

Menu  
Release as  
November  
2018

**MENU**



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

**TO ORDER CALL:  
6230505050**  
or Visit [www.petupankaj.com](http://www.petupankaj.com)

# BIRYANIS

(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 Basmati 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 Basmati Rice

### Vilayti Sabziyon Ki Biryani 175/350/600

Perfect selection of exotic vegetables cooked in layered Basmati Rice

### Tawa Paneer Tikka Biryani 160/300/575

Spicy Paneer Masala tossed with Basmati 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

### Goan Biryani 300/575

A unique selection of Coastal ingredients with fragrant Rice

### 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

### Tigri Style Chicken Biryani 350/650

An old Kolkata, bong style classic, referred to as the poor man's Biryani, this flavourful and spicy Biryani comes from the Tigri streets of Kolkata

### 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 Hyderabadi 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

**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.

**Khade Masale Ka Paneer** 250

Soft and spongy cottage cheese tossed with whole Indian masalas, chopped onion and tomato salsa.

**Paneer Tikka Butter Masala** 250

Well marinated tikkas of cottage cheese simmered in our tangy thick gravy.



**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 Ramadan.

**Chicken Stew** (Signature) 375

Chicken stew or Ishtew is a take on the British Chicken stew that is served even today by legendary restaurants like Karims in the streets around the Red fort in old Delhi.

**Sardar 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 like Karims 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.

**Meat Tari Wala** (Signature) 475

Home style spicy lamb curry with tomato, ginger and chilies a steaming bowl of meat tariwala with tandoori roti served on a rickety table at a no frills dhabba.



# 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 and 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

## MURG BURRA

300

Tikka of chicken, dipped in Rani Masala marinade, then grilled in Tandoor before being finished on Dum

## 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 MAHI 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.

## JHEENGA - DUM - NISHAH

800

Jumbo prawns marinated in cheese, curd, Indian herbs and Masala cooked in Tandoor and finished on Dum served with Saffron flavoured sauce

## 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

300

Signature recipe of our Chef --- spicy beetroot kebabs



## 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.

**Theesehajaari Prantha** (Signature) 40

Shallow fried old Delhi Mughlai prantha with flakey layers.

## ACCOMPANIMENTS

**Burani Raita** 70

Creamy and smooth curd flavored with roasted garlic.

**Tadke Wala Dahi** 70

Old granny recipe fresh crud tempered with Punjabi tadka.

**Jeera Raita** 50

Creamy and smooth curd flavored with roasted cumin.

**Kachumbar Salad** 30

Combination of cucumber, tomato, radish, carrots and onion with tangy seasoning and lemon.

## DESSERTS

**Kesar Phirni** 135

**Awadhi Gulab Kheer** 140

**Lehsun Ka Halwa** 150

**Meat Ka Halwa** 200

## BUNTA BAR (Beverages)

**Nannari** 70

**Awadhi Shikanji** 70

**Ananas ka Colada** 70

**Delhi 6 Kala Khatta** 70

**Electric Aam Panna** 70

**Aerated Drinks:** Coke, Fanta, Limca, Sprite **MRP**



**Red Bull** **MRP**

**Mineral Water** **MRP**

(All drinks are non-alcoholic and does not contain fruit juice)





Kindly rate us on  

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