

BLACK MAGIC FOOD MENU

BREAKFAST

STUFFED PARANTHA (1 PIECES)	50
Served with pickle	
MAKE YOUR 3 EGG OMELET	100
Your choice of fillings mushroom, tomato, onion coriander or green chilly.	
STUFFED PARANTHA (2 PIECES WITH CURD)	130
Served with pickle	
POORI BHAJI	130
Served with pickle	

DELI

VEGETABLE SANDWICH	150
Toasted bread layered with tomatoes, cucumber, Grilled cottage cheese coated with mayonnaise	
CHICKEN SANDWICH	190
Toasted bread layered with mayonnaise coated grilled Chicken	

(Breakfast Timings: 07:00 AM To 10:30 AM)

(Last order for food: 11:00 PM)

(V.A.T, S.T, AND S.C Extra)

SALADS

GREEN SALAD 100

Combination of tomato, cucumber or onion

MACRONI SALAD 150

Macaroni salad recipe is usually made with macaroni noodles,
mayonnaise, condensed milk and all-purpose cream

GRILLED CHICKEN SALAD 180

A warm Black Magic special. Selected garden

Greens, grilled chicken, exotic vegetables and

Black olives gently tossed with light mayonnaise

Dressing

ROASTED PAPAD (2PIECES) 20

MASALA PAPAD 40

PLAIN CURD 70

PEANUT MASALA 100

MIX RAITA 100

INDIAN BAR – BE - QUE

VEG SEEKH KEBAB 170

Cardamom flavoured minced vegetable seekh

MUSHROOM TIKKA 170

Fresh mushroom marinated with Indian spices

PANEER TIKKA 200

Char-grilled cottage cheese with capsicum

Onions and tomatoes

TANDOORI VEG PLATTER	300
An assortment of kebab platter	
CHICKEN TIKKA	250
Succulent boneless chicken marinated in yoghurt	
And cream with other Indian spices	
RESHMI KEBAB	250
Cardamom flavoured minced chicken seekh	
MURG MALAI KEBAB	250
Spices flavoured chicken coated with cream	
TANDOORI CHICKEN(HALF/FULL)	250/- 450/-
Chicken with bone marinated in yoghurt	
And cream with other Indian spices	
TANGRI KEBAB	390
Four pieces of tangri marinated with Indian spices	
STUFFED AFGHANI CHICKEN(HALF/FULL)	300/550
four pieces of chicken breast marinated with	
Indian spices and suffed with minced chicken	
KALAMI KEBAB	390
Four pieces of kalami marinated with Indian spices	
NON VEG PLATTER	490
An assortment of kebab platter	
GULMOHAR TANGRI(HALF/FULL)	300/550
Four pieces of tangri marinated with Indian spices	
Stuffed with minced chicken	
TROT FISH CHEF SPECIAL	500
Fish marinated with yoghurt and Indian spices	

INDIAN MAIN COURSE (VEGETARIAN)

DAL TADKA	150
Yellow lentil mix with tossed Indian spices	
DAL BUKHARA	170
Mix lentil with tossed Indian spices	
DAL MAKHANI	190
Black lentils topping with cream and butter	
JEERA ALOO	120
Boiled potatoes tossed with cumin seeds	
PINDI CHANA MASALA	150
Chickpeas mix fresh onion masala	
PALAK PANEER	150
An authentic Indian recipe, consisting of soft cubes of cottage cheese simmered in fresh spinach puree, creating a rich sumptuous dish.	
SEASONAL VEGETABLE	150
Seasonal vegetable of the day tossed with Indian Spices	
CHEESE TOMATO	160
Grilled chunks of cottage cheese in a creamy tomato gravy ...	
MUSHROOM MUTTER	170
Mushroom Mutter Makhani, hearty chunks of mushrooms and green peas replace paneer in this famous Punjabi recipe.	
DUM ALLOO BANARSI	190
Aloo Dum is an easy Indian food recipe prepared with baby potatoes that are simmered in a yogurt based sauce and spiced with garam masala ...	

PALAK KOFTA 190

Palak Kofta is one such rich Mughalai dish where koftas which are balls made with spinach, potatoes and paneer are deep-fried and cooked ...

MUSHROOM DO PYAZA 190

Fresh mushrooms mix with onions

MALAI KOFTA 210

Malai Kofta Curry-Creamy and rich preparation with cottage cheese dumplings.

PANEER METHI MALAI 220

Methi malai paneer is a healthy blend of cottage cheese, dried fenugreek leaves, cream and spices. Methi Malai Paneer goes well with naan, ...

KADHAI PANEER 220

Cottage cheese mix with vegetables

SHAHI PANEER 230

Cottage cheese mix with white gravy

HANDI PANEER 230

Handi Paneer is the special creamy and spicy recipe, here pieces of paneer and diced capsicum is cooked in special type of gravy of yogurt ...

PANEER BUTTER MASALA 240

Cottage cheese mix with tomato gravy

BLACK MAGIC VEGETABLE SPECIAL 240

Special vegetables of Black Magic

KAJU KARI MUGHLAI 250

As the name implies, the recipe for murg malai kabab calls for curd and cream ... Add red chilli powder, ginger garlic paste and cashew paste.

NAVRATAN KORMA 250

This is an Indian vegetable korma with nuts, paneer cheese, and an adjustable list of vegetables.

INDIAN MAIN COURSE (NON – VEGETARIAN)

HANDI CHICKEN	340
Chicken Handi is traditionally cooked in a handi (a cooking pot with a lid).	
CHICKEN TIKKA MASALA	350
Chicken marinated in yogurt and spices and then served in a tomato cream sauce	
LEMON CHICKEN	350
A dish with crispy chicken strips, tossed in a tangy sweet lemon sauce	
CHICKEN DAHI WALA	380
Chicken in a curry sauce with regular natural yogurt	
TAWA CHICKEN MASALA	380
Chicken pieces marinated in curd, cream and freshly ground garam masala. Topped with a sizzling tempering...	
CHICKEN KALI MIRCH	390
chicken, cleaned and cut into pieces , black pepper corns (kali mirch sabut) garlic ,ginger passte 1 tsp turmeric powder(haldi) Salt to taste	
CHICKEN SAAGWALA	390
This dish combines chicken with spinach and the end result is a tasty, nutritious and healthy dish.	
BUTTER CHICKEN (HALF/FULL)	300/500
A mild curry in which marinated chicken tikkas are cooked in butter with a makhani sauce.	
KADHAI CHICKEN (HALF/FULL)	250/-450/-
Chicken cooked in red gravy with freshly ground spices and capsicum.	
CHICKEN CURRY (HALF/FULL)	250/-450/-
Chicken simmer in a curry sauce with yogurt, tomatoes, onion, garlic, And ginger in this spicy Indian dish.	

MUTTON RAHRA	350
Tender picese of mutton cooked in keema with spicy brown gravy.	
MUTTON CURRY	320
Recipe of Roasted Mutton Curry Rara Gosht ... in a pan add mutton and fry them in the oil, and add onions slices, salt, cook gently	
MUTTON MASALA	360
Mutton masala is a dish with fried marinated pieces of mutton that taste and smell amazing after you garnish them with coriander leaves.	
MUTTON ROGAN JOSH	330
Mutton Rogan josh is a delicious recipe of Kashmir and it is a treat to the taste buds. The flavors of spices blend well in Mutton...	
MUTTON SAAGWALA	330
Mutton Saagwala, loosely translated as mutton (a generic term in India for goat meat) cooked in spinach.	
CHEF SPECIAL FISH CURRY	550
The only two things fancy about this fish curry are that its cooked in pure ... herb used to flavor a lot of north indian curries and marinades.	
<u>AROMATIC RICE</u>	
STEAMED RICE	130
Basmati rice steamed with water	
JEERA RICE	150
Basmati rice tossed with cumin seeds	
PEAS PULAO	170
Basmati rice tossed with green peas	

VEGETABLE DUM BIRYANI 300

Saffron infused basmati rice with vegetables and
Indian spices, served with raita

HYDRABADI CHICKEN BIRYANI 350

Basmati rice simmered with chicken in Indian spices
, served with raita

MUTTON BIRYANI 400

Basmati rice simmered with mutton in Indian spices
, served with raita

INDIAN BREADS

TANDOORI ROTI (PLAIN/BUTTER) 15/20

NAAN(PLAIN/BUTTER) 30/40

LACHHA PARANTHA 40

MISSI ROTI 40

STUFFED KULCHA 60

APPETIZERS

HOME MADE MOMOS (VEG\CHICKEN) 100\150

(FRIED/ STEAM)

SPRING ROLLS (VEG\CHICKEN) 150\200

Served with garlic sauce

MUSHROOM CHILLY 190

Mushroom coated with batter in chili sauce

CHILLY PANEER 220

Crispy cottage cheese tossed with Szechuan sauce

And freshly crushed black peppercorn

CHICKEN LOLY POP 220

Served with garlic sauce

CHILLY CHICKEN 290

Seasoned chicken tossed with spring onions

And bell peppers in garlic & chilly oil

CHICKEN MANCHURIAN 290

Chicken balls coated with garlic and chilly paste

ORIENTAL MAIN COURSE

VEGETABLE MANCHURIAN GRAVY 190

Vegetables balls mix with Cantonese sauce

SWEAT N SOUR VEGETABLE 190

Sweet and Sour vegetables is a tangy vegetable preparation

that will tingle and tease your taste buds.

VEGEABLE IN HOT GARLIC SAUCE 190

Stir fried Chinese vegetables served along with Hot Garlic Sauce.

SCHEZEWAN VEGETABLES 220

Stir fried Chinese vegetables served along with schezewan sauce

LEMON GARLIC CHICKEN 320

Seasoned, browned chicken breasts slow cooked with lemon. juice, garlic, and chicken bouillon

SWEET N SOUR CHICKEN 270

Tempura-battered chicken breast fritters in an enticing sweet and sour sauce served over a fluffy bed of ...

CHILLY CHICKEN GRAVY 320

Garlic Chicken gravy recipe, indo chinese style gralic chicken, easy garlic

CHICKEN MANCHURIAN GRAVY 320

The secret to a flavorful Chicken Manchurian is the use of chicken stock. Marinated boneless chicken is deep fried and the golden balls.

CHICKEN IN SOYA CHILLY GARLIC 320

Boneless chicken (fillets) are marinated in soya sauce, chili sauce and pepper, then deep fried and then seasoned again in sauces.

NOODLES / RICE

VEGETABLE FRIED RICE 170

Rice tossed with vegetables

HAKKA NOODLES 170

Colorful vegetables are stir fried in high flame & tossed with noodles

EGG NOODLES 170

Egg tossed with noodles

CHILLY GARLIC NOODLE 170

Chilli garlic noodle, chili oil is an important flavoring agent while cooking chinese.

EGG FRIED RICE 190

Rice tossed with vegetables and egg

CHICKEN FRIED RICE 220

Rice tossed with chicken and egg

CHICKEN NOODLES 220

Chicken tossed with noodles

PASTAS, RISOTTOS.....

PENNE ARABIATA WITH VEGETABLES 220

Penne gently tossed with mushrooms in spicy

Fresh tomato sauce and parmesan

PENNE ARABIATA WITH CHICKEN 290

Chicken and Penne are a great combo. Make it even better with this spicy Arrabiata sauce.

PIZZAS

TRADITIONAL VEGETARIAN PIZZA 200

Assorted vegetables, mozzarella and drizzled with

Herved olive oil

CHICKEN TIKKA PIZZA 300

Grilled chicken black olives bell peppers, mozzarella,

Oregano

CHEF SPECIAL PIZZA 350

Chef choice pizza

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