

INDO -CHINESE SPECIAL

VEG FRIED RICE/EGG FRIED RICE 8.99  
Fragrant rice stir-fried with fresh vegetables or fluffy eggs, seasoned with a blend of spices

VEG SZECHUAN RICE 9.99  
Spicy stir-fried rice with mixed vegetables, infused with Szechuan sauce for a bold kick

CHILLI GARLIC VEG FRIED RICE 9.99  
Aromatic rice stir-fried with vegetables, garlic, and chilies for a flavorful and spicy finish

CHICKEN SZECHUAN RICE 10.99  
Tender chicken pieces mixed with vegetables and spicy Szechuan-flavored rice

CHICKEN FRIED RICE 10.99  
Savory rice stir-fried with succulent chicken and a medley of fresh vegetables

CHILLI GARLIC CHICKEN FRIED RICE 10.99  
Spicy and garlicky rice stir-fried with juicy chicken and vegetables

CHILLI CHICKEN 10.99  
Crispy chicken pieces coated in a spicy and tangy chili sauce, stir-fried with bell peppers and onions

CHILLI FISH/CHILLI GARLIC FISH 12.99  
Delicate fish fillets stir-fried with spicy chili or chili garlic sauce, paired with crisp bell peppers and onions

VEG MANCHURIAN 8.99  
Vegetable dumplings in a savory and spicy Manchurian sauce, perfect for a flavorful bite

VEG NOODLES 8.99  
(SZECHUAN/HAKKA/CHILLI GARLIC)  
Stir-fried noodles with fresh vegetables, available in Szechuan, Hakka, or chili garlic flavors

CHICKEN NOODLES 10.99  
(SZECHUAN/HAKKA/CHILLI GARLIC)  
fried noodles with tender chicken, offered in Szechuan, Hakka, or chili garlic styles

CHILLI GARLIC SOYA CHAAP 9.99  
Juicy soya chaap infused with bold chili and garlic flavors, sautéed with bell peppers and onions

**FOOD ALLERGY?**  
(Ask Before You Eat)

Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish



Please ask a member of staff about the ingredients in your meal before placing your order. Thank you

BREADS

NAAN 2.25  
Traditional fluffy flatbread, perfect for pairing with any curry

BUTTER NAAN 2.49  
Classic naan bread brushed with rich melted butter

GARLIC NAAN 2.49  
Fluffy naan topped with aromatic garlic and fresh herbs

LACCHA PARATHA 3.99  
Multi-layered, whole wheat bread, cooked to a golden crisp

PUDINA PARATHA 3.99  
Whole wheat paratha infused with fresh mint for a refreshing twist

TANDOORI ROTI 2.25  
Whole wheat bread baked in a tandoor for a smoky flavor

MIXED BREAD BASKET 7.00  
A selection of Lacha paratha, Garlic naan and Tandoori Roti offering a variety of flavors and textures

DESSERT

GULAB JAMUN 3.99  
Soft milk-based dumplings soaked in sweet syrup

SHAHI RASMALAI 3.99  
Creamy paneer discs soaked in flavored milk

ICE CREAM 3.99  
(VANILLA/CHOCOLATE/STRAWBERRY/MANGO)  
Rich and creamy ice cream in your choice of flavor

KULFI STICK 2.99  
(MANGO/MALAI/PISTACHIO)  
Creamy traditional Indian ice cream on a stick, available in assorted

MATKA KULFI 3.99  
Rich, creamy traditional Indian ice cream served in a clay pot

ICE CREAM SUNDAE 6.99  
A delightful sundae topped with sauce and sprinkles

KESARI STRAWBERRY WONDER 6.99

RICE

BASMATI SAFED CHAWAL 3.49  
Long-grain basmati rice cooked to perfection, ideal for pairing with rich curries

KESARI PULAO RICE 3.99  
Fragrant basmati rice cooked with saffron and aromatic spices, adding a touch of sweetness and color

HYDERABADI LAMB BIRYANI 11.99  
Fragrant basmati rice layered with tender lamb pieces, infused with Hyderabad spices and herbs

AWADHI CHICKEN BIRYANI 10.99  
Aromatic basmati rice cooked with succulent chicken pieces, flavored with traditional Awadhi spices and saffron

TARKARI DUM BIRYANI 9.99  
Flavorful basmati rice cooked with mixed vegetables, layered with spices, cooked in dum style for authentic taste

SIDES

SALAD 3.25  
Freshly mixed greens and vegetables

ONIONS & CHILLI SALAD 1.99  
Sliced onions and green chilies, lightly seasoned

YOGURT (PLAIN/SWEETENED) 1.99  
Creamy yogurt available plain or sweetened

PAPADUMS 3.50  
Crispy lentil wafers, perfect for snacking

CUCUMBER/BOONDI RAITA 2.99  
Cool yogurt with cucumber or crispy boondi

CHUTNEY TRAY 1.99  
Selection of chutneys

KIDS

CHEESE NAAN 3.99  
Soft naan bread with melted cheese, perfect for little hands

KIDS SHAHI PANEER 9.99  
Mild and creamy paneer curry, tailored for young palates

MANGO /STRAWBERRY YOGURT 1.99  
Smooth and creamy yogurt with mango or strawberry

PINEAPPLE RAITA 2.99  
Cool yogurt mixed with sweet pineapple chunks

VEG / CHICKEN / PLAIN NOODLES 9.99  
Stir-fried noodles, choice of vegetables, tender chicken, or plain

CHICKEN NUGGETS 3.99  
Crispy and tender chicken bites, a kid-favorite

# SMALL BITES

## NON-VEGETARIAN

**CHICKEN 65** 9.99  
Spicy and tangy deep-fried chicken bites, a popular South Indian appetizer

**MALABAR CHICKEN WINGS** 8.99  
Chicken wings cooked with traditional Malabar spices, offering a flavorful twist

**CHICKEN LOLLYPOP** 10.99  
Tender juicy chicken wings shaped into lollipops marinated in spices and crisp fried

**FISH AMRITSARI** 8.49  
Fish fillets marinated in spices, coated in chickpea flour, and deep-fried to crispy perfection, a specialty from Amritsar

**FISH KOLIWADA** 8.49  
Spicy and tangy deep-fried fish bites, a popular street food from Mumbai

## TANDOOR SPECIAL

**TULSI CHICKEN TIKKA** 9.99  
Chicken tikka marinated with basil (tulsi) and spices, grilled to juicy perfection

**OLD DELHI TANDOORI CHICKEN** 8.99  
Classic chicken marinated in yogurt and spices, cooked in a tandoor for smoky flavor

**CHICKEN SEEKH GILAFI** 8.99  
Spicy minced chicken skewers with a colorful coating of bell peppers and onions

**LAMB SEEKH KEBAB** 9.99  
Spiced minced lamb skewers, grilled to perfection

**ACHARI LAMB CHOP** 11.99  
Lamb chops marinated in pickling spices (achari masala) and grilled to juicy tenderness

**RICHADO FISH TIKKA** 10.99  
Spicy and tangy fish tikka marinated in a rich Goan spices, grilled to perfection

**LASOONI JHINGA** 12.99  
Juicy prawns marinated with garlic (lasooni) and spices, grilled to perfection

**KESARI KEBAB PLATTER** 23.99  
A platter featuring a variety of kebabs including prawn, fish, chicken tikka, chicken seekh gilafi, and lamb seekh kebab

## VEGETARIAN

**SAMOSA PAPRI CHAAT** 6.99  
Crispy samosas and crunchy papris topped with a vibrant medley of spiced chickpeas, tangy tamarind chutney, refreshing mint yogurt, and finely chopped vegetables

**KURKURI BHINDI CHAAT** 7.99  
Crispy fried okra drizzled with tangy tamarind mint sauce, topped with a sprinkle of chaat masala and pomegranate

**BOMBAY RAGADA PETITES** 6.99  
A street food delicacy with potato patties, on bed of velvety white pea curry with spices balanced by tangy sweetness of tamarind chutney, garnished with sprinkle of chaat masala

**GOL GAPPE** 6.99  
Crispy, hollow puris filled with a tangy and spicy mixture of mashed potatoes, chickpeas, and tamarind chutney

**DAHI BHALLA** 6.99  
Soft lentil dumplings soaked in creamy yogurt, drizzled with sweet tamarind chutney, spicy mint chutney, garnished with roasted cumin powder, pomegranate seeds and crisp sev

**MAKAI PALAK GULER** 6.99  
Round dumplings with cottage cheese, dried figs and fresh spinach with nuts and raisins

**RAJ KACHORI** 6.99  
Crisp golden semolina shell stuffed with spices, potatoes, chickpeas, tamarind, mint chutney blended with cool yogurt

**PANEER SHASHLICK** 7.99  
Succulent cubes of paneer cheese on a skewer, marinated in yogurt and spices, bell peppers, onions, grilled to perfection

**CHILLI BABY CORN** 7.99  
Tender baby corn lightly battered and crisply fried, tossed in red chili, soy sauce, and rice vinegar, accompanied with fresh bell peppers, onions, and spring onions

**MIRCHI PYAZ BHAJIA** 6.99  
Pedro chilies and sweet onions delicately coated in a spiced gram flour batter and fried to golden perfection

**CHILLI SOYA CHAAP/PANEER** 8.99  
Succulent soya chaap/paneer marinated in a rich blend of spices, vibrant bell peppers, onions in a chili sauce

**KESARI PANEER TIKKA** 8.99  
Tender paneer cheese cubes marinated in a zesty achaari (pickle) spice blend and grilled to perfection

**CHILGOJA MALAI BROCCOLI** 7.99  
Tender broccoli florets marinated in a creamy blend of malai and spices, grilled to perfection

**MIX VEG GRILL** 14.99  
A medley of paneer, broccoli, okra marinated with herbs and spices, then expertly grilled to enhance their natural flavors

# MAIN COURSE

## NON-VEGETARIAN

**OLD DELHI BUTTER CHICKEN** 11.99  
Tender chicken cooked in a rich and creamy tomato-based gravy, a classic from Old Delhi

**METHI CHICKEN** 11.99  
Chicken cooked with fenugreek leaves (methi) and spices, offering a distinct herbal flavor

**CHICKEN JALFREZI** 11.99  
Spicy chicken stir-fried with onions and bell peppers in a tangy tomato-based sauce

**KADAI CHICKEN** 11.99  
Chicken cooked, bell peppers, spices in traditional kadai (wok)

**SAAG MURG** 11.99  
Chicken cooked with spinach and traditional Indian spices, offering a hearty and nutritious dish

**KESARI SPECIAL JANGLI CHICKEN** 12.99  
A special dish featuring chicken cooked in a rustic style with traditional spices, unique to Kesari cuisine

**XACUTI CHICKEN** 12.99  
A flavorful Goan curry with tender chicken in a rich, coconut-based sauce infused with roasted spices

**LAMB SHANK (CHEF SPECIAL)** 16.99  
Tender lamb shank slow cooked 8 hours in a rusty curry sauce made with tomatoes, onions, blend of aromatic spices

**SINDHI METHI GOSHT** 12.99  
Tender lamb with fenugreek leaves and spices in Sindhi style

**LAMB ROGAN JOSH** 12.99  
Aromatic lamb curry with a blend of spices and a rich tomato-based gravy

**KADAI LAMB** 12.99  
Tender lamb cooked with bell peppers and spices in a traditional kadai (wok) style

**LAMB MADRAS** 12.99  
Spicy and tangy lamb curry from the Madras region, flavored with coconut and traditional spices

**SAAG LAMB** 12.99  
Lamb cooked with spinach and traditional Indian spices

**KEEMA MATAR** 11.99  
Minced lamb cooked with green peas in a flavorful tomato-based sauce

**MASALA TANDOORI PRAWN** 12.99  
Prawns marinated in a spicy masala, grilled in a tandoor

**GOAN FISH CURRY** 12.99  
A vibrant and tangy coconut-based curry with tender fish, infused with aromatic Goan spices

## VEGETARIAN

**AMRITSARI CHANA MASALA** 8.99  
Spicy and tangy chickpea curry cooked in traditional Amritsari style

**JEERA ALOO** 7.99  
Tender potatoes sautéed with cumin seeds and aromatic spices

**LASOONI PALAK** 8.49  
Spinach cooked with garlic and mild spices, offering a flavorful twist

**PALAK PANEER** 9.99  
Creamy spinach curry with chunks of paneer cheese

**SAAG CORN** 9.99  
A blend of spinach and mustard greens with sweet corn kernels

**MATAR PANEER** 8.49  
Paneer cheese and green peas cooked in a flavorful tomato-based sauce

**KADAI PANEER** 8.99  
Paneer cheese and bell peppers cooked in a spicy tomato-based gravy

**SHAHI PANEER** 9.99  
Paneer cheese in a rich and creamy cashew-based gravy

**KESARI KOFTA DIL KHUSH** 9.99  
Fragrant and rich kofta balls in a saffron-infused gravy

**DOONGAR DAL (YELLOW DAL)** 8.99  
Yellow lentil curry tempered with aromatic spices

**KESARI DAL MAKHNI** 9.99  
Creamy black lentil curry slow cooked on a clay oven with butter and cream

**METHI CORN MALAI** 9.99  
Sweet corn cooked with fenugreek leaves in a creamy sauce

**KESARI SPECIAL EGG CURRY** 8.49  
Hard-boiled eggs simmered in a flavorful tomato and onion gravy, flavoured with aromatic spices

**BHINDI DO PYAAJA** 9.99  
Okra stir-fried with onions and spices, offering a delightful crunch