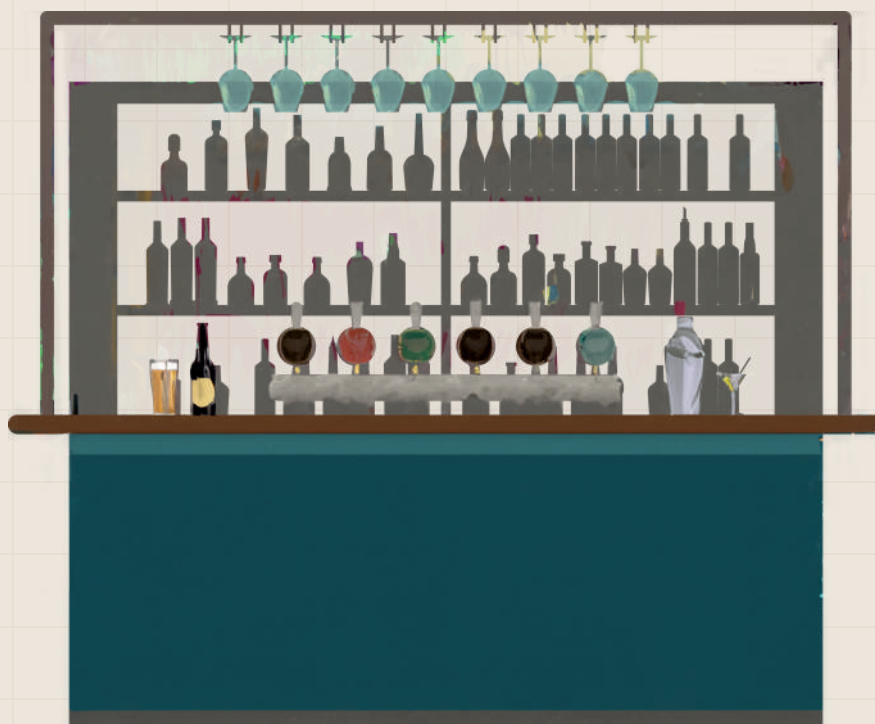




# Curries

*The northern story*

Nestled in the heart of culinary authenticity and city, our restaurant invites you on a tasteful journey. Immerse yourself in the rich tapestry of flavors, where traditional recipes, passed down through generations, come to life. From the moment you step through the door, the warm ambiance and genuine hospitality transport you to a place where each dish tells a story. Our chefs meticulously craft each plate, staying true to the roots of our cuisine. With an emphasis on using fresh herbs and meats where every bite is a celebration of tradition and taste. From the decor to the tantalizing aromas, we are dedicated to providing an immersive experience that goes beyond the meal, creating memories that linger long after the last bite. Our more than a decade enduring presence is a testament to the unwavering dedication to serving delicious, traditional cuisine, making us a trusted choice for those seeking a taste of authenticity in Ahmedabad. Welcome to a place where every meal is a celebration of flavor, and every visit promises an unforgettable, delectable experience.



# MOCKTAILS

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	ML	Price
<b>MANGO &amp; PASSION FRUIT</b> The definitive combination of mango juice & passion fruit	300	220
<b>CITRUS BURST</b> Mango nectar,orange juice & apple juice	300	220
<b>PAVILION PUNCH</b> A drink with the invigorating flavours of tropical fruits with vanilla ice cream	300	220
<b>RED PEACH</b> Peach nectar,lemonade,grenadine & fresh lemon juice	300	220
<b>JUICY JULEP</b> Pineapple juice,lime,chopped mint,ginger ale,garnish pineapple	300	220
<b>BERRY PUNCH</b> Strawberry juice,cranberry juice,pineapple juice,lemon,sprite & ginger ale	300	220
<b>BEACH FOREST</b> Black grape juice,lemon,salt,ginger ale	300	220
<b>STRAWBERRY MARTINI</b> Full of the delicious summer flavor of strawberries, enhanced by a touch of lemon	300	220
<b>PEACH MARTINI</b> Peach crush lime juice	300	220
<b>CARDINAL PUNCH</b> Filled with fruits, the sparkling cardinal punch is a favorite	300	220
<b>SHIRLEY TEMPLE</b> Only a couple ingredients orange juice grenadine syrup,ginger ale,sparkling water	300	220
<b>KIWI CLASSIC MOJITO</b> Lemon,mint,kiwi crush & sparkling water	300	220
<b>PEACH CLASSIC MOJITO</b> Lemon,mint,peach crush & sparkling water	300	220

# SOUPS

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	GMS	Price
<b>LAHSUN TAMATAR DHANIYA SHORBA</b> Tomato based broth with a hint of garlic	250	250
<b>MAKAI ADRAKI SHORBA</b> Corn kernel soup with a hint of ginger	250	250
<b>MULLIGATAWNY SOUP</b> Lentil based soup garnished with rice	250	250
<b>PALAK SHORBA</b> Spinach puree tempered with garlic & finished with cream	250	250
<b>TOMATO SOUP</b> Creamy, smooth consistency with a light tanginess from the tomatoes	250	220
<b>LEMON GRASS BURNT GARLIC</b> Thai broth consists of red curry and coconut milk flavored with lemongrass	250	220
<b>BROCCOLI CHEESE CHEDDAR</b> Broccoli simmered in stock finished with cream & cheese	250	270
<b>MEXICAN TORTILLA</b> Tangy bean based soup served with tortilla	250	250
<b>HOT &amp; SOUR SOUP</b> Hot and spicy soup loaded with veggies and mushrooms	250	220
<b>MANCHOW SOUP</b> Hot and spicy soup loaded with veggies and mushrooms,served with fried noodles	250	220

# NON VEG SOUP

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	GMS	Price
<b>HOT &amp; SOUR SOUP</b> Hot and spicy soup loaded with chicken and mushrooms	250	330
<b>MANCHOW SOUP</b> Hot and spicy soup loaded with chicken and mushrooms is garnished with fried noodles	250	330
<b>MOTIYA SHORBA</b> Chicken dumpling simmered in a tomato based chicken broth	250	330
<b>PAYA SHORBA</b> Trotters cooked in mutton broth,seasoned with black pepper & salt	250	330



# SALAD / CURD / PAPAD & CHAAS PREPARATION

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	GMS	Price
<b>GARDEN FRESH GREEN SALAD</b> All time favourite, need no explanation	450	220
<b>CORN &amp; PEANUT SALAD</b> Corn & peanuts tossed in lean & light dressing	300	230
<b>RUSSIAN SALAD</b> All time favourite, need no explanation	450	270
<b>MASALA PAPAD</b> Fried papad served with assorted vegetables with a hint of chaat masala	0.015	55
<b>FRIED PAPAD</b>	0.012	45
<b>ROASTED PAPAD</b>	0.09	35
<b>CURD</b>	300	100
<b>MIX VEGETABLE RAITA</b>	300	150
<b>BOONDI RAITA</b>	300	150
<b>MASALA CHAAS</b>	300	85
<b>SWEET /SALTED LASSI</b>	300	150

# BEVERAGES

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	GMS	Price
<b>FRESH LEMON WATER</b>	300	100
<b>FRESH LEMON SODA</b>	300	100
<b>COLD COFFEE</b>	300	250
<b>MINERAL WATER (1LTR)</b> INCLUSIVE OF MRP & SERVICE	1LTR	50
<b>AERATED WATER (300ML)</b> COKE , THUMBS UP , SPRITE / INCLUSIVE OF MRP & SERVICE	300ML	70
<b>ENERGY DRINK (250ML)</b> INCLUSIVE OF MRP & SERVICE	250ML	180

# NANIZA

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	GMS	Price
<b>GARLIC CHEESE NANIZA</b> Try the ultimate Naan Pizza! Stuffed with cheese and garlic	400	350
<b>ALL VEG NANIZA</b> Try the ultimate Naan Pizza! Stuffed with cheese and assorted veggies	400	350
<b>PANEER TIKKA NANIZA</b> Try the ultimate Naan Pizza! Stuffed with cheese and paneer tikka	400	350
<b>BUTTER CHICKEN NANIZA</b> Try the ultimate Naan Pizza! Stuffed with cheese and charcoal chicken	400	400
<b>CHICKEN KHEEMA NANIZA</b> Try the ultimate Naan Pizza! Stuffed with cheese and minced chicken	400	400
<b>SCHEZWAN CHICKEN NANIZA</b> Try the ultimate Naan Pizza! Stuffed with cheese and schezwan chicken	400	400
<b>MUTTON KHEEMA NANIZA</b> Try the ultimate Naan Pizza! Stuffed with cheese and keema mutton	400	450
<b>EGG CHEESE NANIZA</b> Try the ultimate Naan Pizza! Stuffed with cheese and sunny side up (egg)	400	350



## APPETIZERS VEG (6PCS)

	GMS	Price
<b>KARARI ROTI</b> Crispy roomali roti with butter,spicy masala & coriandr	150	200
<b>CURRIES KEBAB PLATTER</b> Combination of 5 starters, paneer malai tikka,spinach cheese Kebab,tandoori aloo,tandoori flower & moti sheek	20 PCS	700
<b>TANDOORI SHIKARI PANEER</b> Paneer marinated in our in house freshly ground spices	260	380
<b>PANEER TIKKA ANGARE</b> Paneer marinated in tandoori special red masala. Served with kachumber salad	260	380
<b>TANDOOR PANEER, PEPPER &amp; PINEAPPLE</b> Paneer,peppers & pineapple finished in saffron marination	260	380
<b>PATIALA PANEER KA TIKKA</b> Paneer stuffed with kaju,cheese in garlic marination	260	380
<b>PANEER SLIDER</b> Paneer makhani stuffed in small naan pockets	220	350
<b>PANEER MUTTER TIKKI</b> Muttar stuffed in paneer in saffron marination	260	380
<b>STUFFED PAHADI PANEER TIKKA</b> Paneer stuffed & marinated in lahori masala	260	380
<b>TANDOORI MUSHROOM</b> Mushroom served with stuffing of cheese & cashew nut	260	380
<b>TANDOORI SOYA CHAAP</b> Soya bean marinated in tandoori special Red masala. Served with kachumber salad	260	350





## APPETIZERS VEG (6PCS)

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	GMS	Price
<b>MALAI CHAAP</b> Soyabean marinated in tandoori special Creamy masala .served with kachumber salad	260	350
<b>STUFFED SOYA CHAAP</b> Soyabean marinated in tandoori special Creamy masala .served with kachumber salad	260	350
<b>BHARWAN ALOO</b> Baby potatoes stuffed,finished in red spices in the clay oven	260	320
<b>SPINACH CHEESE KEBAB</b> All time favourite	260	350
<b>CORN SRIKANDI KEBAB</b> Corn & potatoes finished on a skewer	260	320
<b>SOYA KEBAB</b> Minced soya spiced crumbed & deep fried	260	380
<b>MUSHROOM GALOUTI KEBAB</b> Minced mushroom dumplings served on coin naan	300	380





# WORLD CUISINE

## APPETIZERS VEG (6PCS)

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	GMS	Price
<b>VEG DIMSUM</b> veg stuffed in a thin pancake & steamed	260	350
<b>PANEER CHILLY (DRY)</b> Pieces of paneer, tossed in soya sauce with onions, capsicum and green chillies	260	350
<b>VEG MANCHURIAN (DRY)</b> Vegetable balls with oriental spices, deep fried and tossed in soya sauce	260	350
<b>VEG SPRING ROLL</b> Scrumptious filling of vegetables and noodles perked up with tangy sauces, packed inside wrappers and deep fried	260	350
<b>VEG CRISPY</b> Vegetable tempura tossed in spicy sichuan sauce	260	350
<b>BAO'S (VEG, TRUFFLE MUSHROOM)</b> Soft indonesian dough stuffed with truffle mushroom & steamed	260	380
<b>SUSHI</b> Sticky rice spread on nori sheets with batons of assorted Vegetables served with dark soya sauce	260	380

## APPETIZERS NON - VEG (6pcs)

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	GMS	Price
<b>CHICKEN RESHMI KEBAB</b> Chicken supreme marinated with curd, saffron finished in the clay oven	260	520
<b>CHICKEN GHEE ROAST</b> Chicken cooked with aromatic mangalorean spices in desi ghee	260	520
<b>CHICKEN BUTTER MASALA SLIDER</b> Butter chicken stuffed in small naan pockets & finished in the oven	220	400
<b>TANDOORI CHICKEN HALF/FULL</b> A wholesome and full of indian flavours, baby chicken marinated and grilled to perfection	350	350/650
<b>MURGH TIKKA ANGARA DRY</b> Charcoal grilled spicy chicken	260	520

# APPETIZERS NON - VEG (6pcs)



	GMS	Price
<b>TANDOORI LOLLIPOP</b> Delicious, hot and spicy dices of chicken marinated with black pepper	340	550
<b>TANDOORI WINGLETS</b> Chicken winglets finished in the clay oven Served with cucumber & mint chutney	350	550
<b>SURKH MURGH TIKKA</b> Pieces of chicken breast marinated and cooked on tawa	260	500
<b>MURGH MAKHMALI KEBAB</b> Chicken breast stuffed with minced chicken Marinated in traditional north indian spices & herbs	420	575
<b>MURGH NAWABI KEBAB</b> Pieces of chicken breast marinated in yogurt,saffron & home spices	380	520
<b>MURGH AFGHANI TANGRI KEBAB</b> Three pieces of chicken leg marinated with saffron, curd, Cheese fresh cream in indian spices finished in the clay oven	380	550
<b>MURGH TANGDI KEBAB</b> Chicken drumsticks that are marinated in a Indian spices and oven-grilled	380	500
<b>CHICKEN KASTURI KEBAB</b> Chicken pieces marinated with kasuri methi saffron, curd, Cheese fresh cream in indian spices finished in the clay oven	260	450
<b>CHICKEN SAMOSA</b> Chicken mince rolled in homemade phyllo & deep fried	260	350
<b>TANDOORI BATER</b> Marinated quails finished in the clay oven Served with cucumber & mint chutney	220	550





## APPETIZERS NON - VEG (6pcs)

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	GMS	Price
<b>LASOONI FISH TIKKA</b> Fish marinated with yoghurt, garlic & spices in tandoori masala & finished in the clay oven	400	600
<b>TANDOORI PRAWNS</b> Prawns marinated with red spices & finished in the clay oven	260	700
<b>TAWA PRAWNS</b> Prawns marinated with red spices & finished on a flat grill	260	700
<b>MUTTON BOTI KEBAB</b> Mutton marinated with aromatic spices & finished in the clay oven	250	650
<b>MUTTON BHURA CHAAP</b> Mutton chaap marinated in spices & pan fried	360	650
<b>MUTTON SHAMMI KEBAB</b> Mutton mince cooked with lentils crumbed & deep fried	260	650
<b>MUTTON GALOUTI KEBAB</b> Mutton mince dumpling served on coin naan	300	650
<b>MUTTON SEEKH KEBAB</b> Skewered minced mutton with spices & herbs grilled in tandoor	260	650
<b>MUTTON GHEE ROAST</b> Mutton cooked with aromatic mangalorean spices in desi ghee	260	650
<b>MUTTON SAMOSA</b> Mutton mince rolled in homemade phyllo & deep fried	260	450
<b>LAZZAT E GUNAH</b> Mutton mince kebab marinated in spices with tomato sauce	260	600
<b>TARAH TARAH KEBAB</b> Combination of 5 kebabs, murg malai tikka, lasooni fish tikka, Mutton seekh kebab, tandoori lollipop, half tandoori chicken	20 PCS	1100



# APPETIZERS WORLD CUISINE

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	GMS	Price
<b>CHICKEN DIMSUM</b> Chicken stuffed in a thin pancake & steamed	260	450
<b>LEMON CHICKEN</b> The lemon butter sauce enhances the flavor of the chicken	260	450
<b>CHICKEN CHILLY (DRY)</b> Pieces of chicken, tossed in soya sauce with onions, capsicum and green chillies	260	450
<b>CHICKEN SPRING ROLL</b> Jullien's of chicken,vegetables rolled in a pancake & deep fried	260	380
<b>CHICKEN 65</b> Chicken marinated with oriental spices is sauteed in curd and cashew nut based sauce	360	480
<b>DRUMS OF HEAVEN</b> Crispy fried chicken wings tossed in sichuan sauce	360	500
<b>BBQ CHICKEN</b> Dices of chicken tossed in BBQ sauce	260	400
<b>BAO CHICKEN</b> Soft dough stuffed with truffel chicken & steamed	260	450





# SIZZLERS

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## INDIAN PANEER PLATTER

Veg makhani, biryani, laccha paratha & paneer tikka

GMS Price

750 600

## MEXICAN VEG SIZZLER

Hum pum paneer served on a bed of mexican rice, saute veggies, nachos & cheese sauce

750 600

## COTTAGE CHEESE SHASHLIK SIZZLER

Marinated cottage cheese, bell pepper, onions on a skewers & served on butter pepper rice.

750 600

## INDIAN CHICKEN SIZZLER

Chicken tikka served with pulao and makhani gravy along with seekh kebab, assorted veggies and roasted potatoes

750 680

## EUROPEAN GRILL

Grilled chicken steak, prawns & fish along with saute veggies, spaghetti bolognese

750 750

## RED HOT CHILLI CHICKEN

A sizzling platter that serves chilly chicken with egg fried rice & garlic noodles and a side of chilli garlic potatoes and crackling spinach

750 680





# MAIN COURSE INDIAN VEG

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	GMS	Price
<b>PANEER KORMA</b> Paneer pieces are gently simmered in a rich, creamy cashew nut sauce to create layers of sweet and spicy flavors	450	430
<b>PANEER ROLL NAWABI</b> Paneer rolls gently simmered in a rich, creamy cashew nut sauce to create layers of sweet and spicy flavors	450	430
<b>PANEER HARI MIRCH</b> Paneer & capicum cooked with combination of red & brown gravy	450	430
<b>PANEER BANJARA</b> Paneer simmered in silky brown gravy	450	430
<b>PANEER BUTTER MASALA</b> Paneer cooked in rich tomato gravy	450	420
<b>PANEER TIKKA MASALA</b> Charcoal paneer tikka,with capsicum onions finished in silky red gravy	450	420
<b>PANEER ROGAN-JOSH</b> Paneer rogan josh is cooked with aromatic whole spices	450	420
<b>PANEER KUNDAN KALIYAN</b> Dices of paner cook in a rich brown yoghurt gravy	450	420
<b>CHEESE BUTTER MASALA</b> Dices of cheese cooked in rich tomato gravy	450	440
<b>MALAI KOFTA</b> Fried balls of paneer in a rich and creamy milk gravy made with cashew nuts	450	420
<b>SUBZ MILONI</b> Exotic veggies simmed in creamy spinach gravy	400	400





## MAIN COURSE INDIAN VEG

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	GMS	Price
<b>CHANA MASALA</b> Chick peas cooked in brown gravy finished with a hint of kasuri methi	400	400
<b>VEGETABLE TAWA KHURCHAN</b> Finger cut vegetables tossed with assorted peppers in a yellowish gravy	400	400
<b>VEGETABLE ANGARE MASALA</b> Assorted veggies cooked in tomato gravy, served on sizzling plate	400	400
<b>SABZI METHI GARLIC MASALA</b> Curries all time favourite	400	400
<b>MUSHROOM TAWA MASALA</b> Button mushroom cooked in brown gravy served on a tawa	400	420





# WORLD CUISINE MAIN COURSE VEG

	GMS	Price
<b>PASTA WITH CHOICE OF SAUCES</b> Fuselli/penne tossed in arrabiata/alfredo/pesto sauce, served with garlic bread	500	450
<b>FARM HOUSE PIZZA/MARGHERITA</b> An elevation of the classic margherita with onion, capsicum, tomato and mushroom	400	300
<b>MEXICAN HOT POT VEG</b> Cottage cheese & exotic vegetables sauteed in mexican sauce Layered with rice, topped with cheese & nachos	650	570
<b>PANEER CHILLI GRAVY</b> Pieces of paneer, tossed in soya sauce with onions, capsicum and green chillies in gravy	400	400
<b>MANCHURIAN GRAVY</b> Vegetable balls with oriental spices, deep fried and tossed in soya sauce in gravy	400	360
<b>BAKED MACARONI</b> A rich and creamy with fewer spices and loads of cheese	400	420
<b>VEG LASAGNA</b> With layers of lasagna sheets filled with veggies, topped With bechamel sauce in a creamy spinach sauce	500	480
<b>MEXICAN TRIO</b> Cottage cheese shashlik sizzler	450	480
<b>VEG HAKKA NOODLES</b> Our in house noodles tossed in seasonal veggies	400	350
<b>THAI GREEN CURRY</b> Fresh veggies & mushrooms in the wonderfully saucy green curry	600	450





# MAIN COURSE INDIAN NON VEG

	GMS	Price
<b>PUDINA MURGH</b> Dices of chicken marinated in spices finished with freshly ground mint chutney	400	520
<b>BUTTER CHICKEN</b> Tender and juicy, grilled half chicken deboned shredded Cooked in a smooth buttery and creamy tomato gravy	400	520
<b>SAFED MURGH</b> Chicken cooked in pale,rich poppy seed & cashew nut gravy	400	540
<b>MURGH BHUNA</b> Chicken cooked in exotic ground spices	400	520
<b>MURGH TIKKA HARA MASALA</b> Made from chicken, assorted masalas, fresh spinach and yogurt	400	520
<b>RARHA CHICKEN</b> Chicken simmered in brown gravy	400	520
<b>MURGH ANGARA MASALA</b> Smokey chicken curry that is spicy, tangy, and loaded with flavors	400	520
<b>MURGH AMRITSARI</b> Popular mughalai preparation of chicken gravy	400	520
<b>MURGH MEWARI CURRY</b> Half chicken cooked in special rajasthani home made style thin curry	400	520
<b>CHICKEN TIKKA TAWA MASALA</b> Combination of chicken, tomato, and a plethora of aromatics and spices	400	520
<b>MURGH ROGAN JOSH</b> A deliciously smooth flour based indian stew With slow cooked chicken and a myriad of spices	400	510

# MAIN COURSE INDIAN NON VEG



	GMS	Price
<b>TANDOORI QUAILS MASALA</b> Quails cooked in our in house spices	400	600
<b>BABY CHICKEN HOME STYLE</b> Baby chicken curry that is spicy, tangy, and loaded with flavors	600	600
<b>CHICKEN STEW</b> Mutton simmered on a slow flame in its juice	400	600
<b>RAILWAY MUTTON CURRY</b> Mutton cooked on mild red gravy served with potatoes	400	600
<b>CHAMPARAN STYLE MUTTON</b> Mutton cooked in thin gravy with whole garlic	400	600
<b>DABBA GOSHT</b> Mutton cooked in brown gravy with cashew nut paste, curd & coconut	400	600
<b>TAWA BHUNA GOSHT</b> Chunks of mutton cooked in our in house spices on a tawa	400	620
<b>NALLI NIHARI</b> A deliciously smooth flour based Indian stew with slow cooked lamb and a myriad of spices	500	600
<b>RAAN-E-SIKANDARI</b> (AVAILABLE UPON REQUEST ONE DAY PRIOR) Raam marinated in tandoori spices finished in the clay oven	900	1500
<b>RAAN MUSALLAM</b> (AVAILABLE UPON REQUEST ONE DAY PRIOR) Raam cooked in its own spices on slow flame finished with saffron	900	1500
<b>KEEMA KALEJI</b> Mutton mince & mutton liver cooked in brown gravy	400	600
<b>KEEMA MUTTER</b> Mutton mince & green peas cooked in tangy spices	400	600
<b>MUTTON SHALGAM</b> Mutton cooked with turnips in brown gravy	400	600
<b>MUTTON STEW</b> Mutton simmered on a slow flame in its juice	400	620
<b>ANDHRA SPICY MUTTON CURRY</b> A flavourful mutton curry cooked in coconut based spicy brown gravy	400	600



## MAIN COURSE INDIAN NON VEG

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	GMS	Price
<b>KHEEMA GATTA BADAM KORMA</b> Besan Rolls with Mutton Mince with Almond & Cream Gravy	400	580
<b>MUTTON SEEKH KEBAB MASALA</b> Made with the juiciest, tender kebabs ever & in our special curry sauce.	450	600
<b>MUTTON MEWARI CURRY</b> MUTTON COOKED IN SPECIAL RAJASTHANI HOME MADE STYLE THIN CURRY	400	600
<b>MUTTON ROGAN JOSH</b> Succulent mutton cooked in a tangy red sauce with our house spices	600	600
<b>MUTTON RAJPUTANA</b> A delicate combination of mutton cooked along with spices	500	650
<b>LAAL MAAS</b> Lamb cooked in a variety of masalas with a burst of red chillies	500	600
<b>LUCKNOWI FISH MASALA</b> Succulent and flavor-packed with a hint of ginger garlic paste	400	680
<b>AMRITSARI FISH TIKKA MASALA</b> Succulent and flavor-packed with a hint of ginger garlic paste	400	680
<b>PRAWNS MASALA</b> Coastal area preparation in coconut milk	400	680
<b>PRAWNS TAWA FRY</b> Prawns marinated in spices & finished on grill with onions & tomatoes	400	680
<b>EGG CURRY</b> 3 boiled egg in home style spicy gravy	600	300



# WORLD CUISINE MAIN COURSE NON- VEG

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	GMS	Price
<b>GRILLED CHICKEN TERIYAKI</b> Marinated & grilled chicken served with grilled tomato,herbed potato & spaghetti bolognese	500	550
<b>ORIENTAL CHICKEN</b> (In house specialty)	500	550
<b>HALF ROAST CHICKEN</b> Half chicken roasted,served with lemon rice,saute veggies & lyonnaise potatoes & brown jus	500	600
<b>GRILLED FISH</b> Grilled fish served with butter garlic rice,saute veggies & lemon butter sauce.	500	650
<b>MEXICAN HOT POT NON-VEG</b> Mutton seekh kebab masala	650	650





# DAL

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	GMS	Price
<b>DAL FRY</b> Yellow lentils tempered with kashmiri chilli, curry leaves and in house spices	400	350
<b>DAL MAKHANI</b> Time honoured cooking of black lentils & rajma simmered overnight and finished with cream	400	400
<b>DAL TADKA</b> Yellow lentils tempered with kashmiri chilli, curry leaves and in house spices	400	360
<b>DAL BUKHARA</b> Whole black gram and rajma cooked overnight on slow flame is finished with cream and white butter	400	420

# RICE/BIRYANI

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	GMS	Price
<b>STEAM RICE</b> Perfectly cooked!	400	230
<b>JEERA RICE</b> Fragrant rice tempered with aromatic cumin seeds	400	250
<b>PLAIN KHICHDI</b> Combination of slow cooked dal and rice with a chilli garlic tempering is served with curd	600	320
<b>MASALA KHICHDI</b> Combination of slow cooked dal and rice,veggies with a chilli garlic tempering is served with curd	600	320



# RICE/BIRYANI



	GMS	Price
<b>VEG. PULAO</b> Rice cooked with assorted vegetables to perfection	400	350
<b>VEG FRIED RICE</b> Fried rice with tender pieces of chicken tossed in spices and sauces, finished with egg	450	380
<b>AFGHANI BIRYANI</b> Rice layered with veggies and a hint cardamom, topped with lots of dry fruits	600	400
<b>DUM PANEER TIKKA BIRYANI</b> Paneer tikka, fried onions, yoghurt, basmati rice and freshly crushed aromatic spices is slowly cooked on dum	600	400
<b>DUM PUKHT MARATHA</b> Layers of assorted veggies, fried onions, yoghurt, basmati rice and freshly crushed aromatic spices is slowly cooked on dum	600	400
<b>HYDERABADI BIRYANI</b> Made with seasonal veggies cooked on dum, infused with aromatic spices and herbs with basmati rice	600	400
<b>CHICKEN FRIED RICE</b> Fried rice with tender pieces of chicken tossed in spices and sauces, finished with egg	400	430
<b>CHICKEN YAKHNI PULAO</b> Boneless chicken cooked in chicken stock to perfection	400	500
<b>MURGH AFGHANI BIRYANI</b> Rice layered with chicken and a hint cardamom and lots of dry fruits	600	520
<b>MURGH LUCKNOWI BIRYANI</b> Made with basmati rice, simmered chicken, kewda, fried onions and cilantro	600	520





# RICE / BIRYANI



	GMS	Price
<b>MURGH HYDERABADI BIRYANI</b> Made with chicken marinated cooked on dum, infused with aromatic spices and herbs with basmati rice	600	520
<b>MUTTON DUM PUKHT MARATHA</b> With layers of mutton, fried onions, yoghurt, saffron milk, basmati rice and freshly crushed aromatic spices is slowly cooked on dum	600	630
<b>MUTTON AFGHANI BIRYANI</b> Rice layered with mutton and a hint cardamom	600	630
<b>MUTTON YAKHNI PULAO</b> Boneless mutton cooked in chicken stock to perfection	400	550
<b>DUM PUKTH MARATHA(EGG)</b> 3 boiled eggs fried onions, yoghurt, basmati rice and freshly crushed aromatic spices is slowly cooked on dum	600	400
<b>BATER PULAO</b> Quails cooked with whole spices garnished with dry fruits	600	550





# INDIAN BREADS

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## TANDOORI PLAIN ROTI

Whole wheat flatbread cooked in tandoor

GMS Price

60 60

## TANDOORI BUTTER ROTI

Whole wheat flatbread cooked in tandoor with butter

60 70

## PLAIN NAAN

Soft leavened flatbread cooked in tandoor

100 80

## BUTTER NAAN

Soft leavened flatbread cooked in tandoor with butter

100 90

## ROOMALI ROTI

Extra large and super thin unleavened flatbread made on an upturned wok

220 150

## PARATHA

A layered and flaky Indian flatbread cooked on tawa

100 90

## BULLET NAAN

Pillowy soft and delicious naan topped with cheese, onion, garlic and sichuan sauce

200 170

## KULCHA

A layered and flaky Indian flatbread cooked on tawa

100 90

## BUTTER KULCHA

A layered and flaky Indian flatbread cooked on tawa with butter

100 100

## MASALA KULCHA

Soft kulcha with spicy masala stuffing

120 110

## CHEESE NAAN

Soft naan stuffed with green and cheese

180 160

## GARLIC NAAN

Soft leavened flatbread cooked in tandoor with butter & garlic

100 120



# INDIAN BREADS

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	GMS	Price
<b>CHEESE GARLIC NAAN</b> Soft naan stuffed with Indian spice,garlic and cheese	180	170
<b>MASALA CHEESE NAAN</b> Soft naan stuffed with Indian masala and cheese	180	180
<b>CHUR CHUR NAAN</b> Soft leavened flatbread cooked in tandoor with butter	120	120
<b>KABOOS</b> In house specialty	130	100
<b>KHAMIRI ROTI</b> In house specialty	130	100
<b>KERALA PARATHA</b> In house specialty	100	100





# DESSERT

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	GMS	Price
<b>STUFFED GULAB JAMUN</b> A traditional dessert which needs no introduction	120	150
<b>JALEBI</b> Crispy and crunchy dessert is dipped in sugar syrup	150	200
<b>ASSORTED ICE CREAM</b> Choice of ice cream (2 scoop)	120	120
<b>SIZZLING BROWNIE WITH ICE CREAM</b> Chocolate sauce poured on sizzling American walnut brownie topped with nuts and vanilla ice cream	180	250
<b>CHEF'S SPECIAL</b> Something you wouldn't want to miss	200	280



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# Curries

## **CURRIES**

1st Floor, Rudra Path, Nr. Rajpath Club, S. G. Highway, Bodakdev, Ahmedabad-380 015.

**CALL: +91 99137 88444**

## **UMAMI BY CURRIES**

105, Shivalik Plaza, Opp. AMA IIM to Panjarapole Road, Behind Sajanand College,  
Panjara Pol, Ambawadi, Ahmedabad | **CALL: +91 99137 22444**

## **PLAMS BY THE POOL**

Infocity Culb & Resort, Indroda Circle, S.g Highway, Gandhinagar  
**CALL: +91 96873 11444**

## **TIMINGS**

Lunch: 12 Noon to 3 PM, Dinner: 7 PM to 11 PM.  
GST as applicable.

All sweets are prepared in deshi ghee.

Jain food available

Free home delivery within 5 Kms. for a minimum order of `500/-

## **CURRIES OUTDOOR CATERING**

We also offer outdoor catering services for all kinds of events.  
**Outdoor Catering Contact: +91 99137 66444, +91 99137 11444**