

## KULCHA

Plain	45/-
Butter	70/-



## FROM THE GREENFIELDS

GREEN SALAD	60/-
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## GUILTY PLEASURE

KHAJOOR GUD KHEER	80/-
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## COMBO OFFERS (ONLY TAKE AWAY)

<b>MUTTON</b>	200/-
2 pieces Mutton + boiled rice/ Zeera Rice	

2 pieces mutton + 4 tawa plain roti	170/-
2 pieces mutton + 4 tawa butter roti	170/-
2 pieces mutton + 01 plain kulcha	180/-
2 pieces mutton + 01 butter kulcha	195/-



## CHICKEN

2 pieces chicken + Boiled Rice	160/-
2 pieces chicken + zeera rice	180/-
2 pieces chicken + 4 tawa plain roti	155/-
2 pieces chicken + 4 butter tawa roti	185/-
2 pieces chicken + 01 plain kulcha	155/-
2 pieces chicken + 01 butter kulcha	180/-

**NOTE: GREEN SALAD WITH EVERY  
COMBO MEAL IS ACCOMPANIED**

## VEG THALI 80/-

Butter Milk
Rice
2 Tawa / Butter Roti
Paneer Veg
Seasonal Veg
Bhunjiya
Aloo Chokha
G. Salad
Mixed Pickle
Paapad
Kheer



## EPICUREAN TREASURE



## Golmirch

"A Symphony of Flavours, Crafted With Meraki, Served with Majesty"

Contact for Private & Office Catering

Near Dibdih Flyover,  
By Pass Road, Ranchi  
Ph.- 7368840474 / 9304804144



### SIPS OF SERENITY :

Tea	15/-
Coffee	25/-
Milk (chocolate Or Horlicks)	35/-



### SUN KISSED BREAKFAST :

Puri-Sabzi	40/-
Chole-Kulchhe	65/-
Idli	40/-
Dosa	100 / 125 / 135 /-
(Masala / Paneer / Cheese)	
Uttapam	70/-
Poha	60/-
Upma	55/-
Maggi	50/-

### GOURMET LUNCHEON CREATION : (MUTTON)



**Galauti Kebab** Rs.150/-

(A royal delicacy from the kitchen of lucknow, crafted from finely minced tender meat, delicately spiced with blend of aromatic herbs and traditional seasonings).

**Mutton Masala** Rs.250/-

(Mutton Masala features succulent cuts of tender mutton, slow cooked to perfection in a rich, aromatic blend of spices).

**Skinned Mutton** 250/-

(The dish is infused with bold flavours and served hot for comforting and satisfying experience).

**Mutton Tawa Boti Masala** 350/-

(Tender cubes of marinated boneless mutton cooked on a sizzling tawa with aromatic spice, onion and tomato finished with a touch of fresh cilantro and green chillies for an intense burst of flavours).

**Keema Kaleji Masala** 400/-

(This hearty dish offers a perfect balance of Savory and bold flavours, served with warm Kulcha, Tawa Roti, or Rice).



### CHICKEN

**Murgh Masala** 190/-

(Succulent pieces of chicken simmered in rich, aromatic gravy. This classic, flavourful dish is perfect when paired with Tawa Roti or Rice).

**Murgh Kadhahi** 225/-

(Tender chicken cooked in traditional kadhahi with medley of bell peppers, tomato and aromatic spices).

**Butter Chicken** 275/-

(This indulgent dish is known for its smooth, buttery texture and mild, flavourful taste).

**Tandoori Murgh** 400/ 210  
(DRY) (F/H)

(Juicy chicken cooked in a traditional Clay oven for a smoky, charred flavour, offering a perfect balance of tenderness and bold aromatic spices).

**Pan Fry Chicken** 380/200  
Afghani (DRY) F/H

(Chicken pieces marinated in a creamy blend of yogurt, cashews, and aromatic spices, then pan fried to perfection for smoky tender texture).

**Murgh Tangadi** 450/230  
Masala (F/H)

(This dish offers a smoky , tender texture with burst of bold flavours for a truly satisfying meal)

### RICE

**ZEERA RICE** 70/-

**PLAIN BOILED RICE** 55/-



### INDIAN BREAD

#### TAWA ROTI :

**PLAIN** 12/-

**Butter** 20/-

