

## 🌸 CHAI PAANI 🌸

(Enhance your dining experience with a delightful assortment of hot and cold beverages. It's an essential part of any meal, adding a touch of enchantment to your palate.)

**Gurhwali Masala Chai**

**Filter Kaapi - South Indian Coffee**

**Beetroot Masala Soda**

**Masala Chhaach**

**Meethi Kesar Lassi**

**Thanda Badam Doodh**

## 🌸 THELA CHAAT 🌸

(A combination of savouries, spice powder, sweetened yoghurt, sweet tamarind sauce, tangy mint coriander sauce and veggies. Introducing ragi millet papdi for the first time.)

**Dahi Gulgappa**

**(MM) Bhalla Papdi Chaat** (Ragi Millet Papdi)

**(MM) Sev Poori** (Ragi Millet Papdi)

**Raj Kachori**

## 🌸 DESI FRY 🌸

(Crispy & flaky traditional fried snacks - prepared with besan and jowar flour, served with gharelu chutneys.)

**(🌿) Amritsari Paneer Pakoda**

**(🌿) Mewar Special Aloo Tikki** (Desi Ghee)

**(🌿) Lakhapur Ke Bhalle** (Garam Ram Ladoo)

## 🌸 PURANI GALI 🌸

(Purani Gali food is often sold in busy markets and streets by hawkers on portable food carts or in old ancestors' shops. This selection of food is something that could bring a swirl of exotic flavours within you.)

**Jammu Poori**

Big desi ghee poori, served with aloo sabzi, kala chana, petha, halwa & ragi millet laddu.

**(MM) Bajra Poori Thaal**

4 desi ghee pooris, served with aloo sabzi, petha, ghee shakkar

**(MM) Litti Chokha**

**(🌿) Rajmah Chawal**

**(🌿) Kadhi Chawal**

## 🌸 DAKSHIN 🌸

(Heart touching South-Indian dishes with soulful flavours.)

**(MM) Ragi Rawa Dosa** (Plain/Aloo Masala/Paneer)

**(MM) Jowar Rawa Dosa** (Plain/Aloo Masala/Paneer)

**(🌿) (M) Jhumroo Special Karnataka Open Ragi Dosa** (Aloo /Paneer Masala) (Half/Full)

**(🌿) (M) Jhumroo Special Samak Millet Uttapam** (Vegetable/ Paneer)

## 🌸 KHICHADI 🌸

(A traditional one pot dish from different provinces of our India.)

**(🌿) (M) Pongal**

**(🌿) (M) Barnyard Millet Khichadi**

**(🌿) Gluten-free (M) Millets (MM) Millet Mix**

\*Prices mentioned above are exclusive of Taxes.



## 🌸 HIGHWAY TANDOORI PARANTHA 🌸

(Most selling dish on highway restaurants & dhabas, tandoori parantha with charcoal aroma, served with a dollop of homemade white butter on top.)

Chakki Atta / Millet Mix

- 🌾 (MM) Aloo Pyaaz Parantha
- 🌾 (MM) Paneer Parantha
- 🌾 (MM) Mix Parantha

## 🌸 NORTH INDIAN DHABA 🌸

- Paneer Makhani
- Sarson Da Saag ( In Season Only)
- Dal Makhani Wali
- Kadhi Pakoda
- Chitte Chholey

## 🌸 THE INDIAN BREAD 🌸

- 🌾 (MM) Ragi Roti
- (MM) Bajra Roti
- Missi Roti
- 🌾 (MM) Ragi Lachha Parantha

## 🌸 RICE 🌸

- Jeera Rice
- Plain Rice

## 🌸 MEETHA 🌸

(We created these meethi dishes with lots of love & emotions, that too with health mantra by using jaggery & unrefined sugar.)

- Garam Gurh Gulab Jamun
- Gurhwali Jalebi Plate
- 🌾 (M) Jowar Malpua with Millet Kheer

## 🌸 MITHAI 🌸

(Our traditional Indian sweets are prepared with lots of love, millets & jaggery only.)

- 🌾 Besan Burfi
- 🌾 (M) Jowar Burfi
- 🌾 Chana Barfi
- 🌾 (M) Ragi Barfi
- 🌾 Chana Laddu
- 🌾 (M) Ragi Laddu
- 🌾 Besan Laddu
- (M) Jowar Laddu
- 🌾 Besan Panjeeri
- 🌾 (M) Jowar Panjeeri
- 🌾 (M) Ragi Panjeeri
- (MM) Gur Till Mathi
- (MM) Masala Mathi



🌾 Gluten-free (M) Millets (MM) Millet Mix

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