



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 experience the most enjoyable one akin to the aesthetic delight provided to the audience by the characters in a play.

Mulaihza Farmaye

▣ Non Vegetarian Kebab

🍷🍴🍴🍴 Jhinga Kurkure 1495

Weight 262g / Kcal Value 590

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

🍷🍴🍴🍴 Sunehri Tawa Machchli 995

Weight 220g / Kcal Value 211

Fish lovers delight! This recipe 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 995

Weight 240g / Kcal Value 398

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

🍷🍴🍴🍴 Macher Daturi 995

Weight 230g / Kcal Value 274

Classic Bengali dish - Boneless fish marinated with freshly ground mustard enclosed in a banana leaf, steamed to perfection

🍷🍴🍴🍴 Hasrati Machali Tikka 995

Weight 340g / Kcal Value 274

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

🍷🍴🍴🍴 Datalashahi Seekh 1250

Weight 800g / Kcal Value 1600

Two in one mutton mince kebab lets you enjoy the traditional seekh in a new avatar - on a special handcrafted skewer with green onions, with contrasting bites and complementing tastes. This kebab is quite a mouthful and is taken to sublime heights with our sour cream dip



♥ Healthy 🍷 Chef's special ▣ Non-vegetarian 🍴 Vegetarian 🍴 Contains nuts 🍴 Spicy 🍷 Milk 🍴 Gluten 🍴 Crustaceans 🍴 Fish 🍴 Sulphites 🍴 Soya 🍴 Egg

If you or any of your guests are allergic to any food product, please inform your server before ordering.
Kcal Value and Weight measurement of menu items are approximate. All prices are in Indian rupees. Taxes extra as applicable.
An average adult requires 2,000 kcal energy per day, however, calorie needs may vary.

Aatishi Murg 1250

Weight 800g / Kcal Value 1352

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

Murg Tikka Mirza Hasnoo 895

Weight 262g / Kcal Value 527

All the goodness of garlic, sesame seeds and green chilies lend distinction to this exceptional tikka. Marinated in cumin and pepper enriched cream, yoghurt and laced with tomatoes, it is burnished over a charcoal grill

Shahi Makhmali Murg Tikka 895

Weight 296g / Kcal Value 568

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

Murg Cafreal Tikka 895

Weight 300g / Kcal Value 519

Reminiscent of the Portuguese influence on Goan Cuisine, chicken morsels are cooked in a clay oven and topped with pepper sour cream

Reshmi Seekh Kebab 895

Weight 300g / Kcal Value 636

A classic kebab prepared with flavourful chicken mince on a skewer and roasted expertly on a charcoal grill

Kastoori Murg Tikka 895

Weight 350g / Kcal Value 707

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

Vegetarian Kebab

Rogani Paneer Tikka 775

Weight 328g / Kcal Value 1059

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

Paratdaar Paneer 775


Weight 330g / Kcal Value 875

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

Mughlai Soya Chaamp 775

Weight 400g / Kcal Value 920

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

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

If you or any of your guests are allergic to any food product, please inform your server before ordering.
Kcal Value and Weight measurement of menu items are approximate. All prices are in Indian rupees. Taxes extra as applicable.
An average adult requires 2,000 kcal energy per day, however, calorie needs may vary.



🍽️👨‍🍳🥗🥛🍷👨‍🍳 **Mattarwaali Tikki** 725

Weight 340g / Kcal Value 513

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

🍽️🥗🥛🍷👨‍🍳 **Kisthi Dilruba** 725

Weight 460g / Kcal Value 685

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

🍽️🥗🥛🍷 **Dahi aur Makhane ki Shammi** 725

Weight 270g / Kcal Value 1083

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

🍽️🥗🍷 **Mangodi aur Pyaz ke Kebab** 725

Weight 240g / Kcal Value 293

Chef's special – griddle fried lentil patties, minced together with spring onion and a blend of spices

🍽️👨‍🍳🥗🥛 **Makkai Kaju Kebab** 725

Weight 255g / Kcal Value 877

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

🍽️👨‍🍳🥗🥛🍷 **Tohfaah-e-Zameen** 725

Weight 285g / Kcal Value 467

A vegetarian kebab par excellence that comes straight from the royal kitchens of Awadh. These fine yam mince, when blended with onions and cashew paste and aromatized by garam masala melt very well in your mouth

Khaas Pakwan

▣ Non Vegetarian Curries



Nalli Rogan Josh 995

Weight 625g / Kcal Value 1413

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

Amritsari Tawa Meat 995

Weight 575g / Kcal Value 1478

The popular recipe for meat lovers from the streets of Amritsar - mutton is delicately slow-cooked with a mélange of aromatic spices on a griddle

Datialashahi Dara Gosht 995

Weight 575g / Kcal Value 955

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

PBC - Paatra Butter Chicken 925

Weight 350g / Kcal Value 490

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

Murg Banjara 925






Weight 250g / Kcal Value 1216

A speciality of the nomadic tribes of the North West frontier

Murg Dalak Tariwala 925

Weight 540g / Kcal Value 1463

Our take on the perennially favourite chicken curry of the roadside dhaba's here we combine it with a goodness of garden fresh spinach

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

If you or any of your guests are allergic to any food product, please inform your server before ordering.
Kcal Value and Weight measurement of menu items are approximate. All prices are in Indian rupees. Taxes extra as applicable
An average adult requires 2,000 kcal energy per day, however, calorie needs may vary.

Murg Awadhi Korma 925

Weight 530g / Kcal Value 1378

From the realms of old Lucknow, this recipe has chicken in rich aromatic gravy, its flavour accentuated with Kewra. We dare not exclude this specialty, which has become synonymous with Awadhi cooking

Seetiwala Kukkad 925

Weight 520g / Kcal Value 905

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

Vegetarian Curries

Mozzarella Palak 795

Weight 475g / Kcal Value 3363

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

Paneer ke Danse 775

Weight 425g / Kcal Value 765

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

Paneer Pyaz ki Subzi 775

Weight 420g / Kcal Value 781

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

Paneer Kundan 775

Weight 425g / Kcal Value 761

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

Shadras Subziyan 775

Weight 465g / Kcal Value 539

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



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

If you or any of your guests are allergic to any food product, please inform your server before ordering.
Kcal Value and Weight measurement of menu items are approximate. All prices are in Indian rupees. Taxes extra as applicable
An average adult requires 2,000 kcal energy per day, however, calorie needs may vary.



🍲🥥 Nawabi Badami Kofta 725

Weight 470g / Kcal Value 841

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

🥕🌿 Chatpate Makkai Mattar 725

Weight 3300g / Kcal Value 875

Stir-fried baby corn, green peas and bell peppers, mildly spiced, for a delightfully light and refreshing offering

🍲🌿 Thai Spiced Charra Aloo 725

Weight 320g / Kcal Value 301

Baby potatoes pan-fried and tossed in Thai chili, basil, kafir lime leaves and galangal

🍲🥕🌿 Baigan Patiala 725

Weight 365g / Kcal Value 416

From the royal kitchen of Patiala comes this extraordinary dish - baby brinjals are simmered in a mild gravy spiked with Kalonji

🍲🍄🌿👨🍳 Martaban ke Khumb 725

Weight 370g / Kcal Value 407

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

🍲🍄🌿 Amritsari Cholley 695

Weight 460g / Kcal Value 511

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

🍲👨🍳 Dal Paatra 695

Weight 4800g / Kcal Value 725

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

♥ Healthy 🍴 Chef's special 🍲 Non-vegetarian 🌿 Vegetarian 🥥 Contain nuts 🌶️ Spicy 🥛 Milk 🍷 Gluten 🦀 Crustaceans 🐟 Fish 🧄 Sulphites 🥚 Soya 🥚 Egg

If you or any of your guests are allergic to any food product, please inform your server before ordering.
Kcal Value and Weight measurement of menu items are approximate. All prices are in Indian rupees. Taxes extra as applicable.
An average adult requires 2,000 kcal energy per day, however, calorie needs may vary.

Basmati Ki Shaan



Dum ki Gosht Biryani 995

Weight 600g / Kcal Value 858

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

Awadhi Murg Pulao 925

Weight 575g / Kcal Value 748

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

Subz Dum Pulao 725

Weight 440g / Kcal Value 713

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

Saada Chawal 495

Weight 320g / Kcal Value 1069

Steamed rice

Saath Mein



Bharwan Amritsari Kulcha 245

Weight 214g / Kcal Value 571

Potato stuffed refined flour bread baked in clay oven

Roasted Broccoli and Pine Nut Kulcha 245

Weight 260g / Kcal Value 374

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

Pumpkin Kulcha 245

Weight 274g / Kcal Value 244

Pumpkin stuffed refined flour bread baked in clay oven

Rogani Naan 225

Weight 270g / Kcal Value 945

Mughlai flat bread topped with poppy seeds and onion seeds

Warqi Parantha 225

Weight 180g / Kcal Value 589

Multi layered soft bread of refined flour cooked on a "tawa"

Khameeri Roti 195

Weight 120g / Kcal Value 490

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

Roti 195

Whole wheat thin bread cooked on griddle

Khasta Roti

Weight 80g / Kcal Value 120

Missi Roti (2)

Weight 80g / Kcal Value 345

Plain Roti

Weight 80g / Kcal Value 120

Naan 195

Leavened bread of enriched refined wheat flour baked in clay oven

Plain Naan

Weight 170g / Kcal Value 459

Garlic Naan

Weight 170g / Kcal Value 492

Cheese Naan

Weight 180g / Kcal Value 454

Parantha 195

Flaky crusted whole wheat bread

Pudina Parantha


Weight 160g / Kcal Value 483

Laccha Parantha

Weight 160g / Kcal Value 509

Mirchi Parantha

Weight 160g / Kcal Value 368

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

If you or any of your guests are allergic to any food product, please inform your server before ordering.
Kcal Value and Weight measurement of menu items are approximate. All prices are in Indian rupees. Taxes extra as applicable.
An average adult requires 2,000 kcal energy per day, however, calorie needs may vary.

Meethe Mein

Kulfi 395

Weight 80g / Kcal Value 354

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

Ras Malai 395

Weight 198g / Kcal Value 275

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 Jamin 395

Weight 250g / Kcal Value 945

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

Phirni 395

Weight 190g / Kcal Value 230

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

Gulab ki Kheer 395

Weight 200g / Kcal Value 198

Reduced milk flavoured with fresh rose petals and dry nuts



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 799 + taxes

🍷🥗👨🍳 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

🍷👨🍳 Golgappe

Weight 282g / Kcal Value 378

Served with khatta paani and meetha paani

🥗🥗👨🍳 Palak Patta Chaat

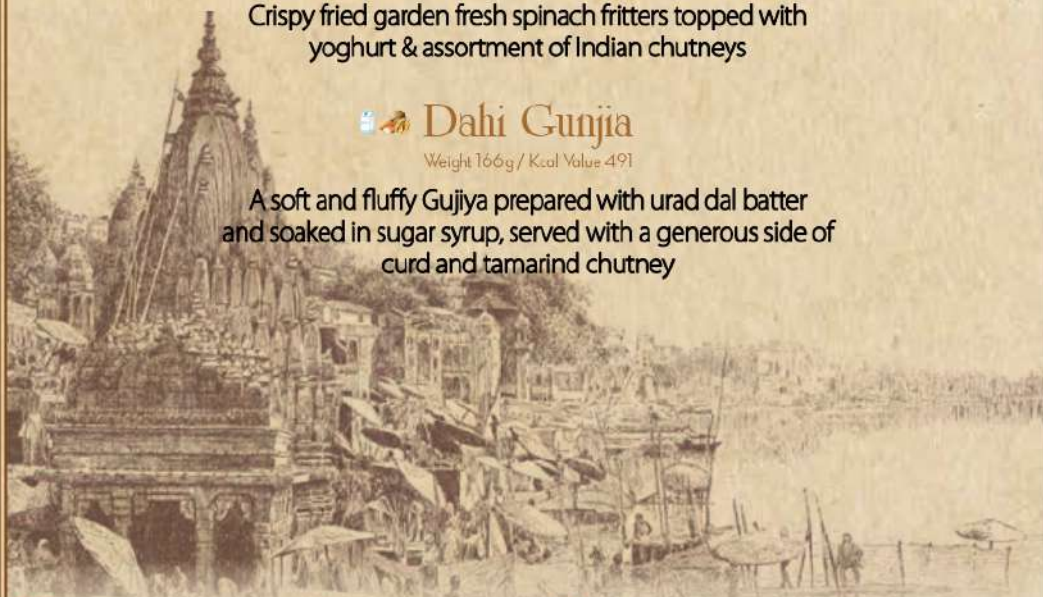
Weight 159g / Kcal Value 238

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

🥗👨🍳 Dahi Gunjia

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



♥ Healthy 🍷 Chef's special 🍷 Non-vegetarian 🍷 Vegetarian 🍷 Contains nuts 🍷 Spicy 🍷 Milk 🍷 Gluten 🍷 Crustaceans 🍷 Fish 🍷 Sulphites 🍷 Soya 🍷 Eggs

If you or any of your guests are allergic to any food product, please inform your server before ordering.
Kcal Value and Weight measurement of menu items are approximate. All prices are in Indian rupees. Taxes extra as applicable.
An average adult requires 2,000 kcal energy per day, however, calorie needs may vary.

Aap Ki Khidmat Me

Healthy

Zaitooni Murg Tikka 925

Weight 329 / 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 725

Weight 319g / Kcal Value 230

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 775

Weight 319g / Kcal Value 352

The word bhurji means scrambled in English, Indian style extra silken scrambled Tofu flavoured with garlic

Oats Khichdi 725

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 capable to correct digestive disorders

Multigrain Roti 195

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

Soya Keema Mattar 775

Weight 315g / Kcal Value 639

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

Aloo Dilnaaz 725

Weight 305g / Kcal Value 218

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

Khada Makai Dalak 725

Weight 563g / Kcal Value 906

This spinach and corn preparation garnished with fenugreek is loaded with ingredients enriched with essential nutrients

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

If you or any of your guests are allergic to any food product, please inform your server before ordering.
Kcal Value and Weight measurement of menu items are approximate. All prices are in Indian rupees. Taxes extra as applicable.
An average adult requires 2,000 kcal energy per day, however, calorie needs may vary.