



Indian food experience

Katak Batak



Dahi Kachori (250ml)	₹ 77/-
Chole Samosa Chat	₹ 75/-
Papdi Chat	₹ 73/-
Alu Tikki Chat	₹ 79/-

Khichiya Masala Papad (7+ inch) ₹ 84
A traditional Gujarati Khichu Papad is topped with well spiced onions, cucumber, tomatoes and garnished by sev on top of it.

With Extra Cheese Topping (7+ inch) ₹ 121

Misal Combo
A combo for one person consisting of 190ml of Misal, 2 Pav and one plain buttermilk. (Anything extra would be charged)
₹ 112

Original Misal Thali
(Approx 400ml of misal, 100ml of curd, 2 pcs of Gulab Jamun, 100ml of tari, 70 gms chavanu served with 2 pav.)
₹ 201

Extra Rassa (100ml)	Extra Chavanu (70gms)	Only Misal (400ml)
₹ 47	₹ 46	₹ 161

Extra Butter Pav (2 Pc).	₹ 35/-
Extra Plain Pav (2 Pc).	₹ 25/-

Bombay Misal Pav



Vegetable Manchurian Dry (15 Pcs)	₹ 197
Vegetable Manchurian Gravy (500ml)	₹ 199
Mixed Chinese Bhel (400ml)	₹ 198
Dragon Potato (12 Pcs)	₹ 237
Crispy Mixed Vegetables (400ml)	₹ 261
Honey Fried Dragon Potato (400ml)	₹ 241
Paneer Chilli Dry (12 Pcs)	₹ 269
Chinese Paneer & Manchurian Dry Mix (12 Pcs)	₹ 241
Honey Fried Paneer Chilli Dry (12 Pcs)	₹ 273

Chinese Starters



Budget Punjabi Combos

Afternoon Combos (Available from 11:30 am to 5:30 pm) For 1 Person

Dal Fry & Rice Combo ₹ 161
A combo for one person consisting approx 200 ml of Dal Fry, 200 gms of Jeera Rice, and one roasted papad.

Budget Combo Meal ₹ 149
A budget combo having approx 190 ml of Punjabi Paneer Sabji or Veg Sabji, 2 Butter roti, and one roasted papad.

Dal Makhani Combo ₹ 171
A delicious combo includes 190 ms of Dal Makhani Bukhara, 200 gms steamed rice or 2 Butter Roti, and one roasted papad.

MK Punjabi Meal ₹ 178
A combo designed for one person, consisting of approx 100 ml Veg Sabji, 100 ml Paneer Sabji, pas 100 ml of Dal Rice mixed, 2 Butter Roti, Plain Butter Milk and one Roasted Papad

Classique Punjabyat Meal ₹ 251
A combo designed for one to two persons. consisting of approx 100 ml Veg Sabji, 100 ml Paneer Sabji, 100 ml of Dal Fry, 200 gms of Jeera Rice, 3 Butter Roti, Plain Butter Milk, 2 Pcs of Gulab Jamun and Roasted Papad



Full Day Combos Available full day (For 1 Person)

Chole Bhature Combo ₹ 184
A combo for one person consisting of 190 ml of Chole, one full sized bhature, one plain buttermilk and one roasted papad.



Misal Combo ₹ 112
A combo for one person consisting of 190 ml of Misal, 2 Pav and one plain buttermilk (Anything extra would be charged)

Paneer Tikka Masala Combo ₹ 201
A combo having approx 190 ml of Paneer Tikka Masala, 2 Butter Roti, 1 Buttermilk and 1 roasted papad.

Paneer Butter Masala Combo ₹ 203
A combo having approx 190 ml of Paneer Butter Masala, 2 Butter Roti, 1 Buttermilk and 1 roasted papad.

Veg Toofani Combo ₹ 199
A combo having approx 190 ml of Veg Toofani, 2 Butter Roti, 1 Buttermilk and 1 roasted papad.

Veg Handi Combo ₹ 197
A combo having approx 190 ml of Paneer Butter Masala, 2 Butter Roti, 1 Buttermilk and 1 roasted papad.

Chole Bhature

Chole Bhature Combo ₹ 184

- 200 ML of Chole (1person)
- 1 Full sized Bhature,
- 1 Plain Buttermilk
- 1 Roasted Papad.

Chole Bhature ₹ 314

- 400 ML of Full Portion Chole
- 2 full sized bhature,

Extra Bhature (Single Piece) ₹ 35/-
Only Chole (400ml) ₹ 260/-

Pindi Rice (500 ml)

Lahori Pindi Rice
₹ 211

Nawabi Pindi Rice
₹ 217

Kabuli Pindi Rice
₹ 197

Three Layer Pindi Rice
₹ 223

Toofani Pindi Rice
₹ 201

Consomme (400 ml)

Crème of tomato soup ₹ 201

Tomato peeled, well blended, cooked with herbs, topped with cream and served with bread croutons.

Clear soup of Vegetables ₹ 189

Stock of assorted vegetables is simmered, with salt and whitepepper, cooked at more than hundred degree celcius and served.

Mushroom Soup ₹ 179

A dark colored soup, with mushrooms and very few vegetables sauteed with soya sauce and green chilly sauce.

Indian Manchow Soup ₹ 207

Dark brown soup prepared with various vegetables, thickened with some cornflour, and flavoured with various doses of chinese sauces.

Spicy and Sour Soup ₹ 213

It is a simple yet incredibly flavourful soup made with lots of fresh veggies and vibrant spices and sauces. It's a popular spicy and sour soup in Indo-Chinese cuisine.

Soup with Manchurian balls ₹ 207

A variant of Manchow soup is created by adding fried vegetable dumplings to it.

Corn Manchow Soup ₹ 209

Corns are added to the delicious Manchow soup.

Noodles Soup ₹ 207

Boiled noodles and vegetables are allowed to boil in the vegetable stock with chinese spices and sauces.

Chinese Rice (500 ml)

Vegetable Fried Rice
₹ 213

With Extra Cheese
₹ 248

With Manchurian Balls
₹ 237

Spicy Schezwan Fried rice ₹ 217

Garlic Fried Vegetable Rice ₹ 227

Wok Fried Mushroom Rice ₹ 247

Chinese Noodles (500 ml)

Hakka Noodles ₹ 213/-

Noodles with Garlic Fired on Wok ₹ 228/-

Spicy Szechuan Noodles ₹ 217/-

American Chopsuey (Sweet) ₹ 241/-

Stir Fried Vegetable Noodles with Manchurian Balls ₹ 237

Mushroom Vegetable Noodles ₹ 247/-

Chinese Chopsuey ₹ 237/-

Kids Noodles (Sweet) ₹ 217/-

Punjabi Veg Sabzis

Alu Mutter

Traditional brown gravy sabji from Punjabi cuisine made from potato and green peas by sauteeing it with finely chopped onions and tomato with few Indian spices and herbs.

Dhaba style Green Peas Masala

A red gravy sabji made by sauteeing seasoned green peas in Punjabi base masala.

Alu palak

Blanched spinach, made to paste and sauteed in Punjabi base masala with pieces of potatoes in it.

Lasooni Palak

Blanched spinach, made to paste and sauteed in a frying pan full of chopped garlic.

Alu Ghobi Shimla

Brown gravy sabji made from potato, cauliflower and capsicum by sauteeing it with finely chopped onions and tomato with few Indian spices and herbs.

Farali Sukhi Bhaji

A dry potato sabji sauteed in cumin seeds and tossed with salt, turmeric powder and few other Indian condiments, available only during fasting days.

Lasooni Mix Veg

Sauteed in finely chopped garlic, this traditional sabji of mix vegetables is prepared in punjabi yellow gravy.

Veg Hyderabadi

Mixed vegetables sauteed in Punjabi base masala and cooked in the frying pan with various Indian spices and herbs in spinach paste.

Veg Kadai

Mix vegetables cooked with Indian masalas in Punjabi red gravy.

₹ 197

₹ 199

₹ 197

₹ 199

₹ 198

₹ 181

₹ 219

₹ 261

₹ 264

Veg Makhanwala

Vegetables tossed in Punjabi base masala with Makhana and prepared in creamy and buttery Indian gravy.

Veg Hungama

Julliene shaped capsicum sauteed in base masala along with other mix vegetables in Spicy punjabi gravy.

Veg Mix

Sauteed in Punjabi base masala, this traditional sabji of mix vegetables is prepared in Indian yellow gravy.

Veg Handi

Mix vegetables cooked with Indian masalas, herbs and condiments in Punjabi yellow gravy.

Veg Angara

Combination of vegetables sauteed in the frying pan and cooked in the spiciest Punjabi gravy.

Veg Toofani

Mixed vegetables are allowed to cook in the frying pan with Indian spices and finished it with the spicy red Indian gravy.

Veg Jaipuri

A fine tuned Indian dish, made of assorted jullience to die shaped vegetables mixed with the papad and cooked in yellow punjabi gravy.

Veg Kolhapuri

Desi Kolhapuri mirchi in whole and in powdered form sauteed in the Punjabi base masala along with the mix vegetable and cooked in spiciest Punjabi red gravy.

₹ 267

₹ 261

₹ 259

₹ 294

₹ 289

₹ 297

₹ 296

₹ 294

Punjabi Paneer Sabzis

Paneer Butter Mutter Masala

Sqaure shaped and fine jullience paneer along with the green peas, cooked to fine tune creamy and buttery punjabi gravy.

Dhaba style Mutter Paneer

Well seasoned Paneer and green peas sauteed in Punjabi base masala and cooked in yellow gravy.

Paneer Chana Masala

Traditional brown gravy recipe of chole masala is used to prepare this variant with dices of Paneer.

Lasooni Paneer Masala

Red gravy punjabi sabji, neatly sauteed in finely chopped garlic with squares of paneer.

Paneer Hungama

Julliene capsicum & batonnet shaped Paneer sauteed in onion masala cooked with lot of Indian spices in spicy Punjabi red gravy.

Paneer Handi

Onions, capsicum and tomato sauteed in Punjabi onion base and cooked with trigonal paneer in less spiced Indian Yellow gravy.

Paneer Kadai

Trigonal paneer, sauteed along with capsicum, tomato and onion cooked in medium spiced red Punjabi gravy.

Paneer Kolhapuri

Desi Kolhapuri mirchi in whole and in powdered form sauteed in the Punjabi base masala, cooked with square shaped paneer in spiciest Punjabi red gravy.

₹ 197

₹ 239

₹ 241

₹ 237

₹ 278

₹ 279

₹ 279

₹ 284

Palak Paneer

Very health spinach paste is allowed to cook on the frying pan with basic Indian spices along with the dices of paneer.

Paneer Makhanwala

Squares of malai paneer tossed in Punjabi base masala with Makhana and prepared in creamy and buttery Indian gravy.

Paneer Veg Mix

Mix vegetables and dices of paneer sauteed in punjabi base masala, and cooked with Indian red gravy.

Paneer Masala

One of the delicacy of our Kitchen; a simple yet tasty sabji cooked in red Punjabi gravy with medium sized dices of Paneer.

Paneer Bhurji

Grated malai Paneer tossed with Indian onion gravy and slight pinch of seasonings with herbs.

Paneer Tikka Masala

Small quarter shaped capsicum, tomatoes, onions and medium sized dices of paneer deep fried and finished on range in red punjabi gravy with lot of Indian spices.

Paneer Toofani

Combination of cubes and fine jullience paneer cooked in spicy Punjabi red gravy.

Paneer Butter Masala

Square shaped and fine jullience paneer cooked to fine tune in creamy and buttery Punjabi gravy.

₹ 266

₹ 279

₹ 327

₹ 329

₹ 341

₹ 343

₹ 337

₹ 346

Our Specialities

(Best Sellers)

Corn Palak

Very health spinach paste is allowed to cook on the frying pan with basic Indian spices along with the American corns.

₹ 314

Veg Maharaja

Combined assorted vegetables chopped and coated with corn starch, fried and tossed in onion based gravy of Indian cuisine.

₹ 356

Bombay Styled Paneer Bhurji

Shredded paneer tossed on the frying pan with finely chopped onion and tomato with indian herbs and masalas is the original way how paneer bhurji was invented.

₹ 381

Paneer Pasanda

Herbs and spices sandwiched between malai paneer, fried and served in delicious sabji made of Punjabi onion gravy.

₹ 371

Paneer Angara

Malai paneer sauteed in the frying pan and cooked in the spiciest Punjabi gravy.

₹ 357

Paneer Capsicum

Capsicum sauteed in Base Masala and tossed with dices of paneer and cooked in red indian gravy.

₹ 351

Paneer Lababdar

Jullienes of paneer, capsicum and tomato tossed in the creamy sabji of Punjabi cuisine and cooked with red onion gravy.

₹ 357

Mushroom Masala

One of the modified indian dish; a simple yet tasty sabji cooked in red punjabi gravy with loads of sliced button mushrooms.

₹ 381

Baby Corn Mushroom Masala

Baby corns and mushrooms sauteed in Punjabi base masala and cooked with red Indian gravy.

₹ 379

Vegetable Nawabi

Sweet corns, mushrooms, baby corns, cauliflower, green peas, squares of onions, tomato and capsium sauteed together in the Punjabi base masala and cooked in Punjabi red gravy.

₹ 347

Veg Kofta

Kofta made of minced vegetable and paneer is served in the sabji cooked in Indian red gravy.

₹ 379

Nargis Kofta

Malai paneer seasoned with Indian herbs, converted into kofta is served in the sabji cooked in Indian red gravy.

₹ 371

Cheese Butter Masala

Luscious processed cheese sauteed in frying pan with Indian herbs and cooked in creamy and buttery Punjabi gravy.

₹ 343

Cheese Angoori.

Cheese marinated with herbs, formed in tiny balls, fried and tossed in toothsome creamy and buttery Punjabi Gravy.

₹ 347

Malai Kofta (Sweet)

Malai Kofta is a delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made of milk and khoya.

₹ 327

Kaju Curry

Fried cashewnuts sauteed in Base Masala with other Indian condiments and cooked in yellow Indian gravy.

₹ 347

Khoya kaju (Sweet)

Fried cashewnuts sauteed in frying pan with Indian herbs and cooked in a rich and creamy mild gravy made of milk and khoya.

₹ 346

Kaju Masala

One of the delicacy of our Kitchen; a simple yet tasty sabji cooked in red Punjabi gravy with fried cashewnuts.

₹ 344

Kaju Palak

Blanched spinach, made to paste and sauteed in Punjabi base masala with fried cashewnuts.

₹ 349

Paneer Kaju

Deep fried cashew sauteed on the frying pan in Punjabi base masala along with the dices of paneer and cooked in red Indian gravy.

₹ 347

Tandoori Indian Breads

Naan Plain (120+ gms)

₹ 69

Naan Butter (120+ gms)

₹ 77

Masala Garlic Naan (120+ gms)

₹ 121

Cheese Stuffed Butter Naan (120+ gms)

₹ 131

Roti Plain (6")

₹ 33

Roti Butter (6")

₹ 39

Tandoori Plain Paratha (6")

₹ 59

Tandoori Butter Paratha (6")

₹ 69

Lachewale Plain Kulcha (6")

₹ 56

Lachewale Butter Kulcha (6")

₹ 64

Alu Stuffed Paratha (6")

₹ 131

Vegetable Stuffed Paratha (6")

₹ 136

Dals

Butter Dal Fry
₹ 191

Dal Makhani (Bukhara)
₹ 197

Dal Tadkewali
₹ 221

Creamy Dal Makhani (Bukhara)
₹ 207

Kolhapuri Dal
₹ 229

Biryani, Pulav & Khichdi

(Mughals brought the "Biryan" to India and now the world knows it as "Biryani") (500ml)

Vegetable Biryani
₹ 227

Hyderabadi Palak Biryani
₹ 233

Kolhapuri influenced Biryani
₹ 231

Kaju Biryani
₹ 251

Paneer wali Biryani
₹ 246

Vegetable Pilaf
₹ 187

Paneer Pilaf
₹ 216

Green Peas Pilaf
₹ 207

Dal Masala Khichdi
(400 ml)
₹ 237

Palak Khichdi
(400 ml)
₹ 231

Steamed Basmati Rice
₹ 141

Basmati Jeera Rice
₹ 157

Pindi Rolls (5")

Green Roll
₹ 74

Panner Roll
₹ 79



Accompaniments

Seka Hua
Papad
₹ 25

Deep Fried
Papad
₹ 36

Fried Masala
Papad
₹ 51

Masala
Chaas
₹ 27

Plain
Chaas
₹ 26

Dahi
₹ 35

Salted Lassi ₹ 74/-
Sweet Lassi ₹ 78/-

Packaged Drinking Water MRP

Fanta MRP
Sprite 200 MRP
Thumps Up MRP
Coke 200 MRP

Mix Veg Raita ₹ 83/-
Green Salad ₹ 76/-
Tomato Salad ₹ 64/-

Kuch Meetha

Hot Gulab Jamun
(2 Pieces of Hot Gulab Jamun are served)
(Subject to availability)

₹ 55

Walnut Brownie Cake
(One piece of brownie cake is served.)
(Subject to availability)

₹ 85

Rasgulla
(2 Pieces of rasgulla are served)
(Subject to availability)

₹ 79



Order once placed will not be changed or cancelled. All right reserved with management.
Rate are subject to change without prior notice. Please inquire about rates before placing order.
Weights mentioned are as per the size of containers. Minimum serving time is 15-20 minutes.
Any disputes are subject to Rajkot jurisdiction. 5% GST will be added on the menu prices at the time of billing.
For complaints and suggestions kindly whatsapp your bill on +91 96246 46376.
Images shown here are for representation purpose only, it may differ from actual product.

Mehul's Kitchen

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