

**CONTINENTAL**  
selection



- ▣ Cottage Cheese Steak Grilled  
with Barbeque Sauce ..... 295
- ▣ Char Grilled Vegetables  
in a Balsamic Glaze ..... 275
- ▣ Grilled Potato & Mushroom Slices Topped  
with Melted Paprika Cheese ..... 295
- ▣ Pesto Grilled Chicken Bites ..... 325
- ▣ Chicken Shaslik with Bell Peppers  
Onion Tomatoes and Mushrooms ..... 325
- ▣ Chicken Satay with Peanut Sauce ..... 325
- ▣ Grilled Ham Steaks Hawaiian  
(with Pine Apple Slice Grilled) ..... 375
- ▣ Grilled Lamb Mince Patty  
Served with Salad ..... 425
- ▣ Grilled Bacon Chicken Liver Rolls ..... 395



SERVING TIME : 7.30 PM TO 10.00 PM

Allow us to fulfill your needs-if you have any special dietary requirements, food allergies or any food intolerance, please inform our service associate. All prices are in Indian rupees and exclusive of taxes. Taxes extra as applicable.

[www.tadobavanyavillas.com](http://www.tadobavanyavillas.com)

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☐ Paneer Lal Mirch Ka Tikka ..... 295

COTTAGE CHEESE MARINATED WITH KASHMIRI CHILLI, CASHEWS YOGURT AND HONEY COOKED IN CLAY OVEN.

☐ Tandoori Paneer Tikka ..... 295

CHUNKS OF COTTAGE CHEESE MARINATED IN YOGHURT SKEWERED WITH BELL PEPPER, ONION, AND COOKED IN A CLAY OVEN.

☐ Cheese Malai Broccoli ..... 325

BROCCOLI MARINATED WITH CHEESE CREAM AND CASHEW NUT, FLAVOUR OF CARDAMOM. COOKED IN CLAY OVEN.

☐ Tandoori Babri Aloo ..... 275

BABY POTATO STUFFED WITH COTTAGE CHEESE, FRY CASHEW NUT AND MINT AND COOKED IN CLAY OVEN.

☐ Dal Gaucilot Kabab ..... 275

A KEBAB MAKE BY CHANA DAL (SPLIT CHICKPEAS) WHICH MIX WITH BROWN ONION AND CASHEW NUT AND SALO FRY.

☐ Chatni Wala Dahi Ka Kabab ..... 295

A KABAB MADE BY YOGHURT AND MINT FLAVOUR OF INDIAN SPICES.

☐ Mahi Kasundi ..... 395

MURREL FISH PIECES ARE MARINATED WITH MASTER PASTE, LEMON JUICE, SELECTED SPICES AND FLAVOUR OF KASUNDI (BENGALI MUSTARD PASTE) AND SERVED WITH MINT CHUTNEY.

☐ Mahi Sula ..... 395

MURREL FISH PIECES ARE MARINATED KASHMIRI CHILLI, CRUSHED BLACK PEPPER, YOGHURT AND CHEESE. FLAVOUR OF INDIAN SPICES COOKED IN CLAY OVEN.

☐ Prawns Koliwada ..... 675

JUMBO PRAWNS COATED WITH A MIX OF RED CHILLI GRAM FLOUR AND INDIAN SPICES AND DEEP FRIED.

☐ Lal Mirch Ka Jhinga ..... 675

JUMBO PRAWNS MARINATED IN POUNDED KASHMIRI RED CHILLI CASHEW YOGHURT & HONEY INFUSED WITH SMOKY CHILLI FLAKES & INDIAN SPICES, COOKED IN CLAY OVEN AND SERVED WITH MINT CHUTNEY.

☐ Murgh Kalonji ..... 325

CHICKEN LEG PIECES MARINATED WITH GINGER-GARLIC PASTE YOGHURT, ONION SEEDS WITH A MIX OF INDIAN SPICES COOKED IN TANDOOR AND SERVED WITH MINT CHUTNEY.

☐ Murgh Malai Kebab ..... 325

BREAST PIECES OF CHICKEN MARINATED WITH CHEESE CORIANDER GREEN CHILIES AND YOGHURT FLAVOURS OF GREEN CARDAMOM COOKED IN A TANDOOR SERVED WITH MINT CHUTNEY.

☐ Bhatti Da Kukkad ..... 395

HALF CHICKEN MARINATED OVER NIGHT WITH YOGHURT AND INDIAN SPICES FLAVOUR OF MACE, COOKED IN CLAY OVEN, SERVED WITH MINT CHUTNEY.

☐ Patthar Ka Ghost ..... 425

PICATTA OF LAMB TENDERIZED WITH RAW PAPAYA & FLAVOURED WITH SPECIAL SPICES FROM THE ERSTWHILE DECCAN AND GRILLED ON A SPECIAL STONE.

☐ Mutton Sheekh Kebab ..... 425

MINCED LAMB SPICED WITH CARDAMOMS, CLOVES & CINNAMON SKEWERED WITH DICE BELL PEPPERS, ONIONS COOKED IN TANDOOR.

☐ Dal Makhani ..... 275

SIGNATURE BLACK LENTIL PREPARATION COOKED OVERNIGHT

☐ Rumali Roti ..... 95

