BEVERAGES

LASSI
Sweet / Salted

₹150

FRESH LIME SODA
Sweet / Salted / Mix

₹110

APPLE / PINEAPPLE JUICE
Canned

₹110

BUTTER MILK / JAL JEERA / FRESH LIME WATER

₹100

COLD DRINK

₹30

PACKAGED DRINKING WATER

₹95

SOUPS

- CREAM OF TOMATO / VEGETABLE / PALAK SOUP
  ₹150

- MUSHROOM SOUP
  ₹150

- VEGETABLE SWEET CORN / HOT & SOUR SOUP
  ₹150

- VEGETABLE MANCHOW SOUP
  ₹150

STARTERS / SNACKS / CHAAT

- PANEER TIKKA (8 pieces)
  Barbeque cottage cheese
  ₹415

- TANDOORI PLATTER
  Barbeque cottage cheese & vegetables
  ₹400

- CRISPY BABY CORN
  ₹350

- HARA BHARA KEBAB (8 pieces)
  ₹350

- PANEER PAKORA / VEGETABLE CUTLET
  ₹300

- CHEESE CUTLET
  ₹300

- FINGER CHIPS
  French fries
  ₹150

Vegetarian

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CHOICE OF VEGETABLES

- **KAJU CURRY / KAJO MAALA**
  Fried cashew nuts in royal Mughlai curry prepared with dry fruits
  ₹600

- **PANEER TIKKA MASALA**
  Barbequed cottage cheese in specially prepared spicy curry
  ₹450

- **PANEER LABABDAR**
  Triangular pieces of semi-fried paneer with Capsicum & golden-brown onions served in a thick sauce
  ₹450

- **KADHAI PANEER**
  Fried cottage cheese fingers with capsicum in spicy onion garlic curry
  ₹450

- **MUSHROOM PANEER**
  Mushroom & Cottage cheese cooked in tomato & onion gravy with homemade spices
  ₹450

- **PANEER DO PYAZA**
  Pieces of paneer with onion & tomato roundels
  ₹430

- **MUSHROOM CURRY**
  Button of Mushroom cooked in tomato gravy with Indian spices
  ₹425

- **PANEER BUTTER MASALA**
  Pieces of fried cottage cheese in red tomato & dry fruit curry
  ₹415

- **BABY CORN MUSHROOM CURRY**
  Baby Corn & Mushroom cooked in rich tomato gravy in sweet & sour flavour
  ₹400

- **SHAIH PANEER**
  Cottage Cheese cooked in yellow gravy with rich cream
  ₹400

- **MASALA PANEER**
  Paneer cooked with Indian spices in light black & yellow gravy
  ₹400

- **BABY CORN CREAM CURRY**
  Chopped baby corn in butter with rich curry sauce Served with capsicum & tomato slices
  ₹400

- **PANEER KORMA**
  Cottage cheese cooked in chef’s secret vegetarian korma gravy
  ₹400

- **KHOYA PANEER**
  Cottage cheese cooked in khoya gravy
  ₹400

- **CHANAKYA’S SPECIAL-A must try**
  Fruit & dry fruits with peas, mawa and paneer prepared In fresh cream & milk topped with cherry & nuts
  ₹400

- **STUFFED TOMATOES / CAPSICUM**
  Tomato & Capsicum stuffed with dry fruits & vegetables
  ₹400

- **BABY CORN PALAK CURRY**
  Baby Corn cooked in spinach gravy with Indian spices
  ₹375

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<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MALAI KOFTA</strong></td>
<td>₹375</td>
</tr>
<tr>
<td>Potato and paneer dumplings stuffed with nuts &amp; mawa, Cooked in dry fruit curry served with cream</td>
<td></td>
</tr>
<tr>
<td><strong>VEGETABLE KOFTA</strong></td>
<td>₹350</td>
</tr>
<tr>
<td>Vegetable balls served in spicy red &amp; brown combination gravy</td>
<td></td>
</tr>
<tr>
<td><strong>HARIYALI KOFTA</strong></td>
<td>₹350</td>
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<tr>
<td>Vegetable balls cooked in traditional spices with spinach gravy</td>
<td></td>
</tr>
<tr>
<td><strong>ALOO PYAZ / DUM ALOO</strong></td>
<td>₹325</td>
</tr>
<tr>
<td>Baby Potatoes &amp; onion marinated cooked with onion &amp; rich tomato gravy/ Boiled Potato stuffed with cottage cheese in a rich red gravy</td>
<td></td>
</tr>
<tr>
<td><strong>DAL MAHARANI / TADKA</strong></td>
<td>₹300</td>
</tr>
<tr>
<td>Black Urad, Mix Dal, Yellow</td>
<td></td>
</tr>
<tr>
<td><strong>PALAK KORMA</strong></td>
<td>₹300</td>
</tr>
<tr>
<td>Grated cottage cheese with grilled fried spinach a rare combination</td>
<td></td>
</tr>
<tr>
<td><strong>MATAR PANEER</strong></td>
<td>₹300</td>
</tr>
<tr>
<td>A combination of green peas &amp; cottage cheese cooked with onion gravy</td>
<td></td>
</tr>
<tr>
<td><strong>PALAK PANEER</strong></td>
<td>₹300</td>
</tr>
<tr>
<td>Cottage Cheese dices cooked with spinach in Indian traditional spices</td>
<td></td>
</tr>
<tr>
<td><strong>VEGETABLE KORMA</strong></td>
<td>₹300</td>
</tr>
<tr>
<td>Garden fresh vegetable chef’s secret veg korma gravy</td>
<td></td>
</tr>
<tr>
<td><strong>NAVRATAN CURRY</strong></td>
<td>₹300</td>
</tr>
<tr>
<td>Nine gems made up hand-picked garden vegetables fruits and nuts cooked in rich cashew cream</td>
<td></td>
</tr>
<tr>
<td><strong>VEGETABLE JHAL FRY (Spicy Mixed Vegetables)</strong></td>
<td>₹300</td>
</tr>
<tr>
<td>Julienes of carrots, beans, capsicum, cauliflower, cottage cheese, garnished with onion seeds</td>
<td></td>
</tr>
<tr>
<td><strong>MUSHROOM &amp; PEAS CURRY</strong></td>
<td>₹300</td>
</tr>
<tr>
<td>A combination of green peas &amp; Mushrooms tossed with spring onion, Tomatoes &amp; fresh coriander</td>
<td></td>
</tr>
<tr>
<td><strong>SEASONAL VEGETABLES</strong></td>
<td>₹300</td>
</tr>
<tr>
<td><strong>CHANA MASALA</strong></td>
<td>₹275</td>
</tr>
<tr>
<td>Chickpeas with a special black masala topped with green chili, lemon &amp; chopped tomatoes</td>
<td></td>
</tr>
<tr>
<td><strong>JEERA ALOO / JEERA MASALA</strong></td>
<td>₹250</td>
</tr>
<tr>
<td>Cumin seed fried potato / spicy potatoes</td>
<td></td>
</tr>
<tr>
<td><strong>MIX VEGETABLE (Fried / Green)</strong></td>
<td>₹250</td>
</tr>
<tr>
<td>Garden fresh mixed vegetables cooked in rich curry or palak curry</td>
<td></td>
</tr>
<tr>
<td><strong>BOILED VEGETABLE</strong></td>
<td>₹200</td>
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<tr>
<td>Boiled Garden fresh vegetables</td>
<td></td>
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</tbody>
</table>

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### THALI / MINI MEAL

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<tr>
<th>THALI / MINI MEAL</th>
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<tbody>
<tr>
<td><strong>GRAND CHANAKYA’S SPECIAL THALI</strong>&lt;br&gt;Kadai Paneer, Mota Palak, Dal Makhani, Vegetable kofta, Dahi Vada, Salad, Papad, Paratha, Naan, Vegetable Pulao and Gulab Jamun</td>
<td>₹650</td>
</tr>
<tr>
<td><strong>MAHARANA THALI</strong>&lt;br&gt;A Royal Rajasthani platter coming straight from the heritage of royal kitchens handed over generation after generation. This thali depicts brilliant play of gourmet preparations. The meticulous arrangement of curries, with pickle &amp; chutneys along with different breads adds to your whole experience.</td>
<td>₹700</td>
</tr>
<tr>
<td><strong>KIDS THALI (Fixed)</strong>&lt;br&gt;Matar paneer, dal makhani, rice, two rotis, salad and kheer</td>
<td>₹300</td>
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</tbody>
</table>

### SIZZLERS

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<tbody>
<tr>
<td><strong>GRAND CHANAKYA’S SPECIAL SIZZLER</strong>&lt;br&gt;Noodles, paneer, pineapple, vegetable steak and boiled vegetables with white sauce and mushrooms served on a platter</td>
<td>₹600</td>
</tr>
<tr>
<td><strong>VEGETABLE SIZZLER</strong>&lt;br&gt;Vegetable steak &amp; boiled vegetables with white sauce, fried rice and grilled potatoes with a rich sizzling sauce served on a platter</td>
<td>₹550</td>
</tr>
</tbody>
</table>

### CONTINENTAL

<table>
<thead>
<tr>
<th>CONTINENTAL</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHEESE CUTLET WITH BOILED VEGETABLES</strong>&lt;br&gt;Cheese &amp; vegetable dumplings covered with bread crumbs served with garden fresh vegetables</td>
<td>₹500</td>
</tr>
<tr>
<td><strong>BAKED VEGETABLE (Vegetable Au-Gratin)</strong>&lt;br&gt;Mixed vegetables cooked in rich creamy white sauce and baked with cheese</td>
<td>₹450</td>
</tr>
<tr>
<td><strong>BAKED MACARONI</strong>&lt;br&gt;Pasta cooked in white sauce and baked with cheese</td>
<td>₹450</td>
</tr>
<tr>
<td><strong>VEGETABLE CUTLET WITH BOILED VEGETABLES</strong>&lt;br&gt;Fresh vegetable dumpling prepared from garden fresh vegetable</td>
<td>₹400</td>
</tr>
</tbody>
</table>

### RAJASTHANI DISHES

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<thead>
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<tbody>
<tr>
<td><strong>KER SANGRI</strong>&lt;br&gt;Rajasthani dried beans with spices</td>
<td>₹300</td>
</tr>
<tr>
<td><strong>RAJASTHANI GATTA</strong>&lt;br&gt;Chickpea flour dumplings served in curry sauce</td>
<td>₹300</td>
</tr>
<tr>
<td><strong>KADHI PAKORA</strong>&lt;br&gt;Lentil powder dumplings served with yogurt curry sauce</td>
<td>₹300</td>
</tr>
<tr>
<td><strong>CHOORMA (Besan)</strong>&lt;br&gt;Roasted chickpea flour powder mixed with cardamom powder &amp; dry fruits</td>
<td>₹300</td>
</tr>
<tr>
<td><strong>BAFLA BATTI (Per piece)</strong>&lt;br&gt;Boiled wheat flour dumplings roasted in butter</td>
<td>₹60</td>
</tr>
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CHINESE

- **CRISPY BABY CORN**  
  ₹350
- **VEGETABLE CHOWMEIN / FRIED RICE**  
  ₹300

TANDOOR

- **PANEER NAAN / PANEER PARATHA / PANEER KULCHA**  
  ₹240
- **GRAND CHANAKYA’S SPECIAL NAAN**  
  Stuffed bread with cheese, fruits and dry fruits  
  ₹225
- **GARLIC KULCHA / GARLIC NAAN**  
  ₹210
- **ONION KULCHA / ONION NAAN**  
  ₹200
- **STUFFED NAAN / STUFFED PARATHA / STUFFED KULCHA**  
  ₹150
- **LACHHA PARATHA / BUTTER NAAN / PUDINA PARATHA**  
  ₹120
- **NAAN / KULCHA**  
  Without skinned wheat flour bread  
  ₹100
- **MISSI ROTI / KHASTA ROTI**  
  ₹80
- **BUTTER ROTI**  
  ₹55
- **ROTI**  
  Skinned wheat flour bread  
  ₹45

PAPAD

- **MASALA PAPAD (Roasted / Fried)**  
  Roasted or fried crispy papadum served with onions, tomatoes, coriander & spices  
  ₹100
- **FRIED PAPAD**  
  ₹60
- **ROASTED PAPAD**  
  Crispy roasted papadum  
  ₹40

SALAD

- **GREEN SALAD**  
  Freshly cut tomatoes, cucumber, carrot, onion, lemon & green chilly  
  ₹180
- **ONION LACHHA / ONION SALAD (Sliced)**  
  Onion roundels with chutney, lemon and dhaniya.  
  ₹175
- **TOMATO SALAD**  
  Fresh tomatoes sliced with lemon and green chilly  
  ₹160

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RICE / PULAO

- **VEGETABLE PULAO**
  - Rice with vegetables and whole spices
  - Rs 325

- **PEAS PULAO / JEERA PULAO**
  - Rice with peas / cumin seed fried rice
  - Rs 300

- **KASHMIRI PULAO**
  - Saffron flavoured fried rice with fruits and dry fruits
  - Rs 300

- **SUBZ BIRYANI**
  - Basmati rice simmered in rich curry with vegetables
  - Rs 325

- **STEAMED RICE**
  - Boiled basmati rice
  - Rs 200

RAITA (YOUGHURT)

- **DAHI VADA**
  - Fried lentil dumplings served with yoghurt, mango chutney, green chutney and spices
  - Rs 350

- **PINEAPPLE RAITA**
  - Pineapple cubes mixed with fresh yoghurt
  - Rs 250

- **MIXED VEGETABLE RAITA / ONION RAITA**
  - Fresh tomatoes and cucumbers mixed with fresh yoghurt topped with roasted cumin seeds and mint powder
  - Rs 225

- **BOONDI RAITA**
  - Small dumplings of gram flour soaked in water and served in fresh curd topped with roasted cumin seeds and mint powder
  - Rs 225

- **PLAIN RAITA (Yoghurt only)**
  - Rs 175

SWEET / ICE CREAM

- **GULAB JAMUN WITH VANILLA ICE CREAM**
  - Rs 400

- **CHOORMA (Rajasthani traditional sweet)**
  - Rs 300

- **RICE PUDDING (Kheer)**
  - Rs 250

- **GULAB JAMUN (2 pieces)**
  - Rs 200

- **CHOICE OF ICE CREAM**
  - Rs 200
  - Vanilla / Strawberry / Butter Scotch / Kesar Pista / Chocolate / Mango / Pineapple

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