

Menu
Release
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MENU



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**Our Recipes are Secret
Prices are all Inclusive**

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**INTRODUCING
BAMBOO BIRYANI**

BIRYANI COMBOS

(All served with Burani Raita, Salan, Kachumber Salad & beverage of choice))

SHAKAHARI

- ▣ **Hyderabadi Sabz Chilmann Dum Biryani** 🌿🌿🌿 **150/300/525**
A true Hyderabad traditional Biryani with seasonal Vegetables & Fragrant Rice, perfectly layered, and cooked on Dum
- ▣ **Saat Nizam Biryani** 🌿 **150/300/525**
Aromatic & Flavourful Authentic Lucknowi style Biryani with our secret Spice Mix
- ▣ **Kathal Ki Biryani** 🌿🌿 **325/550**
A unique combination of Jackfruit & perfectly layered Aromatic Rice
- ▣ **Vilayti Sabziyon Ki Biryani** 🌿 **175/350/600**
Perfect selection of exotic vegetables cooked in layered Rice
- ▣ **Tawa Paneer Tikka Biryani** 🌿🌿 **160/300/575**
Spicy Paneer Masala tossed with Rice and Rani Masala
- ▣ **Nutri Keema Biryani** 🌿🌿🌿 **150/250/450**
A perfect burst of flavours for Vegetarians. Rice cooked with spicy Nutri Keema and assorted seasonal Vegetables
- ▣ **Brown Rice Biryani** 🌿 **300/550**
Fiesta for Diet Watchers



MASAHARI

- ▣ **Hyderabadi Dum Murg Biryani** 🌿🌿🌿 **185/350/650**
Authentic Hyderabad Dum Biryani with succulent chicken -- a true burst of flavours in mouth
- ▣ **Awadhi Chicken Biryani** 🌿 **185/350/650**
Aromatic and smoky traditional Lucknowi Biryani made with our Secret Spice Mix
- ▣ **Malabaar Biryani** 🌿🌿 **500/900**
Perfect blend of Shrimps and Coastal ingredients
- ▣ **Sadar Bazaar Chicken Biryani** 🌿🌿 **185/350/650**
Dum style Biryani with Punjabi twist
- ▣ **Chicken Yakhani Biryani** 🌿 **400/750**
Mild flavoured chicken Yakhani Biryani with the hint of Saffron - this will take you to the Land of House Boats - Kashmir
- ▣ **Chicken Keema & Kofta Biryani** 🌿🌿 **400/750**
Spicy Keema and juicy Chicken Kofta Dum Biryani
- ▣ **Hyderabadi Dum Gosht Biryani** 🌿🌿🌿 **450/800**
Basmati Dum Biryani cooked with traditional Hyderabad spices and mutton chunks marinated in Yogurt

- ▣ **Lucknowi Gosht Biryani** 🌿 **250/450/800**
Aromatic & Flavourful traditional Lucknowi style Biryani cooked with our Secret recipe
- ▣ **Gosht Keema Biryani** 🌿🌿 **270/500/900**
Fragrant and Spicy minced lamb/goat cooked with heavenly flavours of Basmati
- ▣ **Bamboo Biryani** (Veg/Boneless Chicken/Mutton) 🌿🌿🌿 **1000/1150/1450**
Biryani as made by the tribes of India. Result is the rich flavour of bamboo extracted by the circulating steam while aroma of food itself remains largely contained. Served in bamboo log along with choice of 2 drinks & 2 desserts.

LIP SMACKING CURRIES & DAL

- ▣ **Smoked Dal Makhani** (Signature) 🌿 **220**
Whole black lentils cooked over night on slow fire with herbs and spices to get creamy texture.
- ▣ **Paneer Mirchi Korma** (Signature) 🌿🌿 **250**
Tomato and red kasmiri chilly flavored gravy with fried cottage cheese triangles.
- ▣ **Exotic Veg Jhalfreezi** 🌿🌿 **220**
Combination of Indian and English vegetables tossed in tangy Indian sauce with reni masalas.
- ▣ **Kofta Shyam Savera** 🌿 **250**
An interesting recipe with paneer spinach dumplings stuffed with cottage cheese playing hide and seek in tomato based butter gravy.
- ▣ **Paneer Tikka Butter Masala** 🌿🌿 **250**
Well marinated tikkas of cottage cheese simmered in our tangy thick gravy.



- ▣ **Paneer Khatta Pyaaz** 🌿🌿 **250**
Here in this recipe we use shallow fried panner on tawa. The gravy is cooked with vinegar soaked beetroot and onions, that gives a mild tangy & sour flavour to the dish
- ▣ **Murg Changezi** (Signature) 🌿🌿🌿 **375**
The subtle gravy made with a handful of Indian spices stood its own among the host of spicy mughlai gravy that followed. In the streets of old Delhi, Chicken Changezi makes for one of the most popular Iftar dishes during Ramzan.
- ▣ **Chicken Daak Bungalow** 🌿🌿 **375**
Well marinated chicken cooked in true Anglo Indian style mildly spiced curry, accompanied with hard boiled egg.
- ▣ **Sadar Bazaar Rada Chicken** 🌿🌿 **375**
Old Delhi Sadar Bazaar chicken preparation with chicken keema gravy and authentic masalas.
- ▣ **Butter Chicken By Sunny** (Signature) 🌿🌿 **375**
Smoky roasted chicken simmered in authentic butter chicken gravy.
- ▣ **Mutton Stew** (Signature) 🌿 **500**
Mutton stew or Ishtew is a take on the British Chicken stew that is served even today by legendary restaurants in the streets around the Red fort in old Delhi.
- ▣ **Mutton Nahari** 🌿 **500**
Nahari is a stew from the Indian subcontinent consisting of cooked meat mainly shank meat along with bone marrow.
- ▣ **Railway Mutton Curry** 🌿 **475**
An Anglo Indian succulent mutton curry where spices are tone down with creamy coconut milk



KEBABS & BURRA

All Kebabs and Burra are served with mint sauce and lachha onions

- MUTTON GALAWATI KEBAB** 350
The word 'Galawat' comes from 'gala' which means soft enough to swallow. Here we present legendary minced succulent lamb kebabs with secret Indian herbs & spices.
- KAKORI KEBAB** 350
Kakori Kebab is considered blessed since it was originally made at the Dargah of Hazrat Shah Abi Haider Sahib with divine blessings. The meat used is from the tendons in the legs of goat, combined with khoya and spices.
- TANDOORI BATER** 550/2 pcs
Well marinated Quails done in Tandoor (Clay Oven)
- CHOOZA TANDOORI** 350
Marinated Chicken roasted in Tandoor till perfection
- MUTTON BURRA KEBAB**
Well marinated tender mutton (goat meat) skewered & charred to the perfection.
- MURG CHARSI BURRA** 300
Chicken dipped in an aromatic royal Cumin marinade, then grilled in Tandoor
- CHERMOULA MURG TIKKA** 300
This Murg Tikka is flavoured with Chermoula rub, spruced up with lemon juice and then garnished with fresh coriander
- AMBEDI FISH TIKKA** 600
These succulent chunks of Sole fish - smeared with aromatic Masala & cooked to the perfection in a traditional Indian will WOW your taste buds to the end.
- PATRANI MACCHI** 600
Patrani macchi is a popular Parsi dish that calls for broiling chutney coated fish in banana leaves.

- TANDOORI PRAWNS** 800
Jumbo prawns marinated in cheese, curd, Indian herbs and masala cooked in Tandoor and finished on Dum served with Saffron flavoured sauce
- NON-VEG PLATTER** 600
Melange of tandoori burra, tikka and pan seared kababs accompanied with mint sauce and onion laccha.

SHAKAHARI

- MULTANI PANEER TIKKA** 300
An interesting recipe of Paneer Tikka marinated with aromatic herbs and spices which is then char grilled
- DAHI KANDHARI KEBAB** 300
Hung Yoghurt spiced and flavoured with Pomegranate, rolled and shallow fried
- KHUMB AWADHI TIKKA** 300
Well marinated button mushrooms in curd and Rani Masala, char grilled in traditional Tandoor
- BEET ROOT DI TIKKI** (Signature recipe of our Chef-spicy beetroot kebabs) 300
- RAJMAH KI GALAUTI** 300
A vegetarian version of a traditional galauti kebab where meat has been replaced by rajmah.
- VEGETABLES SHAMMI KABAB** 300
Shallow fried kababs made out of black grams (kala chana) & vegetables.
- VEG KABAB PLATTER** 480
Combination of different aromatic, smokey kababs accompanied with mint sauce and onion rings. A perfect fission starter or a wonderful party appetiser.

INDIAN BREADS

- ▣ **Tandoori Roti** 20
Soft inside & crispy outside made out of whole wheat flour.
- ▣ **Khamiri Roti** 30
Fermented Indian breads perfectly baked in tandoor.
- ▣ **Thees Hajaari Prantha** (Signature) 40
Baked in clay oven fried old Delhi Mughlai paratha with flakey layers.

ACCOMPANIMENTS

- ▣ **Burani Raita** 🌱 70
Creamy & smooth curd flavored with roasted garlic.
- ▣ **Tadke Wala Dahi** 🌱 70
Old granny recipe fresh crud tempered with Punjabi tadka.
- ▣ **Jeera Raita** (Creamy & smooth curd flavored with roasted cumin) 🌱 50
- ▣ **Kachumbar Salad** 🌱 30
Combination of cucumber, tomato, radish, carrots and onion with tangy seasoning and lemon.

DESSERTS

- Double Ka Meetha** 140
- Kesar Phirni** (Sugar Free) 135
- Awadhi Gulab Kheer** 140
- Lehsoon Ka Halwa** 150
- Meat Ka Halwa** 200

BUNTA BAR (Beverages)

- Awadhi Shikanji** 70
 - Ananas ka Colada** 70
 - Delhi 6 Kala Khatta** 70
 - Electric Aam Panna** 70
 - Aerated Drinks:** Coke, Fanta, Limca, Sprite
 - Mineral Water** MRP
 - MRP
- (All drinks are non-alcoholic and does not contain fruit juice)

CURRY COMBOS

- Any one portion of curry with 2 Tandoori Rotis or one Teeshazari Paratha or one Khamiri Roti
- Vegetarian** 225
 - Chicken** (2 pcs) 250
 - Mutton** (1 pc) 275



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