

# Delicious **SALAD** Menu

Green Salad

(Cucumber, Tomato,  
Onion, Carrot, Beetroot,  
Lemon & Green Chilli)

We provide the best menu in  
our restaurant



## STARTERS TANDOOR (VEG)

### PANEER TIKKA

(INDIAN STYLE COTTAGE CHEESE MARINATED WITH SPICY SAUCE)

### PANEER LAZIZ

(MARINATED COTTAGE CHEESE, STUFFED WITH CHEESE, CORIANDER, CREAM & YELLOW CHILLIS)

### PERI PERI PANEER TIKKA

(ARABIAN STYLE COTTAGE CHEESE MARINATED WITH PERI PERI SAUCE)

### MULTANI MUSHROOM

(BUTTON MUSHROOM STUFFED WITH GARLIC, CHILLY & CHEESE MARINATED WITH CREAM, CHEESE)

### PANEER PAHADI TIKKA

(COTTAGE CHEESE CUBES MARINATED WITH YOGURT, GARLIC, PARSLEY, CORIANDER & JALAPENO, CHILLY ROASTED IN CLAY OVEN)

### PANEER JEHANGIRI KEBAB

(PANEER STUFFED WITH GREEN PEAS MARINATED IN CHEF'S SPECIAL SPICES)

### TANDOORI SOYA CHAAP

(CLASSIC SOYA CHAP MARINATED WITH SPECIAL TANDOORI MASALA & COOKED IN CLAY OVEN)

### SOYA CHAAP BANJARA KEBEB

(SOYA CHAAP MARINATED WITH GARLIC, GREEN CHILI, HUNG CURD, ROASTED CHEESE IN A CLAY)

### SUFF MUSHROOM

(MOZZARELLA STUFFED IN MUSHROOM, COOKED IN TANDOOR & DRIZZLED WITH OIL)

### CHEESE STUFFED TANDOORI ALOO

(TANDOORI SPICED MARINATED POTATO COOKED IN CLAY OVEN)

### TANDOORI ALOO

(CLASSIC BABY POTATO MARINATED WITH SPECIAL TANDOORI MASALA & COOKED IN CLAY OVEN)

### TANDOORI CHEF VEG PLATTER

(PERI PERI PANEER TIKKA, PANEER PAHADI TIKKA, MULTANI MUSHROOM, CHEESE STUFFED TANDOORI ALOO, SOYA CHAAP)





## STARTERS TANDOOR (NON-VEG)

### CHICKEN MUJRAFI

(SUPREME CHICKEN MARINATED WITH CASHEW NUT, YELLOW CHILLY, YOGURT TOPPED WITH CHEESE)

### MATKI CHICKEN KEBAB

(CHICKEN MARINATED WITH RED CHILI PASTE, GHEE & CHEESE SERVED IN A MATKI)

### CHICKEN LASOONI KEBAB

(LEG BONELESS CHICKEN MARINATED WITH GARLIC, GREEN CHILI, HUNG CURD, ROASTED CHEESE)

### PRAWNS JUNGLEE KEBAB

(FRESH HERBS & MUSTARD MARINATED PRAWNS GRILLED SERVED WITH DIP)

### FISH TIKKA

(FISH MARINATED WITH, HUNG CURD, INDIAN SPICES COOKED IN A CHARCOAL OVEN)

### CHICKEN TIKKA

(CHICKEN MARINATED IN RED CHILI, CURD & SPECIAL SPICES AND COOKED IN TANDOOR)

### NILGIRI PRAWNS

(PRAWNS MARINATED IN RED CHILI, CURD & SPECIAL SPICES AND COOKED IN TANDOOR)

### THECHA TANGADI KEBAB

(SPICY DRUMSTICKS COOKED IN TANDOOR)

### TANDOOR CHICKEN (HALF/FULL)

(WHOLE CHICKEN MARINATED WITH TANDOOR SPICES COOKED IN CHARCOAL OVEN)





## STARTER ORIENTAL (VEG)

**THAI CHILLI MUSHROOM**  
(DEEP FRIED MUSHROOM SAUTÉED IN THAI SPICES)

**CHILI BASIL PANEER**  
(COTTAGE CHEESE TOSSED IN CHILI BASIL SAUCE)

**HONEY CHILI POTATO**  
(ASIAN STYLE PREPARATION OF SWEET & SPICED CRISPY POTATO)

**CRISPY VEGETABLE**  
(VEGETABLE COOKED IN ASIAN SAMBAL SAUCE)

**CHILLY PANEER**  
(CRISPY PANEER, GARLIC, BELL PEPPER, ONION SERVED WITH FLAVOURED SOYA SAUCE)

**65/PANEER/VEGETABLE/MUSHROOM**  
(SOUTH INDIAN STYLE PANEER HOT GARLIC SAUCE)

**VEG MANCHURIAN**  
(CRISPY VEGETABLE BOLL GARLIC, ONION SERVED WITH FLAVOURED SOYA SAUCE)

**PANEER MANCHURIAN**  
(CRISPY PANEER BALL GARLIC, ONION SERVED WITH FLAVOURED SOYA SAUCE)

**MUSHROOM MANCHURIAN**  
(CRISPY MUSHROOM BOLL GARLIC, ONION SERVED WITH FLAVOURED SOYA SAUCE)



## STARTER ORIENTAL (NON-VEG)

**CHILLY CHICKEN**  
(CRISPY CHICKEN, GARLIC, BELL PEPPER, ONION SERVED WITH FLAVOURED SOYA SAUCE)

**65/CHICKEN/FISH/PRAWNS**  
(SOUTH INDIAN STYLE CHICKEN IN HOT GARLIC SAUCE)

**THAI BASIL CHICKEN**  
(CHICKEN TOSSED WITH GARLIC, CHILLI, BASIL AND SAVORY SWEET GLAZE)

**MUSTARD CHILLY (CHICKEN/FISH/PRAWNS)**  
(TOSSED IN OUR CLASSIC KASUNDI MUSTARD AND THAI BIRD EYE CHILI SAUCE)

**INDO GREEN CHILLI CHICKEN**  
(CHICKEN TOSSED IN INDO HERBAL SAUCE)

**DRAGON CHICKEN**  
(CRISPY JULIENNE CHICKEN TOSSED WITH SPICY INDO CHINESE SUACE)

**SRIRACHA CHICKEN**  
(MORSELS OF CHICKEN TOSSED IN SPICY SRIRACHA SAUCE)

**CHICKEN MANCHURIAN**  
(CRISPY CHICKEN BALL GARLIC, ONION SERVED WITH FLAVOURED SOYA SAUCE)

**CHICKEN IN HOT GARLIC**  
(MORSELS OF CHICKEN TOSSED IN SPICY HOT GARLIC SAUCE)

**SWEET CHILLI CHICKEN**  
(DRY CHILLI GINGER GARLIC SWEET CHILLI SAUCE HONEY)

**CHICKEN IN BLACK PEPPER SAUCE**  
(CHICKEN TOSSED IN BLACK PEPPER SAUCE)





# MADIRA

## INDIAN MAIN COURSE



### VEG

DHINGRI MUTTOR HARA PYAZA  
PANNER BUTTER MASALA  
VEG DIWANI HANDI  
PANNER TIKKA MASALA  
PANNER PASANDA  
VEG KOLHAPURI  
MIX VEG  
PANNER KADHAI  
PALAK PANNER  
VEG MARATHA  
VEG KEEMA  
VEG KADHAI  
DAL TADKA  
DAL FRY

### NON-VEG

EGG CURRY MASALA  
CHICKEN MASALA  
CHICKEN HANDI (HALF/FULL)  
CHICKEN KOLHAPURI  
CHCIKEN MARATHA  
CHICKEN TIKKA MASALA  
MURGH MUSALLAM  
CHCIKEN RA-RA MASALA  
BUTTER CHCIKEN  
KEBAB KI KADHAI  
LASUNI MURGH'  
MURGH PUNJABI  
MURGH KALI MIRCH  
MUTTON HANDI  
MUTTON ROGAN JOSH  
MUTTON KOLHAPURI



MADIRA

## ORIENTRAL MENU



TRIPLE RICE



THAI CURRY



NOODLES

FRIED RICE



PAN FRIED SHEZWAN  
NOODLES

SINGAPORE  
NOODLES

