



Gravy

RESTAURANT & BAR

À-LA-CARTE MENU



WWW.GRAVY.SG



FOOD MENU





SOUP



VEG

NON-VEG

- ✓ **Toamto Dhaniya Sorba** **\$7**
Fresh tomatoes, coriander (dhaniya), and mild spices.

- ✓ **Kali Mirch Chicken Soup** **\$8**
Flavorful and mildly spicy Indian soup made with tender chicken, black pepper, and aromatic spices.

- ✓ **Veg manchow Soup** **\$7**
Spicy and tangy Indo-Chinese soup loaded with crunchy vegetables, flavored with garlic, soy sauce, and topped with crispy fried noodles.



- ✓ **Chicken Manchow Soup** **\$8**
Spicy and tangy Indo-Chinese soup made with tender chicken, vegetables, garlic, and soy sauce, topped with crispy fried noodles.



CHAATS AND SNACKS



- ✓ **Samosa Chaat** **\$10**
Flavorful and spicy street food dish made with samosa, crushed and topped with tangy tamarind chutney, yogurt, green chutney, onions, tomatoes.



- ✓ **Fruit Chaat** **\$12**
Refreshing and tangy mix of seasonal fruits tossed with spices, lemon juice, and a hint of chaat masala.

- ✓ **Masala peanuts** **\$10**
Crunchy peanuts, flavorful blend of spices, tangy lemon, and fresh herbs.

- ✓ **Green Salad** **\$8**
It's a simple, healthy, and versatile side dish that complements any meal.

- ✓ **Onion Pakora** **\$10**
Crispy, deep-fried snack made with thinly sliced onions coated in a spiced gram flour batter.

- ✓ **Pani Puri** **\$10**
Beloved street food featuring crispy hollow puris filled with tangy, spicy flavored water, savory potatoes, chickpeas, and chutneys.

- ✓ **Masala Papad** **\$8**
Crispy fried or roasted papad/peanuts topped with a tangy mix of chopped onions, tomatoes, green chillies, fresh coriander, and a dash of spices, offering a delightful blend of crunch and zest.

- ✓ **Dahi Puri** **\$10**
Dahi Puri is a delicious snack with crispy puris filled with yogurt, tangy chutneys, potatoes, and spices.



VEG STARTERS

✓ **Paneer Tikka** **\$18** 
Pickle/Mint/Malai/Lasooni

Soft paneer cubes marinated in a tangy and spicy pickle/mint/malai/garlic-flavored mix, grilled to smoky perfection.

✓ **Tandoori** **\$16**
Veg/Mushroom

Medley of fresh vegetables marinated in a spiced yogurt blend, grilled to perfection in a tandoor for a smoky and flavorful treat

✓ **Tandoori Chaap** **\$16**
Ajawaini/Malai

Tender soy chaap marinated in a blend of aromatic ajwain/cream and spices, grilled in a tandoor for a smoky and flavorful experience

✓ **Gobhi** **\$16**
Manchurian

Crispy cauliflower florets tossed in a flavorful, tangy, and spicy Indo-Chinese sauce.

✓ **Chilli** **\$18**
Paneer/Soya/Mushroom

Tossed in a spicy, tangy sauce with bell peppers, onions, and a hint of soy sauce.

✓ **Paneer Sheek** **\$18**
Kebab

Soft, spiced paneer mixed with aromatic herbs and grilled on skewers.

✓ **Hara Matar Pyaz** **\$18** 
ki Tikki

Crispy, golden-brown patties made from mashed green peas, finely chopped onions, and a blend of spices, offering a savory, flavorful snack

✓ **Mini Samosa** **\$15**

Crispy, bite-sized pastry pockets filled with a savory mix of spiced potatoes, peas, and aromatic herbs, offering a delightful crunch and flavorful filling in every bite

✓ **Paneer 65** **\$17**

Popular Indian appetizer made from cubes of paneer (Indian cottage cheese) marinated in a flavorful mix of spices, yogurt, and herbs

✓ **Salt & Pepper** **\$17**
Corn

Flavorful blend of freshly ground black pepper and natural sea salt, designed to enhance the taste of fresh corn



NON-VEG STARTERS



✓ **Chicken Tikka** **\$18**
Pickle/Mint/Malai/Lasooni

Tangy and spicy condiment made from marinated chicken tikka pieces, cooked and then preserved in a flavorful mix of mustard oil, vinegar, and spices

✓ **Tandoori Chicken** **\$17/32** 
Half/Full


Classic Indian dish where chicken pieces are marinated in a mixture of yogurt, spices, and herbs, then cooked in a traditional tandoor (clay oven) to achieve a smoky, charred flavor

✓ **Afghani Chicken** **\$17/32**
Half/Full

Rich and creamy dish made with tender chicken marinated in a mixture of yogurt, cream, mild spices, and fresh herbs. The marinade infuses the chicken with a subtle, aromatic flavor, and it is then grilled or baked to perfection, resulting in a juicy, tender texture with a slightly charred exterior

✓ **Banjara Chicken** **\$18**
Tikka

Vibrant, spiced dish made from tender chicken marinated in a blend of yogurt, aromatic spices, and herbs like cumin, coriander, and garam masala. This marinade gives the chicken a smoky, rich flavor

✓ **Tandoori Pomfret** **\$22** 

Flavorful seafood dish featuring whole pomfret fish marinated in a spiced yogurt mixture infused with turmeric, red chili, garlic, ginger, and aromatic spices

✓ **Egg Bhurji** **\$16**

Indian-style scrambled eggs, is a flavorful and spiced version of the classic dish. Made by scrambling eggs with a variety of aromatic ingredients such as onions, tomatoes, green chillies, ginger, garlic, and a blend of spices like turmeric, cumin, and garam masala

✓ **Chicken Sheek** **\$16**
Kebab

Popular Indian and Middle Eastern dish made from minced chicken mixed with a variety of aromatic spices, herbs, and sometimes grated cheese

✓ **Chicken Gilafi** **\$18**
Kebab

Classic Indian dish where minced chicken are marinated in a mixture of aromatic spices, then skewered in a traditional tandoor (clay oven) to achieve a smoky, charred flavor

✓ **Fish Tikka** **\$20**

Flavorful seafood dish where pieces of fish, typically firm white fish like cod or haddock, are marinated in a mixture of yogurt, spices, and herbs. The marinade often includes ingredients like turmeric, cumin, coriander, and red chili powder, giving the fish a bold and aromatic flavor.

✓ **Fish Amritsari** **\$20**

Popular North Indian dish known for its crispy, golden exterior and tender, flavorful fish inside. The fish, usually boneless fillets, is marinated in a blend of gram flour, yogurt, and spices like cumin, coriander, and red chili powder, giving it a tangy and spicy flavor.



NON-VEG STARTERS

✓ Tandoori Lamb Chop

\$18



Flavorful, aromatic dish where tender lamb chops are marinated in a mixture of yogurt, spices, and herbs, including ingredients like cumin, garam masala, garlic, and ginger. The marinade infuses the lamb with rich flavors, and the chops are then cooked in a traditional tandoor.

✓ Lamb Sheek Kebab

\$17/32

Flavorful and aromatic dish made from minced lamb, mixed with a variety of spices, herbs, and sometimes onions or garlic. The spices, such as cumin, coriander, garam masala, and chili, infuse the lamb with rich, savory flavors.

✓ Chilli Prawns

\$17/32

Spicy, tangy seafood dish where prawns are stir-fried with a blend of bold spices, fresh chillies, garlic, and sometimes ginger. Often garnished with spring onions and cilantro, Chilli Prawns is a popular appetizer or main course in Indo-Chinese cuisine, known for its bold flavors and satisfying kick.

✓ Chilli Chicken

\$18

Popular dish featuring tender pieces of chicken coated in a flavorful, spicy sauce made with a blend of soy sauce, chili, garlic, and other aromatic spices. It's typically stir-fried with bell peppers, onions, and green chillies, offering a perfect balance.

✓ Masala Boiled Egg

\$22

Flavorful dish where hard-boiled eggs are seasoned with a spicy and aromatic masala mix. The eggs are typically sautéed in a blend of onions, tomatoes, turmeric, chili powder, garam masala, and other spices, resulting in a rich, savory coating.

✓ Lasooni Jinga

\$16

Flavorful, garlic-infused dish made with prawns or shrimp. The prawns are marinated in a mixture of yogurt, garlic, ginger, and aromatic spices, creating a rich, savory base. The dish is then cooked to perfection.

✓ Chicken Sheek Kebab

\$16

Delicious dish made from minced chicken mixed with a blend of aromatic spices, herbs, and sometimes grated cheese. The mixture is shaped onto skewers and grilled or baked, creating tender, juicy kebabs with a slightly crispy exterior.

✓ Chilli Fish

\$18

Flavorful, spicy dish where pieces of fish, usually white fish like cod or tilapia, are coated in a light batter and deep-fried until crispy. The fish is then stir-fried with a zesty sauce made from soy sauce, vinegar, chili sauce, and fresh chillies, giving it a perfect balance of heat, tang, and umami.

✓ Chicken 65

\$20

Spicy and flavorful South Indian appetizer made with marinated chicken pieces deep-fried to perfection. The dish is seasoned with a blend of aromatic spices, curry leaves, and green chillies, creating a tangy, fiery taste.

✓ Chicken Lollipop

\$20



Popular appetizer made by marinating chicken wings or drumettes in a flavorful blend of spices, then deep-frying them until crispy. The meat is pushed down to one end of the bone, creating a "lollipop" shape.





VEG MAIN COURSE

✓ **Paneer Makhani/
Methi Paneer/Palak Paneer
Paneer Karahi/Tikka Masala**

\$18

Creamy and flavorful North Indian dish made with soft paneer (cottage cheese) cubes cooked. Features paneer cubes cooked with fenugreek leaves, is a vibrant dish where paneer is cooked in a wok (karahi) with a mix of bell peppers, onions, tomatoes, and spices, resulting in a tangy and spicy curry.

✓ **Kofta Dilbahar/
Malai Paneer kofta**

\$20

A rich and indulgent dish where soft, dumplings made from minced paneer and vegetables are cooked in a creamy, spiced tomato gravy.

✓ **Dum Aloo
Punjabi**

\$17/32

Rich and flavorful North Indian dish made with baby potatoes cooked in a creamy, spiced tomato and onion-based gravy. The potatoes are typically fried and then simmered on a low flame ("dum") to absorb the aromatic flavors of the gravy, which includes yogurt, cashews, and a blend of traditional Punjabi spices.

✓ **Baingan Bhartha**

\$18

Popular Indian dish made by roasting eggplant (baingan) over an open flame until the skin is charred. The soft, smoky flesh is then mashed and cooked with onions, tomatoes, garlic, and a blend of spices.

✓ **Hyderabadi
Baingan Salan**

\$22



Traditional South Indian dish made with baby eggplants (baingan) cooked in a tangy, spicy gravy. The dish features a rich, flavorful sauce made with roasted peanuts, sesame seeds, tamarind, and a blend of aromatic spices.

✓ **Kaju Masala**

\$18



Flavorful North Indian dish made with cashew nuts (kaju) cooked in a rich, spiced gravy of onions, tomatoes, and a blend of aromatic spices. The cashews are often softened and absorb the savory sauce, creating a creamy and nutty texture.

✓ **Soya Chaap
Masala**

\$16

Flavorful vegetarian dish made with soya chaap, which are protein-rich pieces made from soy, marinated in a mixture of yogurt and spices. The chaap is then cooked in a rich, aromatic gravy made with onions, tomatoes, and various spices.

✓ **Veg Diwani
Handi**

\$18

Traditional North Indian dish made with a variety of seasonal vegetables, cooked in a rich and aromatic gravy with a blend of spices. The vegetables are slow-cooked in a handi (clay pot).

✓ **Pindi Chole**

\$20

Flavorful North Indian dish made with chickpeas (chole) cooked in a spiced, tangy gravy. The dish is characterized by its dry texture and rich flavor, achieved by using a unique blend of spices, including garam masala, anardana (pomegranate seeds), and other traditional seasonings.

✓ **Double
Dal Tadka**

\$20

Hearty and flavorful Indian dish made with two types of lentils, typically toor dal (pigeon peas) and moong dal (yellow split lentils), cooked together and tempered with a sizzling mix of ghee, garlic, cumin, and dried red chilies.



VEG MAIN COURSE



✓ Dal Makhni

\$18

Rich and creamy North Indian dish made with whole black lentils (urad dal) and kidney beans (rajma), slow-cooked in a buttery, spiced gravy. The dish is simmered for hours to develop a deep, smoky flavor and is finished with a generous amount of cream, making it rich and indulgent.

✓ Veg Tiranga

\$20



Vibrant Indian dish that features a colorful assortment of vegetables arranged in three distinct layers, representing the colors of the Indian flag (saffron, white, and green). Each layer is made with different vegetables, typically prepared with spices and sauces.

✓ Paneer-Do-Pyaza

\$17/32

Flavorful North Indian curry featuring soft paneer cubes cooked with a double amount of onions, used both as a base and in chunks. The dish is rich and mildly spiced, with a blend of tomatoes, capsicum, and aromatic spices enhancing its taste.

✓ Mushroom-Do-Pyaza

\$18

Flavorful Indian curry made with tender mushrooms cooked with onions used in two ways—sautéed in the gravy and added in chunks for texture. The dish is enriched with tomatoes, aromatic spices, and a hint of herbs, offering a perfect balance of savory and mildly tangy flavors.

✓ Aloo Gobhi Matar Masala

\$22

Hearty North Indian dish made with potatoes (aloo), cauliflower (gobhi), and green peas (matar) cooked in a spiced onion-tomato gravy. Flavored with aromatic spices like cumin, turmeric, and garam masala, the dish is mildly spiced and full of flavor.

✓ Jeera Aloo

\$18

Simple and flavorful North Indian dish made with boiled potatoes (aloo) sautéed with cumin seeds (jeera), along with turmeric, chili powder, and other spices.

✓ Paneer Amritsari

\$16



Delicious North Indian dish where paneer (cottage cheese) cubes are marinated in a flavorful blend of spices, including ginger, garlic, and garam masala, and then deep-fried until golden and crispy.

✓ Bhindi-Do-Pyaza

\$18

Delicious North Indian dish made with tender okra (bhindi) and a generous amount of onions cooked in two stages—sautéed as a base and added in chunks for texture. Flavored with aromatic spices, tomatoes, and sometimes a hint of tanginess.

✓ Tawa Veg

\$20



Flavorful Indian dish made with a mix of fresh vegetables sautéed on a tawa (flat griddle) with a blend of tangy and aromatic spices. The dish is known for its vibrant colors, smoky flavor.

✓ Mix Veg Karahi

\$20

Vibrant and flavorful North Indian dish made with a medley of fresh vegetables stir-fried in a wok (karahi) with a spiced onion-tomato gravy. Flavored with aromatic spices, capsicum, and a hint of ginger, the dish has a slightly tangy and smoky taste.



NON-VEG MAIN COURSE



✓ Butter Chicken

\$22



Rich and creamy North Indian dish made with tender chicken pieces cooked in a luscious tomato-based gravy enriched with butter, cream, and a blend of aromatic spices.

✓ Mutton Rogan Josh

\$20

Classic Kashmiri dish featuring tender pieces of mutton slow-cooked in a rich and aromatic gravy made with yogurt, onions, and a blend of traditional spices like fennel and cardamom.

✓ Hyderabadi Chicken

\$18



Flavorful dish from Hyderabadi cuisine, where chicken is cooked in a rich and aromatic gravy made with yogurt, onions, tomatoes, and a blend of spices. Known for its balance of spicy, tangy, and savory flavors, the dish often incorporates ingredients like mint, coriander

✓ Mutton Curry

\$18

Savory and flavorful dish made with tender pieces of mutton cooked in a rich, spiced gravy. The meat is simmered with onions, tomatoes, and a blend of aromatic spices like cumin, coriander, and garam masala, resulting in a hearty, comforting curry.

✓ Chicken Tikka Masala

\$20

Popular Indian dish made with marinated chicken pieces, which are grilled or baked to perfection and then simmered in a rich, creamy, and spiced tomato gravy. The dish combines smoky, tender chicken with a flavorful, mildly spiced sauce

✓ Mutton Saag

\$20

Flavorful dish where tender pieces of mutton are cooked with a rich blend of leafy greens, typically mustard greens (sarson) or spinach, along with a variety of spices.

✓ Chicken Handi

\$18

Rich and flavorful dish made by cooking chicken in a traditional clay pot (handi) with a blend of spices, tomatoes, onions, and yogurt. The slow-cooking process allows the chicken to absorb the aromatic flavors, resulting in a tender and succulent dish.

✓ Mutton Bhuna

\$22



Flavorful and aromatic dish where tender mutton pieces are cooked in a thick, spiced gravy made with onions, tomatoes, and a blend of rich spices. The dish is "bhuna" style, meaning the meat is sautéed and simmered until the oil separates

✓ Chicken Saag

\$18

Savory dish where tender chicken is cooked with leafy greens, typically spinach or mustard greens, along with a blend of spices. The chicken absorbs the earthy flavors of the greens, creating a rich and aromatic curry.

✓ Goan Fish Curry

\$20

Flavorful and tangy coastal dish made with fresh fish, cooked in a rich, spiced coconut-based gravy. The curry is infused with a blend of Goan spices, including tamarind, red chillies, and garlic, giving it a distinct spicy and tangy flavor.





NON-VEG MAIN COURSE



✓ Methi fish Masala \$20



Flavorful dish where fish is cooked with a blend of aromatic spices and fresh fenugreek leaves (methi). The bitterness of the fenugreek complements the fish, creating a unique balance of flavors.

✓ Dhaba Fish Curry \$20



Flavorful and aromatic Indian dish, typically made with fresh fish cooked in a rich, spiced gravy. It combines traditional ingredients like tomatoes, onions, garlic, ginger, and a blend of spices such as turmeric, cumin, coriander, and garam masala.

✓ Prawns Curry \$22

Delicious seafood dish featuring succulent prawns cooked in a flavorful, spiced gravy. The curry base typically includes ingredients like onions, tomatoes, garlic, ginger, and a blend of aromatic spices such as turmeric, cumin, coriander, and garam masala.

✓ Chicken Handi \$18

Rich and creamy North Indian dish cooked in a traditional clay pot (handi), which helps retain the flavors and tenderness of the chicken. The chicken is simmered in a flavorful gravy made with onions, tomatoes, yogurt, ginger-garlic paste, and a blend of aromatic spices such as cumin, coriander, and garam masala.

✓ Egg Curry \$15

Comforting and flavorful dish made with hard-boiled eggs simmered in a spiced, aromatic gravy. The gravy, made with onions, tomatoes, garlic, and a blend of spices like turmeric, cumin, and garam masala, enhances the rich texture of the eggs.

✓ Chicken Karahi/Tawa \$16

Popular, flavorful North Indian dish cooked in a traditional wok-like pan called a "karahi" or a flat tawa. The chicken is stir-fried with aromatic spices like cumin, coriander, garam masala, and ginger-garlic, along with tomatoes, green chillies, and onions.

✓ Chicken-Do-Pyaza \$18

Favorful Indian curry made with chicken and a generous amount of onions, which are added at two stages of cooking—hence the name "Do Pyaza" (meaning "two onions"). The dish is characterized by a thick, aromatic gravy flavored with a mix of spices like cumin, coriander, turmeric, and garam masala.

✓ Mutton kheema \$22



Flavorful Indian dish made from minced mutton (goat meat) cooked with aromatic spices, onions, tomatoes, and herbs. It has a rich, savory taste and is often enjoyed with rice, naan, or paratha. Popular as a main course or filling for snacks like samosas and wraps.





RICE & BIRYANI



✓ Steamed Rice

\$7

Simple staple dish made by cooking rice with water using steam. It results in fluffy, tender grains that pair well with various cuisines and dishes.



✓ Veg Biryani

\$16

Favorful Indian rice dish made with aromatic basmati rice, mixed vegetables, spices, and herbs. It's layered and cooked to perfection, offering a delicious blend of taste and aroma.



✓ Jeera Rice

\$8

Fragrant Indian dish made with basmati rice and cumin seeds, tempered in ghee or oil. It's a simple yet flavorful side dish that pairs well with curries and dals.



✓ Chicken Biryani

\$18

Rich and aromatic dish made by layering marinated chicken with spiced basmati rice, herbs, and fried onions, then slow-cooked to perfection. It's a popular and flavorful one-pot meal.



✓ Ghee Rice

\$8

Fragrant South Indian dish made with basmati rice, ghee, and whole spices. It's simple, rich, and pairs beautifully with curries, dals, or raita.



✓ Mutton Biryani

\$20

Hearty and aromatic dish made by layering tender, spiced mutton with fragrant basmati rice, herbs, and fried onions, then slow-cooked for a flavorful and satisfying meal.



✓ Saffron Rice

\$12

Fragrant and vibrant dish made by infusing basmati rice with saffron strands soaked in warm milk, giving it a rich aroma, golden hue, and delicate flavor.



✓ Fish Biryani

\$20

Flavorful dish made by layering spiced, marinated fish with fragrant basmati rice, herbs, and fried onions, then slow-cooked to create a rich and aromatic one-pot meal.



✓ Veg Pulao

\$13

Light and aromatic rice dish made with basmati rice, mixed vegetables, and mild spices. It's a wholesome and flavorful one-pot meal or side dish.



✓ Prawns Biryani

\$22

Flavorful seafood dish made by layering spiced, marinated prawns with aromatic basmati rice, herbs, and fried onions, then cooked together for a rich and delicious meal.



RICE & BIRYANI

✓ Egg Biryani

\$15

Hearty and flavorful dish made by layering spiced boiled eggs with aromatic basmati rice, herbs, and fried onions, then cooked together for a rich and satisfying meal.

✓ Fried Rice \$13/14/15 Veg/Egg/Chicken

Savory stir-fried rice dish made with your choice of vegetables, eggs, or chicken, mixed with soy sauce, spices, and garnished with herbs. It's a quick, flavorful, and versatile meal.

✓ Dal Khichadi

\$12

Comforting Indian dish made with rice and lentils, cooked together with mild spices. It's a simple, nutritious, and easy-to-digest one-pot meal, often enjoyed with yogurt or pickle.

✓ Seafood Fried Rice \$16

Flavorful dish made by stir-frying rice with a mix of seafood, such as shrimp, fish, and squid, along with vegetables, soy sauce, and spices. It's a delicious and aromatic one-pan meal.

✓ Dal Palak Khichadi

\$13

Nutritious and comforting dish made with rice, lentils, and spinach (palak), cooked together with mild spices. It's a wholesome, one-pot meal packed with protein and vitamins.





BREADS

✓ Tandoori Roti/
Butter Roti

\$4

✓ Butter Naan/
Plain Naan

\$5

✓ Lacha Pratha/
Pudina Pratha

\$6

✓ Pratha
Onion/Aloo/Gobhi/Paneer

\$6

✓ Garlic Naan

\$6

✓ Cheese Naan

\$8

✓ Missi Roti

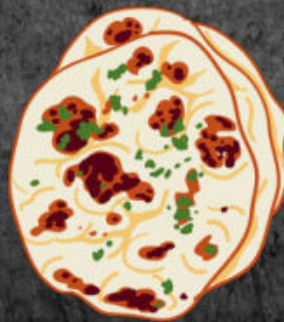
\$5

✓ Kulcha
Onion/Aloo/Gobhi/
Paneer

\$6

✓ Bread Basket

\$30





DESSERTS

✓ Gajar Halwa

\$12

Popular Indian dessert made by simmering grated carrots with milk, sugar, and ghee, then garnished with nuts and cardamom. It's a rich, sweet dish enjoyed warm, especially during festivals.

✓ Rasmalai 2 Pieces

\$10

Traditional Indian dessert made of soft, spongy milk-based dumplings (chhena) soaked in a sweet, aromatic saffron-infused milk. It's garnished with cardamom and pistachios.

✓ Moong Dal Halwa

\$10

Rich Indian dessert made from ground yellow moong dal, cooked with ghee, sugar, and cardamom. It's a flavorful, aromatic treat, often garnished with nuts and enjoyed warm.

✓ Chocomosa 2 Pieces

\$10

Sweet variation of the traditional samosa, filled with a rich chocolate filling instead of the usual savory ingredients. It's crispy on the outside and gooey on the inside, offering a delightful dessert treat.

✓ Shahi Tukda

\$10

Royal Indian dessert made with deep-fried bread slices soaked in sugar syrup, topped with creamy rabri (sweetened condensed milk) and garnished with nuts and saffron.





NON-ALCOHOLIC DRINKS

✓ Lassi
Mango/Strawberry

\$8

✓ Badam
Milkshake

\$8

✓ Milkshake
Strawberry/Chocolate Banana

\$5

✓ Coffee
Hot/Cold

\$6

✓ Tea
Cold/Hot

\$4

✓ Butter Milk/
Sweet Lassi/Salted Lassi

\$6

✓ Fresh Lime Soda

\$8

✓ Masala
Coke/Soda

\$8

✓ Sparkling Water

\$5

✓ Soft drink
Sprite/Fanta/Coke Zero

\$6

✓ Mineral Water

\$4

✓ Ice Lemon Tea

\$6



GRAVY'S GRAVY PLATTER



Chicken Gravy Platter Butter Chicken/Chicken Saag/Chicken Karahi

\$50



***Butter Chicken** is a rich and creamy Indian dish made with tender chicken cooked in a smooth tomato-based gravy with butter and cream.

***Chicken Saag** is a flavorful curry made with chicken and cooked in a spiced, pureed spinach gravy, offering a healthy and aromatic dish.

***Chicken Karahi** is a spicy, flavorful dish where chicken is cooked in a wok-like pan (karahi) with a variety of spices, tomatoes, and peppers, resulting in a bold, tangy, and slightly spicy curry.



Mutton Gravy Platter Mutton Rogan Josh/Mutton Saag/Mutton Bhuna

\$55



***Mutton Rogan Josh** is a rich and aromatic Kashmiri curry made with tender mutton, simmered in a spiced gravy.

***Mutton Saag** is a flavorful dish made by cooking mutton with pureed spinach, spices, and herbs, creating a delicious and healthy curry.

***Mutton Bhuna** is a dry, spiced mutton dish where the meat is slow-cooked with onions, tomatoes, and a variety of spices, resulting in a rich and flavorful curry with a thick, concentrated sauce.



Veg Gravy Platter Palak Paneer/Veg Diwani Handi/Malai Palak Kofta

\$48



***Palak Paneer** is a popular North Indian dish made with paneer (Indian cottage cheese) cooked in a smooth, spiced spinach gravy.

***Veg Diwani Handi** is a mixed vegetable curry cooked in a creamy, spiced gravy, often served in a traditional handi (clay pot).

***Malai Palak Kofta** features soft, deep-fried spinach dumplings (koftas) served in a creamy, spiced gravy, creating a rich and indulgent vegetarian dish.



Mix Gravy Platter Butter Chicken/Mutton Rogan Josh/Palak Paneer

\$50

***Butter Chicken** is a creamy, mild curry made with tender chicken cooked in a rich tomato-based gravy with butter and cream.

***Mutton Rogan Josh** is a fragrant, spiced Kashmiri dish made with tender mutton slow-cooked in a yogurt and tomato gravy.

***Palak Paneer** is a nutritious vegetarian curry made with paneer (Indian cottage cheese) cooked in a smooth, spiced spinach gravy.





GRAVY'S SIGNATURE



- ✓ **Matka Mutton Champaran**
1 kg Meat (1 day advance order)

\$100



Traditional, slow-cooked mutton dish, traditionally prepared in an earthen pot (matka). The mutton is cooked with aromatic spices, herbs, and sometimes yogurt, resulting in a tender, rich, and spicy curry with deep, earthy flavors.

- ✓ **Matka Chicken Champaran**
1.2 kg meat (1 day advance order)

\$80



Traditional, slow-cooked chicken dish prepared in an earthen pot (matka). The chicken is simmered with a blend of aromatic spices, herbs, and sometimes, resulting in a tender, flavourful, and aromatic curry with rich, deep flavors.

- ✓ **Nalli Nihari**
250 gm (Need advance order)

\$30



Rich, slow-cooked stew made with tender mutton shanks (nalli), simmered in a spiced gravy with a blend of aromatic spices, served with naan or rice.

- ✓ **Nalli Nihari Biryani**
250 gm (Need advance order)

\$30



Rich, slow-cooked stew made with tender mutton shanks (nalli) with rice, simmered in a spiced gravy with a blend of aromatic spices.





MENU ENDS

T&Cs.

تاریخ



Gravy

RESTAURANT & BAR

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