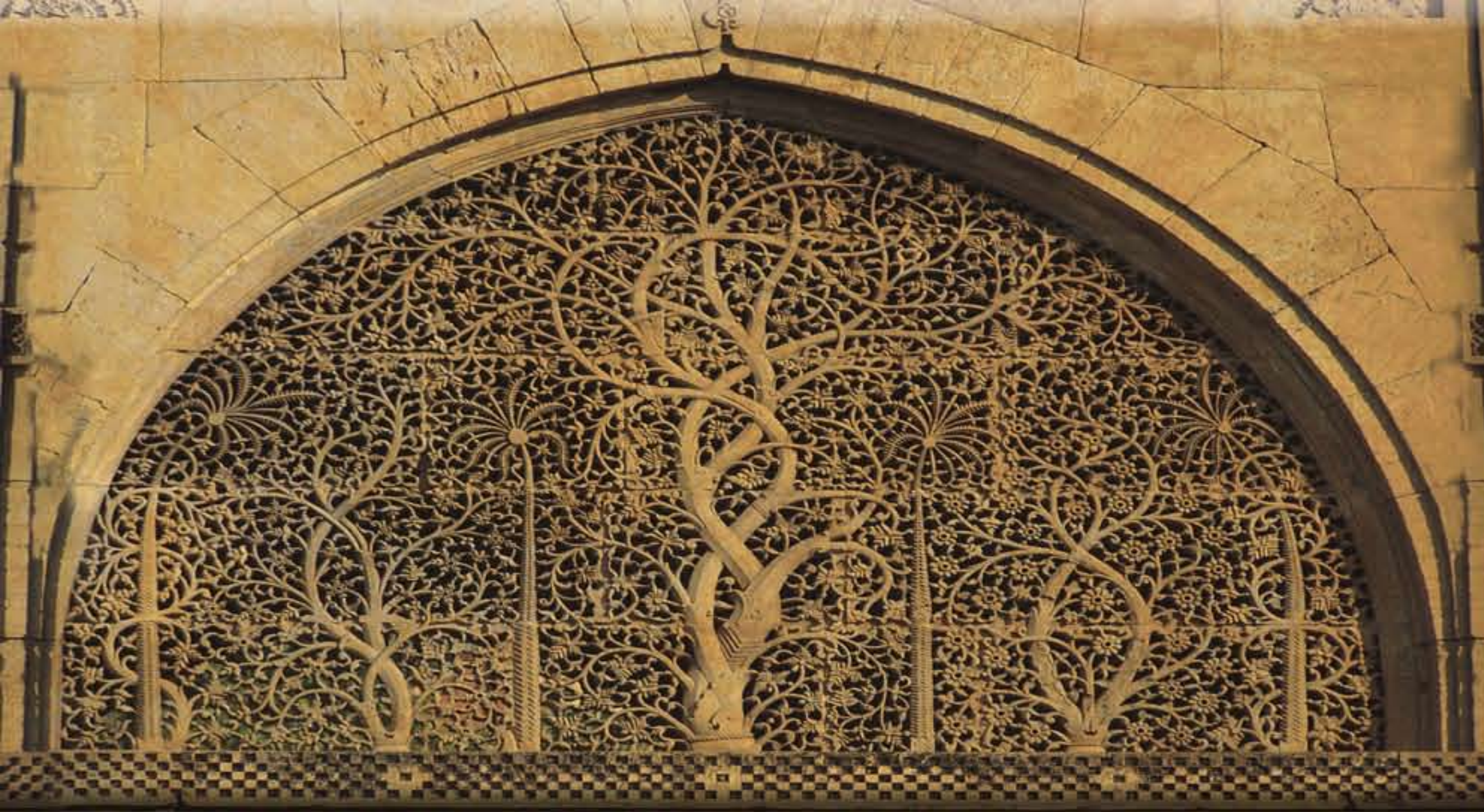




Wagah Border

Kitchens of North India



Wagah Border is the only border crossing between India & Pakistan which lies on the

G.T. Road between the cities of Amritsar (India) & Lahore (Pakistan).

Wagah is the village wherein its eastern half remains in India whilst the other half in Pakistan.

Today, Wagah Border is a symbol of peace, love & Friendship where 8000 people v

isit everyday to witness the culture of 2 divided countries.

The culture of Punjab which is divided & shattered amongst two countries , we at Wagah Border

Restaurant try to represent culture through the food of undivided Punjab's culinary journey.

A Culinary Journey Through The Great North-West Frontier

Punjab- A landscape of sun-drenched cornfields and glorious kingdoms.

Of Pride and Valour, Of Love and Honour. The land of the five great rivers,

on whose banks have blossomed.

The passion of the star-crossed lovers, Heer and Ranjha & Sohni and Mahiwaal.

You will embark on a voyage of discovery via cuisine from Punjab's vast geography.

Exquisite Tongue-tickling fare that has proven to be yet another treasure... from

a land historically recognized for its renowned riches.

Shorba

Palak Shorba Spinach soup, garnished with fresh cream	80
Makai Shorba Corn & fresh vegetable soup	80
Tamatar Shorba Fresh tomato soup garnished with cream	80
Dal Shorba Traditional thin broth of lentils, flavoured with freshly ground spices & herbs	80
Murge da Shorba Rich cream chicken soup flavoured with mild spices & herbs	95

Starters

Vegetarian

Makai Methi Di Tikki Fresh sweet corn & fenugreek mixed with spices & deep fried	155
Hara Bhara Kabab Mash potatoes, peas, spinach and herbs deep fried	155
Veg. Seekh Kabab Minced vegetables skewered & grilled over charcoal oven	155
Corn Maska Golden corn sauté with butter and Indian herbs	135
Tawa Mushroom Mushroom sauted on tawa, along with special herbs & spices	175
Mast Mushroom Mushroom stuffed with cheese & mild herbs & cooked in clay oven	175
Tawa Khumb, Bhutta Te Paneer Baby corn, mushroom & fresh cottage cheese, sauted on tawa along with special herbs & spices	225



Tandoori Salad Fresh cottage cheese, pineapple, capsicum, tomato, marinated in yoghurt, mild herbs, spices & cooked in clay oven	175
Veg Amritsari Cottage cheese, baby corn, mushroom, cauliflower, Potatoes, marinated in exotic North Indian herbs and spices & deep fried	165
Paneer Tikka Fresh cottage cheese marinated in yoghurt, garlic & ginger, Indian herbs cooked in charcoal oven	215
Chatpata Paneer Fresh cottage cheese, marinated in tangy masala, cooked in tandoor	215
Tawa Paneer Fresh cottage cheese, sauted on tawa, along with special herbs & spices	240
Paneer Papdi Fresh cottage cheese marinated in mild herbs, spices, dipped in crushed papad batter & crisp fried	250
Assorted Paneer Tikkas Variety of barbequed, fresh cottage cheese	250
Paneer Seekh Kabab Minced Cottage cheese & vegetables marinated and grilled over charcoal oven	225
Veg Tawa Salad Assorted vegetables, Baby corn, mushroom, fresh cottage cheese & pineapple, sauted on tawa along with special herbs & spices (Golden corn sauté with butter and Indian herbs.)	225
Veg Jugalbandi Assorted veg. Kababs	325

Preparations tempered in desi ghee
Inclusive of taxes

Starters

Non-Veg

Chicken Tikka 225
Boneless pieces of chicken, marinated in spiced yoghurt & cooked in charcoal oven

Chicken Tandoori 225
Half chicken marinated in red Indian spices & yoghurt, cooked in charcoal oven

Kali Mirch Chicken Tikka 255
Succulent boneless chicken pieces marinated in crushed black pepper coriander yoghurt & cooked in charcoal oven

Reshmi Kabab 255
Supreme of boneless chicken marinated in yoghurt, & Indian spices, roasted in clay oven

Chicken Malai Seekh Kabab 225
Tender piece of chicken marinated in mild herbs & spices rolled around skewer & cooked in charcoal barbeque

Hazarah Tikka 255
Succulent chicken boneless pieces marinated in yoghurt green Chilly paste, North Indian spices & cooked in charcoal oven

Tawa Chicken 225
Chicken pieces along with capsicum, cooked in thick Masala on tawa

Murg Tang Talwar 285
2 pieces of chicken leg, marinated in very special herbs & spices, cooked in charcoal oven & served in unique style

Assorted Chicken Platter 325
Variety of tandoori chicken kababs

Mutton Seekh Kabab 375
Minced lamb mixed with onion, garlic, ginger, special herbs & spices rolled around a skewer & cooked in charcoal barbeque

Boti Kabab 395
Lamb boneless pieces marinated with yoghurt, cashew nut paste, garlic, ginger, special herbs, spices & cooked in charcoal barbeque

Sohni Seekh 355
Minced lamb marinated in very special herbs & spices, rolled around a skewer & cooked in charcoal barbeque

Tawa Mutton 355
Tender Lamb, pieces, cooked in thick masala on copper tawa

Mutton Platter 650
Assorted Mutton Kababs :- Seekh Kabab, Chapli Kabab, Tawa Mutton, Chops

Fish Koliwada 385
Boneless Surmai marinated in North Indian herbs & spices & fried

Basanti Jhinga 425
Fresh prawns marinated in ginger, garlic paste, roasted gram flour & Cooked in charcoal oven

Prawns Koliwada 395
Prawns marinated in authentic red masala & deep fried

Jhinga Maska 375
Prawns along with garlic pan-fried in butter

Dum Di Machchi 475
Full Pomfret stuffed with masala of your choice, enveloped in silver foil & grilled on smoking coat

Pomfret Ajwaini Tikka 455
Thyme flavoured, charcoal grilled boneless pomfret pieces

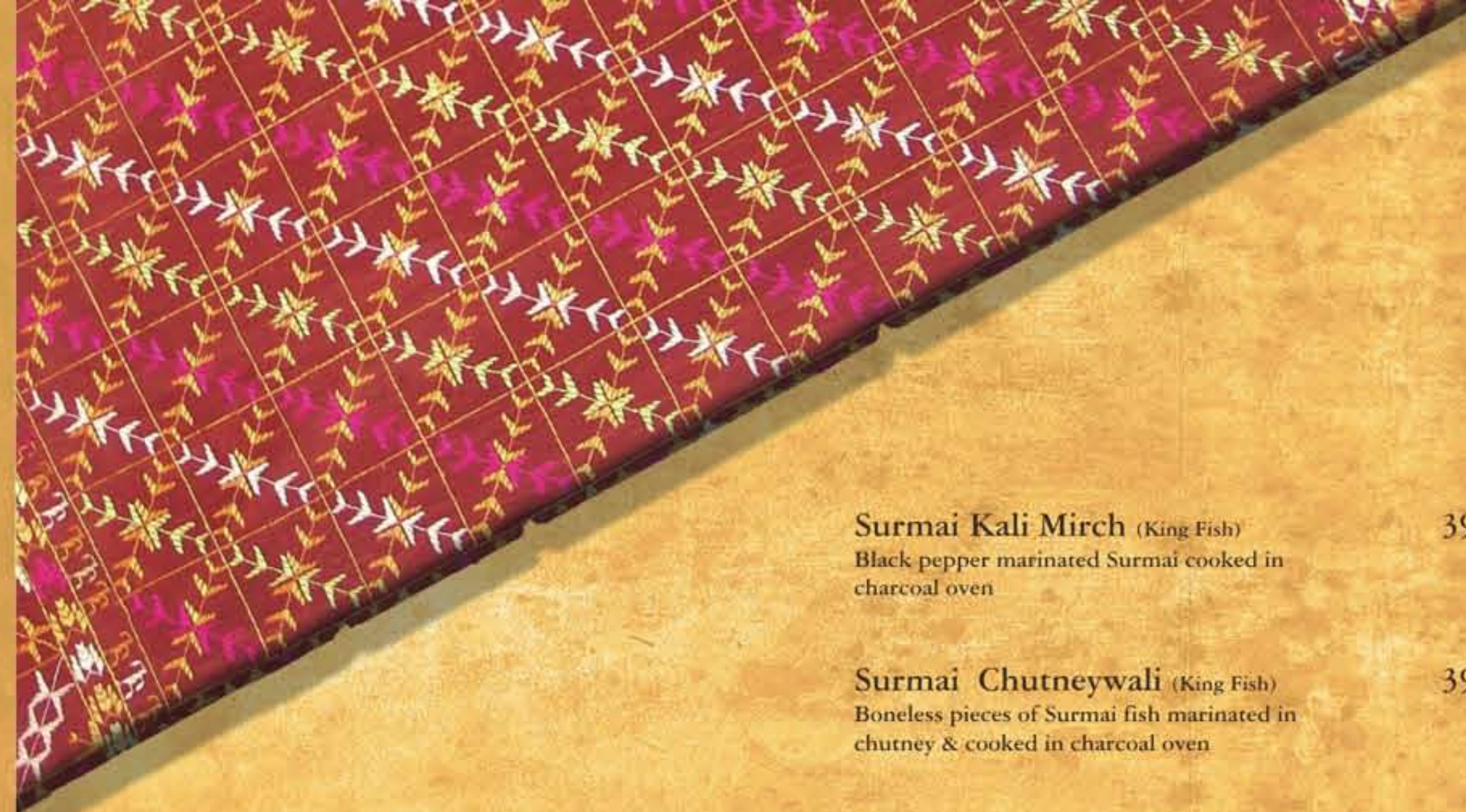
Surmai Kali Mirch (King Fish) 395
Black pepper marinated Surmai cooked in charcoal oven

Surmai Chutneywali (King Fish) 395
Boneless pieces of Surmai fish marinated in chutney & cooked in charcoal oven

Surmai De Assorted Tikke 425
Variety of Surmai kababs : Amritsari tukde, Rawas Kali Mirch, Rawas Chutneywali

Jugalbandi 585
Assorted non Veg Kababs, marinated pieces of chicken, lamb and fish

Seafood Platter (Tikka) 995
Assorted seafood Kababs of Pomfret / Prawns / Kingfish



Preparations tempered in desi ghee
Inclusive of taxes

Main Course

Vegetarian

Paneer Makhna Te Tamatar Cubes of fresh cottage cheese cooked in butter and tomato gravy	225	Sarson Da Saag Mustered leaves prepared in authentic Punjabi style	175
Paneer Lajeez Fresh cottage cheese finger, deep fried & cooked in cashew nut based gravy with capsicum	225	Aaloo Gobi Adhraki Cauliflower, stir fried potatoes flavored with herbs and tempered with fine ginger	155
Kadai Paneer Cube of cottage cheese, sauté cooked country style with capsicum	225	Aaloo Jeera Potatoes tempered with butter and cumin seed	155
Tukde Paneer De Charcoal grilled cubes of cottage cheese, cooked in brown North Indian gravy	225	Aaloo Palak Potatoes and spinach puree cooked with garlic and spices	155
Paneer Achari Cottage cheese, cooked in pickling spices	225	Aaloo Mutter Potatoes and green peas cooked and flavored in tomato puree	155
Paneer Makai Bhurjee Scrambled cottage cheese with tender corn	225	Mutter Te Paneer Green peas, and cottage cheese diced, cooked in country style with tomato gravy	155
Khumb Bhuta Te Paneer Mushroom, baby corn & cottage cheese cooked in brown north Indian gravy	225	Dal Makhni Black lentin, red kidney beans, Bengal gram cooked with garlic, ginger, and tomato puree, tempered with butter	155
Vegetable Khana-ba- Dosh Fresh vegetable cooked in country style	195	Dal Bhukhara Black lentils, cooked overnight on slow fire flavoured with white butter, cream & tomato puree	165
Khumb Mutter Mushrooms, cooked along with green peas in brown gravy	195	Kadi Pakoda Yoghurt thickened over slow fire with fried gram flour roundels	175
Tawa Subzi Combination of fresh vegetable, cooked on griddle	195	Toor Dal Yellow lentils, with tempering of cumin, onion, garlic, & butter	135
Diwani Handi Assorted vegetable cooked with spinach & mint	195	Rajma Red beans, cooked with tomato, fresh herbs, garlic & ginger	155
Subzi Jalfrezi Assorted vegetables cooked in tomato based gravy	195	Channa Pindi Kabuli Channa cooked cottage style with fresh herbs, garlic, ginger tempered with green chilli and onion	195
Methi Malai Mutter Green peas cooked in creamed fenugreek	195		
Subji Mausami Seasonal Vegetable cooked in country style	195		
Malai Kofta Mash potatoes, cottage cheese, rich cream, dry fruits deep fried served in cashew, almond paste and Indian gravy	225		
Veg Kofta Mash potatoes, fine chopped carrot, beans deep fried, served in Indian gravy	195		
Khate Aloo Potatoes cooked in tangy gravy	155		
Kadi Patte Wala Aloo Diced sauted potatoes flavoured with cumin seeds & curry leaves	155		
Bhindi Pyaz Lady's finger tossed dry with onion, & ginger	155		

Main Course

Non- Veg

Chicken Makhna Shredded, roasted chicken, cooked in red tomato sauce, yoghurt, Butter & fresh cream	255	Matki Da Murg Full chicken with bones cooked in earthen pot on slow coal fire. Home style chicken curry	555
Chicken Tikka Masala Boneless pieces of chicken marinated in special yoghurt, barbecued & Cooked in red Masala gravy	255	Mutton Masala Tender lamb pieces, cooked in thick brown gravy onion based, herbs in Indian country style	375
Chicken Dhaba Chef's special chicken in country style	255	Mutton Roganjosh Lamb bone marrow, cooked in traditional North West Frontier juicy gravy	355
Chicken Khurchan Shredded, roasted chicken, cooked in exotic Punjabi masalas and dry mango powder	255	Mutton Dhaba Chef's special lamb cooked in north Indian country style	375
Chicken Peshawari Chicken pieces cooked in tangy yoghurt based gravy	225	Mutton Rahra Tender lamb pieces, cooked along with minced lamb in North Indian Masala	395
Chicken Kolhapuri Chicken pieces cooked in Indian herbs, rich spices and gravy based	255	Mutton Tawa Te Tender lamb pieces, cooked in thick brown Masala on tawa	375
Chicken Tawa Te Chicken pieces, cooked in thick brown Masala on tawa	255	Jhinga Masala Prawns, cooked in tomato based gravy	455
		Machi Masala (Surmai) King Fish cooked in tomato based gravy	395
		Machi Hara Masala Full Pomfret, cooked in mint flavour, with ginger & garlic	575



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Tandoori Rotis

Paratha Layered wheat flour bread	45	Tandoori Roti Whole wheat bread cooked in clay oven	30
Makhni Paratha Layered wheat flour bread, flavoured with butter	55	Phulkas Whole wheat bread cooked on tava	35
Stuffed Paratha Layered wheat flour bread, stuffed with filling of your choice (pudina, Methi)	65	Methi Roti Roti flavoured with mint leaves	45
Chooria Paratha Layered wheat flour bread, flavoured with butter, served crushed	65	Khasta Roti Punjabi bread of flour, butter & ajwain	45
Nan Traditional Punjabi bread made with leavened dough in clay oven	55	Makai Roti Ground corn bread cooked in clay oven	55
Makhani Nan Nan Flavoured with butter	65	Assorted Roti's Five Varieties of different Indian breads (Rotis)	190
Paneer / Garlic Nan Nan stuffed with cottage cheese	75	Paratha of the day	55
Kulcha Enriched leavened wheat flour dough cooked in tandoor	45		
Makhni Kulcha Kulcha flavoured with butter	55		
Masala Kulcha Kulcha stuffed with vegetable & onions	65		
Paneer Kulcha Kulcha stuffed with mashed cottage cheese	75		

Rice & Biryani

Plain Rice Plain steamed rice	85		
Jeera Rice Steamed basmati rice flavoured with cumin	95		
Ghee Rice Plain steamed rice tempered with Indian desi ghee	105		
Dal Khichdi Rice cooked with yellow lentils, yoghurt, cumin, seeds, garlic & ginge	135	Tawa Biryani (veg) Rice cooked along with fresh vegetable on tawa along with special spices and mild gravy	175
Dum Biryani (veg) Rice Cooked with mixed vegetable & spices & served in a sealed pot	175	Dum Biryani (non-veg) Long grained basmati rice, steamed together with lamb or chicken in a sealed pot	275
Tamatar Te Mutter		Tawa Biryani (non-veg) Rice cooked with chicken or lamb on tawa along with North Indian herbs & spices	275
Wale Chawal Rice cooked with tomatar & green peas	155	Peas Pulao Rice cooked along with butter fried green peas	135
Veg Tawa Pulao Rice cooked along with fresh vegetable on tawa along with special spices	175		



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Accompanies

Green Salad	55
Raita Choice of aloo, veg, boondi, palak, pineapple	85
Tadkewala Dahi	75
Masala Papad	55
Papad Fried / Roasted	30
Papad Amritsari	45

Beverages

Jaljeera	65
Lassi (Sweet / Salted)	75
Lassi Amritsari (Served in Punjabi Chudidar Glass)	150
Tonic Water	110
Red Bull	125
Fresh Lime Soda	55
Ice Tea (Peach / Lemon)	75
Mineral Water	30
Aerated Water (Soft Drinks)	35



Desserts

Phirni	70
Gulab Jamun	70
Mal Pua	70
Rabdi	85
Seasonal Halwa (Gajar / Dudhi)	85
Thandi Kheer	70
Ice Cream	50
Matka Kulfi	65

Preparations tempered in desi ghee
• Inclusive of taxes • Credit Cards Accepted
• Service Charges Levied 10% for Room Service



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www.tangerineresorts.com