



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

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

SOUPS

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

NON VEG SOUP

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



SALAD / CURD / PAPAD & CHAAS PREPARATION

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

BEVERAGES

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

NANIZA

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



APPETIZERS VEG (6PCS)

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



APPETIZERS VEG (6PCS)

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



WORLD CUISINE

APPETIZERS VEG (6PCS)

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

APPETIZERS NON - VEG (6pcs)

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

APPETIZERS NON - VEG (6pcs)



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





APPETIZERS NON - VEG (6pcs)

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



APPETIZERS WORLD CUISINE

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





SIZZLERS

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

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



MAIN COURSE INDIAN VEG

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



WORLD CUSINE MAIN COURSE VEG

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





MAIN COURSE INDIAN NON VEG

	GMS	Price
PUDINA MURGH Dices of chicken marinated in spices finished with freshly ground mint chutney	400	520
BUTTER CHICKEN Tender and juicy, grilled half chicken deboned shredded Cooked in a smooth buttery and creamy tomato gravy	400	520
SAFED MURGH Chicken cooked in pale,rich poppy seed & cashew nut gravy	400	540
MURGH BHUNA Chicken cooked in exotic ground spices	400	520
MURGH TIKKA HARA MASALA Made from chicken, assorted masalas, fresh spinach and yogurt	400	520
RARHA CHICKEN Chicken simmered in brown gravy	400	520
MURGH ANGARA MASALA Smokey chicken curry that is spicy, tangy, and loaded with flavors	400	520
MURGH AMRITSARI Popular mughalai preparation of chicken gravy	400	520
MURGH MEWARI CURRY Half chicken cooked in special rajasthani home made style thin curry	400	520
CHICKEN TIKKA TAWA MASALA Combination of chicken, tomato, and a plethora of aromatics and spices	400	520
MURGH ROGAN JOSH 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
TANDOORI QUAILS MASALA Quails cooked in our in house spices	400	600
BABY CHICKEN HOME STYLE Baby chicken curry that is spicy, tangy, and loaded with flavors	600	600
CHICKEN STEW Mutton simmered on a slow flame in its juice	400	600
RAILWAY MUTTON CURRY Mutton cooked on mild red gravy served with potatoes	400	600
CHAMPARAN STYLE MUTTON Mutton cooked in thin gravy with whole garlic	400	600
DABBA GOSHT Mutton cooked in brown gravy with cashew nut paste, curd & coconut	400	600
TAWA BHUNA GOSHT Chunks of mutton cooked in our in house spices on a tawa	400	620
NALLI NIHARI A deliciously smooth flour based Indian stew with slow cooked lamb and a myriad of spices	500	600
RAAN-E-SIKANDARI (AVAILABLE UPON REQUEST ONE DAY PRIOR) Raam marinated in tandoori spices finished in the clay oven	900	1500
RAAN MUSALLAM (AVAILABLE UPON REQUEST ONE DAY PRIOR) Raam cooked in its own spices on slow flame finished with saffron	900	1500
KEEMA KALEJI Mutton mince & mutton liver cooked in brown gravy	400	600
KEEMA MUTTER Mutton mince & green peas cooked in tangy spices	400	600
MUTTON SHALGAM Mutton cooked with turnips in brown gravy	400	600
MUTTON STEW Mutton simmered on a slow flame in its juice	400	620
ANDHRA SPICY MUTTON CURRY A flavourful mutton curry cooked in coconut based spicy brown gravy	400	600



MAIN COURSE INDIAN NON VEG

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



WORLD CUISINE MAIN COURSE NON- VEG

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





DAL

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

RICE / BIRYANI

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

RICE/BIRYANI



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



RICE / BIRYANI

GMS Price

MURGH HYDERABADI BIRYANI

Made with chicken marinated cooked on dum, infused with aromatic spices and herbs with basmati rice

600 520

MUTTON DUM PUKHT MARATHA

With layers of mutton, fried onions, yoghurt, saffron milk, basmati rice and freshly crushed aromatic spices is slowly cooked on dum

600 630

MUTTON AFGHANI BIRYANI

Rice layered with mutton and a hint cardamom

600 630

MUTTON YAKHNI PULAO

Boneless mutton cooked in chicken stock to perfection

400 550

DUM PUKTH MARATHA(EGG)

3 boiled eggs fried onions, yoghurt, basmati rice and freshly crushed aromatic spices is slowly cooked on dum

600 400

BATER PULAO

Quails cooked with whole spices garnished with dry fruits

600 550





INDIAN BREADS

	GMS	Price
TANDOORI PLAIN ROTI Whole wheat flatbread cooked in tandoor	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

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





DESSERT

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



Follow Us On



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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