



/ZarokhaResto



zārōkhā

www.zarokharesto.com



Tomato Soup



SOUPS

■ 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 ■ Chicken Hot n Sour 210

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

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

■ Chicken Sweet Corn 210 ■ Chicken Manchow 210

Ultimate comfort soup with sweet corn & chicken in mild spices

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



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Paneer Tikka



STARTERS

Punjabi

- | | |
|--|--|
| <input checked="" type="checkbox"/> Hara Bhara Kabab 280
Green vegetables boiled & chopped to form a patty & fried to make succulent kebabs | <input checked="" type="checkbox"/> Paneer Tikka 280
Paneer, green bell peppers & onions skewered & cooked in Tandoor |
| <input checked="" type="checkbox"/> Paneer Malai Tikka 280
Paneer marinated in cream & cooked in Tandoor | <input checked="" type="checkbox"/> Abadi Mushroom 280
Stuffed mushrooms cooked in tandoor |
| <input checked="" type="checkbox"/> Veg Seekh Kebab 280
Mixed vegetable minced & formed into succulent kebabs & cooked in tandoor | <input checked="" type="checkbox"/> French Fries 180
Potatoes, diced & crispy fried |
| <input checked="" type="checkbox"/> Masala Papad 90
Crowd favourite pre meal snack; Papad (roasted or fried) topped with chopped onion, tomato & shev | <input checked="" type="checkbox"/> Roasted Papad 60
No frills roasted urad papad |
| <input checked="" type="checkbox"/> Fried Papad 60
Fried papad | |



Veg Crispy





STARTERS

Chinese

■ Veg Manchurian - 280
Dry

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

■ Veg Manchurian - 310
Gravy

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

☂ ■ Veg Crispy 280

Mixed vegetables crispy fried in Soy sauce

☂ ■ Paneer Chilli 280

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

■ Honey Chilli Potato 280

Potatoes boiled & tossed with honey & chilli

■ Mushroom Chilli 280

Mushrooms tossed with green bell peppers & onions in chilli sauce

■ Veg Spring Roll 280

Boiled vegetables rolled in sheets of refined flour & corn flour & deep fried



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Mutton Kharda





STARTERS

Maharashtrian

☐ Chicken Ukad Fry 380

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

☐ Mutton Ukad Fry 440

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

☐ Chicken Kharda 380

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

☐ Mutton Kharda 440

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

☐ Chicken Fry 380

Dry preparation with aromatic spices of
maharashtra with chicken

☐ Mutton Fry 440

Dry preparation with aromatic spices of
maharashtra with mutton

Punjabi

☐ Tandoori Chicken - Full 550

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

☐ Tandoori Chicken - Half 380

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

☐ Tandoori Chicken Lollypop 430

Chicken lollypops cooked in tandoor

☐ Chicken Tangadi Kebab 380

Chicken leg marinated overnight in mild
spices & cooked in Tandoor



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Mutton Seekh Kebab





STARTERS

Punjabi

☐ Chicken Ghee Roast 450

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

☐ Mutton Ghee Roast 550

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

☐ Chicken Seekh Kebab 380

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

☐ Mutton Seekh Kebab 580

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

☐ Chicken Pahadi Kebab 380

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

☐ Chicken Malai Kebab 380

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

☐ Chicken Tikka 380

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

☐ Chicken Kalimiri Kebab 380

Boneless chicken kebabs cooked in Tandoor with freshly ground pepper corns

☐ Chicken White Fantasy 380

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

☐ Boiled Egg 80

Two Boiled Eggs cut into quarters with Paper & Salt



Chicken Lollypop Fry





STARTERS

Chinese

☐ Chicken Lollypop Fry 380

Chicken drum sticks deep fried in authentic asian sauce; dry

☐ Chicken Lollypop Masala 380

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

☐ Chicken Manchurian 380

Boneless chicken cubes tossed in soy sauce

☐ Lemon Chicken 380

Boneless chicken cubes tossed with specially curated lemon sauce

☐ Chicken Crispy 380

Boneless Chicken crispy fried in Soy sauce

☐ Chicken Spring Roll 380

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

☐ Chicken Chilli 380

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

☐ Egg Chilli 280

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



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Pithale










MAIN COURSE

Maharashtrian

 Bharal Vange 180 Eggplants stuffed with roasted & freshly ground spices from maharashtra & cooked	 Baigan Bharta 180 Eggplants roasted on naked flame & then cooked in pan with smoky flavors
 Pithale 180 Face of maharashtrian cuisine world wide, besan flour cooked in true marathi way	 Besan Omlet 180 Home styled pithale poli or besan omlett with onion chilli & besan
 Matki Usal 180 Sprouted moth beans in maharashtrian style usal(dry preparation)	 Matki Rassa 180 Sprouted moth beans in maharashtrian style rassa(curry)

Punjabi

 Kaju Masala 450 For the Dry fruit nut in you; the nuttiest dish there can be. Made with cashews in masala	 Kaju Curry 450 For the Dry fruit nut in you; the nuttiest dish there can be. Made with cashews in curry
 Paneer Tikka Masala 380 Tikka & Gravy in one; Succulent paneer tikka cooked with punjabi masala gravy	 Paneer Butter Masala 380 Tomatoes, Onions cooked to perfection in creamy makhani gravy with paneer
 Paneer Bhurji 380 Paneer shredded & cooked with onions & green bell peppers	 Paneer Masala 380 Paneer cooked in punjabi gravy







Panner Tiranga



MAIN COURSE

Punjabi

- | | |
|---|--|
|  Panner Tiranga 480
Tri-colour panner dish with authentic flavours | Shahi Paneer 480
Tomatoes, Onions cooked to perfection in creamy shahi gravy with paneer |
| Palak Paneer 380
Spinach blanched & curried with chunky pieces of Paneer | Matar Paneer Masala 330
Paneer & green peas cooked in punjabi curry |
| Mushroom Masala 280
Mushroom cooked in punjabi gravy | Methi Malai Matar 280
Creamy curry with fenugreek & green peas |
|  Shaan-e-sabji 280
Mixed vegetables cooked in punjabi masala gravy | Diwani Handi 280
Mixed vegetables cooked in Handi style |
| Aloo Matar Masala 280
Potatoes & green peas cooked in punjabi curry | |



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Chicken Malwani Handi





MAIN COURSE

Maharashtrian

🍴🍲 Chicken Malwani 720 🍴🍲 Mutton Malwani 920
Handi - Full Handi - Full

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 430 🍴🍲 Mutton Malwani 530
Handi - Half Handi - Half

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

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 🍲 Mutton Rassa With 410
Pieces Pieces

Chicken cooked in aromatic & spicy maharashtrian curry

Mutton cooked in aromatic & spicy maharashtrian curry

🍲 Chicken Jatra Rassa 🌶️ 380 🍲 Mutton Jatra Rassa 🌶️ 410

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

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



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Mutton Sukka





MAIN COURSE

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



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Chicken Rara





MAIN COURSE

Punjabi

☑ Chicken Handi - Full 680

Chicken cooked in Handi style

☑ Mutton Handi - Full 880

Mutton cooked in Handi style

☑ Chicken Handi - Half 380

Chicken cooked in Handi style

☑ Mutton Handi - Half 480

Mutton cooked in Handi style

☑ Murg Mussalam 640

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

☑ Chicken Patiyala 380

For the big hearted people; the big hearted chicken in patiala gravy with vegetables

☑ Chicken Kadhai 380

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

☑ Mutton Kadhai 410

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

☑ Chicken Rara 380

Chicken cooked in thick gravy with tomato based curry

☑ Mutton Rara 410

Mutton cooked in thick gravy with tomato based curry

☑ Chicken Rogan Josh 380

Chicken cooked in tomato based thick gravy

☑ Mutton Rogan Josh 410

Mutton cooked in tomato based thick gravy

☑ Chicken Tawa 380

Chicken cooked on iron skillet with punjabi masala

☑ Chicken Tikka Masala 380

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



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Butter Chicken





MAIN COURSE

Punjabi

  Butter Chicken	380	 Egg Masala	280
Tomatoes, Onions cooked to perfection in creamy makhani gravy with chicken		Boiled eggs cooked in punjabi masala	



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Dal Fry



* * * * * DAL * * * * *

- | | | | |
|--|-----|--|-----|
| <input checked="" type="checkbox"/> Dal Fry | 180 | <input checked="" type="checkbox"/> Dal Tadaka | 210 |
| Dal boiled & cooked | | Dal fry with dash of pungent tadka | |
| <hr/> | | | |
| <input checked="" type="checkbox"/> Dal Makhani | 280 | | |
| Special massoor dal cooked with tinge of butter | | | |
| <hr/> | | | |
| <input checked="" type="checkbox"/> Mutton Dalcha | 480 | | |
| Chef's special preparation of various dals with mutton | | | |




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Jeera Rice



••*•* 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 |  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 210 | |
| Authentic rice of the masses with curd & pungent & cruncy tadka | |



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Mutton Biryani





••*• BIRYANI N RICE •*•*•*

☐ Chicken Biryani 380 ☐ Mutton Biryani 480
Original biryani with chicken Original biryani with mutton

☐ Chicken Pulav 380 ☐ Mutton Dalcha Pulav 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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Szechwan Fried Noodles





CHINESE

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

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

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

■ Chicken Fried 310 🌿 ■ Chicken Burnt Garlic 380
(Rice/Noodles) Fried (Rice/Noodles)

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

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

■ Chicken Szechwan 380 ■ Chicken Manchurian 380
Fried (Rice/Noodles) (Rice/Noodles)

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

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

■ Egg Fried 210 🌿 ■ Egg Burnt Garlic 210
(Rice/Noodles) Fried (Rice/Noodles)

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

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



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Garlic Naan



BREADS

☂️ Bread Basket 350 ☂️ Kulcha Stuffed - Butter 120

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

Tandoor cooked refined flour roti

Kulcha - Butter 100

Tandoor cooked refined flour roti with butter

Laccha Paratha 120

Tandoor cooked crumbly refined flour paratha

Laccha Paratha - Wheat 140

Tandoor cooked crumbly wheat flour paratha

Garlic Naan 100

Tandoor cooked refined flour naan topped with garlic

☂️ Garlic Naan - Butter 120

Tandoor cooked refined flour naan topped with garlic & butter

Naan 70

Tandoor cooked refined flour naan

Naan - Butter 90

Tandoor cooked refined flour naan with butter

Roti 50

Tandoor cooked wheat flour roti

Roti - Butter 70

Tandoor cooked wheat flour roti with butter

Chapati 30

Layered wheat flour chapatis

Chapati With Tup 40

Layered wheat flour chapatis topped with desi ghee



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Jawar Bhakari

Bundi Raita



Solkadhi





BEVERAGES

<input type="checkbox"/> Sweet Lime Soda	90	<input type="checkbox"/> Salt Lime Soda	90
Lemon soda with sugar		Lemon soda with salt	
<input type="checkbox"/> Sweet Lime Water	70	<input type="checkbox"/> Salt Lime Water	70
Lemon water with sugar		Lemon water with salt	
<input type="checkbox"/> Diet Coke	90	<input type="checkbox"/> Cold Drink	70
Diet Coke		Sprite, Thums-Up	
<input type="checkbox"/> Soda	70	<input type="checkbox"/> Mineral Water	30
Plain Soda		Packaged Drinking Water	
<input type="checkbox"/> Lassi	70	<input type="checkbox"/> Butter Milk	50
Hearty drink from land of punjab made with thick curd & sugar		Masala Chaas	
<input type="checkbox"/> Solkadhi	50		
Traditional drink from kokan coast of maharashtra made with kokam, coconut milk & herbs			



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Gulab Jamun



Indian Non Veg Platter





*****PLATTERS*****

🍴🇮🇳 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 900

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

🍴🇨🇳 Chinese Non Veg Platter 900

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



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Special Chicken Thali





THALI'S

■ 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 380

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

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

■ Mutton Thali 440

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

■ Chicken Thali 320

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

■ Mutton Kheema Thali 480

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

■ Chicken Kheema Thali 350

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

■ Egg Thali 280

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



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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.



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