

DASTAAN-E-SOUP

DAL SHORBA..... 45

Slow-cooked lentils, infused with cumin & garlic, simmered to perfection.

TOMATO SOUP..... 45

A creamy blend of fresh tomato purée, finished with butter & cream, garnished with crispy bread croutons.

SWEET CORN SOUP (Veg/Chicken)..... 44/59

A comforting blend of sweet corn kernels, simmered with mild spices, finished with spring onions.

MANCHOW SOUP (Veg/Chicken)..... 46\59

A spicy, tangy, and aromatic soup with finely chopped vegetables or chicken, flavored with garlic, ginger, and soy, topped with crispy fried noodles.

CLEAR SOUP (Veg/Chicken)..... 42\59

A light and refreshing broth with fresh vegetables or shredded chicken, seasoned with delicate herbs.

CHICKEN Hot & SOUR SOUP..... 59

A hearty and nourishing chicken broth, slow-cooked with aromatic spices, perfect for the soul

BHAITHAK BITE

(Veg-Starters)

ALOO SHOLLEY..... 45

Bowl-shaped potatoes, stuffed with crunchy wafers, cottage cheese, Indian spices, and dry nuts.

MUSHROOM CHATPATA..... 45

Fresh mushrooms, marinated in pickling spices and hung curd, cooked to perfection.

CHEESY KABAB 45

Barrel-shaped potato kebabs, stuffed with crunchy wafers, cottage cheese, Indian spices, and dry nuts.



CORN KABAB 45

A crispy combination of corn and mashed potatoes, deep-fried and served with a special chutney.

HARA BHARA KABAB 45

A delicious mix of spinach, peas, and potatoes, deep-fried to golden perfection, served with a mint chutney .

ALOO TIKKI DELHIWALI / DELHIWALA BHALA.... 45

Classic mashed potato patties, spiced and deep-fried, served with khatti meethi saunth (tamarind & jaggery chutney).

PANEER TIKKA..... 50

Juicy cottage cheese cubes, marinated in spiced yogurt, roasted to perfection and served with mint chutney.

MIXED PAKODA..... 45

A medley of vegetables dipped in spicy gram flour batter, deep-fried to crispy perfection.

VEG TANDOORI PLATTER Half-80, Full-150

A mix of Paneer Tikka, baby corn, mushrooms, potato, cauliflower, and capsicum, roasted to perfection

PANEER PAKODA..... 50

Cottage cheese coated in spicy gram flour batter, deep-fried and served with tamarind chutney

CHEESE CHILLI TOAST..... 45

Crispy toast topped with cheese, green chilies, and a sprinkle of Indian spices

FRENCH FRIES..... 45

Crispy golden fries, served with a side of tangy chili sauce

SAMOSA..... (8pieces) 60

Pastry pockets stuffed with spiced potatoes and peas, deep-fried to crispy perfection

KACHORI..... 45

Flaky pastry stuffed with spiced lentils, deep-fried and served with tamarind chutney



CHANA CHAAT..... 40

Chickpeas mixed with onions, tomatoes, and spiced with coriander and tamarind chutney

CRISPY CORN CHAAT..... 45

Crispy corn kernels tossed with pomegranate, onion, and spicy chutneys

VADA PAV..... 45

A classic Mumbai street food—spicy potato fritter served in a pav (bread roll) with chutneys

BHEL PURI..... 40

A tangy mix of puffed rice, vegetables, and chutneys, topped with sev

DAHI PAPDI..... 45

Crispy wafers topped with yogurt, chickpeas, and tamarind chutney

PAPDI CHAAT..... 40

Papdis (crispy wafers) served with spiced potatoes, yogurt, and tamarind chutney

PAANI PURI..... 35

Puffed puris filled with spicy tamarind water, boiled potatoes, and chickpeas

TANDOORI MAHARAJA

(Non-Veg Starters)

MURGH SHER-E-PURCHEV..... 71

Chicken breast strips marinated in hung yogurt and spices, cooked with onion and mushroom chunks in the tandoor

MURGH POTALI KEBAB..... 71

Chicken fillet stuffed with minced meat and cooked to perfection in the clay oven

MURGH TIKKA KALI MIRCH..... 71

Chicken morsels marinated in yogurt and flavored with peppercorn



MURGH KATHI ROLL..... 71

Boneless chicken cubes marinated in Indian spices, cooked in a kadai, served in rumali roti with onion rings

MURGH TANGDI KEBAB..... 71

Tender chicken legs marinated in spices and cooked to perfection in the tandoor

MURGH MASALA WINGS..... 71

Spicy chicken wings, marinated with garam masala, tamarind, and Indian spices, fried crispy

MURGH PAKODA..... 71

Battered chicken fritters, deep-fried and served with a side of mint chutney

MURGH..... 71

A crispy and spicy fried chicken dish, flavored with Indian herbs and chili paste

TANDOORI CHICKEN..... Half-71, Full-135

NON-VEG PLATTER..... Half-150, Full-225

A selection of Chicken Tikka, Malai Tikka, Mutton Seekh, Fish Tikka, and Prawns, grilled to perfection

LAMB SPECIALS

GOSHT KE ACHARI PANJAY..... 132

Pickle-flavored lamb chops marinated with pickling spices and yogurt, cooked in the tandoor

GOSHT SEEKH KABAB..... 83

Lamb mince mixed with Indian herbs and spices, flavored with ginger, served with onion rings

GOSHT BOTI KABAB..... 83

Lamb chunks marinated with Indian spices and yogurt, served with onion rings

GOSHT KATHI ROLL..... 83

Boneless lamb pieces marinated with Indian herbs, cooked in a kadai, served in rumali roti with chatpati onion rings



FISH SPECIALITIES

(A Splash of Ocean Flavors)

SEA FOOD PLATTER..... Half-150, Full- 225

A delightful assortment of Fish Fry, Fish Tandoor, Fish Pakoda, Baked Fish, and Prawns

LAZEEZ JINGHA..... 75

Prawns marinated in traditional tandoori spices, cooked to perfection

MACHHALI KE TIKKEY..... 75

Boneless fish pieces marinated with ginger-garlic paste, chili, garam masala, and yogurt, cooked in the tandoor

MALAI FISH TIKKA..... 75

Fish marinated with cashew paste, khoya, cream, and yogurt, cooked in the tandoor

JALPARI TANDOORI..... 110

Whole pomfret, marinated with the chef's secret recipe, cooked in the tandoor and served with chatpati onion rings

SHAHI JINGHA..... 110

Prawns marinated with garlic, cashew paste, and yogurt, cooked in the tandoor

KURKURA JINGHA..... 110

Prawns marinated with pickling spices, mustard oil, and yogurt



SALADS

INKE BINA KYA SWAD (Without These, What's the Taste?)

KACHUMBER SALAD..... 45

A refreshing mix of chopped onion, cucumber, tomato, green chili, and coriander, finished with a squeeze of lemon

GREEN SALAD..... 45

Fresh slices of onion, tomato, cucumber, and lettuce, served with a wedge of lemon

ITALIAN SALAD..... 48

A delightful mix of lettuce, cherry tomatoes, olives, bell peppers, and cucumbers, tossed in a zesty Italian dressing



FATTOUSH SALAD..... 48

A classic Middle Eastern salad made with crispy pita chips, fresh greens, tomatoes, cucumber, radish, and a tangy sumac dressing

OLIVE SALAD..... 48

A flavorful blend of green and black olives, tossed with cherry tomatoes, onions, feta cheese, and herbs

FRUIT PLATTER..... Quarter-60, Half-100, Full-150

RAITA VARIETIES

(Cool & Creamy Yogurt Delights)

BOONDI RAITA..... 35

Traditional spiced yogurt blended with crispy boondi pearls

MIX VEG RAITA..... 35

Yogurt mixed with fresh, crunchy vegetables and mild spices

ALOO RAITA..... 35

Diced potatoes mixed in creamy spiced yogurt

PINEAPPLE RAITA..... 35

A sweet & tangy twist! Juicy pineapple chunks blended in yogurt with a hint of spice

PAPAD & CRUNCHIES

MASALA PAPAD..... 30

Crispy fried or roasted papad, topped with a spicy mix of chopped onion, tomato, green chili, coriander, and lemon



CHICKEN SPECIALTIES

PASAND APNI - APNI (Choose Your Favorite!)

BUTTER CHICKEN..... 83

Tandoori chicken cooked in a rich, buttery tomato-based gravy, infused with creamy cashew paste

CHICKEN KADAI..... 83

Succulent chicken pieces tossed with onions, tomatoes, and bell peppers, cooked in traditional kadai spices

CHICKEN BLACK PEPPER..... 83

Tender chicken cooked in a flavorful cashew-yogurt gravy, seasoned with bold black pepper and garlic

CHICKEN SHIMLA MIRCH..... 83

A spicy and tangy delight! Chicken cooked with capsicum in a special kadai masala

MURGH JANEBAHAR..... 83

A royal dish featuring marinated roasted chicken chunks cooked with minced chicken, kasoori methi, and fresh spinach, garnished with boiled egg

MURGH METHI MALAI..... 83

Chicken cooked with fragrant fenugreek (methi), creamy cashew paste, khoya, and butter, finished with a rich cream topping

MURGH TIKKA MASALA..... 83

Chargrilled chicken tikka cubes cooked in a spicy tomato and onion-based masala, enriched with Indian spices

MURGH TIKKA LABABDAR..... 83

Roasted chicken tikka cooked in a tomato-onion paste with chili, coriander, and mace powder, for a bold and aromatic flavor

MURGH SAAGWALA..... 83

Roasted chicken chunks tempered with cumin and garlic, slow-cooked in a fresh spinach puree

MURGH TANGRI MASALA..... 83

Roasted chicken drumsticks cooked in a spiced tomato-onion masala with vinegar-infused onions
(Serves 4 pieces)



MUTTON SPECIALTIES

GOSHT ROGAN JOSH..... 87

A beloved Pahadi mutton curry, slow-cooked in whole aromatic spices and yogurt, with a rich cardamom-infused gravy

GOSHT RARA..... 87

A traditional North Indian lamb delicacy, featuring succulent mutton chunks slow-cooked with minced lamb, offering deep, layered flavors

GOSHT ANGAAR..... 87

A chef's secret recipe, this fiery, extremely spicy mutton is cooked with rum for a bold and smoky taste

BURRA MASALEDAR..... 87

Lamb chops marinated with yogurt and Indian spices, then cooked with onions, tomatoes, and fresh coriander

GOSHT KADAI..... 87

A hearty and flavorful mutton dish, slow-cooked in a kadai (wok) with mustard oil, julienne-cut ginger, and bold spices

GOSHT HANDI..... 87

A traditional slow-cooked lamb dish, made in an earthen pot (Handi) for a deep, aromatic flavor



INDIAN VEG DELIGHTS

VEGETARIAN CLASSICS

SUBZ LAJAWAB..... 59

A delightful medley of seasonal vegetables & pan-fried cottage cheese, slow-cooked in an aromatic spice blend

SUBZ KALI MIRCH..... 59

A mix of fresh vegetables tossed in crushed black peppercorns and cooked in a rich onion-tomato masala

SUBZ KASTOORI..... 59

Garden-fresh vegetables sautéed in garlic, fenugreek (kasoori methi), and a spiced masala gravy



BHINDI DO PYAZA..... 59

Okra cooked with double the onions, tossed in a fragrant blend of cumin & coriander

ALOO GOBI MATAR..... 59

Potatoes, cauliflower & peas cooked with ginger, garlic, and a tangy tomato gravy

GOBI MUTTER HARI PYAAZ..... 59

Cauliflower & green peas tossed with cumin seeds, cooked with onions, tomatoes, & fresh spring onions

KHUMB MUTTER HARA DHANIA..... 59

Mushrooms & green peas in a rich onion-tomato masala, finished with fresh coriander

MUTTER METHI MALAI..... 59

Green peas & fenugreek leaves simmered in a luxurious cashew cream gravy

CHANA PESHAWARI..... 59

Slow-cooked Peshawari-style chickpeas, infused with aromatic spices & served with fresh coriander

CORN PALAK..... 59

Juicy corn kernels sautéed with garlic & cooked in creamy spinach purée

PAKODA KADHI..... 59

Crispy gram flour dumplings (pakoras) soaked in a flavorful yogurt-based kadhi sauce

BHINDI KURKURI..... 59

Crispy okra fried in a spiced gram flour batter, served with a tangy chutney

TAWA SUBZ..... 59

Stir-fried vegetables on a sizzling tawa, cooked with garlic, ginger, and Indian spices

JEERA ALOO..... 59

Spiced potato cubes tossed with cumin seeds, garnished with fresh coriander



BAIGAN BHARTA..... 59

Smoky mashed eggplant cooked with tomatoes, onions, garlic, and ginger

BAIGAN MASALA FRY..... 59

Pan-fried eggplant slices in a tangy, spiced masala gravy

LOKI CHANA..... 59

Bottle gourd & chickpeas cooked in an aromatic curry gravy, flavored with cumin and garlic

PANEER SPECIALTIES

PANEER LABABDAR..... 62

Cottage cheese cooked in a rich, tangy tomato-onion gravy, enhanced with mace powder

PANEER MAKHANWALA..... 62

Soft paneer cubes in a silky, buttery tomato gravy, finished with cream & Indian spices

PANEER KADAI..... 62

Paneer cubes tossed in a classic kadai masala, flavored with capsicum, onions, & crushed coriander seeds

METHI MALAI PANEER..... 62

A luxurious mix of paneer, fresh fenugreek, & creamy cashew gravy

PALAK PANEER..... 62

Paneer cubes simmered in a rich spinach gravy, cooked with garlic and mild spices

LENTIL FAVORITES & NIGHT ELDER

DAL-E-PUNJAB..... 59

A slow-cooked black lentil & kidney bean delicacy, simmered overnight for a velvety texture

DAL TADKA..... 59

Yellow moong dal tempered with cumin, garlic, tomatoes, & fried onions



TRI-DAL..... 59

A Sindhi specialty, blending three varieties of lentils, slow-cooked for a rich and hearty texture

RAJMA..... 59

Red kidney beans cooked in a rich onion-tomato gravy

LOBIA..... 59

Black-eyed peas cooked in a spiced tomato gravy with cumin and garlic

SINDHI SPECIALTIES

SINDHI CURRY..... 59

A traditional Sindhi curry made with vegetables & spices, simmered in a tangy yogurt-based gravy



DHADA
RESTAURANT & BISTRO



BREADS

*DONO SAATH SAATH
YEHI TO CHAHIYE HE*

Makhani Naan.....	15
Makhani Roti (Tawa Roti/Chapati).....	15(2pcs)
Roomali Roti.....	15
Lachha Paratha.....	15
Pudina Paratha.....	15
Methi Paratha.....	15
Hyderabadi Paratha.....	51
Paneer Paratha.....	15
Plain Naan.....	15
Lahsooni Naan.....	15
Paneer Kulcha.....	15
Onion Kulcha.....	15
Tawa Chapati.....	15
Chilly Garlic Naan.....	15
Tandoori Roti.....	15
Roti ki Tokri.....	90



RICE & PULAV

Steam Rice.....	45
Khele Huye Chawal.....	42
Jeera Rice.....	50
Peas Pulav.....	54
Veg Pulav.....	54
Kashmiri Pulav.....	54
Chawal Masaledar.....	54

KHICHDI

Dal Khichdi.....	59
Palak Khichdi.....	59



DHADKAN
RESTAURANT & BISTRO

BIRYANI

(Veg)

Vegetable Biryani.....	59
Paneer Tikka Biryani.....	62

BIRYANI

(Non-Veg)

Mutton Biryani.....	87
Murgh Biryani.....	83
Tikka Biryani.....	83
Prawns biryani.....	100

DHADKAN
RESTAURANT & NIGHT CLUB



CHINESE MAIN COURSE

Vegetarian Dishes

Mix Veg Green Sauce..... 59

Diced vegetables sautéed in celery, garlic, and cooked in green sauce

Baby Corn, Mushroom & Paneer..... 62

Diced vegetables sautéed in celery, garlic, and cooked in green sauce

Veg. Manchurian Gravy..... 59

Mix Veg in Sweet & Sour Sauce..... 59

Mix Veg in Thai Chili Sauce..... 59

Veg Garlic Sauce..... 59

Diced vegetables sautéed with garlic and green sauce

NOODLES & FRIED RICE

Veg /Non-veg Noodles..... 54/83

Stir-fried noodles with vegetables

Shezwan Noodles..... 54

Noodles stir-fried with Shezwan sauce and vegetables

Veg/Non-veg Fried Rice..... 59/83

Fried rice with mixed vegetables

Egg Fried Rice..... 67

Fried rice with eggs and vegetables



Chicken Dishes

Chicken Lemon Pepper Sauce.....	70
Chicken in Hunan Sauce.....	70
Chicken in Black Beans Sauce.....	70
Chicken Hong Kong Style.....	70
Chicken in Hot Garlic Sauce.....	83
Chicken in Lemon Butter Sauce.....	83
Chilly Chicken.....	83

Spicy chicken cooked with green chilies and sauces

Fish Dishes

Fish in Lemon Butter Sauce.....	83
Fish in Schezwan Sauce.....	83

Prawn Dishes

Prawns in Schezwan Sauce.....	119
Prawns in Hot Garlic Sauce.....	119

Appetizers & Sides

Honey Chilly Potato.....	59
Maggi.....	49

Fried potatoes in honey and chili sauce

Instant noodles with your choice of veggies or meat



SPECIAL ORDERS

- Thai Curry (Veg/Non-Veg)**..... 95
Choice of vegetables or meat cooked in a fragrant Thai curry with coconut milk, served with Jasmine rice
- White Sauce Pasta**..... 75
Pasta cooked in a creamy white sauce, topped with herbs
- Red Sauce Pasta**..... 75
Pasta in a tangy tomato-based sauce
- Pink Sauce Pasta**..... 75
A blend of creamy white sauce and tangy tomato sauce
- Idli, Dosa, Uttapam**..... 55
Served with traditional sambar and chutneys



DHARMA
RESTAURANT & BAR



DESERTS

Kuch Meetha Ho Jaye

Ice Cream.....	45
Vanilla, Mango, Chocolate, Strawberry	
Gulab Jamun.....	45
Ice Cream with Gulab Jamun.....	59
Kesariya Kheer.....	59
Rice Kheer.....	59
Suji Ka Halwa.....	59
<i>On Special Order:</i>	
Gajar Ka Halwa.....	59

DRINKS

Tea.....	54
Coffee.....	54
Lassi (Sweet/Salted).....	55
Cold Coffee.....	55
Cold Coffee with Ice Cream	59
Small Water.....	10
Big Water.....	20





At Dhadkan, we're all about serving you with love and flavor. If you have a special dish or personal recipe in mind, feel free to let us know — we'll do our best to prepare it just the way you like it.

We also provide customized catering services for all types of events — whether it's a birthday party, kitty party, family gathering, or a special celebration. Indoor or outdoor, small or big — Dhadkan is here to make your events memorable with authentic Indian & Pakistani flavors.

For enquiries - 0507840183 / 0508466821



All prices are exclusive of 5% VAT

We also offer catering services for birthdays, anniversaries and private events — please inquire within

