

STARTERS

Dahi Kachori Chaat 365/-

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

Karari Roti 355/-

Our signature ultra-thin & crisp roti dusted with chatpatta masala

Dilliwale Alu 415/-

Tawa fried potato bites sprinkled with our signature "Dilli" masala

Chowkwali Alu Tikki 460/-

Shallow fried mashed potato discs served with traditional choley

Bhindi Kurkuri 460/-

Crisp fried okra juliennes, generous sprinkle of tangy dry spices

Paneer Ke Gulgule 530/-

Delicately seasoned melt in the mouth grated cottage cheese balls

Palak Cheese Lifafa 455/-

Cheesy gooey spinach & cheese parcels, perfect for snacking on

Makai Pakoda 440/-

Deliciously crispy corn fritters, ideal for a quick bite

Kurkure Masala Dosa Rolls 450/-

Crisp phyllo pastry mini rolls filled with yummy masala dosa filling

Lahori Fish Fry 630/-

Shallow fried fish fillets smeared with a coarse hand pounded dry spice rub

SOUPS & BEVERAGES

	Chotu	Regular
Palak Soup	200/-	290/-
Tamatar Soup	200/-	290/-
Zaffrani Murgh Shorba	220/-	300/-

Asal Punjabi Lassi Sweet/Salted 295/-
.... Saffron/Rose 320/-

Chaas: *salted or masala* 270/-

Juices 245/-

Peru ka Chaska 340/-

Nimbu Masala 235/-

Iced Tea/Flavoured Iced Tea 265/-

Shahi Falooda 355/-

Energy Drinks 355/-

Soft Drinks 155/-

Diet Drinks 180/-

Natural Mineral Water 155/-

TANDOOR SIGRITAWA

Paneer Kandhari 540/-

Melt-in-the-mouth cottage cheese chunks, stuffed with cashew mince & spices, barbequed

Zaitooni Paneer 540/-

Tandoori cottage cheese, olive & jalapeno marinade

Paneer Tikka 520/-

Fresh cottage cheese tandoor grilled in a yoghurt marinade

Paneer Makai Malai Seekh 520/-

Skewered spiced cottage cheese, sweet corn mince, crushed nuts

Tandoori Dhingri Achaari 505/-

Signature pickle marinated barbeque mushrooms

Tandoori Broccoli 505/-

Tandoor grilled broccoli flowerets, charred tomato confit garlic yoghurt marinade

Bharwaan Alu Tandoori 500/-

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

Subz Shammi Kabab 475/-

Melt-in-the-mouth assorted minced vegetable patties – tawa roasted

Saundhe Aloo 450/-

Minced garden vegetables tikki, herbs, dry fruits, hung yoghurt kachumber

Hara Bhara Kabab 445/-

Minced garden vegetables tikki, herbs, dry fruits, hung yoghurt kachumber

Sharing Tandoori Kebab Platter

Vegetarian 1500/- Chicken 1750/-

Assorted Meats 1900/-

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

Signature Murgh Tandoori half 480/-

Tandoori Tangdi 280/-

Marinated whole chicken leg, perfectly barbequed, sil-batta chutney

Murgh Lapeta Kabab 560/-

Minced chicken enveloped in flattened chicken supremes' & barbequed

Murgh Malai Chop 460/-

Delicately marinated chicken breasts smoke roasted in the clay oven

Murgh Ki Seekh 545/-

Herb marinated chicken mince, barbequed & tawa grilled

Murgh Reshmi Malai 550/-

Deboned chicken breast, fresh cream marinade, green cardamom dust

Kalmi Kabab 545/-

Chicken drumsticks, yoghurt & green chilly marinade, tandoor roasted

Murgh Galouti Kabab 545/-

Melt in the mouth smoked chicken mince patties, house spices

Murgh Tikka Angaara 545/-

Cubed chicken breast, yoghurt & Kashmiri chilly marinade

Seekh Kabab Purani Dilli 715/-

Spice infused coarsely ground lamb shoulder, skewered & charcoal grilled

Amritsari Seekh Kabab 715/-

Minced lamb goodness, select spices, barbequed & tawa grilled

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Fish Tikka 640/-

Fish chunks, yoghurt mustard caraway marinade

Jhinga Tawa 715/-

Tawa finished prawns, onion, peppers & tomato masala

Zaffrani Malai Jhinga 1530/-

Tandoor grilled tiger prawns, caraway saffron & fresh pepper marinade

Tandoori Pomfret 1435/-

Whole pomfret, caraway, lemon, yellow & red chilly marinade

SMALL PLATES

A sufficient meal for one

Amritsari Choley Kulchey 500/-

Flavour of Amritsar.... masaledar choley paired with an Amritsari alu pyaaz kulcha, served with tamarind chutney & laccha onions

Delhi Style Paneer Bhurji 480/-

Nai Dilli style scrambled tomatoey paneer, tawa toasted bread slice

Jhinga Koliwada 715/-

Light batter fried prawns, served with lightly tava toasted pav

Machli Koliwada 630/-

Light batter fried fish, served with lightly tava toasted pav

Classic Irani Kheema Ghotala 595/-

Irani café style masala lamb mince, slow poached egg, warm buttered pav

ENTREES & CURRIES

Vegetarian

Trani Paneer Tikka Masaledar 560/-

Velvety paneer tikka, capsicum tomato & onion gravy, finished in a traditional vessel

Signature Paneer Makhani 545/-

Fresh cottage cheese, signature butter & tomato makhani gravy, kasoori methi

Paneer Kadhai 540/-

Paneer, peppers & onion, house pounded kadhai spices & tomatoes

Paneer Methi Bahaar 540/-

Cottage cheese cubes, fresh fenugreek, velvety mild gravy

Subzi Makhanwala 535/-

Assorted vegetables, butter, in a tomato based gravy

Subz ka Korma 520/-

An assortment of fresh vegetables finished in a slow cooked gravy

Mushroom Pyaz 520/-

Button mushrooms, spring onions, tomatoes, robust masala sprinkle

Dhania Dhingri 520/-

Mushrooms sauteed in a fresh coriander sauce

Methi Mutter Malai 530/-

Green peas, fresh fenugreek, lashings of fresh cream

Vegetarian Kheema Mutter 510/-

Minced soybean, vegetables & green peas, spicy onion & tomato gravy

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Lasooni Palak/ Methi 510/-

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

Anardana Badam ke Alu 520/-

Baby potatoes cooked with dried pomegranate seeds & flaked almonds

Dum Alu 500/-

Herbed vegetables & dry fruit stuffed potatoes, dum cooked, rich tomato gravy

Baingan Ka Bharta 500/-

Charcoal grilled eggplant cooked with green peas ... simply irresistible

Pyaz Dahi ki Bhindi 500/-

A yummy combination of okra, spring onions & tempered yoghurt

Kofta Subz Bahaar 500/-

Vegetables, spinach & fresh cheese dumplings, creamy tomato gravy

Malai Kofta 500/-

Stuffed potato & vegetable dumplings finished in a saffron gravy

Subz Kadhai 485/-

Assorted vegetables, coarse house pounded spices, cooked in a kadhai

Dal Handi Tadkewali 425/-

Yellow lentils simmered with whole aromatic spices, onions
ginger & garlic finished with homemade butter

Signature Dal Makhani475/-

Our signature world famous 14-hour dal... black lentils & red kidney
beans simmered overnight on charcoal embers

Non-Vegetarian

Signature Murgh Makhani 595/-

Hand pulled tandoori chicken finished in our signature makhani gravy

Rahra Murgh 595/-

Shredded tandoori chicken & chicken mince in tomato and onion gravy

Trami Murgh Tikka Masala 595/-

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

Murgh Ka Bharta 580/-

Shredded chicken finished in a mild spiced velvety gravy

Murgh Methi Bahaar 580/-

Tender morsels of chicken cooked with young fenugreek leaves

Gosht Nihari 775/-

A Lahore breakfast staple – a hearty slow cooked goat stew

Bhuna Gosht 750/-

Lamb, caramelized onions & whole traditional spices

Roghan Josh 750/-

Lamb, traditional Kashmiri spices, yoghurt & tomato gravy

Magaz Masala 715/-

The gourmets 'piece de resistance' – our signature lamb brain curry

Maharani Machli 655/-

Fish fillets, roasted tomato & garlic sauce

Dakhni Jhinga 715/-

Fresh prawns, minimalistic spices, first press coconut milk

Miri Lasooni Jhinga 715/-

Plump prawns simply tossed with butter pepper & garlic

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

INDIAN BREADS

Tandoori Roti 115/-

Naan 115/-

butter garlic 175/- cheese chilly 235/-

Kulcha 115/-

amritsari alu pyaz / onion 190/- paneer 245/-

Paratha 115/-

choora / lacha / pudina 175/-

Chur Mur Paratha 205/-

Delicately crisp, fresh pounded herb topping

Tawe Ka Paratha 115/-

Whole wheat, tawa cooked

Rumali Roti 130/-

Reshmi Rumali 160/-

add butter 20/- add cheese 50/-

BIRYANI & RICE

Dum Ki Biryani

Subz Chilmán 520/-

Nazakat Murgh 655/-

Nawabi Gosht 810/-

Ustadi Prawn 835/-

Dahi Chawal 460/-

Rice with gently tempered yoghurt

Desi Dal Khichdi 475/-

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

Steamed Rice 260/-

Jeera Chawal 355/-

Mirchiwale Ghee Chawal 380/-

SIDES

Fresh Garden Greens 305/-

Lettuce, cherry tomatoes, sesame seeds, raisins, roasted sesame dressing

Raita 230/-

Boondi/Pineapple/Vegetable/Cucumber/Burhani

Papad 115/- Masaaledar 150/-

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SOMETHING MORE

Fish Fingers 630/-

Spring Rolls

veg 420/- chicken 460/-

Crispy Vegetables 485/-

Chilli / Manchurian / Szechwan

paneer / mushrooms 540/-

chicken / fish / prawns 595/- | 640/- | 715/-

Chicken Lollipops 560/-

Fried Rice

vegetable / egg 475/-

chicken 535/- prawns 700/-

DESSERT

Warm Brownie Fudge Sauce 440/-
add ice cream 75/-

Hot Chocolate Fudge Sundae 475/-

Kulfi Falooda Khaas 460/-

Rabdi 355/-

Caramel Custard 355/-

Shahi Tukda 330/-

Gulab Jamun 295/-

Seasonal Fruit Salad 295/-

Kullad ki Phirni 245/-

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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