PIND BALLUCHI®

TRUE FLAVOURS OF NORTHERN INDIA

SAT SHRI AKAL

Pind Balluchi is known across the Nation for its delectable Punjabi, Frontier and Lucknowi food. Pind Balluchi is the ideal hotspot if you want to dine at a place that transports you into the quintessential Pind in Punjab.

But, what takes pride of place at Pind Balluchi is its sumptuous Menu that has more than 100 varieties of Punjabi and North Indian dishes on offer to satiate your taste buds. The village style interiors of Pind Balluchi are something that differentiate it from other eateries. All the Outlets are a fine example of balance where traditional and the modern design elements coexist in natural harmony with Five Elements of Nature - Air, Water, Earth, Fire and Ether. The open Kitchen which is a focal point of the Restaurant gives Pind Balluchi its heart and soul, and exudes a feeling of dining in a virtual Food factory !



S. JASPAL SINGH CHADHA
FOUNDER & CHAIRMAN OF PIND BALLUCHI

Since its launch, in 1992 the company has rapidly grown to become a dynamic force in the hospitality industry in Delhi NCR and has recently started spreading its wings across the country through franchise routes. ***Shri JS Chadha has been in the industry for the last 30 years. He has also been the winner of National Tourism Award for the Best Restaurant of India for 5 consecutive years and has received awards from the Prime Minister of India and the Vice President of India.***

It is one of Delhi NCR's leading restaurant chains since 2004 and has built a successful portfolio of concept to provide village themed restaurants to the urban young people and children, who have hardly visited the villages of the Punjab. The founder of Pind Balluchi, Mr. Jaspal Singh Chadha, comes from the Food & Beverage background and has applied modern management techniques to his chain of restaurants to create an aesthetically commendable blend of traditional and modern ambience. His ability to implement strong controls, systems and processes has attracted clients of major Corporate Houses and MNCs, besides the regular diners.

Best of PIND BALLUCHI



DAHI DE KEBAB
Hung Curd delicately spiced, wrapped in thin layers of bread; Golden - fried



MURGH MALAI TIKKA
Chicken in Creamy Marination of Cashewnut–Cheese–&–Cardamom



MAKKI DE KEBAB
Crisp-fried golden American Corn patties, Flavoured with Herbs & Spices !



TANDOORI CHICKEN
Spring Chicken marinated with traditional Tandoori Spices; Grilled to Perfection !



VEG PLATTER
An Exquisite Assortment of 06 different varieties of Veg Starters (Total 12 pcs)



NON-VEG PLATTER
An Exquisite Assortment of 06 different varieties of Non-Veg Starters (Total 12 pcs)

*Pictures are for reference only

Savour Our Signature Collection



PANEER TIKKA SHASHLIK
Chunks of dairy-fresh, premium Cottage Cheese;
Flavoured with classic Tandoori Spices



MUSHROOM KURKURE
Crisp batter - fried stuffed Mushrooms;
With a rich filling of Cheese & Khoya



***Tandoori* MUSHROOMS SHASHLIK**
Fresh button Mushrooms in a Spicy marination;
Cooked in Tandoor



HARA BHARA KEBAB
Fresh Spinach patties with nuts & seasoning;
Shallow fried to crispness !



CHILLI - CHEESE - DILKHUSH
Cheese–n–Corn chunky golden nuggets with Chilli;
Served with Ketchup & Mayo !



DAHI DE KEBAB
Hung Curd delicately spiced, wrapped in
thin layers of bread; Golden - fried

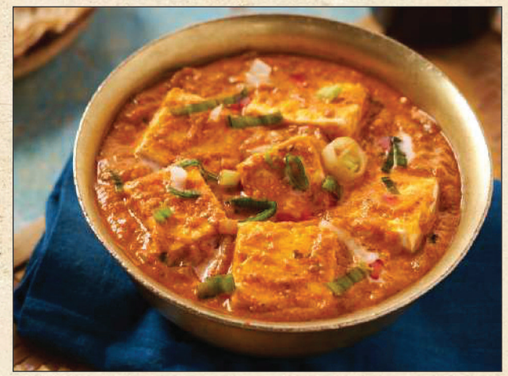
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DAL MAKHANI
Whole Black Lentils slow cooked,
Finished with Tomato puree, Cream & Butter !



MALAI KOFTA
Fresh Cottage Cheese dumplings
Simmered in Smooth & Rich Gravy !



PANEER HARA-PYAAZ LABABDAR
Cottage Cheese chunks, Bell peppers & Spring Onion
Tossed & simmered in a Creamy Gravy



METHI - MATAR - MALAI
Fresh Fenugreek & Green Peas
Simmered in a Rich & Creamy Gravy



***Hyderabadi* SUBZ BIRYANI**
Hyderabadi-style preparation of Basmati Rice
Cooked with Vegetables & Fragrant Spices !



RASMALAI
Soft & spongy Chhena dumplings
Soaked in saffron flavoured reduced Milk !

*Pictures are for reference only



Best of
PIND BALLUCHI

Exclusive handcrafted Specialities

From Creamy Dal Makhani to Melt-in-mouth Paneer Recipes,
This collection has something for everyone !





MURGH TIKKA ***Classic***
Chicken Chunks soaked in Classic Red Marination,
Cooked to Perfection in Tandoor !



KALMI KEBAB
Chicken thighs marinated in Rich Golden marination
with Royal 'Nizami' Spices !



Gilafi **CHICKEN SEEKH**
Chicken mince blended with Exotic spices !
Coated with finely chopped Bell peppers & Onions !!



Pind Spl **BHATTI DI TANGRI**
Chicken Drumsticks soaked in robust 'Bhatti' Spices !
Infused with warm Aromas of Charcoal !!



Tandoori **MUTTON CHOPS**
Tandoori Mutton Chops glazed with a rustic
Frontier-style marination



FISH TIKKA ***Ajwaini***
Fish Tikka chunks flavoured with carom seeds & spices,
Grilled in Tandoor

*Pictures are for reference only



Best of
PIND BALLUCHI
Splendid Tandoori - chargrilled
Smoky delights to start your feast !



MURGH RAHRA
Chicken pieces & Mince cooked with Herbs & Spices
In a rich Tomato - Brown Onion Gravy !



MURGH MAKHANI
Tandoori Chicken in Tomato & Cream Gravy;
Finished with Butter !



Pind Spl **COOKER MEAT**
Mutton cuts cooked tender in Cooker with Flavourful
Rogan Josh Gravy; Served in a Cooker !



RAHRA MEAT
Mutton pieces & Mince slow cooked with traditional
Herbs & Spices in a Rich Gravy !



Hyderabadi **MUTTON BIRYANI**
Tender Mutton cooked with Hyderabadi Spices;
Layered with Basmati Rice !



Zafrani **MURGH BIRYANI**
Awadhi-style preparation of Chicken Drumsticks &
Basmati Rice with Rich Aroma of Saffron !

*Pictures are for reference only

Chef - Inspired Collection !
Made with Love, Care & Effort !!



Classic Mocktails

Refreshing Non-Alcoholic Drinks !
Full of Fun, Flavour & Taste !!



Classic MOCKTAILS

VIRGIN MOJITO (Choice of : *Classic* Mint / Anaar / Strawberry) **295/-**
A Refreshing mix of Lime & Mint blended with fizz & crushed Ice !
In your Favourite choice of Flavours – *Classic Mint / Anaar / Strawberry*
|CAL : 307.40 KCAL | 300 ml

TROPICAL HEAVEN **295/-**
Pineapple, Mango, Orange & other Healthy Tropical Fruit Juices –
Delightfully blended with Grenadine & Ice !
|CAL : 307.40 KCAL | 300 ml

VIRGIN COSMOPOLITAN **315/-**
Cranberry & Orange Juices blended with a touch of non-alcoholic Triple sec !
Bright & sassy combination of diverse Flavours coming together !!
|CAL : 307.40 KCAL | 300 ml

CRANBERRY CAIPIROSKA **315/-**
Exotic Cranberry pulp with Lime juice, stirred in fizzing Soda water;
Topped with crushed Ice !
|CAL : 307.40 KCAL | 300 ml

BLUE SEA **295/-**
Blissful clear blue Tasty Drink ! Sparkling Soda poured on Blue Curaçao syrup,
Ice, fresh Mint & Lemon !!
|CAL : 307.40 KCAL | 300 ml

FRUIT PUNCH **315/-**
Delightful mixed ripe Fruits Crush whipped up to a smooth Comfort Drink
With a dash of Fresh Cream; Served Chilled !!
|CAL : 307.40 KCAL | 300 ml

VIRGIN PIÑA COLADA **315/-**
Classic & Soothing ! Comfort Sweet Mocktail
Made with Coconut Cream & Pineapple Juice !
|CAL : 307.40 KCAL | 300 ml

New **PEACH / MELON LEMONADE** **245/-**
Refreshing Peach / Melon extracts with Fresh Lemon juice squeezed over,
Topped with Soda !
|CAL : 307.40 KCAL | 300 ml

New **PIND DA SWAAD** **295/-**
Our House - Special Mocktail !
Exotic Iced blend of Blu Curaçao, Grenadine& Lime cordial !!
|CAL : 307.40 KCAL | 300 ml

*Govt. taxes as Applicable | we levy 10% Staff Contribution
*T&C Apply

Shuruaat & Shorba

Appetizing Beverages & Indian Soups
To tickle your taste buds !!



CHAAT

Palak Patta Chaat — **245/-**
Crispy spinach leaves layered with creamy yogurt, tangy chutneys, fresh pomegranate pearls (anar), and crunchy bhujia, creating a delightful balance of sweet, spicy, and savory flavors.
| CAL : 240.65 KCAL | 250 g

Papdi chaat — **245/-**
Crispy papdi topped with chilled yogurt, tangy chutneys and a sprinkle of sev for an irresistible burst of sweet, spicy, and tangy flavors.
| CAL : 280.38 KCAL | 250 g

Dahi Puri (06pcs) — **245/-**
Crunchy puris filled with spiced potatoes and chickpeas, topped with chilled yogurt, sweet and tangy chutneys, fresh pomegranate pearls (anar), and crispy bhujia for a perfect medley of flavors and textures.
| CAL : 290.85 KCAL | 250 g

Paani Puri (06pcs) — **175/-**
Delicate crispy puris bursting with a flavorful mix of potatoes and chickpeas, served with zesty mint water and luscious sweet tamarind water for an irresistible explosion of sweet, tangy, and spicy flavors in every bite.
| CAL : 200.15 KCAL |



This images only for reference

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SHURUAAT

Mineral Water — **100/-**
|CAL : 0 KCAL | 1000 ml

Aerated Beverages — **120/-**
|CAL : 132.00 KCAL | 300 ml

Tonic Water — **135/-**
|CAL : 108.00 KCAL | 300 ml

Packed Juices — **160/-**
|CAL : 159.00 KCAL | 300 ml

Diet Pepsi — **125/-**
|CAL : 0 KCAL | 300 ml

Red Bull — **295/-**
|CAL : 116.00 KCAL | 250 ml

Fresh Lime Soda — **175/-**
Dash of Lime cordial with Fizzing Soda; Choice of – ***Sweet / Salted***
|CAL : 043.50 KCAL | 300 ml

Chaach — **175/-**
Iced Buttermilk whisked with broiled Cumin seeds, Ginger, Coriander & Mint
|CAL : 068.35 KCAL | 300 ml

Jal Jeera — **195/-**
Popular Appetizing Beverage of select condiments, Seasoned to your taste
|CAL : 089.55 KCAL | 300 ml

Aam Ka Panna — **195/-**
A very refreshing Raw Mango - based Drink
|CAL : 040.70 KCAL | 300 ml

Lassi Man Pasand (Sweet / Jeera / Mango) — **195/-**
Homemade Yogurt churned with crushed Ice ! Choice of – *Sweet / Salted / Mango*
|CAL : 307.40 KCAL | 300 ml

Iced Tea (Choice of : Lemon / Peach) *New* — **249/-**
Perfectly Refreshing Drink ! Iced Tea – infused with *Lemon / Peach* extracts
|CAL : 012.06 KCAL | 300 ml

Kesar - Badam Thandai — **345/-**
Almonds, Fennel, Chaar Magaz, Cardamom & Saffron paste – Blended in Creamy Milk
|CAL : 307.40 KCAL | 300 ml

SHORBA

Tamatar - Dhaniya Shorba — **195/-**
Appetizing thin Indian Soup of Ripe Tomatoes with Cilantro & Aromatic Herbs !
|CAL : 056.44 KCAL | 200 ml

Dal Shorba — **195/-**
Delectable Lentils Shorba Flavoured with & Cumin & Fresh Coriander !
|CAL : 220.50 KCAL | 200 ml

Murgh Badami Shorba — **245/-**
Healthy Chicken Broth with Herbs, Almonds, Peppercorn & shredded Chicken !
|CAL : 447.25 KCAL | 200 ml

*Govt. taxes as Applicable | we levy 10% Staff Contribution
*T&C Apply

Pind Spl Chef Spl. Spicy

Vegetarian
Kebab da Khazana

Our Signature Vegetarian Starters are Full of Fresh Veggies, yummy Spices & big Flavours !



*Pictures are for reference only

VEGETARIAN KEBAB DA KHAZANA

Hara Bhara Kebab — 425/-
Healthy fresh Spinach patties with nuts & mild seasoning;
Shallow-fried to Crispness !
|CAL : 233.16 KCAL | 210 g

Makki De Kebab — 425/-
Crisp-fried golden American Corn patties;
Flavoured with Herbs & Spices !
|CAL : 243.09 KCAL | 210 g

***Tandoori* Veg Chaap** — 425/-
Nutritious Soya Chaap soaked in classic Red Marination;
Grilled in Tandoor
|CAL : 795.31 KCAL | 200 g

Malai Veg Chaap — 425/-
Soya Chaap in Rich Malai Marination of Cream–Cashewnut–n–Cheese;
Cooked in Tandoor
|CAL :795.31 KCAL | 200 g

CHEESE BALLS — 425/-
Golden-fried crispy cheese bites with a gooey, melted center, served with a flavourful dip.
|CAL :380.32 KCAL | 200 g

Chilli - Cheese - Dilkhush — 425/-
Relish Cheese & Corn chunky Golden Nuggets with Chilli;
Served with Ketchup & Mayo
|CAL : 265.64 KCAL | 200 g

***Chatpati* Tawa Veg Chaap** (New) — 425/-
Tandoori Veg Chaap (06 pcs) – diced & tossed in a *'Chatpata'* Tawa Masala
With shashlik veggies ! Vegetarian Favourite Choice !!
|CAL :471.74 KCAL | 200 g

Dahi De Kebab — 445/-
Hung Curd delicately spiced, wrapped in thin layers of bread,
Golden - fried
|CAL :242.32 KCAL | 200 g

Mushroom Kurkure — 445/-
Crisp batter - fried Stuffed Mushrooms;
With a rich filling of Cheese & Khoya
|CAL :242.32 KCAL | 200 g

***Tandoori* Mushrooms Shashlik** — 445/-
Fresh button Mushrooms in a spicy marination;
Cooked in Tandoor
|CAL :242.32 KCAL | 200 g

***Chatpate* Tawa Mushrooms** (New) — 445/-
Delectable garden fresh Mushrooms with vegetables,
Tossed in a tangy Sauce !
|CAL :242.32 KCAL | 200 g

Paneer Tikka *Shashlik* — 485/-
Barbequed chunks of dairy-fresh, premium Cottage Cheese;
Flavoured with classic Tandoori Spices
|CAL :462.90 KCAL | 210 g

***Spicy* Golden Paneer Fingers** — 485/-
Cottage Cheese fingers dipped in a lip-smacking spicy marination;
Coated with a crispy mix, then golden fried
|CAL :462.90 KCAL | 210 g

VEG PLATTER — 795/-
An Exquisite Assortment of 06 different varieties
from above Starters (Total 12 pcs)
|CAL : 1420.96 KCAL | 440 g

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*T&C Apply

Pind Spl Chef Spl Spicy

Non-Vegetarian

Kebab da Khazana

Freshly procured Meats marinated for hours,
then Grilled in our clay ovens !
Infused with a smoky aroma !!



Pictures are for reference only

NON-VEGETARIAN KEBAB DA KHAZANA

Pind Spl Bhatti Di Tangri (02 / 04 pcs) New — **365/- | 695/-**
Robust Tandoori preparation of Chicken Drumsticks soaked in classic *'Bhatti'* Spices !
Infused with pleasant & warm Aromas of Charcoal Smoke !! |CAL :807.99 KCAL | 360 g

Kalmi Kebab (02 / 04 pcs) New — **365/- | 695/-**
Tandoori preparation of succulent Chicken thighs marinated in Rich Golden marination of Cream & Cheese, with Royal *'Nizami'* Spices ! |CAL :807.99 KCAL | 360 g

Murgh Tikka *Classic* — **545/-**
Boneless Chicken Chunks soaked in delightful classic Red Marination;
Cooked to Perfection in Tandoor ! |CAL :386.29 KCAL | 200 g

Murgh Banjara Tikka — **545/-**
Boneless Chicken thigh chunks in Flavourful Marinade of Rustic 'Banjara' Spices –
Pounded whole Coriander, Chilli & Garlic flakes ! |CAL :386.29 KCAL | 200 g

Murgh Malai Tikka — **545/-**
Chicken Chunks in Rich & Creamy Marination of Cashewnut, Cheese & Cardamom;
Cooked in Tandoor |CAL :586.32 KCAL | 200 g

Gilafi Chicken Seekh — **545/-**
Fine Chicken mince with Exotic spices, Coated with chopped Bell peppers & Onions;
Wrapped over skewers & Grilled in charcoal Tandoor ! |CAL : 578.95 KCAL | 200 g

Tandoori Chicken (H / F) — **495/- | 795/-**
Tender whole Spring Chicken marinated with traditional Tandoori Spices;
Grilled in Tandoor ! |CAL : 394.50 KCAL | 600 g

Bhatti Ka Murgh (H / F) — **495/- | 795/-**
Rustic whole Spring Chicken preparation, Glazed with classic *'Bhatti'* Spices;
Grilled to Perfection ! |CAL : 394.50 KCAL | 600 g

Crispy Chicken Tangri (02 / 04 pcs) — **365/- | 695/-**
Succulent Chicken Drumsticks rubbed with a tangy Marination;
Coated with crispy flour, then Golden-fried |CAL : 328.80 KCAL | 325 g

Mutton Seekh Kebab — **645 /-**
Skewered minced Mutton with Exotic Spices;
Cooked in Tandoor |CAL : 282.00 KCAL | 200 g

Fish Amritsari — **650/-**
Crispy batter-fried Fresh water Fish slices, Boneless;
Marinated in Citrus juice & spices|CAL : 108.98 KCAL | 200 g

Fish Tikka Ajwaini — **650/-**
Fish Tikka chunks flavoured with carom seeds & spices;
Grilled in Tandoor |CAL : 108.98 KCAL | 200 g

Afghani Chicken (H / F) — **545/- | 845/-**
Whole Chicken in Exotic Rich marination of – Cream, Cheese, Cashewnut & Pepper; Cooked in Tandoor
| CAL : 394.50 KCAL | 600 g

Reshmi Kebab — **545/-**
Juicy chicken marinated in cream, cheese, and mild aromatic spices, grilled to perfection for a rich and velvety taste.
| CAL : 525.00 KCAL | 400 g

Pind Signature Dori Kebab — **645/-**
A unique dual-layer kebab featuring juicy chicken keema at the core, wrapped in flavourful mutton keema, delicately threaded and char-grilled in the tandoor for a rich, smoky finish.
| CAL : 223.10 KCAL | 225 g

Fish Seekh Kebab — **650/-**
Succulent minced fish blended with aromatic spices, skewered and grilled to perfection in the tandoor for a smoky, melt-in-the-mouth delight.
| CAL : 108.98 KCAL | 200 g

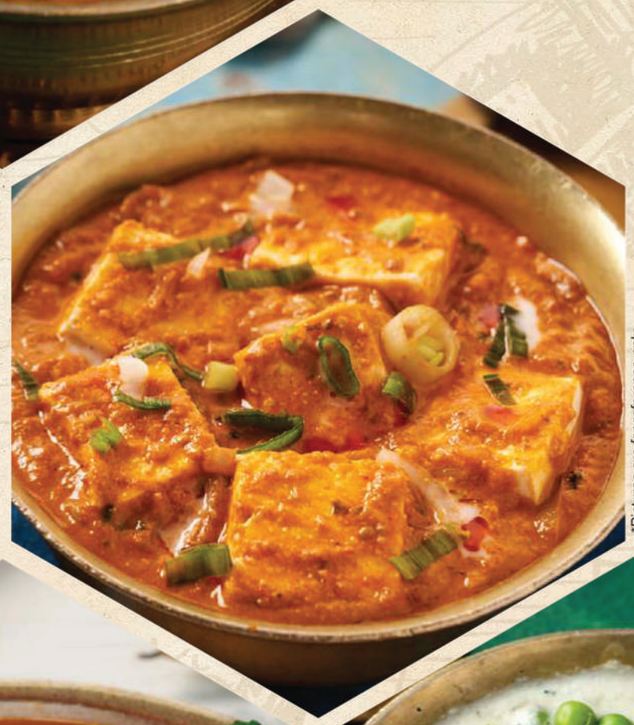
NON VEG PLATTER — **945/-**
An Exquisite Assortment of 06 different varieties
from above Starters (Total 12 pcs) |CAL : 1134.56 KCAL | 495 g

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*T&C Apply

Pind Spl Chef Spl Spicy







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Dal Te Subzian

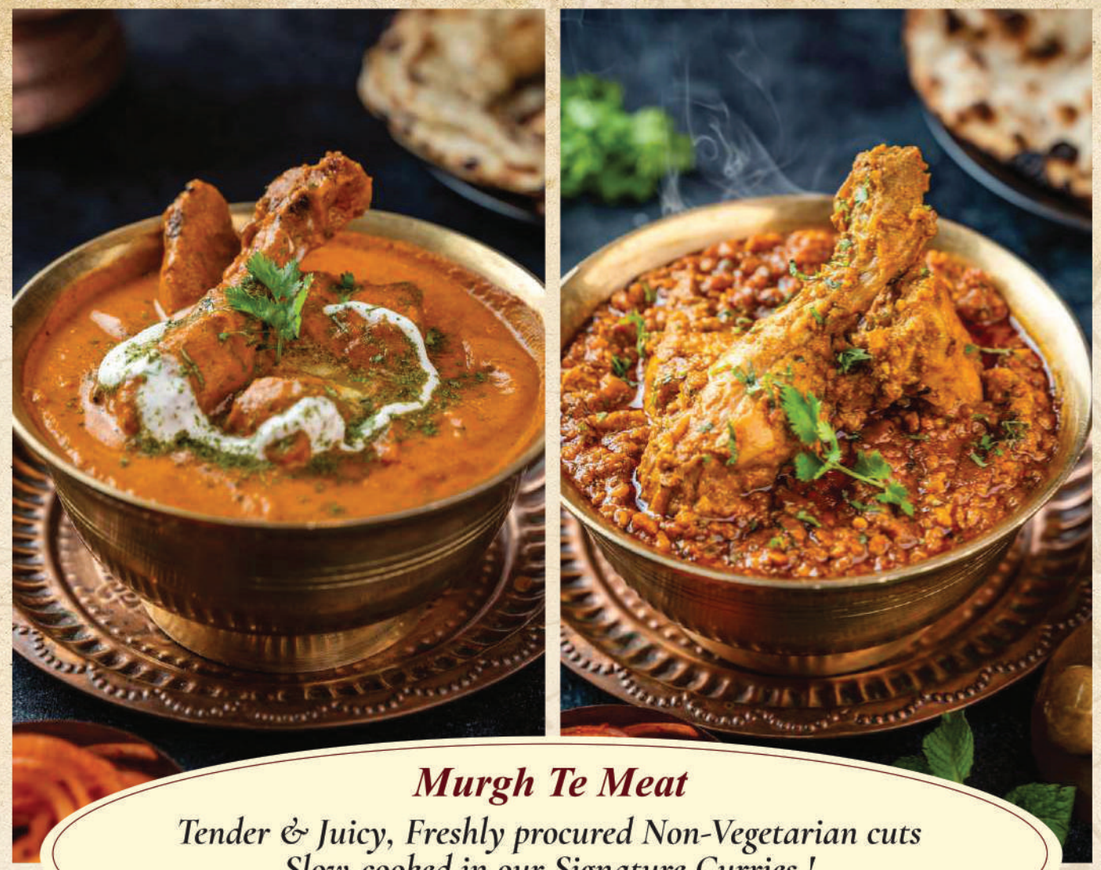
Healthy & Fresh !
Vegetables / Cottage Cheese
Simmered in Curries
with Exquisite
Herb–&–Spice blends !!

DAL TE SUBZIAN

- **Dal Tadka** — **385/-**
  Healthy Yellow Lentlis tempered with Cumin seeds & whole Red Chilli in Desi Ghee !
  |CAL : 593.47 KCAL | 400 g
- **Dal Makhani** — **425/-**
  Whole Black Lentils slow cooked, Finished with Tomato puree, abundant Cream & Butter !
  |CAL : 643.75 KCAL | 420 g
- ***Pind Spl* Dal Balluchi** — **445/-**
  Dal Makhani with a tempering of Desi Ghee with Garlic, Green chilli & Onion-Tomato dices !
  |CAL : 643.75 KCAL | 420 g
- **Pindi Chhole** — **445/-**
  Chickpeas cooked with Exquisite Spices & flavoured with Herbs
  |CAL : 727.99 KCAL | 380 g
- **Mixed Vegetable** — **445/-**
  Fresh garden Vegetables cooked with delicious Masala
  |CAL : 613.08 KCAL | 360 g
- **Aloo Jeera /Aloo Gobhi / Aloo Matar** — **395/-**
  Potato cubes tossed with freshly crackled Cumin Seeds & Masala
  |CAL : 281.02 KCAL | 410 g
- **Chatpate Tariwale Dum Aloo** — **395/-**
  Potato filled with Cottage Cheese & Nuts, Cooked in Silky homestyle gravy
  |CAL : 440.02 KCAL | 400 g
- **Soya Chaap Masala** — **475/-**
  Tender - roasted Veg Soya Chaap Cooked in a Rich Masala gravy, Enriched with butter
  |CAL : 795.31 KCAL | 400 g
- **Sarson Ka Saag (Seasonal)** — **395/-**
  Fresh & healthy Mustard Leaves cooked with special Punjabi Spices; Finished with Butter
  |CAL : 109.29 KCAL | 380 g
- **Methi - Matar - Malai** *New* — **425/-**
  Healthy Fresh Fenugreek & Green Peas in a rich Gravy made from Cashewnut & Cream !
  Enriched with Butter !! |CAL : 440.91 KCAL | 380 g
- **Khumb Hara-Pyaaz Bhujia** — **445/-**
  Mushrooms & Spring Onions cooked with Masala Gravy
  |CAL : 478.16 KCAL | 400 g
- **Matar - Mushroom Masala** — **445/-**
  Mushroom & Green Peas cooked with Masala Gravy
  |CAL : 478.16 KCAL | 400 g
- ***Elaichi* Malai Kofta** — **495/-**
  Fresh Cottage Cheese dumplings simmered in Smooth & Rich Gravy
  |CAL : 468.68 KCAL | 400 g
- **Palak Paneer / Matar Paneer** — **495/-**
  Fresh Cottage Cheese cubes cooked with healthy puréed Spinach
  |CAL : 468.68 KCAL | 400 g
- **Paneer Makhani / Paneer Butter Masala / Shahi Paneer** — **495/-**
  Cottage Cheese cubes in your favourite style Gravy; Choose from : **Makhani / Butter Masala / Shahi**
  |CAL : 489.05 KCAL | 400 g
- **Paneer Hara-Pyaaz Lababdar** — **495/-**
  Cottage Cheese chunks, bellpepper dices & shredded Spring Onions tossed,
  then simmered in a rich Cashewnut Lababdar Gravy |CAL : 701.19 KCAL | 400 g
- **Kadhai Paneer / Paneer Bhurji** — **495/-**
  Dairy fresh of Cottage Cheese batons tossed with Bell peppers & crushed Spices;
  Finished with a tangy Tomato Gravy |CAL : 651.36 KCAL | 400 g
- **Paneer *Tak-a-Tak* Masala** *New* — **495/-**
  Bar-be-cued Paneer Tikka chunks (04 nos.) finished with shredded Bell peppers,
  Onions & Tomato in a Spicy & Flavourful Tawa Masala !
  |CAL : 651.36 KCAL | 400 g

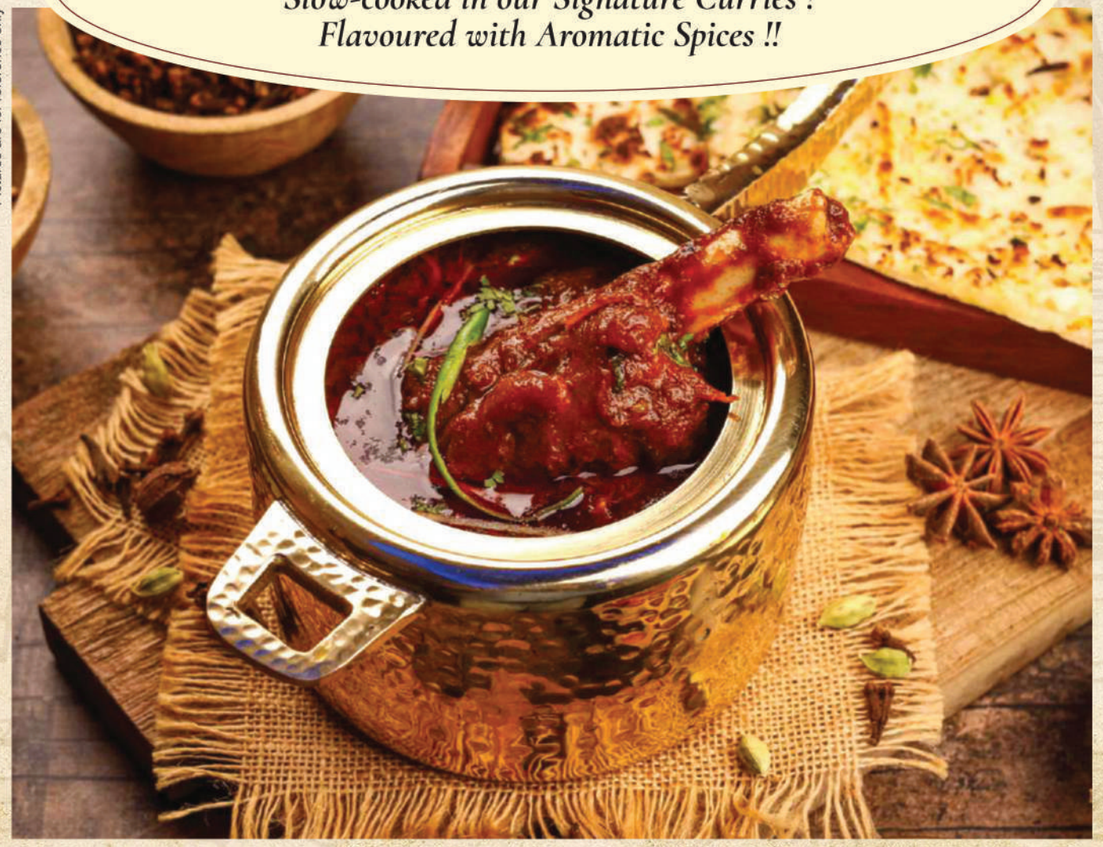
***Govt. taxes as Applicable | we levy 10% Staff Contribution**
***T&C Apply**

Pind Spl Chef Spl. Spicy



Murgh Te Meat

Tender & Juicy, Freshly procured Non-Vegetarian cuts
Slow-cooked in our Signature Curries !
Flavoured with Aromatic Spices !!



*Pictures are for reference only

MURGH TE MEAT

Murgh Makhani — 545/- | 765/-
Tandoori Chicken simmered in classic Tomato & Cream Gravy;
Finished with Butter |CAL : 1162.09 KCAL | 400 g

Dhaniya Murgh Curry — 545/- | 765/-
Chicken cooked in House-Special
Coriander flavoured smooth Gravy |CAL : 689.80 KCAL | 400 g

Murgh Rahra — 575/- | 765/-
Chicken pieces & Mince slow cooked with traditional Herbs & Spices
In a rich Tomato - Brown Onion Gravy |CAL : 689.80 KCAL | 400 g

Bhuna Murgh — 545/- | 765/-
Chicken boned pieces cooked in our own special,
Traditional dense *'Bhuna'* Masala |CAL : 723.45 KCAL | 400 g

Murgh Kadhai — 545/- | 765/-
Chicken tossed with Bell Peppers, pounded spices & herbs;
Finished with tangy Tomato Gravy |CAL : 723.45 KCAL | 400 g

Murgh Saagwala — 545/- | 765/-
Boned Chicken cooked in Delicious Saag (Seasonal) /
Spinach - Masala Gravy |CAL : 665.37 KCAL | 400 g

Chicken Tikka Masala — 545/- | 765/-
Boneless Chicken Tikka cooked in a densely rich gravy;
Enriched with Butter |CAL : 525.00 KCAL | 400 g

***Pind Spl* Tawa Chicken** — 545/- | 765/-
Shredded boneless Tandoori Chicken finished in Spicy & Flavourful Tawa Masala
With finely sliced Capsicum, Onions & Tomato ! |CAL : 525.00 KCAL | 400 g

Murgh Tikka Lababdar — 545/- | 765/-
Tender Bar-be-cued Chicken Tikka Chunks simmered in rich Lababdar Gravy;
Having Cashewnut, Cream & Bellpeppers |CAL : 525.00 KCAL | 400 g

Dhaba Meat — 595/- | 795/-
Boned Mutton Curry premium cuts,
Cooked in our House-Special Gravy! |CAL : 553.40 KCAL | 400 g

Mutton Rogan Josh / *Pind Spl* Cooker Meat (New) — 595/- | 795/-
Tender Mutton Cuts slowly braised in Flavourful Rogan Josh Gravy ! /
Mutton cuts cooked in Cooker with Flavourful Rogan Josh Gravy; Served in a Cooker !!
|CAL : 553.40 KCAL | 400 g

Bhuna Meat — 595/- | 795/-
Mutton boned pieces cooked in our own Special,
Traditional dense *'Bhuna'* Masala |CAL : 553.40 KCAL | 400 g

Rahra Meat — 695/- | 895/-
Mutton pieces & Mince slow cooked with traditional Herbs & Spices
In a rich Tomato - Brown Onion Gravy |CAL : 553.40 KCAL | 400 g

Mutton Saagwala — 595/- | 795/-
Boned Mutton cooked in Delicious Saag (Seasonal) /
Spinach - Masala Gravy |CAL : 553.40 KCAL | 400 g

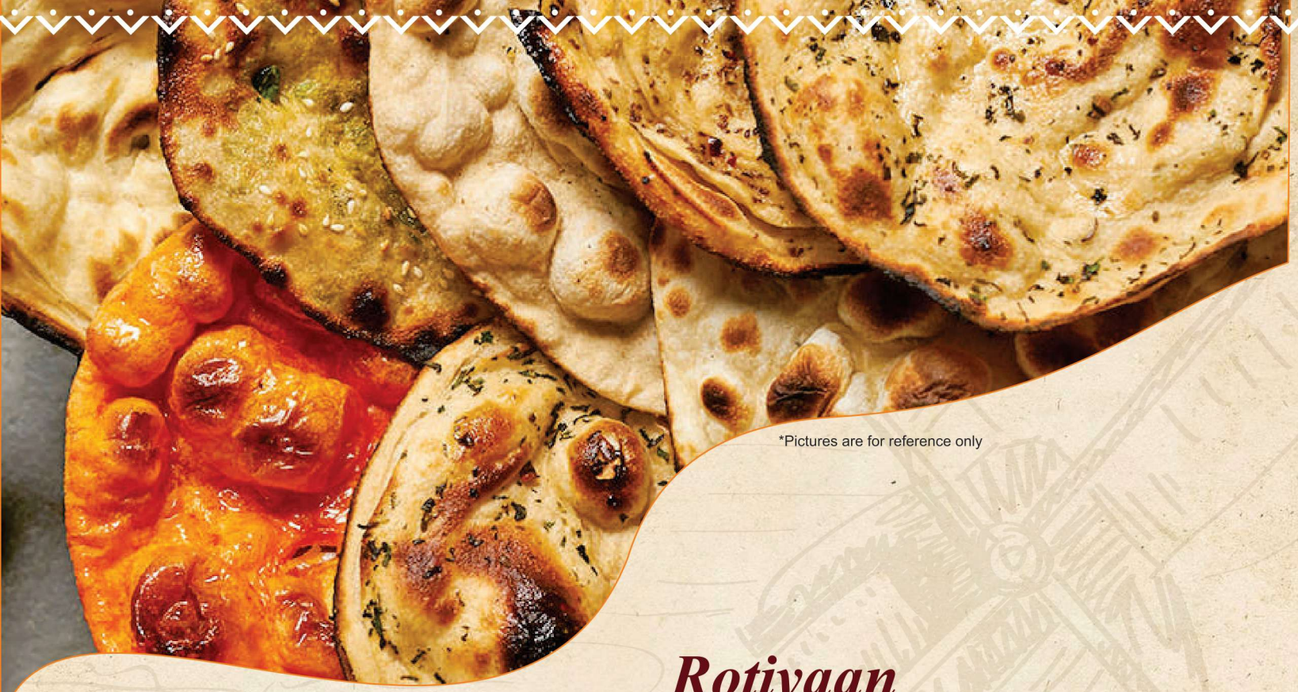
Mutton Shahi Korma — 695/- | 895/-
Succulent boneless Mutton chunks simmered in *Chef Special*
Almond & Nuts rich gravy |CAL : 553.40 KCAL | 400 g

***Pind Special* Fish Curry (04 pcs)** — 675/-
Fresh river Fish chunks cooked in delicious
traditional Punjabi gravy |CAL : 551.87 KCAL | 400 g

Egg Curry (02 pcs) — 425/-
Boiled eggs simmered in a rich, aromatic onion-tomato gravy infused with traditional Indian spices for a comforting and flavorful delight.
| CAL : 260.67 KCAL | 400 g

*Govt. taxes as Applicable | we levy 10% Staff Contribution
*T&C Apply

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*Pictures are for reference only

Rotiyaan

Authentic Breads handcrafted with care,
Baked Fresh !
From the Tandoor to your Table !!



ROTIYAAN

Tandoori Roti — 45/-
Whole wheat flour bread cooked in Tandoor
|CAL : 165.10 KCAL | 70 g

Butter Roti — 60/-
Whole wheat flour bread topped with Butter
|CAL : 165.10 KCAL | 80 g

Hari Mirch / Lal Mirch Ki Roti — 80/-
Whole wheat flour bread topped with fresh Green chillies / Red chilly flakes
|CAL : 165.10 KCAL | 80 g

Roomali Roti — 80/-
Fine flour bread, thin like a handkerchief
|CAL : 165.10 KCAL | 80 g

Missi Roti — 80/-
Gram flour & wheat flour kneaded with herbs & crushed spices
|CAL : 165.10 KCAL | 80 g

Makki Di Roti (Seasonal) — 80/-
Freshly ground dry whole Maize flour bread
|CAL : 165.10 KCAL | 90 g

Naan — 80/-
White flour traditional bread baked in Tandoor
|CAL : 165.10 KCAL | 90 g

Butter Naan — 115/-
White floor bread cooked in tandoor & coated with Butter
|CAL : 405.25 KCAL | 135 g

Garlic Naan — 115/-
White flour bread & coated with finely chopped Garlic
|CAL : 405.25 KCAL | 135 g

Cheese - Garlic - Naan — 215/-
Fine flour bread stuffed with cheese, topped with Garlic / Chilly Flakes
|CAL : 405.25 KCAL | 135 g

Laccha Paratha — 115/-
Multi layered wheat flour crisp & flaky bread baked in Tandoor
|CAL : 405.25 KCAL | 135 g

Pudina Paratha / Ajwaini Paratha — 115/-
Multi layered wheat flour flaky bread flavoured with Mint / Ajwain
|CAL : 165.10 KCAL | 135 g

Hari Mirch / Lal Mirch Ka Paratha — 115/-
Multi-layered wheat flour flaky bread topped with Green Chilli / Red Chilli flakes
|CAL : 165.10 KCAL | 135 g

Amritsari Kulcha — 135/-
Fine Flour, layered Tandoor bread with a spiced filling of mashed potatoes & veggies
|CAL : 405.25 KCAL | 180 g

TANDOORI PARATHA

(All Tandoori Parathas Served with : Raita or Gravy)

Aloo-Pyaaz-Paratha / Mix paratha — 270/-
Wheat flour bread filled with spiced mashed Potato-Onion mix; Cooked in Tandoor
|CAL : 405.25 KCAL | 180 g

Gobhi Paratha — 290/-
Wheat flour bread filled with spiced grated Cauliflower; Cooked in Tandoor
|CAL : 405.25 KCAL | 180 g

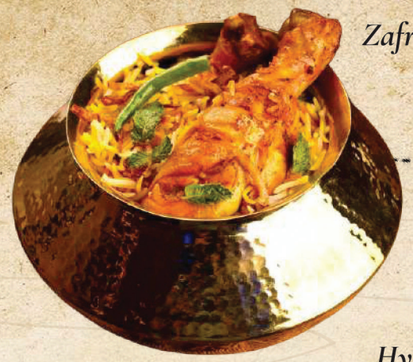
Paneer Paratha — 305/-
Wheat flour bread filled with crumbled Cottage Cheese; Cooked in Tandoor
|CAL : 405.25 KCAL | 180 g

Chicken Keema Paratha — 355/-
Wheat flour bread filled with seasoned Chicken Mince; Cooked in Tandoor
|CAL : 405.25 KCAL | 180 g

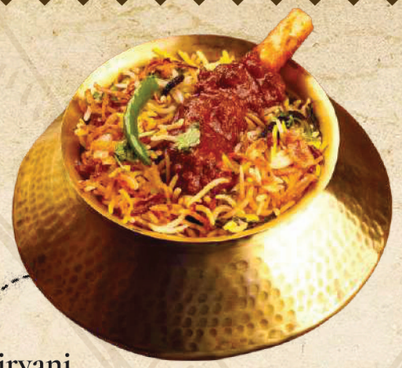
Mutton Keema Paratha — 375/-
Wheat flour bread filled with spiced Mutton Mince; Cooked in Tandoor
|CAL : 405.25 KCAL | 180 g

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Zafrani Murgh Biryani



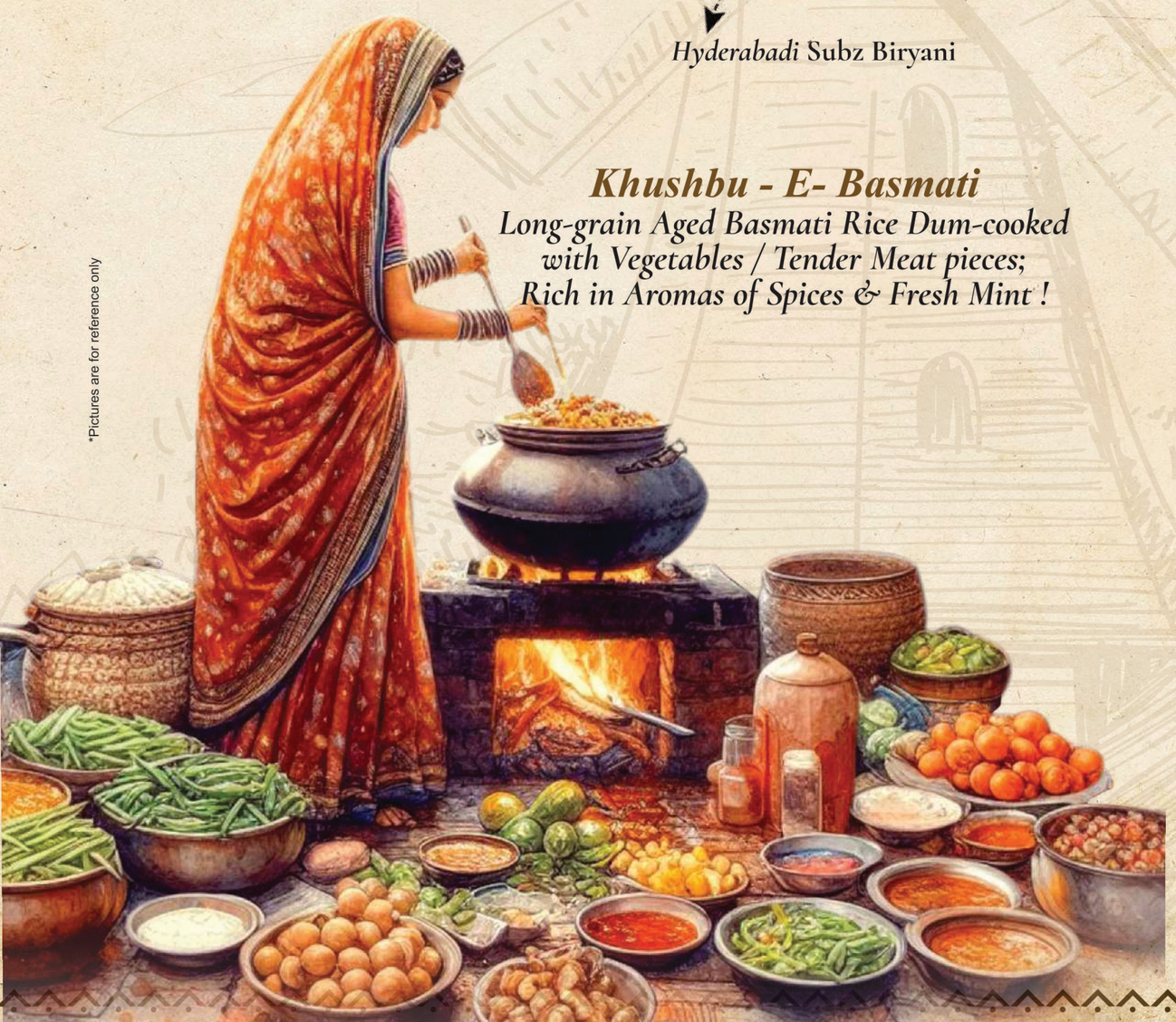
Hyderabadi Mutton Biryani



Irani Egg Biryani



Hyderabadi Subz Biryani



*Pictures are for reference only

Khushbu - E- Basmati

Long-grain Aged Basmati Rice Dum-cooked with Vegetables / Tender Meat pieces; Rich in Aromas of Spices & Fresh Mint !

KHUSHBU–E–BASMATI

(All Biryanis Served with : Saalan Curry & Burani Raita)

Plain Rice — **220/-**
Boiled long-grain premium quality Basmati Rice
|CAL : 740.32 KCAL | 285 g

Jeera Rice — **275/-**
Steamed Basmati Rice tempered with Cumin
|CAL : 740.32 KCAL | 285 g

Peas Pulao / Veg Pulao — **295/-**
Basmati Rice tossed with Green Peas / Diced assorted Vegetables
|CAL : 740.32 KCAL | 285 g

***Hyderabadi* Subz Biryani** (New) — **475/-**
Hyderabadi - style preparation of premium Basmati Rice cooked with Vegetables; Rich in Nuts & Fragrant Spices !
|CAL : 740.32 KCAL | 285 g

***Spicy* Veg Chaap Biryani** — **495/-**
Spiced Tandoori Veg Chaap chunks layered in tasteful Biryani Rice; Topped with Crisp-fried golden Onion rings !
|CAL : 740.32 KCAL | 285 g

***Irani* Egg Biryani** (New) — **495/-**
Delightful preparation of Nourishing hard-boiled Eggs Tossed in a sumptuous Masala with Flavourful Pilaf Rice !
|CAL : 740.32 KCAL | 285 g

***Zafrani* Murgh Biryani** (New) — **575-**
Awadhi-style Dum preparation of succulent Chicken Drumsticks & Premium Fragrant Basmati Rice, Infused with Rich Aroma of Saffron !
|CAL : 740.32 KCAL | 285 g

***Hyderabadi* Mutton Biryani** — **695/-**
Tender & Juicy Mutton cuts slow cooked with select Aromatic Spices; Layered with Basmati Rice !
|CAL : 740.32 KCAL | 285 g

***Spicy* Fish Tikka Biryani** (04 pcs) — **695/-**
Fish Tikka chunks in Spicy & Flavourful Basmati Rice with Aromatic Spices Topped with Crisp-fried golden Onion rings !
|CAL : 740.32 KCAL | 285 g

Kashmiri Pulao — **325/-**
Aromatic basmati rice delicately cooked with saffron, dry fruits, nuts, and sweetened with fresh fruits for a rich Kashmiri flavour.
| CAL : 390.58 KCAL | 285 g

RAITA

Mix Veg Raita — **160/-**
Finely chopped Cucumber, Onion & Tomato – mixed with seasoned Curd
|CAL : 242.25 KCAL | 250 g

Boondi Raita — **160/-**
Gram flour puffs mixed with Curd, fresh Herbs & Spices
|CAL : 242.25 KCAL | 250 g

Pineapple Raita — **180/-**
Pineapple mixed with creamy sweet Yogurt
|CAL : 307.40 KCAL | 250 g

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ACCOMPANIMENTS

Papad (02 nos.) — **40/-**
Lentils & spices based; Choice of Roasted or Fried
|CAL : 128.65 KCAL | 130 g

Masala Papad — **80/-**
Fried Papad topped with chunky Tomato, Onion & Masala !
|CAL : 128.65 KCAL | 130 g

Green Salad — **160/-**
Fresh garden Vegetables Salad
|CAL : 128.65 KCAL | 250 g

Tale Aloo / Aloo-Chana Ki Chaat — **245/-**
Crisp Potato cubes / with Chickpeas – tossed with tangy Spices !
|CAL : 140.01 KCAL | 160 g

Chatpati Moongfali — **245/-**
Baked Peanuts infused with tangy Masala !
|CAL : 140.01 KCAL | 160 g





*Pictures are for reference only



DESSERTS

Tilla Kulfi — **110/-**
Delicious Indian Ice cream on bamboo stick !
In assorted Flavours – *Malai / Kesar / Dry Fruit*
|CAL : 292.37 KCAL | 135 g

Gulab Jamun (02 pcs) — **155/-**
Mawa dumpling fried & soaked in hot Rose-flavoured syrup !
|CAL : 387.61 KCAL | 150 g

Thandi Kheer — **155/-**
Traditional Rice & Milk Sweet cold Pudding;
Enriched with Saffron, Nuts & Cardamon !
|CAL : 292.37 KCAL | 150 g

Matka Kulfi — **135/-**
Delicious Indian Frozen Dessert – thickened Full Cream Milk with Nuts !
|CAL : 375.76 KCAL | 150 g

Choice of Ice Cream (02 scoops) — **135/-**
Premium quality Ice cream, In assorted Flavours
|CAL : 375.76 KCAL | 150 g

Gajar Ka Halwa (Seasonal) — **175/-**
Fresh Carrots cooked with Milk, Nuts & Desi Ghee !
Traditional Punjabi Dessert !!
|CAL : 427.98 KCAL | 150 g

Bring Joy to Your Taste buds !
Celebrate with our Sweets !!









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PIND BALLUCHI®

TRUE FLAVOURS OF NORTHERN INDIA