



MENU



Since 1983

UAE | QATAR | KSA

FOR MORE INFO



06 744 4922 ☎

056 520 8983 ☎

AL HOOTH CENTER, AL HAMDIYA ROAD,
AL ZAHRA, NR. HASHIM HYPERMARKET, AJMAN - UAE



www.panoorrestaurant.com panooralhooth@gmail.com [panoor_restaurants](https://www.instagram.com/panoor_restaurants)

* Images are for illustrative purposes only



MENU



Since 1983

PANOOR
RESTAURANT



UAE | QATAR | KSA

056 520 8983 1438 1439 12701



TASTE THAT MATTERS...



ABOUT US

Panoor Restaurant is now a household name for food lovers across UAE, Qatar & KSA. with more than 4 decades of experience, the delight and satisfaction of our customers remain our top priority. Quality with variety in soothing ambience is our signature. Our culinary expertise draws from the rich traditions of taste and appetite across Arab Nations, India, Pakistan, China and many more.

Quenching your hunger and thirst is much more than business to us. The smile on yours and your family's face keep us going. Our menu enlists more than 300 delicacies for you to choose from, all cooked with utmost love and care. Our staffs are ever willing to listen to your voices, in case you want to convey suggestions. Dine with us and we make sure that you enjoy it. We take our responsibility seriously to ensure that you enjoy your meal.

Thank You For Choosing Us, We Hope You Will Enjoy Our Dining Experience Today.

Sincerely,
Management & Staff
PANOOR RESTAURANT

OUR BRANCHES

UNITED ARAB EMIRATES

Al Qusals 04 2616 902	Abu Dhabi 02 5592 077
Sheikh Zayed Road 04 2960 085	Ajman Rashidiya 06 7444 677
Al Nahda 04 2383 330	Ajman Lucky 06 7433 655
Sharjah 04 5342 124	Ajman Al Hooth 06 7444 922

QATAR

Al Khor 4415 4343	Al Gharafa 4432 4343
Al Wakra 4467 4343	Express, Al Hilal 4490 4343
Al Mansoura 4444 7151	Express, Al Abha 5175 4343

SAUDI ARABIA

Mecca	+966 56 331 1786
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BREAKFAST



شاي خاص Special Tea	₹ 2.00
قهوة خاصة Special Coffee	₹ 3.00
هور ليكس / بوسٹ Horlicks / Boost	₹ 4.00
سادا دوسا Sada Dosa	₹ 6.00
سیت دوسا Set Dosa	₹ 6.50
سمن روست Ghee Roast	₹ 7.00
مسالا دوسا Masala Dosa	₹ 7.50
ایڈلی سیت Idly Set	₹ 6.50

فادا سیت (۳ قطع) Vada Set (3 pcs)	₹ 6.50
پوری بھجی Puri Bhaji	₹ 7.50
پوتو کدالا Puttu Kadala	₹ 7.50
ظماظم و بصل اوتھام Tomato Onion Uthappam	₹ 7.50
ایڈیپام سیت Idiyappam Set	₹ 7.50
کدالا/بازلاء/شیر و پیاز Kadala/Green Peas/Cherupayar	₹ 5 ₹ 10
پنڈ روست/پنڈ کوروما Egg Roast/Egg Kuruma	₹ 6 ₹ 12
مینی ٹیفین Mini Tiffin	₹ 15.00

BREAD BASKET



پڑاٹا Poratta	₹ 2.00
آٹا پڑاٹا Atta Poratta	₹ 2.50
کوبن پڑاٹا Coin Poratta	₹ 2.50
نول پڑاٹا Nool Poratta	₹ 3.00
سیلان پڑاٹا Ceylon Poratta	₹ 4.00
شاپاتی Chapathi	₹ 2.00
شاپاتی رومالی Chapathi Romali	₹ 2.00
نپتال Neypathal	₹ 2.50
فیلپام Vellappam	₹ 2.50

پاتھیری Pathiri	₹ 1.00
ایڈیپام Idiyappam	₹ 1.50
پوتو/پوتو قمح Puttu/ Wheat Puttu	₹ 4/5
تندوری روٹی Tandoor Roti	₹ 2.00
تندوری نان Tandoor Naan	₹ 3.00
نان زبده Butter Naan	₹ 4.00
نان ٹوم Garlic Naan	₹ 4.00
کوٹشا عادی Plain Kulcha	₹ 4.00

LUNCH TIME



RICE MEALS

وجبة موتا
Motta Meal ₪ 13.00

وجبة باريك
Barik Meal ₪ 14.00

پوتي شورو
Pothi Choru ₪ 17.00

Pothichoru is a traditional kerala meal, wrapped in a banana leaf for an authentic touch. This packed lunch features rice, a flavorful mix of curries, fried fish or chicken, pickle, and a boiled egg, all neatly wrapped to retain the warmth and aroma.

شاتي شورو
Chatti Choru ₪ 18 ₪ 19 ₪ 20 ₪ 23

Chatti choru is a combination plate consisting of rice, a variety of curries, and non-veg items, all served in a wide earthen pot.

إراتشي شورو
Erachi Choru ₪ 18.00

Erachi choru, also known as erachi choruvu in kerala, is a traditional malabar dish featuring meat and rice, similar to biryani.

RICES

أرز عادي (موتا، باريك)
Plain Rice (Motta, Barik) ₪ 8.00

أرز سمين
Ghee Rice ₪ 10.00

أرز بالروب
Curd Rice ₪ 14.00

أرز جيرا
Jeera Rice ₪ 14.00

INDIAN PULAO

بولاو خضار
Vegetable Pulao ₪ 15.00

دجاج بولاو
Chicken Pulao ₪ 18.00

لحم بولاو
Mutton Pulao ₪ 21.00

BIRYANI HUT



برياني دجاج مسلوق
Chicken Dum Biryani ₪ 17.00

Chicken dum biryani is a savory chicken and rice dish including layers of chicken, rice, and aromatic that are steamed together.

برياني لحم بقر مسلوق
Beef Dum Biryani ₪ 19.00

Beef dum biryani is a flavorful and aromatic rice dish where marinated beef is cooked with fragrant biryani rice using the cooking method.

برياني سمك مسلوق
Fish Dum Biryani ₪ 20.00

This is a spicy, flavourful and delicious biryani prepared by layering fried fish and put to dum with a layer of rice and cooked to perfection.

برياني لحم مسلوق
Mutton Dum Biryani ₪ 23.00

Mutton dum biryani is an aromatic rice dish made with layers of tender mutton pieces (or goat meat), fragrant rice, keep fried onions, aromatic indian spices.

برياني خضار
Vegetable Biryani ₪ 16.00

Vegetable biryani is a flavorful, aromatic rice dish made with biryani rice, various vegetables, and a blend of biryani spices.

برياني بيض
Egg Biryani ₪ 16.00

Egg biryani, also known as anda biryani, is a flavorful south asian rice dish featuring fragrant biryani rice, spiced hard-boiled eggs.

برياني روبيان
Prawns Biryani ₪ 24.00

Prawns biryani is a flavorful, aromatic dish that layers fragrant biryani rice with succulent, spiced prawns.

برياني دجاج حيدر آباد مسلوق
Hyderabadi Chicken Dum Biryani ₪ 19.00

Hyderabadi dum biryani is a style of biryani originating from Hyderabad, India made with basmati rice and chicken.

برياني لحم حيدر آباد مسلوق
Hyderabadi Mutton Dum Biryani ₪ 24.00

Hyderabadi mutton dum biryani is a flavorful indian rice dish featuring tender mutton (goat meat) and fragrant basmati rice cooked with a blend of aromatic spices.

برياني لاجون بوتني
Lagon Pothi Biryani ASP

برياني بوتني
Pothi Biryani

CHICKEN BEEF FISH MUTTON
₪ 20 ₪ 21 ₪ 22 ₪ 25

برياني دجاج تكا
Chicken Tikka Biryani ₪ 26.00

برياني دجاج بامبو
Bamboo Chicken Biryani ₪ 24.00

برياني لحم بامبو
Bamboo Mutton Biryani ₪ 26.00

برياني سمك بامبو
Bamboo Fish Biryani ₪ 26.00

برياني روبيان بامبو
Bamboo Prawns Biryani ₪ 29.00

SALADS



سلطة خضراء Green Salad

฿ 15.00

A salad is a dish consisting of mixed ingredients, frequently vegetables. They are typically served chilled or at room temperature, though some can be served warm.

تبولة Tabbouleh

฿ 15.00

Tabbouleh is a levantine salad of finely chopped parsley, soaked bulgur, tomatoes, mint, and onion, seasoned with olive oil, lemon juice, salt and sweet pepper. Some variations add lettuce, or use semolina instead of bulgur.

فتوش Fattoush

฿ 15.00

Fattoush is a lebanese salad made from toasted or fried pieces of khubz combined with mixed greens and other vegetables, such as radishes, cucumber and tomatoes. Fattoush is popular among communities in the levant.

سلطة أوريانل Oriental Salad

฿ 18.00

Oriental salad, also known as asian or chinese chicken salad, is a mixed salad with asian-inspired flavors.

سلطة روسية Russian Salad

฿ 18.00

Russian salad is a creamy vegetable salad. It's made with boiled vegetables in creamy mayonnaise dressing. Normally, it's made with boiled potatoes, carrots, peas before being tossed with cornichons and coated in a mayonnaise sauce.

سلطة سيزر Caesar Salad

฿ 20.00

Caesar salad is made with romaine lettuce, croutons, parmesan cheese, and caesar dressing. The dressing is a mixture of olive oil, lemon juice, worcestershire sauce, dior mustard, and garlic.

سلطة أفوكادو ومانجو Avocado Mango Salad

฿ 20.00

Avocado mango salad is a refreshing and vibrant dish, typically featuring a combination of diced avocado, mango, and other ingredients like red onion, cilantro, and a zesty lime dressing.

معجون ثوم Garlic Paste

฿ 6.00

حمص Hummus

฿ 9.00

حمص مع سلطة Hummus With Salad

฿ 18.00

حمص مع لحم بقري Hummus With Beef

฿ 20.00

صحن مشكل Mix Platter

฿ 25.00

SOUPS



شورية حارة وحامضة [خضار/دجاج] Hot & Sour Soup (Veg/ Chi)

฿ 13 ฿ 15

Hot and sour soup is a popular chinese soup known for its contrasting flavors of spicy and sour. It typically contains a broth thickened with cornstarch, often with ingredients like tofu, mushrooms, bamboo shoots, and egg ribbons.

شورية ذرة حلوة [خضار/دجاج] Sweet Corn Soup (Veg/ Chi)

฿ 13 ฿ 15

Sweet corn soup is a indo-chinese style soup made with mixed veggies, sweet corn kernels & pepper. Serve as a starter with bread toast, noodles or pasta.

شورية صافية خضار/دجاج Clear Soup Veg/ Chi

฿ 13 ฿ 15

Clear soup is a soup that is made by simmering veggies, & or meat in a liquid until all the flavors are released. These soups are clear and are great for those on a liquid diet.

شورية كريمه طماطم/مشروم Cream Of Tomato/Mushroom Soup

฿ 13.00

شورية دال Dal Soup

฿ 13.00

شورية دجاج مانشو Manchow Chicken Soup

฿ 15.00

Chicken manchow soup is a popular, flavorful, and spicy indo-chinese soup featuring shredded chicken, vegetables, and a rich, slightly thickened broth, often garnished with crispy fried noodles.

شورية كريمه دجاج Cream Of Chicken Soup

฿ 15.00

Cream of chicken soup is a thick, creamy soup made with chicken broth, milk or cream, and thickened with flour or cornstarch.

شورية بحرية Seafood Soup

฿ 16.00

Seafood soup is a flavorful and often hearty soup featuring various types of seafood, such as shrimp, scallops, clams, mussels, and fish, cooked in a broth or creamy base.

شورية لحم نادان Nadan Mutton Soup

฿ 16.00

Nadan mutton soup, also known as attin soup, is a traditional kenya style mutton soup known for its rich, aromatic, and spicy flavors.

شورية فرنسي تقليدي Traditional French Soup

ASP

French onion soup is a soup of onions, gently fried and then cooked in meat stock or water, usually served gratinéed with croutons or a larger piece of bread covered with cheese floating on top.

STARTERS



دجاج ٦٥
Chicken 65

HALF FULL
฿ 17 ฿ 34

دجاج مقلي جاف سورتاد
Chicken Dry Fry Sorted

HALF FULL
฿ 18 ฿ 36

دجاج بانور مقلي خاص
Panoor Special Chicken Fry

HALF FULL
฿ 18 ฿ 36

دجاج مقلي كريسي
Crispy Filled Chicken

HALF FULL
฿ 18 ฿ 36

دجاج كوراثي
Chicken Korathi

HALF FULL
฿ 18 ฿ 36

دجاج كونداتام
Chicken Kondattam

HALF FULL
฿ 19 ฿ 38

دجاج درايجان
Dragon Chicken

HALF FULL
฿ 19 ฿ 38

Dragon chicken is a popular Indian-chinese fusion dish. Served as an appetizer, starter, or side dish.

دجاج لولي بوب
Chicken Lollipop

HALF FULL
฿ 19 ฿ 38

Chicken lollipop is a popular Indo-chinese appetizer where a frenched chicken drumettes marinated and then batter fried or baked until crisp.

لحم بقري نادان شيلي
Nadan Beef Chilli

HALF FULL
฿ 19 ฿ 38

Chilli beef is an Indo-chinese appetizer or starter where slender cut and cooked meat is coated with corn flour and maida, deep-fry the pieces and then tossed with soya sauces, chilli sauce and spices.

كونداتام لحم بقري
Beef Kondattam

HALF FULL
฿ 20 ฿ 40

The spicy, juicy, and delicious delight of beef kondattam! Cooking a dish is not easy, but experience gives confidence. Similarly, this flavorful beef kondattam isn't just a flavor explosion.

بطاطا مقلي
French Fries

HALF FULL
฿ 6 ฿ 12

STARTERS



حلقات نغر ذهبية
Squid Golden Rings

HALF FULL
฿ 19 ฿ 38

Squid golden rings are a popular seafood appetizer that consists of bite-sized rings of squid that have been battered and deep-fried until crispy and golden brown.

بلع بحر مقلي
Mussel Fry

HALF FULL
฿ 20 ฿ 40

سمكة فارفال
Fish Varuval

HALF FULL
฿ 20 ฿ 40

Fish varuval, also known as meen varuval in tamil, is a south Indian style of preparing fried fish, particularly popular in tamil nadu.

روبيان فاروفال
Prawns Varuval

HALF FULL
฿ 21 ฿ 42

دجاج ديناميت
Dynamite Chicken

฿ 29.00

Dynamite chicken is a popular appetizer featuring crispy, fried chicken pieces tossed in a creamy, spicy sauce.

روبيان ديناميت
Dynamite Prawns

฿ 35.00

ديلايت سبانخ
Spinach Delight

HALF FULL
฿ 15 ฿ 30

بامية ملح و فلفل
Okra Salt & Pepper

HALF FULL
฿ 15 ฿ 30

خضار مقلي كريسي
Crispy Filled Vegetable

HALF FULL
฿ 15 ฿ 30

جوبي ٦٥
Gobi 65

HALF FULL
฿ 15 ฿ 30

Gobi 65 is a delicious crispy fried appetizer made with cauliflower, spices, yoghurt and herbs. 65 Recipes are quite popular starters in south Indian restaurants.

مشروم ٦٥
Mushroom 65

HALF FULL
฿ 16 ฿ 32

Mushroom 65 is a popular south Indian starter or appetizer, similar to chicken 65 but featuring mushrooms instead of chicken.

بانير ٦٥
Paneer 65

HALF FULL
฿ 17 ฿ 34

Paneer 65 is a popular Indian appetizer or snack made with batter-coated and deep-fried paneer (Indian cottage cheese) that is then tossed in a spicy sauce.

CHICKEN CUISINE



دجاج مسالا Chicken Masala

Chicken masala is a simple Indian dish made with chicken, spices, herbs, onions and tomatoes. Served with rice, naan, roti or paratha.

HALF FULL
฿ 16 ฿ 32

دجاج شوكا (مقلي) Chicken Chukka (Fry)

Chukka means dry in Tamil. The spicy, dry chicken chukka is a South Indian dish richly marinated with numerous spices. It is also served in a semi-dry consistency.

HALF FULL
฿ 16 ฿ 32

دجاج شيلي (نادان جاف) Chicken Chilli (Nadan Dry)

Chilli chicken is a popular Indo-Chinese dish that uses chicken, and is of Hakka Chinese heritage. In India, this may include a variety of dry chicken preparation.

HALF FULL
฿ 17 ฿ 34

دجاج روست (نصف مرق) Chicken Roast (Semi Gravy)

Chicken roast is a dish where a chicken is cooked whole or in parts, typically in an oven, using dry heat to cook the meat and crisp the skin.

HALF FULL
฿ 17 ฿ 34

دجاج فلفل (نصف مرق) Chicken Pepper (Semi Gravy)

Pepper chicken, also known as pepper fry chicken or pepper chicken masala, is a popular Indian dish, particularly from South India, characterized by its spicy and peppery flavor.

HALF FULL
฿ 18 ฿ 36

دجاج حيدر آباد (نصف مرق) Chicken Hyderabad (Semi Gravy)

Chicken Hyderabad is a rich, spicy curry from Hyderabad. It's made with chicken, caramelized onions, yogurt, and aromatic spices, usually without tomatoes.

HALF FULL
฿ 18 ฿ 36

دجاج كورما (كاري) Chicken Kuruma (Curry)

Chicken kuruma is a mild, creamy Indian curry where chicken is braised in a sauce typically made with yogurt, cream, and/or coconut milk, along with a blend of aromatic spices.

HALF FULL
฿ 18 ฿ 36

بخنة دجاج Chicken Stew

Chicken stew is a delicious meal with chicken, potatoes and sweet potatoes, onions and carrots. It's all simmered in a rich, seasoned chicken broth until tender.

HALF FULL
฿ 18 ฿ 36

CHICKEN CUISINE



دجاج بنجابي (كاري) Chicken Punjabi (Curry)

Chicken punjabi, also known as punjabi chicken curry, is a popular north Indian dish featuring chicken cooked in a rich, flavorful gravy, often with a tomato-onion base and aromatic spices.

HALF FULL
฿ 18 ฿ 36

دجاج كولهابوري (نصف) Chicken Kolhapuri (Semi)

Chicken kolhapuri is a popular maharashtrian chicken dish known for its rich, spicy, and aromatic flavor. It originates from the city of Kolhapur in Maharashtra, India, and is characterized by the use of freshly ground spices and coconut in the masala.

HALF FULL
฿ 18 ฿ 36

دجاج زبدة (مرق عظم شبه كامل) Butter Chicken (Bone Semi Gravy)

Butter chicken is a classic Indian dish made with marinated & grilled chicken (tandoori chicken), simmered in a creamy tomato gravy/curry.

HALF FULL
฿ 18 ฿ 36

دجاج زبدة مسالا Butter Chicken Masala

Butter chicken masala, also known as murg maham, is a popular Indian dish consisting of grilled chicken in a rich, creamy tomato-based gravy, spiced with garam masala, and other aromatic Indian spices.

HALF FULL
฿ 19 ฿ 38

دجاج كدائي Chicken Kadai

Chicken kadai also known as karahi chicken is a popular dish from the Indian sub-continent. Chicken is slow cooked with tomatoes and spices in a special iron wok known as kadai.

HALF FULL
฿ 18 ฿ 36

دجاج كدائي (باك) Chicken Kadai (Pak)

Pakistani chicken karahi, also known as kadai chicken, is a flavorful and relatively dry curry dish known for its rich tomato base and use of fresh ginger, garlic, and aromatic spices.

HALF FULL
฿ 19 ฿ 38

دجاج تيكما مسالا Chicken Tikka Masala

Chicken tikka masala has roasted chicken in a creamy, spiced tomato sauce, known for its rich, tangy flavor and vibrant orange-red color.

HALF FULL
฿ 19 ฿ 38

دجاج شاتي كاري Chicken Chatti Curry

Chicken chatti curry is a Kerala-style dish cooked in a traditional claypot. It has a unique earthy flavour. Cooking in earthen pot adds good taste to the curry. It goes well with rice, parotta, chapati, naan, appam, idiyappam, etc.

HALF FULL
฿ 25 ฿ 40

BEEF CUISINE



لحم بقرى مسالا Beef Masala

Beef masala is a rich, spicy Indian dish made with aromatic masala spices. It's often served with rice, parathas, or other Indian breads.

لحم بقرى فاراتياتو Beef Varattiyathu

Beef varattiyathu, or Kerala beef fry, is a spicy dry beef roast from Kerala. Beef is cooked with spices, then roasted until richly flavored and almost dry.

لحم بقرى خول الهند مقلي Beef Coconut Fry

Beef coconut fry, or beef ularthyathu, is a Kerala dish where beef is slow-cooked with spices and roasted with coconut until crispy.

لحم بقرى روست Beef Roast

Marinated roast beef - recipe: eats beef roast refers to a large cut of beef that is typically cooked in the oven, though it can also be grilled or cooked in a slow cooker.

لحم بقرى فاروتاراشاتو Beef Varutharachathu

لحم بقرى فلفل Beef Pepper

لحم بقرى تاوا Beef Tawa

لحم بقرى كوروما Beef Kuruma

Beef kuruma is a rich and creamy Indian-style beef curry known for its mild, aromatic flavour and tender meat.

لحم بقرى كدائي Beef Kadai

Beef kadai is a delicious, spicy & flavorful dish made with the finest beef, onions, tomatoes, ginger, garlic & fresh ground spices.

لحم بقرى كوماراكوم Beef Kumarakam

بخلة لحم بقرى Beef Stew

Beef stew is a dish where beef (typically stew meat) is cooked in liquid, often with vegetables like potatoes, carrots, and onions, until the beef is tender and the flavors meld together.

كبد لحم بقرى Beef Liver

لحم بقرى شاتي كاري Beef Chatti Curry

Beef chatti curry is a flavorful Kerala-style dish where beef is slow-cooked in an earthen pot (chatti) with a blend of spices and often roasted potatoes, giving it a unique, earthy taste.

MUTTON CUISINE



لحم مسالا Mutton Masala

Mutton curry also known as mutton masala or mutton gravy is a delicious Indian curry dish of soft tender chunks of meat in a spicy onion tomato gravy.

لحم روست [نصف مرق] Mutton Roast (Semi Gravy)

Mutton roast is a dish where mutton is cooked and roasted, often with spices and aromatics. It can be prepared in various ways, including slow-cooked, oven-roasted, or pan-fried versions.

لحم كدائي [نصف مرق] Mutton Kadai (Semi Gravy)

Mutton kadai is a popular north Indian dish of goat/lamb, slow cooked with tomatoes, ginger, garlic, green chillies and a special spice blend known as kadai masala.

لحم مونغلي [نصف مرق] Mutton Mughlai (Semi Gravy)

Mutton mughlai is a rich and flavorful Indian curry, known for its creamy, nutty gravy and tender mutton pieces.

لحم دو پيازا [نصف مرق] Mutton Do Pyaza (Semi Gravy)

Mutton do pyaza is a popular Indian dish known for its rich, flavorful gravy and the generous use of onions.

لحم كولابوري [نصف مرق] Mutton Kolhapuri (Semi Gravy)

Mutton kolhapuri is a fiery, spicy Indian mutton curry originating from the city of Kolhapur in Maharashtra, India.

لحم روجان جوش [نصف مرق] Mutton Rogan Josh (Semi Gravy)

Mutton rogan josh is a flavorful, aromatic, and iconic Indian curry, specifically from the Kashmiri cuisine.

بخلة لحم Mutton Stew

Mutton stew is a healthy dish made by simmering pieces of mutton (sheep meat) in a liquid, often with vegetables, until the meat is tender.

لحم فاروتاراشاتو Mutton Varutharachathu

Mutton varutharachathu is a flavorful Kerala-style mutton curry characterized by its rich gravy made with roasted coconut and spices.

لحم فاراتياتو [نصف مرق] Mutton Varattiyathu (Semi Gravy)

Mutton varattiyathu, also known as mutton roast or orachi ularthyathu, is a popular Kerala-style dish featuring tender mutton pieces cooked with aromatic spices and slow-roasted to a rich, dark brown color.

لحم كورما [نصف مرق] Mutton Kuruma (Semi Gravy)

Mutton kurma, also spelled korma, is a popular Indian dish featuring tender mutton cooked in a rich, creamy, and aromatic gravy.

لحم شاتي كاري Mutton Chatti Curry

Mutton chatti curry is a traditional Kerala-style mutton curry cooked in a clay pot, also known as a chatti which imparts a unique, earthy flavor.

VEG. CUISINE



دال مقلي
Dal Fry

HALF FULL
฿ 10 ฿ 20

خضار مشكل كاري
Mix Vegetable Curry

HALF FULL
฿ 10 ฿ 20

خضار كورما
Vegetable Kurma

HALF FULL
฿ 14 ฿ 28

الو مٹر
Aloo Mutter

HALF FULL
฿ 14 ฿ 28

Aloo mutter, also known as aloo makhani or potato butter masala, is a popular Indian dish featuring potatoes cooked in a creamy, buttery, and tangy tomato-based gravy.

الو پالاک
Aloo Palak

HALF FULL
฿ 14 ฿ 28

Aloo palak is a popular Indian dish consisting of potatoes [aloo] and spinach (palak) cooked together with spices.

الو جوبي
Aloo Gobi

HALF FULL
฿ 14 ฿ 28

Aloo gobi is a popular Indian dish made with potatoes [aloo] and cauliflower (gobi) cooked with spices.

نافارائنا کوروما
Navarathna Kuruma

HALF FULL
฿ 15 ฿ 30

Navarathna korma is a creamy, mildly spiced Indian curry, often associated with Mughlai cuisine.

دال تادکا
Dal Tadka

HALF FULL
฿ 14 ฿ 28

Dal tadka is a popular Indian dish made with lentils that are cooked until soft and creamy, then tempered with a mixture of hot oil or ghee infused with spices.

دال مکھانی
Dal Makhani

HALF FULL
฿ 15 ฿ 30

Dal makhani is a popular Indian dish made primarily with whole black lentils (urad dal), kidney beans (rajma), butter, and cream.

شان مسالا
Chana Masala

HALF FULL
฿ 14 ฿ 28

Chana masala, also known as chole masala, is a popular Indian dish featuring chickpeas (chana) cooked in a flavorful, spiced gravy.

راجما مسالا
Rajma Masala

HALF FULL
฿ 14 ฿ 28

Rajma masala is a popular north Indian dish featuring red kidney beans simmered in a flavorful gravy made with onions, tomatoes, and a blend of aromatic spices.

جوبي مسالا
Gobi Masala

HALF FULL
฿ 14 ฿ 28

Gobi masala is a wonderful tasty gravy made by cooking gobi florets in tomato, onion & coconut based puree and tempered spices.

پازلاء خضراء مسالا
Green Peas Masala

HALF FULL
฿ 14 ฿ 28

Green peas masala, also known as matar masala, is a north Indian gravy-based curry made with green peas (matar) as the star ingredient. It's a flavorful and aromatic dish, often featuring a rich and creamy tomato-based gravy.

VEG. CUISINE



مشروم مسالا
Mushroom Masala

HALF FULL
฿ 14 ฿ 28

Mushroom masala is a flavorful Indian curry made with mushrooms cooked in a spiced gravy.

مشروم مٹر
Mushroom Mutter

HALF FULL
฿ 15 ฿ 30

Mushroom mutter, also known as matar mushroom or matar mushroom, is a popular Indian dish featuring a flavorful curry made with mushrooms and green peas.

خضار کولھاپوری
Vegetable Kolhapuri

HALF FULL
฿ 14 ฿ 28

Veg. kolhapuri is a spicy mixed vegetable curry from the Kolhapur region of Maharashtra, India. It's known for rich, aromatic flavors and fiery heat, achieved through a unique blend of roasted spices.

خضار کدای
Vegetable Kadai

HALF FULL
฿ 14 ฿ 28

Kadai vegetable, also known as veg kadai, is a popular north Indian dish featuring mixed vegetables cooked in a thick, spicy gravy, often in a kadai.

خضار مکھانی
Vegetable Makhani

HALF FULL
฿ 15 ฿ 30

Vegetable makhani, also known as Veg Makhaniwala, is a rich and creamy Indian curry made with mixed vegetables in a buttery, tomato-based sauce.

پانیر ٹیکا مسالا
Paneer Tikka Masala

HALF FULL
฿ 16 ฿ 32

Paneer tikka masala is an Indian dish of paneer (Indian cheese) served in a spiced gravy. It is a vegetarian alternative to chicken tikka masala.

پانیر مسالا
Paneer Masala

HALF FULL
฿ 14 ฿ 28

Paneer masala is a popular north Indian dish featuring Indian cottage cheese (paneer) cooked in a flavorful, spiced tomato-based gravy.

پالاک پانیر
Palak Paneer

HALF FULL
฿ 14 ฿ 28

Palak paneer is a popular Indian dish consisting of spinach (palak) and Indian cheese (paneer) cooked in a flavorful curry.

شیلپی پانیر
Chilly Paneer

HALF FULL
฿ 15 ฿ 30

Chilly paneer is a popular Indo-Chinese dish made with batter-coated, crispy fried paneer (Indian cheese) cubes tossed in a spicy, sweet, and tangy sauce.

پانیر مکھانی
Paneer Makhani

HALF FULL
฿ 15 ฿ 30

Paneer makhani is a rich and creamy Indian dish featuring paneer (Indian cheese) cooked in a buttery, tomato-based sauce.

پانیر کدای
Paneer Kadai

HALF FULL
฿ 15 ฿ 30

Paneer kadai is a popular Indian dish featuring paneer (Indian cheese) cooked in a thick, spicy gravy, often in a kadai.

پانیر مٹر مسالا
Paneer Mutter Masala

HALF FULL
฿ 15 ฿ 30

Paneer mutter masala is a popular Indian dish featuring paneer (Indian cheese) and green peas (mutter) cooked in a flavorful, spiced tomato-based gravy.

پانیر زبدہ مسالا
Paneer Butter Masala

HALF FULL
฿ 16 ฿ 32

Paneer butter masala, also known as butter paneer, is a popular Indian dish consisting of paneer (Indian cheese) cooked in a rich, creamy tomato-based sauce.

SEAFOOD CUISINE



سمك مسالا
Fish Masala
Fish masala is a flavorful indian dish, often a curry or a dry fry, featuring fish that is marinated and cooked with a blend of aromatic spices.

سمكة مولي
Fish Molly
Fish molly, also known as fish molee, is a traditional kerala-style fish curry. It's characterized by its creamy, coconut milk-based gravy, and mild, aromatic spices.

سمكة مولي
Fish Mango Curry
Fish mango curry, also known as meen manga curry, is a flavorful south indian dish, particularly popular in kerala, that combines the tanginess of raw mango with the richness of coconut milk.

نغر مسالا (مرق)
Squid Masala (Gravy)
Squid masala, also known as kanava masala or squid roast, is a dish featuring squid cooked in a flavorful, spicy masala. It's a popular seafood preparation in indian cuisine, particularly in coastal regions.

كراپ مسالا (مرق)
Crab Masala (Gravy)
Crab masala is a flavorful south indian dish where crab is cooked in a spicy, often tomato-based, gravy or masala. It's a popular seafood recipe known for its rich

كراوب روست
Crab Roast
Crab roast, also known as njandu roast in malayalam, is a popular seafood dish, particularly in kerala, india. It features crabs cooked in a flavorful blend of spices, onions, tomatoes, and other aromatic ingredients.

روبيان مسالا
Prawns Masala
Prawn masala is a flavorful indian dish featuring prawns (shrimp) cooked in a spiced onion-tomato based gravy. It typically includes a blend of aromatic spices like turmeric, cumin, coriander, and garam masala, creating a rich and savory curry.

روبيان مقلي جاف سورتاد
Prawns Dry Fry Sorted
Prawns dry fry, is a spicy, semi-gravy south indian style seafood dish that can be served as an appetizer and a side to the main course.

روبيان زبدة مسالا
Prawns Butter Masala
Prawn butter masala, also known as prawn makhani, is a rich and creamy indian dish featuring prawns cooked in a buttery tomato-based gravy.

سمك روست [نصف مرق]
Fish Roast (Semi Gravy)
Fish roast is a method of cooking fish where it is cooked in a dry heat environment, often in an oven or over an open flame, to achieve a crispy exterior and a cooked interior.

سمك مقلي
Fish Fry
Fish fry can refer to two things: fried fish itself, or a social event where fried fish is the main dish. In the context of a meal or event, it often includes other sides like french fries, coleslaw, and various sauces.

سمك شاتي كاري
Fish Chatli Curry
Fish chatli curry, also known as claypot fish curry or meen chatli, is a traditional kerala-style fish curry cooked in a clay pot (chatli).

PANOOR SP. RICES



دجاج مظهر
Chicken Madhbi
Chicken madhbi is a traditional yemeni dish featuring chicken cooked over hot stones or grilled on charcoal, giving it a smoky, crispy exterior.

دجاج مندي
Chicken Mandi
Chicken mandi is a popular middle eastern dish, originating from yemen, that features slow-cooked chicken and rice infused with aromatic spices.

دجاج مدفون
Chicken Madfoon
Chicken madfoon is a popular middle eastern dish, particularly from yemen and saudi arabia, known for its slow-cooked chicken and flavorful rice.

دجاج مجبوس
Chicken Majboos
Chicken majboos, also known as machboos, is a popular middle eastern rice dish, particularly prevalent in the gulf region. It features flavorful rice cooked with chicken, aromatic spices, and sometimes vegetables like tomatoes and carrots.

برياني شيمبو
Chembu Biryani
Chembu biryani refers to biryani cooked and served in a traditional copper pot called a chembu. It's a style of presentation, often emphasizing the aromatic and flavorful qualities of the biryani.

برياني مغربي
Moroccan Biryani
Moroccan cuisine is renowned for its rich flavors, aromatic spices, and vibrant culinary traditions. In this recipe, we embark on a culinary journey to create a mouthwatering moroccan chicken biryani, combining the fragrant spices of morocco with the beloved biryani technique.

برياني باردا
Parda Biryani
Parda biryani is a type of dum biryani where parboiled rice is layered with a cooked meat or vegetable mixture, then sealed with a dough or pastry crust and baked to create a flavorful and aromatic dish.

برياني بوتوم كال
Pothumkaal Biryani
pothumkaal biryani is a lip smacking traditional dish very popular in wayanad region. This is a variety dish and the marrow tastes awesome with the spicy flavorful.

لحم بوخاري
Mutton Bukhari
Mutton bukhari rice is a fragrant and flavorful rice dish, popular in middle eastern and some south asian cuisine, featuring tender mutton and aromatic spices like cinnamon, cumin, and cardamom.

برياني لحم ران
Mutton Raan Biryani
Mutton raan biryani is a type of biryani that features a whole leg of lamb or mutton (called raan) as its centerpiece, slow-cooked and marinated in a blend of spices and yogurt.

CHINESE CUISINE



FRIED RICE

ارز مقلي خضار
Vegetable Fried Rice ₪ 15.00

Veg. Fried Rice is an Indo-Chinese dish made by stir-frying cooked rice along with vegetables, sauces in a wok.

ارز مقلي بيض
Egg Fried Rice ₪ 16.00

ارز مقلي دجاج
Chicken Fried Rice ₪ 17.00

Chicken fried rice made in Indo-Chinese style. Simple, easy to make & delicious fried rice made with tender chicken, soya sauce vinegar.

ارز مقلي لحم بقرى
Beef Fried Rice ₪ 20.00

Beef fried rice is a dish where cooked rice is stir-fried with beef, vegetables, and often eggs, typically seasoned with soy sauce and other savory ingredients.

ارز مقلي لحم
Mutton Fried Rice ₪ 22.00

ارز مقلي روبيان
Prawns Fried Rice ₪ 23.00

Prawns fried rice made with pre-cooked brown rice, egg, mixed vegetables and prawns. Topped with fresh herbs.

ارز مقلي مشكل
Mixed Fried Rice ₪ 23.00

A little bit of everything comes together as well in this mixed fried rice made with chicken, prawn, egg and veggies.

ارز مقلي شيزوان (خضار/دجاج)
Schezwan Fried Rice (Veg/Chl) ₪ 17/19

ارز مقلي سنغافورية
Singapore Fried Rice ₪ 23.00

ارز مقلي شيزوان روبيان / مشكل
Schezwan Fried Rice (Mix/Prawns) ₪ 25.00

Schezwan Fried Rice is a popular Indo-Chinese dish that combines the flavors of Chinese fried rice with schezwan Sauce.

ارز مقلي مشكل سنغافورية
Singapore Mixed Fried Rice ₪ 25.00

Singapore Mixed Fried Rice is a flavorful Indo-Chinese dish, a variation of fried rice that incorporates elements of Chinese, Indian, and sometimes Malay cuisines.

ارز مقلي تريبل
Triple Fried rice ₪ 25.00

Triple rice is complete meal with combination of rice, hakks noodles and fried noodles which is served with spicy schezwan manchurian gravy.

CHOP SUEY

شويسوي صيني
Chop Suey Chinese ₪ 28.00

شويسوي امريكي
Chop Suey American ₪ 28.00

شويسوي استرالي
Chop Suey Australian ₪ 28.00

شاومين امريكي
Chow Mein American ₪ 28.00

CHINESE CUISINE



NOODLES

معكرونة خضار
Vegetable Noodles ₪ 16.00

Vegetable noodles is a healthy Chinese inspired dish where cooked noodles are stir-fried with lots of vegetables. Further the dish is seasoned with a splash of sauces, vinegar and black pepper to up the taste and flavor.

معكرونة بيض
Egg Noodles ₪ 17.00

Egg noodles are a food made by rolling a dough made from wheat flour and eggs into flat sheets which are then cut into ribbon shapes and cooked in boiling water.

معكرونة دجاج
Chicken Noodles ₪ 18.00

Chicken noodles are a delicious flavor-packed meal of stir-fried noodles, chicken, vegetables and sauces.

معكرونة هاككا دجاج
Chicken Hakka Noodles ₪ 20.00

Chicken Hakka noodles are Indian street style noodles packed with bold & spicy flavors. These stir-fried Indo-Chinese noodles are made with egg noodles, chicken breast, fresh vegetables and a quick savory sauce.

معكرونة روبيان
Prawns Noodles ₪ 24.00

Glossy, flavour-packed thick noodles, tender juicy prawns (shrimp) cooked to just right and delightfully sweet, crisp fresh vegetables.

معكرونة مشكل
Mixed Noodles ₪ 24.00

Mixed noodles are a delicious flavor-packed meal of stir-fried noodles with chicken, prawn, egg, vegetables and sauces.

معكرونة دجاج شيزوان
Schezwan Chl. Noodles ₪ 20.00

Schezwan Noodles is a favorite from the Indo-Chinese cuisine. Al dente cooked noodles are tossed in a spicy, sweet, hot and tangy homemade schezwan sauce.

معكرونة روبيان شيزوان
Schezwan Prawns Noodles ₪ 26.00

Schezwan Prawns Noodles is an Indo-Chinese dish consisting of noodles stir-fried with prawns and a spicy Schezwan sauce.

معكرونة شيزوان مشكل
Schezwan Mix Noodles ₪ 26.00

These Schezwan Noodles are a favorite from the Indo-Chinese cuisine. Al dente cooked noodles are tossed in a spicy, sweet, hot and tangy homemade schezwan sauce.

معكرونة ثوم شيلي
Chilli Garlic Noodles ₪ 25.00

Chilli Garlic Noodles is a flavorful, spicy noodle dish that combines cooked noodles with a chili and garlic-based sauce, often stir-fried with vegetables and other seasonings.

معكرونة سنغافورية
Singapore Noodles ₪ 24.00

Singapore noodles, also known as Singapore mei fun, is a stir-fried noodle dish popular in Indo-Chinese restaurants, characterized by its thin rice vermicelli noodles and a distinct curry powder flavor.

معكرونة سنغافورية مشكل
Singapore Mixed Noodles ₪ 26.00

Singapore Noodles, a popular Chinese takeout dish, are typically made with thin rice noodles, curry powder, and a mix of vegetables like bell peppers, along with shrimp, pork (or chicken), and sweet sausage.

GRILL SPOT



ALL GRILLED ITEMS ARE SERVED WITH:



دجاج تكا بدون عظم Chicken Tikka Boneless

฿ 20/40

Chicken tikka are boneless pieces of chicken, marinated in spiced yogurt, threaded on a metal skewer and cooked on live charcoal.

دجاج سيخ كباب Chicken Seekh Kabab

฿ 20/40

Chicken seekh kabab is a type of kebab popular in south asia, made with minced chicken, spices, and herbs, formed into a cylindrical shape on skewers, and then grilled or cooked in a tandoor.

لحم سيخ كباب Mutton Seekh Kabab

฿ 25/48

Mutton seekh kabab is a popular indian and pakistani dish made from minced mutton (goat or lamb) that is seasoned with spices, shaped onto skewers, and grilled or cooked over an open flame.

دجاج مشوي Grilled Chicken

฿ 17/30

Grilled chicken typically refers to chicken that has been cooked on a grill, resulting in a smoky flavor and often a healthier option compared to fried chicken.

لحم بقري ريبس Beef Ribs

AS PER SIZE

مشاوي مشكلة Mix Grill

฿ 35/65/120

Mix grill is a richly spiced middle eastern food with an assortment of grilled meats.

دجاج على الفحم (الفحم) Charcoal (Al Faham)

฿ 22/40

دجاج على الفحم فلفل Charcoal Pepper

฿ 25/46

دجاج على الفحم شيلي احمر Charcoal Red Chilli

฿ 25/46

دجاج على الفحم شيلي اخضر Charcoal Green Chilli

฿ 25/46

دجاج على الفحم بيرري Charcoal Peri Peri

฿ 26/48

Charcoal Peri Peri refers to chicken or other meats that are marinated in a spicy sauce, known as peri peri, and then grilled over charcoal.

دجاج على الفحم ديناميت Charcoal Dynamite

฿ 26/48

Dynamite charcoal likely refers to a type of charcoal used as fuel, potentially for barbecuing or other heating purposes, and is not related to the explosive dynamite.

دجاج على الفحم بوليشاتو Charcoal Pollichathu

฿ 30/55

Charcoal pollichathu is a kerala-style dish where chicken is marinated, shallow fried, and then cooked inside a banana leaf wrap, often with a flavorful masala and a final grilling over charcoal for a smoky finish.

GRILL SPOT



ALL GRILLED ITEMS ARE SERVED WITH:



عرايس لحم Mutton Arayes

฿ 32.00

ريبس Lamb Chops

AS PER SIZE

سمك مشوي Fish Grill

AS PER SIZE

فيليه سمك تكا همور Fish Tikka Hamour Fillet

AS PER SIZE

شاوريما (عادي/حار) Shawarma (Normal / Spicy)

฿ 7/8

TANDOOR SP.

دجاج تندوري Tandoori Chicken

฿ 22/44

Tandoori chicken is a popular dish from the Indian subcontinent, characterized by its vibrant red color and smoky flavor.

ملاي تكا Malai Tikka

฿ 21/42

Malai tikka is a popular indian dish, typically made with boneless chicken marinated in a creamy mixture, then grilled or baked.

بانير تكا Paneer Tikka

฿ 18/36

Paneer tikka is a popular Indian appetizer and snack where cubes of paneer (Indian cheese) are marinated in a spiced yogurt mixture and then grilled or baked.

هارياي تكا Harlyali Tikka

฿ 21/42

Harlyali Tikka is a popular Indian appetizers known for its vibrant green color, derived from the marinade of fresh herbs and spices.

اشاري تكا Achari Tikka

฿ 21/42

Achari Tikka is a North Indian dish of boneless chicken pieces marinated in a spiced yogurt and pickle-flavored marinade, then cooked in a tandoor or pan.

سمك تكا Fish Tikka

฿ 22/44

Fish tikka is a popular Indian appetizer or main course dish made from marinated and grilled or baked pieces of fish, typically boneless.

صحن مشكل Mix Platter

฿ 30/55/110

A Mix Platter, also known as a Mixed Platter, is a dish that features a variety of food, typically grilled or cooked meat, served together on a single plate or platter.

دجاج تندوري رويل Royal Tandoori Chicken

฿ 25/50

Royal Tandoori Chicken is a classic Indian dish consisting of chicken marinated in yogurt and spices, then traditionally cooked in a tandoor.

PANOOR SPECIAL



كونجي كوزي فاتيشاتو Kunji Kozhi Vattichathu

Kunji Kozhi Vattichathu refers to a Malabar-style chicken dish, specifically a roast or dry-fry preparation. It's a popular non-vegetarian dish in Kerala cuisine, known for its rich flavors and aromatic spices.

كونجي كوزي توليشاتو Kunji Kozhi Thullichathu

Kunji Kozhi Thullichathu refers to a Malabar-style chicken dish, specifically a roast or dry-fry preparation. It's a popular non-vegetarian dish in Kerala cuisine, known for its rich flavors and aromatic spices.

كوزي نيراشاتو Kozhi Nirachathu

Kozhi Nirachathu is a popular and traditional Malabari dish from the Indian state of Kerala. It involves stuffing a whole chicken with a spicy onion masala and then pan-frying it to perfection.

لحم تاتو روست Mutton Thattu Roast

Mutton thattu roast is a dish where mutton, the meat of a mature sheep, is cooked, often by roasting, until tender and flavorful. It can be prepared in various ways, from slow-cooked leg of mutton roasts to quicker tawa roasts.

لحم بوهاري روست Mutton Buhari Roast

Mutton Buhari Roast, also known as Mutton Chukka Buhari Style, is a flavorful south Indian dish featuring tender mutton pieces slow-cooked in a rich, aromatic spice blend.

لحم تالا كاري Mutton Thala Curry

Mutton thala curry is a delicious dish in Tamil Cuisine that goes perfect as a side dish with white hot rice or with almost anything. The spicy aromatic coconut flavored curry is delicious and enjoyable.

PANOOR SPECIAL



سمكة بوليشاتو Fish Pollichathu

fish pollichathu is a popular Kerala recipe which is fried fish coated with a masala and wrapped in banana leaf. It is also known as meen pollichathu or fish wrapped in banana leaf all over the world which is similar to my masala fish fry.

سمكة تاتا Fish Tawa

Fish tawa a popular family favorite recipe that will turn into a treat for your tastebuds. The fish marination is made with spices, ginger, garlic, curry leaves, lemon. Marinated fish is fried in coconut oil and gets a smoky charred flavour from the frying.

بكييت بحرية Seafood Bucket

Seafood Bucket is a popular, casual dining experience that involves a bucket (or similar container) filled with a variety of seafood, often served with corn, potatoes, and a flavorful sauce.

لحم بقري ريبس روست Beef Ribs Roast

Beef Ribs Roast refers to a cut of beef ribs that are typically roasted, often slow-roasted, to achieve a tender and flavorful result. These ribs can come from various sections of the cow, including the back ribs and the short ribs.

بونوم كال فاراتياتو Pothum Kaal Varattiyathu

Pothum Kaal Varattiyathu refers to a Wayanad-style beef bone marrow dish, also known as Wayanad Special Pothum Kaal. It is a traditional and popular dish in the Wayanad region, known for its spicy and flavorful gravy that pairs well with rice-based dishes.

لحم بقري كودوكا Beef Kudukka

Beef Kudukka is a South Indian dish, likely referring to beef cooked in a spicy, often dry, preparation. It's a common term used in Kerala for various beef dishes where the meat is cooked with a blend of aromatic spices, resulting in a flavorful and often dry or semi-dry dish served in a clay pot.

SNACKS SPECIAL



SNACKS SPECIAL



خضار كٹليت Vegetable Cutlet	₹ 2.50
دجاج كٹليت Chicken Cutlet	₹ 3.00
پاکافادا Pakkavada	₹ 2.00
دال فادا (پارپپو فادا) Dal Vada (Parippuvada)	₹ 2.00
اوزونو فادا Uzhunnu Vada	₹ 2.00
سمبوسا (خضار/دجاج) Samosa (Veg/Chi)	₹ 1.50
سوجیان Sugyan	₹ 2.00
بوندا (آلو، حلو) Bonda (Aloo, Sweet)	₹ 2.00

موز مقلي Banana Fry	₹ 2.00
موز روست (محبشو) Banana Roast (Stuffed)	₹ 5.00
کالوما کایا نیراچاتھو Kallumma Kaya Nirachathu	₹ 3.50
لفائف ریچ دجاج Spring Roll Chicken	₹ 3.00
پافس (بیض/دجاج) Puffs (Egg/Chicken)	₹ 3.00
ساندویش بیض Egg Sandwich	₹ 5.00
ساندویش کیمما Keema Sandwich	₹ 5.00
ساندویش دجاج Chicken Sandwich	₹ 6.00

ساندویش لہم بقری Chicken Chilly/Beef Sandwich	₹ 8.00
ساندویش ٹیکا Tikka Sandwich	₹ 10.00
کاپا Kappa	₹ 6.00
کاپا خاص و کاری سمک Special Kappa & Fish Curry	₹ 12.00
کالاثاپام Kalathappam	₹ 2.50
ایلا آدا (سمک/حلو) Ela Ada (Fish / Sweet)	₹ 3.00
نیپپام Neyyappam	₹ 2.50
اونٹیپام Unntyappam	₹ 1.00



فالٹل Falatel	₹ 1.00
ایراچی پاتھیری (دجاج/لہم بقری) Irachi Pathiri (Chi/ Beef)	₹ 3.00
اونا کایا Unna Kaya	₹ 3.50
چاٹی پاتھیری Chatti Pathiri	₹ 3.00
الانچی Elanchi	₹ 2.50
آویل Avil	₹ 5/10
کای پولہ Kai Pola	₹ 3.00
کونجی پتال Kunjhi Pathal	₹ 10/18

FRESH JUICES



DESSERTS



ليمون Lime	₹ 7.00	رمان Pomegranate	₹ 12.00
ليمون نعناع Lemon Mint	₹ 8.00	تفاحة Apple	₹ 12.00
صودا الليمون (حلوة / ملح) Lime Soda (Sweet / Salt)	₹ 9.00	شيكو Chikoo	₹ 12.00
بطيخ Watermelon	₹ 10.00	عنب Grape	₹ 12.00
شمام Sweet Melon (Shamam)	₹ 12.00	مانجو Mango	₹ 12.00
برتقال Orange	₹ 12.00	أفوكادو Avacado	₹ 12.00
أناناس Pineapple	₹ 12.00	كوكتيل Cocktail	₹ 14.00
جزرة Carrot	₹ 12.00	عبد Abood	₹ 14.00
فراولة Strawberry	₹ 12.00	عصير بانور خاص Panoor Special Juice	₹ 15.00



لاسي حلوة/ملح Lassi Sweet / Salt	₹ 9.00	موهيتو Mojito	₹ 12.00
مانجو لاسي Mango Lassi	₹ 12.00	آيس كريم مشكل Mix Ice Cream	₹ 15.00
لاسي أناناس Pineapple Lassi	₹ 12.00	سلطة فواكه مع آيس كريم Fruit Salad With Ice Cream	₹ 15.00
نناري ساريات Nannari Sarbath	₹ 12.00	فالودة Falooda	₹ 18.00
كولوكي ساريات Kulukki Sarbath	₹ 12.00	Falooda is a popular, layered, cold dessert or beverage, originating from Persia and now widely enjoyed in South Asia, particularly India. It typically consists of milk, vermicelli, sweet basil seeds (sabja seeds), rose syrup, and often topped with ice cream, nuts, and jelly.	
أفيل ميلك Afil Milk	₹ 12.00	رويال بانور فالودة Royal Panoor Falooda	₹ 20.00
ميلك شيك Milkshake	₹ 15.00	براونلي سيزلنج Sizzling Brownie	₹ 20.00
شيك جاك فروت Jackfruit Shake	₹ 15.00	آيس كريم بوتو Puttu Ice Cream	₹ 25.00
ميلك شيك جوز الهند نيندار Tender Coconut Milk Shake	₹ 15.00	جولاب جامون مع آيس كريم Gulab Jamun With Ice Cream	₹ 12.00
فاكهة العاطفة Passion Fruit	₹ 15.00	بوت فواكه Fruit Boat	₹ 20.00