



panorama

Level 4, BLVD, Trambakeshwar Rd, Nashik, Maharashtra 422007

Mocktails

THE BRAIN SHOCK - 180

Guava juice, sugar syrup, red chilly powder, lemon juice & salt

WHITE BANANA - 180

Banana crush, cashewnut, vanilla ice cream & cardamom

CHILLY TESTER - 180

Litchi crush, lime juice, chilly powder, tobasco sauce, cranberry juice & ice

JEERA MONI - 180

Smoked cumin with mint & pineapple

SUNDOWNER - 180

Fresh pineapple, coriander leaves, pineapple juice, lemon juice and top up with Sprite



MOCKTAILS

Shorba

TOMATO SHORBA - 159

Unbeatable combination of tangy tomato with basil

MUSHROOM URF KHUMBH DHANIYA SHORBA - 159

Freshly mushroom with coriander

MURG LEMON GRASS SHORBA - 179

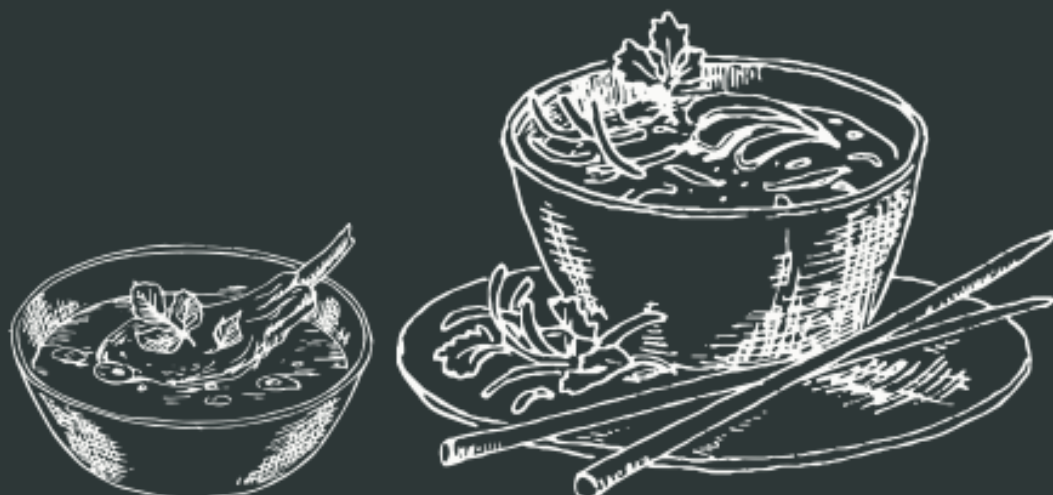
Mince chicken flavored with lemon grass

SHORBA GULNAR - 210

Fresh ghinga stock with Indian spice

SHORBA LABABDAR - 210

Unique combination of mutton stock & dal



SHORBA

Chat Bazar

MASALA PEANUTS - 150-00

Roasted peanuts tossed with onion tomato lemon juice & more

CHINESE CHAT - 169

Combination of Fried Noodles in Chinese style

SEV PAPDI CHAT - 169

All time Favorite

ALOO CHAT - 169

Potato tikki in our chef style

CHANNA JOR GARAM - 169

Chef special

FRIED GARLIC CHANNA CHAT. - 179

Fried Kabuli channa with garlic flavor seasoning style

CHATPATA MURG CHAT - 199

Diced Chicken tikka tossed in Indian spice

PAPADO KI DUNIYA

MASALA PAPAD/ROASTED/FRIED - 70

NAGALI PAPAD/ROASTED/FRIED - 80



CHAT BAZAR

Tandoori Bhatti se

ALL TANDOORI STARTER WILL BE SERVED ON GRILLER & SIZZLER PLATES

MUTTON SIKHAMPOORI SHEEKH - 599

Mutton mince marinated with Kashmiri chilly and ginger garlic and cooked in tandoor

ZAFFRANI TANDOORI PRAWNS - 499

Medium sized prawns flavored with Indian spices and char grilled in Tandoor

GULNAR TANDOORI POMFRET - 459

Fresh Pomfret marinated in yogurt, garlic, ginger and red chillies cooked in Indian clay oven

HARA TANDOORI CHICKEN - 399

Combination of leg and breast of chicken marinated in green spices and cooked in tandoor

KALMI KABAB - 389

Leg pieces of chicken marinated with yellow tandoori masala cooked in tandoor

MURG ACCHARI TIKKA - 359

Tender Pieces Of chicken prepared with Indian spices and achar finished in the Tandoor

MURG KASTORI KABAB - 359

Chunks of chicken marinated with tandoori masala and fresh kastoori

LAL MIRCH KA PANEER TIKKA - 310

Chunk of Paneer with Indian spices cooked in tandoor

PANNER SHIKANJI - 310

Cottage cheese stuff with spinach and cooked in

PANEER PAHADI TIKKA - 310

Soft cottage cheese marinated with green tandoor spice

SUBZ NIRALI SHEEKH - 269

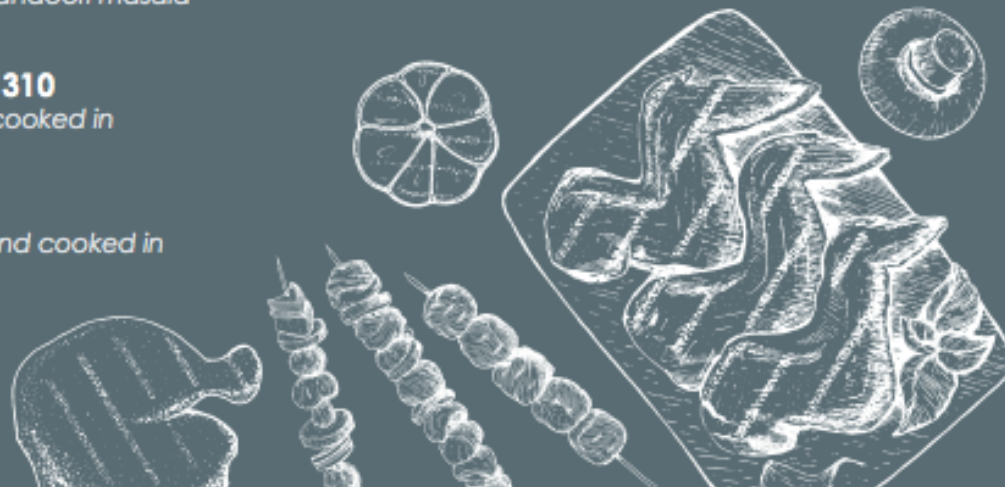
Assorted green veg mixture with Indian spice cooked in clay pot

TANDOORI STUFF ALOO - 269

Stuff potato coated with thick spice curd and cooked in clay pot

MULTANI MUSHROOM - 239

Fresh mushroom marinated with rich tandoor spices stuffed with nuts & cottage cheese cooked in tandoor



TANDOOR

Indian

INDIAN STARTERS

BHUTTA KOLIWADA - 269

Small corn coated with gramflour & Indian spice then deep-fry

HARA BHARA KABAB - 269

Mix veg tikki in our chef style

PUNJABI GARLIC CHICKEN - 359

Small pices of chicken tossed in garlic and Indian spice

FISH AMRITSARI - 459

Basa fish coated with gramflour & Indian spice then deep-fry

PANEER PAHADI TIKKA - 310

Soft cottage cheese marinated with green tandoor spice

SUBZ NIRALI SHEEKH - 269

Assorted green veg mixture with Indian spice cooked in clay pot

TANDOORI STUFF ALOO - 269

Stuff potato coated with thick spice curd and cooked in clay pot

MULTANI MUSHROOM - 239

Fresh mushroom marinated with rich tandoor spices stuffed with nuts & cottage cheese cooked in tandoor

INDIAN-MAIN COURSE MANSAHARI

KADAI JHINGA - 430

Prawns cooked in Indian gravy & finished with bell pepper

FISH GOAN CURRY - 425

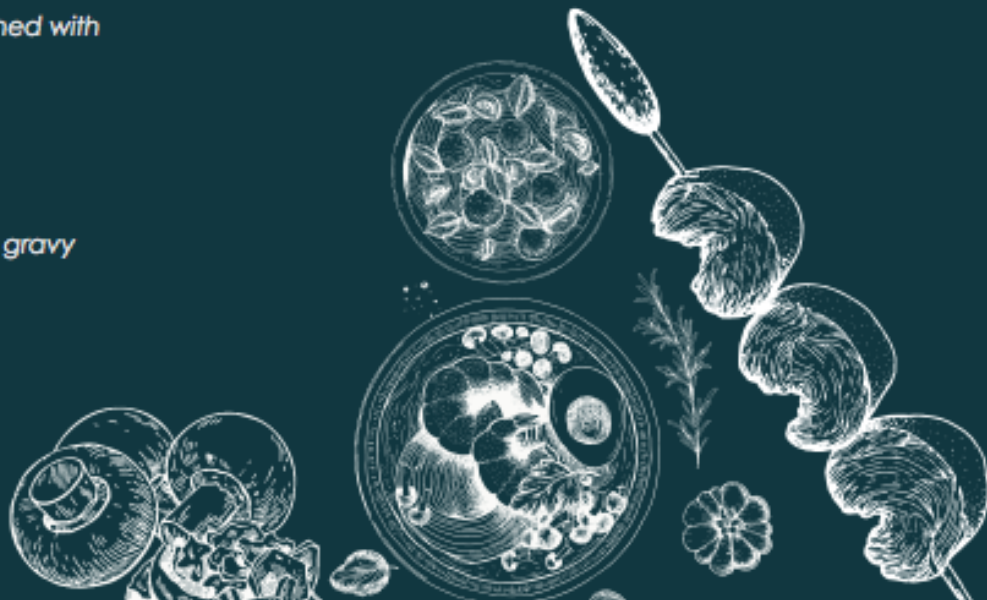
Fish cooked in brown gravy

MUTTON BURANI - 425

Mutton pieces cooked in garlic flavor gravy

MUTTON SAAGWALA - 425

Mutton pieces cooked green gravy



INDIAN

Manasahari

INDIAN-MAIN COURSE MANSAHARI

KADAI JHINGA - 420

Prawns cooked in Indian gravy and finished with bell pepper

FISH GOAN CURRY - 380

Fish cooked in Goan style

MUTTON BURANI - 420

Mutton pieces cooked in garlic flavor gravy

MUTTON SAAGWALA - 420

Mutton pieces cooked green gravy

MURG KHURCHAN - 350

Chunk Of tandoori chicken cooked in chef's own style with shredded spinach

MURG MILONI - 350

Chicken cubes cooked with enriched spinach gravy

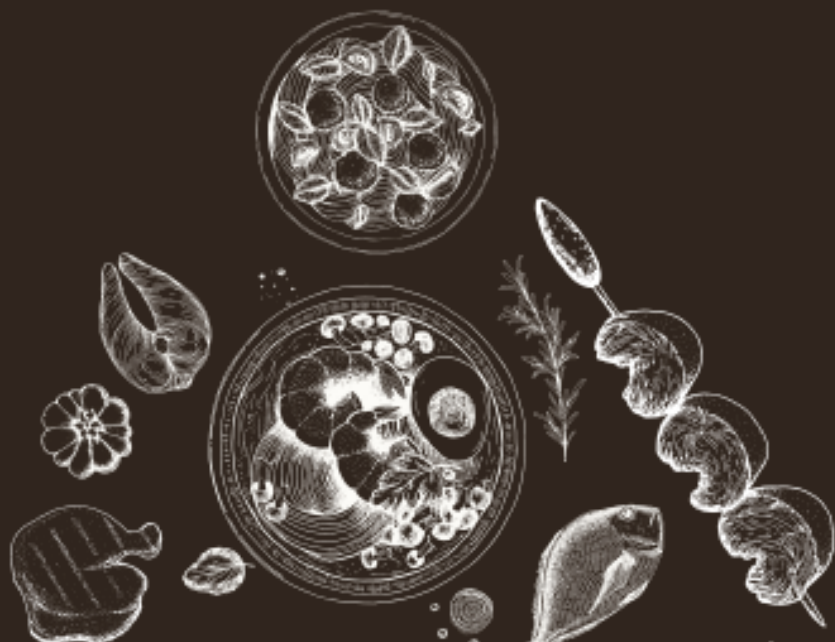
NOORANI MURG - 350

Boneless chicken cooked in yellow gravy with fresh coconut milk

Hundi Khajana

NON VEG BIRYANI KE HANDI SE (served with raita) - 300/320/350

(Egg Biryani / Chicken/ Chicken tikka/ Mutton/ Fish tikka/ Prawns)



INDIAN MAIN COURSE - MANASAHARI

Shakahari

LAZIZI PANEER - 310

Small cubes of cottage cheese cooked along with capsicum, tomato, onion & cream of course with chef's secret recipe

PANEER BIRBALI - 310

Stuff Paneer cooked in Indian rich gravy in Nawabi style

MUSHROOM BHUTTA MASALA - 299

Mushroom & Baby corn mingle with rich Indian greavy

NARGISI VEG KOFTA - 299

Ball of cottage cheese & bread cooked in choice of red or white gravy

LAHORI KOFTA - 299

Mix veg kofta cooked in tomato rich gravy

BHINDI NAJAKAT - 269

Roundels Of okra tossed with onion, garlic and tomatoes in thick gravy

SARSON KA SAAG - 269

Relive the Punjabi experience with this authentic Dish!!!

PIND DA VEG - 249

Mix Veg cooked in tomato gravy

ALOO KI KHADAN SE - 249

(Cooked as per your choice)

(Aloo Methi / Aloo Palak / Aloo Jeera / Aloo Chilli. / Aloo Gobi / Aloo Simla / Sarson Aloo)

AAP KE PASAND KI DAL - 180

(Dal tadka, /Dal kastori/ Dal Makhani, / Dal Panchratan, /Dal Palak, /Dal Methi, / Dal hara moti, with your choice of Tempering)

ROTI KA SAWAL (Plain & Roti Butter) - 50/70

Tandoori, Roti /Khasta Roti, / Missi roti/Makkai Ki Roti. Plain, Buttered, Till, Naan and Garlic naan or, Pudina Paratha. Palak Kulcha

HUNDI KHAJANA - 150/170

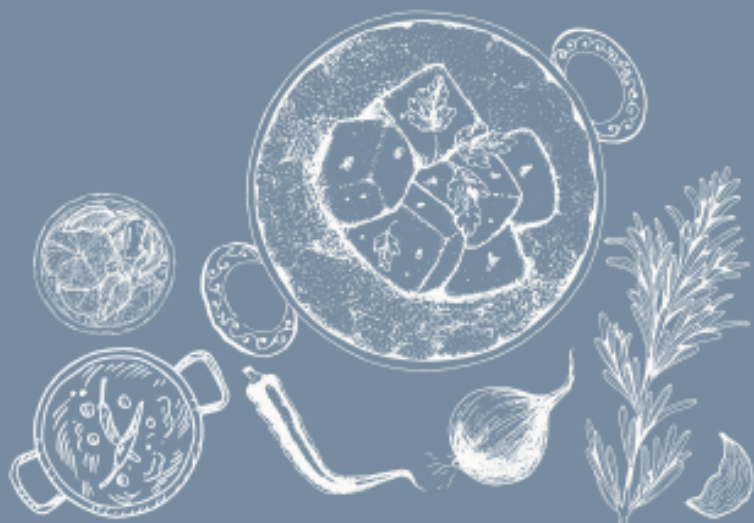
Vegetable Pulao / Jeera Pulao /Plain rice /Kashmiri Pulao/Peas Pulao / Masala bhat/peanuts pulao/Kabuli Channa pulao/

VEG BIRYANI KE HANDI SE (served with raita) - 300

(Veg/ paneer/ babycorn & mushroom/peas & corn)

NON VEG BIRYANI KE HANDI SE (served with raita) - 300/320/350

(Egg Biryani / Chicken/ Chicken tikka/ Mutton/ fish tikka/ prawns)



From The Soup Turnin

SWEET CORN VEG - 150

Corn stock thickend with starch

VEG MANCHOW - 150

All time favourite

LEMON & CORIANDER SOUP - 150

Unique flavor of lemon & coriander

EIGHT TREASURE SOUP - 150

Assorted veg sesame pepper flavor soup

LUNG FUNG CHICKEN SOUP - 160

Chicken clear soup topped with egg drop

CHICKEN MANCHOW SOUP - 160

CHICKEN THAI SOUP - 160

Shredded chicken flavored with lemon grass

PRAWNS & EGG DROP SOUP - 210

Clear Prawns soup with egg white

STARTERS - VEG

SOLITAIRE PANEER - 299

Diamond paneer tossed in peanuts butter sauce

VEG IN HOT GARLIC SAUCE - 269

Small veg diced cooked in chilli sauce

CHINGS BABYCORN & MUSHROOM - 299

Stuff babycorn in mushroom topped with schezwan sauce

VEG CRISPY - 269

Assorted fried veg tossed in garlic sauce

VEG SEASME FINGER - 269

Marinated Mix veg layer of bread and deep fry served with schezwan sauce

VEG DUMPLING IN SHANGHAI STYLE - 269

Chopped veg dumpling tossed in sweet&sour sauce

STARTERS - NON VEG

PRAWNS BASIL CHILLI - 459

Batter fry prawns tossed with sesame chilly flakes & Soya Sauce,

ROSE LAMB CHILLI - 459

Slice lamb cooked in chilli sauce

MEAT BALL PEPPER BLAST - 459

Mincemeat ball ball tossed in pepper sauce

BUTTER GARLIC PRAWNS - 459

Batter fry prawns tossed in & garlic sauce

OYSTER FISH - 399

Bhetki slice fish toosed in oyster sauce

CHICKEN IN HOT GARLIC SAUCE - 299

Diced chicken tossed in onion garlic and hot chilli sauce

ROAST SOYA CHICKEN - 299

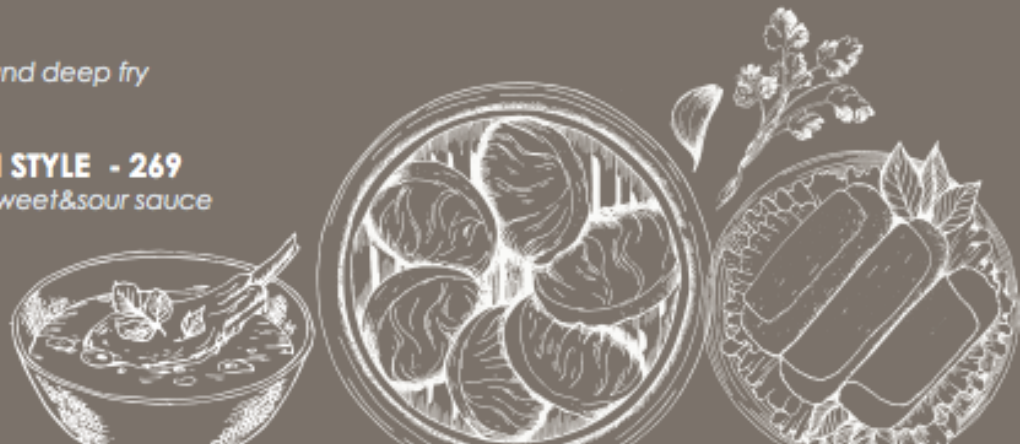
Diced bone less roast chicken touch of soya sauce

ANCHO CHICKEN - 299

Fried Shredded chicken marinated with red ancho chilli sauce serve with hot garlic sauce

JANGS CHILLI CHICKEN - 299

Leg boneless chicken tossed in oyster and sesame oil



Oriental - Mains

VEG

EXOTIC VEG IN CELENTRO SAUCE - 249

Veg cooked in sesame and Chinese coriander sauce

MUSHROOM MANCHURIAN - 249

Mushroom tossed in Manchurian sauce

VEG IN SAMBAL SAUCE

Veg cooked in Chinese picqule sauce

PANEER IN BLACK BEANS SAUCE

Diced panner cooked in blackbeans sauce

VEG THAI CURRY Green/Red

Veg curry finish with the coconut milk in red/green serve with steam rice

NON VEG

PRAWNS IN JADE SAUCE - 459

Batter fried prawns in cooked in celery spinach sauce

PRAWNS GARLIC SEASME - 459

MEAT BALL CHILLI - 429

Mincemeat dumpling cooked in soy chilly sauce

LAMB MANGOLIAN - 429

Slice lamb cooked in yellow beans sauce

FISH CHILLI - 399

Fish cooked with soya and chilly sauce

GINGER FISH - 399

Slice fish cooked in ginger sauce

SCHEZWAN CHICKEN - 360

Slice chicken cooked in hot chilli sauce

SLICE CHICKEN IN OYSTER SAUCE - 360

Chicken cooked in oyster sauce

CHICKEN THAI CURRY - 360

Chicken finish with the coconut milk in red/green serve with steam rice

WOK TOSSED RICE

Veg /chicken /prawns 210/230/250

BROWN CHILLI RICE

RICE TOSSED WITH CHILLI OIL

MUSHROOM POT RICE

Rice tossed with butter garlic topped with mushroom sauce

BURNED GARLIC FRIED RICE

Rice tossed with burn garlic

SCHEZWAN FRIED RICE

Rice tossed in schezwan sauce

WOK TOSSED NOODLES

Veg /chicken /prawns 210/230/250

THAI PAD NOODLES

Flat noodles tossed in thai paste with rice wine

TIRYAKI NOODLES

Exotic veg with cottage cheese noodles tossed in sesame sauce

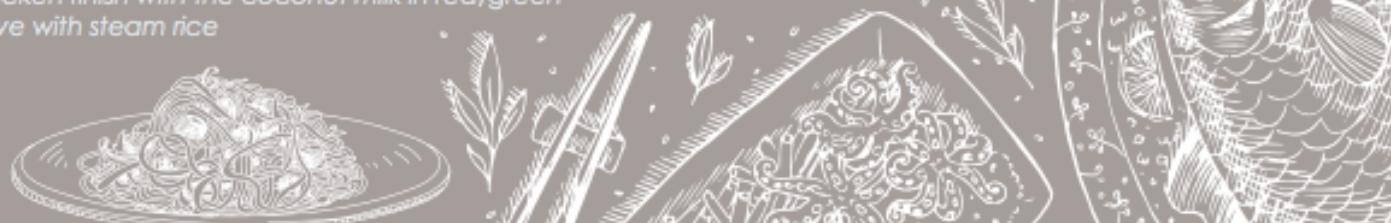
CELENTRO POT NOODLES

Rice tossed with exotic veg topped with celentro sauce

BUTTER GARLIC NOODLES

Noddles tossed in butter garlic

VEG HAKKA NOODLES



ORIENTAL MAINCOURSE

Sweet Reminiscenes

SIZZLING BROWNIE WITH DIFFERENCE - 210

Brownie served with vanilla ice-cream & hot chocolate sauce

GAJAR KA HALWA - 180

Fresh carrot cooked in milk and mawa with dry fruits

MOONG DAL HALWA - 180

Crushed moon lentil cooked in mawa with dry fruits

CHOCOLATE GULAB JAMUN - 180

Fried Mawa dumpling stuff with chocolate chips

FRUIT RABRI - 180

Thicked skimmed milk with seasonal chopped fruits

