

SKY dhaba

Drinks

Jaljeera.....	85
Shikanjevi.....	85
Lassi.....	120
Chaach.....	90

Soups

CHOLE SHORBA	90
A soup made with a perfect blend of gram and Indian spices	
PALAK SHORBA	90
A rich spinach soup spiked with Indian spices	
KHARODA SHORBA	90
A typical delicately flavoured Indian bone-marrow soup	

Starters Veg.

PANEER GOLCAND KEBAB	210
Cottage cheese slices marinated with fresh cream & hand pounded spices and tandoored	
PANEER KA LAAL TIKKA	210
Creamy cottage cheese cubes marinated in Tandoori marinade and roasted in a clay oven	
KAJU METHI ROLL	200
Delicious croquettes made with roasted cashew nuts & fresh fenugreek leaves	
DAHI KE ANGAARE	170
Shallow fried patty made with hung curd and cottage cheese	
TANDOORI CHAAT	160
Dices of vegetables roasted in a tandoor and tossed with Chaat masala	
VEG GALAUTI KEBAB	180
Mouth melting shallow fried kebabs made with mince vegetables	
KELE DI TIKKI	160
A soft patty made with seasoned raw banana and shallow fried	
HARI BHARI SUBZI KI SEEKH	160
Mashed greens skewered and roasted in tandoor	
SUNAHRI ARBI	140
Skewered Colocasia marinated in mild Indian spices and roasted in tandoor	
ALOO KE HARI GOLI	140
Baby potatoes marinated in green marinade and roasted in tandoor	

Starters Non-Veg.

ADRAK CHICKEN	300
Succulent chicken dices cooked in ginger juliennes to perfection	
CHICKEN TANGDI KALIMIRI	210
Chicken leg marinated and topped with freshly crushed black pepper corns and roasted	
CHICKEN LASOONI/TEEL TIKKA	210
Char-grilled chicken cubes spiked with roasted garlic/roasted sesame seeds	
FISH KOLIWADA	300
Cubes of fish marinated and batter fried	
FISH AMRITSARI TIKKA	300
Mouth melting cubes of fish marinated with traditional amritsari masala and tandoored	
CHUTNEYWALA POMFRET	310
Whole pomfret marinated with mint chutney and pan-seared	

Main Course Veg.

BATAO BHARTA	180
Fire roasted brinjal, scrambled and cooked with Indian tempering	
BHINDI MASALA	180
Crisp fried lady finger cooked in 'bhunaod' in Indian masala	
KARELA PYAAZWALA	180
Sliced bitter guard cooked to perfection in sautéed onions	
PALAK TOMATO BHARTA	180
A tangy shredded spinach and tomato preparation	
KARARE KUMBH	190
Fresh button mushrooms simmered in spicy tangy gravy	
ALOO GOBHI	160
A dry potato and cauliflower preparation	
MASKEWALI SUBZI	180
Garden fresh vegetables simmered in buttery tomato gravy	

Main Course Non-Veg.

MURGA MASKEWALA	260
Succulent pieces of roasted chicken simmered in a rich creamy buttery gravy	
MURGA TARIWALA	260
Dices of chicken cooked in typical Punjabi thin curry	
MURGA SAAGWALA	270
Chicken cubes cooked with mustard leaves to perfection	
AMRITSARI CHONP	300
Lamb racks cooked in typical Amritsari blend of masala	

Daal & Rice

RAJMA	180
A tangy red kidney bean preparation, mildly spiced	
KADI PAKODA	160
Gram flour dumplings cooked in curd based gravy	
MAA DI DAAL	170
An authentic rich creamy black gram & red kidney bean preparation	
DAAL PALAK DE NAAL	170
Yellow lentils cooked with fresh shredded spinach	
Saada Chawal	110
Jeera Chawal	120
Subzi Biryani	190
Chicken/Mutton/Prawns Biryani	230/260/290

Roti

Tandoori Roti/Naan/Kulcha	40/55/65
Lachhedar Paratha	45/55
Reshmi Paratha	55/65
Stuff Paratha	80/85
[Aloo/Gobi/Mooli/Cheese/Paneer/Methi/Pudina/Served with Chole & Curd]	

Salad & Raita

Tandoori Salad	80
Green Salad	85
Matka Dahi	55
Boondi Raita	55
Mix Veg Raita	55

* Please ask for our special dessert menu *

Govt. Taxes and Service Charges Applicable