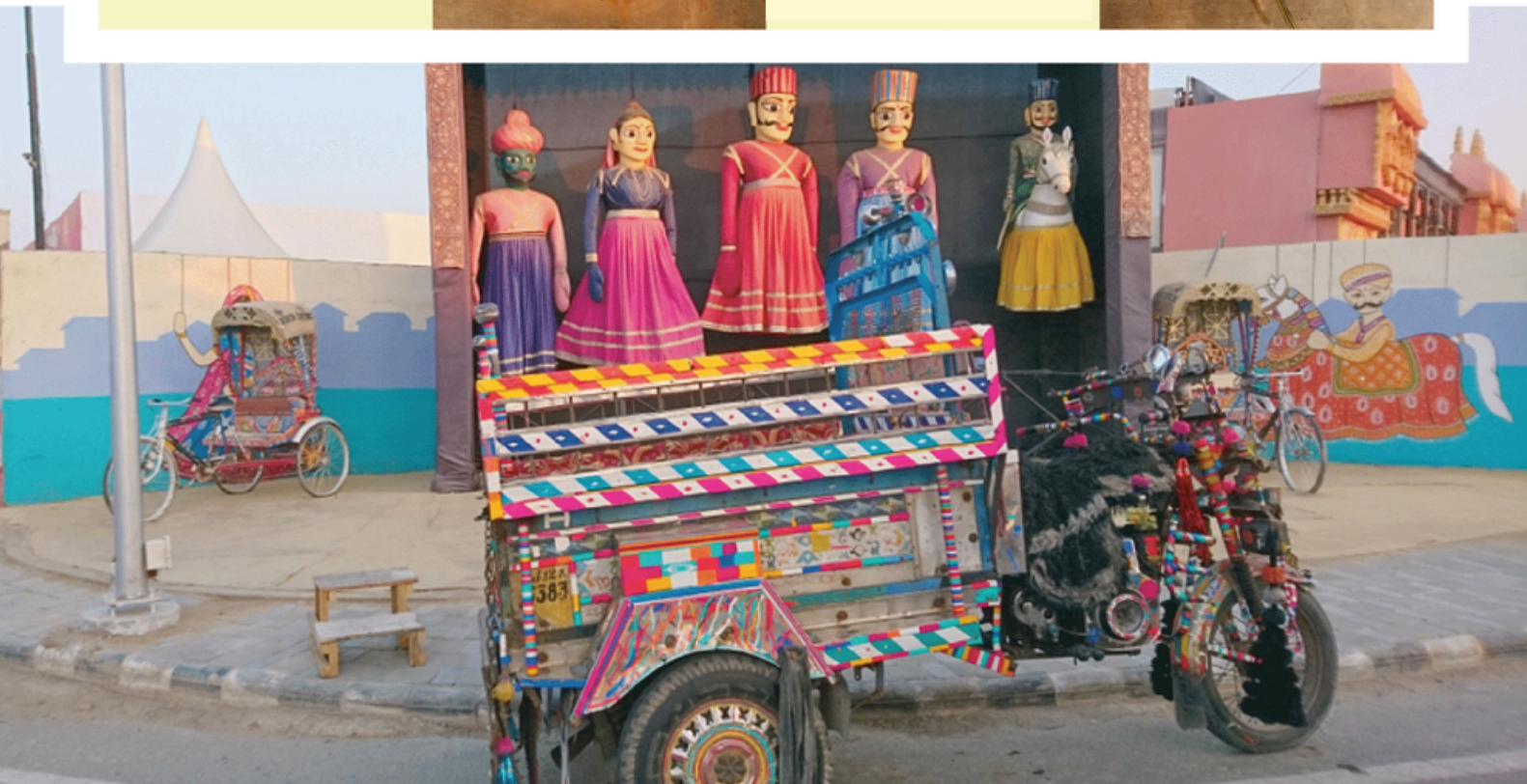
(Kathiyawadi Special  
Preparation With Cashew,  
Gathiya & Spices)



  
Kathiyawadi Village  
Chef's Special

## Kathiyawadi Ghotala

(Cooked Farm Fresh  
Vegetables In Kathiyawadi  
Spices Along With Grated  
Potatoes & Curd.)



## Dahi Tikhari

(Creamy Curd With Garlic & Spice Based Seasoning)

## Sev Dungri Tameta

(Tomato & Onion Preparation Served With Ratlami Sev)

## Sukki Bhaji

(Indian Style Stir Fried Boiled Potatoes)



### Sev Tameta

*(Kathiyawadi Tomato Preparation Served With Non Spicy Sev)*

### Sev Dungri 🌶️

*(Onion Preparation Served With Ratlami Sev)*

### Lasaniya Gathiya 🌶️

*(Kathiyawadi Garlic Preparation Served With Bhavnagari Gathiya)*

### Lasaniya Sev 🌶️

*(Whole Garlic Preparation Served With Ratlami Sev)*

### Lasaniya Bataka 🌶️

*(Baby Potato Cooked In Garlic Gravy)*

### Rajwadi Dhokli

*(Light Yogurt Based Curry With Spiced Chickpeas Flour Dumplings)*

### Ringan Bharthu

*(Spicy Grilled Brinjal Mash Sauteed With Onions, Tomatoes & Spices)*

### Bharela Ringan

*(Stuffed Brinjal With Indian Spices)*

### Papad Bhurji 🍱

*(Crushed Papad Cooked With Grated Paneer & Spices)*

### Bhindi Masala 🍱

*(Deliciously Cooked Lady Fingers Along With Onions, Tomatoes & Spices)*

# RAJASTHAN NI MAHEK

(320 GRM)

### Special Dal Bati Churma 🍱

*(Made Of Bati, Dal & Sweet Churma)*

### Dal Bati

*(Authentic Rajesthani Dish Comprising Mix Lentils & Whole Wheat Rolls)*

### Rajasthani Dal

*(Authentic Rajasthani Preparation Using Five Type Of Lentils)*

### Dahi Bhindi

*(Tender Cooked Lady Fingers Sauteed In A Smooth, Creamy, Lightly Spiced & Tangy Yogurt Sauce)*

### Besan Gatta

*(Besan Dumpling Cooked In A Special Rajasthani Spiced Curd Gravy)*

### Extra Bati





# INDIAN PUNJABI TADKA

(350 gram)



## Cheese Butter Masala 🍲

(Cheese Cubes Served With Rich Makhani Gravy)



## Kaju Curry

(Stir Fried Cashewnuts Cooked In Rich Onion Based Brown Gravy)



## Paneer Tikka Masala

(Paneer Tikka Cooked In Tomato Based Red Gravy)



## Kofta Nargisi Do Pyaza

(Potato Balls Stuffed With Cheese Served With Combination Of Red & Green Gravy)



Chef's Special

🍲 Jain Available

🌶️ Spicy





# CHINESE CUISINE (350 gram)

## Veg Fried Rice

*( Flavourful Rice Cooked Along With Mix Of Fresh Vegetables, Spring Onions, Seasonings And Spices)*

## Hakka Noodles

*(Stir-Fry Noodles Prepared With Onions, Bell Peppers, Cabbage, Carrots In Soya & Garlic Sauce)*

## Schezwan Noodles

*(Noodles Tossed In A Spicy, Sweet, Hot And Tangy Schezwan Sauce)*

## Manchurian Noodles

*(Noodles With Manchurian Balls Cooked In a Chinese Seasoning With Onion And Capsicum)*

## Manchurian Fried Rice

*(Crispy Manchurian Balls And Rice Cooked In A Chinese Sauce Along With Vegetables)*

## Schezwan Fried Rice

*(Hot & Spicy Fried Rice With Bursting Flavors Of Ginger, Garlic, Soya Sauce & Red Chilly Paste)*

## Chilly Garlic Fried Rice

*(Veg Fried Rice Tossed In Mildly Spiced Chilly & Hot Garlic Sauce)*

## Vegetable In Hot Garlic Sauce

*(Fresh Vegetables In Mouth Watering Garlic Sauce)*



## Palak Paneer 🍋

*(Cottage Cheese Cooked In A Smooth, Creamy And Delicious Spinach Gravy)*

## Kadai Paneer

*(Cottage Cheese Cooked Along With Onion & Capsicum In Onion Based Yellow Gravy)*

## Paneer Kolhapuri 🌶️

*(Spicy And Delicious Curry Made With Cottage Cheese, Spices, Coconut, Onions And Tomatoes)*

## Paneer Tawa Masala

*(Chunks Of Cottage Cheese Cooked Along With Onion & Capsicum Served In Pan)*

## Paneer Butter Masala 🍋

*(Cottage Cheese Chunks Tossed In Butter Simmered In Tomato Gravy)*

## Paneer Toofani 🌶️ 🍋

*(Delicious Punjabi Style Hot And Spicy Cottage Cheese Cooked In Red Gravy)*

## Paneer Bhurji 🍋

*(Crumbled Cottage Cheese Cooked With Mixture Of Onions, Tomatoes & Indian Seasonings)*

## Paneer Angara 🌶️

*(Paneer Cubes Cooked In Smoky Tomato Based Red Gravy)*

## Malai Kofta

*(Fried Balls Of Potato And Cottage Cheese In A Rich, Creamy & Sweet White Gravy)*

## Kaju Masala 🍋

*(Deep Fried Cashew Nuts In Onion & Tomato Based Red Gravy)*

## Vegetable Kadai

*(Mixed Vegetables Tossed With Flavorful Seasoning In Onion Based Yellow Gravy)*

## Vegetable Kolhapuri 🌶️ 🍋

*(Mixed Vegetable Curry With Thick And Spicy Tomato Based Red Gravy)*

## Vegetable Makhanwala

*(Farm Fresh Vegetables Cooked To Perfection In Rich Makhani Gravy)*

## Vegetable Handi 🍋

*(Mix Vegetables Cooked In A Rich Brown Gravy, Flavored With Aromatic Spices)*

## Vegetable Toofani 🌶️

*(Spicy Mix Vegetable Prepared In Red Gravy)*

## Vegetable Hariyali 🍋

*(Sauteed Vegetable Cooked In Spinach & Mint Based Green Gravy)*

## Mushroom Masala

*(Button Mushrooms In A Spiced Onion Based Brown Gravy)*





# TANDOOR NI ROTI

Plain Roti

Butter Roti

Missi Roti

Assorted Roti Basket (Butter)

*(Kulcha-1, Paratha-1, Naan-1, Roti-1, Missi Roti-1)*

Plain Naan / Kulcha / Paratha

Butter Naan / Kulcha / Paratha

Garlic Naan

Cheese Naan

Garlic Cheese Naan



# KHICHDI / KADHI

(350 gram)

(300 gram)

Plain Khichdi

Masala Khichdi 🌶️

Rajwadi Khichdi 🌶️

Punjabi Dal Khichdi

Gujarati Kadhi 🍵

Rajwadi Kadhi





# TAWA NI ROTI

Plain Phulka

Butter Phulka

Butter Tawa Paratha

Biscuit Bhakhri

Assorted Kathiyawadi Roti, Rotlo Basket (Ghee)

*(Bajri Rotlo-1, Makai Rotlo-1, Juwar Rotlo-1, Phulka-1,  
Biscuits Bhakhri-1)*

Rotlo

*(Bajri, Makai, Juwar)*

Lasaniya Rotlo

*(Bajri, Makai, Juwar)*

Ghee Rotlo

*(Bajri, Makai, Juwar)*

Ghee Lasaniya Rotlo

*(Bajri, Makai, Juwar)*

Ghee

Desi Gud







## RICE / BIRYANI

(250 gram)

(400 gram)

Steam Rice

Jeera Rice

Vegetable Pulao

Veg Biryani

*(An Aromatic Rice Dish Made With Basmati Rice,  
Mix Veggies, Herbs & Spices)*

Hyderabadi Biryani

*(Veg Biryani With Addition Of Spinach Based Gravy)*

Handi Dum Biryani 🌶️

*(Mild Spicy Vegetable Biryani Served In Handi)*

Matka Dum Biryani 🌶️

*(Smoky Flavoured Vegetable Biryani Served In Clay Pot)*

## DAL (300 gram)

Dal Fry 🍲

Dal Tadka 🌶️ 🍲

Dal Palak 🍲

Dal Makhani





# SWEET (150 gram)

Gulab Jamun (4 Nos)

Churma Ladoo

Desi Ghee Churma

Rotlo And Gor Churma

Fried Ice Cream