



House of Bhinder

Our most loved heirloom dishes



Smoked Soya Keema •

Cooked in Desi Ghee with regional spices & smoked with coal.

Rs. 460/-

Kali Dal •

Mewari-style split black lentils cooked with garlic & green chilies.

Rs. 435/-

Gujrati Dal •

Tangy yellow lentils made in pure ghee, jaggery, & tamarind.

Rs. 435/-

Ghar ki Kadhi •

Smoked gram flour & buttermilk preparation.

Rs. 390/-

Gatta Masala •

Rajasthani gram flour dumplings in thick gravy.

Rs. 435/-

Dal Baati •

Oven-cooked wheat dumplings served with black & yellow lentils.

Rs. 550/-

Dry Jungle Murgh •

Slow-cooked chicken in ghee & Mathania mirch, served with a chapatti.

Rs. 750/-

Smoked Mutton Galouti Kebabs •

Melt-in-the-mouth kebabs, smoked for exquisite flavor (6pcs).

Rs. 550/-

Desi Murgh Masala •

Chicken curry cooked on low flame with regional spices.

Rs. 690/-

Smoked Mutton Keema •

House special minced mutton cooked in ghee & dry spices.

Rs. 795/-

Bhinder Special Mutton •

Exquisite family recipe.

Rs. 795/-

Keema Baati & Shorba •

Wheat balls stuffed with minced mutton cooked in Tandoor, served with Shorba- Mutton Gravy.

Rs. 805/-





Soups



Tomato & Basil •

A classic combination of Fresh tomatoes, basil, & herbs.

Rs. 240/-

Broccoli soup •

Farm-fresh broccoli & carrots, simmered to perfection.

Rs. 255/-

Chicken Basil Soup •

Tender chicken with fresh basil, cooked to perfection.

Rs. 320/-

Salads



Green Salad •

Crisp mix of onions, cucumber, and tomatoes with salt & pepper.

Rs. 230/-

Caesar Salad •

Crisp lettuce, chunky croutons, Parmesan with cream dressing.

Rs 390/-

Greek Salad •

Crisp lettuce, bell peppers, olives, feta with lemon dressing.

Rs. 390/-

Watermelon & Feta Cheese •

Chilled watermelon with creamy Feta Cheese.

Rs. 390/-

Extra Toppings: Chicken- Rs. 115/- | Bacon- Rs. 150/- | Prawn- Rs. 150/-





Healthy, Wealthy and Wise



Oats Chilla with Yoghurt •

Rs. 370/-

Oat and flour savory pancake with mild spices, yogurt, and seeds.

Fruit Smoothie •

Rs. 290/-

Seasonal fresh fruit blended with yoghurt, honey & topped with seeds.

Egg White Omelette •

Rs. 355/-

Protein-packed omelette with veggies & toast.

Sautéed Veggies •

Rs. 355/-

Colourful medley of fresh vegetables diced and sautéed in olive oil with Garlic and herbs

Grilled Chicken Breast •

Rs. 665/-

Grilled chicken with garlic and lemon dressing, served with vegetables and mashed potatoes

Papadum



Roasted Papad

Rs. 35/-

Fried Papad

Rs. 40/-

Masala Papad

Rs. 40/-





Starters



Salted/Peri Peri French Fries • Choice of seasoned French fries, salted or with Peri Peri spice.	Rs. 320/-
Plain Garlic Bread • Classic garlic bread with a simple, comforting flavor.	Rs. 265/-
Cheesy Garlic Bread • Classic garlic bread with melted cheese.	Rs. 320/-
Crispy Corn • Crunchy seasoned corn kernels.	Rs. 335/-
Sevpuri • Indian street snack with puris, potatoes, & chutneys.	Rs. 265/-
Bruschetta Tomato & Pesto • Toasted bread topped with tangy tomato & pesto.	Rs. 390/-
Creamy Chicken Bruschetta • Toasted bread topped with creamy chicken.	Rs. 435/-
Homemade Cheesy Nachos • Crispy nachos generously topped with melted cheese.	Rs. 355/-
Loaded Nachos • Crispy nachos piled high with flavorful toppings.	Rs. 435/-
Butter Garlic Prawns • Stir-fried lemon-garlic butter prawns with herbs, served with coleslaw.	Rs. 635/-





Hand-Tossed Pizza



Classic margarita •

Mozzarella cheese & basil

Rs. 575/-

Farmhouse •

Mushroom, broccoli, bell peppers, jalapeño with mozzarella and feta cheese

Rs. 715/-

Paneer Tikka Pizza •

Smoky paneer tikka, onions & bell peppers topped with mozzarella cheese.

Rs. 700/-

Pepperoni & Garlic Salami Pizza •

Smoked salami with garlic tossed with paprika & cheese

Rs. 830/-

Mutton Keema •

Sautéed mutton keema tossed with dry spices smoked with coal

Rs. 830/-

Laal Maas Pizza •

Small chunks of mutton tossed in laal maas curry

Rs. 830/-



Burger Bliss



Auberge Royale Burger •

Rs. 450/-

Crispy aloo patty, melted cheddar, roasted garlic aioli, spicy onion jam, pickled gherkins, rocket and iceberg lettuce, finished with crispy onions in a toasted sweet bun.

Smoky Paneer Burger •

Rs. 450/-

Smoky grilled paneer, melted cheddar, roasted garlic aioli, spicy sauce and pickled gherkins in a toasted sweet bun.

Hot Chicken Nashville Burger •

Rs. 450/-

Crispy fried chicken coated in fiery Nashville hot sauce, creamy garlic mayo, crunchy lettuce and pickled gherkins, served in a toasted sweet bun.

On the Roll



Falafel Roll •

Rs. 405/-

Crispy falafel, soft roll, Middle Eastern delight.

Harabhara Kebab Roll •

Rs. 405/-

Flavourful veggie kebabs, wrapped in soft roll.

Classic Paneer Roll •

Rs. 405/-

A flavourful, paneer bhurji filling with refreshing mint chutney.

Galaouti Kebab Roll •

Rs. 520/-

Tender mutton kebabs, tantalizing roll, royal indulgence.

Tandoori Chicken Roll •

Rs. 460/-

BBQ chicken stuffed wrap with onions, peppers, and mint sauce.

Laal Maas Roll •

Rs. 520/-

Bold Rajasthan flavors, tender meat, soft roll.





Pasta Perfection



Fusilli Alfredo with Mushrooms •

Creamy cheese sauce, Parmesan, & herbs with pasta.

Rs. 470/-

Penne Arrabiatta •

Spicy tomato compote, chili flakes, & basil with pasta.

Rs. 470/-

Agllo E Olio •

Spaghetti with chili flakes, olives, Parmesan, tomatoes, & parsley.

Rs. 470/-

Soya Bolognaise •

Spaghetti with minced soya & fine herbs.

Rs. 520/-

Fusilli Alfredo with Chicken •

Cheese sauce with chicken, Parmesan, mushrooms, & herbs.

Rs. 635/-

Penne with Bacon •

Spicy tomato compote with bacon, Parmesan, & herbs.

Rs. 665/-

Lamb Bolognaise •

Spaghetti Bolognaise with minced mutton, Parmesan, & herbs.

Rs. 635/-

Extra Toppings: Chicken- Rs. 115/- | Bacon- Rs. 150/- | Prawn- Rs. 150/-
Black olives- Rs. 90/- | Mushrooms- Rs. 90/- | Sundried tomatoes- Rs. 90/-
Jalapeño- Rs. 90/- | Broccoli, Paprika- Rs. 90/- | Cottage cheese- Rs. 90/-



Baked Heaven



Vegetable Lasagna •

Rich, lasagna sheets layered with vegetables, succulent sauces, and mozzarella.

Rs. 520/-

Cottage Cheese Enchiladas •

Tortilla with cottage cheese, mozzarella, & savoury sauce.

Rs. 495/-

Baked Hara Bhara Kebabs •

Round green veggie kebabs, baked.

Rs. 370/-

Baked Beetroot Kebabs •

Beetroot kebabs with spices, baked.

Rs. 370/-

Bolognaise Lasagna •

Layered with succulent minced mutton, lasagna sheets, and imported mozzarella.

Rs. 690/-

Chicken Stuffed Enchiladas •

Tortilla with chicken, mozzarella, & savoury sauce.

Rs. 575/-



Chinese Wok



Crispy Lotus Stem in Honey Chill •

Round lotus stem tossed in Asian sauces.

Rs. 520/-

Chilli Paneer •

Cottage cheese in Asian sauces with bell peppers & onion.

Rs. 435/-

Honey Chilli Potato •

Crispy potato fingers in Asian sauce, topped with White Sesame.

Rs. 370/-

Chilli Garlic Noodles •

Sweet and spicy noodles with a strong garlic flavor.

Rs. 355/-

Hakka Noodles •

Stir-fried noodles with vegetables.

Rs. 355/-

Fried Rice •

Stir-fried rice with vegetables, sauces, aromatics, & spices.

Rs. 345/-

Chilli Chicken •

Crispy chicken in Asian sauces with bell peppers & onions.

Rs. 520/-

Prawn Chilli •

Prawns in Asian sauces with green onions & bell peppers.

Rs. 750/-





Platters



Signature Platter •

Cheese cigar rolls, spring rolls, & jalapeno poppers (9pc).

Rs. 545/-

Momo Platter •

Combination of steamed & tandoori vegetable momos (8pc).

Rs. 520/-

Lebanese Platter •

Mediterranean feast with pita pockets, lavash, 2 hummus dips, falafel dumplings, salad, & pickle. (Add-on options available)

Rs. 575/-

Rajma Galaouti with Hummus & Pita •

Rajma kebabs with hummus & pita (5pc).

Rs. 520/-

Smoked Soya Keema Pao •

Slow-cooked minced soya, served with baked buns in butter.

Rs. 460/-

Tikka and Kebab Platter Veg •

Tandoori platter with hara bhara kebab, tandoori aloo, & beetroot kebab (8 pc).

Rs. 575/-

Mutton Galaouti with Hummus & Pita •

Mutton kebabs with hummus & pita (5pc).

Rs. 635/-

Tikka and Kebab Platter •

Galaouti kebab, murgh malai tikka, murgh masala tikka, & haryali murgh tikka (8 pc).

Rs. 865/-

Smoked Mutton Keema Pao •

Slow-cooked minced mutton, served with baked buns in butter.

Rs. 520/-

Vegetarian Thali •

Skillfully crafted thali with paneer, vegetable, lentil, rice, papad, salad, raita, bread, & ice cream.

Rs. 805/-

Non-vegetarian Thali •

Skillfully crafted thali with mutton, chicken, egg curry, lentil, rice, papad, salad, raita, bread, & ice cream.

Rs. 1150/-

Extra Toppings: Chicken- Rs. 115/- | Bacon- Rs. 150/- | Prawn- Rs. 150/-





Indian Classics



Dal Makhani •

Black lentils cooked in butter & dry spices.

Rs. 390/-

Dal Fry/Tadka •

Yellow lentils cooked with chopped garlic & dry spices.

Rs. 390/-

Veg Jalfrezi •

Mix of carrots, French beans, peas, & cottage cheese.

Rs. 390/-

Paneer Butter Masala •

Cottage cheese in tomato gravy cooked in butter.

Rs. 390/-

Paneer Lababdar •

Cottage cheese with chopped tomatoes, onions, & dry spices.

Rs. 390/-

Malai Kofta •

Fried balls of cottage cheese, potato, & veggies in creamy sauce.

Rs. 390/-

Palak Corn •

Spinach cooked in butter, garlic, & corn.

Rs. 390/-

Palak Paneer •

Spinach cooked in butter & garlic with cottage cheese.

Rs. 390/-

Classic Egg Curry •

Boiled eggs in a thick onion-tomato gravy.

Rs. 575/-

Butter Chicken •

BBQ chicken in thick buttery gravy.

Rs. 735/-

Afghani Murgh Curry •

Chicken BBQ in creamy preparation.

Rs. 750/-

Laal Maans •

Regional delicacy of goat meat prepared in dry spices.

Rs. 805/-





Indian Essentials



Tawa Chapatti •

Traditional unleavened flatbread cooked on a griddle.

Rs. 45/-

Tandoori Roti Plain/ Butter •

Classic Indian flatbread baked in a tandoor oven.

Rs. 50/-

Lacchha Parantha •

Multi-layered flaky flatbread cooked with ghee or butter.

Rs. 80/-

Missi Roti •

Whole wheat flatbread with gram flour & spices.

Rs. 90/-

Butter Naan •

Classic Flat bread with cumin seeds and butter, baked in tandoor.

Rs. 80/-

Garlic Naan •

Flavorful naan bread infused with garlic & cooked in a tandoor.

Rs. 90/-

Stuffed Naan •

Naan bread filled with a savory potato stuffing.

Rs. 140/-

Aloo Parantha •

Whole wheat flatbread stuffed with spiced mashed potatoes.

Rs. 140/-

Gluten-Free Bread •

(Missi roti without wheat flour)

Rs. 110/-

Steamed Rice •

Rs. 320/-

Jeera Rice •

Rs. 330/-

Biryani Trove



Veg Dum Biryani •

Smoked rice with veggies served with raita.

Rs. 485/-

Murgh Biryani •

Smoked rice with dry spices and chicken, served with raita.

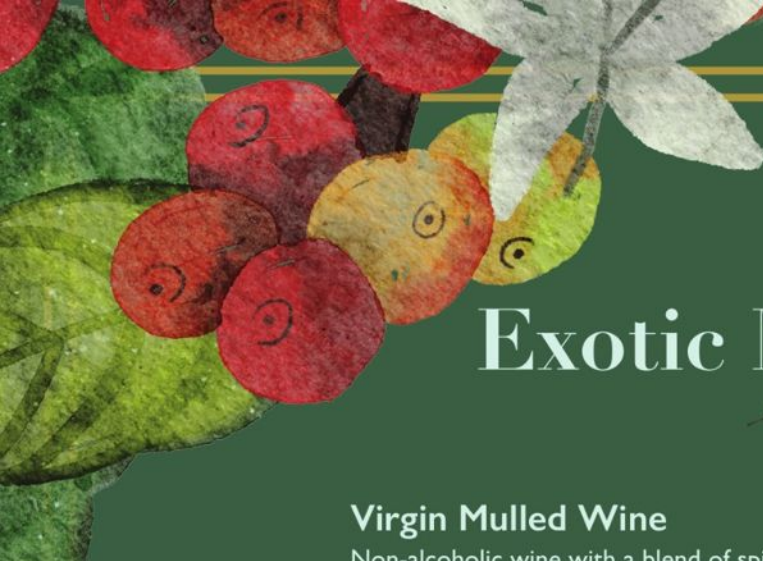
Rs. 750/-

Mutton Keema Biryani •

Smoked rice with minced mutton, served with raita.

Rs. 780/-





Exotic Mocktails



Virgin Mulled Wine

Non-alcoholic wine with a blend of spices, served hot or warm.

Rs. 290/-

Cold Press Seasonal Juice

Fresh seasonal fruit juice.

Rs. 255/-

Cold Press Coconut Water

Lemon juice and coconut water on crushed ice.

Rs. 230/-

Iced Tea Lemon/Peach

Fresh brewed tea infused with lemon/peach flavor.

Rs. 255/-

Ice Splash

Pineapple, ginger, & cucumber juice served on crushed ice & soda.

Rs. 255/-

Lemon Mint Mojito

Mint muddled with lemon juice on crushed ice, topped with soda.

Rs. 205/-

Nimbu Pani

Homemade lemonade in water, with tangy masala.

Rs. 205/-

Fresh Lime Soda

Lemon juice topped with soda.

Rs. 220/-

Jamun Lemonade

Tangy jamun drink with spices topped with soda.

Rs. 255/-

Fruit Punch

A blend of cranberry, pineapple, orange, and lime juice.

Rs. 255/-

Watermelon Daquiri

Blend of fresh watermelon and orange juice.

Rs. 255/-

Masala Guava

Guava juice with Indian spices, topped with a green chili.

Rs. 220/-

Sangria

blend of pomegranate, orange ,strawberry topped with soda.

Rs. 265/-





Artisanal Teas



Masala Tea

Homestyle Kadak Chai infused with fresh ground Indian spices.

Rs. 205/-

Green Tea

Herbal tea with the option to add honey to taste.

Rs. 175/-

Lemon Tea

Herbal tea with lemon infusion.

Rs. 175/-

Chamomile Tea

Rs. 180/-

Crafted Coffees



Handbeaten Hot Coffee

Homestyle handbeaten coffee with steamed milk.

Rs. 195/-

Classic Cold Coffee

Ground coffee beans with ice cream and chilled milk.

Rs. 255/-

Classic Frappe

Espresso with ice cream.

Rs. 270/-

Espresso

Intense, rich flavor from finest Arabica beans.

Rs. 175/-

Americano

Freshly pulled shots of espresso with hot water.

Rs. 230/-

Iced Americano

Espresso shot served over ice, topped with cold water.

Rs. 220/-

Latte

Creamy espresso with steamed milk.

Rs. 240/-

Cappuccino

Frothy espresso with steamed milk.

Rs. 240/-

Affogato

Luscious ice cream in hot espresso.

Rs. 270/-

Cold Bres

Orange Sunrise

A shot of espresso with orange juice.

Rs. 220/-

Cranberry Surprise

A shot of espresso with cranberry juice.

Rs. 220/-



Shakes and Lassi



Belgian Chocolate Shake

Luxurious blend of dark Belgian chocolate and creamy ice cream.

Rs. 275/-

Classic Strawberry Shake

Smooth fusion of strawberry crush and velvety ice cream.

Rs. 275/-

Fresh Fruit Shake

Creamy blend of seasonal fruits for a refreshing treat.

Rs. 345/-

Hot Chocolate

Belgian chocolate with steamed milk.

Rs. 265/-

Lassi

Traditional sweet yoghurt delight, a refreshing classic.

Rs. 230/-

Buttermilk

Light and refreshing salt/sweet yoghurt drink.

Rs. 205/-

Water Options



Water Bottle - Mineral Water

MRP

Sparkling Water

MRP

