

Beverages

HOT

Coffee	40.00
Milk	40.00
Tea	30.00



COLD

Cold Coffee with Ice-Cream	185.00
Milk Shake with Ice-Cream	175.00
Milk Shake	155.00
Butter Milk	80.00
Lassi (Salted/Sweet)	80.00
Fresh Lemon Soda	70.00
Fresh Lemon Water	45.00
Aerated Soft Drinks	40.00
Mineral Water	35.00
Soda	30.00

Mocktails

Fruit Punch

(mix fruit juices, vanilla ice cream and mango ice cream)



215.00

Virgin Pinacolada

(pineapple juice with coconut cream)

215.00

Virgin Mojito

(lime juice, soda, sugar syrup with mint leaves)

200.00

Green River

(syrup with sprier and lemon juice)

200.00

Orange Blossom's

(orange juice, cream, rooh afza with salt, lemon juice and sugar syrup)

200.00

Soups

VEG SOUPS

Cream of Tomato 205.00

(evergreen soup with farm fresh tomatoes seasoning, cream & bread croutons)

Sweet Corn Soup 205.00

(a thick soup with sweet corn & vegetables)

Hot & Sour Soup 205.00

(a thick spicy soup with touch of vinegar & vegetables)

Manchow Soup 205.00

(a soya flavoured thick soup with crispy noodles & vegetables)

Cream of Mushroom 205.00

(fresh vegetable stock with mushrooms, cream & seasonings)

Cream of Veg Soup 205.00

(a thick soup with puree of vegetables mildly seasoned)

Clear Soup 205.00

(mildly flavoured veg stock cooked in chinese style)

Lemon Coriander Soup 205.00

(lemon flavoured clear soup with fresh coriander)



Soups

NON-VEG SOUPS 🇮🇳

Cream of Chicken Soup 225.00

(cream soup garnished with dices of chicken)

Chicken Clear Soup 225.00

(mildly flavoured chicken stock cooked in chinese style)

Chicken Sweet Corn Soup 225.00

(a thick soup with sweet corn & chicken pieces)

Chicken Hot & Sour Soup 225.00

(a thick spicy soup with touch of vinegar & chicken dices)

Chicken Manchow Soup 225.00

(a soya flavoured thick soup with crispy noodles & chicken)

Chicken Lemon Coriander 225.00

(lemon flavoured clear soup with fresh coriander & chicken cubes)



Quick Bits

Cheese Pineapple Canape 265.00

Paneer Pakoda 230.00

Green Piece (Any Preparation) 225.00

Kaju Fry 210.00

Assorted Pakoda 180.00

French Fry 155.00

Peanuts Masala 115.00

Masala Papad 50.00

Papad Fried 40.00

Rosted Papad 30.00



Vegetarian Starters 🇮🇳

Veg Tandoori Platter 975.00

(an assortment of the kababs accompanied with curd kachumber and mint chutney)

Cheese Balls 495.00

(Cheddar cheese balls with golden fried served with hot garlic sauce)

Chilly Mushroom 465.00

(fresh mushroom cooked with onion & capsicum in soya based sauce)

Chilly Baby Corn 465.00

(fresh baby corn cooked with onion & capsicum in soya based sauce)

Dahi ke Angare 465.00

(Dwarka Chef's Special)

Paneer 65 465.00

(chunks of cottage cheese tossed in spicy green gravy)

Malai Paneer 465.00

(fresh cottage cheese cubes are marinated with rich creamy sauce grilled in tandoor till tender and juicy)

Chilly Paneer 465.00

(fresh cottage cheese cooked with capsicum, onion and whole chillies in hot garlic sauce)

Paneer Seekh Kabab 465.00

(delectable minced cottage cheese kabab)

Paneer Tikka 465.00

(cubes of cottage cheese marinated with tangy marinated spices & charcoal grilled)

Paneer Soti-Boti 465.00

(cubes of cottage tossed in butter and tomato ketchup marinated with tangy marinated spices and charcoal grilled)

Garlic Paneer 465.00

(fresh cottage cheese toss in hot garlic sauce)

Vegetable Lollipop 465.00

(a crispy fried balls made with assorted mix vegetables filling and served with hot garlic sauce)

Veg Shanghai Roll 455.00

(most popular chinese dish consisting of savoury mixture of veg wrapped with thin spring roll wrapper and deeply fried)

Methi Corn Kabab 455.00

(deep fried fenugreek and corn patties flavoured with indian herbs)

Veg Hara Bhara Kabab 455.00

(deep fried patties of spinach and gram flour with finely chopped vegetables)

Veg Seekh Kabab 455.00

(assorted vegetable kabab mixed with herbs and spices)

Veg Manchurian 445.00

(dumplings of chopped vegetables cooked in hot garlic sauce)

Crispy Veg 445.00

(crispy veggies tossed in spicy red gravy)

Chilly Vegetables 445.00

(an assortment of vegetables cooked in spicy schezwan style)

Veg Spring Roll 445.00

(chinese preparation consisting of pan cake filled with vegetables, rolled into a cylindrical shape and deep fried)



Non Vegetarian Starters



Non Vegetarian Tandoori Platter 1165.00

(an assortment of the non-veg kebabs accompanied with curd kachumber with mint chutney)

FISH

Fish Amritsari

(spicy batter fried fish)



545.00

Chilly fish

(cubes fish filled cooked with scallions, garlic, green chilli tossed in soya sauce)

545.00

Fish Finger

(succulent fish marinated in chef's spices and deep fried to a golden tinge, served with tartare sauce)

545.00

Fish Fry

(crispy fry fish in chef's spices served with french fries and tartare sauce)

545.00

Red Jeera Fish

(Chef's special)



545.00

Fish Tikka

(medallions of fish combine with hung card and aromatic Indian spices and done in tandoor)

545.00

Fish Malai Tikka

(boneless piece of fish marinated in cream cheese flavoured with cardamon)

545.00

Lemon Fish

545.00

PRAWNS

Prawns Tikka

635.00

Prawns Golden Fried

635.00

MUTTON

Mutton Seekh Kabab 535.00

(minced mutton mixed with onions and spices to form this delicious seekh kabas)

Mutton Chop 535.00

(traditionally marinated mutton chops, broiled, with lipton gravy)

Bhuna Gosht (Dry) 535.00

(chunks bone pieces of lamp well sauteed in Indian spices with lipta gravy)



	Full	Half
Tandoori Chicken	710.00	425.00

(chicken marinated in hung curd along with whole Indian spices and cooked in tandoor served with mint chutney)

Tandoori Chicken Lajawab	620.00	370.00
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(delicious chicken tossed in red gravy and marinated in hung curd along with whole Indian spices and cooked in Tandoor with on top grated cheese)

(Plate)

Chicken Pahadi Kabab 525.00

(delicious nuggets of chicken marinated in mint, coriander, garlic and ginger and tenderized with hung curd and cook in tandoor)

Chicken Reshmi Kabab 525.00

(pieces of boneless chicken and breast marinated in juicy mixture of curd, cream, cashew nuts and spices and roasted in tandoor)

Chicken Malai Tikka 525.00

(boneless chicken pieces marinated in creame cheesy sauce and an authentic Indian spices with chillies, garlic and lemon and roasted in tandoor)

Tangdi Kabab 515.00

(chicken leg pieces marinated with creame cheesy sauce and tandoor roasted served with mint chutney)

Chicken Tikka 515.00

(boneless chicken pieces marinated in an authentic Indian red spicy marinated and tandoor roasted)

Chilly Chicken 515.00

(morsels of chicken tossed along with green chilli, capsicum and onion with a hint of soya sauce, flavoured with crushed black pepper corn)

Red Jeera Chicken 515.00

(Chef's special)

Chicken Spring Roll 490.00

(chinese preparation consisting of a pancake filled with minced chicken and vegetables rolled into a cylindrical shape and deep fried)



Indian Veg Delicious

Paneer Angara 465.00
(Chef's Special)

Veg Dwarka Garden / Glory 455.00
(Dwarka Chef's special)

Cheese Butter Masala 455.00
(cubes of cheddar cheese covered in delicious makhani gravy)

Veg Angara 435.00
(Chef's Special)

Paneer Tikka Masala 425.00
(cottage cheese cooked in tandoor made in a traditionally brown gravy)

Paneer Butter Masala 425.00
(cubes of cottage cheese cooked in delicious makhani gravy)

Paner Kadhai 425.00
(a delicious of Indian cottage cheese & shredded capsicums immersed in traditional gravy)

Paneer Chatpata 425.00
(a tangy paneer preparation)

Paneer Mirch Masala 425.00
(a delicious cubes of cottage cheese cooked in a traditionally brown gravy)

Paneer Lababdar 425.00
(cubes of cottage cheese in a creamy fresh tomato flavoured with ginger, garlic and dried fenugreek leaves)

Palak Paneer 425.00
(cubes of cottage cheese simmered in garlic flavours spinach gravy)

Malai Kofta 415.00
(a cottage cheese dumpling deep fried dished with saffron flavoured cashew nut gravy)

Mushroom Mutter 415.00
(mushroom and green peas cooked in traditional gravy)

Vegetable Kofta 410.00
(veg dumplings simmered in brown gravy)

Veg Angoori 410.00
(mixed vegetable and cottage cheese dumpling deep fried dished cooked in traditional red gravy)

Vegetable Banjara 410.00
(cottage cheese and green peas stuffing dumpling deep fried cooked in brown gravy)

Mix Veg 405.00
(assorted mixed vegetables cooked in traditional gravy)

Subz Kolhapuri 405.00
(a speciality of Kolhapur medely of vegetables cooked in a spicy gravy)

Seasonal Veg 315.00
(any preparation)



Indian Non-Veg Delicious

CHICKEN	Full	Half
Murg Makhani	860.00	515.00
(marinated chicken done in tandoor & blended with rich tomato gravy)		

(Portion)

Murgh Musallam 535.00
(A traditional Mughlai dish it consists of a chicken marinated in a ginger, garlic paste, stuffed with boiled egg and seasoned with Indian spices)

Murg Patiyala 535.00
(a tipical north Indian delicacy)

Indian Non-Veg Delicious

Murg Lababdar 515.00

(Shreds of tandoori chicken in a creamy fresh tomato puree flavoured with ginger, garlic and dried fenugreek leaves)

Murg Kadhai 515.00

(chicken simmered with capsicum & tomatoes with crushed spices)

Murg Handi 515.00

(chicken cooked on slow fire with Indian spices)

Murg Saoji 515.00

(a spicy local chicken preparation)

Murg Tikka Masala 515.00

(tandoori boneless chicken finished in onion gravy)

Murgh Kolhapuri 515.00

(speciality of Kolhapur medely of chicken cooked in a spicy gravy)

Murgh Bhuna 515.00

(morseals of chicken tossed in an aromatic sauce of brown onions, ginger and garlic and ground spices)

Murgh Masala 370.00 (Plate)

(chicken cooked in Indian spices and onion gravy)

Murgh Curry 345.00 (Plate)

(traditional chicken dish in thin curry)

Extra Gravy 160.00 (Plate)

Mutton

Keema Mutton 475.00

(boneless chunks of mutton cooked with minced meat & exotic blend of condiments)

Mutton Rogan Josh 455.00

(a rich mutton curry cooked with saffron, Indian spices in traditional kashmiri style)

Dhaba Gosht 455.00

(a popular highway speciality, lamb cooked with tomatoes & fresh coriander)

Handi Gosht 455.00

(a tempting collection of tender pieces of meat made with choicest of herbs & spices)

Mutton Saoji 455.00

(a spicy local mutton preparation)

Mutton Korma 455.00

(a chatpata style mutton cooked in red gravy)

Curry Gosht 455.00

(traditional mutton dish in thin gravy)

Mutton 820.00 (Half)

(Any Preparation)



Fish



Fish Tikka Masala

515.00

(succulent pieces of fish cooked in tandoor, sevvred in spicy gravy)

Fish Gaon Curry

515.00

(fish dices cooked in special goan masala)

Fish Masala

515.00

(fresh fish cooked in onion gravy)

Fish Curry

515.00

(fresh fish cooked in thin brown gravy)

Prawns



Prawns Curry

615.00

Prawns Masala

615.00



Egg



Egg Masala

175.00

(fried egg cooked in onion gravy)

Egg Curry

160.00

(all time favourite egg preparation)

Egg Bhurji

140.00

(all time favourite scrambled egg preparation)

Pulses

Dal Makhani

275.00

(slow cooked black lentils tempered with spices and finished with butter and cream)

Dal Kolhapuri

230.00

(Kolhapuri Dal Fry is a spicy lentil curry from Kolhapuri Cuisine)

Dal Tadka

215.00

(spicy tur dal a local favorite)

Dal Fry

190.00

(a tur dal speciality with tomatoes, onions, spices & contaminants)



Accompaniments

Plain Curd

90.00

Raita

110.00

(pineapple/ aloo/ boondi/ mix raita)



Salads

Russian Salad 130.00

(blanched beans, potatoes & green peas mixed in mayonnaise sauce)

Curd Salad 105.00

(veg delicious and exotic salad hung curd with slice onions)

Garden Green Salad 95.00

(an array of fresh vegetables taste fully presented)

Tossed Salad 95.00

(a perfect tossed green vegetables salad)

Sizzlers

Chicken Steak Sizzler 585.00

(grilled chicken patty with barbeque sauce, butter veg, french fries, rice & served sizzling hot)

Chinese Non-Veg Sizzler 585.00

(noodles, fried rice, chilly chicken with schezwan sauce comes sizzling to your table)

Veg Mix Grilled 555.00

(princely meal comprising of veg cutlet, paneer cutlet, French fries, butter vegetables, stuffed capsicum, stuffed tomato & rice)

Paneer Steak Sizzler 535.00

(grilled paneer patty with barbeque sauce, butter veg, french fries, rice and served sizzling hot)

Chinese Veg Sizzler 525.00

(veg noodles, veg fried rice veg manchurian/chilly panner with schezwan sauce come sizzling to your table)



Rotiyan/ Indian Breads

Cheese Garlic Naan 115.00

Paneer Stuffed Paratha / Naan 110.00

Stuffed Paratha / Naan / Kulcha 95.00

Garlic Naan 72.00

Butter Naan / Paratha / Kulcha 65.00

Laccha Paratha 65.00

Plain Naan / Paratha / Kulcha 57.00

Missi Roti / Khasta Roti 52.00

Tandoori Butter Roti 36.00

Tandoori Roti 29.00



Rice & Biryani

Hyderabadi Mutton Biryani 495.00

(gosht, curds, basmati, saffron, desi ghee and condiments given a dum pukht)

Chicken Triple Schezwan Rice 495.00

Hyderabadi Chicken Biryani 475.00

(selective pieces of chicken and basmati cooked in original Hyderabadi style)

Kashmiri Pulao 355.00

(delicious traditional rice dish cooked in saffron flavoured basmati rice and mixed with shallow fried dry fruits freshly cut fruits and fried onions)

Veg Dum Biryani 335.00

(mix veg dum biryani with raita)

Egg Pullao 335.00

(Rice Pullao with Eggs)

Vegetable Pulao 295.00

(rice pulao made with selection of seasonable vegetables)

Dal Khichdi / Masala / Butter 280.00

(version of Lucknow Biryani, rice with split chickpeas)

Curd Rice 235.00

(boiled rice mix with curds, rye, curry leaves)

Jeera Garlic Rice 225.00

(chopped garlic and cumin tossed in flavoured basmati rice)

Jeera Rice 205.00

(cumin flavored basmati rice)

Steamed Rice 180.00

(boiled rice)



Rice & Noodles

Veg Triple Schezwan Rice 465.00

(triple schezwan rice, combines hakka noodles, fried rice, crispy noodles and a spicy vegetable gravy)

Chicken Fried Rice 455.00

(mildly flavoured rice with chicken)

Chicken Choupsey 445.00

(fried noodles with boneless chicken in tangy sauce, topped with fried egg)

Chicken Hakka Noodles 435.00

(Chicken Noodles with touch of soya sauce)

Chicken Schezwan Fried Rice 455.00

Veg Schezwan Fried Rice 405.00

(spicy Indo Chinese fried rice dish with deep chilli and garlic flavour)

Veg Chinese Choupsey 385.00

(crisp noodles served with special white sauce)

Egg Hakka Noodles 335.00

(egg noodles with touch of soya sauce)

Egg Fried Rice 335.00

(mildly flavoured rice with egg)

Veg Schezwan Noodles 325.00

(hot spicy garlic flavoured noodles)

Vegetable Fried Rice 295.00

(Rice preparation in chinese style with cubes of fresh vegetables)

Veg Hakka Noodles 295.00

(boiled noodles cooked & blended with soya sauce)



Desserts

Tutty Fruity Special 180.00

Triple Sundae 180.00

Vanilla With Hot Chocolate 120.00

(youth favourite)

Choice of Ice-Cream 105.00

(vanilla/ butterscotch/ strawberry/ kesar/ pista/ chocolate)

Gajar Halwa 100.00

(seasonal)

Matka Kulfı 95.00

Gulab Jamun 85.00





Our Restaurant open from 12.30 P.M.

We take all kind of parties like :

- ♦ Birthday Party
- ♦ Kitty Party
- ♦ Family Get together
- ♦ Ring Ceremony
- ♦ Wedding Anniversary
- ♦ Wedding Reception

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