

The Good Stuff

HANDIS CURRIES

All Curries are cooked with boneless meat

LAMB

Succulent lamb cooked in a fragrant, savory curry sauce with a blend of aromatic spices

12.50

CHICKEN

Chicken cooked in a rich, aromatic curry sauce with a blend of spices for a deliciously bold flavor

11.50

KASHMIRI ROGAN JOSH

Aromatic lamb slow-cooked in a rich, spiced yogurt gravy with Kashmiri chili, creating a flavorful authentic dish

12.50

PALAK GOSHT

Tender pieces of lamb cooked in a fragrant spinach gravy, simmered with aromatic spices for a rich and flavorful dish

13.00

MURGH PALAK

Juicy chicken cooked with fresh spinach and a blend of fragrant spices for a wholesome and delicious dish

12.00

ACHARI GOSHT

Tender lamb cooked in a tangy, spicy pickle-inspired gravy, with a unique blend of aromatic spices

13.00

ACHARI MURGH

Succulent chicken cooked in a tangy, spicy pickle inspired gravy, with a unique blend of aromatic spices

12.00

CHICKEN TIKKA MASALA

Grilled chicken pieces cooked in a creamy, spiced tomato-based sauce, offering a perfect balance of rich flavors and aromatic spices

12.00

BUTTER CHICKEN

Tender chicken cooked in a smooth, creamy tomato sauce with a blend of mild spices, creating a rich and flavorful dish

12.50

KASHMIRI MURGH MALAI

Succulent chicken simmered in a rich, creamy sauce infused with delicate spices & fresh herbs

12.50

KASHMIRI FISH CURRY (TILAPIA)

Delicate tilapia cooked in a fragrant, spiced Kashmiri-style gravy, with a blend of aromatic herbs.

12.50

SHAHI DAAL

A rich and creamy lentil and chicken dish, simmered with aromatic spices

10.00

VEG HANDIS CURRIES

MIXED VEGETABLE VG

11.50

A delightful blend of fresh vegetables cooked in a special, secret blend of spices, creating a uniquely flavorful and aromatic dish.

BHINDI MASALA VG

11.50

Fresh okra stir-fried with onions, tomatoes, and a blend of spices for a flavorful vegetarian dish.

MUSHROOM PALAK VG

11.50

Tender mushrooms cooked in a flavorful spinach-based gravy, seasoned with aromatic spices

TARKA DAAL VG

8.00

Lentils slow-cooked with spices and finished with a fragrant tempering of garlic, cumin & chilies

KASHMIRI CHANA VG

8.50

Chickpeas cooked in a fragrant, mildly spiced Kashmiri curry, offering a rich and traditional flavour

PANEER PALAK

12.50

Soft paneer cubes simmered in a creamy spinach gravy, seasoned with spices for a rich vegetarian dish

SARSON KA SAAG & MAKAI KI ROTI

15.00

A traditional Kashmiri delicacy of mustard greens and spinach cooked with spices, served with warm, rustic cornmeal flatbread for an authentic and wholesome taste.

FISH

MASALA FISH (served with fries)

15.00

A tantalizing dish featuring tender cod fish marinated aromatic masala spices,

BURGERS

GOURMET BEEF BURGER

12.00

Our signature hand made beef patty complimented with salad, sauces & cheese (served with Fries)

GOURMET CHICKEN BURGER

10.00

Our chicken fillet coated in our in house seasoning grilled to perfection complimented with salad, sauces & cheese (served with Fries)

Sharing is Caring

TAWA SPECIALS

KASHMIRI TAWA SPECIAL (Serves 2-3)

50.00

Chicken & lamb seekh kebab, a trio of tikkas (haryali, malai & tandoori), lamb chops, chicken wings, lamb curry, kashmiri chana (served with 1 naan, 1 roti, Kashmiri pilau, fries and salad) (Change a curry to your preference 5.00 extra)

PAHLWAN TAWA SPECIAL (Serves 3-4)

60.00

Chicken & lamb seekh kebab, a trio of tikkas (haryali, malai & tandoori), lamb chops, chicken wings, fish pakora & Kashmiri Chicken Steak (served with Kashmiri pilau and salad)

KASHMIRI TAWA SPECIAL (Serves 4-5)

70.00

Chicken & lamb seekh kebab, a trio of tikkas (haryali, malai & tandoori), lamb chops, chicken wings, fish pakora, lamb curry, kashmiri chana (served with 1 naan, 1 roti, Kashmiri pilau, fries and salad) (Change a curry to your preference 5.00 extra)

RARAHIS

(on the bone)

CHICKEN 1KG

25.00

Tender chicken pieces cooked in a rich, aromatic tomato-based gravy with fresh ginger, garlic, and a blend of traditional spices

LAMB 1KG

30.00

Juicy lamb pieces cooked to perfection in a wok-style curry, infused with rich spices, fresh tomatoes, and aromatic herbs.

RICE DISHES

LAMB BIRYANI

12.00

Fragrant basmati rice layered with tender, slow-cooked lamb, infused with a medley of aromatic spices, saffron, and fresh herbs (serves with raita)

CHICKEN BIRYANI

10.00

Succulent chicken cooked in a blend of rich spices, layered with fluffy basmati rice and garnished with fried onions and fresh herb (served with raita)

KASHMIRI PILAU VG

7.50

Fragrant basmati rice steamed with a medley of fresh vegetables, infused with delicate spices

MUSHROOM PILAU VG

5.00

Aromatic basmati rice cooked with savory mushrooms and a blend of subtle spices

PLAIN RICE VG

4.00

Fluffy basmati rice cooked to perfection

SIDES

KASHMIRI YAKHNI

5.50

Traditional soup with chicken and special herbs and spices

FRIES VG

3.00

MASALA FRIES VG

4.00

Crispy golden fries tossed in our inhouse savory blend of spices and herbs

HOUSE SALAD

3.00

RAITA VG

3.00

Cool and creamy yogurt with cucumber

MIXED PICKLE

3.00

TRADITIONAL BREADS

ROTI VG

2.50

NAAN

2.50

BUTTER NAAN

3.00

GARLIC NAAN

3.00

ROGHNI NAAN

3.50

CHEESE NAAN

3.50

KEEMA NAAN Filled with minced meat

4.00

PESHWARI NAAN Filled with coconut, sultana, mango & glazed cherry

4.00

PARATHA Pan cooked with ghee

4.00

MAKAI KI ROTI Traditional cornflour bread

5.00