



zarükhā

www.zarokharesto.com





Sweet Corn

170

Tomato

170

Ultimate comfort soup with sweet corn & vegetables in mild spices

Tangy & Creamy tomatoes come together to give you warm embrace

• Manchow

170

Hot n Sour

170

Traditional thick soup from land of rising sun with plenty of chopped vegetables

Asian soup with diced vegetable & sourness of soy & vinegar

Chicken Aalni

180 • Mutton Aalni

220

Traditional preparation of mild spices with chicken

Traditional preparation of mild spices with mutton

Pandhara Rassa

210

Pride of Kolhapur & maharashtrian cuisine, aromatic white soup with meat stock

Chicken Hot n Sour 210

Asian soup with diced chicken, vegetable & sourness of soy & vinegar

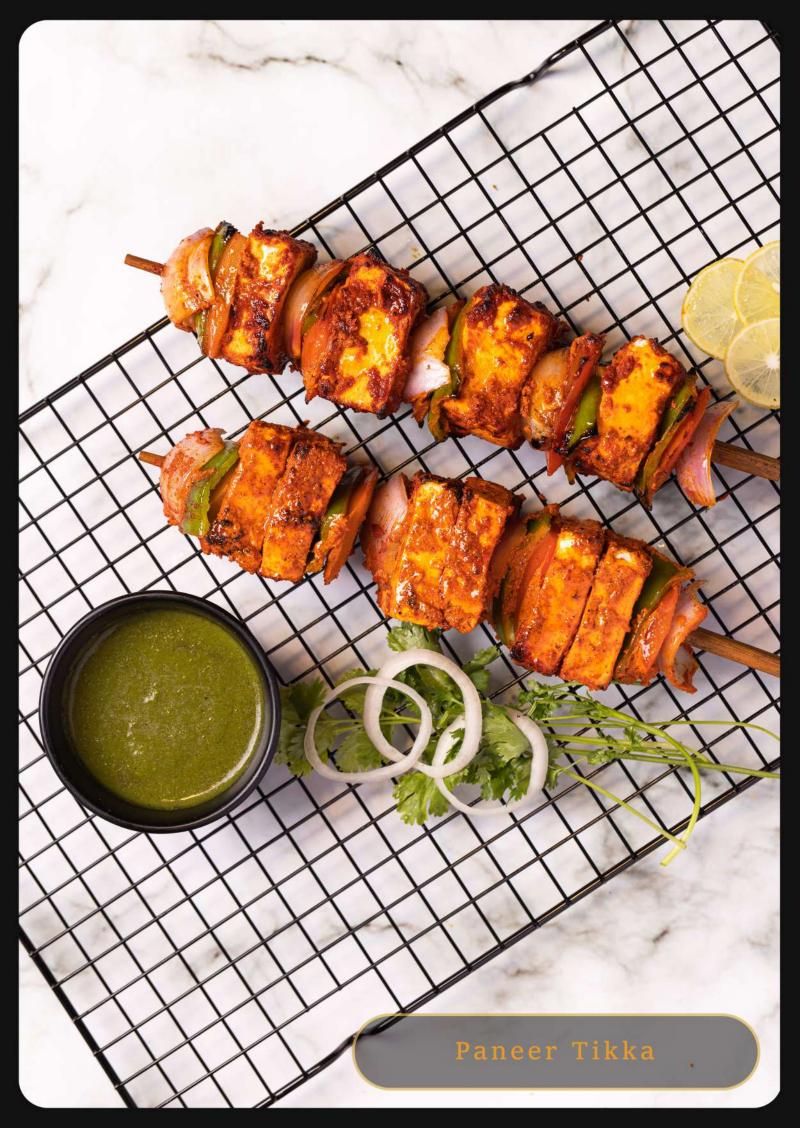
Chicken Sweet Corn 210

Ultimate comfort soup with sweet corn & chicken in mild spices

Chicken Manchow 210

Traditional thick soup from land of rising sun with plenty of chopped vegetables & chicken







••*• STARTERS *•*•*•

Punjabi

Hara Bhara Kabab 280

Paneer Tikka

280

Green vegetables boiled & chopped to form a patty & fried to make succulent kebabs

Paneer, green bell peppers & onions skewed & cooked in Tandoor

Paneer Malai Tikka

280 - Abadi Mushroom

280

Paneer marinated in cream & cooked in Tandoor

Stuffed mushrooms cooked in tandoor

Veg Seekh Kebab 280

Mixed vegetable minced & formed into succulent kebabs & cooked in tandoor

French Fries

180

Masala Papad 90

Crowd favourite pre meal snack; Papad (roasted or fried) topped with chopped onion, tomato & shev

Potatoes, diced & crispy fried

Roasted Papad

60

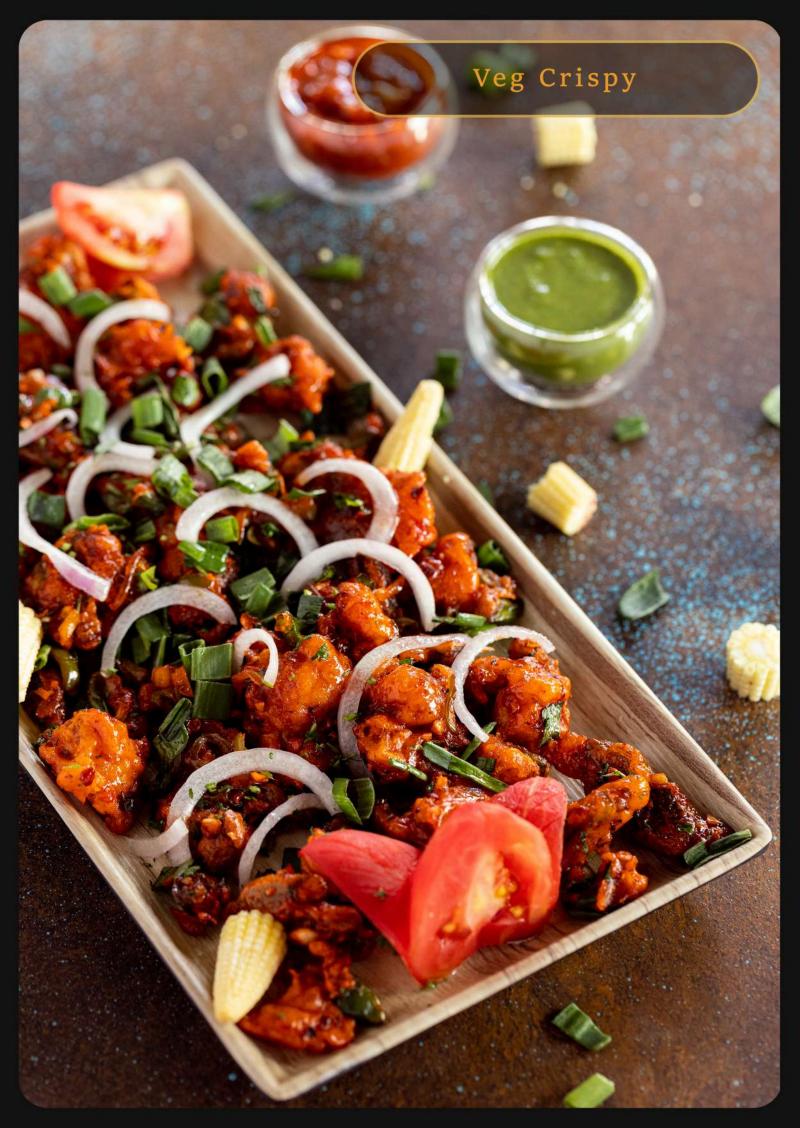
Fried Papad

60

Fried papad

No frills roasted urad papad







STARTERS ******

Chinese

280

■ Veg Manchurian -Dry

Mixed vegetables finely chopped & formed into soft balls & tossed in soy sauce

Mixed vegetables crispy fried in Soy sauce

Honey Chilli Potato 280 Potatoes boiled & tossed with honey & chilli

flour & corn flour & deep fried

Veg Spring Roll 280 Boiled vegetables rolled in sheets of refined

◆ ■ Veg Crispy 280 - Paneer Chilli

■Veg Manchurian -310 Gravy

Mixed vegetables finely chopped & formed into soft balls & tossed in soy sauce gravy

280

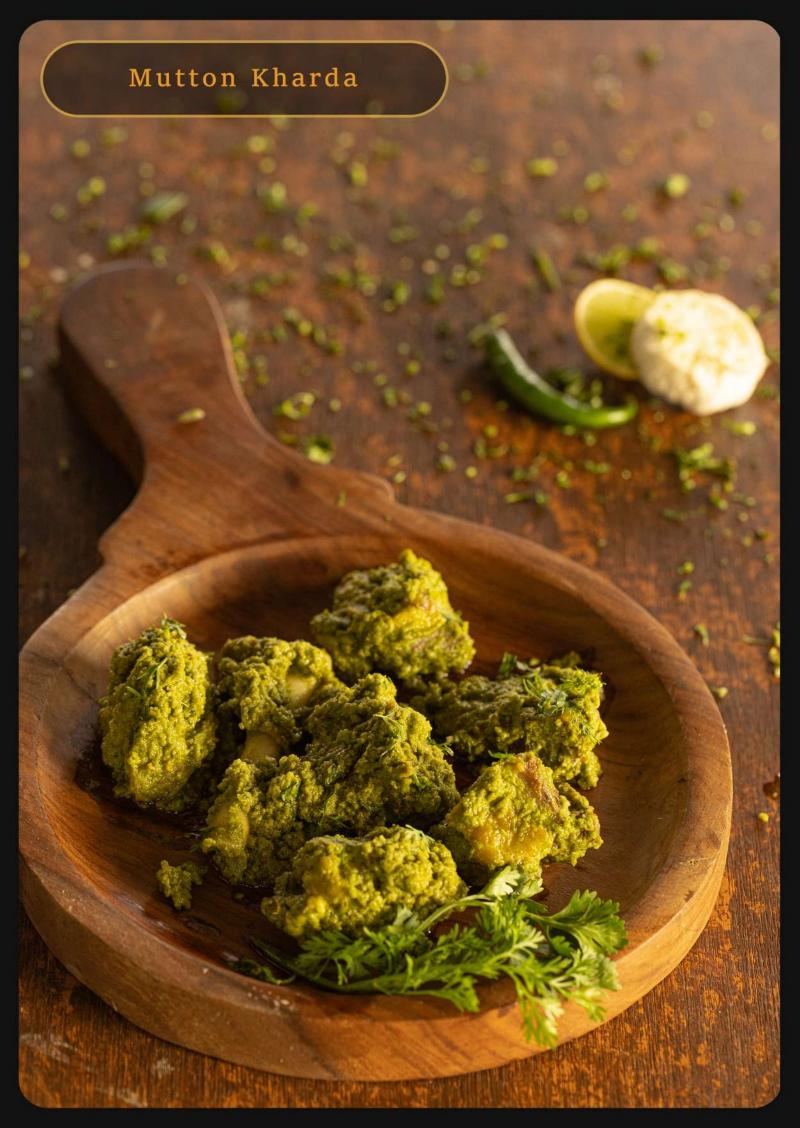
280

Paneer tossed with green bell peppers & onions tossed in chilli sauce

Mushroom Chilli

Mushrooms tossed with green bell peppers & onions in chilli sauce







****** STARTERS ******

Maharashtrian

Chicken Ukad Fry 380

Traditional marathi way of cooking meats; chicken ukad(alani fry)

♠ Chicken Kharda

Chicken tossed in our authentic thecha (kharda) to give you marathi jhatka

Chicken Fry

Lollypop

Dry preparation with aromatic spices of maharashtra with chicken

• Mutton Ukad Fry

Traditional marathi way of cooking meats; mutton ukad(alani fry)

440

440

440

380 <- Mutton Kharda

Mutton tossed in our authentic thecha (kharda) to give you marathi jhatka

Mutton Fry

Dry preparation with aromatic spices of maharashtra with mutton

Punjabi

380

Tandoori Chicken - 550Full

Your go to chicken starter, succulent chicken marinated overnight & cooked in Tandoor

Tandoori Chicken 430

Chicken lollypops cooked in tandoor

Tandoori Chicken - 380Half

Your go to chicken starter, succulent chicken marinated overnight & cooked in Tandoor

430 ♠ Chicken Tangadi 380 Kebab

Chicken leg marinated overnight in mild spices & cooked in Tandoor







••*• STARTERS *•*•*•

Punjabi

Chicken Ghee Roast 450

Ghee loaded chicken pieces fried to create a juicy & tender snack

Chicken Seekh Kebab

Chicken mince mixed with herbs & spices & rolled into kebabs & cooked in Tandoor

380

380

380

a juicy & tender snack

Ghee loaded mutton pieces fried to create

580

380

80

Mutton Seekh Kebab

• Mutton Ghee Roast

Mutton mince mixed with herbs & spices & rolled into kebabs & cooked in Tandoor

Chicken Pahadi Kebab

Chicken pieces marinated in pahadi green masala & cooked in tandoor & served with a soft coating of eggs

Chicken Tikka

Boneless chicken marinated in tikka masala & skewed & cooked in Tandoor

♠ Chicken White Fantasy

Tender chicken pieces marinated in olive oil with ginger, garlic & aromatic herbs & cooked in tandoor style

380 - Chicken Malai Kebab

Boneless chicken marinated in cream along with herbs & spices, skewed & cooked in Tandoor

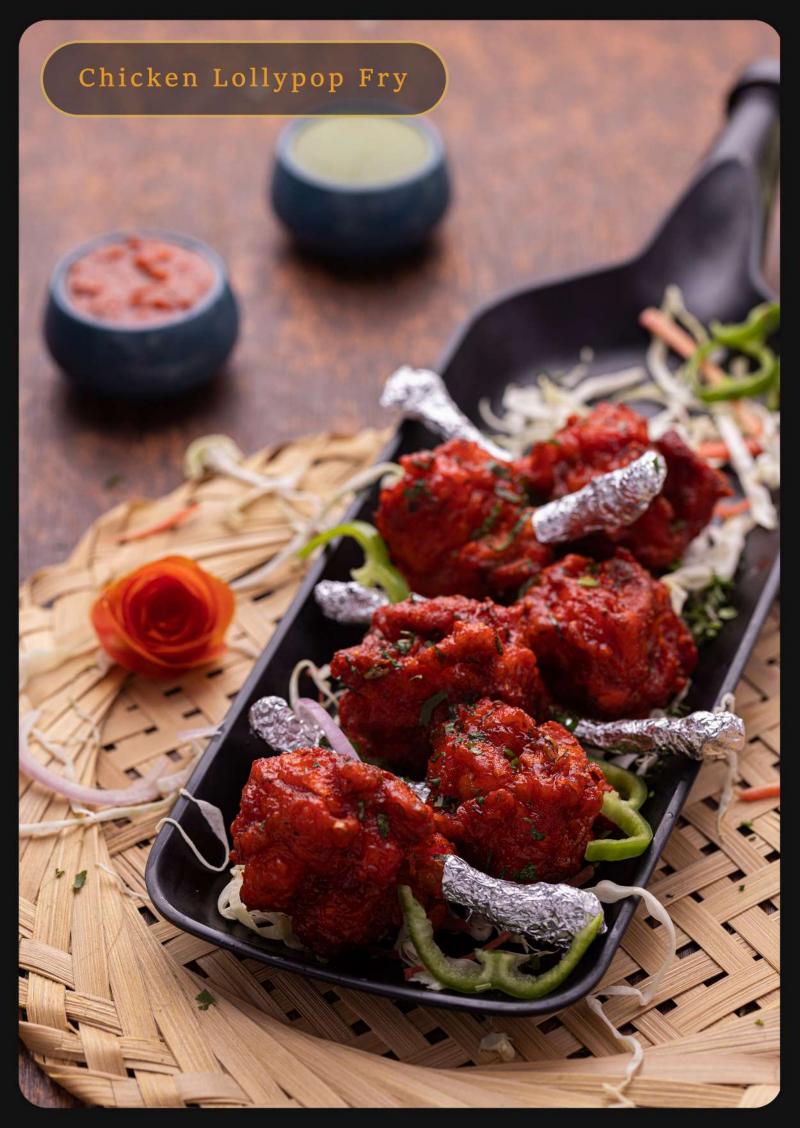
Chicken Kalimiri 380 Kebab

Boneless chicken kebabs cooked in Tandoor with freshly ground pepper corns

Boiled Egg

Two Boiled Eggs cut into quarters with Paper & Salt







***** STARTERS ******

Chinese

380

Chicken Lollypop Fry

Chicken drum sticks deep fried in authentic asian sauce; dry

Chicken Lollypop 380 Masala

Chicken drum sticks deep fried in authentic asian souce; with masala

■ Chicken Manchurian 380 ♠ Lemon Chicken

Boneless chicken cubes tossed in soy sauce

♠ Chicken Crispy 380

Boneless Chicken crispy fried in Soy sauce

Boneless chicken cubes tossed with specially curated lemon sauce

380

280

Chicken Spring Roll 380

Boiled vegetables with chicken rolled in sheets of refined flour & corn flour & deep

♠ Chicken Chilli

Boneless chicken cubes pieces tossed with green bell peppers & onions in chilli sauce

380 ♠ ■ Egg Chilli

Boiled egg pieces tossed with green bell peppers & onions in chilli sauce





Maharashtrian

♠ ■ Bharal Vange

180

Eggplants stuffed with roasted & freshly ground spices from maharashtra & cooked

180

Face of maharashtrian cuisine world wide, besan flour cooked in true marathi way

Matki Usal

Pithale

180

Sprouted moth beans in maharashtrian style usal(dry preparation)

Baigan Bharta

Eggplants roasted on naked flame & then cooked in pan with smoky flavors

Besan Omlet

180

Home styled pithale poli or besan omlett with onion chilli & besan

Matki Rassa

180

Sprouted moth beans in maharashtrian style rassa(curry)

Punjabi

Kaju Masala

450

Kaju Curry

450

For the Dry fruit nut in you; the nuttiest dish there can be. Made with cashews in masala

For the Dry fruit nut in you; the nuttiest dish there can be. Made with cashews in curry

◆ ■ Paneer Tikka Masala 380

Paneer Butter Masala 380

Tikka & Gravy in one; Succulent paneer tikka cooked with punjabi masala gravy

Paneer Bhurji
380

Paneer shredded & cooked with onions & green bell peppers

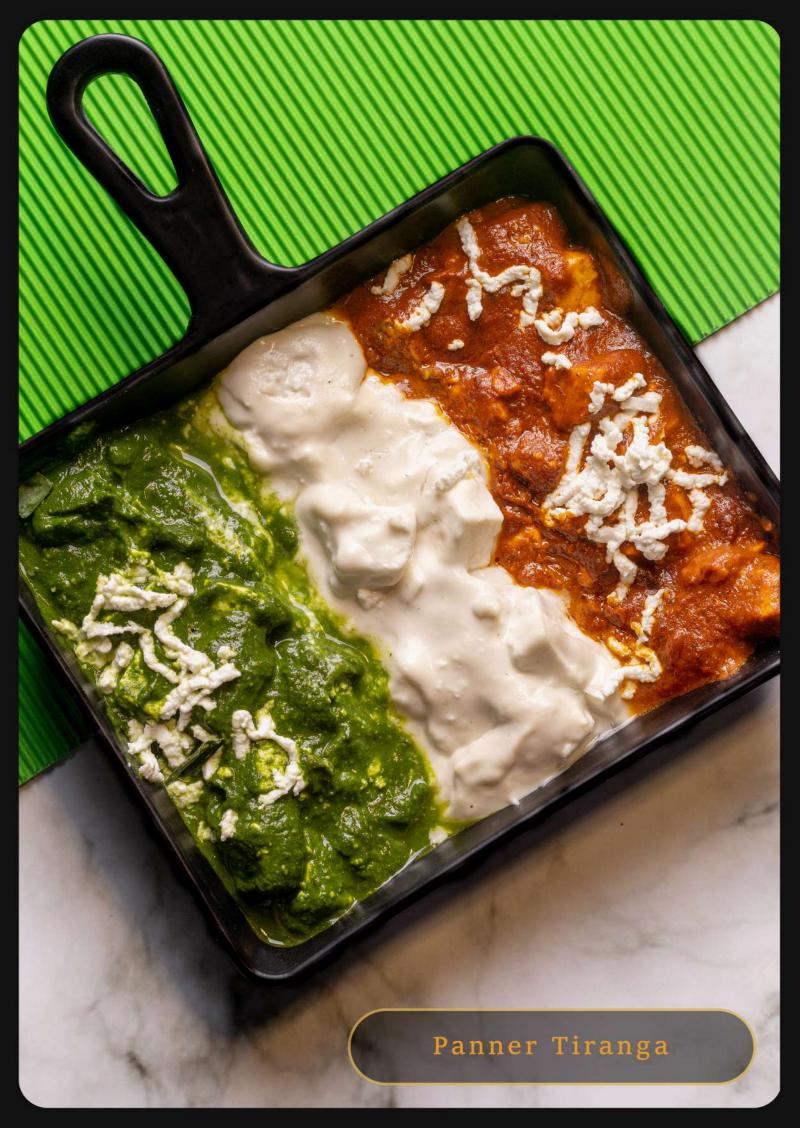
Tomatoes, Onions cooked to perfection in creamy makhani gravy with paneer

Paneer Masala

380

Paneer cooked in punjabi gravy







Punjabi

♠ ■ Panner Tiranga

480

Tri-colour panner dish with authentic flavours

Palak Paneer

380

Spinach blanched & curried with chunky pieces of Paneer

• Mushroom Masala 280

Mushroom cooked in punjabi gravy

◆ Shaan-e-sabji 280

Mixed vegetables cooked in punjabi masala gravy

Aloo Matar Masala 280

Potatoes & green peas cooked in punjabi curry

Shahi Paneer

480

Tomatoes, Onions cooked to perfection in creamy shahi gravy with paneer

Matar Paneer Masala 330

Paneer & green peas cooked in punjabi

Methi Malai Matar 280

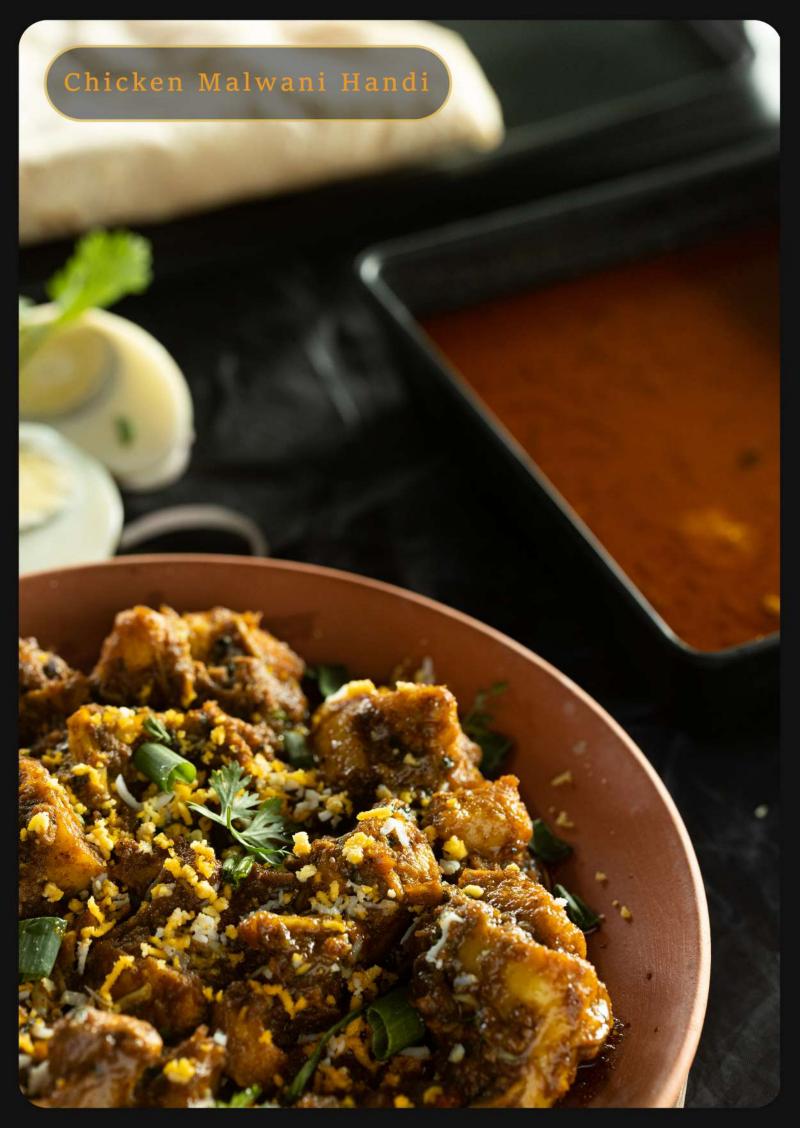
Creamy curry with fenugreek & green peas

Diwani Handi

280

Mixed vegetables cooked in Handi style







Maharashtrian

Chicken Malwani Handi - Full

720 Mutton Malwani Handi - Full

920

Maharashtrian style mlavani chicken sukka with rassa, enough for 3 to 5

Maharashtrian style mlavani mutton sukka with rassa, enough for 3 to 5

Chicken Malwani Handi - Half

430 Mutton Malwani Handi - Half

530

Maharashtrian style mlavani chicken sukka with rassa, enough for 2 to 3

Maharashtrian style mlavani mutton sukka with rassa, enough for 2 to 3

Cooker Chicken

980 Cooker Mutton

1380

410

Specially created by our chefs a dish with lot of drama & homely chicken curry taste; served in cooker & enough for a gang

Specially created by our chefs a dish with lot of drama & homely mutton curry taste; served in cooker & enough for a gang

Chicken Rassa With 380 Pieces

Chicken cooked in aromatic & spicy maharashtrian curry

Pieces

Mutton cooked in aromatic & spicy maharashtrian curry

Mutton Rassa With

Chicken Jatra Rassa 380

Traditional marathi way of cooking meats; chicken in spicy version of alani curry

Mutton Jatra Rassa 410

Traditional marathi way of cooking meats; mutton in spicy version of alani curry







Maharashtrian

Chicken Sukka

380 - Mutton Sukka

410

Chicken cooked in dry maharashtrian masala

Mutton cooked in dry maharashtrian masala

♠ Chicken Kheema

380 ♠ ■ Mutton Kheema

430

Chicken mince cooked in maharashtrian home style in aromatic spices

Mutton mince cooked in maharashtrian home style in aromatic spices

Chicken Ukad

280

• Mutton Ukad 310

Traditional marathi way of cooking meats; chicken ukad

Traditional marathi way of cooking meats; mutton ukad

Chicken Rassa

280

Mutton Rassa

310

Just the spicy maharashtrian curry without any pieces

Just the spicy maharashtrian curry without any pieces

Chicken Masala 380

Egg Rassa

280

Chicken pieces cooked in msala gravy

Eggs cooked in aromatic & spicy curry

♣ Boiled Egg Bhurji 170

Egg Sukka

280

Srambled eggs in Indian style; made with boiled eggs

Eggs cooked in dry maharashtrian masala

■Egg Bhurji 110

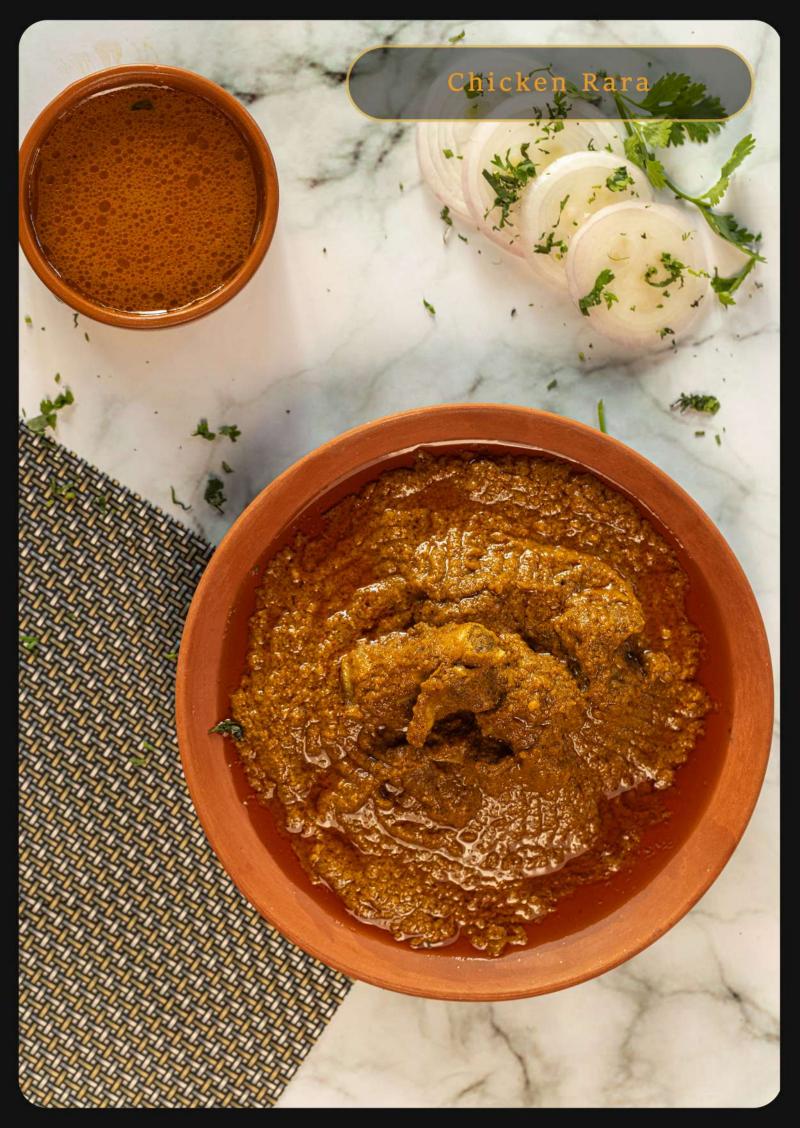
Egg Omlet

110

Srambled eggs in Indian style; made with eggs

Egg omlet with vegetables of your choice







Punjabi

Chicken Handi - Full 680

Chicken cooked in Handi style

Chicken Handi - Half 380

Chicken cooked in Handi style

♠ Murg Mussalam

Tandoori chicken cooked with chicken mince based thick gravy served with rice

Chicken Kadhai

Chicken cooked with diced green bell peppers & onions in kadhai masala

Chicken Rara

masala

Chicken cooked in thick gravy with tomato based curry

peppers & onions in kadhai masala

380 Mutton Rara

380

Mutton cooked in thick gravy with tomato based curry

Mutton Kadhai

Mutton Handi - Full

Mutton Handi - Half 480

For the big hearted people; the big hearted

chicken in patiala gravy with vegetables

Mutton cooked with diced green bell

Mutton cooked in Handi style

Mutton cooked in Handi style

640 - Chicken Patiyala

◆ Chicken Rogan Josh 380 ◆ Mutton Rogan Josh

Chicken cooked in tomato based thick gravy

Chicken Tawa

380

Chicken cooked on iron skillet with punjabi

Chicken Tikka Masala

380

380

410

410

Tikka & Gravy in one; Succulent chicken tikka cooked with punjabi masala gravy

Mutton cooked in tomato based thick gravy







/ZarokhaResto





Punjabi

♠ ■ Butter Chicken

380

Egg Masala

280

Tomatoes, Onions cooked to perfection in creamy makhani gravy with chicken

Boiled eggs cooked in punjabi masala









Dal Fry

180

■ Dal Tadaka

210

Dal boiled & cooked

Dal fry with dash of pungent tadka

Dal Makhani

280

Special massoor dal cooked with tinge of butter

♠ Mutton Dalcha

480

Chef's special preparation of various dals with mutton







****BIRYANI N RICE ****

◆ ■ Veg Biryani

280 ♠ ■ Veg Pulav

280

Biryani for vegetable lovers

Vegetables & rice cooked together to create a mild flavourful pulav

Dal Khichdi - Tadka 240

ded

■ Dal Khichadi

210

Mushy rice cooked with dal with added tadka on top

Mushy rice cooked with dal

Jeera Rice

210 Steamed Rice

180

Fluffy steamed rice with cumin tadka

Fluffy steamed rice

Varan Inrayani Rice 210

■Indrayani Rice

180

Original indrayani rice (sticky & mushy) topped with desi ghee with home style varan

Original indrayani rice (sticky & mushy) topped with desi ghee

◆ Curd Rice 21

Authentic rice of the masses with curd & pungent & cruncy tadka







••*BIRYANI N

- Chicken Biryani
- 380
- Mutton Biryani
- 480

- Original biryani with chicken
- Original biryani with mutton

- Chicken Pulav
- 380 Mutton Dalcha Pulay 480
- Chicken & rice cooked together to create a mild flavourful pulav
- Mutton & rice cooked together to create a mild flavourful pulav with Dalcha
- Chicken Aalni Rice
 - 280 Mutton Aalni Rice
- 350

- Original indrayani rice (sticky & mushy) cooked with chicken
- Original indrayani rice (sticky & mushy) cooked with mutton

- Egg Biryani
- 310
- Original biryani with egg





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Veg Fried (Rice/Noodles) 210 ♠ ■ Veg Burnt Garlic 280 Fried (Rice/Noodles)

Steamed rice/noodles tossed with shredded veges in asian style

Steamed rice/noodles tossed with shredded veges in asian style topped with burnt garlic

Veg Szechwan Fried 280 (Rice/Noodles)

Steamed rice/noodles tossed with shredded veges & schezwan chutney in asian style

Veg Manchurian 280 (Rice/Noodles)

Steamed rice/noodles tossed with shredded veges & soy souce in asian style served with manchurian gravy

Chicken Fried (Rice/Noodles)

Steamed rice/noodles tossed with shredded veges in asian style with chicken

310 ♠ Chicken Burnt Garlic 380 Fried (Rice/Noodles)

Steamed rice/noodles tossed with shredded veges & chicken in asian style topped with burnt garlic

Chicken Szechwan 380Fried (Rice/Noodles)

Steamed rice/noodles tossed with shredded veges, schezwan chutney & chicken in asian style

Chicken Manchurian 380 (Rice/Noodles)

Steamed rice/noodles tossed with shredded veges, soy souce & chicken in asian style served with manchurian gravy

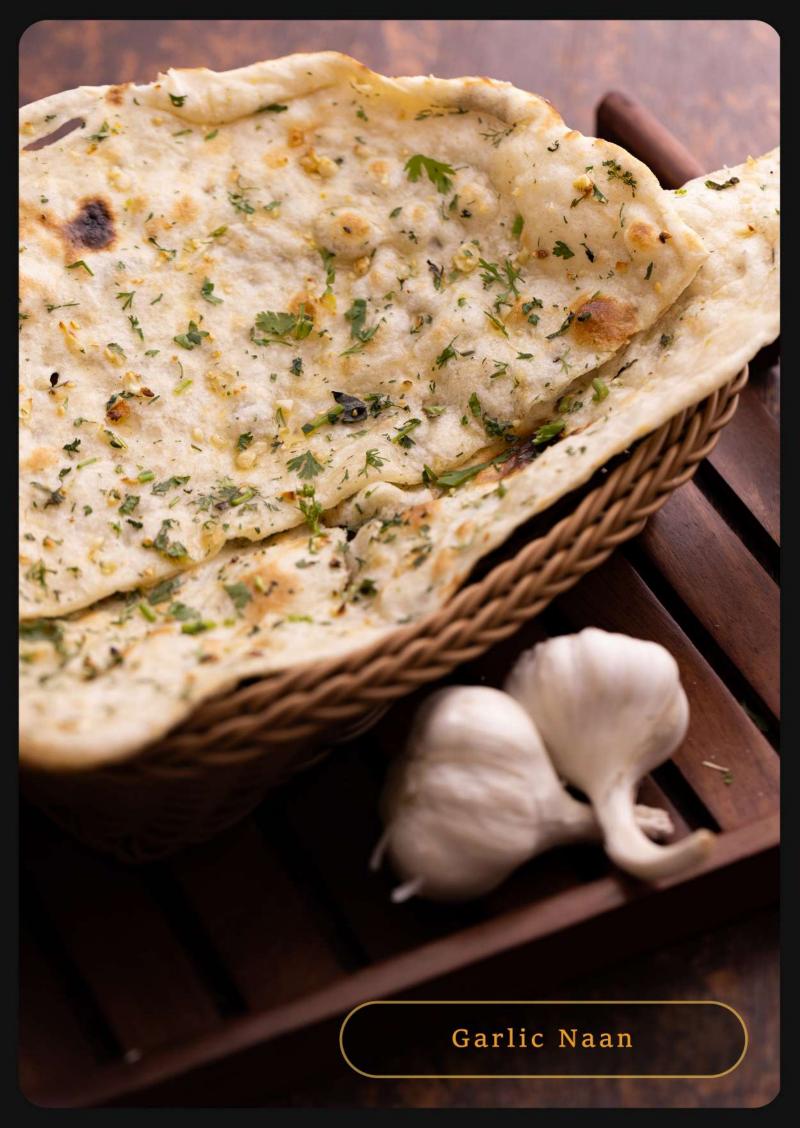
Egg Fried (Rice/Noodles)

Steamed rice/noodles tossed with shredded veges in asian style with egg

210 ♠ Egg Burnt Garlic 210 Fried (Rice/Noodles)

Steamed rice/noodles tossed with shredded veges & eggs in asian style topped with burnt garlic







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Bread Basket

350 ♠ ■ Kulcha Stuffed -Butter

1 each of Roti, Naan, Kulcha & Laccha Paratha (with or without butter)

Tandoor cooked refined flour roti stuffed with potato masala topped with butter

Kulcha

90

Kulcha - Butter

100

Tandoor cooked refined flour roti

Tandoor cooked refined flour roti with butter

Laccha Paratha 120

Laccha Paratha 140 Wheat

Tandoor cooked crumbly refined flour paratha

Tandoor cooked crumbly wheat flour paratha

Garlic Naan

100 Garlic Naan - Butter 120

Tandoor cooked refined flour naan topped with garlic

Tandoor cooked refined flour naan topped with garlic & butter

Naan 70 Naan - Butter

90

Tandoor cooked refined flour naan

Tandoor cooked refined flour naan with butter

Roti

50 Roti - Butter 70

Tandoor cooked wheat flour roti

Tandoor cooked wheat flour roti with butter

Chapati

30

Chapati With Tup 40

Layered wheat flour chapatis

Layered wheat flour chapatis topped with desi ghee







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Jawar Bhakari

40

Jawar Bhakari with 50Tup

Traditional flat bread made with new quinoa (Sorghum) roasted over flame

Traditional flat bread made with new quinoa (Sorghum) roasted over flame with desi ghee

■ Bajara Bhakari

nearl

40 ♠ ■ Bajara Bhakari - Til

70

Traditional flat bread made with pearl millet roasted over flame

Traditional flat bread made with pearl millet roasted over flame topped with sesame seeds







*****SALADS/RAITA****

Green Salad

90

60

60

Raita

80

Onions, Tomatoes, Beet & Cucumber slices

Curd base raita with onions

Curd base raita with chopped vegetables

Bundi Raita

Mix Raita 90

90

Curd base raita with bundi

80

Plain Curd

Masala Curd Plain curd with masala

Plain curd

Dahi Kanda

Curd with onions







****** BEVERAGES ****** 90 Sweet Lime Soda Salt Lime Soda 90 Lemon soda with sugar Lemon soda with salt Sweet Lime Water 70 Lemon water with sugar Diet Coke 90 Diet Coke

70

Lassi	70
Hearty drink from land of pu	
with thick curd & sugar	

Soda

Plain Soda

<u> </u>	
Solkadhi	50

Traditional drink from kokan coast of maharashtra made with kokam, coconut milk & herbs

Salt Lime Water Lemon water with salt	70
Cold Drink Sprite, Thums-Up	70
Mineral Water Packaged Drinking Water	30
■ Butter Milk Masala Chaas	50







••*•*•*DESSERTS•*•*•*•

• Gulab Jamun

190

●Ice Cream

190

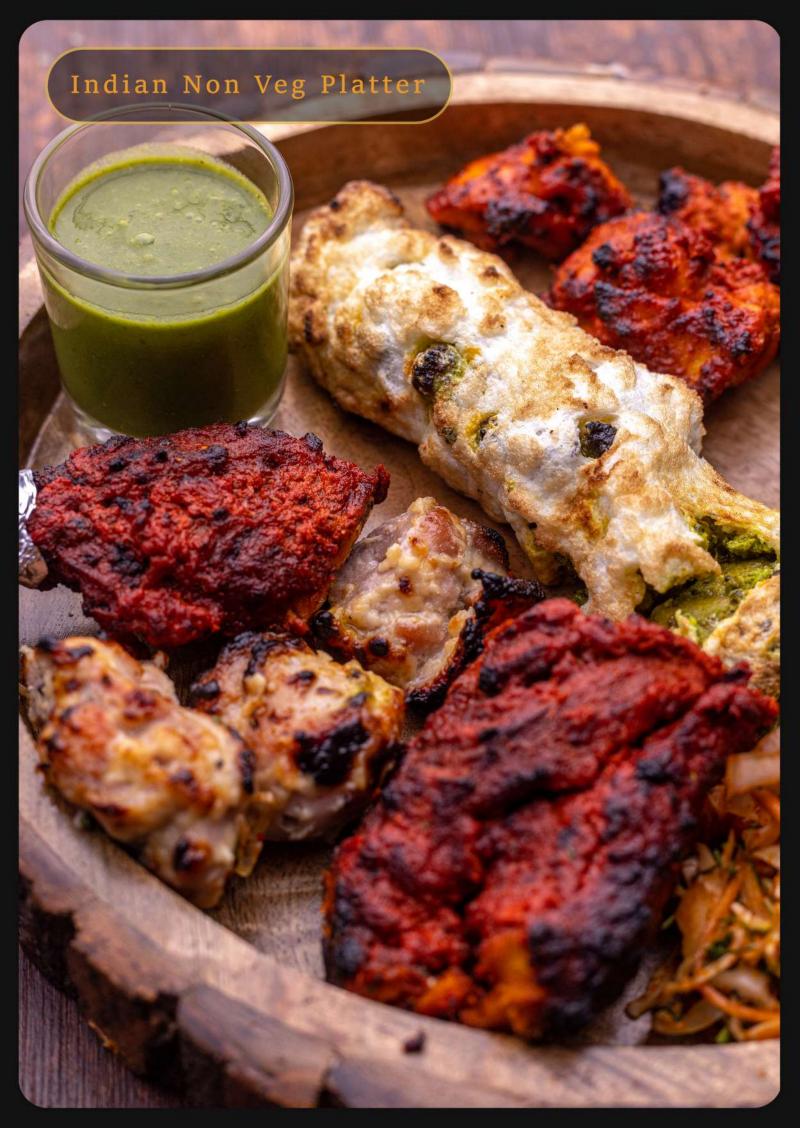
Fried balls of refined floor, rava & sugar soaked in sugar chashni

Flavored ice cream scoops

• Gajar Ka Halwa 210

Shredded carrots cooked to create tender halwa







♠ Indian Veg Platter 650

Half a portion each of Abadi Mushroom, Hara Bhara Kabab, Paneer Tikka, Paneer Malai Tikka, Veg Seekh Kebab Chinese Veg Platter 650

Half a portion each of Veg Manchurian, Veg Crispy, Veg Spring Roll, Panner Chilly, Honey Chili Potato

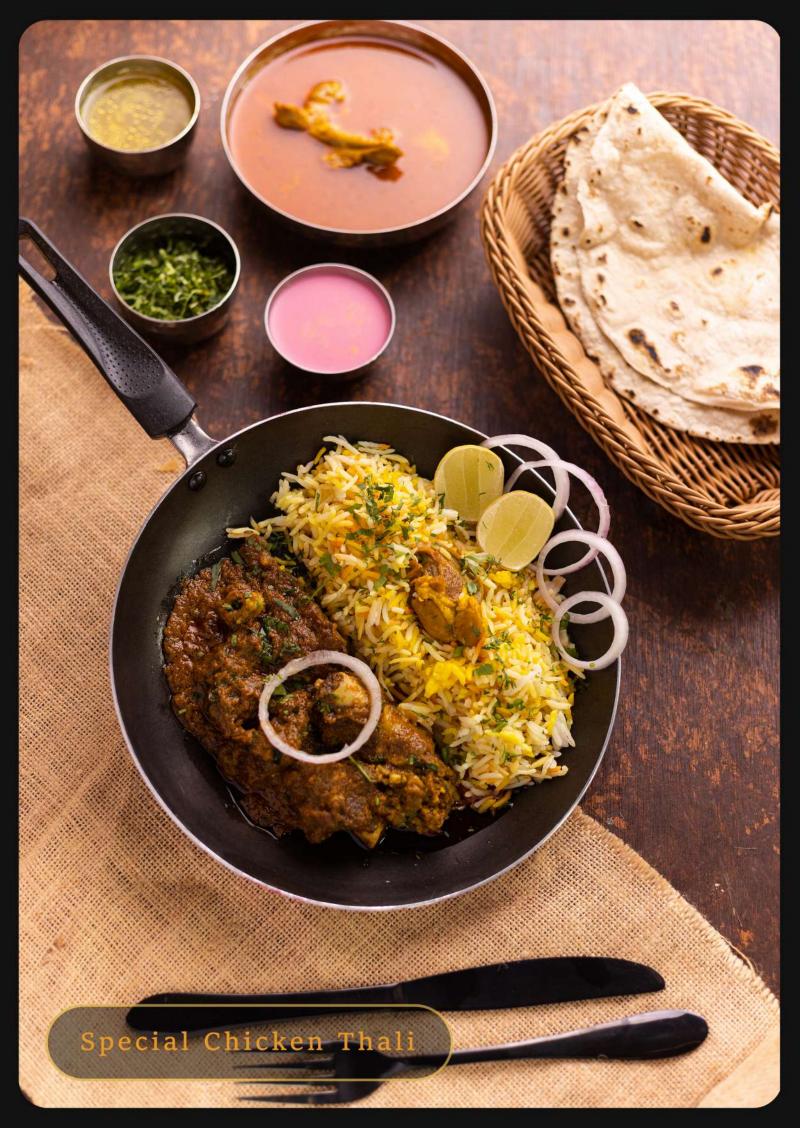
♠ Indian Non Veg Platter

> Half a portion each of Tandoori Chicken, Chicken Tikka, Chiken Malai Tikka, Chicken Seekh Kabab, Chicken Pahadi Kabab

900 **♦** Chinese Non Veg 900 Platter

Half a portion each of Chicken Manchurian, Chicken Crispy, Chicken Spring Roll, Chicken Chilly, Chicken Lollypop







Pithale Thali

230

■ Bharal Vange Thali 260

Pithale, Jawar / Bajari Bhakri / Chapati, Idrayani Bhat Tup, Onion-Lemon, Thecha, Papad, Pickle Bharale Vange(stuffed brinjal masala), Jawar / Bajari Bhakri / Chapati, Idrayani Bhat Tup, Onion-Lemon, Thecha, Papad, Pickle

Matki Thali

280

Matki Usal, Matki Rassa, Jawar / Bajari Bhakri / Chapati, Idrayani Bhat Tup, Onion-Lemon, Thecha, Papad, Pickle

♣ Special Mutton Thali

530 ♠■ Special Chicken Thali

Chicken Sukka, Chicken Aalni Soup, Egg masala, Chicken Rassa, Jawar / Bajari Bhakri / Chapati, Idrayani Bhat Tup / Chicken Pulav, Onion-lemon, Solkadhi

Mutton Sukka, Mutton Aalni Soup, Mutton Kheema, Mutton Rassa, Jawar / Bajari Bhakri / Chapati, Idrayani Bhat Tup / Mutton Pulav, Onion-lemon Solkadhi

Mutton Thali 440

Mutton Sukka, Mutton Rassa, Jawar / Bajari Bhakri / Chapati, Idrayani Bhat Tup, Onion-Lemon

Chicken Thali

320

380

Chicken Sukka, Chicken Rassa, Jawar / Bajari Bhakri / Chapati, Idrayani Bhat Tup, Onion-Lemon

Mutton Kheema Thali

Mutton Kheema, Mutton Rassa, Jawar / Bajari Bhakri / Chapati, Idrayani Bhat Tup, Onion-Lemon

Chicken Kheema 350Thali

Chicken Kheema, Chicken Rassa, Jawar / Bajari Bhakri / Chapati, Idrayani Bhat Tup, Onion-Lemon

Egg Thali

280

480

Egg Sukka, Egg Rassa, Boiled Egg Bhurji, Jawar Bhakri / Chapati, Idrayani Bhat Tup, Onion-Lemon, Solkadhi



Zärökhä

Zarokha Multicuisine Restaurant is your Zarokha (window) to the authentic tastes of India and forgotten tastes of Maharashtra. Metropolitan in you won't feel out of place with selection of our authentic Chinese dishes. Ambience that will reminisce about the ancient times with a touch of modernity and experience that will bring out the romance, fun and happiness. Indulge your tastebuds and fulfil your food fantasies at Zarokha Multicuisine Restaurant.

