



Jharokhas are windows overlooking the street. They were a common feature in classical Indian architecture especially palaces where kings & emperors resided during their reign.

Staying true to its name, our restaurant Jharokha was constructed 30 years ago in 1992. Today, we are elated to introduce Jharokha to you in a brand-new vibe with an exciting & fresh "Experience".

Jharokha offers a vibrant array of delicacies with Mughlai & Oriental overtones. Our menu showcases authentic and long preserved dishes that bring to the forefront robust flavors and contemporary cooking styles.

A delicious coming together of fresh produce, fresh meat and our own spice blends, ground inhouse.

We invite you to be a part of our continuing story. Here's to 30 more years of cherished memories & unforgettable moments.



APPETIZERS FROM THE GRILL

(Served with green chutney and Jharokha special salad)

Classic Tikka (Paneer / Chicken / Samal fish)

Marination blend of yogurt and aromatic spices, grilled to perfection with succulent texture and enticing smokiness Rs. 375 / Rs. 425 / Rs. 650

/ A = Hariyali Tikka (Paneer / Chicken / Samal fish)

Marination blend of mint, cilantro, and other aromatic herbs, grilled to perfection, resulting in a refreshingly fragrant taste

Rs. 375 / Rs. 425 / Rs. 650

| A Salimirch Tikka (Paneer / Chicken / Samal fish)

Marination blend of aromatic spices, highlighted by the bold warmth of freshly ground black pepper grilled to perfection

Rs. 375 / Rs. 425 / Rs. 650

Grilled skewers of fine mince delicately spiced and infused with aromatic herbs and finished with a lavish glaze of ghee & curry patta tadka

Rs. 275 / Rs. 425 / Rs. 530

Thecha Kebab (Paneer / Chicken)

A fusion of traditional spices and the intense heat of green chili "thecha" grilled to tender perfection Rs. 375 / Rs. 425

Our spicy take on classic Tandoori grilled to achieve a sublime smokiness Rs. 275 / Rs. 375 / Chicken half - 400, full - 600

Malai Tikka (Paneer / Broccoli / Chicken)

Luxurious blend of cream, yogurt, and delicate spices, creating a harmony that is both rich and mild. Rs. $400 / \text{Rs.}\ 450$

Chicken Shish Tawook

Tender & juicy chicken marinated with a blend of Mediterranean spices, garlic, and aromatic herbs Rs. 500

■ / Assorted Tandoori Platter (Veg / Non Veg)

An assortment of tikkas & kebabs served on a platter Rs. $600 \, / \, \mathrm{Rs.} \, 900$

APPETIZERS FROM INDIAN KITCHEN

(Served with green chutney and Jharokha special salad)

Chatpata 65 (Paneer / Chicken)

Marination blend of fiery spices & aromatic herbs with a touch of tanginess fried to a crispy golden brown perfection

Rs. 350 / Rs. 425

Tossed in spicy & smokey red sauce served on a sizzling platter Rs. 325 / Rs. 375

Cheesy Hara Bhara Kebab

Your all time favourite kebab stuffed & topped with cheese Rs. 300

Grilled skewers with delightful smokiness and a slightly charred exterior that enhances the overall taste

Rs. 375 / Rs. 475

Paneer Makhmali Kebab

Soft delicate paneer kebabs with mild spices Rs. 375

Beetroot Kebab

Rs. 275

Amritsari Fish

Tender pieces of fish marinated in a blend of traditional Indian spices and a touch of tangy citrus fried till golden & crispy

Rs. 600

▲ ★ Masaledaar Fish Fingers

Batter fried fish tossed in Indian masalas Rs. 600

APPETIZERS FROM THE ORIENT

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Tossed in savory & spicy sauce Rs. 275 / Rs. 275 / Rs. 350 / Rs. 425 / Rs. 650

Burnt Garlic (Potato/Manchurian balls/Paneer/Chicken/Prawns)

Tossed in garlic, chili & soy sauce Rs. 275 / Rs. 275 / Rs. 350 / Rs. 425 / Rs. 650

Chili (Manchurian balls/ Paneer/ Chicken/ Prawns)

Tossed in soy & chili sauce Rs. 275 / Rs. 350 / Rs. 425 / Rs. 650

Schezwan (Potato/Manchurian balls/Paneer/Chicken/Prawns)

Tossed in fiery red sauce Rs. 275 / Rs. 275 / Rs. 350 / Rs. 425 / Rs. 650

■/ ■ Classic Manchurian (Veg / Chicken)

Rs. 275 / Rs. 350

● ★ Veg Kothe

(A classic from Amer) Rs. 275

■ ★ Honey Chili Potato

(A classic from Amer) Rs. 275

Rs. 275 / Rs. 425

■ ★ Corn & Cheese Cigar

Crispy fried rolls stuffed with spinach, corn & cheese, served with sweet chili & garlic dip Rs. 325

Chicken Lollipop

Rs. 425

SALADS

- Penne Pepper Rs. 250
- Classic Tossed
- Rs. 150
- Hawaiian Chicken
 - Kachumber Rs. 150
- Masala Peanut Chaat
 Rs. 150
 - Green
 Rs. 150

SOUPS

- Sweet Corn (Veg / Chicken)
 Rs. 150 / Rs. 150
- Cream of (Tomato / Mushroom / Chicken)
 Rs. 150 / Rs. 150 / Rs. 150
 - ★ Broccoli & Almond
 Rs. 150

SIZZLERS

(All sizzlers are served with grilled tomato, caramelized onions, stir fried corn & peas, assorted vegetables & French fries)

- Sizzling Chicken in Pepper Garlic Sauce Served on a bed of veg butter & herb rice Rs. 650
- Shashlik in Hot Garlic Sauce (Paneer / Chicken)

 Served on a bed of veg butter & herb rice

 Rs. 550 / Rs. 650
- Seekh Kebab in Masaledaar Sauce (Veg / Chicken / Mutton)
 Served on a bed of Biryani rice
 Rs. 425 / Rs. 650 / Rs. 725
 - Tikka Skewers in Makhani Sauce (Paneer / Chicken)

 Served on a bed of Jeera fried rice

 Rs. 550 / Rs. 650
- Sizzling in Paprika Sauce (Cottage cheese balls / Chicken Meatballs)

 Served on a bed of Spinach rice

 Rs. 500 / Rs. 650
 - Sizzling in Hot Pepper Sauce (Chipotle Paneer / Chicken)
 Served on a bed of Mexican rice
 Rs. 750 / Rs. 900
 - Sizzling Manchurian (Manchurian balls / Chicken)
 Served on a bed of veg fried rice / Hakka noodles or mixed
 Rs. 425 / Rs. 600
 - Served on a bed of burnt chili garlic fried rice / noodles or both

 Rs. 500 / Rs. 650

INDIAN MAIN COURSE

VEGETARIAN

★ Paneer Butter Masala

An Amer classic Rs. 450

Paneer Tikka Masala

Soft paneer tikka pieces in tangy & creamy brown gravy Rs. 450

★ S Kadhai Paneer

Paneer cooked in whole spices, onions & green peppers Rs. 400

→ Paneer Lababdar

Soft marinated paneer in a blend of creamy, tangy & spicy gravy $$\operatorname{Rs.450}$$

→ Paneer Lahori Rs. 350

Shahi Paneer Rs. 450

★ Amritsari Chhole

A signature Amer dish Rs. 275

Kofta (Malai / Hariyali)

Rs. 400 / Rs. 350

Dum Aloo Kashmiri

Slow cooked potatoes in an aromatic gravy Rs. 350

Lehsuni Corn Palak

Corn kernels in zesty garlic & spinach gravy Rs. 350

Methi Matar Malai

Earthy flavor of methi, sweet peas & creaminess of a rich gravy Rs. 400

Mixed Vegetable

Rs. 275

Kurkuri Bhindi

Crispy fried okra tossed in dry masalas Rs. 275

★ Dal Makhani

An Amer classic. Creamy & buttery slow cooked black dal Rs. 275

Dal (Tadka / Hariyali / Panchmel)

Rs. 250

INDIAN MAIN COURSE

NON VEGETARIAN

★ Butter Chicken

An Amer classic Rs. 525

Murgh Tikka Masala

Succulent chicken tikka pieces in tangy & creamy brown gravy Rs. 525

* Kadhai Murgh

Chicken cooked in whole spices, onions & green peppers Rs. 450

★ Murgh Lababdar

Soft marinated chicken in a blend of creamy, tangy & spicy gravy Rs. 525

🚽 🛨 Murgh Rezala

A regal Bhopali delicacy. Soft chicken pieces in coriander gravy with aromatic spices Rs. 450

★ Home Style Chicken Curry

Tender chicken in hot & flavorsome gravy Rs. 450

🌙 Laal Maas

Tender mutton in fiery, spicy & smokey gravy Rs. 700

Mutton Roghan Josh

An aromatic mutton curry slow cooked with spices, herbs & yogurt Rs. 700

Nalli Nihari

Slow cooked flavorful mutton stew Rs. 700

Fish Rai Tamatar

Fresh fish cooked with black mustard & tomatoes Rs. 650

Egg Curry

Simplicity of eggs with rich aromatic flavours Rs. 275

ORIENTAL MAIN COURSE

GRAVIES

Hunan (Manchurian Balls/ Paneer/ Chicken/ Prawns)

Tossed in savory & spicy sauce Rs. 300 / Rs. 375 / Rs. 450 / Rs. 675

■/▲★ Burnt Garlic (Manchurian Balls/Paneer/Chicken/Prawns)

Tossed in garlic, chili & soy sauce Rs. 300 / Rs. 375 / Rs. 450 / Rs. 675

Schezwan (Manchurian Balls/Paneer/Chicken/Prawns)

Tossed in fiery red sauce Rs. 300 / Rs. 375 / Rs. 450 / Rs. 675

Chili (Manchurian Balls/ Paneer/ Chicken/ Prawns)

Tossed in soy & chili sauce Rs. 300 / Rs. 375 / Rs. 450 / Rs. 675

RICE / NOODLES

- Hakka Noodles (Veg / Egg / Chicken)
 Rs. 300 / Rs. 350
- Schezwan Noodles / Rice (Veg / Chicken)
 Rs. 300 / Rs. 350
- ► Pot Noodles / Rice (Veg / Chicken)
 Rs. 300 / Rs. 350
- Burnt Garlic Noodles / Rice (Veg / Chicken)
 Rs. 300 / Rs. 350
 - Fried Rice (Veg / Egg / Chicken)
 Rs. 300 / Rs. 300 / Rs. 350

BREADS

Naan (Plain / Butter / Garlic) Rs. 60 / Rs. 65 / Rs. 70

Tandoori Roti (Plain / Butter) Rs. 50 / Rs. 55

> Paneer Stuffed Kulcha Rs. 75

Paratha (Lachha / Pudina) Rs. 60 / Rs. 60

> Missi Roti Rs. 50

Roomali Roti Rs. 50

Assorted Basket Rs. 250

RICE

- Steamed Rice
 Rs. 200
- Jeera Rice Rs. 240
- Biryani (Veg / Chicken / Mutton)
 Rs. 350 / Rs. 450 / Rs. 650

SIDES

Papad (Fried / Roasted / Masala) Rs. 50 / Rs. 50 / Rs. 75

> Plain Curd Rs. 100

Raita (Boondi / Pineapple / Fruit / Cucumber) Rs. 150

> Saalan 1 bowl Rs. 50

DESSERTS

Gulab Jamun Rs. 125

Rasmalai Rs. 150

Rabdi Gulab Jamun Pie Slice Rs. 125

- Thandai Rasmalai Pastry
 Rs. 150
 - ★ Sizzling Brownie Rs. 250
- Amer Special Sundae Rs. 250

Choice of Ice Cream Rs. 150





