



Hotel The Castle

Status

Restaurant

MENU

Bon Appétit

SHURUAAT



Tea (Masala / Lemon / Green)	45/35/35
Traditional indian spiced tea/Combination of lemon & black pepper/Camellia evergreen tea leaves type of non-fermented tea	
Coffee (Black / Milk / Cold)	45/55/115
Roasted ground coffee beans brewed with hot water & milk, sometimes iced	
Lassi (Plain / Rose)	125/145
Creamy, refreshing yogurt-based drink blended with traditional spices and a hint of sweetness	
Butter Milk	105
Traditional spiced buttermilk with a refreshing hint of herbs and a cooling finish	
Package Drinking Water	MRP
Fresh Lime (Soda / Water)	75/55
Freshly squeezed lime mixed with chilled soda or water, served over ice for a zesty, thirst-quenching refresher	
Soft Drink (Plain / Masala) / Can	45/75/95
Zesty, spiced soda bursting with bold Indian masala flavors and a refreshing fizzy kick	
Juice	105
Blue Lagoon	105
Vibrant, tropical blend of citrus and blue curaçao syrup topped with lemon-lime fizz—refreshing, fruity, and alcohol-free	
Virgin Mojito Classic	105
Refreshing blend of lime, mint, and soda water — the classic Virgin Mojito, crisp and cool without the booze	
Lemon Iced Tea	125
Refreshing blend of zesty lemon, cool iced tea, and a touch of sweetness, perfect for a chilled sip on a sunny day	
Pitch Iced Tea	125
Crisp, refreshing blend of brewed iced tea with zesty citrus and a touch of honey, served over ice for the perfect thirst-quenching sip	
Fruit Punch	155
Vibrant, refreshing blend of tropical fruits, served over ice for a burst of sweetness in every sip	
Milk Shake	195
Thick creamy & chilled, blending milk, ice-cream and optional added flavours	
Virgin Pina Colada	195
Tropical, non-alcoholic blend of creamy coconut and refreshing pineapple for a sweet escape in every sip	

GST Extra as Applicable



NASHTA (TIMING: 08AM TO 11AM)



Puri Sabji (Plain / Masala)	115/135
Choice of Parantha (Plain/Aloo /Gobi/Paneer) with curd	105/115/135
Chola Bhatura	175
Choice of Dosa (Plain/Masala/Cheese)	105/135/165
Idli / Vada	95/115
Choice Of Uttapam (Onion / Masala / Cheese)	125/145/175
Upma / Poha	135/115
Choice of Omelette (Plain/Masala/Cheese)	95/115/145
Choice of Sandwich (Veg/Cheese/Chicken)	105/145/185
Toast (Butter / Jam)	85
Egg (Boiled / Pouch)	85
Bread Omelette	135

SOUPS (VEG / NON-VEG)



Cream of Tomato	135
Rich and velvety cream of tomato soup, simmered to perfection with a hint of basil for a comforting, smooth finish.	
Manchow (Veg/chicken)	135/165
A hearty, spicy soup packed with crispy vegetables or tender chicken, topped with crispy noodles for that perfect crunch.	
Hot & Sour Soup (Veg/Chicken)	135/165
A bold, spicy, and tangy broth loaded with vegetables or tender chicken, offering a perfect balance of heat and zest in every spoonful.	
Sweet Corn Soup (Veg/ Chicken)	135/165
A comforting, creamy blend of tender sweet corn and fresh vegetables/chicken, seasoned to perfection.	
Clear Soup (Veg / Chicken)	135/165
A light, refreshing blend of seasonal vegetables/chicken, delicately simmered to perfection, served clear and piping hot.	
Lemon & Coriender Soup (Veg/Chicken)	135/165
A zesty and aromatic soup with fresh lemon and coriander, available in both vegetarian and non-vegetarian options.	
Talumin Soup (Veg/Chicken)	145/175
A hearty, flavorful blend of fresh vegetables or tender chicken in a rich, aromatic broth, offering a comforting taste of tradition in every spoonful.	

GST Extra as Applicable



STARTERS (VEG)

French Fries	165
Crispy, golden fries, perfectly seasoned for that irresistible crunch in every bite.	
Vegetable Pakora	195
Crispy, golden-brown fritters packed with a mix of seasoned vegetables, perfect for dipping and sharing.	
Vegetable Cutlet	195
Crispy golden vegetable patties made with spiced mashed potatoes and mixed veggies, served hot and flavorful.	
Paneer Pakora	275
Classic paneer slices coated in seasoned gram flour, deep-fried to perfection.	
Veg Crispy	235
Crispy golden-fried mixed vegetables tossed in a spicy, tangy Indo-Chinese sauce.	
Paneer tikka (Achari)	355
Smoky grilled paneer cubes marinated in a tangy, spicy achari (pickle) masala.	
Paneer tikka (Afgani/Malai)	355
Creamy and mildly spiced paneer cubes grilled to perfection in rich Afghani-style marinade.	
Cheese mustered Paneer tikka	395
Succulent paneer cubes marinated in a rich blend of cheese, mustard, and spices, grilled to smoky perfection.	
Veg Seekh Kebab	275
Spiced mixed vegetable kebabs grilled on skewers, bursting with smoky flavor and aromatic herbs.	
Paneer Seekh Kebab	295
Spiced paneer skewers grilled to perfection with aromatic herbs and vibrant Indian flavors.	
Dahi Ke Kebab	395
Crispy, golden-brown patties made with creamy yogurt and aromatic spices, offering a melt-in-your-mouth experience.	
Hara Bhara Kebab	285
Crispy, golden-brown patties made with creamy yogurt and aromatic spices, offering a melt-in-your-mouth experience.	
Sunhari Kebab	315
Golden, crispy-skinned kebabs packed with juicy, spiced chicken, grilled to perfection for a flavorful bite.	
Mushroom Moti Kebab	355
Succulent marinated mushrooms, rolled into spiced morsels and grilled to perfection for a smoky, savory bite.	
Tandoori Soya Chaap (Afgani)	325
Succulent soya chaap marinated in aromatic spices, grilled to perfection, and served with a creamy, rich Afghani sauce.	
Tandoori Soya Chaap (Achari)	315
Tandoori Soya Chaap Achari: Grilled soya chaap marinated in a tangy, spiced achar blend for a smoky, zesty bite.	
Makki Kebab	355
Tender, spiced corn and paneer kebabs, grilled to perfection for a smoky, savory bite.	



Tandoori Aloo -----	285
Smoky, spiced baby potatoes marinated in a tangy tandoori blend, grilled to perfection for a flavorful bite.	
Mushroom Kurkure -----	355
Crispy, spiced mushroom bites with a crunchy coating, perfect for a savory snack or appetizer.	
Spicy Golden finger -----	355
A bold, fiery blend of golden pineapple, zesty lime, and a kick of chili that'll ignite your taste buds.	
Veg Kebab Platter -----	495
(Six Vegeterian Starters of Chefs Choice 2 piece each)	

GST Extra as Applicable

TANDOORI PARATHAS SERVED WITH RAITA



Lacha Parantha -----	85
Flaky, crispy, and buttery layered flatbread, perfect for pairing with any curry or dip	
Parantha (Aloo / Pyaaz / Gobi) -----	105/105/105
A warm, flaky flatbread stuffed with spiced mashed potatoes and caramelized onions, perfect for any meal	
Parantha Mixed -----	135
A warm, stuffed whole wheat flatbread filled with spiced grated cauliflower, perfect for a hearty and flavorful meal	
Paneer Parantha -----	155
A soft, flaky flatbread stuffed with spiced paneer, perfect for a hearty meal	
Chicken Parantha -----	195
A deliciously stuffed flatbread filled with spiced chicken, grilled to golden perfection for a hearty, flavorful bite	
Mutton Parantha -----	255
A deliciously stuffed whole wheat flatbread with tender spiced mutton, pan-fried to golden perfection	

GST Extra as Applicable



STARTERS (NON-VEG)



Chicken Pakora	285
Crispy, spiced chicken fritters, golden fried to perfection and served with a tangy dipping sauce	
Chicken Cutlet	315
Crispy, golden-brown chicken cutlets, seasoned to perfection and served with a side of your choice	
Chicken Ghee Fry	375
A flavorful and aromatic dish featuring tender chicken sautéed in rich ghee, with a blend of spices for a crispy, golden finish.	
Chicken Finger	285
Crispy, golden-brown chicken tenders served with your choice of dipping sauce.	
Chicken Fry	315
Crispy, golden-brown chicken, perfectly seasoned for a bold, flavorful crunch in every bite.	
Chicken Kastoori Kebab	355
Tender chicken marinated in aromatic spices and herbs, grilled to perfection for a smoky, flavorful bite.	
Tandoor Murgh (Half/Full)	355/565
Succulent chicken marinated in bold spices and grilled to smoky perfection.	
Murgh Tikka (Achari/ Malai/Kalimirch)	395/405/405
Boneless chicken chunks flavoured with marination of choice: Achari/Chipotle/Malai/Kalimirch	
Murgh Tengri Kebab	425
Succulent marinated chicken skewers, grilled to perfection with bold spices and a smoky char.	
Murgh Leg Kebab	405
Succulent marinated chicken legs grilled to perfection, infused with aromatic spices for a smoky, tender bite.	
Murgh Reshmi Kebab	405
Tender, marinated chicken kebabs grilled to perfection, offering a delicate blend of spices and a melt-in-your-mouth texture.	
Mutton Seekh Kebab	575
Succulent minced mutton, spiced to perfection, skewered and grilled for a smoky, flavorful bite.	
Amritsary Fish Fry	425
Crispy, golden-battered fish marinated with traditional Amritsari spices, served with tangy mint chutney.	
Lemon Pepper Fish Tikka	425
Tender fish marinated in zesty lemon and aromatic spices, grilled to perfection with a bold pepper kick.	
Lemon Pepper Murg Tikka	395
Juicy chicken tikka marinated in bold spices, finished with a zesty kick of lemon pepper for a vibrant, flavor-packed bite.	
Chicken Seekh Kebab	395
Succulent minced chicken, seasoned with aromatic spices and grilled to perfection on skewers.	
Mutton Bhuna	535
Tender mutton slow-cooked in a rich, aromatic blend of spices, creating a savory, mouthwatering dish.	
Non-Veg Kebab Platter	795
(Six Vegeterian Starters of Chefs Choice 2 piece each)	

GST Extra as Applicable



ORIENTAL FLAVOURS (VEG/NON-VEG)



Vegetable Cocktail Chilly	275
Crisp veggies tossed in a spicy, tangy sauce for the perfect Indo-Chinese kick	
Paneer Cocktail Chilly	315
Crispy cottage cheese tossed in a spicy, tangy Indo-Chinese sauce—perfectly bite-sized for cocktail hour	
Panner Chilly	295
Spicy Indo-Chinese stir-fry of crispy paneer tossed in a tangy chili-garlic sauce with peppers and onions.	
Mushroom Chilly	295
Spicy, tangy Indo-Chinese stir-fried mushrooms tossed with peppers and garlic	
Babycorn Chilly	275
Crispy babycorn tossed in a spicy Indo-Chinese sauce with garlic, peppers, and a fiery kick	
Chilly Chicken (Dry/Gravy)	345
Crispy chicken tossed in a fiery Indo-Chinese chili sauce with peppers and onions	
Sanghai Paneer	325
Crispy, spicy, and tangy cottage cheese tossed in a vibrant Chinese-inspired sauce, offering the perfect fusion of flavors	
Sanghai Chicken	355
Crispy, tender chicken tossed in a sweet, spicy, and tangy sauce, bringing bold, fiery flavors with every bite.	
Honey Chilly Potato	275
Crispy golden potatoes tossed in a sweet and spicy honey-chili glaze, perfect for kicking up your taste buds	
Honey Chilli Chicken	375
Crispy, flavorful chicken drumettes coated in a zesty, spicy marinade—perfectly seasoned and fried to golden perfection	
Chicken Lollipop	345
Crispy, golden-battered fish marinated with traditional Amritsari spices, served with tangy mint chutney.	
Drums of Heaven	385
Tender, smoky, and perfectly spiced chicken wings that'll transport your taste buds straight to paradise	
Chicken Finger Schezwan	325
Crispy chicken fingers tossed in a spicy, tangy Schezwan sauce for a bold, flavor-packed bite	
Crispy Chicken Popcorn	395
Bite-sized, golden-crisp chicken pieces, perfectly seasoned for a savory, satisfying crunch.	
Sliced Chicken Garlic Butter sauce	375
Tender chicken slices smothered in a rich, savory garlic butter sauce, served to perfection	
American Corn Salt & Paper	235
Sweet, golden corn seasoned with a simple yet satisfying sprinkle of salt and pepper—comfort in every bite	
Mushroom Salt & Pepper	275
Sautéed mushrooms seasoned with a perfect blend of salt and cracked black pepper for a savory, earthy bite	



Au Gratin (Veg / Chicken)	415/475
Vibrant medley of fresh, crisp vegetables tossed in a tangy, savory dressing—perfectly seasoned for a burst of flavor in every bite	
Chicken Salt & Pepper	315
Crispy chicken tossed in a savory blend of salt and pepper, delivering a simple yet flavorful bite	
Manchurian (Veg / Chicken)	265/345
Crispy, savory bite-sized delights tossed in a bold, tangy Manchurian sauce	
American Chopsuey (Veg /Chicken)	295/335
Hearty, savory blend of fried noodles, and zesty tomato sauce, baked to perfection	
Spring Roll (Veg / Chicken)	235/285
Crispy, fresh spring rolls filled with vibrant veggies/Chicken and served with a tangy dipping sauce	
Fried Rice/Garlic Fried Rice (Veg / Egg / Chicken / Mixed)	235/255/295/315
Stir-fried perfection with savory veggies, scrambled eggs, and a savory soy sauce blend/A savory, aromatic dish of stir-fried rice with garlic, butter, and a touch of green onions for a flavorful	
Schezwan/Shanghai/Singapuri Fried Rice (Veg / Egg / Chicken / Mixed)	245/265/305/325
Spicy, tangy, and packed with flavors/savory stir-fried blend of rice, vegetables Chicken, and savory seasonings, tossed with a hint of soy and a kick of spice, capturing the bold flavors of Shanghai/vibrant, spiced stir-fry with fragrant jasmine rice, veggies, and a savory blend of curry and chilly	
Hakka Noodles/Ginger Garlic Noodles (Veg / Chicken)	235/275
Stir-fried noodles tossed with crisp vegetables and savory sauces/savory, aromatic bowl of tender noodles tossed in a zesty ginger sauce, packed with vibrant flavors and a hint of heat	
Schezwan/Singapori Noodles (Veg / Chicken)	245/295
Spicy, savory noodles tossed in a bold Schezwan sauce, delivering a fiery kick/vibrant stir-fry of spiced noodles, crunchy veggies, and a hint of curry	
Cottage Cheese Sizzler (Rice / Noodles) (Veg / Chicken)	395/475
Grilled, golden cottage cheese served sizzling on a hot platter with vibrant veggies and a zesty sauce	
Momos (Veg) (Steamed / Fried)	135/155
Steamed or crispy, these bite-sized delights are a perfect mix of flavor and finesse	
Momos (Chicken) (Steamed / Fried)	175/195

GST Extra as Applicable



CURRIES OF INDIA (VEG)

Dal Tadka	255
A comforting, flavorful dish of yellow lentils simmered with aromatic spices and topped with a sizzling tempering of ghee, garlic, and cumin	
Dal Makhani	355
Creamy, slow-cooked black lentils in a rich, buttery tomato gravy, finished with a touch of cream for a melt-in-your-mouth experience.	
Dal Punjabi	355
Whole black lentil cooked with chopped onion and tomatoes, tempered with garlic	
Shahi Paneer	355
A rich, creamy dish of paneer cooked in a royal blend of aromatic spices and a silky, cashew-based gravy	
Kadhai Paneer	325
A rich and aromatic curry with paneer cooked in a spicy, flavorful masala, simmered with bell peppers and tomatoes.	
Palak Paneer	325
A creamy spinach curry with soft paneer cubes, bringing rich flavors and vibrant color to your plate	
Matar Paneer	325
A comforting curry of paneer and peas in a rich, spiced tomato gravy, offering a perfect blend of flavors and warmth.	
Paneer Handi	345
A rich, creamy curry made with soft paneer cubes simmered in a flavorful blend of aromatic spices, served in a traditional handi for an authentic taste experience	
Paneer Takatak	385
Sizzling spiced paneer tossed with fresh vegetables and aromatic herbs, served hot for a fiery, flavor-packed delight!	
Adraki dhaniya Panreer	345
A zesty blend of fresh ginger and coriander, tossed with paneer in a fragrant, spiced gravy	
Paneer Roganjosh	385
A rich and aromatic curry with tender paneer cubes simmered in a spiced, flavorful gravy, offering a perfect balance of heat and depth	
Paneer Khurchan	385
A rich, smoky dish of tender paneer sautéed with aromatic spices, bell peppers, and onions, offering a perfect blend of flavors in every bite.	
Paneer Butter Masala	345
Creamy paneer cubes in a rich, spiced tomato gravy, perfect for a comforting and flavorful meal	
Paneer Tikka Lababdar	345
Grilled paneer cubes in a rich, creamy tomato-based gravy with aromatic spices, offering a smoky and indulgent flavor	
Paneer Sultani	345
A royal dish of soft paneer cubes simmered in a rich, creamy, and mildly spiced gravy, fit for a king's feast.	
Paneer Chatpata	345
Crispy cubes of paneer tossed in a zesty blend of spices, yogurt, and tangy chutneys for a burst of bold, mouthwatering flavors	
Paneer Keema Masala	325
Spiced crumbled paneer sautéed with mixed vegetables and aromatic masala, served in rich North Indian style.	



Paneer Angoori	345
Soft paneer cubes simmered in a rich, aromatic gravy with a blend of spices, garnished with sweet, tangy grape slices for a delightful twist	
Paneer Do-Piyaza	335
Soft paneer cubes cooked in a rich, tangy gravy with a generous blend of caramelized onions and aromatic spices	
Paneer Pasanda	345
Creamy, rich paneer stuffed with a flavorful mix of nuts and spices, served in a fragrant, aromatic gravy	
Paneer Kofta	335
Deliciously crispy, melt-in-your-mouth paneer dumplings simmered in a rich, aromatic tomato-based gravy	
Kadhai Soya Chaap	355
Spicy and flavorful soya chaap simmered in a rich, aromatic kadhai-style gravy with bell peppers and onions	
Soya Chaap Makhani	355
Tender soya chaap simmered in a rich, creamy makhani gravy infused with aromatic spices	
Soya Tikka Masala	355
Marinated soy chunks simmered in a rich, spiced tomato and cashew gravy	
Dum Aloo Banarasi	315
Baby potatoes simmered in a rich, aromatic tomato-yogurt gravy, infused with traditional Banarasi spices.	
Dum Aloo Kashmiri	295
Baby potatoes slow-cooked in a rich, aromatic yogurt-based gravy with Kashmiri spices	
Heeng Dhaniya Ke Aloo	295
Dry potato preparation with cumin seeds, asafoetida and Indian spices	
Veg Kolhapuri	295
Spicy and flavorful mixed vegetable curry cooked in a traditional Kolhapuri masala, rich with bold Maharashtrian spices	
Navratan Korma	315
A rich and creamy Mughlai curry made with nine assorted vegetables, nuts, and dried fruits in a fragrant cashew-based sauce	
Veg Jhalfrezi	285
A vibrant, spicy medley of mixed vegetables tossed in a tangy tomato-based gravy with aromatic spices	
Kofta Veg	315
Crispy, golden-fried vegetable dumplings served in a rich, creamy gravy for a comforting, flavorful experience.	
Malai Kofta	355
Soft, creamy dumplings of spiced paneer and potato, served in a rich, velvety tomato-based gravy	
Kaju Korma	455
A rich and creamy cashew-based curry, delicately spiced and garnished with nuts, offering a luxurious vegetarian delight	
Methi Matar Malai	355
A creamy, flavorful blend of fresh fenugreek leaves and green peas, simmered in a rich, aromatic gravy	
Baby corn Masala	325
Crispy baby corn tossed in a spicy, tangy masala for a burst of bold flavors	



Palak Corn	355
A creamy blend of spinach and sweet corn, spiced to perfection for a comforting, flavorful treat	
Veg Tiranga	345
A vibrant trio of flavors featuring crisp vegetables, creamy paneer, and fragrant spices, served in a colorful presentation inspired by the Indian flag	
Veg Hyderabad	315
A rich and aromatic vegetarian curry with a perfect blend of spices, cooked in a traditional Hyderabad style for a truly flavorful experience	
Subz Kalonzi	295
Fresh garden vegetables cooked in a masala gravy flavoured with dry onion seeds	
Mix Vegetable	295
A hearty and flavorful mix of seasonal vegetables simmered in a rich, aromatic blend of Indian spices and herbs	
Chana Masala	265
A hearty and flavorful chickpea curry with aromatic spices, simmered to perfection for a rich, savory dish	
Mushroom Butter Masala	355
Creamy, spiced mushroom medley simmered in a rich, velvety butter masala sauce	
Mushroom Kassa	355
A hearty, savory mushroom stew simmered with aromatic herbs and rich spices, delivering a comforting, earthy flavor in every bite	
Kadhai Mushroom	355
A rich and flavorful dish of mushrooms cooked in a spicy, aromatic gravy with bell peppers, onions, and traditional Indian spices	
Mushroom Do-Piyaza	355
A flavorful medley of mushrooms simmered in a rich, spiced onion gravy with a perfect balance of tang and heat	

GST Extra as Applicable

CURRIES OF INDIA (NON-VEG)



Murgh Sultani Bone/Boneless	375/395
Tender grilled chicken marinated in aromatic spices, served with a side of fluffy rice and grilled vegetables for a royal feast	
Murgh Kalimirch Bone / Boneless	375/395
Tender chicken cooked in a rich, aromatic black pepper gravy, delivering a perfect balance of spice and flavor	
Murgh Dehaati (Half/Full)	355/545
A rustic, aromatic chicken curry cooked with traditional spices and a smoky flavor, straight from the heart of the countryside	
Kadhai Murg	375
A flavorful, spicy chicken curry cooked with aromatic spices, bell peppers, and onions, served in a traditional kadhai for a rich, bold taste	
Murg Kassa	375
Tender chicken simmered in a rich, aromatic curry with bold spices, tomatoes, and a hint of tangy sweetness	
Bhuna Murg	395
A rich and aromatic dish of tender chicken slow-cooked in a blend of spices, simmered to perfection in a thick, flavorful gravy	



Punjabi Murgh Masala	395
Tender chicken simmered in a rich, aromatic tomato-based gravy with a blend of bold Punjabi spices for a flavorful, comforting dish	
Murg Tengri Masala	375
A rich and aromatic chicken dish, marinated in traditional spices and cooked to perfection in a smoky, tangy masala sauce	
Murg Tengri Kebab Masala	375
Succulent, marinated chicken kebabs simmered in a rich, smoky masala sauce for a bold and aromatic experience	
Murg Handi	375
Tender chicken kebabs cooked in a rich, aromatic gravy with a blend of traditional spices, offering a smoky and flavorful delight	
Murg Rara	395
Chicken, pieces and chicken mince slowly cooked with traditional herbs and spices in a rich tomato and brown onion gravy	
Murg Makhani	375
Tandoori chicken cooked in tomato and cream gravy finished with butter	
Murg Reshmi Butter Masala	395
Tender chicken marinated in creamy yogurt and spices, cooked to perfection in a rich, buttery tomato gravy	
Murg Da Bharta	375
A smoky, flavorful chicken dish with tender shredded meat, cooked in a rich, spiced tomato gravy for a hearty, comforting bite	
Murg Curry	365
A rich and flavorful chicken curry simmered in aromatic spices and creamy sauce, served with fragrant rice	
Murg Masala	365
Tender chicken simmered in a rich, aromatic blend of spices and creamy tomato gravy, delivering a bold and flavorful taste of Indian cuisine	
Murg Patiala	375
Tender chicken cooked in a rich, creamy gravy, infused with aromatic spices for a royal, indulgent flavor	
Peshwari Murgh Bone/Boneless	375/395
Tender chicken marinated in aromatic spices and yogurt, cooked to perfection with a creamy, nutty sauce	
Dhaniya Murgh Curry	375
A fragrant, coriander-infused chicken curry with bold spices and a rich, aromatic gravy	
Lehsooni Hariyali Murgh	395
Succulent chicken marinated in a fragrant blend of garlic, herbs, and spices, grilled to perfection for a smoky, zesty delight	
Murg Do-Pyaza	365
Tender chicken simmered in a rich, spiced gravy with double the caramelized onions for a perfect balance of sweetness and savory warmth	
Nawabi Murgh Bone/Boneless	375/395
A regal chicken curry simmered in a rich, creamy blend of aromatic spices, saffron, and cashew paste	
Murg Keema Masala	365
Spiced minced chicken cooked with aromatic Indian herbs, tomatoes, and a rich masala gravy	
Murg Bhatinda	375
A rich, rustic Punjabi chicken curry simmered in aromatic spices and a smoky, tomato-onion gravy	



Murgh Khurchan	375
Shredded tandoori chicken tossed in a rich, spiced tomato-onion masala with bell peppers and buttery flair	
Murgh Tikka Masala	375
Tender grilled chicken simmered in a rich, spiced tomato cream sauce	
Murgh Tikka Lababdar	395
Succulent chicken tikka simmered in a rich, creamy tomato gravy infused with aromatic spices	
Murgh Chatpata Boneless	395
Spicy, tangy chicken tossed with bold Indian spices for a fiery burst of flavor in every bite	
Murgh Hyderabad	375
A rich and aromatic chicken curry cooked in traditional Hyderabad spices with a creamy, nutty gravy	
Chicken Lollypop Masala	395
Spicy and flavorful chicken lollipops simmered in a rich, aromatic masala curry	
Murgh Mussalam	595
Whole chicken marinated in aromatic spices, stuffed with eggs, and slow-cooked in a rich, royal Mughlai gravy	
Mutton Rogan Josh	495
Tender mutton slow-cooked in a rich, aromatic gravy of spices, yogurt, and saffron, delivering a bold and flavorful Kashmiri classic	
Mutton Masala	495
Tender mutton simmered in a rich, aromatic blend of spices and herbs for a bold and flavorful experience	
Mutton Curry	495
A rich and aromatic stew of tender mutton, simmered in a blend of spices for a flavorful, hearty experience	
Mutton Tawa Masala	495
Tender mutton cooked on a sizzling tawa with a rich blend of spices, delivering a smoky, flavorful feast	
Mutton Rara	545
A rich, aromatic curry featuring tender mutton simmered in a spiced tomato and onion gravy, finished with a burst of flavorful minced mutton for an unforgettable taste	
Meat Saagwala	515
Tender meat simmered in a rich, spiced spinach gravy, offering a comforting blend of earthy flavors	
Mutton Handi	525
Tender mutton cooked in a rich, aromatic blend of spices, slow-simmered to perfection in a traditional handi for a burst of flavor in every bite	
Mutton Kadhai/ Kassa	525
Tender mutton cooked in a rich, aromatic blend of spices, sautéed with onions, tomatoes, and fresh herbs, served sizzling in a traditional kadhai	
Mutton Kassa	515
Tender mutton cooked in a rich, aromatic gravy with a perfect blend of spices for a bold and flavorful experience	
Bengali Fish Curry	375
A rich and aromatic fish curry with tender pieces of fish simmered in a spiced mustard and turmeric gravy, capturing the essence of Bengali flavors	
Punjabi Fish Curry	395
A rich and aromatic fish curry with tender pieces of fish simmered in a spiced mustard and turmeric gravy, capturing the essence of Bengali flavors	
Fisha Tikka Masala	425
Succulent fish marinated in aromatic spices, grilled to perfection, and simmered in a rich, creamy tomato-based sauce	

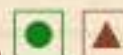


INDIAN BREADS



Tandoori Roti Plain/Butter	35/45
Soft, warm, and perfectly charred flatbread, baked in a traditional tandoor oven for an authentic taste	
Mirchi Roti	35
Soft, smoky flatbread topped with fiery green chilies for a bold, spicy kick	
Missi Roti	55
A flavorful, crispy flatbread made with a blend of whole wheat and chickpea flour, seasoned with aromatic spices for a hearty and wholesome bite	
Lachha Paratha	55
Refined flour bread cooked in tandoor	
Naan (Plain / Butter)	75/85
Refined flour bread cooked in tandoor smeared with butter	
Naan (Garlic / Cheese)	95/125
Refined flour bread cooked with garlic chunks, cooked in tandoor	
Masala Kulcha	95
A soft, fluffy Indian bread stuffed with spiced potatoes, baked to perfection and served with tangy yogurt or chutney	
Punjabi Kulcha	105
Soft, fluffy flatbread stuffed with spiced potatoes, baked to perfection and served with a side of tangy yogurt and pickle	

TANDOORI PARATHAS SERVED WITH RAITA



Lacha Parantha	85
Flaky, crispy, and buttery layered flatbread, perfect for pairing with any curry or dip	
Parantha (Aloo / Pyaaz / Gobi)	105/105/105
A warm, flaky flatbread stuffed with spiced mashed potatoes and caramelized onions, perfect for any meal	
Parantha Mixed	135
A warm, stuffed whole wheat flatbread filled with spiced grated cauliflower, perfect for a hearty and flavorful meal	
Paneer Parantha	155
A soft, flaky flatbread stuffed with spiced paneer, perfect for a hearty meal	
Chicken Parantha	195
A deliciously stuffed flatbread filled with spiced chicken, grilled to golden perfection for a hearty, flavorful bite	
Mutton Parantha	255
A deliciously stuffed whole wheat flatbread with tender spiced mutton, pan-fried to golden perfection	



KHUSHBOO -E- BASMATI

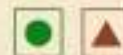


Plain Rice	135
Boilrd Rice	
Jeera Rice	175
Steamed rice tossed with roasted cumin seeds and butter	
Peas Pulao	195
Steamed rice tossed with butter and green peas	
Veg Pulao	225
Fragrant basmati rice cooked with fresh vegetables and aromatic spices for a wholesome and flavorful dish	
Shahi Pulao	295
Refined flour bread cooked in tandoor	
Multigrain Khichdi	245
Wholesome and hearty multigrain khichdi simmered with lentils, veggies, and aromatic spices for a nourishing comfort bowl	
Subz Biryani	255
Fragrant basmati rice slow-cooked with garden-fresh vegetables, aromatic spices, and herbs—a timeless vegetarian delight	
Subz Hyderabad Biryani	285
Aromatic basmati rice layered with spiced vegetables, saffron, and herbs—Hyderabad's royal vegetarian delight.	
Egg Biryani	275
Fragrant basmati rice layered with spiced boiled eggs, caramelized onions, and aromatic herbs—an irresistible classic	
Murg Dum Biryani	295
Slow-cooked basmati rice layered with tender chicken, aromatic spices, and saffron, sealed for rich, authentic flavor	
Murgh Hyderabad Biryani	315
Fragrant basmati rice layered with tender chicken, slow-cooked in Hyderabad spices for a rich and royal flavor	
Ghosht Dum Biryani	445
Fragrant basmati rice slow-cooked with tender marinated mutton, aromatic spices, and saffron for a rich, royal feast	
Ghosht Hydrabadi Biryani	495
A fragrant, spiced lamb biryani layered with aromatic basmati rice, slow-cooked to perfection with traditional Hyderabad flavors	

GST Extra as Applicable

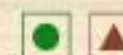


RAITA & ACCOMPANIMENTS



Onion Salad	95
Fresh garden onion salad	
Green Salad	105
Fresh garden vegetable salad	
Kachumber Salad	105
Assortment of diced tomato, cucumber, onion, carrot spiced with citrus & chat masala	
Papad	35
Lentil & Spice based dry hard crepe	
Masala Papad	75
Fried papad served with raw onion, tomato and chilli masala	
Curd	135
Mix Vegetable Raita	155
Onion, cucumber & tomato chopped and mixed with homemade curd	
Boondi Raita	155
Gram flour puffs mixed with homemade curd	
Pineapple Raita	155
Pineapple mixed with homemade curd	
Chatpati Mungfali	135
Peanuts infused with tangy masala	

DESSERTS



Hot Gulab Jamun	85
Deep fried balls made from milk solids, khoya & flour, soaked in warm fragrant sugar syrup	
Hot Gulab Jamun with Ice-Cream	155
Combination of deliciously sweet taste of traditional gulab jamun with creamy ice-cream	
Truti Fruti	195
Colourful candid fruit mix alongwith ice-cream and nuts	
Choice of ice Cream	135
Fruit Salad with Ice Cream	215
Mix Fruits served with vanilla and topped with sauces	
Status Special Ice Cream	275
Surpriced menu	
Rasmalai	155
Soft spongy milk dumplings soaked in saffron reduced milk	
Sizzling Brownie	295
Fudgy brownie served hot on a sizzler plate, topped with vanilla ice cream and a dramatic drizzle of molten chocolate	



Hotel The Castle

Status

Restaurant

**Address: Savitri Apartment,
Sashtri Nagar Dhanbad,
Jharkhand 826001**