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richierichsurat.in



**MIDNIGHT**  
**FOOD DELIVERY**  
**& DINE-IN**  
**TILL 3AM**

 **94266 75959**  
**94266 85959**

લવડાવા  
box





We welcome you to unlock new experiences at Masala Box - The Multi Cuisine. Combining local and international dishes with zesty flavours and a cheerful ambience.

A GOOD DISH IS A PERFECT BLEND OF FLAVOURS & SPICES.

★★★ Chel's Special

**NEW** New menu

Jain food available  
Taxes as applicable  
Parcel charge as applicable

Please allow 20 minutes  
to prepare your order

## SOUPS



**Cream of Tomato Soup** 250  
Silky smooth tomato soup with a hint of cream and herbs.

**Veg Manchow Soup** 250  
Spicy Indo-Chinese soup with vegetables and crispy noodles.

**Hot & Sour Soup** 250  
Tangy, spicy soup with julienned veggies and aromatic Asian flavors.

**Lemon Coriander Soup** 260  
Light, refreshing broth infused with lemon zest and fresh coriander.

**★★★ Classical Tom Kha** 270  
Flavourful Thai soup, Coconut broth, veggies, hint of lemon grass, kaffir lime Galangal.

**NEW Tibetan Thupka Noodle Soup** 290  
Himalayan noodle soup with vegetables, herbs & light spices in a warming broth

**NEW Cauliflower Burnt Garlic Cappuccino** 290  
Creamy cauliflower soup with a burnt garlic foam, served like a cappuccino.

**Broccoli Almond Soup** 300  
Creamy blend of broccoli and toasted almonds, subtly spiced.

**Truffle Mushroom Soup** 370  
Rich mushroom soup infused with aromatic truffle oil.

**Burmese Khao Suey Soup** 390  
A soup-style version of the Burmese classic with coconut milk and noodles.

## APPETIZERS

**Tuscan Tomato Basil Bruschetta** 290  
Crunchy baguette topped with a classic tomato-basil mix, drizzled with olive oil.

**Falafel Mezze Bowl** 370  
Middle Eastern falafels served with hummus, pickles, and creamy tahini dressing.

**Loaded Nachos Grande** 430  
Tortilla chips layered with beans, cheese, sour cream, salsa, and jalapeños & Guacamole

**NEW Shanghai Fire Paneer** 385  
cottage cheese fingers tossed in flavorful combination of concasse & smoked bbq

**★★★ Paneer Ghotala Bunny-Chow** 350  
Spicy scrambled paneer curry served inside a hallowed bread loaf, Durban-Style

**NEW Teekha Aloo Tokri Canape** 275  
Crispy potato chunks, tossed in spicy indian aromatic masala, seved in canape

**★★★ Florentine Stuffed Cottage Cheese w/ Mustard Sauce** 375  
Grilled cottage cheese filled with creamy spinach, finished with a smooth mustard sauce

**NEW Colossal garlic bread with cheese** 350  
Baguette loaf filled with flavorful butter garlic confit, mozzarella and italian herbs

**NEW NY style French fries** 350  
Classic french fries, topped with cheese sauce and house made dips



## Sides

**Fries** 210/ 230/ 255  
salted/ masala/peri peri

**Potato wedges** 230/ 240/ 250  
salted/ masala/peri peri

**Cheese chilli Toast** 250

**Garlic bread with Cheese** 250

**Garlic chilli cheese toast** 265



## Biscuit Pie

Yes!  
We are the pioneers

### Richie's Signature Cheese Pie 170

Flaky pastry crust filled with a rich and creamy cheese blend.

### Schezwan Spiced Paneer Pie 230

A bold pie packed with spicy Schezwan-paneer filling.

### Garlic Spinach Paneer Delight 230

Cottage cheese and spinach in a garlicky filling, baked to golden brown.

### Creamy Mushroom Tartlet 230

Buttery tart filled with sautéed mushrooms in a creamy sauce.

### ★ Chimichurri Herb Vol-au-Vent 250

Puff pastry filled with chimichurri-spiced veggies and cheese.

### Peri Peri Corn Infused Pie 250

Corn pie with a peri-peri kick in a flaky crust.

### Chocolate Cheese Ganache Pie 250

Rich chocolate ganache layered with sweet cheese in a biscuit crust.

### ★ Garlic Herb Ricotta Vol-au-Vent 270

A bold pie packed with spicy Schezwan-paneer filling.

## RAMEN & RICE

### BOWL

#### Burnt Garlic Rice Bowl 420

Fragrant rice tossed with crunchy burnt garlic and sautéed veggies.

#### Peri Peri Veggie Rice Bowl w/ Spinach Sauce 420

Spicy peri-peri rice served with creamy spinach sauce and vegetables.

#### Mexican Burrito Bowl 420

A wholesome bowl of rice, beans, salsa, veggies & cheese – no wrap needed!

#### NEW Korean Bibimbap Bowl 420

Mixed rice bowl with sautéed vegetables, gochujang, and sesame flavors.

#### NEW Grilled Teriyaki Tofu Ramen Bowl 440

Noodles in a savory broth topped with teriyaki-glazed tofu & fresh vegetables

#### ★ Tofu & Edamame Ramen Bowl 440

Hearty ramen with tofu, edamame & veges in a flavourful broth



### Truffle Mac & Cheese Pasta 420

Classic mac and cheese elevated with truffle essence and creamy richness.

### Rustic Arrabbiata 420

**Penne/ Spegaties**  
Spicy tomato-based pasta with garlic, chili flakes, and Italian herbs.

### Classic Alfredo 420

**Penne/ Spegaties**  
Silky white sauce pasta with parmesan and a touch of nutmeg.

### Blush Pink Sauce Pasta 420

**Penne/ Spegaties**  
A fusion of Alfredo and Arrabbiata sauces for a creamy-tangy flavor.

### Aglio e Olio Peperoncino 420

**Penne/ Spegaties**  
Olive oil and garlic tossed pasta with red chili flakes – simple & bold.

### NEW Rasta Pasta From Delhi Street 430

Desi-style creamy pasta spiked with Indian masalas and bell peppers.

### NEW Spinach Ricotta Cannelloni w/ Nutmeg Sauce 470

Baked pasta rolls stuffed with spinach & ricotta, served in nutmeg cream.

### Vegetable Lasagna al Forno 470

Layered lasagna with garden veggies, béchamel, and melted cheese.



## SANDWICHES, BURGERS & ROLLS

### Vegetable Plain Sandwich 110

Crisp veggies layered with mint chutney and butter in soft white bread.

### Vegetable Cheese Sandwich 150

Loaded with garden veggies and oozing with cheese, grilled golden.

### Veggie Club Classic 265

Triple-decker sandwich with veggies, cheese, and house sauces.

### Chowpatty Grilled Special 280

Mumbai-style spicy grilled sandwich with masala aloo and chutneys.

### Peri Peri Grilled Sandwich 295

Spicy peri peri-flavored veg grill with melty cheese.

### Juicy Grilled Sandwich 315

A rich, double cheese melt with spicy veg stuffing.

### Drunken Grilled Sandwich 315

Boldly spiced grilled sandwich with a fusion twist.



### Italian Grilled Panini 315

Herbed veggies and cheese pesto pressed in a crusty panini bread.

### Paneer Island Sandwich 325

Grilled sandwich stuffed with soft paneer and house spices.

### Cheesy Veggie Burger 230

A hearty veggie patty with lettuce, tomato, and gooey cheese.

### Spicy Paneer Burger 280

Crispy Paneer steak layered with sauces, onion, tomatoes, lettuce in toasted bun

### Tandoori Aloo Roll 300

Spiced tandoori aloo rolled in a soft wrap with mint mayo.

### Soya Malai Chaap Roll 350

Creamy malai chaap wrapped with fresh veggies in a soft roll.

### Paneer Tikka Roll 350

Grilled paneer tikka wrapped in a whole wheat roti with chutneys.

## NEAPOLITAN PIZZA

FRESH HAND  
STRECHED  
DOUGH

### Bella Margherita 625

Classic Italian pizza with tangy tomato sauce, mozzarella & fresh basil.

### Harvest Garden 650

Topped with assorted fresh veggies, cheese, and herb-seasoned sauce.

### Tuscan Heritage 650

Roasted veggies, olives & herbs over tomato sauce and melted cheese.

### Fiesta Mexicana 675

A zesty mix of beans, jalapeños, corn, and cheese with Mexican spices.

### Firecracker Special 675

Bold flavors with spicy chili, bell peppers, and tangy sauces.

### Desi Tandoori Magic 695

Smoky paneer tikka, onions & capsicum on a masala tomato base.



### Verde Royale 650

Spinach, olives & broccoli with creamy cheese on a pesto base.

### Truffle Shroom 695

A rich blend of mushrooms and truffle oil, finished with melted cheese.

### Veg Exotica 695

A rich blend of mushrooms and truffle oil, finished with melted cheese.

### ADD ON 150

Burrata cheese





## PAV BHAJI

|                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------|-----|
| <b>Masala Pav</b><br>Butter-toasted pav loaded with spicy onion-tomato masala.                             | 225 |
| <b>Chowpatty Pav Bhaji</b><br>Classic Mumbai-style bhaji with buttered pav and tangy onion garnish.        | 245 |
| <b>Cheesy Pav Bhaji</b><br>The classic bhaji, made richer with generous melted cheese.                     | 270 |
| <b>Cheese Masala Pav</b><br>A street-style masala pav topped with oozing cheese.                           | 270 |
| <b>Tawa Pulao</b><br>Spicy mixed rice cooked on a tawa, flavoured with pav bhaji masala.                   | 350 |
| <b>Cheese Tawa Pulao</b><br>The above pulao, now topped with a layer of grated cheese.                     | 375 |
| <b>Paneer Ghotala Pav</b><br>A rich and spicy paneer-based version of the famous bhaji, with buttered pav. | 350 |
| ***<br><b>Paneer Ghotala Rumali</b><br>Ghotala bhaji paired with a soft rumali roti instead of pav.        | 440 |
| <b>Extra Pav</b><br>Additional buttered pav.                                                               | 25  |
| <b>Extra Butter</b><br>Extra dollop of butter, if you dare.                                                | 60  |
| <b>Extra Cheese</b><br>Shredded cheese to top any dish.                                                    | 70  |

## Asian main course



|                                                                                                             |     |
|-------------------------------------------------------------------------------------------------------------|-----|
| <b>Classic Wok Fried Rice</b><br>Stir-fried rice with veggies, soy sauce, and a touch of sesame oil.        | 275 |
| <b>Chilli Garlic Noodles</b><br>Noodles tossed in spicy chili-garlic sauce with spring veggies.             | 290 |
| <b>Street Style Hakka Noodles</b><br>A beloved Indo-Chinese classic with wok-tossed noodles and veggies.    | 290 |
| <b>Schezwan Triple Treat Rice</b><br>A spicy mix of noodles, fried rice, and gravy in bold Schezwan flavor. | 385 |
| <b>Thai Green / Red Curry</b><br>Aromatic Thai curry with fresh herbs, served with steamed rice.            | 410 |
| <b>Hunan Veggie Medley</b><br>Mixed vegetables in a spicy Hunan-style sauce.                                | 410 |
| <b>Mongolian Veg Stir Fry</b><br>Wok-tossed veggies in Mongolian sauce with sesame and spring onion.        | 410 |
| <b>Hot Garlic Veggie Toss</b><br>Stir-fried vegetables coated in a fiery garlic sauce.                      | 415 |
| <b>Paneer in Sichuan Pepper Sauce</b><br>Soft paneer in a bold, peppery Sichuan-style sauce.                | 415 |
| <b>Thai Peanut Paneer Satay</b><br>Grilled paneer skewers served with creamy Thai peanut sauce.             | 415 |
| NEW<br><b>Sambal Spicy Paneer</b><br>Paneer tossed in spicy Indonesian sambal sauce.                        | 415 |
| <b>Kung Pao Babycorn &amp; Cashew</b><br>Babycorn and cashews stir-fried in a sweet-spicy Kung Pao sauce.   | 415 |

## CHINESE

|                                                                                                                            |     |
|----------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Wok Manchurian (Dry / Gravy)</b><br>Crispy veg dumplings tossed in spicy Manchurian sauce.                              | 260 |
| <b>Bombay Chinese Bhel</b><br>A street-style crunchy noodle bhel tossed with tangy sauces and veggies.                     | 305 |
| <b>Schezwan Crispy Veg</b><br>Deep-fried vegetables tossed in spicy Schezwan sauce.                                        | 310 |
| <b>Kung Pao Potato Bites</b><br>Crispy potatoes tossed in Kung Pao sauce with cashews & bell peppers.                      | 330 |
| <b>Spring Rolls</b><br>Crisp rolls stuffed with spiced vegetables and fried to golden perfection.                          | 330 |
| NEW<br><b>Tempura Corn Fritters</b><br>Tender american corns in a light crispy tempura batter, with Sczhswein Sauce        | 330 |
| NEW<br><b>Gochujang Korean Potato</b><br>Spicy Korean-style potatoes tossed in gochujang sauce.                            | 330 |
| <b>Chilli Paneer (Dry / Gravy)</b><br>Paneer cubes tossed with chilies, onions, and soy-based sauce.                       | 385 |
| <b>Crispy Lotus Stem</b><br>Thin-sliced lotus stem fried and tossed in a spicy glaze.                                      | 385 |
| <b>Mushroom Chilli dry</b><br>Tossed mushrooms with crunchy edges in a spicy soy-chili sauce.                              | 385 |
| <b>Honey Chilli Broccoli &amp; Water Chestnut</b><br>A beloved Indo-Chinese classic with wok-tossed noodles and veggies.   | 395 |
| NEW<br><b>Classic Veg Salt &amp; Pepper</b><br>Stir-fried crispy vegetables in a Crushed pepper sauce                      | 395 |
| NEW<br><b>Japanese Cottage Cheese Yakitori</b><br>Grilled skewers of cottage cheese with a sweet-savory Japanese soy sauce | 445 |



## Accompaniments

### ROASTED PAPAD

**Classic Roasted Papad**  
Lightly roasted papad for a crunchy accompaniment.

60

### Spicy Masala Papad

Papad topped with onions, tomatoes, and zesty masala.

90

### Garden Veg Raita

Yogurt blended with finely chopped seasonal vegetables.

100

### Crispy Boondi Raita

Creamy curd with crunchy boondi and mild spices.

100

### Garlic Burani Raita

Rich yogurt raita infused with garlic and Indian spices.

110

### Pomegranate Jeera Raita

Sweet and tangy curd with pomegranate seeds and roasted cumin.

120

### Cheesy Masala Papad

Masala papad topped with spiced veggies and grated cheese.

130

### Spicy Chilli Cheese Papad

A fiery fusion of chili, cheese, and crisp papad.

140

### Fusion Salsa & Cheese Papad

Crunchy papad topped with tangy salsa and gooey cheese.

140

## SALADS

### Green Salad

Crisp seasonal vegetables served fresh with a sprinkle of salt & lemon.

125

### Chickpea Mediterranean Salad

Protein-rich chickpeas tossed with olives, tomatoes, and lemon dressing.

275

### Tandoori Pineapple Chaat

Pineapple chunks grilled with spices and served with chaat masala.

275

NEW

### Apple Celery Walnut Salad

Fresh apples, crunchy celery, and walnuts with a light vinaigrette.

325

NEW

### Greek Feta Olive Salad

Classic Greek salad with cucumber, olives, tomatoes, and feta cheese.

325



## CHAAP CORNER

### Tandoori Soya Chaap

Soya sticks marinated in robust tandoori spices and grilled till smoky.

420

### Afghani Soya Chaap

Creamy and mildly spiced soya chaap with a hint of cardamom and cream.

420

### Achari Soya Chaap

Zesty and tangy pickled-flavored chaap, grilled to perfection.

420

### Lemon Herb Soya Chaap

A refreshing take with citrusy lemon and fragrant herbs.

425

### Peri Peri Soya Chaap

Spicy and fiery chaap tossed in bold peri peri marinade.

425

NEW

### Soya Chaap Kali Mirch Tikka

Rich, peppery chaap tikka with a creamy black pepper marinade.

425

NEW

### Awadhi Soya Cheese Steak

Soya chaap layered with cheese and royal Awadhi-style spices.

450

## FLAVOURS OF TANDOOR

### Aloo Nazakat Kebab

Tender potato rounds stuffed with dry fruits and spices, tandoor-roasted.

315

### Hara Bhara Delight

Green cutlets made of spinach, peas, and herbs — grilled to perfection.

315

### Lahori Seekh Kebab

Spiced vegetable seekh kebabs with a hint of Lahori flair.

330

### \*\*Dahi Ke Sholey

Hung curd, cheese, indian aromats filled in bread and crisp fried.

340

### Lehsuni Paneer Tikka

Garlic-marinated paneer chunks grilled in the tandoor.

420

### Classic Paneer Tikka

The timeless favorite — soft paneer cubes with red tandoori marinade.

420

### Peri Peri Paneer Tikka

Bold and spicy peri peri paneer grilled to a smoky finish.

420

### Nawabi Mushroom Tikka

Richly marinated mushrooms grilled in Nawabi-style spices.

430

NEW

### Yam Galouti Kebab w/ Warki Paratha

Mouth Melting yam mix, Lucknowi spices, grilled with desi ghee

450

NEW

### Chimichurri Paneer Tikka

Fusion-style paneer tikka with herby chimichurri rub.

450

### Cheesy Malai Broccoli

Broccoli florets in a creamy cheese marinade, grilled until golden.

450



## MAIN COURSE

|                                                                                                       |            |                                                                                                                                                                        |            |
|-------------------------------------------------------------------------------------------------------|------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Kashmiri Dum Aloo</b><br>Baby potatoes cooked in creamy saffron-kashmiri gravy.                    | <b>345</b> | <b>Paneer Pasanda</b><br>Paneer pockets stuffed and cooked in silky almond gravy.                                                                                      | <b>470</b> |
| <b>Kadai Veggie Delight</b><br>Mixed vegetables tossed in kadai masala with capsicum and onion.       | <b>360</b> | <b>*** Smoky Dhuni Paneer</b><br>Paneer infused with dhungar (smoke) technique in rich curry.                                                                          | <b>480</b> |
| <b>Amritsari Chhole</b><br>Spicy and tangy chickpeas cooked Punjabi-style.                            | <b>360</b> | <b>*** Dilliwalla Stuffed Tandoori Aloo Gravy</b><br>Clay oven roasted stuffed potato, simmered in Delhi style gravy                                                   | <b>450</b> |
| <b>Angara Veggie Masala</b><br>A spicy North Indian-style mixed veg curry with smoky notes.           | <b>380</b> | <b>Paneer Cheese Butter Masala</b><br>A cheesy, richer take on the classic butter masala.                                                                              | <b>500</b> |
| <b>Diwani Handi Sabzi</b><br>Royal Mughlai-style mix veg in rich cashew- spinach gravy.               | <b>380</b> | <b>Cheese Butter Masala</b><br>A luscious butter masala enhanced with cheese.                                                                                          | <b>500</b> |
| <b>Veg Kheema Masala</b><br>Minced vegetarian protein cooked with onions, tomatoes, and house spices. | <b>380</b> | <b>Kaju Curry Masala</b><br>Cashews simmered in a creamy, spiced curry.                                                                                                | <b>500</b> |
| <b>Mili Juli Sabzi</b><br>A medley of seasonal vegetables in a thick, spiced curry.                   | <b>410</b> | <b>Matka Paneer Masala</b><br>Earthen-pot cooked paneer in a rustic onion-tomato curry.                                                                                | <b>510</b> |
| <b>Malai Kofta Royale</b><br>Soft kofta dumplings in rich cashew-cream gravy.                         | <b>440</b> | <b>Paneer Kaju Masala</b><br>Paneer and cashew in a rich, subtly sweet gravy.                                                                                          | <b>520</b> |
| <b>Bhuna Masala Kofta</b><br>Koftas in a slow-cooked spiced onion-tomato masala.                      | <b>440</b> | <b>Paneer Nazakat</b><br>Soft paneer delicately cooked in mildly spiced saffron-almond gravy.                                                                          | <b>520</b> |
| <b>Paneer Tikka Masala</b><br>Grilled paneer tikka cubes simmered in a spicy tomato gravy.            | <b>440</b> | <b>NEW Creamy Burrata Lababdar</b><br>Fresh burrata cheese, in the womb of creamy lababdar gravy, fenugreek dust sprinkle                                              | <b>530</b> |
| <b>Paneer Butter Masala</b><br>Cottage cheese cubes in a velvety tomato-butter sauce.                 | <b>440</b> | <b>NEW Awadhi Paneer Korma/w Malabar paratha</b><br>Cottage cheese simmered in rich, mildly spiced royal gravy with yoghurt, nuts & saffron seved with malabar paratha | <b>580</b> |
| <b>Palak Paneer Delight</b><br>Smooth spinach gravy with soft paneer and Indian spices.               | <b>440</b> |                                                                                                                                                                        |            |
| <b>Paneer Angara Masala</b><br>A smoky, spicy paneer curry with bold flavors.                         | <b>440</b> |                                                                                                                                                                        |            |
| <b>Magic Mushroom Curry</b><br>Mushroom medley in a rich brown onion gravy with fresh herbs.          | <b>440</b> |                                                                                                                                                                        |            |
| <b>Paneer Lazeez</b><br>Creamy, mildly sweet paneer curry with a royal touch.                         | <b>440</b> |                                                                                                                                                                        |            |

## Indian Breads

|                                                                                                |                |
|------------------------------------------------------------------------------------------------|----------------|
| <b>Fulka (Chapati)</b><br><b>plain/ Ghee</b><br>Soft, oil-free phulka made on a griddle.       | <b>40/50</b>   |
| <b>Tandoori Roti</b><br><b>Classic/ Butter</b><br>Whole wheat flatbread cooked in the tandoor. | <b>55/65</b>   |
| <b>Kulcha</b><br><b>Plain/Butter</b><br>Soft leavened bread with a crisp tandoori exterior.    | <b>80/90</b>   |
| <b>Kulcha</b><br><b>Garlic /Cheese</b><br>Kulcha infused with fresh garlic and coriander.      | <b>110/130</b> |
| <b>Garlic Cheese Kulcha</b><br>A rich combo of garlic, herbs, and cheese in a tandoori kulcha. | <b>125</b>     |
| <b>Naan</b><br><b>Plain/ Butter</b><br>Classic white flour naan, tandoor-baked.                | <b>90/95</b>   |
| <b>Naan</b><br><b>Garlic /Cheese</b><br>Kulcha infused with fresh garlic and coriander.        | <b>130/125</b> |
| <b>Garlic Cheese Naan</b><br>A tandoori naan loaded with garlic and cheese — a crowd favorite. | <b>130</b>     |
| <b>Roomali Roti</b><br><b>Plain/Butter</b><br>Ultra-thin soft roti folded like a handkerchief. | <b>95/110</b>  |
| <b>Paratha</b><br><b>Lachha /Stuffed</b><br>Layered whole wheat paratha with flaky spirals.    | <b>100/130</b> |

## NEW INFUSED INDIAN BREADS

|                                                                                              |            |
|----------------------------------------------------------------------------------------------|------------|
| <b>Missi Roti</b><br>Spiced gram flour flatbread with herbs.                                 | <b>100</b> |
| <b>Sun-dried Tomato Cheese Kulcha</b><br>Kulcha infused with fresh garlic and coriander.     | <b>110</b> |
| <b>Olive Cheese Zaatar Naan</b><br>Gourmet naan with olives, cheese, and zaatar.             | <b>150</b> |
| <b>Pesto Cheese Naan</b><br>Fusion naan with basil pesto and melted cheese.                  | <b>150</b> |
| <b>Malabari Parantha</b><br>Flaky layered flatbread from Kerala, crisp outside & soft inside | <b>150</b> |





# Dal

## Homestyle Dal Fry 260

Classic yellow dal tempered with ghee, cumin, and garlic.

## Punjabi Rajma Masala 270

Kidney beans slow-cooked in a spiced onion-tomato gravy.

## Golden Tadka Dal 285

Yellow dal topped with aromatic red chili and cumin ghee tadka.

## Punjabi Pakoda Kadhi 310

Gram flour fritters in a tangy yogurt curry, tempered with mustard seeds.

## All-Time Favourite Dal Makhani 380

Rich black lentils slow-cooked with cream, butter, and spices.

## **NEW** Amritsari Dal with Cheese Tadka 395

Dal tempered with butter, spices & topped with a generous cheese tadka.

# Rice



## Steamed Basmati Rice 220

Simple, aromatic long-grain basmati rice — perfect with any curry.

## Jeera Tempered Rice 240

Fragrant basmati rice tempered with cumin seeds.

## Classic Dal Khichdi 350

A comfort bowl of moong dal and rice, mildly spiced.

## Mix Veg Khichdi 360

Khichdi enriched with assorted seasonal vegetables.

## Tadka Dal Khichdi 370

Classic dal khichdi with a ghee-fried cumin & chili tadka.

## Palak Lasooni Khichdi 430

Spinach-flavored khichdi with garlic tempering.

## Handi Veg Biryani 440

Dum-cooked layered biryani with vegetables and aromatic spices.

## Dum Veg Biryani 440

Traditional sealed-pot cooking of spiced rice and veggies.

## Matka Biryani 450

Biryani slow-cooked in an earthen pot for deep, rustic flavor.

## Paneer Makhani Biryani 460

Layered rice with makhani paneer gravy and spices — a rich fusion dish.



# Desserts

## Gulab Jamun w/ Ice Cream 125

Classic deep-fried gulab jamun paired with vanilla or kesar ice cream.

## \*\*\* Granny Smith Apple Rabdi Kheer 225

Rich Rabadi enhanced with granny smith apple and nuts

## Sizzling Bownie w/ Ice Cream 245

## **NEW** Classic Tiramisu w/ Almond Sand 275

Classic tiramisu, topped with dehydrated Almond sand

## **NEW** Gulkand Silk Tortellini w/ Saffron Rabdi 275

Sweet tortellini filled with gulkand, served with saffron-laced rabdi.

# **NEW** Sorbet

## Lychee Chill Sorbet with Basil Seeds & Rose Pearls 225

Refreshing lychee sorbet topped with basil seeds and floral rose caviar

## Plum & Pink Salt Sorbet w/ Pineapple Carpaccio 225

Tamarind pulp with pink salt hint, formation of sorbet, served with pineapple carpaccio

## Mango & Coconut Sorbet w/ Chilli-salt roasted Makhana 225

Juicy mango & coconut sorbet, served with Roasted makhana and touch of chilli