

# pindaura

INDIAN & MUGHLAI RESTAURANT

Order Now On



# MENU

## SOUPS

	☐	▲
<b>Manchow Soup</b> <i>(A Spicy Chinese Soup Made With Oriental Vegetables And Mushrooms)</i>	159	169
<b>Thukpa Soup</b> ☁ <i>(A Warm, Comforting Noodle Soup With Fresh Vegetables Or Tender Meat)</i>	189	219
<b>Lemon Coriander Soup</b> <i>(A Refreshing Combination Of Lemon And Coriander With Nutritious Vegetables)</i>	159	169
<b>Clear Soup</b> <i>(A Light And Healthy Broth Made With Fresh Vegetables Or Chicken)</i>	159	169
<b>Hot &amp; Sour Soup</b> 🌶️ <i>(A Spicy And Tangy Soup With Vegetables Or Chicken)</i>	159	169

## INDIAN SHORBA

	☐	▲
<b>Murg Lahsuni Shorba</b> <i>(A Flavorful Chicken Broth Infused With Garlic And Indian Spices)</i>		179
<b>Tomato Dhaniya Shorba</b> <i>(A Tangy Tomato Soup Blended With Fresh Coriander And Mild Spices)</i>	169	



## THE GARDEN AREA

	☐	▲
<b>Green Salad</b> <i>(A Fresh Mix Of Crisp Garden Vegetables)</i>		149
<b>Kachumar Salad</b> <i>(Freshly Chopped Onions, Tomatoes, And Cucumbers Seasoned With Spices)</i>		169
<b>Masala Papad</b> <i>(Crispy Papad Topped With Chopped Onions, Tomatoes, And Tangy Masala)</i>		119
<b>Peanut Masala</b> <i>(A Spicy Indian Mix Of Onions, Tomatoes, Coriander, And Green Chillies)</i>		159
<b>Chicken Tikka Salad</b> ☁ <i>(Spicy Roasted Chicken And Bell Peppers With A Refreshing Mint Flavor)</i>		269

## STARTER NON VEG ▲

<b>Tandoori Chicken (Half/Full)</b> <i>(The World-Favorite Tandoori Chicken, Marinated In A Special Spice Mix And Cooked In A Charcoal Oven)</i>	389/629
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### Amritsari Fish Fry

(Crispy Fish Fillets Marinated In Bold Spices And Fried To Perfection)

619

### Chicken Tikka Chef Spl. 🌶️

(Morsels Of Chicken Thigh Immersed In A Medley Of Spices And Roasted In The Tandoor)

449

### Chicken Tikka (Malai | Tandoori | Peri Peri | Hariyali)

Succulent Chicken Pieces Marinated In Your Choice Of Flavors And Grilled

449

### Karare Palak Da Chicken Tikka 🍄

(Succulent Chicken Tikka Blended With A Flavorful Spinach Marinade)

459

### Special Banjara Chicken Tikka 🍄

(Rustic-Style Chicken Tikka Infused With Earthy Spices And Herbs)

469

### Chak De Phatte Chicken Tikka 🌶️

(Fiery Chicken Tikka Tossed With Bold Masala For Spice Lovers)

449

### Chicken Kalmi Kebab 🍄

(Juicy Chicken Drumsticks Marinated In Rich Spices And Grilled To Perfection)

580

### Chicken Gulafi Seekh Kebab

(Juicy Minced Chicken Kebabs Wrapped In An Egg Coating And Char-Grilled)

469

### Fish Tikka (Tandoori | Achari | Lemon Garlic)

Tender Fish Pieces Marinated In Specialized Spices And Grilled

619

### Mutton Galouti Kebab 🍄

(Melt-In-The-Mouth Mutton Kebabs Prepared With Delicate Spices For A Royal Taste)

549

### Lahori Mutton Seekh Kebab 🍄

(Spiced Minced Meat On Skewers, Char-Grilled To Perfection)

599

### Tandoori Prawns

(Fresh Prawns Marinated In A Spicy Tandoori Masala And Grilled)

629

### Non Veg Platter

(A Curated Assortment Of Non-Vegetarian Kebabs Selected By The Chef)

819

### Afghani Chicken (Half/Full)

(Morsels Of Chicken Thigh Immersed In A Creamy Medley Of Spices And Roasted In The Tandoor)

399/639



## MOMOS 🍄

(Pan Fried@20 | Kurkure@30 | Tandoori@40)

	🍱	🍲
<b>Vegetable Momos</b> (Delicate Dumplings With A Vegetable Filling, Served With A Spicy Dip)	189	-
<b>Paneer Momos</b> (Delicate Dumplings Stuffed With Soft Paneer And Served With A Spicy Dip)	199	-
<b>Veg Wheat Momos</b> (Wholesome Wheat Dumplings With Vegetable Filling, Served With A Spicy Dip)	189	-
<b>Cheese &amp; Corn Momos</b> (Delicate Dumplings Filled With Cheesy Corn Goodness, Served With A Dip)	199	-
<b>Chicken Momos</b> (Juicy Dumplings Filled With Spiced Chicken)	-	209
<b>Chicken Wheat Momos</b> (Crunchy Wheat Momos Filled With Seasoned Chicken)	-	219

## STARTER VEG 🍱

<b>Karare Palak Da Paneer Tikka Chef Spl.</b> (Soft Paneer Cubes Marinated In A Rich Spinach Blend And Grilled To Smoky Perfection)	439
<b>Paneer Tikka Punjabi</b> (Peri-Peri   Tandoori   Hariyali   Malai) Traditional Grilled Paneer In Your Choice Of Marinade	439
<b>Mushroom Tikka</b> (Lemon Garlic   Tandoori   Stuffed) Fresh Mushrooms Seasoned And Grilled In The Tandoor	399



### Tandoori Chaap

(Malai | Peri Peri | Tandoori | Lemon Garlic)  
Fresh Mushrooms Seasoned And Grilled In The Tandoor

379

### Malai Broccoli

(Fresh Broccoli Marinated With Spices And Grilled;  
Served With Green Mint Sauce)

349

### Chak De Phatte Paneer Tikka

(Fiery Paneer Tikka Tossed In Bold Masalas  
For A Punch Of Heat)

439

### Veg Seekh Kebab

(Minced Vegetables Mixed With Herbs And Spices,  
Shaped On Skewers And Char-Grilled)

409

### Beetroot Kebab

(Roasted Beetroot With Breadcrumbs And  
Dry Fruits, Deep-Fried With Indian Spices)

409

### Veg Shammi Kebab

(Soft, Flavorful Pan-Seared Patties Made With  
Mixed Vegetables, Lentils, And Aromatic Spices)

389

### Hara Bhara Kebab

(A Blend Of Spinach, Mixed Vegetables,  
And Indian Spices, Deep-Fried For A Crisp Finish)

319

### Vegetarian Platter (16 Pieces)

(A Curated Assortment Of 16 Vegetarian  
Kebabs Selected By The Chef)

749

## CHINESE STARTER

### Chilli Chicken Dry

(Deep-Fried Diced Chicken Tossed With  
Bell Peppers And Chilli Flavors)

389

### Drums Of Heaven

(Deep-Fried Chicken Drumsticks Tossed  
In The Chef's Special Sauce)

389

### Golden Fried Prawns

(Crispy Golden Prawns Fried To Perfection)

629

### Lemon Garlic Prawns

(Succulent Prawns Tossed In A Tangy Lemon Garlic Sauce)

639

### Chicken Manchurian

(Fried Chicken Balls Tossed In A Tangy Manchurian Sauce)

389

### Lemon Garlic Chicken

(Crispy Chicken Bites Glazed In A Zesty Lemon Sauce)

389

### Chilli Fish Dry

(Batter Coated Fish Cakes Fry And  
Tossed In Sauce To Perfection)

589

### Butter Garlic Fish

(Fish Fillets Tossed In Butter & Garlic Seasoning)

619

### Chilli Prawns

(Succulent Prawns Tossed In A Spicy Chilli Sauce)

629

### Lemon Garlic Fish

(Tender Fish Tossed In A Tangy Lemon Garlic Sauce)

619

## CHINESE STARTER

### Cheese Chilli

(Melted Cheese Cubes Tossed In A Spicy Chilli Sauce)

349

### Veg Manchurian Dry

(Vegetable Balls Made Of Cabbage And Carrots,  
Cooked With Chinese Sauce)

299

### Honey Chilli Potato

(Deep-Fried Potatoes Served With A Honey Chilli Sauce)

269

### Crispy Veg Salt & Pepper

(Crispy Vegetables Tossed In Salt, Pepper, And Spices)

289

### Crispy Corn Chilli

(Deep-Fried Corn Sprinkled With A Balsamic Glaze)

299

### Cigar Roll

(Shredded Cabbage, Carrots, And Mozzarella  
Cheese Flavored With Fennel Seeds)

299



**Cheese Corn Roll** 289  
*(Stuffed With Chopped Corn And Cottage Cheese)*

**Spring Roll** 269  
*(Vegetables Wrapped In Thin Pastry And Deep-Fried; Served With A Chilli Dip)*

**Crispy Chilli Mushroom** 349  
*(Deep-Fried Mushrooms Tossed With Pan-Asian Spices And Chillies)*

**Noodle Spring Roll** 279  
*(Crispy Spring Rolls Stuffed With Flavorful Noodles)*

**Kung Pao Paneer** 🍄 349  
*(Cottage Cheese And Cashew Nuts In A Soy-Sesame Sauce With Hot Chilli Paste)*



## TRADITIONAL MAIN COURSE 🍱

**Dal Makhani** 369  
*(Traditional Punjabi Black Lentils Simmered Overnight In The Tandoor And Finished With White Butter)*

**Dal Yellow Tadka** 329  
*(Traditional Yellow Lentils Sautéed With Clarified Butter, Cumin Seeds, And Fresh Coriander)*

**Awadhi Haleem (Chef Special)** 🍄 389  
*(Slow-Cooked Black Lentils Prepared In Hyderabadi Style With Rich Spices)*

**Cheese Tomato** 🍄 419  
*(Creamy Melted Cheese Blended With Rich, Tangy Tomatoes)*

**Awadhi Malai Kofta** 399  
*(Soft Cottage Cheese Dumplings Spiked With Chillies And Ginger, Served In A Rich, Creamy Gravy)*

**Veg Kofta Curry** 369  
*(Classic Vegetable Dumplings Served In A Tangy Gravy)*

**Chana Masala** 309  
*(Pindi Chole Flavored With A Large Assortment Of Traditional Spice Powders)*

**Banarasi Dum Aloo** 🍄 419  
*(Stuffed Potatoes In A Curry Spiced With Fennel, Ginger, And Whole Spices For A Unique Flavor)*

**Lemon Mushroom** 429  
*(Fresh Mushrooms Tossed In A Zesty, Lemon-Infused Sauce)*

**Paneer Butter Masala** 429  
*(Cottage Cheese Cooked In A Rich Makhani Gravy)*

**Soya Chaap Masala** 329  
*(Tender Soya Chaap Simmered In A Rich, Creamy Masala Gravy)*

**Kadai Paneer** 419  
*(A Popular, Flavorful Dish Of Paneer And Bell Peppers Cooked With Freshly Ground Masala)*

**Paneer Tikka Masala** 🌶️ 429  
*(Smoky Paneer Tikka Cooked In A Rich, Creamy Masala Gravy)*

**Paneer Lababdar** 419  
*(Paneer In A Rich, Creamy Tomato-Cashew Gravy With A Velvety Texture)*

**Shahi Paneer** 429  
*(Paneer Simmered In A Royal Gravy Of Cashews, Cream, And Aromatic Spices)*

**Rara Paneer** 🍄 419  
*(Cooked In A Vibrant, Spicy Onion-Tomato Sauce And Finished With A Touch Of Cream)*

**Mix Veg** 309  
*(Fresh Garden Vegetables Cooked In A Tomato-Onion Gravy)*





## TRADITIONAL MAIN COURSE

**Butter Chicken (Half/Full)** 489/789

*(A Mild Curry Featuring Marinated Chicken Chunks Cooked In Butter And Makhani Sauce)*

**Kadai Chicken (Half/Full)** 479/769

*(A Spicy Pakistani-Style Dish Noted For Its Bold Taste And Use Of Capsicum)*

**Chicken Tikka Masala**  489

*(Yogurt-Marinated Chicken Tikka Served In Our Signature Flavorful Curry)*

**Rara Chicken (Half/Full)**  499/799

*(A Rich, Spiced Curry With Tender Chicken Pieces And Minced Meat)*

**Chicken Lababdar** 489

*(A Delicious Chicken Gravy Similar To Butter Chicken But With A Unique, Rich Flavor Profile)*

**Chicken Kali Mirch (Half/Full)** 499/799

*(A Spicy Chicken Curry Cooked With A Generous Amount Of Black Pepper)*

**Chicken Patiala**  499

*(Tender Chicken Cooked In A Rich, Royal Patiala-Style Gravy)*

**Pindaura Special Taj Chicken** 489

*(Juicy Chicken Cooked In Our Signature Rich And Flavorful Gravy)*

**Lemon Chicken** 499

*(Tender Chicken Tossed In A Tangy, Zesty Lemon Sauce)*

**Chicken Shahi Korma** 489

*(Tender Chicken Simmered In A Rich, Creamy Shahi Korma Gravy)*

**Hyderabadi Chicken**  499

*(Juicy Chicken Cooked In A Rich, Spicy, And Aromatic Gravy)*

**Mutton Handi** 619

*(Tender Mutton Slow-Cooked In A Rich And Flavorful Traditional Handi Gravy)*




**Tawa Chicken Masala**   479/799

*(Juicy Chicken Cooked On A Tawa In A Rich, Spicy Masala)*



**Mutton Seekh Masala**  619

*(Juicy Seekh Kebabs Cooked In A Rich, Spicy Masala Gravy)*

**Mutton Rogan Josh**  619

*(Authentic Kashmiri Lamb Curry Made With Fennel Seeds, Dry Ginger, And Aromatic Spices)*

## RICE BIRYANI BAHAR

**Vegetable Biryani**   399

*(Basmati Rice Steamed With Indian Whole Spices And Vegetables; Served With Mint Chutney)*

**Chicken Dum Biryani**  479

*(Basmati Rice And Tender Chicken Cooked Using The Traditional "Dum" Method; Served With Mint Chutney)*

**Chicken Tikka Biryani** 479

*(Tender Chicken Tikka Cooked With Aromatic Basmati Rice And Smoky Spices)*

**Steamed Rice** 249

*(Simple And Flavorful Steamed Basmati Rice)*

**Jeera Rice** 259

*(Fragrant Basmati Rice Tossed With Cumin And Spices)*



## BREAD BASKET

	☐	▲
<b>Tandoori Roti</b> <i>(Traditional Whole Wheat Flatbread Baked In A Clay Oven)</i>	29	
<b>Cream Roti</b> <i>(Soft Roti Brushed With Fresh Cream)</i>	39	
<b>Butter Roti</b> <i>(Roti Topped With A Layer Of Butter For A Rich Flavor)</i>	39	
<b>Khamiri Roti</b> <i>(Soft And Fluffy Mughlai-Style Fermented Bread)</i>	89	
<b>Rumali Roti</b> <i>(Thin, Soft, And Delicately Folded Bread)</i>	29	
<b>Lachha Paratha</b> <i>(Multi-Layered Flaky Flatbread Cooked With Ghee)</i>	69	
<b>Butter Naan</b> <i>(Soft Indian Naan Topped With Melted Butter)</i>	79	
<b>Garlic Naan</b> <i>(Fresh Naan Topped With Garlic And Herbs)</i>	89	
<b>Khasta Roti</b> 🍄 <i>(Crispy, Flaky, And Perfectly Golden Bread)</i>	89	
<b>Mutton Keema Naan</b> <i>(Soft Naan Stuffed With Savory Minced Mutton)</i>	309	
<b>Cheese Naan</b> <i>(Naan Stuffed With Melted Cheese For A Rich Flavor)</i>	99	
<b>Mix Kulcha</b> <i>(Soft Kulcha Stuffed With A Variety Of Spiced Fillings)</i>	99	
<b>Chicken Keema Naan</b> <i>(Naan Stuffed With Spiced Minced Chicken)</i>	209	



## CHINESE CURRY ☐

<b>Chilli Paneer Gravy</b> <i>(Soft Paneer Cubes Tossed In A Rich, Spicy, And Flavorful Gravy)</i>	349
<b>Manchurian Gravy</b> <i>(Mixed Vegetables Stir-Fried And Tossed In A Bold, Tangy Sauce)</i>	339
<b>Veg In Hot &amp; Garlic Sauce</b> <i>(Fresh Vegetables Stir-Fried And Tossed In A Bold, Spicy Hot Garlic Sauce)</i>	329
<b>Thai Curry (Red/Green)</b> <i>(Aromatic Thai Curry Simmered With Fresh Vegetables And Herbs In Coconut Milk)</i>	399

## CHINESE CURRY ▲

<b>Chilli Chicken Gravy</b> <i>(Indo-Chinese Style Chicken In A Garlic, Soy, And Chilli-Based Gravy)</i>	389
<b>Prawns Hot &amp; Garlic Sauce</b> 🌶️ <i>(Succulent Prawns Tossed In A Bold, Spicy Hot Garlic Sauce)</i>	619
<b>Chicken Manchurian Gravy</b> <i>(Classic Chicken Balls Tossed In A Tangy Soy And Chilli-Based Sauce)</i>	389
<b>Chicken Hot &amp; Garlic Sauce</b> 🌶️ <i>(Tender Chicken Cooked In A Spicy Hot Garlic Sauce With Bold Flavors)</i>	389



## COMBOS

	☐	▲
<b>Chhole Bhature</b>	139	
<i>(Classic Punjabi-Style Fluffy Bhature Served With Spicy Chhole)</i>		
<b>Dal Makhni + 2 Butter Roti</b>	239	
<i>(Creamy Dal Makhani Served With Two Buttery Rotis)</i>		
<b>Kadhai Paneer + 2 Butter Roti</b>	339	
<i>(Spicy Kadhai Paneer Served With Two Buttery Rotis)</i>		
<b>Chicken Curry + 2 Butter Roti</b>	339	
<i>(Flavorful Chicken Curry Served With Two Buttery Rotis)</i>		
<b>Cheese Naan With Gravy</b>	289	
<i>(Cheese-Stuffed Naan Served With A Rich Curry Gravy)</i>		
<b>Chicken Keema Naan With Gravy</b>	319	
<i>(Naan Stuffed With Spiced Minced Chicken, Served With Curry Gravy)</i>		
<b>Mutton Keema Naan With Gravy</b>	389	
<i>(Naan Stuffed With Spiced Minced Mutton, Served With Curry Gravy)</i>		
<b>Mutton Curry + 2 Butter Roti</b>	369	
<i>(Rich Mutton Curry Served With Two Buttery Rotis)</i>		

## NOODLES & RICE

	☐	▲
<b>Hakka Noodles</b>	239	259
<i>(Indo-Chinese Stir-Fried Noodles With Fresh Vegetables)</i>		
<b>Singapore Noodles</b> 🍄	269	289
<i>(Flavorful Singapore Noodles Tossed With Fresh Veggies Or Tender Meat In Aromatic Spices)</i>		
<b>Chilli Garlic Noodles</b>	249	269
<i>(Stir-Fried Noodles With A Blend Of Garlic And Chilli)</i>		
<b>Hawker Style Noodles</b> 🍄	249	269
<i>(Street-Style Stir-Fried Noodles With Aromatic Spices And Mixed Vegetables)</i>		



<b>Fried Rice</b>	229	249
<i>(Aromatic Fried Rice Tossed With Fresh Vegetables Or Tender Meat)</i>		
<b>Spicy Udon Noodles</b> 🌶️ 🍄	299	319
<i>(Thick Udon Noodles Tossed In A Spicy Sauce With Vegetables Or Meat)</i>		
<b>Pepper Garlic Udon Noodles</b>	299	319
<i>(Stir-Fried Udon Noodles With A Peppery Garlic Punch And Your Choice Of Vegetables, Chicken, Or Shrimp)</i>		
<b>Pan-Fried Noodles</b>	319	339
<i>(Crispy Noodles Tossed With Fresh Vegetables, Chicken, Or Shrimp)</i>		
<b>Chilli Garlic Fried Rice</b> 🌶️	249	269
<i>(Spicy Fried Rice Tossed With Garlic And Your Choice Of Vegetables Or Meat)</i>		

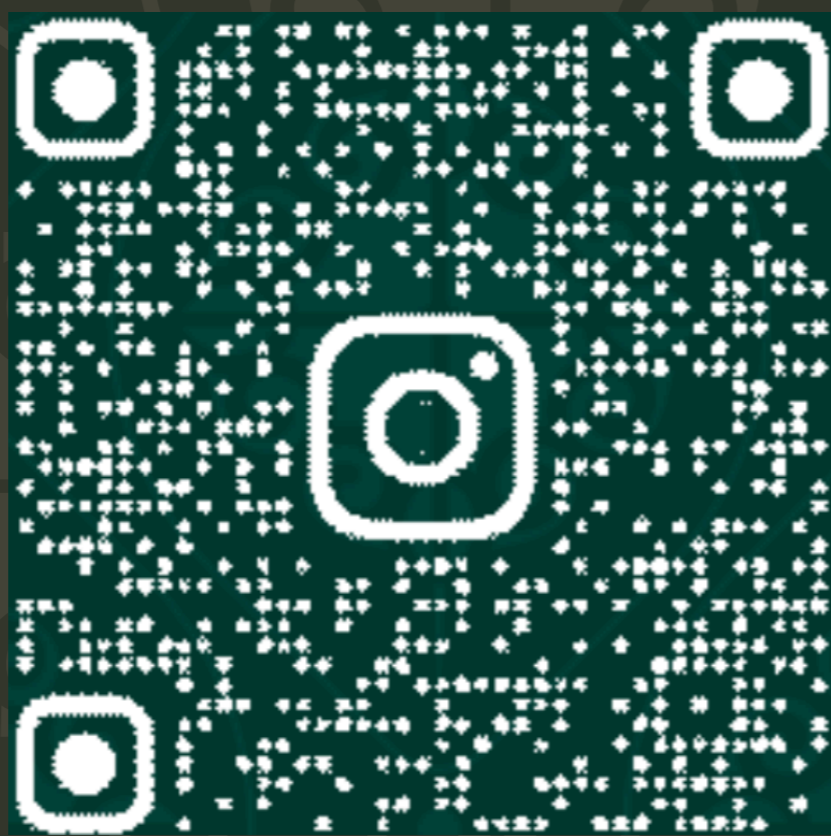
## THALI (12 PM TO 6PM ONLY)

<b>Veg Thali</b>	379
<i>A Balanced Meal Featuring Dal, Paneer, Rice, Butter Roti, Dessert, And Salad</i>	
<b>Special Thali</b>	440
<i>(A Grand Meal Including Dal, Paneer, Mix Veg, Two Mini Lachha Parathas, Rice, Dessert, Salad, And Papad)</i>	

# pindaura

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