

Vegetarian Appetizer

<p>■ Malai Sunhari Broccoli 875 "Khoya" and nut filled broccoli in a cheese marinade finished in tandoor</p> <p>■ Tandoori Aloo Bukhara 875 Potatoes filled with dry nuts, fresh coriander, cheese, and ginger, cooked in tandoor</p> <p>■ Hara Matter Ka Shami Kabab 875 Fresh Peas Dumpling with Aromatic Spices</p>	<p>■ Hara Mirch Paneer Tikka 875 Cube of cottage cheese stuffed with pepper and cheese cooked in tandoor</p> <p>■ Bharwan Zafrani Guchhi 1250 Stuffed morels marinated with saffron, cream, cheese and finished on the tawa</p> <p>■ Vegetarian Kabab Plater 1750 Combined of veg kabab - Malai sunhari broccoli, tandoori aloo Bukhara, hara mirch paneer tikka, and Hara matter ka shami kabab.</p>
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Non Vegetarian Appetizer

<p>■ Afghani Chicken Tikka 1225 Chicken in a delicate and fragrant marinade of "gandharaj" lime and cream cooked in the tandoor</p> <p>■ Raan- E –Sikandari 1650 Leg of spring lamb with cinnamon, chilies and bay leaf, flamed with rum</p> <p>■ Lahori Lamb Seekh Kabab 1250 Minced lamb skewers flavored with ground spices, brown garlic and pepper cooked in the tandoor</p>	<p>■ Sizzler Prawn 1250 Prawns marinated with lemon juice and spices, cooked and served on a sizzler plate</p> <p>■ Dhaba Mahi Tikka 1575 Bekti marinated with yogurt, cheese, cream, cooked from tandoor.</p> <p>■ Non-Vegetarian Kabab Plater 3050 Combination of non- veg kabab – Afghani murgh tikka, Lahori seekh kabab, tandoori prawn, dhaba mahi tikka</p>
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Shorba

<p>■ Roma Tomato Dhaniya Shorba 650 Tomato and coriander broth with pepper and exotic spices</p>	<p>■ Murgh Mulligatawny Soup 650 Light chicken broth with saffron, mint, and exotic spices</p>
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■ Vegetarian dishes

■ Non vegetarian / egg dishes

Kindly inform your server of any food allergies or dietary preferences

We levy service charge of 5%

"Service charge is voluntary, please let us know if it should be removed"

Vegetarian Main Course

<ul style="list-style-type: none"> ■ Makhmali Kofta Curry 975 Nuts, ginger, chilli, khoya stuffed cottage cheese cooked in cashew, tomato and saffron gravy ■ Kurkure Kanda Bhindi 975 Crispy coted lady finger and onion deep fried ■ Subz Ala Mara 975 Mix veg coin tossed in red gravy bell pepper and corn ■ Guchhi Dal 850 "Guchhi's signature" black lentil preparation cooked for up to 12 hours and finished with butter 	<ul style="list-style-type: none"> ■ Tikha Aloo Hara Dhaniya 975 Baby potatoes tempered with cused coriander, chilli, coriander leaf ■ Guchhi Tawa Masala 1500 Cottage cheese stuffed morel cooked on tawa and tossed with yogurt, cashew, onion, and tomato ■ Yellow Dal Tadka 750 Yellow lentil tempered with onion, garlic, turmeric and tomato
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Non Vegetarian Main Course

<ul style="list-style-type: none"> ■ Dum Ke Kareli 1250 Mutton shanks off the bone cooked with onion, whole spices and finished with yoghurt ■ Gosht- E- Nalli 1500 Slow cooked Marinated lamb Shank enriched with yogurt, saffron, onion, tomato, nuts and a spicy masala. ■ Chuza Makhanwala 1150 Chicken with bone cooked with butter flavoured onion, tomato, ginger, chilli, khoya, cream and spices 	<ul style="list-style-type: none"> ■ Tandoori Fish Masala 1265 Bekti cooked in tandoor, tossed with onion, tomato, nuts and finished with green peas & cub of tomato ■ Jheenga Do Piyaza 1925 Large prawns cooked with , cube of onion tomato and spices
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Bread from Tandoor

■ Kulcha	
Mirch pyaz Masala	225
Guchhi Cheese Kulcha	350
Guchhi Keema Kulcha	350
Bhuna Tamatar aur aloo kulcha	350
■ Parantha	225
Pudina Parantha	
Plain Parantha	
Butter Parantha	
■ Naan	225
Plain naan	
Garlic naan	
Lachhadar Butter naan,	
Peshawari naan	
■ Roti	225
Plain roti,	
Missi roti	
■ Raita	250
Mixed vegetable	
Pineapple	

Rice

■ Steamed Rice	250
■ Jeera Rice	250
■ Guchhi Pulao	750
■ Guchhi Subz Biryani	1400
A unique combination of vegetables, morels and basmati rice cooked in dum.	
■ Dum-E-Raan Biryani	1350
A unique combinatiob of mutton and basmati rice cooked in dum	
■ Murgh Dum Biryani	1200
A unique combination of chicken and basmati rice cooked in dum	

Dessert

■ Rasmalai	450	■ Shahi Tukra	450
Milk dumpling in saffron scented milk		Crispy fried bread with homemade rabri, saffron	
■ Gulab Jamun	450	■ Kashmiri Phirni	450
Deep fried cheese dumplings in hot saffron and a sugar dip		Slow cooked fig and almond fudge with condensed milk	
■ Rose Kulfi	450		
Rose flavored authentic Indian ice cream			

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