

HARSH



DHABA & RESTAURANT

Khairthal, Rajasthan

Our Promise: Fresh Ingredients, Authentic Flavors, Hearty Portions!

Located at: Opp. Galaxy Green City, Kishangarh Road, Khairthal, Rajasthan

Call Us: +91 [Your Phone Number]

VEGETARIAN STARTERS (शाकाहारी शुरुआत)

- **Paneer Tikka** - ₹280
 - Cubes of fresh cottage cheese marinated in yogurt, ginger-garlic paste, and aromatic spices, grilled to perfection in our tandoor.
- **Hara Bhara Kebab** - ₹220
 - Flavorful patties made with spinach, green peas, potatoes, and spices, shallow-fried until golden.

- **Masala Papad (2 pcs)** - ₹80
 - Crispy roasted papads topped with a zesty mix of chopped onions, tomatoes, coriander, and spices.
 - **Vegetable Seekh Kebab** - ₹250
 - Minced vegetables blended with spices, skewered, and grilled in the tandoor.
 - **Chilli Paneer Dry** - ₹290
 - Batter-fried paneer tossed in a spicy and tangy chili sauce with onions and bell peppers.
 - **Spring Rolls (Veg)** - ₹180
 - Crispy fried rolls stuffed with seasoned mixed vegetables.
-

NON-VEGETARIAN STARTERS (मांसाहारी शुरुआत)

- **Chicken Tikka** - ₹350
 - Tender boneless chicken pieces marinated in yogurt and spices, char-grilled in the tandoor.
- **Tandoori Chicken (Half/Full)** - ₹300 / ₹550
 - Whole chicken marinated in a traditional tandoori masala and yogurt, roasted in the clay oven.
- **Fish Amritsari** - ₹380
 - Spiced batter-fried fish fillets, a popular street food from Amritsar.
- **Mutton Seekh Kebab** - ₹400
 - Minced mutton blended with aromatic spices, skewered, and cooked in the tandoor until succulent.
- **Chilli Chicken Dry** - ₹360

- Batter-fried chicken tossed in a spicy and tangy chili sauce with onions and bell peppers.

MAIN COURSE - VEGETARIAN (शाकाहारी मुख्य भोजन)

- **Dal Makhani** – ₹250
 - Our signature black lentils and kidney beans slow-cooked overnight with butter and cream for a rich, velvety texture.
- **Paneer Butter Masala** – ₹320
 - Soft paneer cubes simmered in a luscious, creamy tomato and cashew gravy.
- **Kadhai Paneer** – ₹300
 - Paneer cooked with bell peppers, onions, and freshly ground spices in a traditional Indian wok (kadhai).
- **Malai Kofta** – ₹300
 - Deep-fried paneer and vegetable dumplings served in a smooth, rich, and mildly sweet gravy.
- **Mixed Vegetable Sabzi** – ₹240
 - A delightful medley of seasonal vegetables cooked in a medium-spiced onion-tomato gravy.
- **Chana Masala** – ₹220
 - Chickpeas cooked in a tangy and spicy gravy with traditional Indian spices.
- **Aloo Gobi Adraki** – ₹200
 - Potatoes and cauliflower florets cooked with ginger and spices.

MAIN COURSE - NON-VEGETARIAN (मांसाहारी मुख्य भोजन)

- **Butter Chicken (Boneless)** - ₹380
 - Tender tandoori chicken pieces simmered in a classic rich, creamy, and mildly sweet tomato-butter gravy.
- **Kadhai Chicken** - ₹360
 - Chicken pieces cooked with bell peppers, onions, and freshly ground spices in a traditional Indian wok.
- **Mutton Rogan Josh** - ₹450
 - Aromatic Kashmiri specialty of tender lamb cooked in a rich gravy flavored with yogurt and traditional spices.
- **Chicken Curry (Dhaba Style)** - ₹350
 - Homestyle chicken curry with rustic flavors, just like you'd find on the Indian highways.
- **Fish Curry** - ₹400
 - Fish pieces cooked in a tangy and flavorful onion-tomato based gravy.
- **Egg Curry (3 Eggs)** - ₹200
 - Boiled eggs simmered in a savory onion-tomato gravy.

RICE & BIRYANI (चावल और बिरयानी)

- **Steamed Basmati Rice** - ₹120
- **Jeera Rice** - ₹150
 - Basmati rice tempered with cumin seeds and ghee.
- **Vegetable Pulao** - ₹200
 - Aromatic basmati rice cooked with mixed vegetables and mild spices.
- **Vegetable Biryani** - ₹280

- Fragrant basmati rice cooked with mixed vegetables, herbs, and biryani spices, served with raita.
 - **Chicken Biryani** - ₹350
 - Succulent chicken pieces cooked with aromatic basmati rice, herbs, and biryani spices, served with raita.
 - **Mutton Biryani** - ₹420
 - Tender mutton pieces cooked with fragrant basmati rice, herbs, and biryani spices, served with raita.
-

BREADS (रोटी, नान, पराठा)

- **Tandoori Roti** - ₹30
 - **Butter Roti** - ₹35
 - **Plain Naan** - ₹50
 - **Butter Naan** - ₹60
 - **Garlic Naan** - ₹70
 - **Laccha Paratha** - ₹60
 - Layered whole wheat bread cooked in tandoor.
 - **Aloo Paratha (with Curd & Pickle)** - ₹100
 - Whole wheat flatbread stuffed with spiced mashed potatoes.
 - **Paneer Paratha (with Curd & Pickle)** - ₹120
 - Whole wheat flatbread stuffed with spiced crumbled paneer.
-

ACCOMPANIMENTS (साथ में)

- **Plain Curd (Dahi)** - ₹60
- **Boondi Raita** - ₹90

- **Mixed Vegetable Raita** - ₹90
 - **Green Salad** - ₹80
 - **Onion Salad** - ₹50
-

DESSERTS (मिठाई)

- **Gulab Jamun (2 pcs)** - ₹80
 - Soft, deep-fried milk solids dumplings soaked in sugar syrup, served warm.
 - **Ice Cream (Vanilla / Chocolate / Strawberry)** - ₹100 (per scoop)
 - **Kulfi (Matka Kulfi)** - ₹120
 - Traditional Indian frozen dessert, rich and creamy.
-

BEVERAGES (पेय पदार्थ)

- **Masala Chai** - ₹40
- **Coffee (Hot/Cold)** - ₹60 / ₹80
- **Sweet Lassi** - ₹90
- **Salted Lassi** - ₹90
- **Masala Lassi** - ₹100
- **Fresh Lime Soda (Sweet/Salted)** - ₹70
- **Bottled Water (1 Litre)** - ₹[MRP]
- **Soft Drinks (Coke, Pepsi, etc.)** - ₹[MRP]