



Timing : (L) 11.30AM to 3.00PM & (D) 7.00PM to 11.00PM

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• Ahmedabad • Vadodara





## Our Menu !

### Stuff's Kulcha

Here, we have developed Stuff Kulcha, which is a well known and popular dish not only in Punjab but also in the entire northern region of India. Though, there is a vast difference between the Amritsari Kulcha and our Stuff's Kulcha, It's actually a new & an improved version of it. It's served with Pindi Chhole, Curd and two other types of Chatni, Achar & Kachumber. We use only pure butter and not table margarine or nutrilit butter.

### Dal makhni:

Black lentil (Udad) prepared in very traditional manner offered with Stuff Kulcha, only on our guests' request in exchange with chhole. We suggest, if you want to enjoy it fully, then please order it as "ala carte" (as separate item).

### Paneer and Veg. Items:

All our vegetable and paneer subji is made in an authentic homely manner to give you asli Punjab da khana (taste and flavor). We use desi ghee ka tadka in all our subjis. (Amul Ghee or Verka Ghee from Punjab).

### Rice and Pullao:

Basmati Ki Khushboo desi ghee ke sang. Again, we have developed our own variety of rice recipes like, Wagah Biryani, Batala Bowls and Dirba Pullao. All of these have a different taste and mood too. "Surprised" right! So, try it today and give us your valuable opinion. Your opinion would help us to make our food better as per your liking.

### Kuchh Mitha Ho Jaye:

We have tried to give you an original taste buds of Punjab, by offering you Punjabi Kheer, Gulab Jamun and a new type of Faluda which is also famous in the north as well as in whole of Punjab. Kulfa, is again our version from Punjab.

## Introducing New Delicacies

**Videshi Kulcha 210/-**

**Cheesy Garlic Aloo Gravy 235/-**

### Stuff's Combos

**SBR 250/-**

**Sizzling Veg. Biryani with Raita, Papad**

**KBC 225/-**

**Kadi Pakoda + Bajre di roti, Makai Methi roti + Chawal, papad**

**RCR 220/-**

**Rajama Chawal with Ajawine Roti:**

**Pyaj, Green Chilly, Papad, Chhas**

**MD 230/-**

**Missi Roti 2pc. with Dal Makhani, Pyaj, Green Chilly, Papad, Chhas**

**M.S 200/-**

**Masala Puri With Aloo Mutter Sabji (Chef's Special)**

**Green Chilly, Pyaj, Papad, Chhas**

**CND 225/-**

**Chur Chur Naan with Dal Makhani, Bundi Raita Pyaj, Achar, Papad**



KBC



CND



SBR



## Chaat

Pani Puri 75.00  
Dahi Sev Puri 95.00  
Dahi Papadi Chaat 95.00  
Aloo Tikki Chaat 100.00  
Cheese Corn Ball



## Shorba (Indian Soup)

Tamater Veg. Shorba 100.00  
Veg. Adraki Shorba 100.00  
Mint Palak Shorba 100.00  
Tamater Corn Cheese Shorba 110.00

## Start With

Papad (R/F) 20/25  
Masala Papad (R/F) 40/45  
Masala Cheese Papad 70.00  
Karara Kabab 195.00  
Paneer Cheese Karara Kabab 235.00  
Hariyali Kabab 190.00  
Paneer Tikka Tandoori 245.00  
Corn Cheese Balls 160.00  
Green Salad 70.00  
Tomato Salad 60.00



## Kuch Thanda Ho Jaye

Lemon Pudina Pani 85.00  
Jal Jeera Pani 60.00  
Masala Chhas 60.00  
Patiala Lassi 140.00  
Spl. Patiala Lassi 180.00  
Cold Drink Tin 35.00  
Mineral Water MRP



## Stuff's Tandoori Kulcha

(Kulche ke Sath Chhole + Curd + Chutney + Achar)

Plain Jeera Masala Kulcha 150.00  
Garlic Jeera Kulcha 155.00  
Aloo Onion Kulcha 160.00  
Aloo Garlic Kulcha 185.00  
Aloo Cheese Kulcha 195.00  
Gobhi Onion Kulcha 175.00  
Gobhi Tomato Kulcha 175.00  
Mix Kulcha 187.00  
Paneer Chilly Kulcha 195.00  
Garlic Paneer Kulcha 195.00  
Tomato Cheese Kulcha 195.00  
Gobhi Paneer Kulcha 195.00  
Palak Paneer Kulcha 192.00  
Paneer Cheese Kulcha 205.00  
Paneer Tomato Kulcha 195.00



## Platter I 315/-

Lachhedar Parotha,  
Aloo Onion Kulcha,  
Chhole, Dal Makhani,  
Dahi, Sweet,  
Achar, Chutney

## Platter II 350/-

Any Two  
Aloo Kulcha/Gobhi Kulcha/  
Plain Masala Kulcha,  
Any Two  
Chhole/Dal Makhani/  
Palak Paneer,  
Dahi, Sweet, Achar,  
Chutney





## Whole Wheat Kulcha

(Served with Dal Makhani + Curd + Chutney + Achar)

- Aloo Kulcha 165.00
- Gobhi Kulcha 175.00
- Tomato Paneer 190.00
- Mix Kulcha 200.00
- Paneer Kulcha 200.00
- Paneer Cheese 210.00

## Stuff's Tawa Parotha

(Served with Curd with Green Chilly + Achar + Ring Onion)

- Aloo Onion Parotha 140.00
- Aloo Cheese Parotha 165.00
- Gobhi Onion Parotha 150.00
- Paneer Chilly Parotha 160.00
- Mix Parotha 160.00
- Tomato Pudina Onion Parotha 150.00
- Aloo Garlic Parotha 145.00
- Paneer Garlic Parotha 165.00
- Paneer Cheese Parotha 175.00
- Tomato Cheese Parotha 165.00



## Tadka Desi Ghee Ka

### Vegetable

- Jalandhari Veg. 240.00
- Veg. Jwalamukhi 265.00
- Veg. kadhai 255.00
- Shahi Veg. Hariyali 260.00
- Veg. Makhani 255.00
- Mushroom Palak 265.00
- Veg. Bhai Chara 240.00
- Dal Makhani 225.00
- Dal Fried 180.00
- Dal Tadka 190.00

### Paneer

- Paneer Amritsari 260.00
- Hariyali Paneer 255.00
- Paneer Tote Tote 260.00
- Paneer Mirch Masala 275.00
- Paneer Kaju Masala 280.00
- Paneer Cheese Masala 280.00
- Paneer Makhani 260.00
- Paneer Tandoori Masala 275.00
- Paneer Cheese Garlic Masala 280.00



## From Our Clay Oven Tandoor

- Sadi Roti 25.00
- Butter/Ghee Roti 35.00
- Methi/Missi Roti 50.00
- Lachhedar Parotha 60.00
- Ghee Naan 85.00
- Garlic Naan 105.00
- Hariyali Naan 105.00
- Chur Chur Naan 115.00
- Cheese Naan 125.00
- Vadda Naan 220.00





## Stuff's Rice

**Dirba Pullao 185.00**

(Moderate Pullao with Veg.  
+ Cashewnut + Brown Onion)

**Batala Bowl 215.00**

(Veg. Rice Balls Dip in Green Gravy &  
Paneer Topping)

**Wagah Biryani 275.00**

(Double Taste in Single Biryani)

**Steam Rice 115.00**

**Jira Rice 130.00**

**Veg. Pullao 175.00**

**Masala Khichadi 185.00**

(Served With Cucumber Raita)

**Masala Hot Khichadi 195.00**

Veg. with Chilly Garlic Sauce

(Served With Bundi Raita)



## Kuch Mitha Ho jaye

**Gulab Jamun (2 Pc.) 65.00**

**Kheer Punjab Di 100.00**

**Churi Parotha 90.00**

## Garma Garam

**Masala Chai 50.00**



## Packed Lunch

**Sada Bahar 190.00**

Veg. Sabji, Paneer Sabji,  
2 Tawa Parotha, Dal Fried,  
Jeera/Lemon Rice,  
Papad, Chhas, Achar,  
Pyaj, Gulab Jamun(1).

**Mini Lunch 130.00**

Paneer Sabji, 1 Parotha,  
Pl. Pullao, Dal Makhani,  
Gulab Jamun(1),  
Achar, Pyaj.



**Stuff's food** <sup>TM ©</sup>

Inspired By : Amritsari Kulcha

❖ No Smoking Please ❖

❖ GST as applicable will be extra

Please Wait for atleast 20 to 25 Minutes After Placing the Order

❖ We Use Desi Ghee and Amul Butter (As described in Menu)

❖ We Do not use artificial Colours

City's name has no relation with the food

Concept by

**Paras** <sup>®</sup> consultants

An ISO 9001 : 2015 Co.

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