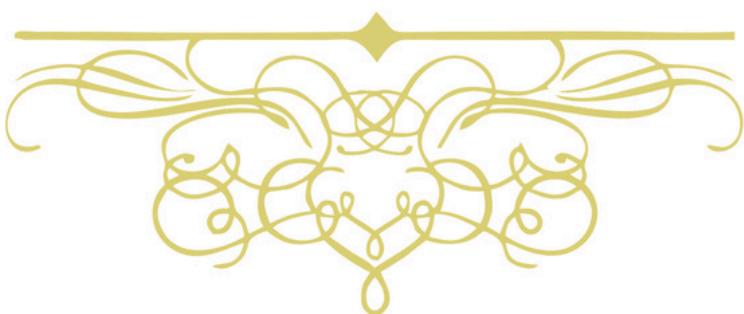




MENU



FOOD

Breakfast



Bhature Chole

\$12.50

A Flavorful Combination of Spicy Chickpea Curry and Soft, Fluffy Bhature. Served with Onions, Green Chili, Lemon, and Pickle.

Puri Channa /Khate Mithe Aloo

\$12.50

Soft golden puris served with spicy , tangy chickpea curry with sweet & spicy potato curry.

Amritsari Kulcha

\$9.50

Crispy, tandoor-baked stuffed bread filled with spiced potato and onion mixture, served hot with flavorful chola and tangy chutney

Tawa Paranthas (2 Pcs) (Aloo, Gobhi, Mix)

\$8.00

Soft, Golden Paranthas Cooked On Tawa, Stuffed with Spiced Potato, Cauliflower, or Mixed Vegetable Filling. Served with Curd and Pickle.

From the Streets of Amritsar



Nutri Kulcha

\$10.00

Soft Kulchas Served With Spicy And Protein-rich Soya Nutri Gravy.

Panner bhurji

\$10.00

Cottage Cheese Cooked With Onions, Tomatoes, And Aromatic Spices.

Bhalla Papri Chaat

\$12.00

Crispy Papri and Soft Bhallas Topped With Yogurt,Chutneys, Potatoes, And Spices For A Perfect Sweet And Tangy Flavor.

Samosa Chaat

\$12.00

Samosa Pieces Topped With Chutneys, Yogurt,Chickpeas, And Spices For A Deliciously Tangy And Spicy Treat.

Bread Pakora (2 Pcs)

\$8.00

Bread Slices Filled With Spiced Potato, Dipped In Gram Flour Batter, And Deep-Fried Till Golden And Crispy.

Gol Guppe

\$8.00

Crispy Hollow Balls Filled With Tangy Spicy Water Mashed Potatoes, Chickpeas, And Flavorful Chutneys.

Paneer Pakora

\$8.00

Soft Paneer cubes coated in spiced gram flour batter and deep-fried till golden.

Special Bantikki

\$10.00

Golden-fried Aloo Tikki Topped With Chutneys, Curd, And Special Masala.

Vegetarian Starters



Masala Fries

\$8.00

Crispy Golden Fries Tossed In Spicy Indian Masala.

Truffle Fries

\$10.00

Crispy Fries Tossed In Truffle Oil And Sprinkled With Parmesan Cheese.

Honey Chilli fries

\$14.00

crispy, golden French fries tossed in a sweet, spicy, and tangy sauce made with honey, chili

Pahadi Paneer Tikka

\$16.00

Soft Paneer Cubes Marinated With Yogurt, Fresh Herbs, Green Chilies, And Mild Spices, Grilled To A Smoky, Flavorful Perfection.

Makhmali Paneer Tikka

\$14.00

Creamy Paneer Cubes Marinated In Rich Yogurt, Saffron, And Aromatic Spices, Grilled To A Soft And Velvety Perfection.

Broccoli Malai Tikka

\$14.00

Fresh Broccoli Florets Marinated In Creamy Malai, Mild Spices, And Herbs, Grilled To A Rich And Tender Delight.

Stuffed Mushroom Tikka

\$14.00

Fresh Mushrooms Filled With A Spiced Paneer And Herb Mixture, Marinated And Grilled For A Flavorful, Juicy Perfection.

Kothi - Special Paneer Tikka

\$16.00

Soft Paneer Cubes Marinated in Kothi's Signature Spices And Grilled In Tandoor.

Non-Veg Starters



CHICKEN

Chicken Seekh Kebab				\$18.00
• Minced Chicken Blended With Spices And Herbs, Skewered And Grilled To A Smoky, Juicy Delight.				
Special Amritsari Tandoori Chicken	Full	Half		
• Juicy Chicken Marinated In Curd, Garlic, And Amritsari Spices, Roasted In Tandoor.	\$25.00	\$15.00		
Stuffed Tangari				
(Chicken stuffed with Keema)				\$20.00
• Chicken Drumsticks Filled With Spiced Keema, Marinated In Aromatic Spices, And Grilled To Juicy Perfection.				
Chicken Tikka				\$20.00
• Tender Chicken Marinated In Yogurt, Spices, And Herbs, Grilled To Perfection With A Smoky Amritsari Flavor.				
Chicken Malai Tikka				\$18.00
• Soft Chicken Pieces Marinated In Cream Cheese, And Mild Spices, Grilled To A Juicy And Creamy Perfection.				
Kothi Special Chicken Tikka				\$20.00
• Tender Chicken Pieces Marinated With special herbs roasted to smoky perfection.				
Peri Peri Chicken Tikka				\$18.00
• Juicy Chicken Marinated In Spicy Peri peri Sauce And Grilled To A Fresh, Smoky Perfection.				
Sikandar Chicken Tikka (Stuffed with Egg, Spinach & Cheese)				\$20.00
• Chicken Pieces Stuffed With Egg, Spinach, And Cheese Marinated In Spices, And Grilled To A Flavorful Perfection.				

MUTTON

Lahori Tikka				\$22.00
• Tender Chicken Pieces Marinated In Aromatic Lahori Spices And Yogurt For A Rich, Smoky, Flavorful Perfection.				
Lamb Chops				\$22.00
• Tender Lamb Chops Marinated With Garlic, Herbs, And A Blend Of Indian And Western Spices, Grilled To Juicy Perfection.				
Seekh Kebab				\$22.00
• Minced Spiced Lamb Or Chicken Blended With Onions, Garlic, Ginger, Herbs, And Traditional Indian Spices, Skewered And Grilled To Perfection.				
Nawabi Kebab				\$22.00
• Ground Mutton Keema Marinated With Yogurt, Aromatic Spices, Saffron, And Herbs, Then Grilled For A Rich And Royal Flavor.				

SEA FOOD

Fish Amritsari				\$20.00
• Fresh Fish Marinated In A Spiced Gram Flour Batter With Caram Seeds And Traditional Punjabi Spices, Deep-Fried To A Crispy Golden Perfection.				
Ajwani Fish Tikka				\$18.00
• Tender Fish Pieces Marinated With Yogurt, Ajwain (carom Seeds), Ginger, Garlic, And Aromatic Spices, Grilled To Smoky Perfection.				
Fish Anarkali				\$18.00
• Succulent Fish Fillets Marinated With Yogurt, Rich Spices, And Herbs, Then Grilled To Emulate A Royal Feast With A Royal Touch.				
Tandoori Prawns				\$22.00
• Juicy Prawns Marinated In Yogurt, Garlic, Ginger, And Traditional Tandoori Spices, Grilled To Smoky Perfection.				
Tawa Prawns				\$22.00
• Fresh Prawns Sautéed On A Hot Tawa With Garlic, Green Chilies, And A Blend Of Indian Spices For A Flavorful, Spicy Finish.				

Main Course (Veg)



Mah di Dal	\$17.00
• Slow-Cooked Black Lentils Simmered With Cream, Onion, and Aromatic Punjabi Spices For A Rich, Authentic Flavor.	
Kothi Special Dal	\$17.00
• Rich And Creamy Lentils Cooked With Ghee, Aromatic Spices, And Herbs For An Authentic Punjabi Flavor.	
Yellow Dal	\$15.00
• Soft Yellow Lentils Cooked With Mild Spices, Tempered With Onion, Tomato, And Ghee For A Comforting, Wholesome Flavor.	
Paneer Lababdar	\$17.00
• Soft Paneer Cubes Cooked In A Rich, Creamy Tomato-onion Gravy With Butter, Cream, And Aromatic Spices.	
Paneer Tawa Frontier	\$17.00
• Cubes of Paneer Sautéed On A Hot Tawa With Fresh Onions, And Spicy Tawa Masala For A Smoky, Flavorful Taste.	
Amritsari Special Paneer	\$18.00
• Cubes Of Soft Indian Cottage Cheese (Paneer) Cooked To Perfection With Onions And Bell Peppers For A Rich Punjabi Flavor.	
Palak Mushroom	\$12.00
• Fresh Mushroom Cooked In A Creamy Spinach Gravy With Mild Spices For A Healthy And Flavorful Delight.	
Baingan Bhartha	\$12.00
• Smoky Roasted Eggplant Mashed And Cooked With Onions, Tomatoes, And A Blend Of Mild Spices For A Traditional Punjabi Taste. - \$12.00	
Aloo Methi	\$12.00
• Tender Potatoes Sautéed With Fresh Fenugreek Leaves And Mild Spices For A Flavorful, Homestyle Punjabi Dish.	
Bhindi Masala	\$12.00
• Fresh Okra Sautéed With Onions, Tomatoes, And Aromatic Spices For A Flavorful And Wholesome Dish.	

Main Course (non Veg)



Butter Chicken	\$20.00
• Tandoori Chicken Pieces Cooked In A Creamy Tomato And Butter Gravy With Aromatic Spices For A Classic North Indian Flavor.	
Rara Chicken	\$22.00
• Tender Chicken Pieces Cooked With Minced Meat, Onions, Tomatoes, And Bold Spices For A Rich, Flavorful Curry.	
Chicken Kali Mirsch	\$22.00
• Juicy Chicken Cooked In A Black Pepper And Creamy Gravy, With Subtle Aromatic Spices For A Bold, Flavorful Taste.	
Rogan Josh	\$23.00
• Tender Pieces Of Meat Slow-cooked In A Rich, Aromatic Gravy Of Yogurt, Ginger, Fennel, And Traditional Kashmiri Spices.	
Mutton Masala	\$24.00
• Tender Mutton Pieces Cooked With Onions, Tomatoes, And A Blend Of Traditional Spices For A Rich And Flavorful Curry.	
Rampuri Gosht	\$26.00
• Slow-cooked Mutton With Aromatic Spices, Yogurt, And Herbs For A Rich, Flavorful North Indian Delicacy.	
Fish Coconut Curry Served With Plain Rice	\$22.00
• Tender White Fish Cooked In A Rich Coconut Milk Gravy With A Coastal-style fish curry with coconut and plain rice.	

Thali set



Veg Thali - (Dal, Paneer, Seasonal Veg)	\$16.00
(Choice of 1 lachha paratha/ 1 butter naan/ 2 tandoori roti with rice & raita)	
Non-Veg Thali - (Dal, Chicken/ Mutton, Seasonal Veg)	\$18.00
(Choice of 1 lachha paratha/ 1 butter naan/ 2 tandoori roti with rice & raita)	
Cheese Naan with Paneer Tikka	\$10.00
Cheese Naan with Butter Chicken / Chicken Tikka	\$12.00
Cheese Naan with Seekh	\$14.00
Sarson Da Saag Te Makki Di Roti	\$14.00

Biryani



Chicken Biryani	\$20.00
• Fragrant Basmati Rice Layered With Tender Chicken, Aromatic Spices, And Herbs Cooked To Perfection For A Flavorful, Classic Biryani Experience.	
Mutton Biryani	\$22.00
• Aromatic Basmati Rice Layered With Tender Mutton, Spices, And Herbs, Slow-cooked In Ghee For A Rich And Flavorful North Indian Classic.	
Chickpea Biryani	\$18.00
• Fragrant Basmati Rice Cooked With Protein-rich Chickpeas, Aromatic Spices, And Herbs For A Wholesome Vegetarian Delight.	
Plain Rice Biryani	\$10.00
• Fluffy Basmati Rice Lightly Cooked With Aromatic Spices For A Simple, Fragrant Accompaniment To Any Curry.	

Breads



Naans

• Plain - Soft And Fluffy Flatbread Baked In A Traditional Tandoor.	\$3.00
• Butter Garlic - Soft Tandoor-baked Naan Brushed With Butter or Garlic Seasoning.	\$4.00
• Cheese/Masala - Soft Tandoor-baked Flatbread Stuffed With Melted Cheese or Spiced Masala Filling.	\$6.00
• Keema Naan - Soft Tandoor-baked Naan Stuffed With Spiced Minced Meat For A Rich, Flavorful Bite.	\$10.00
• Lachha Paratha - Flaky, Layered Whole Wheat Flatbread Cooked On A Tawa, Crisp On The Outside And Soft Inside.	\$6.00
• Roomali Roti - Paper-thin Flatbread Cooked On A Tawa, Light And Delicate To Accompany Any Curry.	\$6.00
• Tandoori Roti - Whole wheat flatbread baked crisp in a traditional clay tandoor.	\$3.00

Breads



SIZZLERS

- **Chicken Tikka / Kebab** - Served with fries & saute veg. \$24.00
- **Mutton Chop** - Served with fries & saute veg. \$28.00
- **Paneer Tikka** - Served with fries & saute veg. \$20.00
- **Veg Platter** (Pahadi Paneer Tikka, Makhmali Paneer Tikka, Broccoli Malai Tikka & Stuffed Mushroom) \$35.00
- **Non-Veg Platter** (Chicken Tikka, Malai Chicken Tikka, Fish Amritsari & Mutton Seekh Kebab) \$45.00

DESSERTS

- **Amritsari Kulfa** - Traditional creamy dessert made with saffron, dry fruits, homemade rose syrup, served with rich rabri for a royal taste. \$12.00
- **Phirni** - Creamy rice pudding made with ground rice, milk, sugar, and flavored with saffron and cardamom, garnished with dry fruits. \$10.00
- **Fruit Cream** (with fresh fruits and nuts) - Rich whipped cream blended with fresh, seasonal fruits and crunchy nuts. \$10.00
- **Brownie With Ice Cream** - Warm chocolate brownie served with a scoop of vanilla ice cream and topped with rich chocolate sauce. \$12.00

