

“शतं विहाय भोक्तव्यं”

अर्थात्

सौ काम छोड़कर पहले खाओ



द DHAABA

24 carat Punjabi



100% veg

*All items can be cooked in
Jain/ Swaminarayan style*

Our Online partner



GST/ Taxes extra as applicable

शोरबा - Indian Soup

served with indian chutney and appropriate condiments

- 120/- **Tamaar-Tomato**
extracted stock of tomatoes boiled with indian spices.
- 120/- **Tamatar Corn**
extracted stock of tomatoes and sweet corn boiled with indian spices.
- 120/- **Tamatar-Pudina (Mint)**
extracted stock of tomatoes and mint-pudina boiled with indian spices.
- 120/- **Palak-spinach**
extracted stock of spinach boiled with indian spices.
- 120/- **Dal-lentils**
stocks of assorted lentils boiled with indian spices and herbs.
- 120/- **Veg. Shorba**
stocks of assorted vegetables boiled with indian spices and herbs.
- 120/- **Veg. Shorba-Corn**
sweet corn and vegetables boiled with indian spices and herbs.

आरंभ करें - Starters

served with indian chutney and appropriate condiments

- 260/- **Paneer Tikka**
cottage cheese cubes marinated with Indian spices and herbs along with vegetables.
- 290/- **Paneer Bharwa Tikka**
cottage cheese cubes stuffed with Indian spices and herbs along with vegetables .
- 360/- **Paneer Bharwa Tikka - Melted cheese baked**
cottage cheese cubes stuffed with Indian spices and cottage and melted cheese baked
- 260/- **Paneer Malai Tikka**
cottage cheese cubes marinated with creamy cashew ,tossed with herbs.
- 260/- **Paneer Tikka Lahsooni Dhania**
cottage cheese cubes marinated with garlic base and coriander tossed with vegetables.
- 260/- **Paneer Hariyali Tikka**
cottage cheese cubes and palak marinated with Indian spices and herbs along with vegetables.
- 260/- **Crispy Carrot Beetroot Cheese Kabab**
carrot & beet root & vegetables mashed filled with cheese spices and herbs deep fried.
- 220/- **Hara Bhara Kabab**
spinach and mix veg. mashed into flat balls deep fried to taste.
- 220/- **Veg. Sheekh Kabab**
mixed minced vegetables marinated with indian spiced and herbs, cooked at char coal.

- 240/- Dahi ke Kabab**
hung curd tikki marinated with indian spiced and herbs, pan fried .
- 290/- Dhaba Special Kabab/balls**
taste of dhaba, chef special kababs / balls.
- 260/- Corn and cheese Seekh Kebaba**
corn and cheese minced with vegetable with indian spices and herbs.
- 260/- Soya Chaap**
soya chaap marinated perfectly blended with indian spiced and herbs, cooked at char coal.
- 280/- Soya Malai Cheese Chaap**
soya chaap marinated with cream and cashew gravy filled with cheese & indian spiced, herbs.
- 260/- Soya Stick KFC Style (4 pcs)**
soya stick marinated and deep fried served.
- 290/- Soya Bharwa Chaap-Red/white (4 pcs)**
soya chaap marinated and stuffed with vegetables, cottage cheese and cheese pan fried.
- 260/- Soya Achari Chaap**
soya chaap marinated in pickle perfectly blended with indian spices and herbs, cooked at char coal.
- 260/- Aloo Nazakat**
fried potato stuffed with cottage cheese and spiced well to taste.
- 340/- Aloo Nazakat - Melted Cheese Baked**
fried potato stuffed with cottage cheese & melted cheese and baked.
- 220/- Tandoori Momo (Dimsums)**
dimsums (momo) marinated with typical red sauce and tandoor baked and additionally.
- 220/- Chatpata Aloo Samosa**
stuffed potato in patty form deep fried.
- 220/- Cheese Chilly Corn Samosa**
stuffed cheese chilly corn in patty form deep fried.
- 260/- Mexican Beans samosa**
fusion mexican stuffing deep fried served with sauce.
- 260/- Exotic Cheese garlic n herbs balls**
specialty cheese and herbs balls served with appropriate condiments.
- 240/- Tandoori Mushroom**
mushroom marinated with indian spices and herbs charcoal baked.
- 220/- Corn potato tikki**
corn & potato mashed with spices and herbs deep fried.
- 400/- Starter Platter**
paneer tikka (4 pcs.), hara bhara kebab (4 pcs.), crispy cheese beetroot (4 pcs.)



**“मासूम पति बीवी के
मन का वहम होता है.”**

જલજલા - Sizzlers

Indian Continental Fusion Platter - served with papad, french fries.



- 495/- Dhaba Special Sizzler**
sumptuous platter of dhaba special cottage cheese in rich gravy with exotic vegetables, jeera/ steam rice, baby naan/portion of paratha.
- 495/- Paneer Kadai Sizzler**
sumptuous platter of kadai cottage cheese in rich gravy with exotic vegetables, jeera/steam rice, baby naan/portion of paratha.
- 495/- Cheese Paneer**
sumptuous platter of cheese cottage cheese masala in rich gravy with exotic vegetables, jeera/steam rice, baby naan/portion of paratha.
- 495/- Garden Exotic Veg.**
sumptuous platter of exotic vegetables satay in rich gravy with cheese, jeera/steam rice, baby naan/portion of bread.
- 495/- Khumb (Mushroom) Hara**
sumptuous platter of khumb hara in rich gravy with exotic vegetables, jeera/steam rice, baby naan/portion of paratha

Kids Special



- 150/- French fries**
- 180/- Cheesy french fries**
- 150/- Nachos**
- 180/- Cheesy nachos**

मुख्य भोज - Main Course

Paneer / Cheese Speciality

330/- DHABA SPECIAL PANEER

well crafted by our master chef's secret recipe which gives superb taste at palate.

330/- Ganga Yamuna – Red & Green

combination of two type of gravies well crafted by our master chef's secret recipe.

349/- Ganga Yamuna Saraswati – Red/White/Green

its combination of three type of gravies well crafted by our master chef's secret recipe which gives superb taste at palate.

290/- Paneer Butter Masala

cubes of cottage cheese cooked in red gravy.

290/- Paneer Kadhahi

diced paneer, capsicum and onion cooked along with tomato and vegetables gravy.

290/- Palak Paneer

crushed spinach vegetable with cottage cheese made to taste with indian spices and herbs.

290/- Paneer Laziz

cottage cheese with cashew prepared to taste in brown gravy with indian spices and herbs.

290/- Matar Paneer

cubes of paneer and green peas cooked along with cumin seeds and seasoning.

290/- Paneer Adraki

cottage cheese with ginger prepared in yellow gravy with indian spices and herbs.

290/- Paneer – Apki Pasand

paneer as per your choice (methi/hariyali/handi/palak)

290/- Paneer Patiala

crushed cottage cheese with capsicum onion satay rolled in papad deep fried to taste in yellow gravy.

330/- Paneer Angara- Smokey

cubes of cottage cheese served with sizzling plates with smokey flavor in red gravy.

330/- Paneer Taka Tak Smokey

a dhaba speciality taka tak paneer speciality served in sizzling plate

330/- Cheese Paneer/Butter Masala

cubes of paneer cooked along with appropriate seasonings and finished with cheese.

290/- Paneer Bhurjee

cottage cheese mashed and grated to indian spices and herbs.

290/- Shahi Paneer – Mild sweet

cottage cheese prepared with khoya and cashew gravy.

330/- Kaju Masala

crunchy whole brown cashew nuts cooked with indian spices herbs finished in light red gravy.

330/- Kaju Curry

whole cashew nuts glazed and simmered in rich tomato onion yellow gravy.

349/- Khoya Kaju (Sweet)

condensed milk and cashew prepared in white gravy

330/- Malai Kofta (Sweet)

cottage cheese balls prepared in cashew based gravy sweet in taste

330/- Dhaba Special Kofta Masala

chef's special kofta prepared in red gravy with indian spices and herbs.



Other Vegetables

240/- Pindi Chhole

dhaba special pindi chhole cooked with whole spices & herbs.

240/- Kadai Vegetable

diced cut vegetables cooked cumin with seeds and appropriate seasonings.

240/- Diwani Handi Veg.

assorted vegetables cooked along with palak base gravy.

180/- Gobhi Matar

diced cut gobhi and matar cooked with cumin seeds.

240/- Veg. Jaipuri

veg julen (long) papad pieces tawa kadai masala yellow gravy.

240/- Dum Aloo

boiled potato made in tradition way with onion garlic and ginger.

240/- Veg. Kolhapuri

mix vegetables with coconut crushed and curry leaves.

180/- Aloo jeera/Gobhi/Capsicum

diced aloo tossed with cumin seeds and seasonings

240/- Veg Jalfrezi

a healthy mix of vegetables cooked with minimum spices.

240/- Lahsooni Palak

burnt garlic cooked along with palak base gravy.

240/- Methi Matar Masala

brown & red kadai masala gravy in methi and matar.

240/- Mushroom (hara pyaz/pyaz/matar)

your choice mushroom and spring onion, garlic & indian spices.

280/- Sarson da Saag

mustard crushed and cooked in onion, ginger, garlic to taste.

240/- Veg. - Apki Pasand

veg as per your choice (methi/hariyali/handi/palak)

Soya Chaap Speciality

290/- Soya Stick Masala

soya chaap sticks cooked to taste as per chef's secret recipe.

290/- Tandoori Soya Chop Masala Mazedar

diced soya chaap charcoal oven baked along with chef's secret recipe.

Dal

280/- Dhaba Special Dal Makhni

north indian traditional pulses dish made with black lentils cooked at perfect temperature for 24-26 hours and finished with lots of butter and cream

180/- Dal Fry/tadka

tur dal cooked with perfect blend of indian spices and herbs.

240/- Dal Palak/ Lasooni Palak

tur dal & palak & lason cooked with perfect blend of indian spices and herbs

240/- Dhaba Special Dal Fry

tur dal cooked and topped with desi ghee and fried onion.

चावल - Dum Biryani / Rice / Pulao

- 349/- **Dhaba Special Veg Matka Biryani**
basmati rice and vegetables cooked under dum and topped with cheese and cashew.
- 240/- **Veg. Dum Biryani with Raita**
healthy and delicious vegetable biryani cooked with long grain basmati rice and vegetables.
- 280/- **Veg. Cheese Biryani with Veg. Raita**
vegetable biryani cooked with basmati rice and with added cheese grated.
- 280/- **Veg. Chaap Biryani with Veg. Raita**
vegetable biryani cooked with basmati rice, soya chaap and mixed vegetables.
- 280/- **Veg. Soya Stick Chaap Biryani with Veg. Raita**
vegetable biryani cooked with basmati rice, soya stick chaap and mixed vegetables.
- 299/- **Dhaba Special Zafrani Pulao-Non Sweet with Veg Raita**
basmati rice cooked with saffron and mix veg, fried onions and dry fruit.
- 240/- **Pulao-Veg/Matar/Onion/Paneer with Veg Raita**
steamed rice tossed with mix vegetables/peas/onion/paneer, cumin seeds and served hot.
- 180/- **Jeera Rice/ Dum Jeera Rice**
steamed rice tossed with cumin seeds and served hot.
- 150/- **Steam Rice**
long grain indian basmati rice steamed to perfection.

खिचड़ी - Khichdi

Traditional Indian Rice and lentils mixed meal

*Regular - veg raita and papad

*Sizzling - served with Veg Raita French fries and papad

*regular	*sizzling	
240/-	329/-	Plain Khichdi
240/-	329/-	Masala Khichdi
240/-	329/-	Masala Veg Khichdi
280/-	349/-	Paneer Tikka Khichdi
280/-	349/-	Dhaba Special Hariyali Veg Khichdi

रायता - Raita



- 80/- Veg / Boondi / Onion**
churned yoghurt well blended with chopped mixed vegetables / boondi / onion
- 140/- Pineapple**
churned yoghurts well blends with pineapple/mix fruits
- 80/- Plain curd**
churned yoghurts well blends with pineapple/mix fruits

सलाद - Salad



- 140/- Pindi Chhole Salad (warm)**
boiled chick pea tossed with capsicum, onion, cucumber dressed with olive oil and topped with grated cheese.
- 120/- Green Salad**
mix vegetables.
- 240/- Exotic Veg Salad (warm)**
exotic vegetables mixed salad.
- 180/- Russian salad**
mixed veg in mayonnaise.
- 180/- Masala Pyaz**
onion flavored with chaat masala and herbs and spices
- 180/- Masala Bhujia**
Bikaneri bhujia mixed with veg. salad and herbs and spices

पापड़ - Papad



- 140/- Papad Choori/ Bhurji**
crushed papad with dum of pure ghee
- 140/- Papad Dum Bhurji With Onion & Garlic**
crushed papad with onion garlic with added dum of pure ghee
- 30/- Roasted**
- 40/- Fried**
- 50/- Masala**
- 90/- Masala Cheese**

हिन्दुस्तानी रोटी - Indian Bread



- 40/- Tava Paratha
- 35/- Tandoori Roti (Plain/ Butter)
- 60/- Makki Roti with gud and butter
- 60/- Tandoori Naan (Plain / Butter)
- 70/- Laccha Paratha (Plain / Butter)
- 80/- Garlic Naan
- 120/- Cheese Naan
- 130/- Cheese Garlic Naan
- 80/- Pudina Naan



दोपहर का खाना - Lunch



- 130/- **Packed Lunch (Take Away)**
(paneer sabji, seasonal veg. dal fry, jeera rice, 2 paratha, sweet, salad, pickle)
- 180/- **Deluxe Packed Lunch (Take Away)**
(paneer sabji, seasonal veg. dal fry, jeera rice, 2 paratha, papad, masala chaas, sweet, salad, pickle)
- 199/- **Fix Lunch (Dine In)**
(shorba, paneer sabji, seasonal veg. dal / makhani/ tadka, masala chaas, jeera rice, 2 paratha/ 2 roti/ 1 butter naan/ 1 butter lachha paratha, sweet, papad, salad, pickle)

चूर चूर पराठा - Chur-chur Paratha

(crisp parathas fried on tawa with pure desi ghee)



*Plain - served with Onion and Butter

*Platter - served with Pindi Chhole, Dal Makhani, Raita, Onion and Butter

*Plain *Platter

169/-	249/-	Garlic, Onion
169/-	249/-	Mix
169/-	249/-	Onion
169/-	249/-	Garlic, Onion, Ginger
169/-	249/-	Phool Gobhi, Ginger, (Garlic, Onion) Chilly
169/-	249/-	Palak, (Ginger, Garlic, Onion, Chilly)
169/-	249/-	Papad, Ginger, (Garlic, Onion), Chilly
169/-	249/-	Makai, (Onion , Garlic, Chilly) Paratha
169/-	249/-	Aloo, Capsicum (Onion , Garlic, Chilly) Paratha

Cheese (melted) Paratha

(Melted cheese and veg. stuffed in parathas fried on tawa with pure desi ghee)



*Plain *Platter

179/-	269/-	Garlic, Onion
179/-	269/-	Mix
179/-	269/-	Onion
179/-	269/-	Phool Gobhi, Ginger, (Garlic, Onion) Chilly
179/-	269/-	Palak, (Ginger, Garlic, Onion, Chilly)
179/-	269/-	Makai, (Onion , Garlic, Chilly) Paratha
179/-	269/-	Capsicum (Onion , Garlic, Chilly) Paratha
179/-	269/-	Make your own paratha (choose any four) (onion, capsicum, green peas, corn, phool gobhi patta pyaz, palak, paneer, melted cheese)

कुलचा / पराठा - Kulcha / Paratha



*Plain - served with Chatani, Onion and Butter

*Platter - served with Pindi Chhole, Dal Makhani, Raita, Chatani, Onion and Butter

*Plain *Platter

80/-	180/-	Plain / Ajwain
80/-	180/-	Aloo
80/-	180/-	Aloo, Pyaj
159/-	229/-	Aloo, Cheese / Paneer (pyaz)
139/-	219/-	Aloo, Phool Gobhi
139/-	219/-	Aloo, Phool Gobhi, matar
159/-	239/-	Aloo, Phool Gobhi, Cheese, Paneer (garlic/onion)
139/-	219/-	Aloo, Capsicum
159/-	229/-	Aloo, Patta Pyaz, Cheese / Paneer (garlic)
159/-	229/-	Aloo, Lahsun, Cheese / Paneer
139/-	219/-	Aloo, Matar
159/-	229/-	Aloo, Matar, Cheese / Paneer
139/-	219/-	Aloo, Methi
159/-	229/-	Aloo, Matar, Paneer, Shimla Mirch
139/-	219/-	Gobhi
139/-	219/-	Phool Gobhi
139/-	219/-	Phool Gobhi, Pyaj (garlic)
159/-	219/-	Phool Gobhi, Pyaj, Cheese/paneer
139/-	219/-	Phool Gobhi, Capsicum
159/-	229/-	Gobhi, Capsicum, Cheese/paneer
139/-	219/-	Phool Gobhi, Patta Pyaz
159/-	229/-	Gobhi, Patta Pyaz, Cheese/paneer (garlic)
159/-	249/-	Gobhi, Lahsun, Cheese, Paneer
159/-	229/-	Gobhi, Lahsun, Cheese / Paneer
169/-	219/-	Gobhi, Matar
159/-	229/-	Gobhi, Matar, Cheese / Paneer
139/-	219/-	Gobhi, Methi
159/-	229/-	Gobhi, Paneer / Cheese
159/-	219/-	Gobhi, Matar, Paneer, Shimla Mirch
159/-	229/-	Gobhi Pyaz, Paneer

Kulcha/Paratha

*Plain *Platter

159/-	229/-	Cheese/Paneer
159/-	229/-	Cheese/paneer,Pyaj
159/-	229/-	Cheese/paneer,Capsicum
159/-	229/-	Cheese/paneer,Matar
159/-	229/-	Cheese/paneer,Lahsun
159/-	229/-	Cheese,Hari Mirch, Lahsun
169/-	249/-	Cheese,Chilly, Lahsun, Paneer
159/-	229/-	Cheese/Patta Pyaz
139/-	219/-	Makai
159/-	229/-	Makai, Cheese / paneer
159/-	229/-	Makai, Lahsun, Cheese / paneer
159/-	229/-	Makai, Shimla Mirch, Cheese / paneer
139/-	219/-	Matar
139/-	219/-	Matar, Pyaz/patta pyaz
159/-	229/-	Matar, Pyaz/patta pyaz,cheese / paneer
139/-	219/-	Matar, Capsicum
159/-	229/-	Matar, Shimla Mirch, Cheese / Paneer
159/-	229/-	Matar, Phool Gobhi, Lahsun Paneer / Paneer
159/-	229/-	Matar, Phool Gobhi, Lahsun,Cheese
159/-	229/-	Matar, Patta Pyaz, Cheese,Lahsun
139/-	219/-	Matar, Lahsun
159/-	229/-	Matar, Lahsun, Cheese / Paneer
159/-	229/-	Matar, Cheese / Paneer
139/-	219/-	Matar, Methi
139/-	219/-	Pyaj
159/-	229/-	Pyaj, Cheese / paneer , (lahsun)
139/-	219/-	Pyaj, Capsicum
159/-	229/-	Pyaj, Capsicum, Cheese / paneer
139/-	219/-	Pyaj, Phool Gobhi, Lahsun
159/-	229/-	Pyaj, Phool Gobhi, Lahsun, Paneer / cheese
139/-	219/-	Pyaj, Patta Pyaj
159/-	229/-	Pyaj Patta Pyaj, Cheese
159/-	229/-	Pyaj, Patta Pyaj Cheese, Lahsun
139/-	219/-	Pyaj, Lahsun
139/-	219/-	Pyaj, Methi

Kulcha/Paratha

*Plain	*Platter	
139/-	219/-	Lahsun
159/-	229/-	Lahsun, Cheese / paneer
139/-	219/-	Lahsun, Methi
159/-	229/-	Lahsun, Cheese / paneer, Hari Mirch
159/-	229/-	Lahsun, Shimla Mirch, Cheese
139/-	219/-	Papad
139/-	219/-	Papad , Lahsun
139/-	219/-	Papad, Lahsun, Pyaz
139/-	219/-	Palak
159/-	229/-	Palak, Paneer / cheese
139/-	219/-	Palak, Lahsun,
139/-	219/-	Palak, Lahsun, Pyaj
159/-	239/-	Bikaner Bhujia, Pyaz , Lahsun , Adrak
169/-	239/-	The Dhaba Special

मीठा पराठा- Sweet Parathas

- 249/- Mawa Dry Fruit Paratha with Rabdi
- 249/- Mawa Dry Fruit & Coconut Paratha with Rabdi

मक्की रोटी ते सरसों दा साग Makki Roti & Sarson Saag

- 280/- **Makki Roti Platter**

sarson saag, makki roti (2), dal makhani, veg. raita, white butter, gud, onion, chatni, pickle

मिष्ठान - Sweets

- «-----»
- 60/- Gulab Jamun (2 pcs)**
this delicious dessert is deep fried dumplings traditionally made of reduced milk, soaked in rose sugar syrup.
- 150/- Gulab Jamun with Vanila Ice Cream**
delicious dessert is deep fried dumplings traditionally made of reduced milk, soaked in rose sugar syrup served with vanila ice cream
- 60/- Rabdi**
made of milk continuously simmered and reduced on low flame till it reaches a semi thick consistency and topped with dry fruit
- 180/- Sizzling Chocolate Brownie With Vanilla**
delicious brownie served with vanilla ice cream in sizzling plate.
- 290/- Deadly Chocolate**
walnut chocolate brownie , chocolate truffle, chocolate ice cream topped with chocolate syrup and nuts
- 120/- Ice Cream (Flavour)**
- 120/- Kulhar hot Dry Fruit Milk**
hot thick milk stirred served with dry fruit
- 140/- Shahi Tukda**
indian bread fried in pure desi ghee, soaked in saffron, rose sugar syrup topped rabbi and dry fruits
- 120/- Jalabi (4 pcs)**
Indian entangled sweet made by deep fried refined flour and yoghurt in pure desi ghee soaked in saffron Rose sugar syrup
- 140/- Kulfi falooda**
frozen sweet made with sweetened condensed milk flavored and finished with heavy cream along with vermicelli (falooda)
- 140/- Rabdi Falooda**
made of milk continuously simmered and reduced on low flame till it reaches a semi thick consistency and topped with dry fruit and vermicelli (falooda)
- 120/- Dhaba Special PAAN ICE CREAM**
a dhaba special inhouse made paan (beetel leaves) ice cream
- 120/- Kulhar Kesar Thandai**
special indian saffron thandai with dry fruits

काकटेल बिना alcohol के - Mocktail

- 169/- **Mint Mojito**
mint mojito, lemon, mint, sprite
- 169/- **Blue Lagoon**
blue curacao, lemon, juice sprite
- 169/- **Peru Mary**
guava juice, red pepper sauce, worcestershire sauce salted rim
- 169/- **Virgin Mary**
tomato juices, chilli sauce (tabasco)
- 119/- **AdrakiShikanji**
ginger extract, mint, lemon
- 189/- **Rainbow Mocktail**
mango juice strawberry crush, blue berry syrup
- 169/- **Litchi Cooler**
litchi crush, litchi juice
- 169/- **Blue Lagoon**
blue curacao, lemon, juice sprite
- 169/- **Peru Mary**
guava juice, red pepper sauce, worcestershire sauce salted rim
- 169/- **MangoBlossom**
mango juice, vanilla ice cream
- 169/- **Fruit Punch**
mix fruit juice & vanilla ice cream
- 189/- **TempleTreasure**
pomegranate (anar) syrup & juice, ginger
- 189/- **Oreo Shake/kitkat/five star**

- 169/- **Pina Colada**
vanilla ice cream , pina colada syrup, pine apple juice
- 169/- **Wine Cool Tower**
khus syrup , lemon barley, mint, sprite
- 169/- **Khus Punch**
khus syrup lemon juice, black salt
- 169/- **Orange cooler**
orange juice orange crush, vanilla ice cream
- 169/- **Strawberry Litchi Cooler**
strawberry crush, litchi juice
- 169/- **Orangetcooler**
orange crush, orange juice
- 169/- **Italian Fantasy**
pineapple juice base with orange juice &vanilla ice cream
- 169/- **MangoBlossom**
mango juice, vanilla ice cream
- 169/- **Strawberry Margarita**
strawberry crush, lime juice,sugar syrup(salted rim)
- 169/- **Coconut Lime Cucumber**
pina colada, sprite, cucumber, lemon
- 199/- **Electrifying Lemonade**
khus syrup, fresh mint,lime juice, tobasco,mint sauce,soda& sprite
- 199/- **Cold Coffee with Ice Cream**

हिन्दुस्तानी पेय - Beverages

- 100/- 195/- **Lassi - Regular /Patiala (Sweet / Salted)**
- 120/- 235/- **Lassi – Regular /Patiala (Mango/Pineapple/Rose)**
- 150/- 280/- **Dhaba Special Lassi – Regular /Patiala (Kesar)**
- 50/- 100/- **Chaas - Regular /Patiala (Masala / plain / jeera)**
- 60/- **Cola/ orange/Lemon (with service)**
- 80/- **Jaljeera / Shikanji / Fresh Lime soda (Sweet / Salted)**
- MRP **Bottled Water**