

Mahesh 

LUNCH HOME & BAR

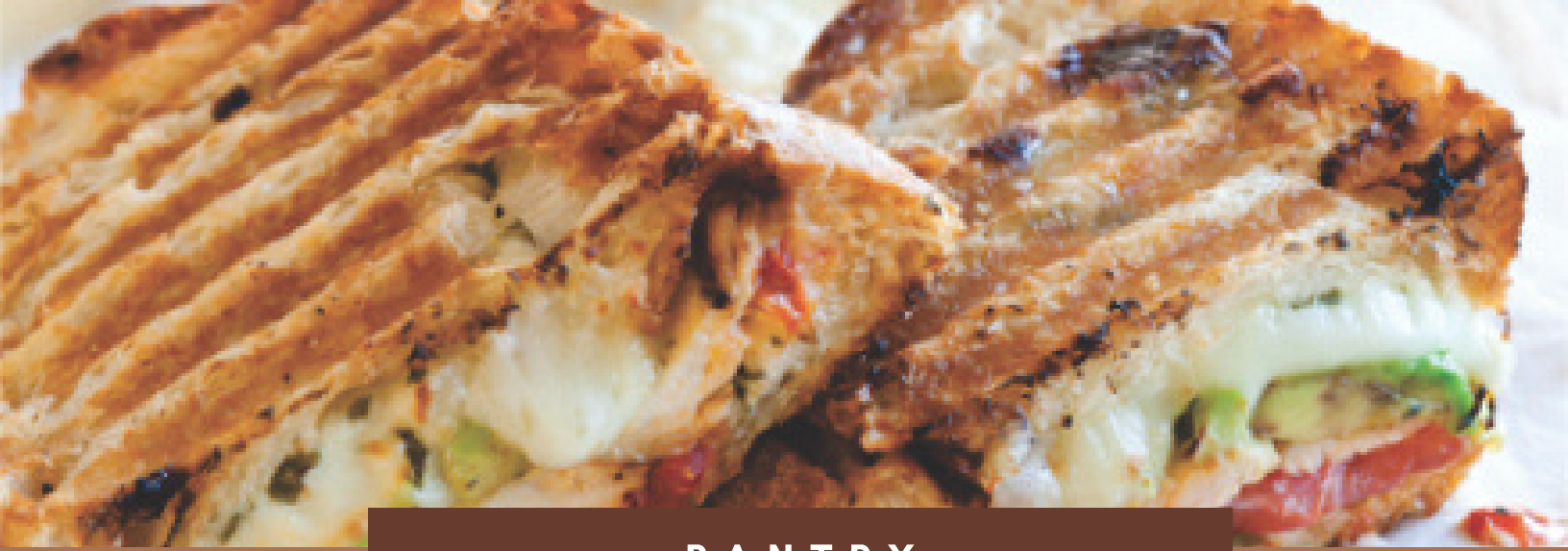
PARTY HALL & LODGING

महेश लंच होम अँड बार



REFRESHMENTS

Tea	60
Coffee	70
Jaljeera	110
Packaged Drinking Water	45
Fresh Lime Soda	75
Fresh Lime Water	65
Butter Milk	60
Lassi Sweet / Salt	90
Cold Coffee	175
Soft Drinks (300/500ml)	55 / 85
Soda (300/500ml)	35 / 65
Red Bull	210
Appy Fizz	85
Fresh Juice (seasonal)	160
Milk Shake of Your Choice	210
Tonic Water	100
Solkadi	75
Dry Fruit Milk Shake	290



PANTRY

Veg. Sandwich	130
Veg. Toast Sandwich	140
Cheese Sandwich	165
Cheese Toast Sandwich	185
Omlet Sandwich	145
Chicken Sandwich	175
Mutton Sandwich	210





COCKTAIL'S

Mahesh Special Cocktail <i>Our Baman's Speciality</i>	310
Planter's Punch <i>Rum, Orange & Pineapple Juice Garnished with Lime & Cherry</i>	290
Bloody Marry <i>Vodka, Tomato Juice, Tabasco Sauce, Worcestershire Sauce, Lime Juice Served in Salt Riemmed</i>	290
Whisky Sour <i>Whisky, Lime Juice, Sugar Syrup, Egg White with Crushed Ice</i>	290
John Collin <i>Whisky, Sugar Syrup, Lime Cordial, Soda with Crushed Ice</i>	290
Screw Driver <i>Vodka, Orange Juice with Crushed Ice</i>	280
Blue Lagoon <i>Vodka Blue Curaco & Lime Juice, Sprite</i>	310
Knock Out <i>Vodka, Gin, Rum, Bacardi, Whisky, Dash of Bitters, Lime Cordial with Crushed Ice</i>	840
Tom Colliins <i>Gin, Lime Juice, Sugar Syrup, Soda with Crushed Ice Garnished Lime & Cherry</i>	290
Singapore Sling <i>Gin, Brandy, Soda, Cherry Syrup</i>	290
Pink Gin <i>Gin, Bitter, Crushed Ice</i>	290
Gimlet <i>Gin, Lime Juice, Sugar Syrup with Crushed Ice, Soda & Limca</i>	260
Gin Fizz <i>Gin, Lime Juice, Sugar Syrup, Egg White Crushed Ice, Soda</i>	280
Mai Tai <i>Brandy, Rum, Based with Pineapple Juice with Crushed Ice</i>	290
Pine Colada <i>Brandy, Rum, Based with Pineapple Juice with Crushed Ice</i>	290
Long Iland Tea <i>Vodka, Gin, Rum, 666 Tequila top of Coke</i>	390



MOCKTAIL'S

Mahesh Special Mocktail	320
<i>Pineapple Juice, Strawberry Ice Cream & Rose Syrup</i>	
Princess Margarita	280
<i>Pineapple Juice, Orange Juice, Crushed Strawberry</i>	
Fruit Punch	290
<i>Mix Fruit Juice with Ice Cream</i>	
Virgin Pina Colada	290
<i>Pineapple Juice, Coconut Cream with Ice Cream</i>	
Virgin Marry	290
<i>Tomato Juice, Pineapple Juice, Khus Syrup, Rose Syrup</i>	
Pink Pather	290
<i>Orange Juice, Pineapple Juice, Khus Syrup, Rose Syrup</i>	
Moon Light	290
<i>Mango Juice, Vanilla Ice Cream, Rose Syrup</i>	
Banana Bloom	290
<i>Banana Milk Shake with Vanilla Ice Cream</i>	
Mango Bloom	260
<i>Mango Milk Shake with Ice Cream</i>	
Mickey Mouse	280
<i>Fresh Cream, Vanilla Ice Cream, Thumps Up</i>	
Green Envy	260
<i>Sabja, Khus Syrup, Spirit, Crushed Ice</i>	
Strawberry Fantancy	290
<i>Crushed Strawberry, Pineapple Juice, Ice Cream</i>	
Adam Green Apple	280
<i>Apple Juice, Vanilla Ice Cream, Apple Syrup, Khus Syrup</i>	
Virgin Mojito	260
<i>Fresh Mint, Fresh Lime Juice, Sugar Syrup, Top of Soda and Sprite</i>	
Sparkilling Mint	260
<i>Pineapple Juice, Limca, Lime Juice, Mint Syrup, Sugar Syrup</i>	
Safe Girl on The Beach	260
<i>Grenet Syrup, Cranberry Juice, Lime Juice, Crushed Ice</i>	
Sun Rise	260
<i>Peach Syrup, Lime Juice Top of Soda, Grenet Syrup</i>	



TAWA SPECIAL

CHICKEN

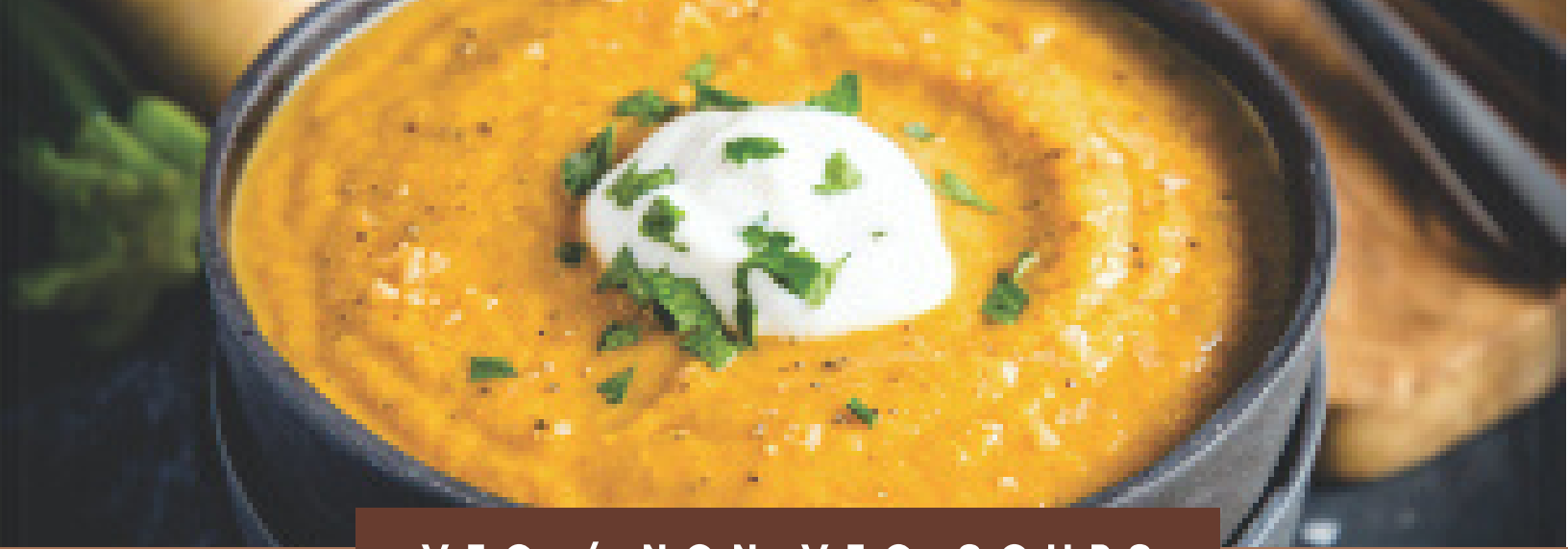
Chicken Tawa Special	350
Chicken Kheema Special	350

MUTTON

Mutton Paya Soup	240
Plain Paya Soup	160
Mutton Chop Special	425
Mutton Tawa (Bone/Boneless) Special	350 / 410
Mutton Gurda Kallija Special	360
Mutton Kheema Special	380
Mutton Bheja	290
Mahesh Mix Grill	920
Paya Tawa Fry	350

FISH

Prawns Tawa Fry	400
Rawas Tawa Fry	380
Surmai Tawa Fry	440
Pomfret Tawa Fry	640
Bombil Tawa Fry	250
Bangda Tawa Fry	240
K Surmai Tawa Fry	AS PER SIZE
K Pomfret Tawa Fry	AS PER SIZE
K Rawas Tawa Fry	AS PER SIZE



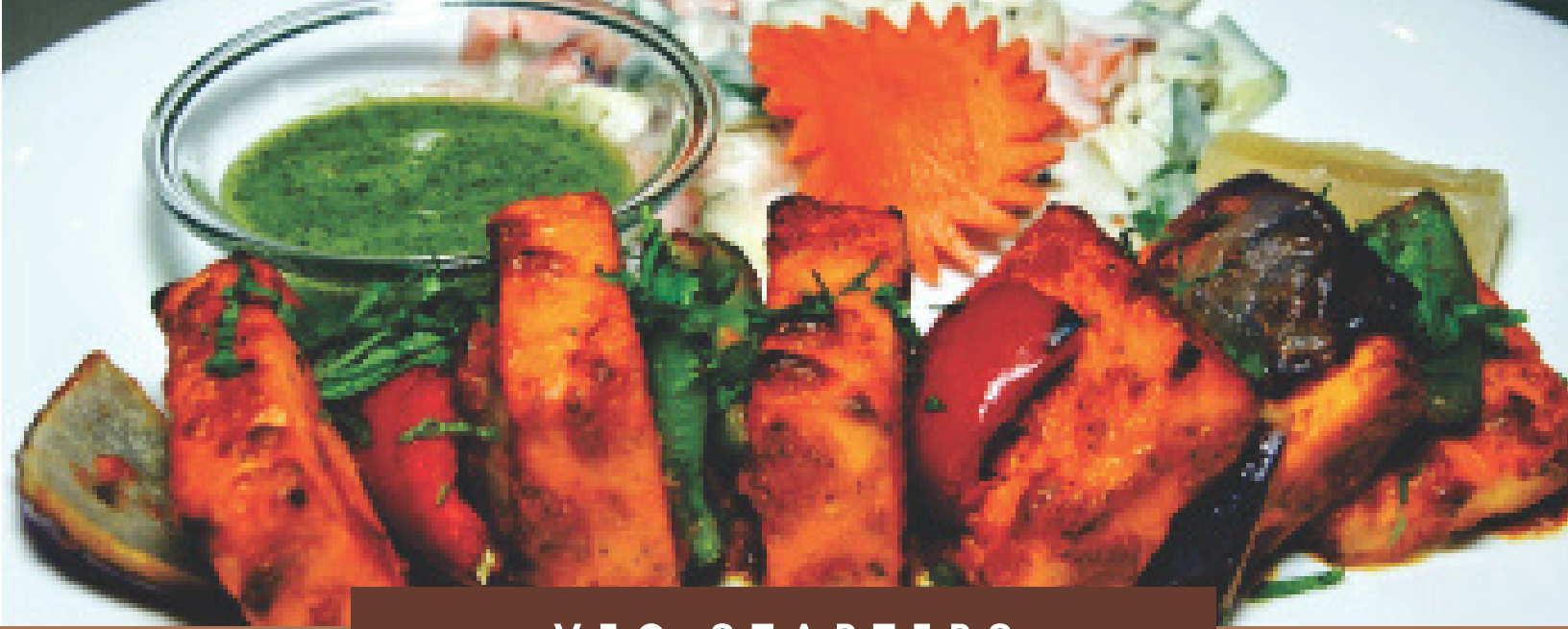
VEG / NON VEG SOUPS

	VEG	NON VEG
Sweet Corn Soup <i>Veg/Chicken/Fish/Prawns in a thick broth finely blended with corn</i>	165	180
Hot & Sour Soup <i>A Spicy & Tangy Combination</i>	165	180
Manchow Soup <i>Combination of Veg/Chicken with Chopped Ginger, Garlic, Celery in Soya Base Sauce</i>	165	185
Noodles Soup <i>Diced Chicken/Cut Vegetables in Clear Pepper Salty Brooth with Noodles</i>	165	185
Mushroom Soup <i>Mushroom in a thick broth finely blended with Ginger, Garlic, Celery in Soya Sauce</i>	170	185
Clear Soup <i>Diced Veg/Chicken in clear Pepper Salty Brooth</i>	160	175
Cream of Soup <i>Veg/Chicken in a thick Creamy Brooth</i>	165	185
Cream of Tomato Soup <i>Tomato Puree is boiled with Salt & Pepper Seasoning & Served with Croutons</i>	165	
Cream of Palak Soup <i>Palak Puree is boiled with Salt & Pepper seasoning & Cream is added for Creamy texture</i>	160	
Lung Fung Soup <i>Lung Fung is a thick Soup made of Lemon, Chilli Peppers & Chinese Veg</i>		205
Mutton Manchow Soup <i>Chopped Lamb, Ginger, Garlic, Celeries in Soya Base Sauce</i>		215
Prawns Manchow Soup <i>Prawns, Ginger, Garlic & Celery are cooked in Soya Base Sauce</i>		215



VEG STARTERS

Veg. Crispy	<i>Crispy Fry Diced Veg. Tossed with Chilly Garlic Sauce</i>	260
Veg. Lollypop		250
Veg. Spring Roll	<i>Stir Fried Shredded Vegetables Stuffed in Lumpiya Wrapper</i>	230
Hara Bhara Kabab		260
	<i>A Spicy Peas & Vegetable Pattice with Cashew Nuts is Deep Fried</i>	
Veg. Schezwan Spring Roll		250
	<i>Stir Fried Shredded Vegetables in Schezwan Sauce Stuffed in Lumpiya Wrapper</i>	
Cheese Spring Roll		295
	<i>Stir Fried Shredded Vegetables in Cheese Stuffed in Lumpiya Wrapper</i>	
Paneer Pakoda		220
	<i>Cottage Cheese Coated in Gram Flour Base, Deep Fried & Served with Pudina Chutney</i>	
Cheese Pakoda		245
	<i>Cheese Coated in Gram Flour Base, Deep Fried & Served with Tomato Sauce & Pudina Chutney</i>	
Finger Chips		170
	<i>Potatoes cut into thin long strips are Deep Fried and Seasoned with Salt & Pepper</i>	
Veg. Ginger	<i>Vegetables are tossed with Soya Sauce & Ginger</i>	240
Veg. Garlic	<i>Vegetables are tossed with Soya Sauce, Garlic & Lime</i>	230
Veg. Schezwan	<i>Crispy Fry Diced Vegetable tossed in Schezwan Sauce</i>	250
Veg. Chilly	<i>Spicy Combination of Stir Fried Vegetables & Chilly</i>	230
Veg. Manchurian		230
	<i>Deep Fried Vegetables Balls tossed in Soya Sauce base with Ginger & Garlic</i>	



VEG STARTERS

Veg.65	250
<i>Vegetables are coated with flour, Spices and Sauces and Deep Fried</i>	
Paneer Sate	230
<i>Paneer in succulent & the Peanut Sauce adds more value to he dish, Paneer is skewered in a Cocktail Strick</i>	
Veg. Shanghai	270
<i>Vegetable preparation in Chinese style , Very yummy</i>	
Cheese Cherry Pineapple	250
<i>Pass Cherry, Cheese, Pineapple in a long tooth pick</i>	
Roasted / Fry Papad	30
<i>Thin Indian wafer roasted or fried</i>	
Masala Papad	50
<i>Combine Onion, Tomato, Masala, Salt, Chilly & Spread on the Roast / Fry Papad & Garnish with Coriander</i>	
Methi / Corn Tikki / Aloo Tikki / Veg. Finger	260
Kaju Butter Fry	330
<i>Cashew Nuts are tossed in Butter</i>	
Green Salad	120
<i>Slices of Garden Fresh Vegetables</i>	
Gobi Manchurian	210
<i>With Grated Cheese</i>	
Veg. Chinese Bhel	210
Veg. Pakoda	160
Chana Butter Fry / Plain Cheese /	150
Garlic Butter Fry / Green Peas Butter Fry /	180
Chana Garlic Butter Fry	
Onion Bhajiya / Chana Koliwada	150



PANEER / MUSHROOM / BABY CORN

Chilly <i>Any of these tossed with Ginger, Garlic, Chilly & Chinese Sauce</i>	270
Manchurian <i>Any of these tossed with Chinese Veg. & Sauce</i>	270
Hot Garlic <i>Any of these tossed with Chinese Veg. & Soya Sauce</i>	270
Ginger <i>Any of these tossed with Chinese Veg. & Ginger Juliennes</i>	270
Schezwan <i>Any of these tossed with Chinese Veg. & Schezwan Sauce</i>	280
65 <i>Any of these coated with Flour, Spices, Chinese Veg. & Sauces are Deep Fried</i>	280
Soya Bean Chilly	210

NON VEG STARTERS

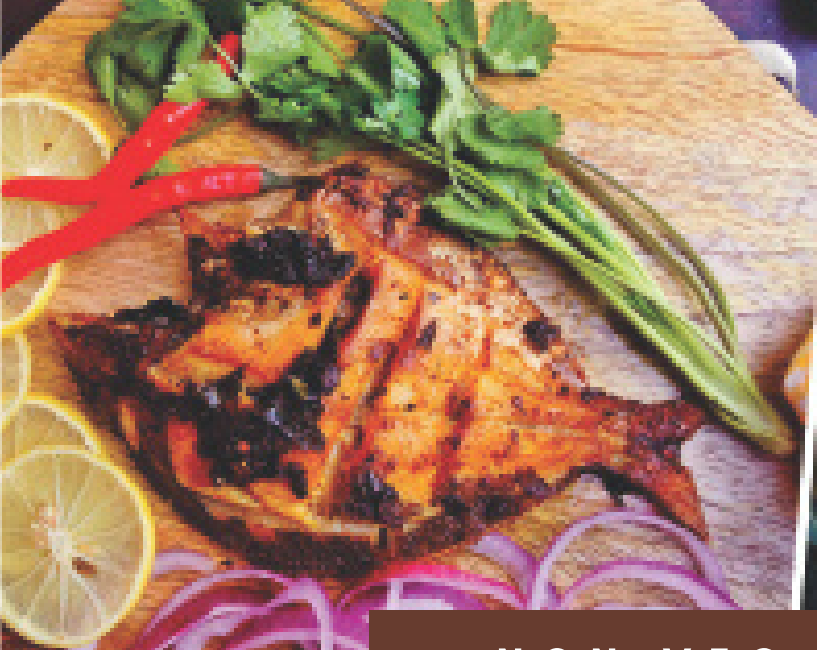
CHICKEN

chilly <i>Delicious Chicken Dish prepared with Chilly</i>	275
Manchurian <i>Chicken Chunks cooked in Spicy Chinese Sauce</i>	275
Hot Garlic <i>Diced Chicken is cooked in Hot Garlic Sauce</i>	285
Ginger <i>A Sizzling Chicken preparation tossed in Ginger</i>	285
65 <i>Chicken Chunks coated in Flour & Spices are Deep Fried</i>	285
Salt & Pepper	285
<i>Crispy Chicken flavoured with toasted Salt, Pepper, Garlic & Hot Pepper</i>	



NON VEG STARTERS

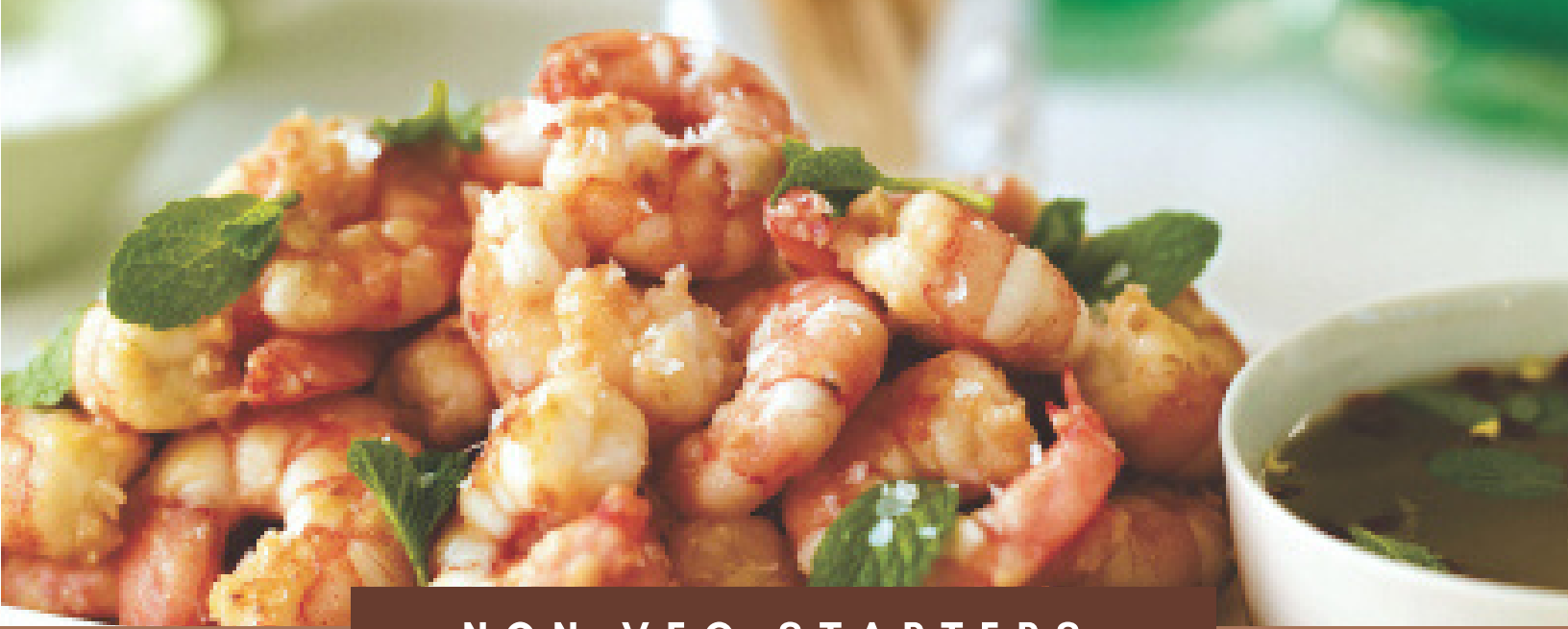
Stick Schezwan	350
<i>Chicken is cooked in Schezwan Sauce & Served in Sticks</i>	
Dragon <i>Chicken tossed in Ginger, Garlic, Red Chilli flakes & Chinese Sauce</i>	350
Sate <i>It is a Malaysian Dish, Chicken us skewered in Peanut Sauce</i>	355
Chicken Gold Coin	315
Chicken Gold Finger	315
Chicken Chinese Bhel	275
Chicken Spring Roll	260
<i>Stir Fried shredded Chicken & Veg. are rolled in Lumpiya Wrapper</i>	
Chicken Roast Schezwan <i>Roasted Chicken is tossed in Schezwan Sauce</i>	345
Chicken Crispy <i>Diced Fried Chicken is tossed with Chilly Garlic Sauce</i>	345
Chicken Lollypop	285
<i>Chicken Wings marinated in Flour, Spices, Ginger is Deep Fried</i>	
MUTTON	
Mutton Roast Schezwan <i>Roasted lamb is tossed in Schezwan Sauce</i>	385
Mutton Chilly <i>Spicy combination. Stir Fried Lamb & Chilly</i>	365
Mix Spring Roll	305
<i>Stir Fried shredded Chicken & Fish & Veg. are rolled in Lumpiya Wrapper</i>	



NON VEG STARTERS

FISH STARTERS

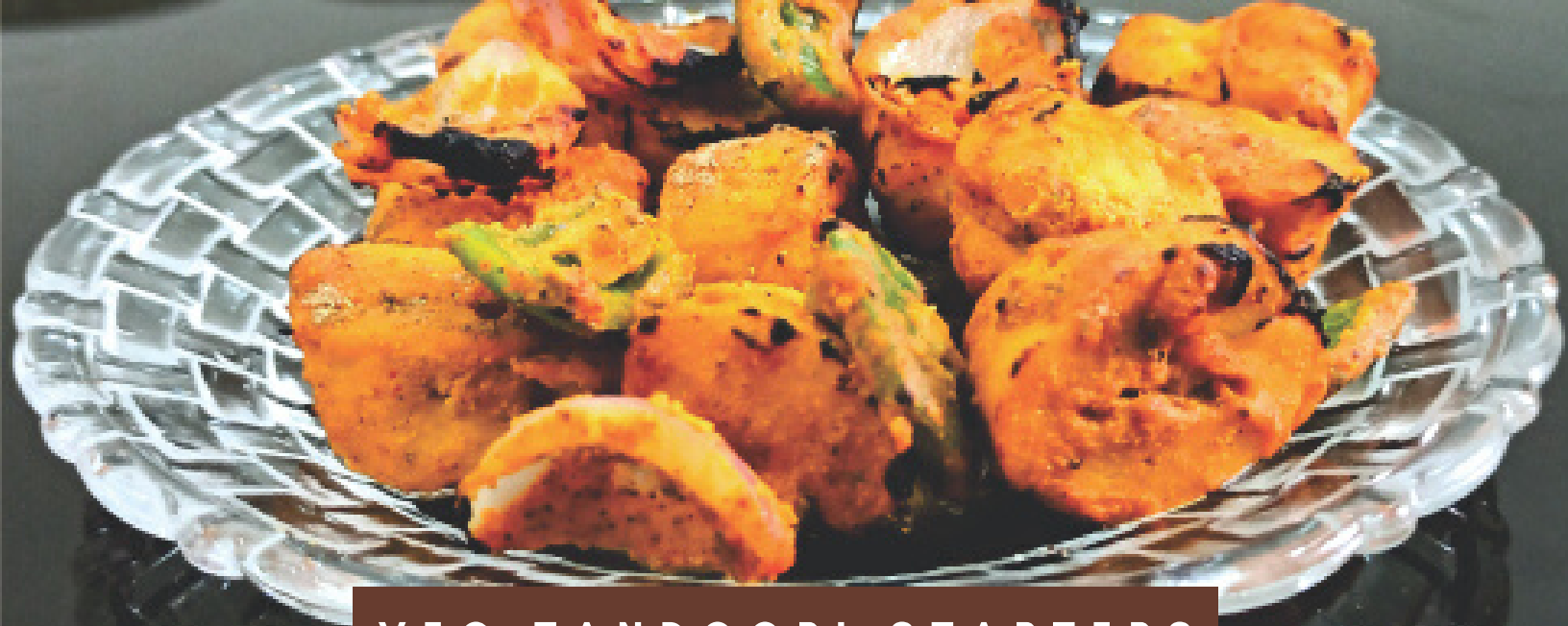
Prawns Koliwada	360
<i>Abundance of Spices is the highlight of the North Indian favourite</i>	
Pomfret Koliwada	625
Surmai Koliwada	435
Rawas Koliwada	365
Prawns Tawa Msl	395
Pomfret Tawa Msl	635
Surmai Tawa Msl	435
Rawas Tawa Msl	375
Fish Finger	605
<i>This long Fish cut coated with Flour, Spices is rolled on Breadcrumbs and Deep Fried</i>	
Fish in Green Pepper Sauce	605
<i>Fish Fille is coated with Flour, Ground Pepper, Lemon Juice, Butter & Fried</i>	
Crab Masala Fry	AS PER SIZE
Crab Garlic	AS PER SIZE
Bombil Fry	230
Bangda Fry	220
Mandeli Fry	210



NON VEG STARTERS

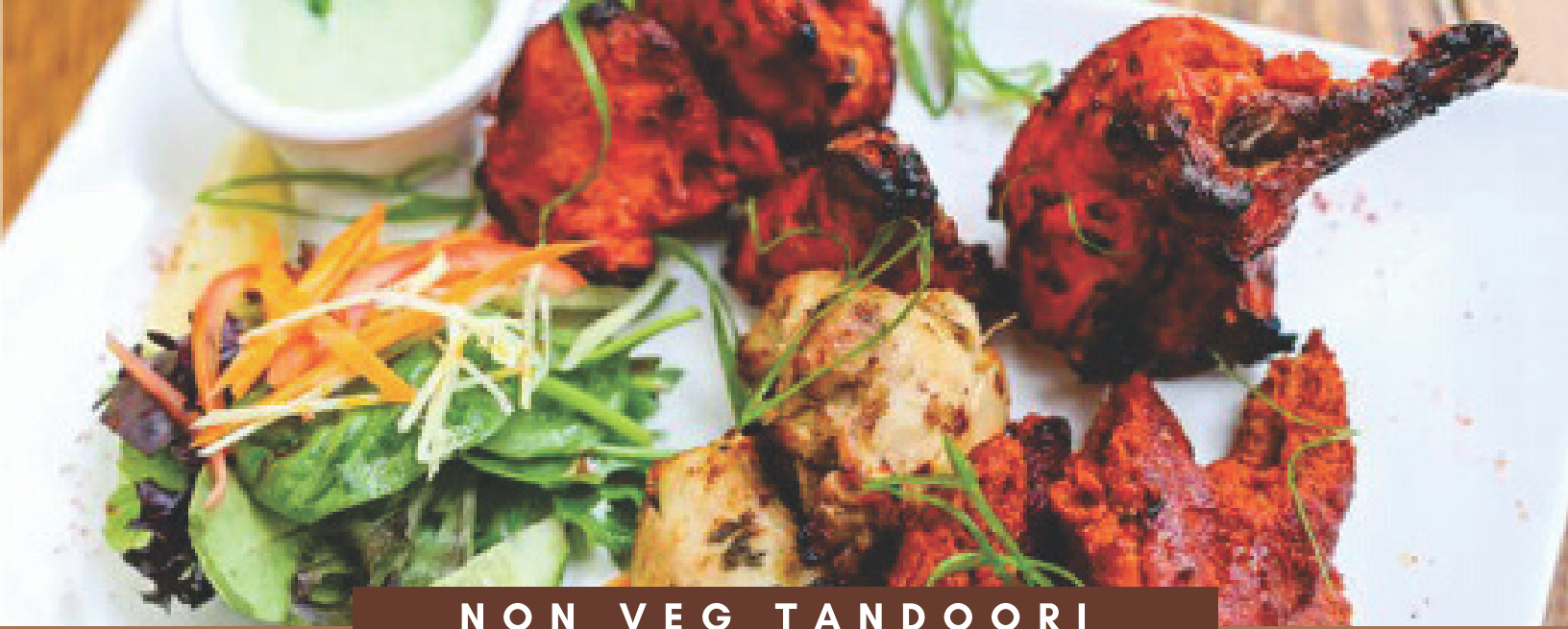
PRAWNS

Chilly	<i>Prawns Chilly is made from Chilli Sauce. Cloves & Soya Sauce</i>	395
Manchurian	<i>Prawns cooked in Chinese Veg. & Soya Sauce</i>	395
Garlic	<i>Prawns cooked in Chinese style in Hot Garlic Sauce</i>	395
Ginger	<i>This Spicy Dish Combines Prawns & Ginger</i>	395
Schezwan	<i>Prawns is tossed with Chinese Veg. & Schezwan Sauce</i>	405
65	<i>Prawns coated with Flour, Spices is Deep Fried & Garnished with Onion Leaves</i>	405
Stick Schezwan	<i>Prawns is tossed in Schezwan Sauce & Skewered in a Stick</i>	415
Dragon		415
	<i>Prawns is tossed in Ginger, Garlic, Red Chilly Flakes, Chinese Sauce & Fried</i>	
Salt & paper		395
Prawns Spring Roll		395
	<i>Stir Fried Prawns & Veg. Stuffed are rolled in Lumpiya Wrapper</i>	



VEG TANDOORI STARTERS

Paneer Kalimiri Kebab	305
<i>Cottage Cheese marinated in Curd, Crushed Pepper, Spices is Grilled</i>	
Paneer Pudina Kebab	305
<i>Paneer marinated in Pudina & Coriander, along with Spices is Grilled</i>	
Veg Seekh Kebab	285
<i>Minced Mix Veg. flavoured with Indian Spices, Skewered & Barbequed</i>	
Veg. Methi Kebab	300
<i>Minced Mix Veg. flavoured with Indian Spices & Grilled</i>	
Mushroom Tandoori	295
<i>Mushroom marinated in Indian Spices & Barbequed</i>	
Baby Corn Tandoori	290
<i>Bbay Corn marinated in Indian Spices & Barbequed</i>	
Chingari Kebab	300
Lasuni Paneer	310
<i>Paneer Lasuni is a Great Starter, Mouthwatering Combination of Paneer & Garlic</i>	
Paneer Seekh Kebab	295
<i>Paneer Flavoured with Indian Spices, Skewered & Barbequed</i>	
Paneer Malai Tikka	305
Aloo Tandoori / Gobi Tandoori	265
Veg Platter	560
<i>Selected Assorted / Vegetable Kebabs Served on a Platter</i>	
Paneer Tikka	295
<i>Paneer Pieces Marinatted in Indian Red Masala & Yoghurt & Cooked in Charcoal Oven</i>	
Paneer Chatni Tikka	300
<i>Paneer Pieces Marinatted in Ginger, Garlic, Coriander, Mint Leaves Cooked in Charcoal Oven</i>	



NON VEG TANDOORI STARTERS

CHICKEN

Chicken Rojali Kebab	535
Chicken Kalmi Kebab	385
<i>Cooked Leg Marinated in White Cream Sauce & Laced with Herbs, cooked in Clay Pot</i>	
Chicken Ginger Kebab	365
<i>Chicken cooked in Ginger, Chilli & Soya Sauce & Barbequed in Charcoal Oven</i>	
Chicken Mastani Kebab	405
Chicken Alishan Kebab	405
Chicken Kasuri Kebab	285
<i>Dried Fenugreek flavoured Chicken Kebab cooked in Charcoal Oven</i>	
Chicken Gulmily Kebab	850
Chicken Angari Kebab <i>As the title Suggested its Hot & Spicy Chicken Kebab</i>	405
Chicken Tandoori (Full / Half)	420 / 255
<i>Whole Chicken Marinated in Exotic Indian Spices & Yoghurt Barbequed in Charcoal Oven</i>	
Chicken Tikka	335
<i>Chunks of Chicken Marinated & Seasoned with Indian Red Spices cooked in our Clay Oven</i>	
Chicken Tangadi Kebab	385
<i>Chicken Leg Thigh Pieces Marinated in Exotic Herbs & Indian Red Spices cooked in our Clay Oven</i>	
Chicken Kerala Kebab	550
<i>Minced Prawns, Egg, Liver Stuffed in Breast Pieces of Chicken Marinated in Exotic Indian Spices</i>	



NON VEG TANDOORI STARTERS

Chicken Malai Kebab	365
<i>Breast of Chicken Marinated in Fresh Cream Wit Original Spices & Barbequed in Clay Oven</i>	
Chicken Pahadi Kebab	355
<i>Chicken Pieces Blended with Ginger, Garlic, Mint & Coriander Leaves, Cumin Powder Cooked in Charcoal Oven</i>	
Chicken Kali Miri Kebab	355
<i>Boneless Chicken Pieces Marinated in Crushed Black Pepper, Ginger, Garlic, Coriander, Yoghurt cooked in Charcoal Oven</i>	
Chicken Reshmi Kebab	375
<i>Tandoori Pieces of Chicken Blended with Mild Spices & Yoghurt, Barbequed in Charcoal Oven</i>	
Chicken Seekh Kebab	355
<i>Minced Chicken Blended in Indian Spices & Ginger, Garlic Barbequed</i>	
Chicken Banjara Kebab	365
<i>Tander Pieces of Chicken Marinated in Yoghurt Green Chilly Paste & North Indian Spices cooked in Charcoal Oven</i>	
Chicken Veg. Platter <i>Selected Assorted Kebab Served on a Platter</i>	750
Chicken Lollypop Tandoori	335
Chicken Achari Kebab	365
Chicken Tiranga Kebab	405
Chicken Pudina Kebab	355
Chicken Malwani Kebab	365
Chicken Liver / Pota Tandoori	295



NON VEG TANDOORI STARTERS

MUTTON

Mutton Boli Kebab	400
Mutton Seekh Kebab	400

FISH

Rawas Tikka	385
Pomfret Tandoori	645

Whole Pomfret Marinated in Ginger Garlic & Indian Red Spices & cooked in Charcoal Oven

Surmai Tandoori	AS PER SIZE
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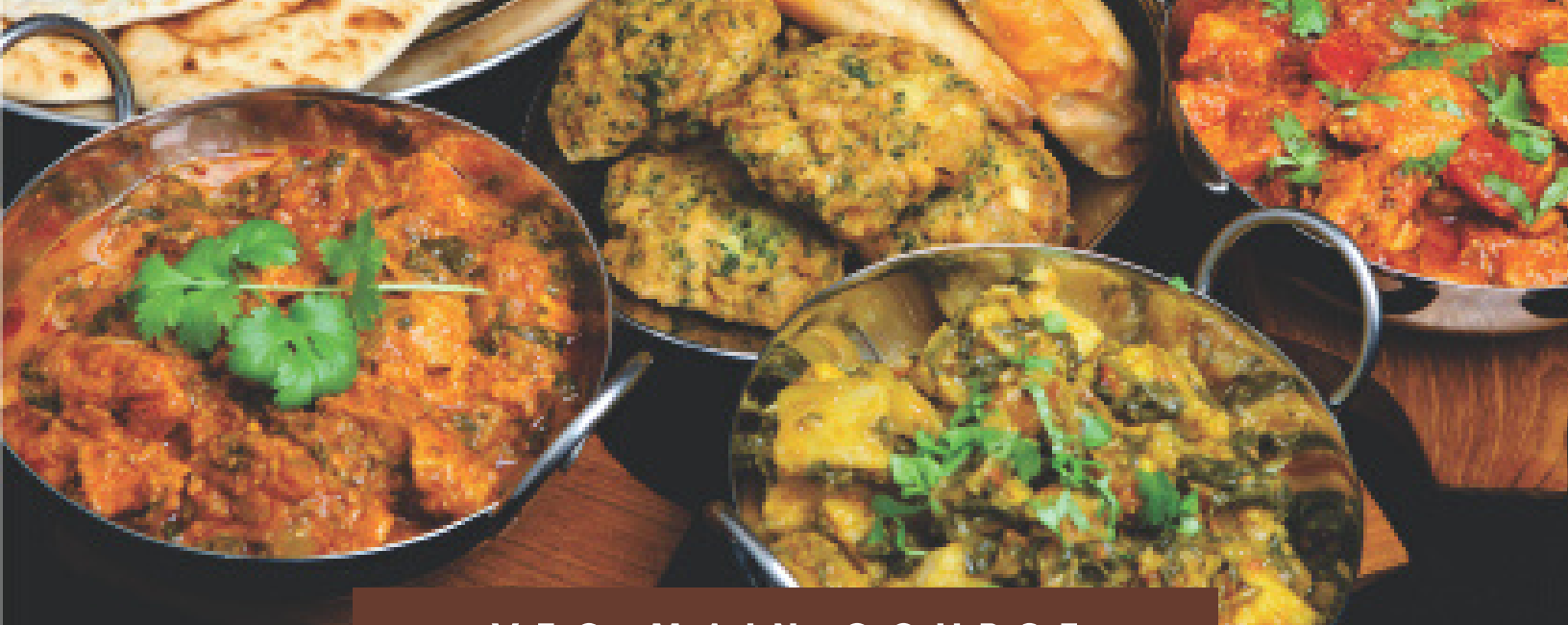
Surmai Fish Marinated in Ginger, Garlic, Indian Spices & cooked in Charcoal Oven

Prawns Tandoori	355
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Whole Prawns Marinated in Ginger, Garlic, Indian Spices & cooked in Charcoal Oven

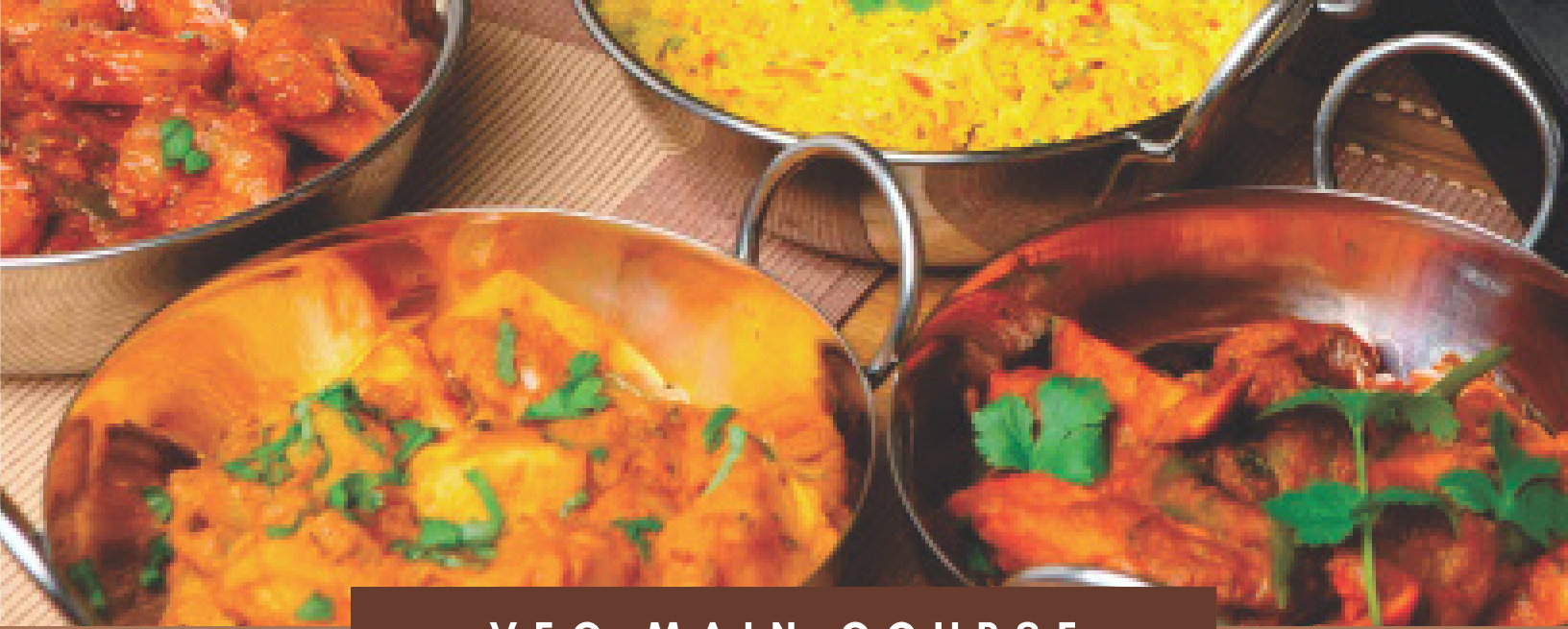
Crab Tandoori	AS PER SIZE
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Rawas Tandoori (Tikka)	385
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VEG MAIN COURSE

Mahesh Special veg. (Full / Half)	<i>Our Chef's Speciality</i>	500/300
Veg. Makhannwala	<i>Garden Fresh Vegetables cooked in Rich Tomato Gravy</i>	265
Veg. Kadai	<i>Garden Fresh Vegetables with Cottage Cheese, cooked in Kadai</i>	275
Veg Hariyali		300
	<i>Assorted Vegetables Dish cooked with Spanish, Herbs & Mildly Spiced</i>	
Veg Malwani		275
	<i>Diced Vegetables cooked in Coriander & Coconut, Tossed in an Onion Based Gravy</i>	
Veg. Jalfrezi	<i>Sliced Fresh Vegetables cooked in a Sweet & Spicy Sauce</i>	300
Veg. Tawa		315
	<i>Garden Fresh Vegetables, Baby Corn Mushroom with Cottage Cheese cooked in Rich Indian Gravy</i>	
Paneer Tikka Masala		305
	<i>Barbequed Cottage Paneer cooked with Onion & Capsicum</i>	
Paneer Pasanda		235
	<i>Slab of Cottage Cheese Stuffed with Mashed Dry Fruits & Served with Kaju Gravy</i>	
Palak Paneer		265
	<i>Cottage Paneer cooked in Spinach & Mildly Spiced Gravy</i>	
Malai Kofta		310
	<i>Mix Vegetable Dumplings Stuffed with Cashew Dry Fruits with Cashew Gravy</i>	
Navratna Kurma		295
	<i>Mux Vegetables, Fruits, Delicately Flavoured with Cashewnut Gravy</i>	
Baby Corm Capsicum Mushroom Masala Tawa		340
	<i>Baby Corn, Capsicum, Mushroom & Tomatoes cooked with Exotic Indian Herbs Served in Dish Tawa</i>	



VEG MAIN COURSE

Dal Makhani <i>A Real Combination of Black Gram, Kidney Beans & Punjabi Spices</i>	230
Butter Dal Fry / Tadka <i>Tempered Yellow Lentils</i>	195
Veg. Shahi Kurma <i>A Great Aroma & Combination of Fresh Pounded Spices</i>	280
Dum Aloo Kashmiri / Punjabi	300/270
<i>Potatoes cooked in Orthodox / Traditional Kashmiri Style</i>	
Dal Fry <i>Dal is made from Yellow Lentils which makes it very Nutritive</i>	185
Veg. Amritsar	345
<i>Veg. Amritsari is a Traditional Punjabi Dish cooked with Vegetables & Indian Spices</i>	
Lahori Kofta	310
<i>Kofta are fried Dumplings made of variety of Vegetables & cooked in rich Gravy</i>	
Musallam Kofta	330
<i>A Kofta is cooked in Spicy but rich Creamy Gravy in a typical Mughlai Style</i>	
Veg. Deewani Handi	320
<i>Mix Vegetables cooked in an Onion base thin Gravy with Special Process</i>	
Veg. Mirchi Milli <i>A Fabulous Veg. Dish but Hot & Spicy</i>	320
Corn Capsicum Masala	290
<i>Corn, Capsicum cooked with Spices in thick Masala & Served on Tawa</i>	
Veg Handi <i>Mix Vegetables cooked in Onion based thin Gravy</i>	290
Veg Kolhapuri <i>A Spicy Preparation of assorted Vegetables</i>	250
Veg Hyderabad	270
Methi Malai Mutter	290
<i>Combination of Fenugreek Leaves & Green Peas rich Creamy Gravy</i>	
Paneer Kurma <i>Paneer Kurma is a rich Delicacy from Awadh</i>	280



VEG MAIN COURSE

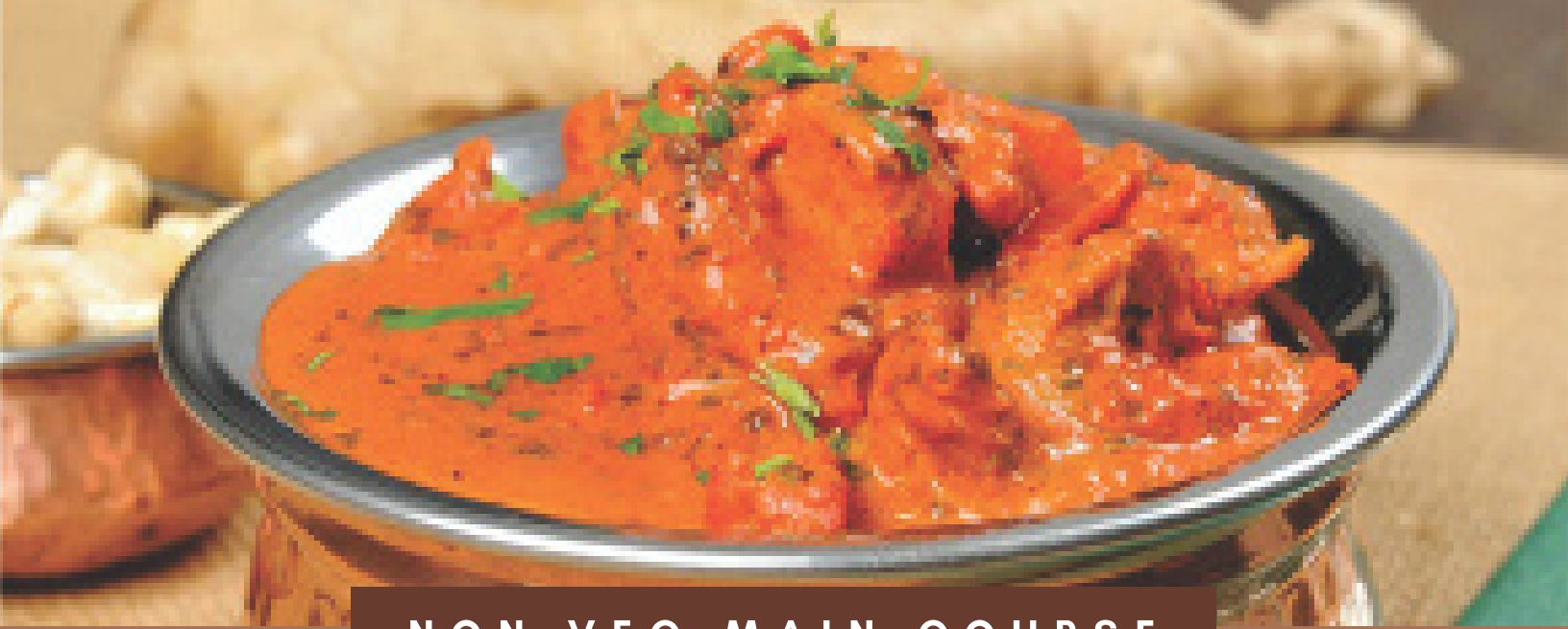
Paneer Lasooni <i>A Garlic & Cottage Cheese Delicacy</i>	340
Paneer Makhanwala <i>Cottage Cheese cooked in tangy Tomato Gravy Garnished with Cream</i>	300
Paneer Kadai <i>Cottage, Cheese, Onion, Tomatoes, Capsicum cooked with Spices in an Onion based Gravy</i>	300
Paneer Handi <i>Cottage Cheese cooked with Onion, Tomatoes, Green Chilli & Indian Spices</i>	310
Paneer Bhurji <i>Grated Cottage Cheese cooked with Onion, Tomatoes, Green Chilli & Indian Spices</i>	290
Paneer Mushroom Mutter <i>Cottage, Cheese, Mushroom, Green Peas cooked with Spices in thick Masala & served on Tawa</i>	310
Mushroom Kadai <i>Mushroom cooked with hand Crushed Spices in Onion Gravy</i>	310
Baby Corn / Mushroom Masala <i>Baby Corn, Mushroom cooked with Spices in thick Masala & Served on Tawa</i>	300
Veg. Kurma	260
Veg. Kofta	280
Paneer Kofta	310
Mix Veg. / Chana Masala	230
Tomato Fry / Gobi Mutter	250
Aloo Mutter	230
Tomato Paneer	260
Stuff Tomato / Simla	260



VEG MAIN COURSE

Baigan Masala / Baigan Bharta	250
Aloo Simla / Gobi	220
Kaju Curry / Paneer	360/320
Methi Malai Paneer	310
Aloo Jeera	200
Boiled Veg	210
Mushroom Mutter	280
Paneer Mutter	260
Plain Palak	200
Veg. Jaipuri	290
Lasuni Methi	310
Veg. Garden	470
Plain Dal	150





NON VEG MAIN COURSE

CHICKEN

Mahesh Special Chicken (Full / Half)	<i>Our Chef's Speciality</i>	640 / 360
Chicken Kadai (Full/ Half)	<i>Chicken cooked with Capsicum & Aeromatic Spices in " Kadai"</i>	570 / 320
Chicken Makhanwala (Full / Half)	<i>Barbequed Chicken in Rich Tomato & Butter Sauce</i>	580 / 335
Chicken Handi (Full / Half)	<i>A North Indian Chicken Dish Cooked in a Rich Onion Gravy in a Copper Vessel Called " Handi"</i>	540 / 310
Desi Chicken Handi (Full / Half)	<i>A North Indian Chicken Dish Cooked in a Rich Onion Gravy in a Copper Vessel Called " Handi"</i>	690 / 370
Chicken Malwani (Full / Half)	<i>A Spicy Chicken Dish from the Western Coastal Region of India</i>	550 / 320
Chicken Afghani	<i>Boneless Pieces of Chicken cooked in Rich Sauce, Dry Fruits & Garnished with Omlette</i>	350
Murg Musallam (Full / Half)	<i>Speciality of the House</i>	720 / 400
Chicken Lapeta (Full / Half)		600 / 350
Chicken Tikka Masala		340
Chicken Patiyala	<i>Omelet Stuff chopped Chicken prepared in Red Gravy</i>	400
Chicken Methi	<i>A Delicate Combination of Chicken & Fenugreek Leaves</i>	350



NON VEG MAIN COURSE

Chicken Rara (Full/ Half)	600/370
<i>Boneless Chicken & Minced Chicken cooked in Authentic Style</i>	
Chicken Lohori <i>Barbequed Boneless Chicken cooked in Rich Gravy</i>	380
Chicken Roast Masala	350
<i>Barbequed Chicken Prepared in Thick Gravy of Garam Masala & Lime Gives as Indian flavour to this simple Roast Chicken</i>	
Chicken Mirchi Milli	360
<i>A Marinated recipe Chicken recipe with Distinctive flavours of Chilli & Curry Leaves</i>	
Chicken Deewani Handi	360
<i>A Traditional Dish with a Creamy Sauce Which Gives as unexpected Unique Flavour Served in Handi</i>	
Chicken Mughlai	350
<i>Chicken is simmered in Rich Gravy Which is Garnished with Corianders</i>	
Chicken Do Pyaza	350
<i>Chicken cooked without Water in Onions with Curd & Flavoury Spices</i>	
Chicken Amritsari <i>An Authentic Punjabi Way of cooking with Spices</i>	380
Chicken Dahiwala	310
<i>Chicken in a Curry Sauce with Regular Natural Yoghurt It is Originally from Punjab</i>	
Chicken Kalimiri Masala	380
<i>A Marinated Chicken recipe with Distinctive flavours of Black Pepper Corns & Curry Leaves</i>	
Chicken Pahadi Masala	380
<i>Chicken made with Mint Leaves, Coriander, Ginger, Garlic & Garam Masala</i>	



NON VEG MAIN COURSE

Chicken Green Garden	550
<i>Chicken in Green Gravy is an Indian Chicken Recipe Flavoured with Exotic Spices</i>	
Chicken Masala	250
<i>Chicken is Prepared in Red Gravy with Spices in Thick Gravy</i>	
Chicken Kolhapuri	290
<i>Bold & Spicy is what Defines this Chicken Curry, a very Aromatic Dish</i>	
Chicken Hyderabadi	300
Chicken Sukka	270
<i>Mangalorean Style Preparation of Chicken with Grated Coconut</i>	
Kori Roti	320
Gravy	120

MUTTON

Mahesh Special Mutton (Full / Half) <i>Our Chef's Speciality</i>	690 / 390
Mutton Kadai (Full / Half)	620 / 350
<i>Tender Pieces of Mutton cooked with Authentic Kadai Masala</i>	
Mutton Saagwala	340
<i>Succulent Pieces of Lamb cooked in Spinach & Tempered with Spices</i>	
Mutton Patiyala	450
Mutton Rogan Josh (Full / Half)	610 / 340
<i>A rare Mughlai Recipe for Mutton Cooking</i>	



NON VEG MAIN COURSE

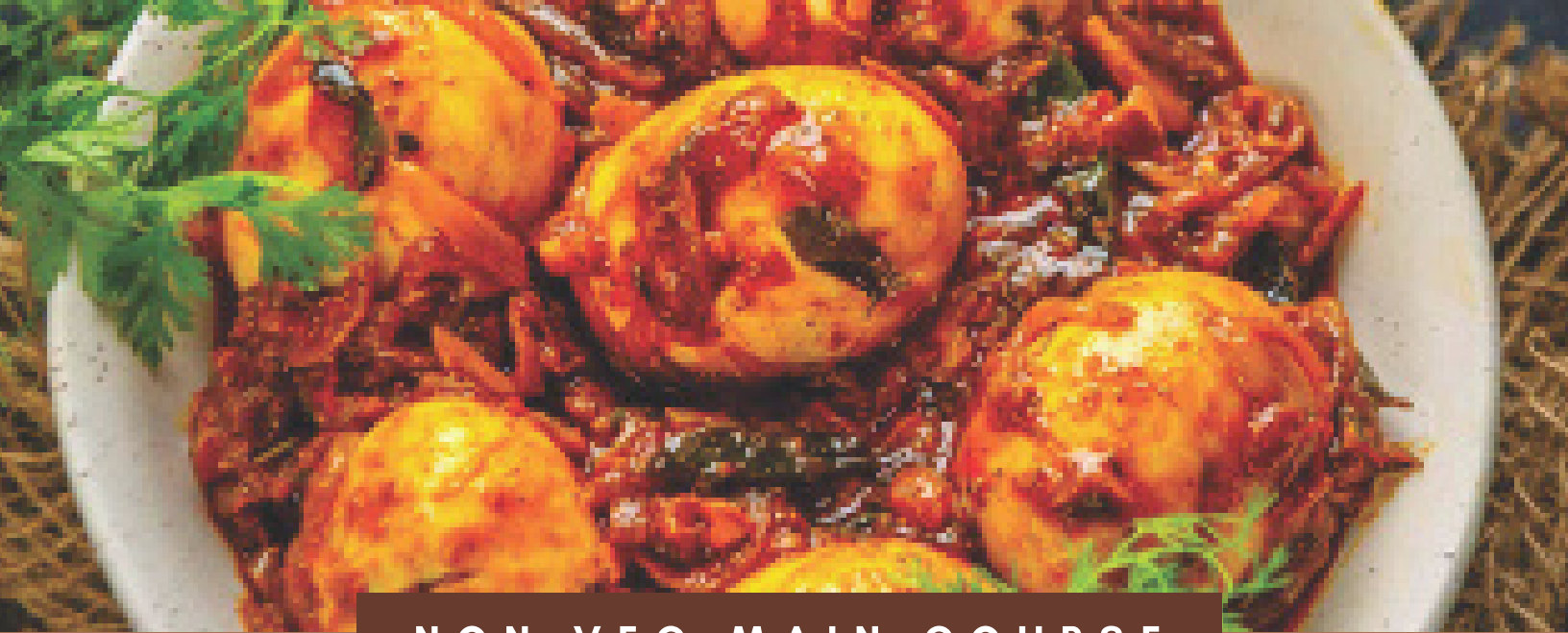
Mutton Bhuna Ghost	360
<i>Succulent Chunks of Mutton cooked with Rich Indian Spices, reduced to Semi Dry</i>	
Mutton Mughlai	340
<i>Mutton is simmered in rich Gravy which is Garnished with Coriander</i>	
Mutton Peshwai	360
<i>Lamb & Ghee is Sauted Tighter with Spices to give a Spice Dish</i>	
Mutton Roast Masala	375
<i>Charcoal Grilled Mildly Spiced Skewered Mutton cooked in Rich Spicy Masala</i>	
Mutton Malwani (Full / Half)	610/340
<i>Lamb cooked in Traditional Western Maharashtrian Style in Malwani Masala</i>	
Mutton Rara (Full / Half)	700/390
<i>Tender Pieces of Mutton with selected Spice, Simmered in Onion & Tomato Gravy</i>	
Mutton Kolhapuri	300
<i>Lamb cooked in Orthodox/Traditional Western Maharashtra Style</i>	
Mutton Do Pyaza	340
<i>A famous West Indian Rich Dish, Brings out an Authentic flavour of Mutton, Ghee & Onion</i>	
Mutton Masala Fry	290
<i>Mutton Prepared in rich Red Gravy, It is a thick & Spicy Gravy</i>	
Mutton Sukka	300
<i>Mutton Sukka is a Manglorean Dish Prepared in Grated Coconut</i>	
Mutton Handi (Full / Half)	600/340



NON VEG MAIN COURSE

FISH

Prawns Masala Fry	400
<i>Prawns cooked in a Coconut Gravy with Indian Spices, gives a Thick Gravy & Spicy</i>	
Prawns Sukka	400
<i>Prawns Traditionally cooked in Fresh Grated Coconut, Corriander Seeds Paste & Finished with Coconut Milk</i>	
Pomfret Malwani	640
<i>A Coastal Maharashtra Dish, Tangy Curry</i>	
Pomfret Curry	630
<i>A Typical Manglorean Fish Prepared Using Secret Recipe</i>	
Pomfret Masala	630
<i>A Delicately Spiced Masala can Tantalizingly tease your Tastes Bud</i>	
Surmai Malwani	440
<i>A Maharashtrian Style of Preparing Surmai with Malwani Masala</i>	
Surmai Goan Curry	440
<i>A Typical Manglorean Style of cooking in Coconut Milk</i>	
Surmai Masala	440
<i>A Thick Gravy, Delighting your Taste Buds with its Fresh & Spicy Delicacy</i>	
Rawas Malwani	390
<i>Rawas Malwani is Spicy Thick Gravy Best Served</i>	
Rawas Curry	390
<i>Rawas Masala is a Spicy Preparation with Delicate Mix of Variety of Spices</i>	
Prawns Malwani	390
<i>Prawns is cooked in Traditional Malwani Masala & Coconut</i>	

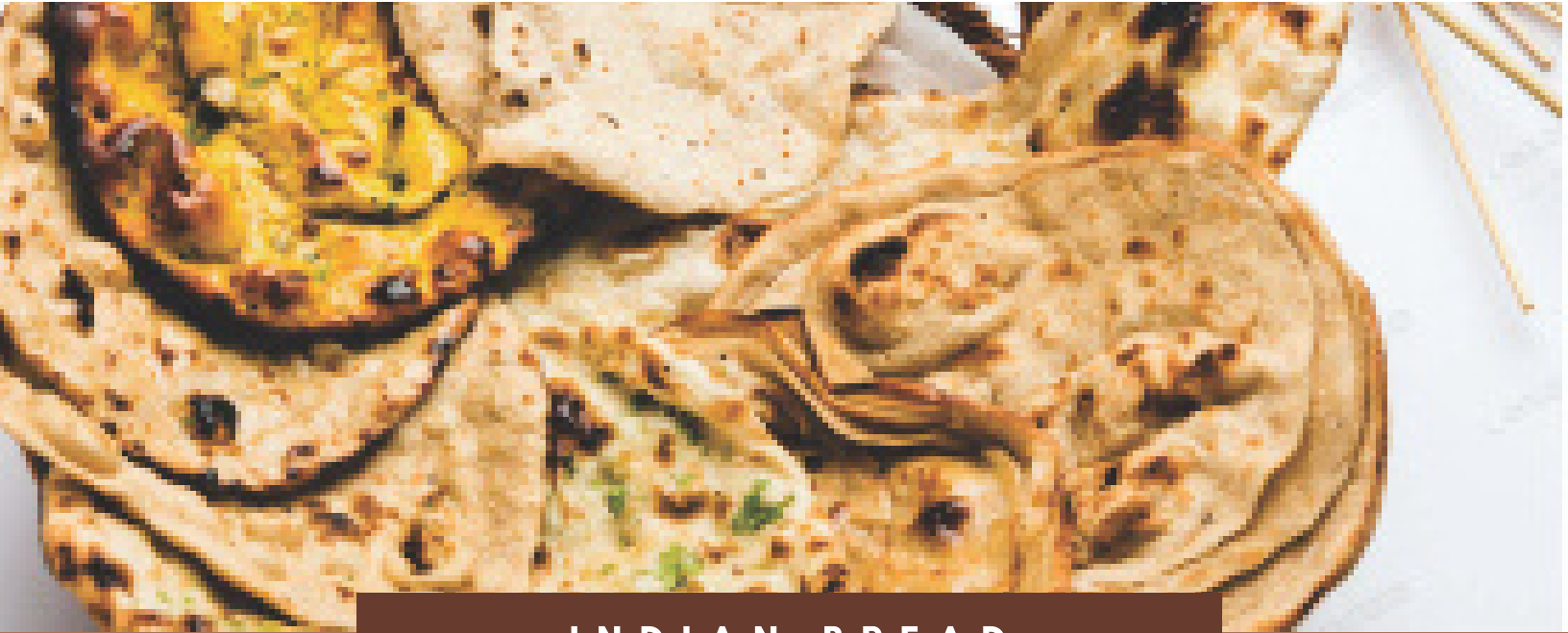


NON VEG MAIN COURSE

Prawns Handi	420
<i>A Traditional Dish with Creamy Sauce which gives an unexpected Unique Flavour Served in Handi</i>	
Prawns Goan Curry	400
<i>Delicious Prawns cooked in a Hot & Spicy Curry</i>	
Crab Curry	AS PER SIZE
Crab Masala	AS PER SIZE

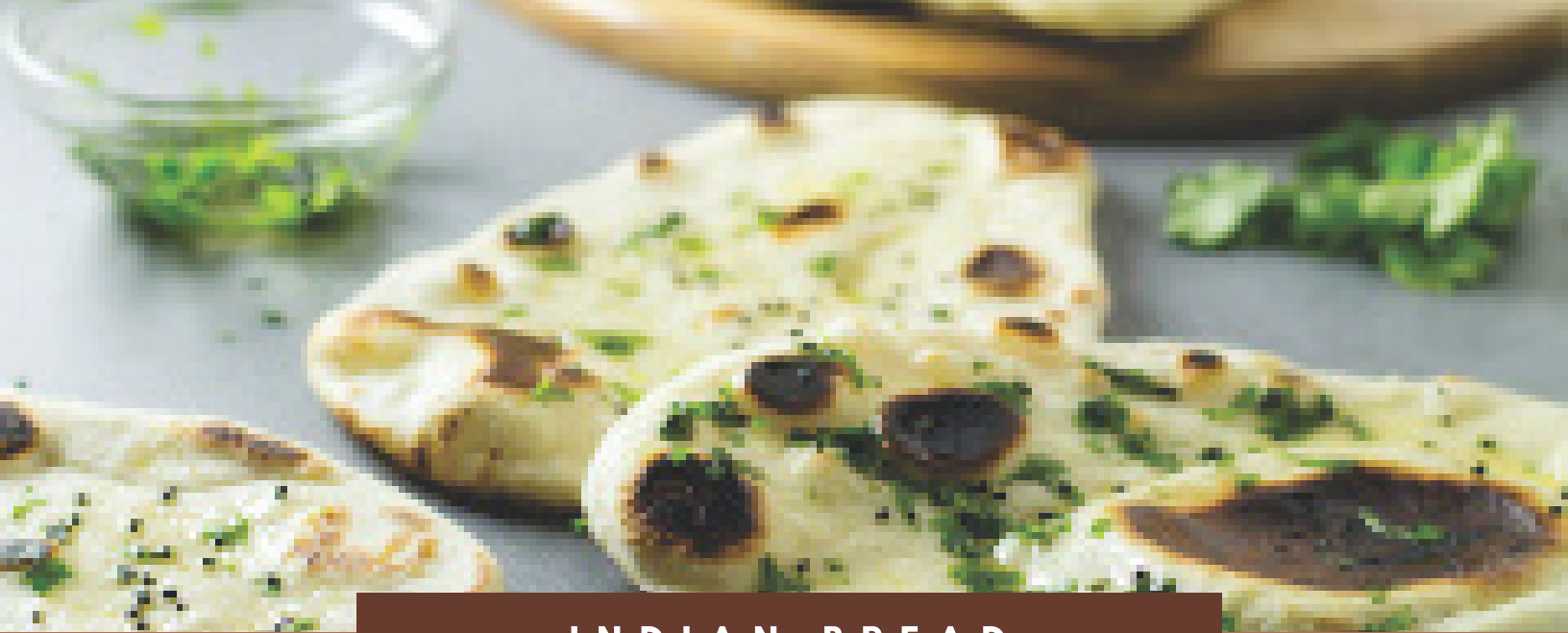
EGG

Egg Peshwai	270
<i>Mughlai Style of cooking Egg in rich Gravy</i>	
Egg Bhurji	180
<i>Indian Style Scrambled Egg is cooked with Onion, Tomato & Spices</i>	
Egg Masala	200
<i>Boiled Egg cut into two is cooked in Onion, Green Chilli & Spices & Fried</i>	
Egg Omlet	160
<i>Beaten Egg is mixed with Tomato, Onion, Green Chilli & Spices & Fried</i>	
Egg Half Fry	120
<i>Egg is only one side fried</i>	
Boiled Egg	95



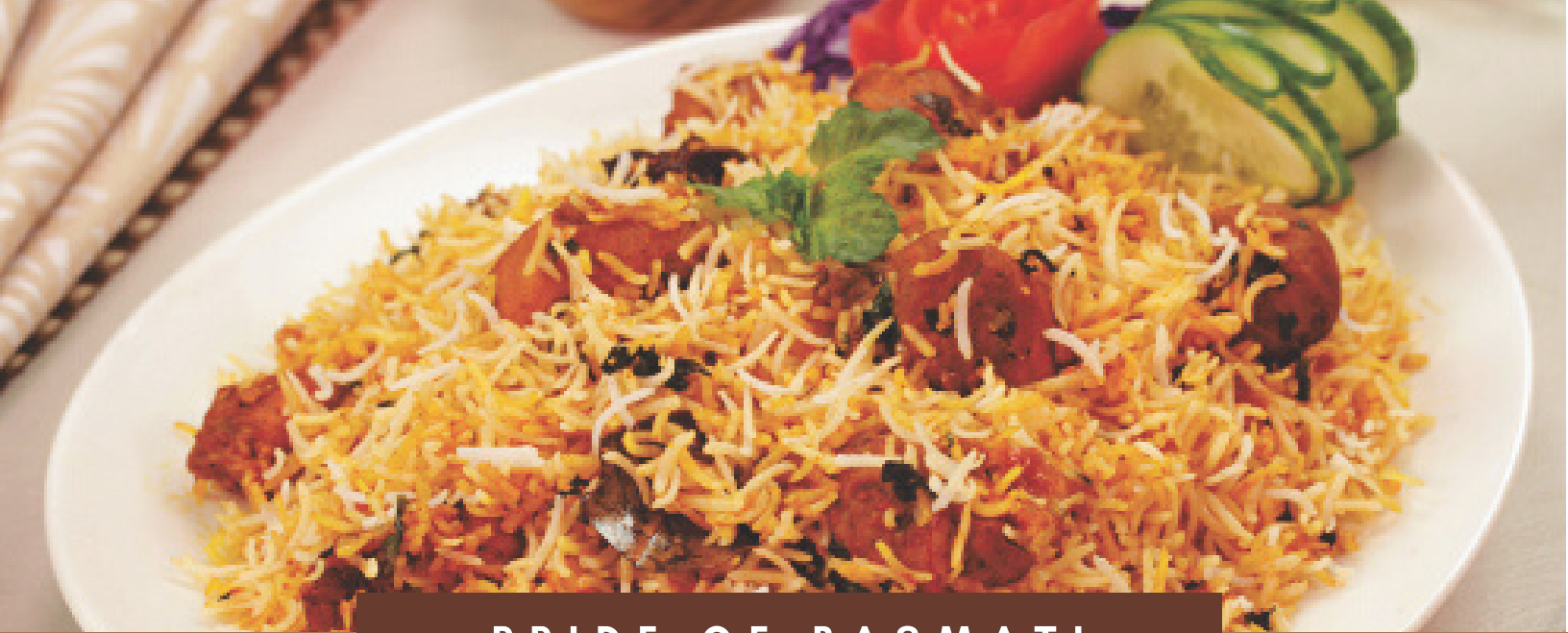
INDIAN BREAD

Roti <i>Bread of flour Baked in the Oven</i>	30
Butter Roti <i>Bread of flour baked in the Oven with Butter greased on it</i>	35
Paratha <i>Bread Prepared by mixing ghee with White flour baked in the Oven</i>	50
Butter Paratha	55
<i>Bread Prepared by mixing Ghee with White flour baked in the Oven with Butter Greased on it</i>	
Naan <i>Bread White Flour, Baked in the Oven</i>	60
Butter Naan <i>Bread of White flour, Baked in the Oven with Butter Greased on it</i>	65
Kulcha	45
<i>Bread Prepared by Mixing Ghee, Milk, Sugar, White Flour, Baked in the Oven</i>	
Butter Kulcha	50
<i>Bread Prepared by Mixing Ghee, Milk, Sugar, White Flour, Baked in the Oven with Butter Greased on it</i>	
Masala Kulcha	75
<i>A Type of leavened Indian flat Bread made from Maida & Masla, Baked in Oven</i>	
Stuffed Paratha	100
<i>Extremely Popular with North Indians, Best Eaten with Chilled Yoghurt, Pickle or Chutney</i>	
Missi Roti <i>It is a combination of Wheat flour & Gram Flour Baked in the Oven</i>	50
Lachedar Paratha <i>It is a Paratha with layers made from whole Wheat Flour</i>	60
Garlic Naan	95
<i>Naan with minced Garlic, Chewy, Tender & Absolutely Delicious Paired with Spicy Gravy</i>	
Cheese Naan <i>Naan with Grated Cheese, Chewy & Taste Delicious with Gravy</i>	140



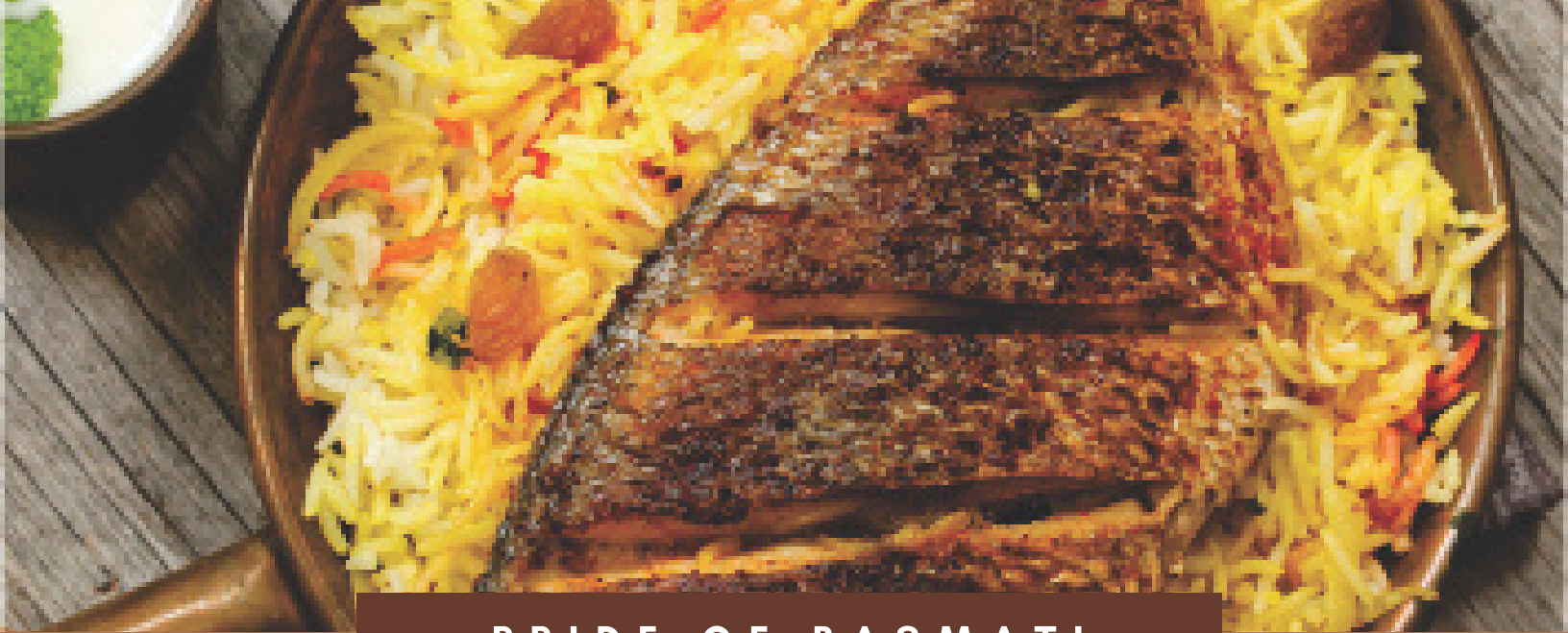
INDIAN BREAD

Kheema Naan	175
<i>Bread filled with minced Mutton / Chicken, Baked in the Oven</i>	
Methi/Pudina Paratha	50
<i>Paratha made from Methi/Pudina with Some Spices</i>	
Aloo Patatha	95
<i>Bread of white flour containing Ghee & filled with Potato, Baked in the Oven</i>	
Basket Roti <i>Indian flat Bread Platter/assorted Roti Basket</i>	360
Rumali Roti	70
<i>A thin Bread made with a combination of whole & White Wheat Flour, A Mughlai Cuisine</i>	
Cheese Paratha	120
<i>Paratha with Cheese filling, Shallow fried with Butter from both sides</i>	
Kashmiri Naan	130
<i>A Naan filled with mixture of Nuts & Raisins made from Flour, Baked in a Oven</i>	
Crispy Rumali	120
<i>Rumali means handkerchief & describes the thin & Soft consistency of the bread</i>	
Reshmi Paratha	125
<i>A Paratha made from flour & Butter which is shallow fried on a Hot Griddle</i>	
Bhakari Rice	30
<i>Bhakari is made from Jowar flour or Wheat flour. A staple dish of Maharashtra</i>	
Butter Garlic Naan	110
Chapati	20
Neer Dosa	100



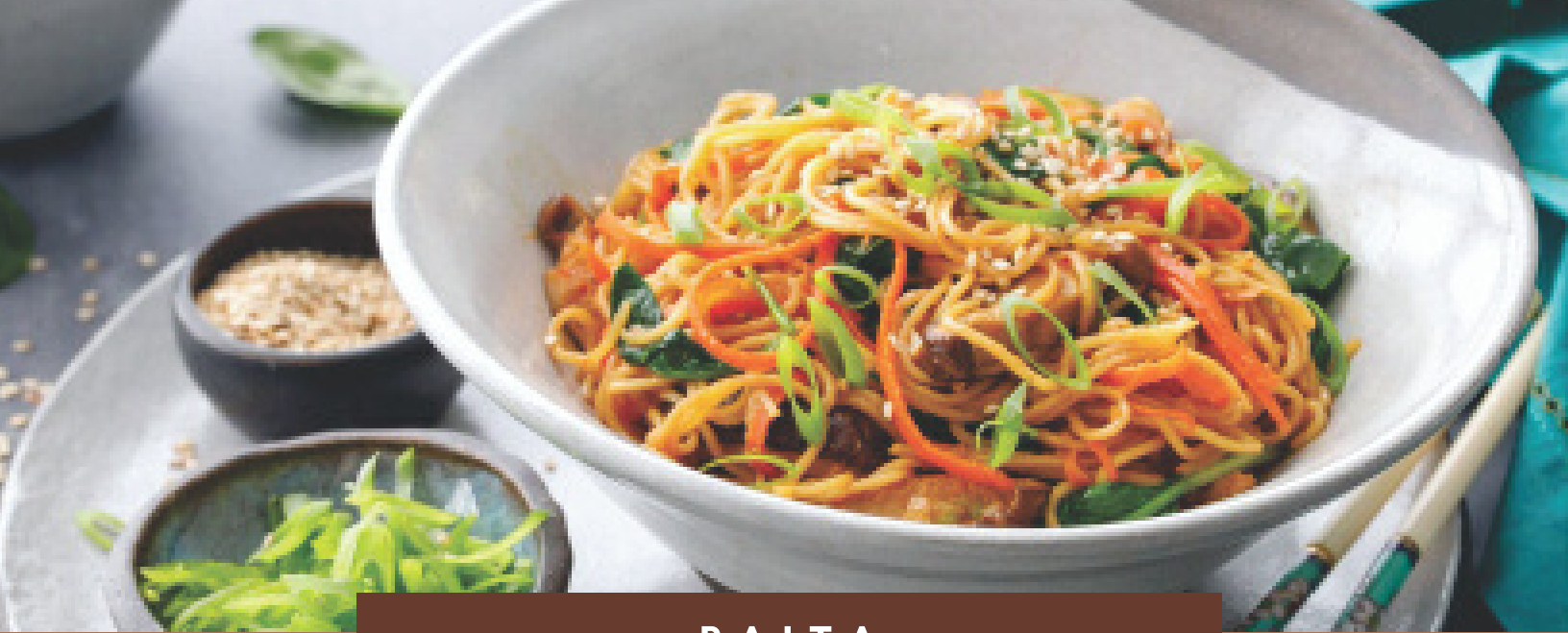
PRIDE OF BASMATI

Mahesh Spl. veg. Biryani	270
<i>Special Preparation of Rice cooked with Vegetables by our Chef</i>	
Mahesh Spl. Chicken Biryani	300
<i>Special Preparation of Rice cooked with Chicken by our Chef</i>	
Mahesh Spl. Mutton Biryani	340
<i>Special Preparation of Rice cooked with Mutton by our Chef</i>	
Veg. Biryani <i>Vegetables coked in Onion Gravy with Aromatic Rice</i>	210
Veg. Pulav <i>A Rice dish prepared with Vegetables & Aromatic Spices</i>	200
Green Peas Pulav	200
<i>An Irrestible & Simple Rice Dish, Just the right mix of Green Peas with F0lavourful Rice</i>	
Paneer Pulav	240
<i>A Rice Dish Prepared with Vegetables, Paneer & Aromatic Spices</i>	
Kashmiri Pulav	240
<i>Fresh mixed Vegetables & Dryfruits cooked with Basmati Rice midly spiced in fresh Cream</i>	
Chicken Biryani with Bone & Boneless	250 / 270
<i>Succulent Pieces of Chicken & flavoured spices in Basmati Rice</i>	
Chicken Tikka Biryani	300
<i>A combination of Chicken Tikka & Biryani, the Taste is Amazing</i>	
Chicken Dum Biryani with Bone / Boneless	310 / 330
<i>Aromatic long Grained Basmati Rice cooked with Chicken along with Exotic Spices & Clarified Desi Ghee</i>	
Chicken Leg Biryani	300
<i>Basmati Rice cooked with Spices & Chicken Leg gives an Aromatic Fragrance</i>	



PRIDE OF BASMATI

Mutton Biryani with Bone / Boneless	270 / 290
<i>Succulent Pieces of Mutton & flavoured Spices in Basmati Rice</i>	
Mutton Dum Biryani Bone / Boneless	340 / 370
<i>Aromatic long grained Basmati Rice cooked with Mutton along with Exotic Spices & Clarified Desi Ghee</i>	
Fish Biryani Surmai / Rawas	460
<i>Fish cooked with mildly spiced Basmati Rice</i>	
Promfret Biryani	640
<i>Fish cooked with mildly Spiced Basmati Rice</i>	
Prawns Biryani	390
<i>Delicately cooked Prawns with mildly Spiced Basmati Rice</i>	
Egg Biryani	220
<i>Basmati Rice is cooked with variety of Spices & Boiled Egg</i>	
Paneer Biryani	240
<i>An irresistible Rice Dish, Turns into Delicious Biryani when cooked with Basmati Rice</i>	
Dal Khichadi / Palak Khichadi	200
<i>Basmati Rice cooked along with Yellow Lentils</i>	
Jeera Rica	170
<i>Basmati Rice flavoured with Cumin & Coriander</i>	
Steamed Rice Full / Half	150 / 85
<i>Plain Aromatic long grained Rice</i>	
Egg Dum Biryani	250
<i>Aromatic Long Grained Basmati rice cooked with Egg along with Exotic Spice & Clarified Desi Ghee</i>	
Prawns Dum Biryani	460
<i>Delicately cooked Prawns with mildly Spiced Basmati Rice</i>	
Curd Rice	190
Fish Dum Biryani Surmai / Rawas	500



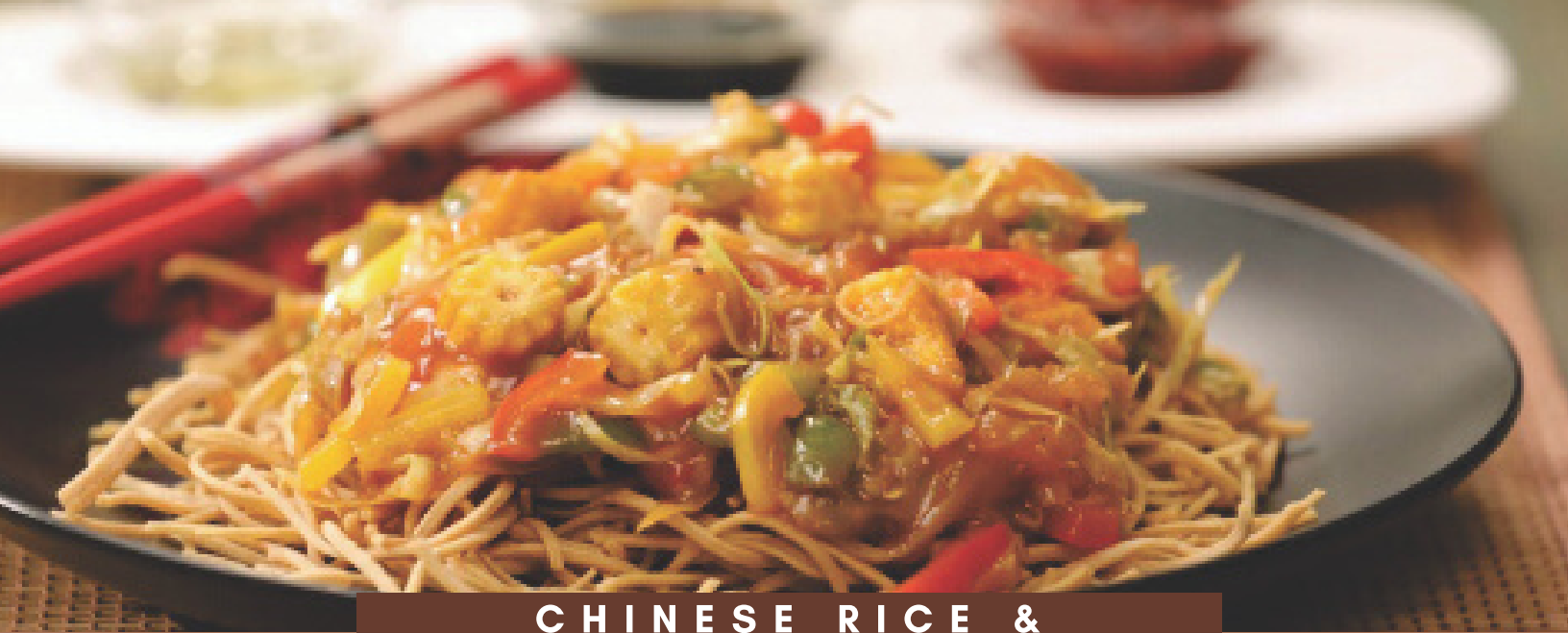
RAITA

Boondi Raita <i>Boondi mixed with Curd, Corriander Powder & Seasoning</i>	140
Pineapple Raita <i>Pineapple Dices mixed with Curd</i>	160
Veg. Raita <i>Onion, Tomato, Cucumber, Green Chilli, Corriander Leaves mixed in Curd</i>	130
Curd <i>A Milk Product, Produced by fermentation process</i>	120

CHINESE RICE & NOODLES

VEG.

Fried Rice <i>No Chinese Meal is complete with this Delight</i>	210
Schezwan Fried Rice <i>A Combination of Schezwan Rice with Vegetables</i>	220
Tripple Schezwan Fried Rice <i>A Combination of Schezwan Rice & Noodles with Vegetable Gravy</i>	290
Tripple Noodles	280
Manchurian Fried Rice <i>Manchurian fried rice is a Culmination of Indian ingredients & Chinese cooking with Vegetables</i>	270
Combination Rice / Noodles <i>It is a combination of Rice & Noodles with Vegetables in Soya Sauce</i>	280
Schezwan Noodles <i>A Combination of Schezwan Sauce with Noodles & Chinese Vegetables</i>	240
American Chopsuey <i>Boiled & Fried Noodles tossed with Vegetables White Sauce or Tomato Sauce</i>	285

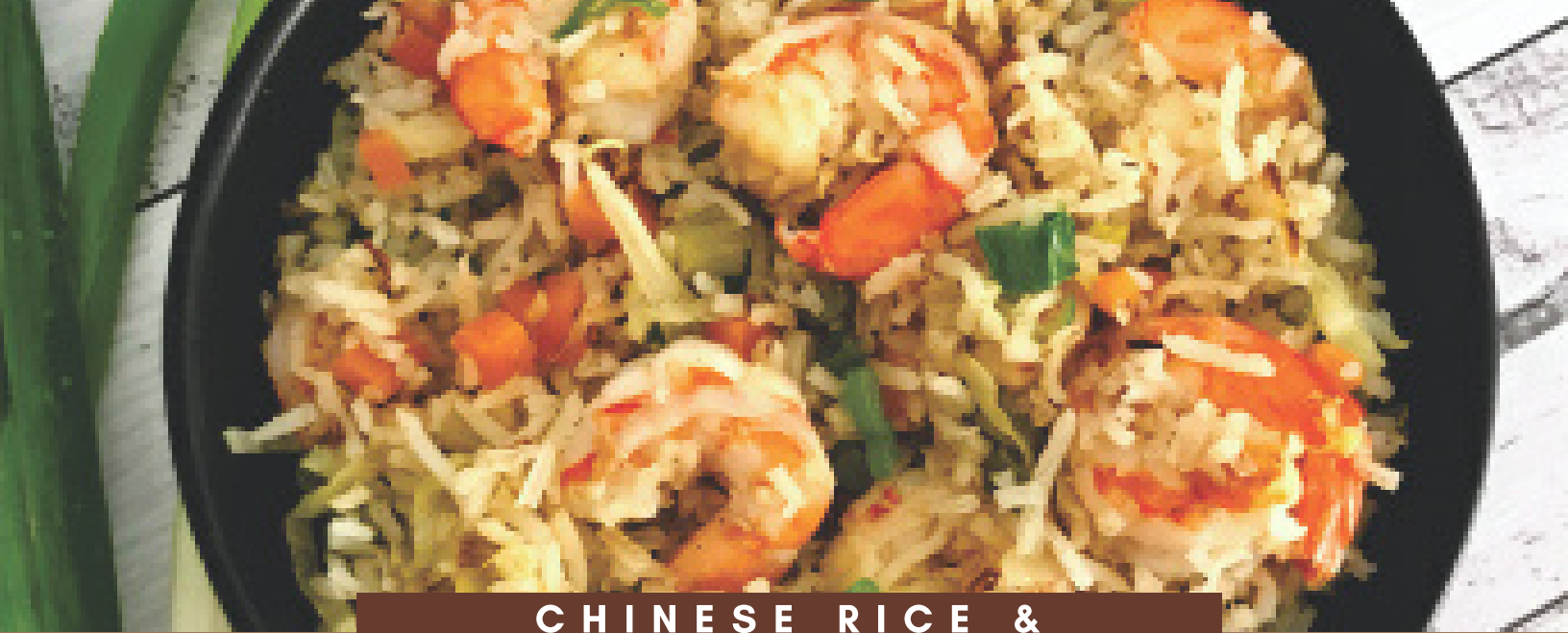


CHINESE RICE & NOODLES

Paneer / Mushroom Rice / Noodles	240
<i>Paneer / Mushroom is tossed in Fried Rice / Noodles with a Spicy Touch</i>	
Singapore Rice / Noodles	250
<i>Fried Rice Made is Singapore Style with Soya Sauce Base</i>	
Hong Kong Rice / Noodles	250
<i>Fried Rice Mde in Hong King Style with Soya Base for Spice</i>	
Sweet & Sour Veg. / Veg. Chopsuey	250
Veg. Chow Chow / Veg. Chowmein	250

NON VEG.

Fried Rice	<i>No Chinese Meal is complete with this Delight</i>	260
Schezwan Fried Rice		270
<i>A Combination of Schezwan Rice with Vegetables & Chicken</i>		
Tripple Schezwan Fried Rice		330
<i>A Combination of Schezwan Rice & Noodles with Chicken Gravy</i>		
Tripple Noodles		330
Manchurian Fried Rice		320
<i>Manchurian fried rice is a Culmination of Indian ingredients & Chinese cooking with Veg. & Chicken</i>		
Combination Rice / Noodles		320
<i>It is a combination of Rice & Noodles with Vegetables Sand Chicken in Soya Sauce</i>		
Schezwan Noodles		270
<i>A Combination of Schezwan Sauce with Noodles & Chinese Vegetables & Chicken</i>		
American Chopsuey		330
<i>Boiled & Fried Noodles tossed with Vegetables & Chicken in White Sauce or Tomato Sauce</i>		



CHINESE RICE & NOODLES

Prawns Fried Rice / Noodles	360
<i>Prawns cooked in Fried Rice with Veg. is a Great dish will. Surely impress you</i>	
Prawns Schezwan Rice / Noodles	370
<i>Schezwan Rice / Noodles cooked with Prawns Gives a Unique Taste</i>	
Egg Fried Rice / Noodles	240
<i>Fried Rice / Noodles with Fried Egg, Soya Sauce, Pepper & Salt</i>	
Singapore Rice / Noodles	300
<i>Fried Rice / Noodles Made is Singapore Style with Soya touch & Shredded Chicken</i>	
Hong Kong Rice / Noodles	300
<i>Fried Rice / Noodles in Hong Kong Style with Soya touch & Shredded Chicken</i>	
Mix Fried Rice	360
Mix Noodles	360
Mix Tripple Schezwan Rice / Noodles	270
Egg Tripple Schezwan Fried Rice / Noodles	270
Sweet & Sour Fish	430
Sweet & Sour Prawns	400
Sweet & Sour Chicken	290
Chicken Chow Chow	280
Chicken Chopsuey	300
Prwns Chopsuey	430
Chicken Chowmein	300
Prawns Chowmein	420
Mix Chowmein	450



DESSERTS

FALOODA

Mahesh Spl. Falooda	225
Rose Falooda	175
Kesar Falooda	180
Dry Fruits Falooda	225
Royal Falooda	175
Kulfi Falooda	225

ICE - CREAM

Butter Scotch (Scoop)	95
Vanila / Strawberry	70
Chocobar	80
Cassata	125
Cornetto	100
Malai Kulfi / Pot Kulfi	120
Fruit Salad / with Ice Cream	170 / 190
Magnum Ice Cream	200
Gadbad Ice - Cream	290

DESSERT

Gulab Jamun	90
Kala Jamun	100

Please Note :

- Order once placed can not be cancelled.
- Please give correct address along with landmark & Tel No.
- At Mahesh we ensure the good quality & only branded products are used. Incase of any doubts or queries pertaining to the items in the menu please clarify / Check with order.
- Taker prior to placing the order.
- All items are prepared in vegetables, ghee & refined oil.
- Rates are subjected to change without prior notice.

Thanks for your time ...!
Visit Again

**We Accepted All Master Card,
Visa Card & American Express Card
Sodex Card & Paytm**