The COURTYARD Diaries

CAFE & RESTAURANT

THE COURTYARD DIARIES – A CULINARY JOURNEY THROUGH INDIA

"Every dish has a story, every bite takes you home"

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Food images are for illustrative purposes only. Actual presentation may vary.

STARTERS– THE OPENING CHAPTER

A thoughtfully crafted selection of appetizers that set the stage with bold flavors and artistic presentation — a perfect prelude to the culinary journey ahead.

1

Tandoori Afghani Chaap Tikka ₹325

Tender soya chaap marinated in a rich blend of creamy cashews, yogurt, and aromatic spices, then slow-roasted in the tandoor for a delicate char and smoky depth. Finished with a drizzle of velvety cream and served alongside refreshing mint chutney, this Afghani Tandoori Chaap is indulgence redefined on your plate.



2

Tandoori Malai Chaap Tikka ₹325

A creamy indulgence from North India's tandoori kitchens, Malai Chaap features succulent soya chaap marinated in a luscious blend of cream, cheese, cashews, and mild spices. Char-grilled to smoky perfection, each bite melts in your mouth with rich, buttery flavors and a hint of aromatic spice — best enjoyed with mint chutney and rumali roti.



3

Baluchi Kalimirch Paneer Tikka (6 pcs) ₹325

A royal treat from Baluchistan, this tandoor-grilled paneer is infused with hand-ground Himalayan black pepper and pahadi herbs, marinated in thickened yogurt, and finished with crushed coriander. The final touch of smoked Himalayan rock salt adds a deep, earthy complexity to every bite.



4

Royal Afghani Paneer Tikka (6 pcs) ₹325

Inspired by the regal kitchens of Afghanistan, this melt-in-your-mouth paneer tikka is marinated in a luxurious almond paste, enriched with nutmeg and creamy yogurt. Grilled to a golden perfection, each bite is rich, nutty, and subtly spiced, leaving a lingering velvety texture on the palate.



5

Golden Coin Eggs ₹345

A street-style favorite with bold flair, Golden Coin Eggs feature boiled egg halves pan-seared to a crisp golden finish, resting on a bed of spiced onion-tomato masala. Infused with green chilies, garam masala, and a hint of smoke, it's a punchy, satisfying bite — perfect with pav or paratha.



6

Tandoori Mushroom Tikka (4/8 pcs) ₹345 / 545

Plump button mushrooms marinated in spiced yogurt with ginger, garlic, and a hint of smoky mustard oil, then skewered and char-grilled in the tandoor. Juicy on the inside, charred on the outside, and bursting with earthy, smoky flavor — a true tandoori classic.



7

Lahori Tandoori Murgh (4/8 pcs) ₹445 / 645

Straight from the legendary tandoors of Lahore, this Amritsari-style chicken is marinated overnight in a spiced yogurt blend, allowing the flavors to seep deep into the tender meat - an authentic North-West Frontier dining experience.



8

Jodhpuri Spicy Murgh Tikka (6 pcs) ₹445

Boneless chicken thigh chunks marinated in a bold Laal Maas-style masala made with Mathania red chillies, smoked curd, garlic, finished with a tempering of ghee and chargrilled in the tandoor till lightly blackened.



9

Baluchi Murgh Stuffed Tangdi (3 pcs) ₹495

For those who love a luxurious treat, these juicy chicken drumsticks are stuffed with nutmeg-spiced keema, then slow-grilled with a silky cream-based marinade. Each bite bursts with rich, layered flavors, making it a showstopper on the table.



10

Rajasthani Laal Maas Ki Seekh (6 pcs) ₹495

A fiery tribute to Rajasthan's legendary Laal Maas, these succulent minced mutton skewers are blended with Mathania red chilies, roasted garlic, and whole spices. Grilled over charcoal to achieve a smoky essence, they are paired with a cooling smoked yogurt dip to balance the heat.



11

Chettinad Mutton Seekh (6 pcs) ₹495

Juicy mutton mince blended with a fiery Chettinad masala of black pepper, stone-ground fennel, garlic, and dry-roasted coconut, laced with crushed curry leaves and a hint of star anise. Hand-shaped onto skewers and ghee-roasted over open flame for a rich, smoky crust.



SPECIAL DESI CHINESE

A vibrant fusion of Indian spices and Chinese flair, bringing bold flavors, fiery aromas, and irresistible street-style indulgence to every bite.

1

Chilli Garlic Mushroom ₹395

Button mushrooms wok-tossed with fiery chilli, fragrant garlic, and a hint of soy — delivering a perfect balance of spice, heat, and umami in every bite.



2

Butter Veg/Chicken Momos (5 pcs) ₹345 / 445

Plump, hand-folded dumplings brimming with juicy chicken or spiced veggies, finished with a silky butter masala drizzle — a fusion that's indulgent, comforting, and unforgettable.



3

Tandoori Naan Cigar Rolls (5 pcs) ₹345 / 445

A desi-Chinese twist on the classic spring roll — choose from smoky paneer, or juicy chicken, all wrapped in naan sheets. Experience the perfect balance of smoky, crunchy, and tangy in every bite.



4

Dry Chilli Paneer/Chicken ₹345 / 445

Juicy, bite-sized paneer/chicken is fried to golden crispness, then wok-tossed in a bold Indo-Chinese chilli sauce - in comes the unmistakable crackle of curry leaves and mustard seeds, adding a South Indian tadka twist.



5

Chilli Garlic Noodles ₹395 / 445

A wok-fired classic — long strands of noodles tossed with fiery chilli, roasted garlic, and vibrant sauces. Choose from crisp seasonal vegetables or tender chicken for a smoky, flavor-packed indulgence.



6

Honey Chilli potato ₹295 / 345

Crispy golden potato fingers or tender chicken strips, wok-tossed in a glossy glaze of honey, chilli, and sesame. A perfect play of crunch, sweetness, and heat — tailored for both vegetarians and meat lovers.



7

Wok-Tossed Egg Bhurji Schezwan ₹395

Desi egg Bhurji tossed in wok-fried Schezwan chili paste, garlic, ginger, soy, and crisp spring onions. Fiery, smoky, and laced with that signature Indo-Chinese tang — Comforting yet bold, this bhurji brings the soul of Indian street food into the drama of a Chinese kitchen.



8

Burnt Garlic Schezwan Biryani ₹345 / 445

A bold twist on tradition — long-grain basmati rice layered with wok-tossed Schezwan vegetables or tender chicken. The magic lies in the slow-roasted burnt garlic, made to impress both biryani lovers and wok-fire fans.



9

Honey Grilled Chicken ₹445

A perfect harmony of tender, succulent chicken, marinated to lock in its natural juiciness, enhanced with the subtle sweetness of golden honey, and layered with the smoky, aromatic depth of traditional tandoori spices—creating a flavor that is both comforting and unforgettable.



10

Chicken Lollipop (5 pcs) 445

Juicy chicken wings shaped into lollipops, marinated in bold spices, deep-fried to crisp perfection, and tossed in a tangy Schezwan glaze. An irresistible fusion of crunch, spice, and succulence.



MAINS –
THE GRAVY CHAPTER

A collection of soul-stirring, heirloom recipes, each dish carefully curated to bring out rich, nostalgic flavors with a modern fine-dining touch.

1

Langar Wali Dal Tadka ₹295

A humble dish inspired by Punjab's langars, this comforting yellow lentil blend is slow-cooked and tempered with ghee, garlic, and cumin—serving warmth and nostalgia in every bite.



2

Dhaba Ka Zeera Aloo ₹295

A timeless favorite from Indian kitchens—golden potatoes sautéed with cumin, green chilies, and turmeric, creating a rustic, fragrant, and comforting dish that celebrates simplicity.



3

Highway Wala Mix Veg ₹295

A classic Indian thali delight — garden-fresh vegetables simmered in a spiced tomato-onion gravy, finished with ginger and coriander for a homely, flavorful touch.



4

Bukhara Dal Diaries ₹345

This iconic black dal is slow-cooked overnight with tomatoes, butter, and spices, then finished with hand-churned white butter for a rich, velvety indulgence.



5

Lahori Chana Masala ₹345

White chickpeas simmered in a rich tomato-onion gravy, infused with Peshawari spices and black tea, then topped with fresh ginger for a bold yet smoky flavor.



6

Soya Chaap Masala Curry ₹395

A hearty North Indian favorite, Soya Chaap Masala Curry features tender chaap simmered in a spiced tomato-onion gravy, finished with cream, kasuri methi, and garam masala.



7

Achari Chaap Masala ₹395

Bold and tangy, Achari Chaap Curry features tender soya chaap in a spiced gravy infused with pickling spices like mustard, fennel, and nigella seeds — a punchy delight best enjoyed with parathas or steamed rice.



8

Shahi Butter Chaap Masala ₹395

Succulent soya chaap simmered in a royal tomato-onion gravy enriched with cream, butter, and a medley of aromatic spices. Every bite is a melt-in-mouth harmony of smoky chaap and velvety lababdar masala — best paired with hot parathas or steamed rice.



9

Punjabi Matar Mushroom Masala ₹395

Tender mushrooms simmered in a spiced tomato-onion gravy, enriched with ginger, garlic, and a touch of garam masala. Earthy, hearty, and aromatic — this rustic curry brings the comfort of home-style cooking with the depth of classic North Indian flavors.



10

Mushroom Makhani Masala ₹395

Plump button mushrooms marinated in spiced yogurt, charred to perfection in the tandoor, and gently folded into a rich tomato-cream masala with a touch of kasuri methi. Smoky, velvety, and deeply aromatic — a luxurious twist on the classic butter masala, crafted for true mushroom lovers.



11

Khade Masale Ka Kadai Paneer ₹395

A true classic of Indian cuisine, this dish features tender paneer cubes tossed with crisp bell peppers and caramelized onions in a smoky, tomato-onion masala. Enhanced with whole roasted spices like cumin, coriander, and black pepper, it delivers a bold, aromatic punch while retaining a comforting, homely richness in every bite.



12

Peshawari Paneer Methi Malai ₹395

An elegant creation inspired by the kitchens of Peshawar — tender paneer cubes simmered in a luxuriously smooth cashew-cream sauce, perfumed with fresh fenugreek and a hint of saffron. A regal harmony of creaminess and subtle bitterness that lingers with every bite.



13

Dilliwale Paneer Lababdar ₹395

A true Delhi favorite, this indulgent paneer dish features soft, melt-in-the-mouth cottage cheese cubes bathed in a silky, tomato-based gravy. Subtly enhanced with dried fenugreek and cumin, and finished with butter and fresh cream, it delivers a perfect balance of richness and comfort.



14

Butter Paneer Tikka Masala ₹395

A timeless North Indian classic, Paneer Butter Masala features soft paneer cubes simmered in a velvety tomato and cashew-based gravy. Enriched with butter, cream, and a touch of honey, it strikes the perfect balance between mild spice and subtle sweetness — a luxurious companion to naan or steamed basmati rice.



15

Sultani Teekha Paneer Tikka ₹395

Handcrafted paneer tikka, marinated in a blend of chilies, roasted cumin, and smoked garlic, charred in the tandoor, and finished in a slow-simmered tomato masala. This dish offers layers of heat, smokiness, and depth — a refined take on a beloved Indian classic.



16

Chettinad Egg Curry ₹399

A fiery and bold South Indian delicacy, three boiled eggs nestled in a spicy coconut-based gravy, enriched with crushed black pepper, roasted fennel, and tempered curry leaves. Served best with flaky Malabar paratha for a complete, authentic experience.



17

Masaledar Egg Kadai ₹399

A robust and flavorful North Indian specialty, Egg Kadai Masala features boiled eggs simmered in a rich, tomato-onion gravy infused with freshly ground kadai spices, aromatic ginger-garlic, and vibrant capsicum. Finished with a touch of cream and fresh coriander, this dish pairs perfectly with naan, roti, or steamed rice for a hearty, satisfying meal.



18

Jodhpuri Jungli Murgh (2 Tangri) ₹445

A rustic, hunter-style preparation that speaks of Rajasthan's wild culinary roots. Using only a handful of ingredients—dried red chilies, garlic, ghee, and whole spices—this dish lets the quality of its components shine, resulting in a rich, smoky, and unapologetically bold curry.



19

Dhabha Tariwala Murgh (with Bone) ₹445

A dish that embodies Punjabi home-cooked comfort, featuring bone-in chicken simmered in a rich onion-tomato gravy. Finished with a touch of ghee and fresh coriander, this homestyle preparation is simple yet packed with deep, soulful flavors



20

Chettinad Chicken Tikka Curry ₹445

A fiery South Indian delicacy where succulent chicken pieces are slow-cooked in a robust gravy of crushed black pepper, roasted coconut, and freshly ground spices. The final tempering of curry leaves and mustard seeds elevates the dish, giving it a punch of warmth and complexity.



21

Bengali Murgir Jhol ₹445

A comforting Bengali classic, featuring tender chicken simmered in a light, aromatic gravy of mustard seeds, and freshly ground spices. Subtle hints of ginger, green chilies, and fresh coriander lend warmth and depth, - a flavorful dish that embodies homestyle elegance.



22

Smoky Butter Chicken Tikka ₹445

Succulent chicken pieces bathe in a luxuriously creamy tomato-butter sauce, enriched with a medley of garam masala, fenugreek, and a touch of smoked paprika. A generous swirl of velvety butter and a final sprinkle of fresh coriander elevates each bite, creating a dish that's decadently smooth, indulgently rich, and deeply comforting.



23

Oye Hoye Raga Chicken ₹495

A North Indian specialty featuring tender chicken Tikka and minced chicken in a rich, spicy gravy. The minced chicken adds a unique texture and depth of flavor, making it a hearty, restaurant-style dish perfect with naan or rice.



24

2-2-2 Ka Kadai Chicken Feast ₹595

A lavish North Indian indulgence, this platter brings together 3 perfectly 2 boiled eggs, 2 seekh kebabs, and 2 smoky chicken tikka pieces. Bursting with bold spices and rich aromas, every bite delivers a vibrant, flavorful, and utterly satisfying—best enjoyed with warm naan or paratha.



25

Rajasthani Lal Maas Chicken ₹595

Lal Maas is a tribute to the land of warriors - Rajasthan. Succulent chicken pieces are slow-cooked in a deep red Mathania chili and garlic-based gravy, tempered with whole spices and infused with the smoky aroma of charcoal with richness of ghee and the earthiness of cloves and black cardamom.



26

Kashmiri Mutton Rogan Josh ₹545

A classic Kashmiri delicacy featuring tender, slow-cooked mutton pieces in a rich, aromatic gravy of yogurt, spices, and Kashmiri red chili. Deeply flavorful and luxuriously smooth, this indulgent dish is a perfect companion to naan or steamed rice, offering a warm, comforting, and regal dining experience.



27

Purani Dilliwale Mutton Masala ₹545

Straight from the heart of Old Delhi, this traditional white mutton curry is an exquisite blend of yogurt, cashew paste, and delicate aromatic spices. The slow-cooked process allows the mutton to absorb the flavors beautifully, resulting in a dish that is creamy, mildly spiced, and deeply satisfying.



28

Haryane Ka Champaran Mutton ₹545

A rustic fusion of Haryana's robust flavors with Bihar's beloved Champaran-style cooking. Succulent desi mutton is marinated with bold spices, and cooked over a slow flame until it reaches melt-in-the-mouth perfection. Infused with the smokiness of whole garlic cloves, and freshly pounded spices, this dish delivers a deep, earthy richness that lingers long after the last bite.



29

Bengali Mutton Jhol ₹545

A comforting Bengali classic, featuring tender Mutton simmered in a light, aromatic gravy of mustard seeds, and freshly ground spices. Subtle hints of ginger, green chilies, and fresh coriander lend warmth and depth, - a flavorful dish that embodies homestyle elegance.



30

Chettinad Mutton Curry ₹545

A bold South Indian classic featuring tender mutton slow-cooked in a rich Chettinad-style gravy of roasted coconut, black pepper, stone-ground spices, and shallots. Finished with a hot tempering of ghee, mustard seeds, and crisp curry leaves. Deep, earthy, and unapologetically fiery.



31

Rajasthani Lal Maas Mutton ₹545

A fiery, bold mutton delicacy from the royal kitchens of Rajasthan, Lal Maas is a tribute to the land of warriors. Succulent mutton pieces are slow-cooked in a deep red Mathania chili and garlic-based gravy, tempered with whole spices and infused with the smoky aroma of charcoal with richness of ghee and the earthiness of cloves and black cardamom.



BIRYANI & RICE – THE GRAIN CHAPTER

A selection of slow-cooked aromatic rice dishes, celebrating age-old regional inspirations.

1

Steamed Basmati Rice ₹199

Perfectly steamed, long-grain basmati rice, light and fluffy, serving as an ideal base for rich gravies and curries.



2

Zeera Rice ₹229

Aromatic basmati rice tempered with ghee-roasted cumin seeds, lending a nutty warmth to this simple yet flavorful dish.



3

Lemon Rice ₹245

A vibrant, tangy rice dish, flavored with fresh lemon juice, mustard seeds, and curry leaves, delivering a light and refreshing taste.



4

Curd Rice ₹245

A cooling, comforting dish where soft-cooked rice is blended with creamy yogurt, tempered with mustard seeds, green chilies, and curry leaves, offering a soothing contrast to spicy curries.



5

Subz Noor Mahal Biryani ₹295

A royal vegetarian biryani, where saffron-scented basmati rice is layered with spiced seasonal vegetables, finished with rose essence and fried onions for a delicate, floral aroma.



6

Kashmiri Modur Veg Pulao ₹295

A fragrant, mildly sweet rice dish cooked with dry fruits, almonds, and saffron, infused with cardamom and ghee for an elegant, warming experience.



7

Lucknowi Paneer Biryani ₹345

A royal vegetarian delicacy, featuring tender paneer marinated in a rich Awadhi spice and nut blend, layered with fragrant saffron-kissed rice, and dum-cooked for a melt-in-mouth, aromatic experience.



8

Lucknowi Zafrani Paneer Biryani ₹345

A luxurious vegetarian take on biryani, where soft paneer chunks are marinated in a nut-based Awadhi spice blend, layered with saffron-infused rice, and slow-cooked to perfection.



9

Egg Biryani ₹375

Egg Biryani – a hearty, aromatic dish where fluffy basmati rice is layered with spiced, golden-fried boiled eggs, slow-cooked with caramelized onions, tomatoes, and fragrant whole spices for a rich, flavorful experience.



10

Chicken Masaledar Biryani ₹495

A regal Awadhi-style biryani, where fragrant long-grain basmati rice is layered with tender, saffron-infused mutton, slow-cooked on dum with kewra water and mace for an opulent aroma.



11

Chettinad Ghee Roast Chicken Biryani ₹495

A robust, spicy preparation where tender chicken is cooked with hand-ground black pepper, cloves – roasted in ghee, layered with fragrant short-grain rice, delivering a bold and hearty experience



12

Afghani Yakhni Mutton Biryani ₹595

A soulful, mildly spiced pulao where tender mutton is slow-cooked in an aromatic stock of whole spices, saffron, and dried fruits, allowing the basmati rice to soak up the delicate, fragrant flavors.



13

Sindhi Mutton Biryani ₹595

A robust, spice-laden biryani from Sindh, where succulent mutton is slow-cooked in a fiery tomato and green chili masala, layered with basmati rice, caramelized onions, and dried plums for a perfect blend of heat and tang.



ROYAL SPREADS – THE CELEBRATION CHAPTER

A grand showcase of Indian tandoori grills and Desi Chinese flavors, bringing variety, richness, and festivity to your table.

1

Veg Desi Chinese Spread ₹599

Crispy, crunchy, and bursting with flavor – this Indo-Chinese feast brings together Crispy Corn, Chilli Honey Potato, Chili Paneer Dry, and Veg Hakka Noodles for a street-style kick with a restaurant touch.



2

Paneer Tikka Spread ₹699

A tandoori delight featuring 4 smoky Paneer Kalimirch Tikkas, 4 creamy Paneer Afghani Tikkas, and 4 classic Paneer Tandoori Tikkas – soft, chargrilled, and irresistibly spiced.



3

Veg & Chinese Fusion Spread ₹799

The best of both worlds! A vibrant mix of Paneer Tikka, Mushroom Tikka, and Veg Seekh Kebab paired with Indo-Chinese favorites like Chili Paneer Dry and Hakka Noodles – smoky meets spicy.



4

Non-Veg Desi Chinese Spread ₹999

A bold and fiery indulgence – Crispy Chicken, Chilli Garlic Chicken, Dragon Chicken, and Chicken Hakka Noodles come together for a sizzling Desi Chinese experience.



5

Chicken Tandoori Spread ₹1199

Smoky, juicy, and packed with flavor – featuring 4 Chicken Tikkas, 4 creamy Malai Tikkas, 4 tangy Achari Tikkas, and 4 succulent Seekh Kebabs. A true chicken lover's dream.



6

Mutton Kebab Spread ₹1399

A royal affair with rich Mughlai flavors – melt-in-mouth Mutton Seekh Kebabs, spiced Shami Kebabs, velvety Raan, and smoky Mutton Tikka – fit for a king's table.



7

Paneer & Chicken Platter ₹1499

Why choose when you can have both? A perfect balance of 4 Paneer Tikkas, 4 Malai Paneer Tikkas, 4 Chicken Tikkas, and 4 Malai Chicken Tikkas – indulgence doubled.



8

Paneer & Mutton Platter ₹1699

A powerhouse of flavors – creamy Paneer Afghani and spicy Kalimirch Paneer paired with juicy Mutton Seekh Kebabs and smoky Mutton Tikkas. A platter that celebrates variety.



9

Grand Royal Mix Platter ₹1999

The ultimate indulgence! A lavish spread of Paneer Tikka, Mushroom Tikka, Chicken Tikka, Malai Chicken Tikka, Mutton Seekh, and Hakka Noodles – a true king-size feast for every craving.



10

The Grand Wox Rice & Biryani Platter ₹2299

A luxurious spread bringing together fragrant Paneer Biryani, juicy Chicken Biryani, and tender Mutton Biryani, each cooked with aromatic spices and saffron-kissed basmati rice. Paired with flavorful Veg Fried Rice and Egg Fried Rice, and served with raita, tangy salan, garlic onions and fresh minty chutney, this platter is a true celebration of rice in all its glory.



INDIAN BREADS – THE FUSION MEETS TRADITION CHAPTER

Handcrafted, flame-kissed, and griddled to perfection, our selection of breads is designed to complement every dish with bold flavors and rich textures.

1

Tandoori Roti ₹35

A wholesome whole-wheat flatbread, flame-roasted in the tandoor for a rustic, smoky flavor and a satisfyingly chewy texture.



2

Butter Tandoori Roti ₹45

A classic tandoori roti, slightly crisp on the edges and finished with a generous brushing of golden, melted butter for extra indulgence.



3

Plain Naan ₹55

Soft, airy, and perfectly leavened, this traditional naan is baked in the tandoor, emerging warm and fluffy, ready to soak up rich curries.



4

Butter Naan ₹65

A pillowy, melt-in-the-mouth naan, brushed with creamy butter for a rich and satisfying bite—an ideal match for flavorful gravies.



5

Garlic Naan ₹75

Fragrant and irresistible, this tandoor-baked naan is infused with roasted garlic and freshly chopped coriander, finished with a light butter glaze.



6

Chili Naan ₹75

A fiery twist on the classic naan, generously stuffed with chopped green chilies and coriander, offering a bold and spicy punch with every bite.



7

Tandoori Lachha Paratha ₹95

A North Indian classic—flaky, multi-layered, and griddled to golden perfection, brushed with ghee for a crisp yet soft bite



8

Tandoori Smoked Chili Naan ₹125

A naan for cheese lovers! A fusion of soft naan stuffed with gooey smoked cheddar and fiery green chilies, brushed with garlic butter for a rich, umami-packed experience.



9

Tandoori Cheese Naan ₹125

Tandoori Cheese Naan – a treat for cheese lovers! Soft, tandoor-baked naan stuffed with gooey smoked cheddar and a kick of fiery green chilies, finished with a brush of garlic butter for a rich, smoky, and indulgent bite.



10

Tandoori Chili Garlic Lachha Paratha ₹125

Bold and aromatic. A multi-layered paratha infused with roasted garlic, green chilies, and coriander, adding warmth, spice, and depth to every bite.



11

Tandoori Aloo Paratha ₹125

A comforting, homestyle delight. Whole-wheat paratha stuffed with spiced, mashed potatoes, slow-cooked on a griddle with ghee for the perfect crisp texture.



12

Tandoori Aloo Pyaaz Paratha ₹125

A Punjabi favorite, packed with bold flavors. Stuffed with caramelized onions, mashed potatoes, green chilies, and coriander, this paratha offers a flavorful, hearty bite.



13

Tandoori Paneer Paratha ₹145

California meets Punjab! A wholesome whole-wheat paratha, stuffed with creamy mashed paneer, and spiced cumin, cooked in ghee to golden perfection.



14

Tandoori Chicken Keema Paratha ₹245

A luxurious, slow-cooked delight. Succulent minced chicken, slow-cooked with aromatic spices, layered inside a flaky paratha and finished with fragrant truffle oil.



15

Tandoori Mutton Keema Paratha ₹295

Lucknow meets French finesse! Delicately spiced minced mutton, slow-cooked with aromatic garam masala, wrapped in a crisp golden paratha, and finished with a drizzle of truffle oil for a gourmet twist.



ROLLS - THE ROYAL WRAPS CHAPTER

A handcrafted selection of stuffed rolls, wrapped in crisp parathas, soft naans, or wholesome rotis, offering the perfect balance of texture and flavor.

1

Peri Peri Aloo Roll ₹145

Crispy, peri peri-spiced potatoes wrapped in a flaky paratha with a tangy tamarind drizzle and fresh coriander.



2

Paneer Tikka Roll ₹175

Tandoor-grilled paneer chunks, marinated in smoky spices, stuffed inside a flaky paratha with pickled onions and garlic yogurt.



3

Classic Egg Roll ₹195

A flaky paratha wrapped around a soft, spiced omelette, finished with onions, chaat masala, and mint chutney



4

Chicken Seekh Kebab Roll ₹245

Juicy Mughlai-style chicken seekh kebabs, wrapped in a flaky paratha with garlic yogurt and pickled radish.



5

Jungli Chicken Tikka Roll ₹245

Fiery slow-cooked Rajasthani chicken, packed inside a crisp a flaky paratha with smoked ghee and green chili chutney.



6

Mutton Boti Roll ₹345

The comfort of butter Mutton in a roll! Smoky tandoori mutton cooked in a creamy tomato gravy, wrapped in a flaky paratha.



7

Mutton Bhuna Roll ₹345

Slow-roasted mutton, caramelized onions, and whole spices, stuffed in a flaky paratha with saffron yogurt.



8

Turkish Mutton Kebab Roll ₹345

Charcoal-grilled minced mutton kebabs seasoned with smoked spicy and garam masala, wrapped in in a flaky paratha with creamy tzatziki, pickled onions, and chili garlic chutney.



9

Baluchi Double Kebab Roll ₹345

A royal combination of juicy chicken seekh kebabs and smoky mutton seekh kebabs, mashed together with caramelized onions and grounded spices, wrapped in a flaky paratha.



10

Laal Maas Kukaad Duo Roll ₹375

A royal feast in every bite! Tender, creamy Mughlai-style chicken meets the bold and fiery flavors of Rajasthani Laal Maas, finished with melted ghee tadka of roasted garlic and smoky ginger, creating a rich, aromatic experience fit for royalty.



11

The Bold Murgh-Gosht Egg Roll ₹545

Juicy Chicken Seekh Kebab, smoky Mutton Bhuna, and a soft masala omelette come together inside a flaky paratha. Drizzled with garlic and mint chutney, and topped with pickled onions & toasted chilies and more.



12

The Courtyard Diaries Special Roll ₹545

Signature five-layer indulgence—spicy aloo-pyaz masala, masala eggs bhurji, juicy roasted mutton seekh kebabs, ajwain chicken tikka, and melted white butter—all wrapped in a crispy flaky paratha!



ACCOMPANIMENTS – THE PAIRINGS CHAPTER

Elevate your meal with bold, refreshing, and flavorful sides that complete the experience!

1

Masala Papad ₹45

Thin, roasted papads topped with a spiced onion-tomato mix and a squeeze of lime.



2

Cumin Raita ₹75

Creamy yogurt infused with roasted cumin ghee tadka.



3

Rustic Mango & Chili Pickle ₹55

Raw mangoes sun-pickled with mustard oil, red chili, and fenugreek seeds.



4

Chili & Garlic Raita ₹55

Creamy yogurt infused with roasted chili garlic and with a hint of roasted cumin.



5

Peri Peri Garlic Raita ₹75

Creamy yogurt, spiced with a kick of peri peri masala and roasted garlic.



6

House Kachumber Raita ₹75

Creamy yogurt infused with diced onions, tomatoes and roasted desi masala.



7

Smoky Garlic & Tomato Chutney ₹75

Slow-roasted tomatoes mashed with garlic, dried red chilies, and secret masalas.



BEVERAGES – THE ELIXIR CHAPTER

A curated selection of refreshing coolers, soul-warming brews, and fusion beverages to complement your meal!

1

Fresh Lime Water ₹55

Fresh Lime Water – a refreshing blend of tangy lime juice, a hint of black salt, and a touch of sweetness, served chilled for the perfect thirst quencher.



2

Fresh lime Lahori Zeera Soda ₹75

A tangy-spiced kick of cumin-infused soda with black salt, mint, and lemon.



3

Masaledar Chunky Cold Cola ₹75

A tangy-spiced kick of chunky chat masala in soda with mint, and lemon.



4

Desi Ginger Masala Chai ₹75

Classic tea slow-brewed with fresh ginger, cardamom, milk and sugar - served piping hot.



5

Madarasi Coffee ₹75

A frothy and bold South Indian-style instant coffee, whipped to perfection.



SWEETS – THE DESSERT CHAPTER

Indian desserts with a global twist, ensuring ease of preparation and irresistible flavors!

1

Gulab Jamun (2 pcs) ₹75

Soft, melt-in-the-mouth dumplings soaked in fragrant saffron syrup, served warm to deliver timeless sweetness in every bite.



2

Vanilla Ice Cream (2 scoop) ₹75

A timeless classic — smooth, creamy vanilla ice cream crafted for pure indulgence in every scoop.



3

Nutty Brownie (2 pcs) ₹75

Rich, fudgy brownie baked to perfection, loaded with crunchy nuts for a decadent bite of chocolate indulgence.



4

Ras Malai ₹75

Soft, spongy cottage cheese dumplings soaked in saffron-kissed, cardamom-infused milk — a royal Indian dessert that melts in the mouth with every bite.



5

Shahi Gulab Jamun Sundae (2 pcs) ₹125

A Classic Reinvented- Warm, syrupy gulab jamun meets cold vanilla ice cream for the perfect hot-cold contrast, topped with crushed Nuts for a delightful crunch!



6

Ras Malai Sundae ₹125

Soft, creamy rasmalai paired with cold vanilla ice cream, topped with saffron syrup and crunchy nuts — a festive twist where tradition meets indulgence.



7

Nutty Brownie Chocolate Sundae (2 pcs) ₹125

A decadent scoop of vanilla ice cream served over warm fudgy brownies, crowned with crunchy nuts and drizzled in rich chocolate — a timeless sundae of pure indulgence.



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