

STARTER - SHARTER

Karari Roti 355/-

Ultra-thin & crisp, smothered with butter, laced with spice rub

Alu Chaat Karare 415/-

Tawa crisped spiced potato bites sprinkled with our signature masala

Lawrence Road Tikki Chaat 235/-

Crisp alu tikki laced with thick yoghurt & a medley of chutneys

Dahi Kachori Chaat 365/-

Delicious stuffed lentil dumplings with creamy yoghurt, dry masalas & piquant chutneys topped with crispy yumminess

Makai De Pakoda 440/-

Deliciously crispy corn fritters, ideal for a quick bite

PFC - Punjab Fried Chicken 595/-

Typical yummy spicy batter fried snack served across dhabas in Punjab

Makhan Singh Di Mashoor Macchi Fry

Macchi 630/- *Jhinga* 715/-

Chef Makhan Singh's inimitable recipe of lightly coated fried fish or prawns straight from Amritsar

KI PIYO GE JEE

	Chotu	Regular
Tamatar Soup	200/-	290/-
Chicken Soup	220/-	300/-

Lassi Di Glassy

Pure Punjabi: sweet or salted 295/-

gulabo / kesaria 320/-

Amrood ka Chaska 340/-

Dabbe da Rass 245/-

Jal Jeera 235/-

Shikanjvi 235/-

Soft Drinks 155/-

Diet Drinks 180/-

Energy Drinks 355/-

Natural Mineral Water 155/-

BHATTI TANDOOR TEH TAWA

Paneer Patakka 540/-

Fresh cottage cheese chunks, smoke roasted in a pickle marinade

Paneer Tikka / Harra Tikka 520/-

Velvety cottage cheese, tandoored in a chilly yogurt, or a green herb marinade

Bhatti di Broccoli 505/-

Char-grilled broccoli flowerets, cream cheese, cardamom & mace marinade

Bharwaan Tandoori Alu 500/-

Scooped barrel potatoes, stuffed with cottage cheese, vegetables & nuts

Tandoori Khumb 500/-

Fresh marinated mushrooms barbequed in the Chef's inimitable style

Satrangī Subz Seekh 500/-

Garden fresh minced vegetables skewered with cheese & toasted nuts

Subz Shammi Kebab 475/-

Melt in the mouth, delicately spiced, mix vegetable & soya kebabs tawa roasted

Mil Jul Ke Khao Kebab Platter

Vegetarian 1500/- Chicken 1750/-

Assorted Meats 1900/-

Pritam Dhabe Da Kukkad Tandoori Roast Half 480/-

Bhatti Chicken Leg Piece 280/-

A well marinated juicy chicken leg perfectly tandoor roasted, sil-batta chutney

GT Road Kukkad Tikka 545/-

Deboned chicken, grilled dhaba style on a charcoal flame

Kukkad Chakori Kabab 545/-

Morsels of chicken infused with a mustard leaf marinade, charcoal grilled

Kukkad Malai Tikka 550/-

Chicken breast marinated with cardamom & cream, lightly barbequed

Kukkad Seekh Kebab 545/-

Mildly spiced minced spring chicken, skewered & gently barbequed

Mutton Seekh Kebab 715/-

Lamb mince skewered with onions & select spices on an open spit fire & tawa grilled

Jhelumi Macchi Tikka 640/-

Fish fillet marinated in mustard & black pepper, delicately tandoor roasted

Jhinga Tawa 715/-

Plump prawns tawa tossed with onion capsicum & green chillies

Tandoori Prawns 1530/-

Prawns marinated with lime pepper & herbs, grilled over coal

Tandoori Pomfret 1435/-

Subtly spiced whole pomfret gently tandoor roasted

Government Taxes as Applicable. We Levy a 7% Service Charge

GRAVY TEH MASALA

Vegetarian

Paneer Tikka Masala Lababdar 560/-

Barbequed cottage cheese finished in a thick onion tomato gravy

Signature Paneer Makhani Pritam Da Dhaba 545/-

Fresh cottage cheese finished in our signature makhani gravy

Taaze Paneer Di Bhurji 540/-

Fresh crumbled cottage cheese tossed with green peas, onions & tomatoes

Paneer Methi Ambala 540/-

A medley of fresh cottage cheese cubes & young fenugreek leaves

Dhingri Paneer GT Road 530/-

A Ludhiana original – paneer & mushrooms in a creamy black pepper sauce

Vegetable Jal Frazey 520/-

Juliennes of vegetables tossed in a roasted tomato & onion sauce

Saryon Da Saag 520/-

Chopped mustard leaves cooked with loads of ginger & garlic best enjoyed with hot makke di roti & a dollop of homemade butter

Kadi Pakodi 510/-

Lentil fritters in a tangy Punjabi yoghurt & gram flour sauce

Lasooni Palak / Methi 510/-

Home style Punjabi cooking at its best - fresh spinach or fenugreek

Pindi Chole 485/-

Chick peas tossed with a melange of whole & ground spices best eaten with our ambarsari tandoori kulcha

Alu Lababdar 485/-

Barbequed baby potatoes tossed dry with coriander & magical asafoetida

Beeji wala Baingan Bharta 500/-

Just as beeji used to make back home - smoked eggplant finished with peas

Bhindi Alu Do Pyaaza 485/-

A yummy combination of okra tossed with potato, onions & tomatoes

Tadkewali Peeli Dal 425/-

Yellow lentils simmered with a bouquet of whole spices, tempered with onion, tomatoes and garlic

Signature Dal Makhani Pritam Da Dhaba 475/-

Black lentils & red kidney beans gently simmered overnight on charcoal embers, finished with homemade butter, in the 'Asli Punjabi' way

Non-Vegetarian

Signature Murgh Makhani Pritam Da Dhaba 595/-

Tandoori chicken shreds finished in our signature butter & tomato sauce

Murgh Tikka Masala Lababdar 595/-

Chicken tikka in a thick gravy cooked in a typical wide mouthed vessel

Murgh Rahra 595/-

Shredded tandoori chicken & chicken mince in tomato and onion gravy

Murgh Ambala Methiwala 580/-

Inspired from the legendary Ambala dhabas – chicken cooked with fenugreek

Meat Lahoriya 775/-

A Lahore breakfast staple ... mutton slow-cooked in a closed lid pot

Meat Puran Singh 750/-

An original from Puran Dhaba GT Road – lamb, caramelized onions, whole spices

Wali Dhaba Roghan Josh 750/-

From Wali Dhaba at Akhnoor in Jammu – lamb simmered in spiced yoghurt

Magaz Masala 715/-

The gourmets 'pièce de résistance' – lamb brain in our house special gravy

Tamatarwali Machhi 655/-

Fish fillets cooked in a smoke roasted chunky tomato & garlic sauce

Bhuna Jhinga Kali Mirch 715/-

Prawn tossed in velvety sauce, flavoured with fresh crushed black pepper

ROTI-SHOTI

Roti

Tandoori Roti 115/- Makke Di Roti / Missi Roti 125/-

Rumali Roti 130/-

Reshmi Rumali 160/-

Paronthe

Tandoori 115/- Chura/Lacha/Pudina 175/-

Beeji da Tawa Parontha 115/-

Grandma's recipe - tawa cooked whole wheat bread

Pathankot Chur Mur Parontha 190/-

Delicately crisp with a herb topping

Tandoori Kulcha 115/-

Ambarsari Kulcha

Alu Pyaaz / Onion 190/- Paneer 245/-

Naan 115/-

butter garlic 175/- cheese chilly garlic 235/-

add butter 20/- add cheese 50/-

Government Taxes as Applicable. We Levy a 7% Service Charge

SALAD DAHI TEH PAPAD

Hara Bhara Salad 305/-

A healthy mix of lettuces, sesame seeds, raisins & cherry tomatoes in a roasted sesame dressing

Kuchumbar 235/-

Chopped onions, tomato, beet, celery in a yoghurt dressing

Raita 230/-

Boondi / Pineapple / Kheera / Garlic

Ambarsari Papad 115/-

.... masala maar ke 150/-

CHOWL - SHOWL

Dum Dhaba Biryani

Biryani cooked in a closed earthen pot imparting its flavour to the dish

Subz 520/- Kukkad 655/-

Gosht 810/- Jhinga 835/-

Desi Khichdi 475/-

Comfort food at its best ... rice & yellow lentils simmered together & tempered with desi ghee

Mirchwale Ghyo Chowl 380/-

Cumin & rice tempered with ghee, sprinkled with a yummy chilly spice powder

Jeerewale Chowl 355/-

Steam Chowl 260/-

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MUH MEETHA KARO JEE

Chaiji Di Choori 295/-

Remembering chaiji who would hand crumble a hot & flaky parontha
with loads of jaggery & ghee

Kulfi Falooda Lahoriyaan Di Hatti 460/-

Matka Kulfi 305/-

Kapoor Di Rabdi 355/-

Phirni 245/-

Gulab Jamun 295/-

Shahi Tukda 355/-

Seasonal Fruit Salad 295/-

Caramel Custard 355/-

Warm Brownie with Fudge Sauce 440/-

add ice cream 75/-

Kindly let us know if you have a food allergy or special dietary requirements

Pritam brings its World Kitchen to your doorstep through the amazing

PRITAM ON THE MOVE - Outdoor Catering

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