



MENU

FOR FREE HOME DELIVERY CALL

9717008665

SOUPS

RATE



TAMATAR DHANIA SHORBA

(Tomato , Coriander, Crushed Pepper)

165



CHICKEN MAKHANI SHHORBA

(Murgh Badami Shorba)

185

TANDOORI SPECIAL 4 U



STARTERS

* CLASSIC PANEER TIKKA (8 Pcs)

(Cubes of paneer marinated with yoghurt and Indian spices)

350

* PANEER KA ACHARI TIKKA (8 Pcs)

(Cubes of paneer with Indian spices and achaari tadka)

350

* DAHI KE SHOLEY (8 Pcs)

(Creamy curd kebab deep fried wrapped in bread, prepare with Indian spice and hung yogurt)

330

* DAHI AUR ANAR KE KEBAB (8 Pcs)

(Deep fried hung curd kebab, pomegranate with mild flavor of black pepper)

320

* VEG SEEKH KEBAB (8 Pcs)

(Minced fresh veggies spiced, skewered and cooked in tandoor)

320

* HARA-BHARA KEBAB (8 Pcs)

(An exotic kabab made with spinach ,fresh garden veggies spiced, deep fried served)

320

* SOYA MALAI CHAAP (8 Pcs)	330
(Soya chaap marinated with cashewnut paste and cheese, Indian spices then cooked in a tandoor)	
* SOYA ACHARI CHAAP (8 Pcs)	330
(Chaap prepared in Indian spices with achaari tadka)	
* STUFFED MUSHROOM (8 Pcs)	400
(Fresh mushroom hollowed & filled with a rich aromatic spices)	
* MALAI BROCCOLI 4 U (8 Pcs)	400
(From the kitchen of Curry 4 U marinated broccoli with generous emphasis on yogurt, cheese and roasted in tandoor)	
* CORN MALAI SEEKH 4 U (8 Pcs)	350
From the kitchen of Curry 4 U Minced Fresh veggies, corn, paneer, skewered and cooked in tandoor	
* TANDOOR BHARWAN ALOO (8 Pcs)	330
(Potatoes stuffed with cottage cheese, dry fruit and raisins infused with saffron, cooked in tandoor)	



STARTERS

* TANDOORI CHICKEN (HALF-4 Pcs / FULL-8 Pcs)	350 / 615
(Whole tandoori chicken in classic and chilli marinade)	
* AFGHANI CHICKEN (HALF-4 Pcs / FULL-8 Pcs)	350 / 615
(Chicken marinated in cashewnut paste and flavoured green cardamom)	
* CHICKEN TIKKA (6 Pcs)	395
(Boneless chicken marinated in yogurt and Indian spices, cooked in tandoor)	

* CHICKEN ACHARI TIKKA (6 Pcs)	395
(Chicken marinated in spices, achaar tadka, cooked in tandoor)	
* CHICKEN KALI MIRCH TIKKA (6 Pcs)	395
(Chicken marinated in cream & cashew paste flavoured black pepper)	
* MURG MALAI TIKKA (6 Pcs)	395
(Soft and succulent tikka in cashew and cream marinade cooked in tandoor)	
* NIZAMI TANGDI (4 Pcs)	445
(A magnificent kabab of tender chicken legs marinated blend of yogurt, spices, aromatics then cooked until tender and juicy)	
* MUTTON GALOUTI KEBAB (WITH ROTI)	595
(Awadh style minced lamb patties on the bed of mini sheermals)	
* MUTTON SEEKH (6 Pcs)	595
(Mouth Melting lamb mince. A Nawabi delicacy)	
* MUTTON BARRA KEBAB (4 Pcs)	595
(Tender lamb pieces cooked in tandoor)	
* FISH AMRITSARI (8 Pcs)	649
(Fish marinated in spicy yoghurt and spices, cooked in tandoor)	
* FISH AJWANI TIKKA (8 Pcs)	649
(Traditionally marinated cubes of sole fish flavored with ajwain cooked in tandoor)	
* TANDOORI PRAWNS (6 Pcs / 8 Pcs)	749
(Prawns marinated in spicy yogurt and tandoori spices, cooked in tandoor)	

CURRIES 4 U



CURRIES

* **SHAHI PANEER 4 U** 400

(Paneer cubes cooked in smooth, cashew and creamy gravy. a curry 4 U signature.

* **Paneer Butter Masala** 400

(Cottage cheese cubes cooked in tomato, cream and buttery gravy.

* **KADHAI PANEER** 400

(Cottage cheese cubes cooked with bell peppers, tomatoes ,onions in a blend of spices (kadhai masala) gravy)

* **Paneer Lababdar** 400

(Cottage cheese cooked in rich tomato and chop masala ,cashew nut paste)

* **Paneer Methi Masala** 400

(Cottage cheese cubes cooked in chef special gravy ,flavoured with kasoori methi)

* **DAL 4 U** 359

(rich and buttery slow cooked black lentils with mellow smokiness, a Curry 4 U signature)

* **DAL TADKA** 359

(Our very own humble and mix of pulses (moong masoor, urad dal) with garlic and green chilly tadka)

* **DAL FRY** 359

(Combination of five lentils simmered on a lazy fine tempered with Indian spices in pure ghee)

* **SPECIAL MALAI KOFTA** 425

(Soft koftas (mashed potatoes & paneer) cooked in fragrant n rich cashew and creamy gravy)

* SABZIYAAN JALFREZI	350
(Assorted Indian vegetable with whole Indian spices and finished with chopped tomato ,onion gravy)	
* SOYA CHAAP MASALA	399
(Soya chaap cooked in rich tomato & chop onion masala with Indian spices.)	
* GOBHI ADRAKI	315
(Fresh cauliflower cooked in Indian spices with ginger flavour)	
* MATAR METHI MALAI	340
(A rare combination of cream fenugreek leaves & green peas)	
* PINDI CHANA MASALA	359
(Chickpeas made with a spicy melange of ajwain & kasoori methi flavoured with rock salt)	
* PALAK PANEER	399
(Paneer cubes tossed in spinach gravy with garlic ,onion and tomato tempering)	
* MAKAI PALAK	399
(Cooked spinach with sweet corn and vibrant paste of tomatoes, onion, cashews, herbs and spices)	
* MATAR MUSHROOM	349
(Cooked green peas with muhsroom, Indian spices and finished with chopped tomato ,onion gravy)	
* JEERA ALOO	325
(Home made traditional style)	
* DUM ALOO KASHMIRI	
(Scooped potato stuffed with cottage cheese and dry fruits cooked with rich tomato onion gravy)	



CURRIES

- * **BUTTER CHICKEN (HALF / FULL)** 450/750
(Soft and tender chicken simmered in smooth, silky and buttery makhni gravy)
- * **CHICKEN LABABDAR** 525
(Tender chicken tikka simmered in cheesy onion and tomato gravy , rich and robust)
- * **KADHAI CHICKEN** 450/750
(Tender chicken simmered in spicy onion and capsicum kadhai gravy)
- * **CHICKEN CURRY 4 U** 450/750
(Classic chicken curry cooked with chef's special spice blend & fresh green coriander flavorful .a curry 4 U signature)
- * **CHICKEN TIKKA MASALA** 499
(Chicken tikka are simmered in a creamy ,onion tomato masala gravy)
- * **RARA CHICKEN IN HANDI STYLE** 499
(Chicken on the bone cooked with minced chicken flavored with rarha masala)
- * **CHICKEN KALI MIRCH** 499
(Soft and tender chicken cooked in robust flavor of black pepper combined with creamy gravy.)
- * **MUTTON ROGAN JOSH** 575
(Moderately spiced lamb curry braised in rich aromatic gravy with garlic, ginger and spices, kashmiri red chilli powder often incorporating yogurt.)
- * **MUTTON KORMA 4 U** 575
(Slow cooked mutton on bones cooking with spices, onions, yogurt, nut or seed paste. Korma is derived from the urdu word Qorma meaning braise)
- * **MUTTON RARA** 595
(A combination of minced mutton and mutton pieces cooked with Indian spices)

* **FISH CURRY**

549

(Tender fish simmered in a coconut and tomato based gravy with aromatic spices)

* **EGG CURRY MASALA (3 PCS)**

349

(Dhaba style curry with boiled eggs simmered in a spicy onion tomato gravy is super delicious.)

BIRYANI 4 U



BIRYANI

* **SPECIAL VEG BIRYANI HYDERABADI -4 U**

375

(Adorned with fresh vegetables, golden-hued long-grain basmati & the coveted Curry 4 U spice mix, this dish experience unlike any other.)

* **SPECIAL PANEER BIRYANI HYDERABADI -4 U**

395

(Feast like a king 4 U! relish fresh, tender paneer, marinated with exquisite royal spices & dumpukht with aromatic basmati.)



BIRYANI

* **SPECIAL MURG BIRYANI LUCKNOWI -4 U**

549

(A Nawabi Peshkash 4 U. Chicken on bone Slow cooked with exuberant bhuna spices with aromatic basmati rice dumpukht to perfection.)

* **SPECIAL GOSHT BIRYANI LUCKNOWI -4 U**

649

(An enigmatic biryani reserved for royalty 4 U! Mutton on bone cooked with Shahi masala and aromatic long-grain Basmati, a feast steeped in tradition and luxury.)

ROLLS 4 U

- * **MUTTON SEEKH ROLL (4 Pcs)** 349
(Spiced mutton seekh cradled in a naram rumali roti ,enriched with a fusion of green chutney and cream and crowned with crisp onions.)

- * **CHICKEN SEEKH ROLL (4 Pcs)** 299
(Spiced chicken seekh cradled in a naram rumali roti ,enriched with a fusion of green chutney and cream and crowned with crisp onions.)

- * **PANEER TIKKA ROLL (4 Pcs)** 249
(Paneer with veggies marinated in cream and spices wrapped in special paratha)

- * **MALAI CHAAP ROLL (4 Pcs)** 249
(Tasty and soft wrap filled with creamy, saucy and juicy soybean chunks)

- * **TANDOORI SOYA CHAAP ROLL (4 Pcs)** 249
(Tasty and soft wrap filled with authentic taste of tandoor, saucy and juicy soybean chunks)

- * **CHICKEN SHAWARMA ROLL (4 Pcs)** 299
(Marinated and grilled chicken with flavorful spices and served in a warm flatbread wrap)

RAITA

- * **MIX VEG RAITA** 155
(Smooth onion, tomato & cucumber raita seasoned with roasted cumin.)

- * **PINEAPPLE RAITA** 155
(Smooth & sweet raita with pineapple)

BREADS, RICE, PULAO

*	TANDOORI ROTI (A tandoor baked flat bread)	40
*	TANDOORI BUTTER ROTI (A tandoor baked flat bread with butter)	45
*	PLAIN NAAN / BUTTER NAAN / GARLIC NAAN (Leavened flat bread cooked in tandoor with choice of flavor)	76 / 85 / 94
*	LACCHA PARANTHA (Laccha parantha with choice of flavor cooked in tandoor)	76
*	ONION / GOBHI / ALOO / MIX PARANTHA (Whole wheat Indian flatbread stuffed with crumbled spicy with above mentioned filling)	90 / 100 / 108 / 115
*	GREEN / RED CHILLI PARANTHA (Parantha with choice of flavor cooked in tandoor)	85
*	AJWAIN PARANTHA (Whole wheat Indian flatbread stuffed with crumbled spicy with ajwain filling)	80
*	MISSI ROTI (Traditional Indian flatbread made from a mix of wheat flour and gram flour)	70
*	KEEMA KULCHA (Delicious kulchas stuffed with minced lamb)	199
*	STEAM RICE (Basmati rice that is cooked using steam or by absorbing water through a boiling and simmering process until soft and fluffy)	149

* JEERA RICE

159

(Basmati rice that is cooked with Jeera through a boiling and simmering process until soft and fluffy)

* VEG PULAO

169

(Basmati rice and vegetable cooked together with aromatics onion, ginger and garlic etc.)

SOFT DRINKS

* MASALA SHIKANJI (200 ML)

60

* AAM RAS (200 ML)

60

* AAM PANNA (200 ML)

60

* JEERA MASALA (200 ML)

60

* COCA COLA CAN (330 ML)

70

* MINERAL WATER (1 LTR)

49