Paatra

Indian Cuisine

Welcome to Paatra

"Paatra"

"A vessel, utensil, receptacle"
"A deserving person"
"A character in a dramatic performance"

Paatra, the Indian restaurant, strives to harmoniously blend all these meanings of this beautiful Sanskrit word - Pātra. Our resplendent culinary repertoire showcases myriad delicacies – both classic as well as contemporary; prepared in diverse cooking vessels to please the palette of the discerning dinner guests.

Our untiring effort is to make your dining experince the most enjoyable one akin to the aesthetic delight provided to the audience by the characters in a play.

Shuruaat

Shorba

(All soups served with Chef's special crispy bites)

Gosht Dalchini Shorba 450

Kcal per serving 284 / Serve size 180ml

North West Frontier lamb broth finished with cinnamon served with braised lamb meat

Zaffrani Murg Ka Shorba 450

Kcal Per Serving 216 / Serve Size 180ml

Chicken broth with nuts perfumed with saffron and served with chicken

Bhunni Makai Ka Teekha Shorba 400

Kcal Per Serving 270 / Serve Size 180ml

Roasted American corn kernel extract blended with spices

Surkh Tomato Shorba 400

Kcal Per Serving 34 / Serve Size 180ml

Light soup of fresh tomato juice flavoured with green corieander and black pepper

Allergens: Gluten Milk Nuts Fish Egg Crustacean Soya Sulphites
Non-Vegeterian Vegeterian

Note: An average active adult requires 2,000 Kcal energy per day, however, calorie needs may vary".
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Mulaihza Farmaye

Non Vegetarian Kebab

Jhinga Kurkure 1775
Kcal Per Serving 439 / Serve Size 240 Gms

A culinary gem from the Western sea board - succulent prawns batter-fried with a light peppery masala - irresistibly seductive, simply sublime

Malabar Chameen Fry 1750
Kcal Per Serving 288 / Serve Size 240 Gms

An interesting dish from the Konkan coast, pan seared tiger prawns tempered with mustard seeds, curry leaves, shallots cooked to perfection with traditional Konkan spices

Hasrati Macchali Tikka 1250
Kcal Per Serving 487 / Serve Size 280 Gms

River Sole when paired with classical companions like spices and herbs which complements the natural taste of fish further

Suneheri Tawa Macchi 1250
Kcal Per Serving 459 / Serve Size 280 Gms

A favourite of fish lovers, this receipe relies on the time tested magic of simple yet flavorful blend of spices. Pan seared sole cooked to perfection, best served with coriander and mint dip

Lahori Tali Machali 1250
Kcal Per Serving 459 / Serve Size 280 Gms

From the bylanes of Lahore comes this remarkable dish - crispy fried fillets of fish marinated in a traditional mix of coarsely grounded spices

Raan-e-Ruhan 2475
Kcal Per Serving 1888 / Serve Size 800 Gms

An incredibely juicy and celebratory dish from the royal kitchen of India; whole leg of baby lamb braised and finished in the bhatti

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Raunaq-e-Seekh 1300
Kcal Per Serving 518 / Serve Size 320 Gms

A delicious kebab of mince meat with a rare blend of secret spices,
skewered and wrapped in onions, peppers and cooked in clay oven

Galouti Kebab 1300
Kcal Per Serving 954 / Serve Size 360 Gms

This kebab is attributed to the city of Nawabs, a delicious kebab of finely minced lamb,
flavoured with aromatic spices, smoked with cloves and cinnamon, cooked in mahi tawa

Bhatti Da Murgh 1200
Kcal Per Serving 1123 / Serve Size 480 Gms

This is the delicacy that introduced tandoori cuisine to the world. The Indian roast chicken
is widely recognized as the 'King Kebab'. Often encountered draped in a garishly colorful
grab here we present it in its pristine unblemished complexion

Shahi Makhmali Murg Tikka 1200
Kcal Per Serving 713 / Serve Size 360 Gms

Aromatically spiced, these chunks of chicken have a velvety texture and a delicate taste
reminiscent of clotted cream that fully justifies the name

Murg Cafereal Tikka 1150
Kcal per serving 842 / Serve size 360 gms

Portuguese style chicken cubes cooked in a clay oven, topped with cream

Kastoori Murgh Tikka 1150
Kcal Per Serving 868 / Serve Size 360 Gms

Morsels of chicken that have absorbed the full bodied flavours of
a spicy marination accented by fenugreek are finished on a charcoal grill

Vegetarian Appetizers

Rogani Paneer Tikka 875
Kcal Per Serving 1069 / Serve Size 320 Gms

Scarlett hued but far from scorching hot, tempting cubes of paneer are soaked overnight
in a sharp yogurt marinade, mildly sweetened with dash of honey, cooked in clay oven

Paratdaar Paneer 875
Kcal Per Serving 1021 / Serve Size 320 Gms

Layers of flavours and textures unfold as broad strips of soft paneer are packed with a tasty filling of
peppers, mushrooms, nuts and cheese to melt in your mouth. Grilled to tickle your epicurean palate

Aloo Dilnaaz 825
Kcal Per Serving 720 / Serve Size 320 Gms

Boats carved out of mini potato barrels, filled with a mélange of vegetables
and dry fruits, garnished with olives draped with sour cream

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Mattarwaali Tikki 825

Kcal Per Serving 566 / Serve Size 320 Gms

Highly addictive, these emerald hued griddles – fried green peas patties are packed with an enticing filling of cottage chesse enriched with dried fruits and nuts

Dahi Aur Makhane Ki Shammi 825

Kcal Per Serving 1002 / Serve Size 320 Gms

Delightful novelty crafted out of hung curd, fox nuts and bouquet of spices to enhance its appeal

Malai Brocolli 825

Kcal Per Serving 490 / Serve Size 320 Gms

Char-grilled florets of broccoli are packed with delectable khoya and dry fruits filling and marinated with aromatized creamy cheese

Bhunee Chaat 800

Kcal Per Serving 384 / Serve Size 320 Gms

Quintessential finger licking and lip smacking street fare, this platter plays a tasty symphony with char-grilled pineapples, potatoes, pears, apples, and bell peppers

Makkai Kaju Kebab 775

Kcal Per Serving 1306 / Serve Size 320 Gms

Spicy corn kernels and fenugreek patties packed with a rich filling of cashew nuts, cheese and spices and cooked on griddle

Tawe De Soya Chaamp 775

Kcal Per Serving 256 / Serve Size 320 Gms

A contemporary version of the traditional favourite – soya chops are draped in an onion tomato masala spiced with black pepper

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Mukhya Pakwaan

Non Vegetarian Curries

Tawa Jhinga 1775
Kcal Per Serving 540 Serve Size 380 Gms

A culinary gem - luscious butter glazed prawns, stir-fried with light masala, onions, bell peppers, tomatoes - irresistibly seductive, simply sublime

Nalli Rogan Josh 1350
Kcal Per Serving 733 Serve Size 380 Gms

Inspired by the Kashmiri classic, this version is closer to the Punjabi rendering of the receipe at home-tender lamb shanks are slow cooked in aromatic gravy with tomatoes imparting the romatic blush

Patialashahi Rara Gosht 1350
Kcal Per Serving 771 Serve Size 380 Gms

Unequivocally the best known dish in Punjab homes - mutton steeped in thick mince meat aromatic gravy soaked with traditional spices

Nukti Gosht 1350
Kcal Per Serving 859 Serve Size 380 Gms

Mutton delicacy from the Royal kitchens of Awadh.
Boneless chunks of meat cooked in rich aromatic mildly spiced curry finished with cardamom and kewra cooked on Mahi Tawa with Desi Ghee

PBC-Paatra Butter Chicken 1325
Kcal Per Serving 980 Serve Size 380 Gms

Chicken with bone marinated in sharp spices, cooked in clay oven and finished with rich makhani gravy, butter and cream

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Murg Banjara 1200
Kcal Per Serving 695 / Serve Size 380 Gms

A speciality of the nomadic tribes of the North West frontier,
chicken is marinated overnight in an exotic blend of spices and cooked to a magical finish on tawa

Murg Awadhi Qorma 1200
Kcal Per Serving 1334 / Serve Size 380 Gms

From the realms of Old Lucknow, this recipe has chicken in rich aromatic gravy,
its flavour accentuated with kewra. We dare not exclude this speciality,
which has become synonymous with awadhi cooking

Seeti Wala Kukkad 1200
Kcal Per Serving 1334 / Serve Size 380 Gms

Our Chefs ode to his mothers cooking – chicken is cooked with onion and tomatoes in a home-style gravy,
finished with fresh coriander leaves and served in a pressure cooker

Vegetarian Main Course

Palak Badam Kofta 925
Kcal Per Serving 970 / Serve Size 320 Gms

Cottage cheese and spinach koftas filled with almonds soaked in tangy gravy,
flavoured with fennel is a delicacy that is truly gemlike,
it can become the show stealer in a most resplendent vegetarian meal

Paneer Kundan 925
Kcal Per Serving 733 / Serve Size 320 Gms

As the name suggests, it is a culinary jewel with royal lineage-chunks of cottage cheese
are simmered in garlic infused rich tomato gravy with herbs and spices

Paneer Ke Panse 925
Kcal Per Serving 646 / Serve Size 320 Gms

Paneer shaped in traditional Indian dices, tossed with bell peppers
onion, tomatoes in rich saffron curry accented with black pepper

Paneer Pyaz ki Subzi 925
Kcal Per Serving 688 / Serve Size 320 Gms

One of the gems from the culinary treasure troves of Rajasthan -Poached cottage cheese dumplings
and button onions stewed in traditional gravy, finished with Kasoori Methi

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Martaban ke Khumb 850

Kcal Per Serving 378 / Serve Size 320 Gms

A perennial favorite, button mushrooms are tossed in
tangy tomato gravy redolent with pickling spices.
Finished with fresh coriander and ginger, served in Martaban

Chatpate Makkai Khumb 850

Kcal Per Serving 512 / Serve Size 320 Gms

Stir fry baby corn kernel, mushroom and bell peppers,
mildly spiced for a delightfully light and refreshing offering

Hing Dhaniye Ke Chatpate Aloo 850

Kcal Per Serving 538 / Serve Size 320 Gms

A delicate stir-fry of potatoes, tossed with cumin, asafetida (hing), chillies
finished with home grown fresh coriander and ginger

Thai Red Charra Aloo 850

Kcal Per Serving 566 / Serve Size 320 Gms

Pan fry baby potatoes tossed in Thai chili, basil, kafir lime leaves and galangal paste

Mozzrella Palak 850

Kcal Per Serving 675 / Serve Size 320 Gms

Garlic flavoured spinach with Indian spices, onion, cherry tomatoes,
Mozzarella cheese, finished with pine nuts

Shadras Subziyan 850

Kcal Per Serving 675 / Serve Size 320 Gms

An exceptional dish –Brocolli, baby corn, zucchini, asparagus, mushroom and bell peppers
sautéed with an invigorating masala, showcases the best of contemporary fusion fare

Dal Paatra 850

Kcal Per Serving 659 / Serve Size 320 Gms

India's favorite lentil delicacy of whole urad, tomato and ginger simmered overnight
on the tandoor enriched with cream and served with dollop of butter

Amritsari Cholley 875

Kcal Per Serving 745 / Serve Size 320 Gms

Kabuli Channa made in the mouthwatering style of Amritsar-the perfect foil for
Kulche and a great accompaniment with everything else

Dal Fry 850

Kcal Per Serving 860 / Serve Size 320 Gms

Two yellow lentils, moong and arhar combined to please your palate, their appeal enhanced by
the classic tempering with garlic, cumin, tomatoes, chilies finished with fresh coriander

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Basmati ki Shaan

Dum Ki Gosht Biryani 1350
Kcal Per Serving 847 / Serve Size 340 Gms

The queen of all rice delicacies - aromatic basmati blended with beautifully tenderized cuts of mutton and slow cooked in its own steam and juices in a sealed pot

Awadhi Murg Pulao 1200
Kcal Per Serving 942 / Serve Size 340 Gms

Dum cooked long grained aromatic rice,
coupled with delicately marinated chicken infused with saffron cardamom,
made its appearance in the royal kitchens of old Lucknow for the very first time

Subz Dum Pulao 950
Kcal Per Serving 874 / Serve Size 340 Gms

Basmati rice and myriad vegetables are combined in this
aromatic delicacy that is cooked in flavorful vegetable stock

Saada Chawal 600
Kcal Per Serving 983 / Serve Size 280 Gms

Steamed Basmati rice

Saath Mein

Roasted Broccoli And Pine Nut Kulcha 300
Kcal Per Serving 354 / Serve Size 1pc

Bharwan Amritsari Kulcha 300
Kcal Per Serving 328 / Serve Size 1pc

Rogani Naan 275
Kcal Per Serving 324 / Serve Size 1pc

Khameeri Roti 275
Kcal Per Serving 277 / Serve Size 1pc

Roomali Roti 275
Kcal Per Serving 350 Serve Size 1pc

Naan 175

Plain Naan
Kcal Per Serving 315 / Serve Size 1pc

Garlic Naan
Kcal Per Serving 289 / Serve Size 1pc

Cheese Naan
Kcal Per Serving 458 / Serve Size 1pc

Parantha 175

Pudina Parantha
Kcal Per Serving 383 / Serve Size 1pc

Laccha Parantha
Kcal Per Serving 403 / Serve Size 1pc

Chilli Parantha
Kcal Per Serving 376 / Serve Size 1pc

Roti 175

Khasta Roti
Kcal Per Serving 370 / Serve Size 2pc

Tandoori Roti
Kcal Per Serving 370 / Serve Size 2pc

Missi Roti
Weight 102g / Kcal Value 345.7

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Meethe Mein

Taze Phal 425
Kcal Per Serving 86 / Serve Size 220gms

Fresh cut fruit platter - apple, pears, papaya, watermelon and pineapple

Kulfi 475
Kcal Per Serving 473 / Serve Size 220

Legend has it that Indian ice cream was created for the grand Mughal Akbar
to give him some respite in the scorching summer.
The kulfi is usually flavoured with cardamom and enriched with pistachios

Goli Malai 425
Kcal Per Serving 227 / Serve Size 180gms

Influenced by rasogullah from Bengal and rabri from Punjab,
these chenna dumplings are served on bed of reduced milk garnished with pistachio flakes

Bharwan Gulab Jamun 425
Kcal Per Serving 713 / Serve Size 180gms

Filled with dry fruits and served hot in syrup infused with rose water

Phirni 425
Kcal Per Serving 195 / Serve Size 160gms

This soufflé like dish is an indispensable part of many celebratory menus
where "Kheer" is not included. Using miniscule quantities of rice paste,
it is traditionally served cold in earthern pots

Anjeer Aur Dahi Ki Lauz 425
Kcal Per Serving 157 / Serve Size 140gms

Indian style baked yoghurt with figs

Gulab Ki Kheer 475
Kcal Per Serving 230 / Serve Size 140gms

Reduced milk flavoured wth fresh rose petals and dry nuts

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Banarasi Chatorre

Banaras now known as "Varanasi"
is the cultural and spiritual capital of India.

"CHAAT" literally means to indulge into an assortment of delectable sweet and savoury food. Choose to enjoy it as an evening snack, street food or a party meal.
People who love to eat this are addressed as "Chatorre"!

Banarasi Chaat Combo
choose any three at INR 975+ taxes

Tamatar ki Chaat
Kcal Per Serving 308 / Serve Size 120gms

A Banarasi delicacy, tomatoes stewed with vegetables and topped with crispy Crackers (Matthi)

Banarasi Papdi Chaat
Kcal Per Serving 374 / Serve Size 120gms

No need to introduce, the most popular road snack in India

Golgappe
Kcal Per Serving 364 / Serve Size 120gms

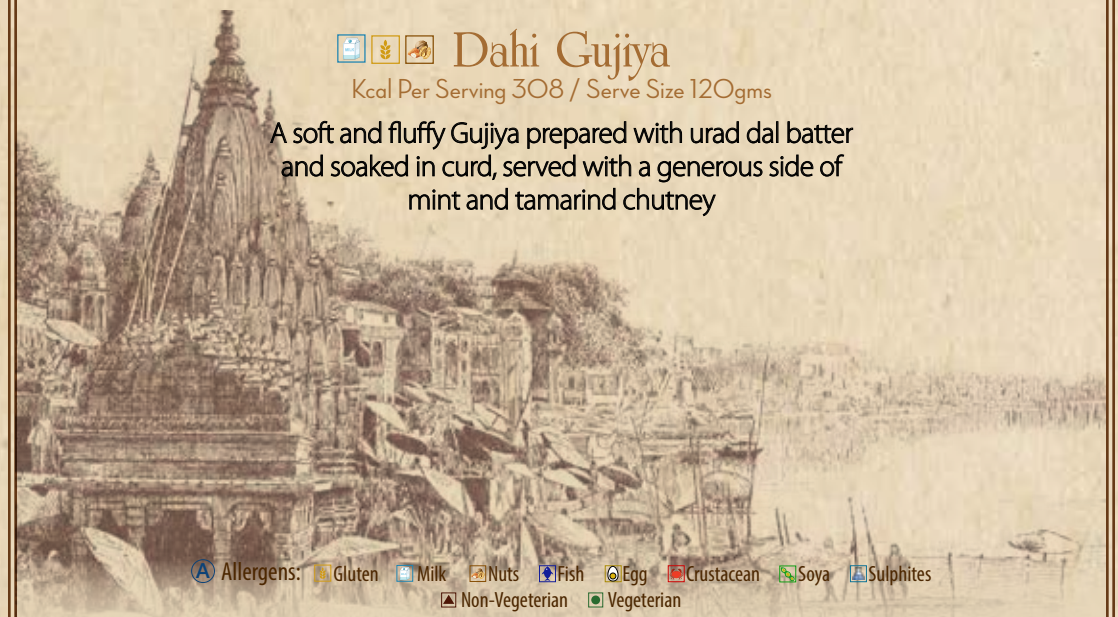
Served with khata paani, Meetha paani and day special

Palak Patta Chaat
Kcal Per Serving 374 / Serve Size 120gms

Crispy fried garden fresh spinach fritters topped with yoghurt & assortment of Indian chutneys

Dahi Gujiya
Kcal Per Serving 308 / Serve Size 120gms

A soft and fluffy Gujiya prepared with urad dal batter and soaked in curd, served with a generous side of mint and tamarind chutney



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