

SOUPS

SWEET CORN SOUP VEG/ CHICKEN	660 / 770
HOT & SOUR SOUP VEG/ CHICKEN	660 / 770

VEG STARTERS

PAPDI CHAAT	970
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Combination of Indian Crispy crackers with chic peas, curd and assorted traditional chutneys

PEANUT MASALA	870
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Roasted Peanuts with Onion, Tomatoes and Spicy Chutney

ALOO CHANA CHAAT	870
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Chick peas and potato cubes with onions, tomatoes, green chilies and Chutney

PAPAD (PLAIN/ MASALA)	150 / 260
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HONEY CHILI POTATOES/ PANEER	1070 / 1380
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CHILI GARLIC MUSHROOMS	1120
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PANEER PAKODA	1220
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MARU BHAJIA	870
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NIZAMI BHARWA ALOO	1120
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Potato shells stuffed with cottage cheese, papad, potato crisps, dry fruit and grilled in a clay oven.

HARA BHARA KEBAB	1120
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Deep fried mixed vegetable Patties

KAJU ROLL	1220
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A perfect mixture of Potato and cottage cheese coated with cashew nuts and deep fried

PANEER TIKKA MULTANI/ ACHARI	1330
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Cottage cheese slices grilled in the clay oven

PANEER TIKKA HARIYALI	1330
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Cottage Cheese slices marinated with cream/mint and palak & grilled in a clay oven

VEG MANCHURIAN	1010
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Fried Veggie balls in a spicy, sweet and tangy sauce

CHILLY PANEER	1220
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Diced cottage cheese deep fried and tossed in a tangy sauce

BLISS SPECIAL VEG PLATTER	2450
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Platter of Paneer Tikka, Nizami Bharwa Aloo, Kaju Roll, Hara Bhara Kebab and Chili Garlic Mushrooms



TANDOORI SPECIALITIES

CHICKEN TIKKA	1380
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Chicken boneless chunks, marinated in tandoori Masala cooked in a clay oven

MURG MALAI TIKKA	1380
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Juicy boneless chicken marinated in Cream, Cashew & Cheese and roasted in a clay oven.

LAHSUNI MURG TIKKA	1380
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Boneless chicken marinated with garlic, spices cashew nuts cheese & grilled in clay oven

MURG MALAI KALI MIRCH	1380
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Juicy creamy boneless chicken with crushed black peppercorn, cashew paste and grilled

TRADITIONAL TANDOORI CHICKEN	1330
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All time favourite half Chicken, (Breast and Leg) marinated with yoghurt, masala and roasted in a clay oven.

NOORANI SEEKH KEBAB	1330
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Combination of Chicken Seekh Kebab and Mutton Seekh Kebab.

GILAFI SEEKH KEBAB	1330
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Traditional Mutton Seekh Kebab coated with bell peppers, onion & tomato

MURG RESHMI KEBAB	1330
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Tender Boneless chicken marinated with roasted gram flour & cashew cream

CHICKEN SEEKH KEBAB	1330
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Minced Chicken Seekh kebab seasoned with aromatic spices and roasted in a clay oven

MURG HARIYALI TIKKA	1330
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Boneless Chicken marinated with mint, palak, tandoori spices and grilled

CHAKORI KEBAB	1380
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Creamy boneless chicken cooked in oven and toasted in mint, lemon juice, coriander and chilly.

BLISS SPECIAL NON VEG PLATTER	3160
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Murg malai tikka, Chicken tikka, Fish tikka ajwaini, Tandoori Prawns, Mutton seekh kebab and chicken seekh kebab.



CHICKEN STARTERS

CHILLY CHICKEN 1380

Chicken chunks deep fried in batter and tossed in a tangy sauce with bell peppers and onions

NAMASKAR CHICKEN WINGS 1430

Deep fried chicken wings cooked in a tangy Chinese sauce with onions & capsicum

TANDOORI CHICKEN WINGS 1430

Chicken wings marinated in yoghurt and Indian spices roasted in a clay oven

SWEET AND SOUR CHICKEN 1220

Crispy fried chicken tossed in sweet and sour sauce with bell peppers and pineapple and tomato

CHICKEN 65 1380

Namaskar special made with Chicken strips, curry leaves, curd and authentic Indian spices

NON VEG MAIN COURSE / CURRIES

MURG KORMA 1280

Boneless chicken cooked with curd and cashew nut gravy

BUTTER CHICKEN 1330

Traditional butter chicken

MURG PALAK 1280

Boneless chicken cooked in a palak gravy

MURG TIKKA MASALA 1280

Roasted boneless chicken cooked in an onion, tomato masala gravy

PUNJABI CHICKEN CURRY 1220

Spicy Punjabi style boneless chicken curry

MURGH METHI MALAI 1380

Boneless chicken cooked with fresh methi (fenugreek) and cashew nut cream gravy

JEERA CHICKEN 1280

Boneless chicken cooked in a cumin and tomato gravy

CHICKEN JALFREZI 1280

Spicy chicken cooked with fresh green chillies, onions, tomatoes and peppers

HOME STYLE CHICKEN CURRY 1330

Slow cooked chicken on bone in a rich special sauce.

KADAI MURG 1380

Boneless chicken tossed with onions, capsicums and tomatoes gravy



PANEER

KADAI PANEER 1220

Cottage cheese cubes cooked in a capsicum, tomato and onion masala gravy

PANEER TIKKA LABABDAR 1280

Cottage cheese cooked in a tomato onion gravy

PANEER MAKHANI 1280

Cottage cheese cooked in rich tomato and butter gravy

PANEER KORMA 1330

Paneer cooked with curd cashew nut gravy and aromatic spices

PALAK (PANEER / POTATO / SWEETCORN) 1170

Palak gravy cooked with a choice of cottage cheese (paneer), or potato or sweet corn

PANEER KI KHURCHAN 1280

A combination of grated cottage cheese and mozzarella cheese tossed in tomato, onion and capsicum

METHI MALAI MATTAR/PANEER 1010/1280

Cottage cheese or peas cooked in a creamy fenugreek gravy

PANEER BUTTER MASALA 1280

Rich creamy curry made with paneer, spices, onion, tomatoes, cashew nuts, butter and cream

TAWA PANEER 1330

Semi dry curry with capsicum, bell peppers, onion, tomatoes, and paneer cubes cooked on a griddle

SHAHI PANEER 1430

Paneer cooked in a creamy gravy made of onions, and cashew nut.

MUTTON / LAMB

MUTTON PALAK 1280

Boneless mutton cubes cooked with fresh palak gravy

MUTTON ROGANJOSH 1280

Authentic preparation of mutton cooked on a slow fire

RARA MUTTON 1280

Tender boneless mutton and mince cooked in a spicy gravy

KEEMA MATTAR 1330

Minced mutton cooked with masala gravy and garden peas

KADAI MUTTON 1280

Rich Mutton Curry made with tomatoes, onion, bell peppers and aromatic gravy



STARTERS SEAFOOD

FISH AMRITSARI 1430

Deep fried fish fillet with gram flour & spices

CHILI GARLIC PRAWNS 1940

Deep fried queen prawns in bell pepper and hot garlic sauce

TANDOORI PRAWNS(JUMBO) 3260

Jumbo size prawns marinated with Indian spices and grilled in a clay oven

CHILI GARLIC FISH 1380

Deep fried fish fillet tossed with bell pepper and spicy sauce

FISH TIKKA AJWAINI 1430

Chunks of fish marinated with tandoori spices and caraway seeds

MAIN COURSE SEAFOOD

GOAN PRAWN CURRY 1940

Queen prawns cooked in coconut gravy

PRAWN MASALA 1940

Queen prawns cooked in an onion, tomato masala gravy

FISH TIKKA MASALA 1380

Marinated fish fillet roasted in tandoor and cooked in an onion and tomato masala gravy

FISH CURRY CHETTINAD 1380

Fish curry with Chettinad sauce (spicy cinnamon, red chilly curry leaves, coconut, mustard seeds paste)

PRAWNS MASALA KADAI 1940

Queen prawns cooked with tomato, onion & capsicum in a masala gravy

DRINKS

JAL JEERA 460

Refreshing cumin and mint concoction

LASSI 560

Choice of sweet / salted / masala / chaash

FRUITY LASSI 610

Mango lassi

AAM - E - KHAAS 560

Cool and refreshing mint and mango juice

BUTTER MILK 460

FRESHLY SQUEEZED JUICES

(Kindly enquire from the waiter)

DESSERTS

GULAB JAMUN 660

GAJAR KA HALWA 660

KESAR KULFI 660

FRESH FRUIT SALAD 560

ICE CREAM (Vanilla/Chocolate/Strawberry) 410

TRIPLE SCOOP ICE CREAM 610

MINERAL WATER & SODAS

STILL WATER 500ML 170

STILL WATER 1 LTR 220

ALL SODAS 170

COKE ZERO 220



ALL PRICES ARE INCLUSIVE OF TAXES AND SERVICE CHARGE.

VEG MAIN COURSE

MATTAR MUSHROOM MASALA 1220

Mushrooms and green peas cooked in a tomato and cashew nut gravy

MALAI KOFTA 1380

Deep fried cottage cheese, potato balls cooked in a rich cashew nut gravy

DUM ALOO KASHMIRI 1220

Stuffed potatoes cooked in a creamy tomato gravy

DAL MAKHANI 1120

DAL TARKA 1070

CHANA MASALA 1070

Chickpeas cooked in a tomato, onion masala gravy

ALOO SABZI 1070

Potatoes cooked in choice of either cumin seed or fresh methi (fenugreek)

PUNJABI KADHI PAKORA 1280

Yogurt curry with fried potato onion pakora

EGG BHURJI/ MASALA/ CURRY 1070

CORN & MUSHROOM MASALA 1170

Sweet corn and mushrooms cooked in tomato gravy

BAINGAN BHARTA 1070

Roasted mashed aubergine made the traditional Punjabi way

VEGETABLE JALFREZI/ KEEMA 1120

Garden fresh vegetables tossed in an onion and tomato gravy

NAVRATAN KORMA 1330

Flavorful vegetable curry made from a base of assorted nuts and cashew nut paste

VEG KOLHAPURI 1170

Spicy mixed vegetables cooked in mustard , coconut cream, ground spices and spicy aromatic gravy

DIWANI HANDI CHEF SPECIAL 1220

Mixed vegetables cooked with Palak, topped with cheese and served in a clay pot.

RICE

All Biryani dishes are served with Raitha

VEG BIRYANI 1380

KASHMIRI SABZI PILAU 920

PEAS PILAU 770

PLAIN / JEERA RICE 510/610

CHICKEN BIRYANI 1680

MUTTON BIRYANI 1680

PRAWNS BIRYANI 2140

PANEER BIRYANI 1680

EGGS BIRYANI 1220

INDIAN BREADS

ROTI/ TANDOORI/ ROOMALI/ NAAN 150

TURBO/ GARLIC/ METHI/ PUDINA/BUTTER 200

LACHA PARATHA 310

KULCHA (POTATOES/ ONION/ MIXED VEG/GOBHI) 460

CHEESE KULCHA 560

RAITHA

VEGETABLE RAITHA 460

BOONDHI RAITHA 460

PINEAPPLE RAITHA 460



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