

KALPATARU

Serving since 1992

The term from Sanskrit language where Kalpa means "wishing" & Taru means "tree".

It symbolizes fulfillment of wishes. This tree evolved as a result of churning the ocean by the gods & the demons, in the quest of "Amruta" & said to have existed in the garden of lord Indra.

The striking feature of this tree is, whenever & whatever we wish, sitting under it, it gets fulfilled immediately.

Thus we have tried to create the same analogy between our restaurant & this tree and made an attempt to create the same kind of magic in our restaurant where all your gastronomic desires shall be fulfilled.

INDIAN SHORBA

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Y	Tomato Dhaniya Shorba [Easy & light tomato & coriander soup with Indian spices]	200.00
	Badam Shorba [Creamy almond soup with Indian spices]	200.00
	Shorba Adas (Velvety delicious lentil soup ingredients with a slight flair of exotic spices)	200.00
	Subz Dhaniya Ka Shorba (Indian traditional vegetable broth flavored with coriander)	200.00
	Makai Palak Shorba (Spinach & corn soup with ginger –garlic paste, green coriander tempered with cumin seeds & chopped veg.)	200.00
	Yakhni Shorba (Lamb trotters simmered overnight on slow fire garnished with trotter meat)	225.00
	Dum Murg Shorba (Exotic chicken flavored soup boiled with onion, Indian herbs & spices finished chicken dices.)	225.00
	Dajaj Nariyal Shorba (A soup made with dumpling chicken & coconut)	225.00
	SAATH-SAATH (SALADS)	
	Shahi Bagh [Salad made with chickpeas, nuts, raisins, green peas, fresh corn & mint flavored dressing]	225.00
	Hara Bhara Salad [Typical green salad made with cucumber, onion, tomato, carrot, green chilly & lemon wedges]	225.00
	Dahi Kachumber (Julienne's of vegetables dressed with hung curd & spices)	225.00
	ACCOMPANIMENTS	
	Choice Of Raita (Mix Veg / Boondi / Fruit / Aloo / Pudina / Pineapple)	150.00
	Roasted /Fried Papad	60.00
	Masala Papad	100.00
	Notes: GST will be charged extra Please allow us min 20 minutes to serve you Timings – (11.00 Hrs & 19.00 Hrs - 23.00 Hrs.)	

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SIGDI AUR TANDOOR SE SAMUDRA MOTI (PEARL OF SEA)

0	Aatish - E - Jhinga (Jumbo size prawns "chef style "served on a sizzler & flambéed at the time of service)
	Zaitooni Jhinga (Jumbo prawns grilled with a coating of cream & yoghurt delicately flavored with a mixture of chop olives & spices)
	Mahi Kalimirch Tikka (Chunks of fish marinated in mustard & olive oil marinade & char grilled)
))	Mahi Tikka Lahsooni (Very delicately chunks of fish fillet in a mustard garlic marinade & char grilled)
2	MURG / CHICKEN

Aatish-E-Tandoori Murg	450.00/800.00
('Half / full a chicken marinated in a special tandoori masala, cooked in tandoor)	

Murg Malai Kabab (Boneless chunks of chicken laced with cream, done on charcoal grill)

Murg Kastoori Kabab (Boneless chunks of chicken marinated in yoghurt, delicately flavored with green fenugreek)

Murg Achari Tikka (Juicy chunks of chicken marinated in a pickled marinated & chargrilled)

Murg Kalimirch Ka Tikka (Succulent chunks of chicken spiced with freshly crushed peppercorn & chargrilled)

Murg Gilafi Seekh Kabab (Herb flavored coarse minced chicken in tandoor with tri-bell peppers)

Murg Malai Seekh Kabab ('Mildly spice chicken mince seekh, done on a charcoal grill)

4 Boneless chunks of chicken marinated in yoghurt spices, garam masala & garlic paste, chargrilled.]

450.00

900.00

900.00

450.00

450.00

450.00

450.00

450.00

450.00

450.00

450.00

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GOSHT / LAMB

Galavti Kabab (Mouth melting lamb mince kebab (Nawabi delicacy) 500.00

500.00

500.00

Peshawari Mutton Tikka (Mouth watering mutton tikkas, marinated in tangy peppery marinade)

Mutton Gilafi Seekh Kabab (Herb flavored coarse minced lamb in tandoor with tri-bell peppers, barbequed on grill)

Seekh - E – Dum Pukht 500.00 (Mutton mince blended with fresh coriander, mint, ginger root, onion subtle spices skewered & Chargrilled)

Assorted Non-Veg Platter

900.00

400.00

400.00

400.00

400.00

SUBZDAR / VEGETARIAN

Pudina Paneer Tikka	450.00
(Home made cottage cheese marinated in yoghurt, ground spices flavored with mint & garlic)	
Paneer Malai Seekh	450.00
('Mildly spiced minced cottage cheese grilled on a charcoal fire)	

Tandoori Kumbh (Marinated stuffed fresh mushroom cooked in clay oven)

Subz Galavati Kabab (Mouth watering mince of assorted vegetables done to perfection in a Nawabi style)

Makai Seekh Kabab (A corn kennels seekh kebabs as its best made with juicy corn & spiced with fresh herbs)

Hara Bhara Kabab ("Shammi" of spinach with nutty fillings and pan grilled)

Assorted Tandoori Veg Platter

600.00

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DESI KHANE KI BAHAR NON-VEGETARIAN

Jhinga Dum Sufiyana	800.00
[Prawns cooked in delicately flavored gravy of onion, cream & yoghurt]	
Machli Benazir (Fillet of fish, cooked in rich gravy of cream, curd, almonds, onions & spices flavored with kewda w	500.00 pater)
Lahori Murg (A typical northern frontier preparation of chicken)	450.00
Achari Murg Masala (Piquant aromatic and pickle like dish of chicken cooked in pickled spices and flavored with red chilid	450.00 es)
Dahiwala Murg (A gentle semidry white chicken dish that capture the flavor of cardamom & clove in a mild yoghurt soured sauce)	450.00
Dum Pukht Ka Gosht (A blend of gosht and korma in which flavoring of the gosht and the spice of yoghurt of the curry blend together to make a delicious combination)	500.00

VEGETARIAN

Kalpataru Special	500.00
(Open faced stuffed kofta in rich creamy gravy)	
Pakhtuni Paneer	450.00
(Cubes of cottage cheese cooked onion, tomato gravy with flavoring spices)	
Dum Subz Handi	400.00
(Fresh vegetables with exotic herbs cooked on 'Dum')	
Kadhai Kumbh	400.00
(Button mushroom stir fried with bell peppers cherry tomatoes, spring onions & seasoned with blac	kpepper)
Bhindi Mint Masala	400.00
('Dum' cooked okra with a blend of raw spices & fresh mint leaves)	
Makai Palak	400.00
(Juicy corn cooked in garlic flavored spinach gravy)	
Lahori Aloo	400.00
(Baby potatoes cooked in a tangy gravy sauce of tomatoes, yoghurt, red chilly powder,	
ginger garlic paste and flavored with fenugreek seeds)	
Nawabi Curry	400.00
(All veg. Cooked in chef special gravy & masala with poppy seeds)	
Dal - E – Nawab	350.00
("Black $urad"$ simmered on slow fire combined with fresh tomatoes, finished with fresh cream & where $urad"$	ite butter)
Yellow Dal Tadka	300.00
(Split yellow lentils cooked & tempered with cumin, garlic, tomatoes & green chillies.)	
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BASMATI KA KHAZANA

750.00

500.00

550.00

Dum Prawn Biryani (Basmati rice cooked with tender pieces of prawns, spiced with exotic herbs & served with Burhani raita)

Dum Murg Biryani

(Basmati rice cooked with tender pieces of chicken, spiced with exotic herbs & served with Burhani raita)

Dum Gosht Biryani

(Basmati rice simmered with mace, ittar & kewda flavored lamb shanks, cooked on "Dum" & served with Burhani raita)

Dum Subz Biryani

450.00 (Basmati rice cooked with pieces of seasonal vegetables, spiced with exotic herbs & served with Burhani raita)

Safeed Chawal (Fluffy basmati rice)

Jeera Rice (Cumin fried rice)

Dum Ka Chawal (Speciality of the house rooted on "Dum") 250.00

200.00

225.00

INDIAN BREADS

Roti / Paratha 50.00/80.00 (Plain / Laccha / Methi / Mint / Masala) Missi Roti / Naan 80.00 (Plain / Butter / Masala / Cheese / Garlic)

Afghani Naan (Naan leavened with egg and cheese)

Kulcha (Plain / Masala) 100.00

150.00

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CHINESE SOUP

Manchow Soup	(Veg / Non-Veg)	200.00 / 225.00
Hot & Sour Soup	(Veg / Non-Veg)	200.00 / 225.00
Chinese Noodle Sou	p (Veg / Non-Veg)	200.00 / 225.00
Sweet Corn Soup	(Veg / Non-Veg)	200.00 / 225.00
Chinese Dragon Sou	p (Veg / Non-Veg)	200.00 / 225.00

STARTERS VEG

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Crispy American Corn (Frying corn kernels and then flavoring with spices)	375.00
Veg Spring Rolls (Chinese snack of crispy, crunchy rolls filled with a savory mix of vegetable stuffing)	375.00
Orientale Style Paneer (Paneer tossed in bell pepper & cashew nuts in oyster sauce& chilli sauce)	400.00
Kung Pao Paneer (Paneer tossed in bell pepper & cashew nuts in hoisin sauce & chilli sauce)	400.00
Crispy Vegetables (Crispy fried vegetables tossed in tomato chilly sauce with sesame seeds)	375.00
Paneer 65 (Fried paneer cooked in curd with sour & spicy flavors)	400.00
Mushroom & Baby Corn Salt & Pepper (Mushroom & baby corn cooked in salt & pepper with spring onions)	400.00
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STARTERS

NONVEG

		5
Chilly Chicken (Fried chicken tossed in garlic, onion, capsicum & spicy chinese style sauce)	450.00	R
(Thea chicken lossea in garne, omon, capsicant & spicy chinese signe sauce)		
Chicken Lollypop	500.00	
(Batter fried crunchy chicken lollypops served with szechwan sauce)		X
Outer Chieler	450.00	YO .
Oyster Chicken [Chicken cooked in garlic oyster sauce mixture]	450.00	Å.
(Chicken cookea in garne ogster sauce mixture)		
Chilly Fish	450.00	
(Fried fish tossed in garlic, onion, capsicum & spicy chinese style sauce)		\sim
B.B.Q Buffalo Wings	500.00	
(Crispy fried wings tossed in barbecue sauce)		NØ
Chilly Prawns	900.00	5
(Fried prawns tossed in garlic, onion, capsicum & spicy chinese style sauce)		
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	/	19
Notes: GST will be charged extra	L	9
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ORIENTAL GRAVY VEG

400.00

400.00

450.00

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.00

.00

.00

Exotic Veggeis [Choice Of Sauces] [Black pepper / Hot garlic / Oyster / Szechwan / Manchurian]

Paneer Gravy (Choice Of Sauces) (Black pepper / Hot garlic / Oyster / Szechwan / Manchurian)

Veg Thai Curry (Green /Red) (Exotic vegetables cooked in sweet & medium spicy with coconut milk & Thai curry paste served with steamed rice)

ORIENTAL GRAVY NONVEG

Chicken [Choice Of Sauces] [Black Pepper /Hot Garlic/ Oyster/ Szechwan/ Manchurian]	450.
Fish [Choice Of Sauces] [Black Pepper /Hot Garlic/ Oyster/ Szechwan/ Manchurian]	450.
Chicken Thai Curry [Green /Red] [Exotic vegetables & chicken cooked in sweet & medium spicy with coconut milk & thai curry paste served with steamed rice]	450.
Prawns (Choice Of Sauces) (Black Pepper /Hot Garlic/ Oyster/ Szechwan/ Manchurian)	900.

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NOODLES & RICE

Hakka Noodles (Veg / Chicken) (Noodles tossed with vegetables & chinese sauces)

Szechwan Noodles (Veg / Chicken) (Noodles tossed with vegetables & szechwan sauce)

Burnt Chilly Garlic Noodles (Veg / Chicken) (Noodles tossed with vegetables, chinese sauces & burnt garlic)

Singapore Noodles (Veg / Chicken) (Noodles tossed with vegetables, chinese sauces & madras curry powder)

Veg Fried Rice (Stir fried rice in a wok with veggies & chinese sauces)

Egg Fried Rice (Stir fried rice in a wok with veggies, eggs & chinese sauces)

Chicken Fried Rice (Stir fried rice in a wok with veggies, eggs , chicken & chinese sauces)

Szechwan Fried Rice (Veg / Non - Veg (Chicken) (Stir fried rice in a wok with veggies & szechwan sauce)

Burnt Chilly Garlic Fried Rice (Veg / Chicken) (Stir fried rice in a wok with veggies & chinese sauces & burnt garlic)

Triple Szechwan Fried Rice (Veg/Chicken) (Szechwan fried rice along with manchurian gravy & fried noodles) 350.00/400.00

350.00/400.00

350.00/400.00

350.00/400.00

350.00

375.00

400.00

350.00/400.00

350.00/400.00

450.00/500.00

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CONTINENTAL & ITALIAN SOUP

200.00

200.00

200.00

200.00

350.00

350.00

400.00

450.00

550.00

450.00

450.00

Cr. Of Tomato Soup (Thickened fresh tomato soup finished with cream & croutons)

Cr. Of Roasted B	ell Pepper Sou	p		
(Roasted bell pepper so	oup is an amazing cro	eamy soup with sm	okiness of bell peppe	ers)

Cr. Of Mushroom Soup (Fully flavored mushroom soup with garlic, onion & cream)

Cr. Of Broccoli Soup With Almonds (A rich cream soup of broccoli puree with almond silvers)

STARTERS VEG

Nachos (Classic / Peri-Per	i)
(Spicy nachos platter mix with salsa	, sour cream and guacamole)

Quattro Pepper Toast (Chilly, bell pepper and marinated cheese on toast)

Cheese Cigar Rolls (Rolls loaded with cheese mixture & served with cocktail aioli)

Mexican Chipotle Cheese Quesadilla400.00(Refried beans, corn, caramelized onions or tomatoes, monterey jack and cheddar a lot more)

NONVEG

Chicken Popcorn	
(Green chilly spiked thecha chicken -mint mayo- salad)
Lamb Barron Rolls Stroganoff	

(Cuts of rolls cooked in stroganoff sauce an italian style)

Beer Batter Fish (Fish murrel in beer batter-spice dust-masala fries)

Fish Fingers (A delicious appetizer where batons of boneless fish are mixed with a seasoning-fries)

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ITALIAN (SERVED WITH GARLIC BREAD)

Crimato Penne (Penne pasta made with creamy sauce, loaded with cheese)	400.00
Fusilli Alfredo (Fusilli pasta cooked with alfredo sauce finished with fine herbs & cheese)	400.00
Italian Loaded Pasta (Penne & fussily made with loaded cheese in béchamel sauce finished with parmesan cheese.	400.00)
Creamy Mac N Cheese (Macaroni pasta cooked in a delicious cheese sauce)	400.00
Spaghetti Aglio-e-Olio	400.00
(A simple 9talian dish of garlic, olive oil, parsley, and parmesan cheese, chilli flakes tossed with cooked pasta]	
FRESH BAKE	

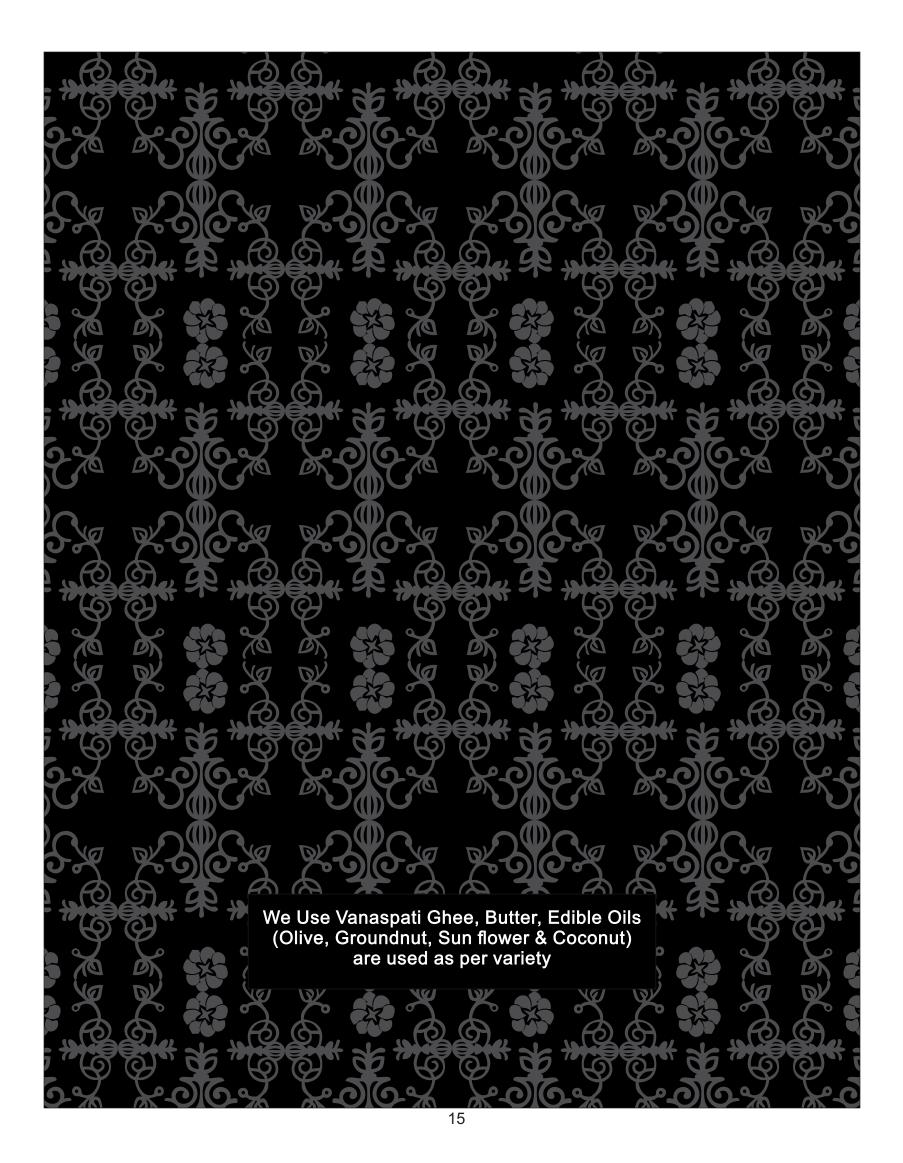
Classical Margarita300.00(Tomato & cheese)325.00Fromaggi N Fungi325.00(Mushroom & cheese)350.00Chicken & Cheese Overloaded Pizza
(Diced roasted chicken, olives, gherkins & peppers loaded with cheese)350.00Rusticana Pizza
(Roasted chicken, mushroom, olives, cheese, oregano)350.00Omnivorous Delight
(Olives, gherkins, bell peppers, tomatoes)325.00

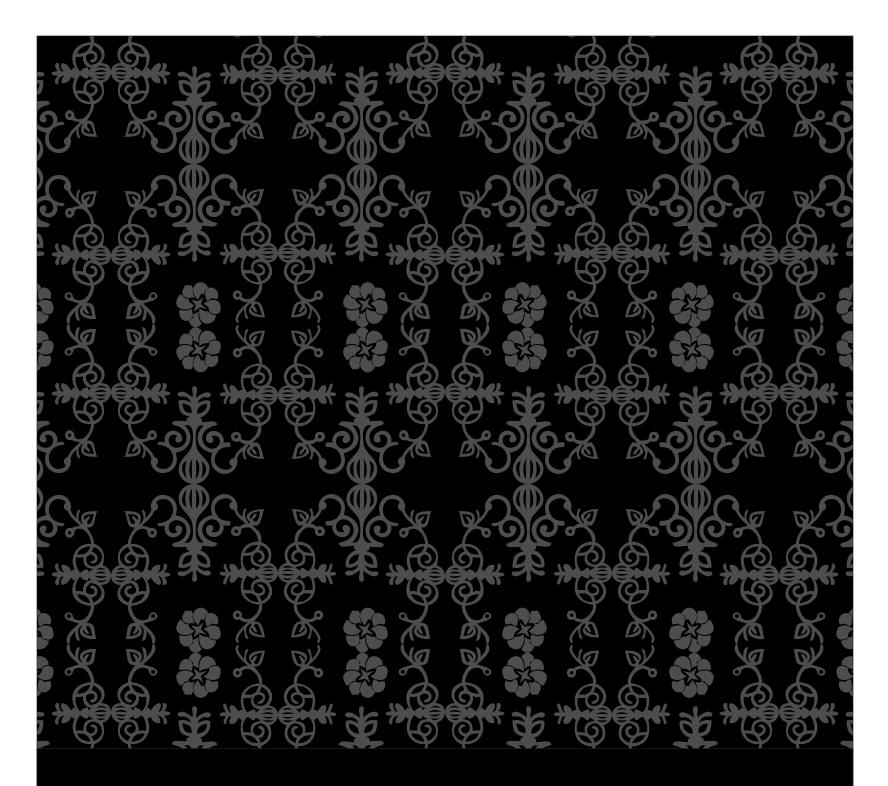
CLASSICAL PIZZA 8"Inch

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DESSERT

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	Hardeo's Special Sundae (Three generous scoops of ice-cream with cubes of fruit and pulp)	250		R
	Duo Mousse (Orange & vanilla or vanilla & pralines or chocolate & coffee mousse)	250		
	Classical Tiramisu [Traditional chilled italian dessert layered with mascarpone cheese and bitter chocolate]	275		
	Apple Struddle (Delicious mixture of apple stuffed in pastry and baked)	225		
	Cream Caramel (Is a custard dessert with a layer of soft caramel on top)	250		
	Ice-Cream (Vanilla / Strawberry / Plain Pista)	125		
	Ice-Cream [Kesar-Pista / Butter Scotch / Choco Chips]	150	P C	J S
	Gulab Jamun (Indian sweet made in shape of balls, fried and soaked in sugar syrup)	150) A	A Contraction
	Fruit Salad with Ice-Cream (Melange of fruits topped with ice-cream)	250	REAR	3 Child Se
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