

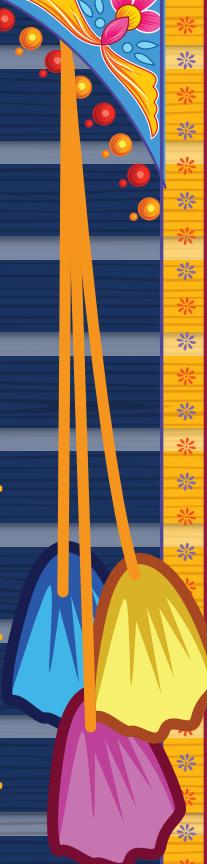


LEGENDS OF
PUNJAB

★ ★ ★ BY PEPPERAZZI ★ ★ ★

ANAND HEENA THAKKAR'S SIGNATURE MENU

▢ BHATTI KA PANEER	Paneer marinated in tandoori spices with bell pepper, cooked in tandoor	307/-
▢ TANDOORI BROCCOLI	Broccoli marinated in spices and cooked in tandoor	307/-
▢ BHARWAN KHUMDH	Stuffed mushroom cooked in tandoor with tandoori spices	307/-
▢ SHREDDED CHICKEN BHEL	Murgh khurchan made in style of Mumbai chatpati bhel	406/-
▢ AFGHANI TANGDI KEBAB	Chicken drumstick infused with tandoori spices and cooked to perfection	406/-
▢ TANDOORI KHAZANA	Chicken tikka / Mutton seekh / Afghani tangdi kebab / Fish tikka / Tandoori Chicken	730/-
▢ GALOUTI KEBAB	A mouth melting pan seared galouti, garnished with silver varq	406/-



ANAND HEENA THAKKAR'S SIGNATURE MENU



■ PANEER METHI GARLIC MASALA

Chef's signature dish

325/-

■ PANEER MAKHANI

Paneer cooked in creamy cashew nut gravy

325/-

■ CHICKEN METHI GARLIC MASALA

Chicken cooked in chef's special gravy

433/-

■ LOP'S SPECIAL CHICKEN CURRY

Cream, cheese and yogurt patties deep fried with panko crunch

433/-

■ RAILWAY MUTTON CURRY

A traditional mutton curry, once served at the railway stations in India

460/-

■ DAL DHABEWALI

Combination of five lentils tempered with cumin and garlic

280/-

■ CHICKEN DUM BIRYANI

Chicken biryani cooked on slow heat up to the perfection

352/-



SOUPS



▢ TAMATAR DHANIYA SHORBA

Tomato infused coriander soup served with namakpara

181/-

▢ BADAM MAAKKAI KA SHORBA

Mildy crunch of almonds served with corn kernels

181/-

▢ DAL DHANIYA KA SHORBA

Dal infused coriander soup

208/-

▢ BADAM MURG SHORBA

Mildly crunch of almonds infused in murgh ka shorba

217/-



PARATHAS

<input type="checkbox"/> ALOO PARATHA	154/-
<input type="checkbox"/> ALOO PYAAZ KE PARATHE	154/-
<input type="checkbox"/> GOBHI KE PARATHE	154/-
<input type="checkbox"/> MULI KE PARATHE (Seasonal)	154/-
<input type="checkbox"/> PANEER PARATHA	172/-
<input type="checkbox"/> MASALA CHEESE PARATHA	208/-
<input checked="" type="checkbox"/> CHICKEN KHEEMA PARATHA	226/-

All parathas are served with curd and white makkhan.



STARTERS

□ PHUDINA PANEER TIKKA

Paneer marinated with in-house spices

30/-

□ LASOONI PANEER TIKKA

Paneer marinated with garlic and cooked in tandoor

30/-

□ BHATTI KA PANEER

Paneer marinated in tandoori spices with bell peppers, cooked in tandoor

30/-

□ MALAI PANEER

Paneer marinated with cream and cheese and cooked slowly in tandoor

30/-

□ PANEER THREE WAYS

Paneer marinated in tandoori spices, cream and ajwaini flavoured and cooked

30/-

□ TANDOORI ACHARI ALOO TIKKA

Baby potatoes marinated with pickle

280/-

STARTERS

▢ TANDOORI BROCCOLI

Broccoli marinated in spices and cooked in tandoor

30/-

▢ BHARWAN KHUMDH

Stuffed mushroom cooked in tandoor with tandoori spices

30/-

▢ MUSHROOM TIKKA

Mushroom with red marinade and cooked in tandoor

30/-

▢ TANDOORI KHAZANA

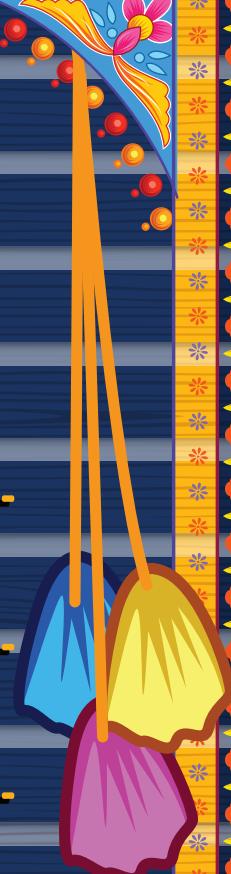
3 pcs of each paneer / aloo / baby corn / gobhi / mushrooms

460/-

▢ HARA BHARA KEBAB

Minced mix vegetable infused with cloves flavoured and deep fried

280/-



STARTERS

- **SHREDDED CHICKEN BHEL** 406/-
Murgh khurchan made in style of Mumbai chatpati bhel
- **CHICKEN TIKKA** 406/-
Do we need any description? Just Eat and Enjoy...
- **MURG MALAI TIKKA** 406/-
Tandoori boneless chicken marinated with cream and cheese
- **AFGHANI TANGDI KEBAB** 406/-
Chicken drumstick infused with tandoori spices and cooked to perfection
- **MUTTON SHEEKH KEBAB** 406/-
Minced keema flavored with cloves and cooked till it became Juicy
- **BOTI KEBAB** 406/-
Succulent pieces of mutton marinated with smoky flavoured masala and cooked in tandoor

STARTERS



■ HARIYALI FISH TIKKA

Fish marinated in mint and coriander puree

460/-

■ AMRITSARI FISH TIKKA

Fish marinated with mustard and deep fried

460/-

■ GALOUTI KEBAB

A mouth melting pan seared galouti, garnished with silver varq

406/-

■ TANDOORI KHAZANA

Chicken tikka / Mutton seekh / Afghani tangdi kebab / Fish tikka / Tandoori Chicken

730/-

■ PRAWNS SHASLIK

Tandoori marinated prawns with bell pepper cooked in oven

550/-

■ TANDOORI CHICKEN

Chicken legs marinated in lemon juice and yogurt and aromatic spices

280/- 460/-

Half Full



MAIN COURSE

■ PANEER METHI GARLIC MASALA

Chef's signature dish

325/-

■ PANEER LABABDAR

Paneer cooked in rich onion tomato gravy

325/-

■ KADAI PANEER

Paneer cooked with bell peppers, onion and tomatoes

325/-

■ PALAK PANEER

Paneer cooked with garlic and tempered with cumin and garlic

325/-

■ PANEER BUTTER MASALA

Paneer cooked in creamy cashew nut gravy

325/-

■ MALAI KOFTA

Delectable blend of cream and spices cooked to perfection

325/-

■ CHEESE KOFTA

Processed cheese & cottage cheese stuffed dumpling cooked in brown gravy

325/-

■ JEERA ALOO

A punjabi home style food in your plate

307/-

MAIN COURSE

▢ NIZAMI HANDI

Melange of vegetables stir fried with spinach and coocked in brown curry

325/-

▢ PINDI CHOLE

A punjabi delicacy

307/-

▢ RAJMA MASALENDAR

Red kidney beans cooked in onion tomato masala.

307/-

▢ VEG LAHORI

Thick and creamy gravy made with vegetables and a blend of flavors

325/-

▢ KHUMBH MUTTER

Mushroom cooked with green peas and cashew nut gravy

325/-

▢ KADAI VEG

A seasonal veg cooked in red tomatoes base sauce

325/-

▢ ALOO GOBHI

Ghar ka khana

307/-



MAIN COURSE

■ BUTTER CHICKEN

Chicken on the bone cooked in a creamy sauce

433/-

■ MURGH KADAI

Chicken cooked with bell pepper and chillies

433/-

■ ANDA KA FUNDA

Egg cooked in onion tomato sauce

307/-

■ CHICKEN KALI MIRCH

Chicken marinated with distinctive flavors of black pepper corns

433/-

■ LOP'S SPECIAL CHICKEN CURRY

Cream, cheese and yogurt patties deep fried with panko crunch

433/-

■ CHICKEN METHI GARLIC MASALA

Chicken cooked in chef's special gravy

433/-

MAIN COURSE



■ MUTTON KADAI

Mutton cooked with bell pepper and black pepper

460/-

■ RAILWAY MUTTON CURRY

A traditional mutton curry, once served at the railway stations in India

460/-

■ METHI KEEMA MUTTER

Meat and peas sauteed in a thick mixture of stimulating flavors

460/-

■ FISH CURRY

Fish cooked in mustard sauce and tempered with mustard seeds and green chilies

505/-

■ SHAHI CHICKEN CURRY

Made with mild spices and cooked in creamy almond, cashew paste

433/-



TANDOOR SE

ROTI	46/-
NAAN	55/-
GARLIC NAAN	73/-
CHEESE NAAN	100/-
MASALA GARLIC NAAN	82/-
LACCHA PARATHA	73/-
MISSI ROTI	73/-
KULCHA	91/-
ONION KULCHA	109/-
HARIYALI NAAN	73/-

DAL



■ DAL MAKHANI

A combination of dal and rajma cooked in rich tomato and cream sauce

307/-

■ DAL DHABEWALI

Combination of five lentils tempered with cumin and garlic

280/-

■ DAL DOUBLE TADKA

A double dhamaka dal with some secret spices

280/-

■ DAL TADKA

262/-



CHAWAL

■ MUTTON BIRYANI

A signature biryani cooked in saffron flavoured mutton chaap

352/-

■ CHICKEN DUM BIRYANI

Chicken biryani cooked on slow heat up to the perfection

352/-

■ VEG BIRYANI

Saffron marinated vegetables cooked on slow fire

307/-

■ SAADE CHAWAL

280/-

■ JEERA RICE

280/-

■ VEG HYDERABADI BIRYANI

307/-

■ NON-VEG HYDERABADI BIRYANI

352/-



CONDIMENTS

PLAIN CURD	91/-
BOONDI RAITA	109/-
PINEAPPLE RAITA	109/-
ANAR MINT RAITA	109/-
MIXED VEG RAITA	109/-
PAPAD	37/-
MASALA PAPAD	64/-
FRIED PAPAD	46/-

DESSERTS

JALEBI

163/-

STUFFED KESAR PISTA GULAB JAMUN

100/-

MUNG DAL KA HALWA

154/-

SEASONAL HALWA

172/-

RASMALAI

154/-

RABDI

100/-

VANILLA ★ CHOCOLATE ★ STRAWBERRY ICE CREAM

154/-

TODAY'S SPECIAL ICE CREAM

172/-





Terms & Conditions

- Aerated Water, Packed Drinking water.
All types bottled and mineral water is served "loose" and rates include service offered.
- Synthetic Syrups used where required.
- Frying Medium - Refined veg. Oil / Hydrogenated fat.
- JAIN FOOD available on request.
- Volume/Weight/M.R.P. are subject to change subject to Vadodara Jurisdiction.
- Minimum TWENTY minutes for your preparation to be served.
- All item prices indicated In figures are in INR (GST Extra).

FRANCHISE OWNER : MARINATE HOSPITALITY LLP.



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VENTURES BY ANAND HEENA THAKKAR