



mini punjab's[®]
LAKE SIDE
Restaurant & Banquets



Committed To You, Celebrating With You



“BON APPETIT EVERYONE”

The **Mini Punjab Group** is privileged at the honour of serving you. We are delighted to share the unique taste and peerless quality of Mini Punjab that has grown on to become a tradition in itself.

Our scrumptious assortment of veg and non-veg cuisines encompass the wealth of Indian and International recipes prepared by the best chefs in the business that continues to gratify food aficionados, culinary connoisseurs, and our esteemed guests every day.

Renowned as the originator of the legendary Koliwada Fish Fry, the richness of our cuisine offers a basket of flavours from all around the world; prepared and served with an unwavering emphasis on purity and health.

The Group has established a pride of place for itself, driven incessantly by its unparalleled diversity and unrivalled service. Propelled by a steely commitment to bring you the best of gourmet and specialty foods, Mini Punjab is poised to grow from strength to strength with its steadfast resolve to improve, innovate and grow.

We thank you for your wonderful support and urge you to continue to experience the salient attributes that have carved out a niche for the Mini Punjab Group and has cemented its reputation as a destination that features a seamless unison of fantastic taste, great quality and wonderful memories.

THANK YOU!

For any suggestion, kindly **e-mail** at minipunjab1@gmail.com & post on **facebook.com/TheMiniPunjabGroup**





Starters

VEG.

Stuffed Tandoori Mushroom

(Mushroom Stuffed with Minced Capsicum & Cheese)
285

Cheese & Corn Seekh Kebab

(Delicately Flavoured American Corn & Cheddar Cheese Kebab)
280

Paneer Kebab

(Paneer Tikka/Pudina Tikka/Malai Tikka/Achari Tikka)
310

Paneer Papdi

(Crunchy Paneer Finger)
265

Amritsari Tikki

(Homemade Paneer Rolled with Spice & Nuts, Stuffed with Mint)
250

Kaju Methi Roll

(A Mini Punjab Speciality)
295

Tandoori Broccoli & Gobi with Cheese

(Broccoli & Cauliflower Lollipops Prepared Tandoori Style)
270

Stuffed Tandoori Aloo

(Potatoes Stuffed with Paneer & Vegetable)
260

English Puffed Roll

(Finger Rolls of Puff Pastry Stuffed with Cheese & Spinach, Deep Fried)
260

Veg. Pokhery

(Mashed Potato Stuffed with Mixed Vegetables, Coated with Dried Melon Seed, Topped with Yogurt Cucumber)
280

Vol-Au-Vents

(Mini Puff Stuffed with Mushroom & Cheese, Gratinated to perfection)
280

Assorted Veg. Tandoori Platter

860



Starters

Non-VEG.

Chicken Kebab

(Murgh Tikka/Malai Tikka/Reshami Tikka/Lasooni Tikka/Pahadi Tikka/Kalimiri Tikka/ Angara Tikka)
360

Malai Tangdi Kebab

(Tender Chicken Drums Rolled with Rich Creamy Marinade)
395

Cheese Stuffed Chicken Supreme

(Chicken Supreme, Stuffed with Young Cheddar & Barbequed)
395

Tandoori Chicken Half/Full

(A Unique Presentation of Legendary Dish)
250/460

Chicken Akbari Kebab

(Chicken Thigh Stuffed with Lamb & Prawns Mince)
380

Mutton Seekh Kebab

(Lamb Mince Prepared The Traditional Way)
380

Mutton Murhaba Tikki

(Mashed Potato Tikki Stuffed with Minced Mutton & Deep Fried)
395

Tandoori Prawns

(Fresh Prawns Marinated in Kashmiri Chillies & Tenderly Cooked in The Clay Oven)
495

Fish Nawabi Tikka/Fish Tikka

(Splendid Rawas Tikka – Preferred by The Nawabs)
460

Golden Fried Prawns

(Fresh Prawns Marinated in Mini Punjab's Special Golden Spice)
495

Fish Koliwada/Prawns Koliwada

(Presented by The Creators of This Iconic Dish – Mini Punjab)
460/495

Assorted Non Veg.Tandoori Platter

1290



Soup

VEG.

Cream of Mushroom/Cream of Vegetables/Veg. Clear Soup

170

Sweet Corn Soup/Hot & Sour Soup/Manchow Soup

170

Veg. Noodle Soup/Wonton Soup/Tom Yum Soup

170

Tomato Soup

170

Dal Shorba

170

Gajar Dhaniya Ka Shorba

170

NON-VEG.

Chicken Jahangiri Shorba

215

Paya Shorba

235

Additional Prawns

55

Additional Chicken

45



Main Course

VEG.

Paneer Pasanda

(Paneer Stuffed with Dry Fruit & Simmered to perfection in A Tangy Kesari Masala)
345

Paneer Kurchan

(Cubes of Paneer & Bell Pepper Cooked in Tomato Onion Base Gravy)
310

Paneer Hara Pyaza

(Fresh Cottage Cheese Cooked with Spring Onion & Indian Aromatic Spice)
310

Palak Paneer

(Homemade Paneer Rolled with Leafy Vegetables & Spicy Kadai Masala)
310

Malai Kofta

(Cottage Cheese & Spinach Kofta Cooked in Cashew Gravy)
310

Mixed Vegetables Makhani

(Mixed Vegetables in our Mouth Watering Makhani Gravy)
275

Subzi Baigmati

(Assorted Vegetables Combined with Green Onion, Spinach & Fenugreek)
275

Veg. Maratha

(Chopped Mixed Vegetables Roll Simmered in Red Gravy)
275

Dum Aloo Kashmiri

(Baby Potato Simmered in Special Kashmiri Masala)
250

Bhindi Amritsari

(Country Style Preparation with Khada Masala & Fried Potato Batons)
230

Aloo Wadi

(Dried Lentil & Potato Cooked in Home Style Tomato Gravy)
230



Main Course

Non-VEG.

Murg Patiala

(Tandoori Roast Chicken Coated with Egg Batter done in a Red Patiala Style Gravy)
370

Butter Chicken-Delhi Style

(You've Tried Regular, Now Try This)
360

Murg Tikka Masala

(Pieces of Chicken, Tenderly Cooked in The Clay Oven & Finished in a Makhani Masala Gravy)
360

Murgh Handi

(Whole Tandoori Chicken Cooked in Che'fs Special Punjabi Masala & Tomato Gravy)
875

Murg Amritsari

(A Punjabi Delicacy)
370

Murg Lahori

(Chicken Cooked in Rich Lahori Style Recipe)
370

Dehati Murg Curry

(Che'f Special)
380

Mutton Rogan Josh

(Delicately Cooked Lamb in a Brown Onion Gravy)
395

Mutton Rahra

(Pieces of Lamb & Keema with The Finest Indian Spices)
395

Nihari Gosht

(Mutton Nalli Cooked in Che'f Special Gravy)
410

Fish Mangalorean Curry (Rawas/Prawns)

(Smooth, Mellow & Rich in Flavour)
415/470

Mahi Masala

(Tikka of Fish Prepared in a Delectable Hyderabad Gravy)
415



Side Order

Masala Papad

60

Roasted Papad/Fried Papad

45

Papad Platter

350

Raita Vegetables/Boondi/Pineapple

140

Matka Dahi

110

Dahi Wada

140

Indian Breads

Roti

45

Naan/Kulcha

55

Missi Roti

60

Garlic Naan

80

Stuffed Naan:Cheese/Garlic Cheese

110

Lachha Paratha/Pudina Paratha/Methi Paratha

60

Aloo Paratha/Paneer Paratha

90

Stuffed Kulcha:Aloo/Mixed Vegetables/Paneer

90



Rice & Dal

PULAO

Vegetable/Green Peas/Kashmiri

195

Jeera Rice

175

Dal Khichdi

245

Dal Tadka/Dal Fry

150

Dal Makhani

270

BIRYANI

Prawns/Mutton/Chicken/Vegetable

450/430/330/295/

Masala Rajma Risotto with Tandoori Prawns

(Risotto Rice Cooked with Red Kidney Beans, Served with Tandoori Prawns)

450



Chinese

VEG. STARTERS

VEG.

Mushroom Chilli/Paneer Chilli

295

Veg. Spring Roll

245

Crispy Vegetables with Plum Sauce

255

Vegetable Manchurian

260

NON-VEG.

Prawns

445

Fish

410

Chicken

340

Choice of Sauce:

Papaya, Pepper Chilli, Hot Garlic, Manchurian, Burnt Chilli

MAIN COURSE

VEG.

Paneer Chilli Gravy/Paneer in Black Bean Sauce/Paneer Manchurian Gravy

300

Diced Vegetables in Black Pepper Sauce/Vegetable Hot Garlic Sauce

265

Vegetable Manchurian Gravy

265



Chinese

NON-VEG.

Prawns

470

Fish

410

Chicken

360

Choice of Sauce:

Hot Garlic, Manchurian, Sweet Garlic, Butter Garlic,
Sweet & Sour, Pepper Sauce, Chili Sauce

RICE & NOODLES

VEG.

Oriental Pot Rice

280

Fried Rice

230

Vegetable Hakka Noodles

230

Chilli Garlic Pot Noodles

260

NON-VEG.

Mixed Fried Rice

365

Additional Prawns

100

Additional Chicken

60



Desserts

Sizzling Brownie with Ice Cream

175

Jalebi Rabri

150

Choice of Ice Cream

110

Gulab Jamun

110

Gateau Mille-Feuille

150

Carrots Halwa Cheese Cake Topped with Basundi

150

Motichoor Golgappe Served with Basundi Shots

150

Note: Please Ask For Special Dessert.

LASSI DA MELA

Punjabi Lassi

140

Masala Chaas

110

Plain Chaas

90



Beverages

MOCKTAILS

FRUIT PUNCH

(Mixed Fruit Juice Blended with Vanilla Ice Cream & Grenadine Syrup)
210

VIRGIN COLADA

(Pineapple Juice, Coconut Cream & Vanilla Ice Cream)
210

VIRGIN MOJITO

(Muddle Mint with Sugar & Lime Juice Topped with Soda)
210

SHIRLEY TEMPLE

(Refreshing Blend of Grenadine Topped with Sprite Over Glass Filled with Ice)
200

VIRGIN MARGARITA (Classic & Frozen)

(Kiwi, Strawberry, Peach & Lime)
210

PARADISE SPECIAL

(Mango Juice, Rose Syrup, Khus Syrup & Mango Ice Cream)
210

NIGHT OUT

(Yummy with Coffee, Chocolate & Butter Scotch Ice Cream)
230

BERRY PATCH

(Cranberry Juice, Vanilla Ice Cream & Honey Strawberry Crush)
210

Hung Curd Honey & Banana

(Yogurt & Fresh Banana Blended with Honey)
210

Dates & Peach with Milk

(Fresh Arabian Dates & Peach Crush with Milk)
230

Lime & Lemon Spritzer

(Fresh Lemon & Lime Juice Topped with Bubbling Sprite)
210



Beverages

Canned Juice

140

Iced Tea

130

Diet Coke

120

Jal-jeera

85

Soft Drink

75

Fresh Lime Water/Soda


100

Bottled Water

60

For any suggestion, kindly **e-mail** at minipunjab1@gmail.com & post on **facebook.com**/TheMiniPunjabGroup

10% Service Charge | Taxes as Applicable | All Prices in INR



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