



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

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PANEER KA ACHARI TIKKA (8 Pcs)

(Cubes of paneer with Indian spices and achaari tadka)

350

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DAHI KE SHOLEY (8 Pcs)

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

330

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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

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

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 (kadhahi 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 mushrooms, Indian spices and finished with chopped tomato ,onion gravy)
- * JEERA ALOO 325**
(Home made traditional style)
- * DUM ALOO KASHMIRI**
(Scoop 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 your Daawat! 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-gain 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** 40
(A tandoor baked flat bread)
- * **TANDOORI BUTTER ROTI** 45
(A tandoor baked flat bread with butter)
- * **PLAIN NAAN / BUTTER NAAN / GARLIC NAAN** 76 / 85 / 94
(Leavened flat bread cooked in tandoor with choice of flavor)
- * **LACCHA PARANTHA** 76
(Laccha parantha with choice of flavor cooked in tandoor)
- * **ONION / GOBHI / ALOO / MIX PARANTHA** 90 / 100 / 108 / 115
(Whole wheat Indian flatbread stuffed with crumbled spicy with above mentioned filling)
- * **GREEN / RED CHILLI PARANTHA** 85
(Parantha with choice of flavor cooked in tandoor)
- * **AJWAIN PARANTHA** 80
(Whole wheat Indian flatbread stuffed with crumbled spicy with ajwain filling)
- * **MISSI ROTI** 70
(Traditional Indian flatbread made from a mix of wheat flour and gram flour)
- * **KEEMA KULCHA** 199
(Delicious kulchas stuffed with minced lamb)
- * **STEAM RICE** 149
(Basmati rice that is cooked using steam or by absorbing water through a boiling and simmering process until soft and fluffy)

*	JEERA RICE	159
	<i>(Basmati rice that is cooked with Jeera through a boiling and simmering process until soft and fluffy)</i>	
*	VEG PULAO	169
	<i>(Basmati rice and vegetable cooked together with aromatics onion, ginger and garlic etc.)</i>	

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