

# PANORAMA



## SHORBA

- **Tomato Dhaniya Shorba** 240  
Tangy tomato and basil soup with hot Indian spices
- **Kumbh Kalimiri Shorba** 240  
Fresh mushroom and black pepper soup
- Adhraki Chicken Shorba** 260  
Minced chicken with fresh ginger
- Jhinga Shorba** 275  
Fresh prawn in Indian spices
- Mutton Yakhni Shorba** 275  
Unique combination of mutton stalk and dal

## CHAAT

- **Masala Peanut Chaat** 240  
Roasted peanuts, tossed with onion, tomato, lemon juice and chaat masala
- **Chinese Bhel** 240  
Fried noodles in spicy Chinese sauces
- **Sev Paapdi Chaat** 240  
All time favourite chaat
- **Masala Corn Chaat** 240  
American corn with Indian spices and masala
- **Fried Garlic Chana Chaat** 240  
Fried kabuli chana with garlic and seasoning
- **Masala Khakra** 280

## TANDOOR/ STARTERS

- **Tandoori Stuffed Aloo** 345  
Potatoes stuffed with minced paneer and cooked with Indian spices in the tandoor
- **Multani Mushroom** 345  
Fresh mushroom stuffed with nuts and cottage cheese, cooked in the tandoor with spices
- **Subz Gilafi Sheekh** 345  
Minced assorted vegetables marinated in spices, cooked in the tandoor
- **Nimon Kaju Kurkuri Tikki** 345  
Green peas kaju mixture coated with corn and spices
- **Hara Bhara Kebab** 345  
Mixed vegetable tikki marinated in Indian spices
- **Lal Mirch Paneer Tikka** 395  
Chunks of paneer cooked in red hot Indian spices
- **Paneer Shikanji** 395  
Chunks of paneer stuffed with spinach and masala
- **Tandoori Hyderbadi Broccoli** 395  
Broccoli cooked in Hyderabadi masala
- **Bhuna Hariyali Paneer Tikka** 400  
Chunks of paneer marinated with mint and spices, cooked in the tandoor
- **Panorama Special Veg Tandoori Platter** 795  
Assorted veg kebabs 12 pcs

## TANDOOR/ STARTERS

### Murgh Nazrana Tikka 425

Tender pieces of chicken marinated in pickle

### Murgh Hadipa 425

Tender pieces of chicken marinated in Chefs special sauce

### Punjabi Garlic Chicken 425

Chicken cooked in garlic and assorted Indian spices

### Peshawari Tandoori Chicken 450

Half tandoori chicken marinated in a spicy red masala and cooked in the tandoor

### Kalmi Kebab 475

Leg pieces of chicken marinated in a yellow masala

### Murgh Achari Tikka 475

Chunks of chicken marinated in pickle and tangy Indian spices and flavours, cooked in the tandoor

### Tawa Rawa Fish 550

Katla fish tawa fried and marinated in Indian spices

### Gulnaar Tandoori Pomfret 595

Fresh pomfret marinated in tandoor spices amd herbs, cooked in the tandoor

### Zafrani Tandoori Prawns 595

Prawns marinated in a saffron base with tandoor spices and herbs

### Mutton Kakori Pudina Sheekh 650

Minced mutton in a spicy marination

### Mutton Boti Kebab 650

Chunks of lamb cooked in tandoori spices

### Panorama Special Non Veg Platter 950

Assorted kebabs 12 pcs

## INDIAN MAIN COURSE

### ● Punjabi Dum Aloo 375

Potatoes cooked in Punjabi style

### ● Pindi Da Veg 375

Mixed vegetables cooked in Pindi style in a tomato base gravy

### ● Nizami Veg Handi 375

Mixed vegetables cooked in a spinach base gravy

### ● Mattar Mushroom Masala 375

Mushroom and mattar in a rich gravy

### ● Methi Corn Malai 375

Shredded methi and corn in a cashew base gravy

### ● Sarson Ka Saag 375

Authentic Punjabi saag

### ● Lasooni Corn Palak 375

Palak cooked with corn and garlic

### ● Bhindi Nazakat 375

Cooked in Chef special spices

### ● Kumbh Tikka Hara Pyaaz 395

Mushroom cooked with onion in a rich gravy

### ● Shaam Savera Kofta 395

Palak & paneer kofta in a rich tomato gravy

### ● Lahori Kofta 395

Kofta in a rich tomato and cashew gravy

### ● Lazizi Paneer 425

Paneer cooked with capsicum, tomato, onion, cream, Indian spices

### ● Paneer Awadhi Korma 425

Paneer in a Awadhi style sweet gravy

### ● Paneer Tikka Angara Masala 425

All time favorite recipe from North India

## INDIAN MAIN COURSE

### Egg Curry 375

Traditional North Indian Style

### Murgh Khurchan 450

Tandoori chicken with shredded spinach in a house masala

### Murgh Miloni 450

Chicken cooked in a rich spinach base gravy

### Murgh Rahra 450

Boneless chicken cooked with minced chicken in a rich gravy

### Bhatti Da Murgh Masala 450

Chicken tikka cooked in a special recipe

### Murgh Makhani 475

Boneless chicken cooked in ghee, butter and a tomato and cashew base gravy

### Kerala Fish Curry 575

Katla fish cooked in a coconut base curry

### Malwani Fish Curry 575

Fish cooked in a traditional Malwani curry

### Kadhai Jhinga Masala 575

Prawns cooked with bell peppers and hot spices

### Mutton Burani 595

Mutton in garlic and Indian spices

### Mutton Saagwala 595

Mutton cooked in a rich green gravy

## LOCAL DELICACIES

### ● Pithla 350

A delicacy prepared with gram flour, garlic, onions

### ● Bharli Vangi 350

Baby brinjal cooked with coconut and sesame

### ● Khandeshi Sev Bhaji 350

Masala sev cooked in spicy Khandeshi masala

### ● Veg Varhadi Handi 375

Mix vegetables with spices form the Vidarbha region

### ● Saoji Paneer 425

Cottage cheese tempered with black spices

### Chicken Maratha 450

Chicken in black roasted masala

### Saoji Kombdi 450

Nagpur style spicy chicken curry

### Kolhapuri Kombdi 450

Chicken in spicy kolhapuri masala

### Khandeshi Mutton 595

Lamb in special Khandeshi masala

### Saoji Mutton Rassa 595

Nagpur style spicy mutton rassa

### ● Breads 150

Tandoori Jawar Bhakari

Bajara Bhakari

## DAL & RICE

- Dal Tadka/ Dal Makhani/ Dal Panchratna/ Dal Palak/ Dal Banjara 275
- Steamed Rice 225
- Vegetable Pulao/ 275
- Jeera Pulao/ Onion Garlic Pulao/ Peas Pulao/ Masala Bhaat/ Navratna Pulao
- Dal Khichdi/ Palak Khichdi 295
- Veg Biryani 395
- Paneer Masala Biryani 425
- Egg Biryani 425
- Chicken Biryani 495
- Chicken Tikka Biryani 450
- Fish Tikka Biryani 450
- Prawn Biryani 550
- Mutton Hyderabad Biryani 550

## INDIAN BREADS & PAPAD

- Tandoori Roti/ Naan/ Khasta 100/ 120  
Roti/ Missi Roti
- Garlic Naan/ Kulcha/ Laccha 120/ 140  
Paratha/ Pudina Paratha/  
Makai Di Roti
- Papad (Roasted/ Fried)
- Plain 100
- Masala 150
- Nagali 125
- Nagali Masala 175
- Sindhi 175

## ASIAN SOUPS

- Sweet Corn Soup 240/ 275  
Choice of Vegetarian/ Chicken
- Manchow Soup 240/ 275  
Choice of Vegetarian/ Chicken
- Lemon Coriander Soup 240/ 275  
Choice of Vegetarian/ Chicken
- Burmese Khao Suey Soup 240/ 275  
Choice of Vegetarian/ Chicken
- Asian Chicken Clear Soup 275  
With Asian vegetables and sesame oil
- Thai Chicken Soup 275  
Shredded chicken soup with lemongrass
- Tom Yum Soup 275/ 295  
Choice of Chicken/ Prawn

## ASIAN STARTERS

- Crispy Veg 345  
Assorted fried vegetables in hot garlic marination
- Schezwan Potatoes 345  
Potato wedges tossed in hot schezwan sauce
- Crunchy Babycorn & Mushroom 375  
In Thai spices
- Crispy Chengdu Lotus Stem 375  
In sweet chilli sauce
- Mangolian Style Paneer 395  
Paneer In hot mangolian sauce
- Paneer Chilli 395  
Paneer tossed in black pepper sauce with onion, garlic, green chilli, bell pepper

## ASIAN STARTERS

### Chicken Sichuan Style 425

With dry red chilli, hot garlic, peppers

### Spicy Chicken Wings 425

Fried chicken wings tossed in a hot sauce

### Chicken Lollypop 425

All time favourite, deep fried appetizer

### Jhangs Chilli Chicken 425

Boneless leg piece in oyster sauce and sesame oil

### Stir Fried Shredded Chicken 425

With bell peppers

### Wok Fried Fish 495

In chilli soya sauce

### Butter Chilli Garlic Prawns 550

In fresh home made butter chilli garlic sauce

### Basil Chilli Prawns 550

Batter fried prawns in basil and sesame chilli

### Conjee Crispy Lamb 575

Lamb in oyster chilli sauce and sesame

## GRAVIES & CURRIES

### ● Veg Manchurian 350

Manchurian ball tossed in tangy manchurian sauce

### ● Paneer in Black Pepper Sauce 350

Sliced cottage cheese in black pepper sauce with Asian vegetables

### ● Vegetables in Sambal Sauce 350

Vegetables cooked in a pickled Chinese sauce

### ● Mushroom & Broccoli in Garlic Sauce 350

### Veg Thai Curry 350

Choice of Green or Red Curry

### Sichuan Hot Chilli Chicken 450

Chicken in spicy Sichuan sauce

### Chicken in Cilantro Sauce 450

Sliced chicken in rich cilantro base sauce

### Chicken Thai Curry 450

Choice of Green or Red Curry

### Black Pepper Chicken 450

Chicken with Asian vegetables in black pepper sauce

### Soya Bell Pepper Fish 495

Fish in chilli soya sauce with bell peppers

### Fish Hong Kong 495

In a spicy sauce with cashewnuts

### Prawn in Hunan Sauce 550

Fried prawns in sweet and spicy Hunan sauce

### Lamb in Chilli Sauce 575

## RICE & NOODLES

- Wok Fried Rice/ Mushroom Pot Rice/ Burnt Garlic Fried Rice/ Spicy Schezwan Rice/ Thai Basil Fried Rice

- Wok Tossed Noodles/ Pad Thai Noodles/ Teriyaki Noodles/ Butter Garlic Noodles/ Spicy Chilli Noodles/ Hakka Noodles

Vegetarian 295

Egg 325

Chicken 350

Prawn 375

## DESSERTS

**Gaajar Ka Halwa/ Moong Dal Halwa** 275

**Sitaphal Rabdi/ Kaale Angoor Ki Rabdi** 275

**Shahi Lancha** 275  
Famous dessert from Eastern India

**Gulaab Jamum** 275

**Madhur Milan** 275

**Sizzling Brownie Sundae** 325  
Served with vanilla ice cream and chocolate sauce

**Choice of Ice Cream** 250  
Ask your server



# BLVD

