



Indian Cuisine

# *Welcome to Paatra*

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## *“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 experience 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 bites, crisps sized)

### Gosht Dalchini Shorba 449

Weight 153g / Kcal Value 116

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

### Zaffrani Murg Ka Shorba 449

Weight 151g / Kcal Value 91

Chicken broth with nuts perfumed with saffron and served with chicken

### Bhunni Makai Ka Teekha Shorba 399

Weight 170g / Kcal Value 86

Roasted American corn kernel extract blended with spices

### Surkh Tomato Shorba 399

Weight 164g / Kcal Value 49

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



♥ Healthy  Chef's special  Non-vegetarian  Vegetarian  Contain nuts  Spicy  Milk  Gluten  Crustaceans  Fish  Sulphites  Soya  Egg

Kindly allow 30min for service. If you or any of your guests are allergic to any food product, please inform your server before ordering  
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An average adult requires 2,000 kcal energy per day, however, calorie needs may vary.



# MULAIHZA FARMAYE



## ▲ Non Vegetarian Kebab

### Jhinga Kurkure 1599

Weight 313g / Kcal Value 418

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

### Hasrati Macchali Tikka 1129

Weight 316g / Kcal Value 300

River Sole are just wonderful when paired with classical companions, spices and herbs – mustard in this case, which complement the natural taste of fish

### Tawa Maachali Maruha 1129

Weight 309g / Kcal Value 275

River sole marinated with the goodness of basil, mint and coriander sealed in a plantain leaf and grilled

### Aatishi Murg 1399

Weight 617g / Kcal Value 1045

There are those who swear by tandoori chicken. All we can say is that they haven't tasted this signature dish which creates sheer magic out of a simple roasted chicken with its robust and flavorful blend of spices. The flambé at the table completes the "Aatishi" experience-healthy and enticing

### Shahi Makhmali Murg Tikka 999

Weight 330g / Kcal Value 702

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 999

Weight 329g / Kcal Value 612

Portuguese, chicken cubes cooked in clay oven, topped with Rockford cream

### Murg Ke Parchey 999

Weight 321g / Kcal Value 625

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

### Raan-e-Ruhan 1829

Weight 469g / Kcal Value 1023

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

### Khad Ki Chaap 1629

Weight 320g / Kcal Value 867

An ode to the age old khad cuisine-goat chops marinated with crushed spices and wrapped in plantain leaves, baked under molten ash

### Raunag E Seekh 1099

Weight 320g / Kcal Value 701.4

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

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## Boti Parantha 1099

Weight 324g / Kcal Value 572

A unique two in one mutton kebab that lets you enjoy the traditional char grilled succulent boneless cubes of lamb on a soft parantha with contrasting bites and complementing taste

## Vegetarian Kebab

### Surkh Paneer Tikka 829

Weight 354g / Kcal Value 1080

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

### Paratdaar Paneer 829

Weight 364g / Kcal Value 1070

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 mouth. Grilled to tickle epicurean palate

### Makkai Kaju Kebab 729

Weight 273g / Kcal Value 414

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

### Mattarwaali Tikki 729

Weight 275g / Kcal Value 388

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

### Dahi Aur Makhane Ki Shammi 729

Weight 275g / Kcal Value 303

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

### Tohfaah-E-Zameen 729

Weight 268g / Kcal Value 478

A vegetarian kebab par excellence, this melt in the mouth comes straight from the royal kitchens of Awadh – fine yam mince, blended with onions and cashew paste, aromatized by a garam masala

### Mughlai Soya Chaamp 729

Weight 345g / Kcal Value 1127

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

### Kisthi Dilruba 729

Weight 351g / Kcal Value 534

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

### Bhunee Chaat 729

Weight 362g / Kcal Value 242

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

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# MUKHYA PAKWAAN



## ▣ Non Vegetarian Curries



### 🐟 Mahi Kaliyan 1029

Weight 443g / Kcal Value 600

This variation on the traditional classic delicacy was designed by the bawarchis and rakabdar to please their nawabs. The use of aromatic and rich gravy in this fish dish lends a touch of luxury to it

### 🍗🍛👨🍳 PBC-Patra Butter Chicken 999

Weight 440g / Kcal Value 811

Chicken on bone cooked in clay oven with sharp spicy marinade, finished with rich makhani gravy, butter and cream

### 👨🍳 Seeti Wala Kukkad 999

Weight 460g / Kcal Value 655

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

### 🍗🍛🍲 Murg Banjara 999

Weight 428g / Kcal Value 728

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 999

Weight 446g / Kcal Value 629

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

### 🍖🍛🍲 Nalli Rogan Josh 1129

Weight 506g / Kcal Value 569

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

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## 🍲 Patialashahi Rara Gosht 1129

Weight 456g / Kcal Value 692

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

## Nukti Gosht 1129

Weight 456g / Kcal Value 724

Mutton delicacy from 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

## 🍲 Vegetarian Curries

### 🍲 Paneer Kundan 849

Weight 381g / Kcal Value 892

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

### 🍲 Mozzarella Palak 849

Weight 325g / Kcal Value 457

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

### 🍲 Paneer Ke Panse 849

Weight 324g / Kcal Value 693

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

### 🍲 Paneer Pyaz Ki Subzi 849

Weight 376g / Kcal Value 944

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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### 🍲🥗🥥 Nawabi Badam Kofta 829

Weight 391g / Kcal Value 1035

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

### 🍲🥗 Shadras Subziyan 829

Weight 322g / Kcal Value 274

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

### 🍲🥗 Martaban Ke Khumb 829

Weight 392g / Kcal Value 680

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

### 🍲🥗 Methi Makkai Mutter 829

Weight 351g / Kcal Value 737

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

### 🍲🥗 Hing Dhaniye Ke Chatpate Aloo 829

Weight 326g / Kcal Value 349

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

### 🍲🥗 Amritsari Cholley 729

Weight 388g / Kcal Value 377

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

### 🍲🥗 Dal Paatra 729

Weight 382g / Kcal Value 517

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

### 🍲🥗 Dal Fry 699

Weight 376g / Kcal Value 545

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

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# BASMATI KI SHAAN



## 🍴🍲🍗 Awadhi Murgh Pulao 999

Weight 524g / Kcal Value 1083

Dum cooked long grained aromatic rice, coupled with delicately marinated chicken infused with saffron, cardamom first made its appearance in the royal kitchens of Old Luck now

## 🍴🍲🍖 Dum Ki Gosht Biryani 1099

Weight 544g / Kcal Value 992

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

## 🍴🍲🥬 Subz Pudina Pulao 799

Weight 413g / Kcal Value 646

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

## 🍴🍲🍚 Saada Chawal 529

Weight 334g / Kcal Value 476

Steamed rice

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# SAATH MEIN



## Bharwan Amritsari Kulcha 249

Weight 234g / Kcal Value 563

Potato stuffed refined flour bread baked in clay oven

## Roasted Broccoli And Pine Nut Kulcha 249

Weight 229g / Kcal Value 592

Broccoli and pine nut mixture stuffed in refined flour bread baked in clay oven

## Pumpkin Kulcha 249

Weight 227g / Kcal Value 614

Pumpkin stuffed in refined flour bread baked in clay oven

## Rogani Naan 249

Weight 128g / Kcal Value 469

## Plain Naan 179

Leavened bread of enriched refined wheat flour baked in clay oven

### Plain Naan

Weight 125g / Kcal Value 459

### Garlic Naan

Weight 130g / Kcal Value 492

### Cheese Naan

Weight 130g / Kcal Value 454

## Parantha 179

Flaky crusted whole Wheat bread

### Pudina Parantha

Weight 135g / Kcal Value 483

### Laccha Parantha

Weight 136g / Kcal Value 509

### Chilli Parantha

Weight 135g / Kcal Value 472

## Khameeri Roti 249

Weight 102g / Kcal Value 368

Refined flour bread prepared using yeast, making it thick and spongy

## Roti 179

Weight 148g / Kcal Value 120

### Roomali Roti

Weight 106g / Kcal Value 312

### Missi Roti

Weight 102g / Kcal Value 345.7

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# MEETHE MEIN



## Kulfi 429

Weight 120g / Kcal Value 361

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 429

Weight 151g / Kcal Value 331

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 429

Weight 220g / Kcal Value 783

Sweet dumplings of reduced milk stuffed with pistachio, served hot infused with rose water

## Phirni 429

Weight 126g / Kcal Value 191

A light dessert of milk and pounded Basmati rice flavoured with cardamom and pistachio, served in an earthen pot

## Anjeer Aur Dahi Ki Lauz 429

Weight 156g / Kcal Value 267

Indian style baked yoghurt with figs

## Gulab Ki Kheer 429

Weight 145g / Kcal Value 124

Reduced milk flavoured with fresh rose petals and dry nuts



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# AAP KI KHIDMAT ME



## Healthy Menu

### 🌿🥗🍌🍌 Zaitooni Murg Tikka 999

Weight 325g / Kcal Value 439

Interesting tandoori preparations, morsels of chicken that have absorbed the mild flavour of olives and Indian spices finished on a charcoal grill

### 🌱 Ankurit Tikki 729

Weight 266g / Kcal Value 305

Healthy twist to the evergreen Aloo Tikki by using sprouted moong to increase the nutrient value, while coriander and mint give an aromatic spin to the tale

### 🌿🌱 Lehsooni Tofu Bhurji 829

Weight 371g / Kcal Value 505

The word bhurji means scrambled in English, Indian style extra silken scrambled Tofu flavoured with garlic. This bhurji can accompany the main course

### 🌱 Oats Khichdi 799

Weight 361g / Kcal Value 405

Khichdi is an Indian dish made of rice and lentils. This is made with slight variations and lots of vegetables. Those following an ayurvedic diet believe it to be nutritious, light and is believed to correct digestive disorders or soothe an upset stomach

### 🌾🌱 Multigrain Roti 179

Weight 103g / Kcal Value 345

Multiple grain grounded flour mix of whole wheat, maize, sorghum and pearl millet. This roti is good for losing or maintaining a steady body weight

## 🌱 Vegan Menu

### 🌿 Soya Keema Mattar 829

Weight 386g / Kcal Value 891

A wonderful combination of soya granules with green peas finished in Indian spices

### Khada Makai Palak 829

Weight 381g / Kcal Value 360

This spinach and corn preparation loaded with ingredients that can give you these essential nutrients. The fenugreek, spinach and curds also contribute their distinctive flavour to this dish

### Fresh Cut Fruits 429

Weight 360g / Kcal Value 117

Seasonal Fresh fruits

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# BANARASI CHATORRE



Banaras now known as "Varanasi"  
is 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 said to be "Chatorre"!

## Banarasi Chaat Combo choose any three at INR 799

### Tamatar ki Chaat

Weight 148g / Kcal Value 120

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

### Banarasi Papdi Chaat

Weight 164g / Kcal Value 536

The most popular road snack in India, needs no introduction

### Gulgappe

Weight 282g / Kcal Value 378

Served with khatta paani, meetha paani and Chef's special

### Palak Patta Chaat

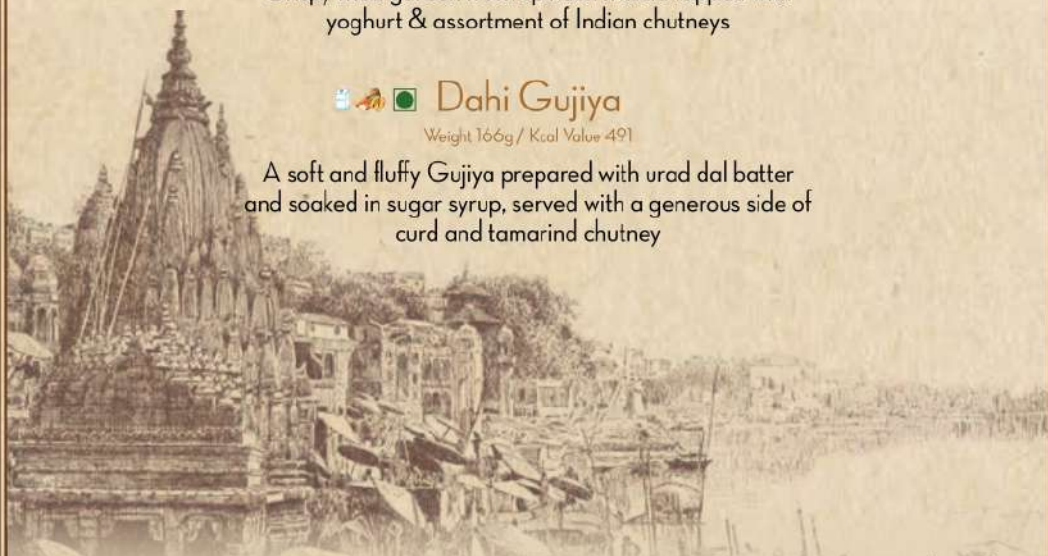
Weight 159g / Kcal Value 238

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

### Dahi Gujiya

Weight 166g / Kcal Value 491

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



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