



MENU



Turmeric Table
Traditional North Indian Concept





Turmeric Table

DESI STARTERS (V)

- Maharani Paneer Tikka 47**
Rich paneer cubes marinated in a royal blend of spices and yogurt, a protein-packed delight.
- Truffle Afghani Paneer Bao 48**
Soft bao buns filled with paneer and truffle sauce, a unique blend of flavors and nutrients.
- Truffle Afghani Broccoli Bao 49**
Soft bao buns filled with broccoli and truffle, a vegetarian option rich in fiber and antioxidants.
- Paneer Tempura - Bombay Style 47**
Crispy paneer fritters served with a tangy tomato sauce served over a bed of rice, an indulgent option packed with protein.
- Paneer Tempura - Lababdar Style 45**
Crispy paneer fritters served with a creamy spicy cashew tomato sauce served over a bed of rice, an indulgent option packed with protein.
- Broccoli Tempura - Bombay Style 45**
Crispy broccoli fritters tossed in a spicy cashew tomato sauce served over a bed of rice, an indulgent option packed with protein.
- Broccoli Tempura - Lababdar Style 45**
Crispy broccoli fritters served with a creamy spicy cashew tomato sauce served over a bed of rice, an indulgent option packed with protein.
- Achari Paneer Tikka 35**
Paneer cubes marinated in an in-house made achari masala, a bold and flavorful dish with a hint of heat.

DESI STARTERS (NV)

- Pahadi Chicken Tikka 35**
Tender chicken cubes marinated in a Himalayan-inspired spice marinade, grilled to perfection, served with a side salad, a protein-packed delight.
- Iskenderi Kebab (Chicken) 42**
Sliced chicken kebab flavored with a special blend of unique masalas with yogurt and tomato marinade, a satisfying and nutritious meal, served with a side salad.

DESI STARTERS (NV)

- Achari Chicken Tikka 38**
Juicy chicken marinated in a rich in-house made achari masala and curd, a satisfying and portable meal.
- Truffle Afghani Chicken Bao 40**
Soft bao buns filled with grilled afghani chicken and truffle, a unique blend of flavors, 3 pieces.
- Truffle Afghani Prawn Bao 45**
Soft bao buns filled with Afghani flavored prawns and truffle, a seafood delicacy packed with protein and omega-3 fatty acids. 3 pieces.
- Chicken Tempura - Bombay Style 42**
Crispy chicken fritters served with a fusion of tangy tomato Bombay-style and special sauce, a light and flavorful filling stuffed in in-house made baos. 3 pieces.
- Chicken Tempura - Lababdar Style 42**
Delicately made fresh chicken fritters tossed in a creamy spicy cashew tomato sauce, an indulgent option packed with protein, stuffed in 3 in-house made baos..
- Prawn Tempura - Bombay Style 45**
Scrumptious prawn fritters served tossed in rich tangy tomato-style sauce, a healthy and delicious seafood snack, stuffed in 3 in-house made baos.
- Prawn Tempura - Lababdar Style 45**
Crispy prawn fritters tossed in a rich spicy cashew tomato sauce, a nutritious and flavorful treat, stuffed in 3 in-house made baos.

KHANA TIME (MAINS)

- Mattar Paneer (V) 38**
Tender paneer cubes simmered in a masaledar tomato-based gravy, packed with peas for a protein-packed delight.
- Palak Paneer (V) 38**
Flavorful spinach-infused curry with fresh soft paneer, a nutritious and flavorful dish that's perfect for vegetarians.
- Dal Makhani (V) 30**
Rich and creamy black lentil dal, slow-cooked to perfection with butter and cream for a decadent meal.



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KHANA TIME (MAINS)

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| Malai Kofta (V) | 32 |
| Deep-fried handmade paneer balls filled with a mixture of potatoes and spices, served in a creamy malai based gravy. | |
| Paneer Butter Masala (V) | 35 |
| A classic North Indian dish featuring paneer cubes cooked in a creamy tomato-butter gravy, bursting with flavor. | |
| Palak Kofta (V) | 35 |
| Spinach infused paneer balls cooked in a creamy spinach-based gravy, a healthy and delicious option. | |
| Dal Tadka (V) | 25 |
| A tempered lentil dish with a blend of spices, onions, and tomatoes, topped with a rich tadka of spices. | |
| Mixed Vegetables (V) | 30 |
| A colorful medley of vegetables cooked in a fragrant masala tomato based gravy, a healthy and versatile option. | |
| Lababdar Paneer (V) | 32 |
| A decadent paneer dish cooked in a rich, creamy gravy with cashews, offering a luxurious taste. | |
| Kadhai Paneer (V) | 37 |
| Paneer cubes cooked in a spicy and aromatic gravy with bell peppers, onions, and Indian spices. | |
| Paneer Bombay Style (V) | 32 |
| A fiery paneer dish cooked in a spicy tomato-based gravy with onions, peppers, and a hint of sweetness. | |
| Bombay Chicken Masala (NV) | 40 |
| A flavorful chicken curry with a blend of spices, and plum tomatoes, inspired by the vibrant city of Mumbai. | |
| Achari Chicken Masala (NV) | 45 |
| A flavorful chicken curry with a in-house blend of achari spices, onions, and tomatoes. | |
| Chicken Saagwala (NV) | 46 |
| Spinach based flavorful rich chicken curry, a healthy and delicious option. | |

KHANA TIME (MAINS)

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| Special Butter Chicken (NV) | 50 |
| A signature butter chicken dish cooked in a specific style with rich milk thick cream, sliced ginger and kashmiri chilli infused gravy, known for its rich and creamy flavor. | |
| Smoked Butter Chicken (NV) | 40 |
| A smoky and flavorful butter chicken dish, cooked with a touch of smoke for added depth. This is lighter option. | |
| Chicken Tikka Masala (NV) | 45 |
| Tender pieces of grilled chicken tikka cooked in an aromatic tomato-based gravy, a classic Indian dish. | |
| Chicken Kaali Mirch (NV) | 49 |
| Black pepper cream infused chicken gravy, a spicy and aromatic dish perfect for spice lovers. | |
| Mutton Rogan Josh (NV) (Oily) | 52 |
| A hearty mutton curry cooked in a rich and flavorful gravy with aromatic spices, a traditional Kashmiri dish. | |
| Mutton Saagwala (NV) | 48 |
| A rich flavorful Spinach mutton curry, a nutritious and satisfying option with a creamy texture. | |
| Kadhai Mutton (NV) (Oily) | 50 |
| Mutton cooked in a spicy and aromatic gravy with bell peppers, onions, and Indian spices. | |
| Bombay Mutton Masala (NV) | 55 |
| A flavorful mutton curry with a blend of spices, onions, and tomatoes, inspired by the vibrant city of Mumbai. | |
| Achari Mutton Masala (NV) | 50 |
| A tangy and spicy mutton dish marinated in pickle-flavored spices, offering a unique flavor profile. | |
| Chicken Peshawari (NV) | 48 |
| A flavorful chicken dish with a blend of spices, nuts, and dried fruits, a classic North Indian delicacy. | |
| Kadhai Chicken (Oily) (NV) | 55 |
| Chicken cooked in a spicy and aromatic gravy with bell peppers, onions, and Indian spices. | |



Turmeric Table

KHANA TIME (MAINS)

Railway Mutton Curry (NV) 42

A hearty mutton onion based brown curry with a blend of spices, often served in railway stations, offering a classic Indian comfort food.

GRILL ME UP !!

Choice Of One Option with each grill :-
Masala Fries / Beetroot or Palak Rice

Paneer Tikka (V) 38

Paneer marinated in a tikka yogurt blend, grilled to perfection.

Malai Paneer Tikka (V) 46

Tender paneer cubes marinated in creamy malai, a rich and indulgent dish with subtle sweetness.

Stuffed Mushroom Tikka (V) 38

Juicy mushrooms filled with a flavorful mixture, a hearty and satisfying vegetarian dish.

Lahori Paneer Tikka (V) 38

Paneer cubes marinated in a spicy Lahori masala, a bold and flavorful dish with a hint of heat.

Desi Paneer Suya (V) 37

Paneer cubes marinated in a tangy suya based paprika and peanut masala, a flavorful and spicy dish with a hint of sweetness.

Barra Kabab (Lamb Chop) (NV) 46

Juicy lamb chops grilled to perfection, a hearty and satisfying meat dish.

Hariyali Chicken Tikka (NV) 42

Chicken cubes marinated in a green herb masala, a flavorful and healthy dish with a fresh taste.

Tandoori Chicken (Half/Full)(NV) 35/59

Whole or half chicken roasted in a tandoor, a classic dish with tender flavorful meat.

Buns Kebab (NV) 18

Ground lamb or chicken kebabs cooked in a bun, a popular street food with a flavorful filling.

Chicken Tikka (NV) 35

GRILL ME UP !!

Lahori Chicken Tikka (NV) 42

Chicken cubes marinated in a spicy Lahori masala, a bold and flavorful dish with a hint of heat.

Desi Chicken Suya (NV) 45

Chicken marinated in a tangy suya masala, a flavorful and spicy dish with a hint of sweetness.

Malai Chicken Tikka (NV) 42

Tender chicken cubes marinated in creamy malai, a rich and indulgent dish with subtle sweetness.

Fish Tikka Masala (NV) 55

Grilled fish cubes cooked in a creamy tomato-based masala, a rich and flavorful dish with a hint of spice.

Tandoori Fish (NV) 52

Whole or half fish roasted in a tandoor, a classic dish with crispy skin and tender meat.

Hariyali Fish Tikka (NV) 58

Tender fish cubes marinated in a green herb masala, a flavorful and healthy dish with a fresh taste.

Kali Mirch Chicken Tikka (NV) 46

Spicy chicken cubes marinated in black pepper, a flavorful and bold dish with a hint of heat.

BREADS & GF OPTIONS

Roti 9

Naan 10

Garlic Naan 13

Chilli Garlic Naan 14

Chilli Cheese Garlic Naan 15

Pudina Paratha 15

Lachha Paratha - Chilli Garlic cheese 17

Bhuna Mutton Naan 29

Bhunay Chicken Naan 29

Raggi Aloo Paratha (GF) 15

Raggi Sweet Potato Onion Paratha (GF) 15

Moong Daal Chilla (Gram Flour) (GF) 15
(Spinach, Oats)



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RICE RISE!

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| Palak Rice | 20 |
| Beetroot Rice | 22 |
| Veg Pulao (S) | 22 |
| Murg Dum Pukt Biryani (S/L) | 25 / 45 |
| Mutton Dum Pukt Biryani (S/L) | 29 / 55 |
| Jeera Rice | 19 |
| Plain Rice | 15 |
| Egg Biryani (S) | 18 |

FALOODA

Tutti Frutti Falooda 28

A colorful and refreshing falooda made with a variety of fruits and syrups.

Rooafzha Falooda 28

A classic falooda made with rose syrup, a popular and fragrant flavor.

Strawberry Falooda 28

A sweet delight, this falooda features a sweet balance of strawberry syrup and refreshing elements

Mango Falooda 29

A tropical oasis in a bowl, this falooda has the sweetness and vibrant flavor of ripe mangoes.

Pistachio Falooda 29

A luxurious treat, this falooda has a rich and nutty flavor profile, courtesy of the pistachio syrup.

Kesar Falooda 29

A masterpiece of Indian cuisine, this falooda is infused with the delicate aroma of saffron.

Kulfi (in-house made) 10

A frozen dessert, this kulfi offers a thick and creamy texture, with a delightful blend of milk and nuts.

HOT SIPS

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| That Place Special Tea | 10 |
| Masala Tea | 7 |
| Ginger Tea | 7 |
| Cardamon Tea | 7 |
| Kadak Chai | 6 |
| Ginger Chilli Chai | 10 |
| Coco Ginger Chai | 10 |
| Coco Cinnamon Chai | 10 |
| Espresso | 8 |
| Americano | 10 |
| Latte | 12 |
| Cappuccino | 12 |
| Plain White | 12 |
| Mocha | 16 |
| Iced Latte | 16 |
| Iced Cappuccino | 16 |
| Iced Plain White | 16 |
| Iced Mocha | 16 |
| Cold Coffee | 15 |
| Cold Coffee With Ice Cream | 20 |

COLD SIPS

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| Blackberry Smoothie (Milk) | 27 |
| Mango Tango Smoothie (Milk) | 27 |
| Peru Pyala | 25 |
| That Place Champagne | 20 |
| Khus Cooler | 20 |
| Kokum Express | 20 |
| Roohafjha Rose Mojito | 20 |
| Strawberry Fizz | 20 |
| Aam Baatein | 25 |
| Sweet Lassi | 15 |
| Salted Lassi | 15 |
| Mango Lassi | 20 |
| Butter Milk Plain | 12 |
| Masala Chaas | 15 |
| Soft Drinks | 10 |
| Club Soda | 8 |
| Sparkling Water | 12 |
| Big Water Bottle | 10 |
| Small Bottle Water | 5 |