

SOUP

SWEET CORN SOUP (VEG) Cream of corn creamy style corn cabbage carrot.	₹175
MANCHOW SOUP (VEG) Mushroom, spring onion, manchow sauce.	₹175
HOT & SOUR SOUP (VEG) AND Musmroom, coriander, tomato, chilly paste.	₹175
TOMATO DHANIYA SHORBA (VEG) A hearty, aromatic vegetarian soup bursting with flavor.	₹175
TALEMAN SOUP (VEG) (CHEF SPECIAL) Cabbage, carrot, capsicum, tomato, boil noodles.	₹175
TALEMAN SOUP (NON VEG) (CHEF SPECIAL) Cabbage, carrot, capsicum, tomato, boil noodles.	₹175
MURGH SHORBA (NON VEG) A rich, flavorful chicken soup, simmered to perfection.	₹195
SWEET CORN SOUP (NON VEG) Cream of corn style, corn and chicken.	₹195
MANCHOW SOUP (NON VEG) - Chicken, mushroom, spring onion, manchow sauce.	₹195
HOT&SOUR SOUP (NON VEG) (N	₹195
LUNGFUNG SOUP (NON VEG) Chop chicken, chop garlic, green chilli chop, nepali style.	₹195

APPETIZERS (CHINESE)

5
5
5
5
5
5
5
5

APPETIZERS (CHINESE)

TANGRA STYLE CHILLI CHICKEN (NON-VI Boneless chicken, diced chilly, soya and seasoning powder.	EG) 3/33 ₹ 295
KUNG PAO CHICKEN (NON-VEG) /// Fiery, flavorful dish with tender chicken and peanuts.	₹ 325
CHICKEN 65 (NON-VEG) (CHEF SPECIAL) Spicy, crispy chicken bites, bursting with flavor sensations.	₹ 325 or
CHICKEN WONTON (NON-VEG) Minced chicken in wonton sheets-fried.	₹225
FISH FRY (NON-VEG) Panko crumbed, fish fillet, seasoning for marination.	₹ 275
CHICKEN LOLIPOP (NON-VEG) Ginger-garlic paste, chilly paste, seasonings	₹ 275
DRUMS OF HEAVEN (NON-VEG)	₹295
BHATTI BITES OYSTER WINGS (NON-VEG) A spicy Indo-Chinese dish made with maring chicken and stir-fried with peppers and onio	ated
CHICKEN MANCHURIAN (NON-VEG) (NON-VE	₹345 chilly

APPETIZERS (TANDOOR) VEG

HARA BHARA KEBAB (CHEF SPECIAL) Spinach, green chillies coriander mint minced to perfection added to mashed caramelised onion.	₹ 275
DAHI KE KEBAB Crisp fried hung curd patty with ginger brown onion and aromatic indian spices.	₹325
ROASTED TANDOORI MUSHROOM Mushrooms marinated in tandoori spices, grilled to perfection.	₹325
MALAI BROCCOLI Creamy broccoli with a subtle flavour of nutmeg, mint chutney.	₹295
TANDOORI BABRI ALOO (CHEF SPECIAL) Tandoor baked potatoes with dry fruits cottage cheese and indian spices.	₹295
BHATTI KA PANEER TIKKA Cubes of homemade cottage cheese marinated with spices, oven baked.	₹325
PESTO PANEER TIKKA (CHEF SPECIAL) Cubes of paneer marinated in basil pesto, grilled deliciously.	₹325
BHATTI BITES VEG KEBAB PLATTER An assortment of kebabs, paneer, broccoli, tandoori aloo, dahi kebab, hara bhara kebab, achari soya mirchi chaap.	₹575

APPETIZERS (TANDOOR) NON VEG

LASOONI MURG (CHEF SPEICAL) Garlic-flavored chicken dish, marinated and cooked with a generous oven roasted.	₹395
BHATTI DA MURGH A Black pepper marinated boneless chicken baked in clay oven.	₹365
MURGH METHI ANARKALI (CHEF SPECIAL) Chicken cooked with fenugreek leaves and pomegranate seeds, a flavorful dish, Oven roasted.	₹395
MUTTON SEEKH KEBAB LAZEEZ (CHEF SPECIAL) Melt in the mouth mutton kebabs.	₹375
TANDOORI CHICKEN (HALF) - Roast chicken in tandoori spices (130 gm each)	₹375
TANDOORI CHICKEN (FULL) / Roast chicken in tandoori spices (130 gm each)	₹455
AJWAINI FISH TIKKA Succulent fish marinated in carom seed-infused spices, grilled to perfection.	₹ 375
AAP KA PASAND MURGH PLATER (CHEF SPECIAL) Customizable chicken platter with various delicious chicken preparations to choose from.	₹695
BHATTI BITES (NON VEG KABAB PLATER) An assortment of kebabs, chicken tikka, murgh malai kebab, fish tikka, galouti kebab, tandoori prawn, tandoori kukkad (12 pieces)	₹799

APPETIZERS (INDIAN)	
--------------	---------	--

AMRITSARI FISH (NON VEG) Spiced fish marinated in gram flour and aromatic spices, then deep-fried until crispy	₹ 325
INDIAN MAIN COURSE	
HYDERABADI STYLE VEG BIRYANI (VEG) A Fragrant rice dish cooked with vegetables and aromatic spices.	₹ 275
KOLKATA DUM KA (VEG) An aromatic preparation of rice and vegetables (cauliflower, carrot, green peas, beans, potato)	₹249
KOLKATA STYLE CHICKEN BIRYANI (NON VEG) An aromatic preparation of rice and chicken.	₹ 325
HYDERABADI STYLE CHICKEN BIRYANI (NON VEG) A style of biryani Indian made with basmati rice with meet.	₹ 375
MAIN COURSE RICE	
MAIN COURSE RICE GREEN PEAS PULAO (VEG) Fragrant rice dish cooked with green peas and aromatic spices, a simple yet flavorful meal.	₹ 195
GREEN PEAS PULAO (VEG) Fragrant rice dish cooked with green peas and	₹ 195
GREEN PEAS PULAO (VEG) Fragrant rice dish cooked with green peas and aromatic spices, a simple yet flavorful meal. BHUNA PYAZ ADRAK PULAO (VEG) Fragrant rice dish cooked with caramelized onions	
GREEN PEAS PULAO (VEG) Fragrant rice dish cooked with green peas and aromatic spices, a simple yet flavorful meal. BHUNA PYAZ ADRAK PULAO (VEG) Fragrant rice dish cooked with caramelized onions and ginger, rich in flavor. CORN PULAO (VEG) Fragrant rice dish cooked with sweet corn kernels and	₹ 195

MAIN COURSE (VEG)

PANEER BUTTER MASALA Creamy and flavorful dish made with paneer (Indian cottage cheese) cooked in a rich tomato and butter gravy.	₹ 325
PESHAWARI PANEER (CHEF SPEICAL) A rich and aromatic dish featuring paneer (Indian cottage cheese) cooked in a flavorful Peshawari-style gravy.	₹ 375
PANEER MAKHANI MALAI Creamy and luscious dish with paneer cooked in a rich butter tomato and cream gravy.	₹ 325
PANEER LABABDAR PRICH and creamy vegetarian north indian curry with cottage cheese Or buttery creamy onion tomato gravy with chopped green capcicum.	₹ 325
PALAK KI PANEER Cottage cheese fresh spinach flavoured with kasturi methi.	₹ 325
PATIALA MIX VEG CURRY A flavorful vegetable curry cooked in a rich and aromatic gravy, reminiscent of the cuisine from Patiala.	₹ 375
DHINGRI MATAR MASALA A A flavorful dish made with mushrooms (Dingri) and peas (Matar) cooked in a spicy masala gravy.	₹ 325
MASALEDAR ALOO WITH CHHOTA PYAZ Spicy and flavorful potatoes cooked with baby onions in a masala gravy.	₹345
KADHAI PANEER ONION and tomato flavoured with kasturi meethi.	₹ 325

MIX- VEG A dish made with a variety of mixed vegetables, cooked together in a flavorful sauce or gravy.	₹349
VEG KOFTA CURRY A vegetarian version of the classic dish, featuring koftas made with mixed vegetables cooked in a rich and creamy curry sau.	₹349
LAGAN DUM KI ALOO Baby potatoes with onion, tomato, coriander and fresh red chilly paste simmered in dum style.	₹395
INDIAN DAAL	
YELLOW DAL TADKA	₹225
SIGNATURE DAL MAKHNI	₹280
DHABE WALI DAL TADKA	₹250
MAIN COURSE (NON-VEC	;)
DELHI STYLE BUTTER CHICKEN BONELESS/BONE Bhatti bites special delhi style butter chicken.	₹475/495
MURGH TIKKA BUTTER MASALA Chicken morsels cooked in tandoor and finished in a creamy tomato gravy.	₹495
KADHAI MURGH SAME Kadai murgh is a flavorful indian dish consisting of chicken cooked with bell peppers, onions, tomatoes, and a blend of aromatic spices.	₹375
CHICKEN JHALFREZI An indo-colonial dish improvised by indian spices.	₹375

DEHATI CHICKEN CURRY	₹349
(CHEF SPECIAL) Chicken curry with regional spices, tomatoes, and onions.	
CHICKEN KADHAI AND A tantalizing marinated chicken in rich gravy.	₹375
MASALEDAR FISH AND Tender bhetki fish in pepper sauce.	₹349
KASHMIRI STYLE MUTTON ROGAN JOSH A kashmiri mutton preparation of red chilly paste & indian spices.	₹650
NALI ROGAN JOSH A kashmiri lamb preparation made with lamb shanks (1) of red chilly paste yoghurt & indian spices.	
MUTTON DEHATI (FOOD BY FORK) Rustic indian dish with tender meat, regional spices, onions, tomatoes, embodying the essence of traditional countryside cooking.	₹599
INDIAN BREAD	
ROTI PLAIN	₹50
BUTTER ROTI	₹60
TANDOORI GHEE ROTI	₹60
PLAIN NAAN Refined flour dough baked tandoori bread.	₹80
GHEE NAAN	₹85
BUTTER NAAN Refined flour dough baked tandoori bread witH butter.	₹90

GARLIC NAAN Refined flour dough baked tandoori bread with butter & garlic.	₹ 90
CHEESE NAAN Soft naan filled with gooey cheese, perfect alongside spicy curries.	₹ 115
CHEESE GARLIC NAAN Fluffy naan infused with garlic, oozing with melted cheese goodness.	₹135
KASHMIRI NAAN Kashmiri naan is a delightful indian bread infused with flavors typical of kashmir.	₹175
MASALA KULCHA A speciality filled bread cooked in tandoor.	₹125
PUDINA PARATHA Mint,green chillies, ginger, garlic, coriander stuffed in whole wheat dough and tandoor baked.	₹75
LACHHA PARATHA Layered indian bread, crispy and delicious, perfect for any meal.	₹70
MIRCH KA PARATHA Green chilles, ginger, garlic, coriander stuffed in whole wheat dough and tandoor baked.	₹55
PANEER PARATHA Paneer, green chillies, ginger, garlic, coriander stuffed in whole wheat dough and tandoor baked.	₹65
ALOO PARATHA Potato, green chillies, ginger, garlic, coriander stuffed in whole wheat dough and tandoor baked.	₹55
ROOMALI ROTI	₹50

RAITA

RAITA Plain raita	₹95
VEG RAITA Cucumber, tomato & onion added with curd together makes a delectable combination of an age old digestive.	₹95
PINEAPPLE RAITA Pineapple combined with curd together makes a delectable combination of an age old digestive.	₹95
BOONDI RAITA Boondi made of basan combined with curd together makes a delectable combination of an age old digestive.	₹95
BURANI RAITA Yogurt with garlic, a hint of spice, refreshing accompaniment to meals.	₹105
SALAD	
BAGICHA SALAD Fresh garden salad with crisp vegetables, tossed in zesty dressing.	₹90
TROSED SALAD Crisp greens, veggies, and dressing, a refreshing side dish.	₹95
KIMCHI SALAD Spicy, tangy, and packed with flavorful crunch.	₹95

MANCHURIAN SAUCE

VEG IN MANCHURIAN SAUCE (VEG) Assorted vegetables drenched in savory manchurian sauce.	₹325
CHICKEN IN MANCHURIAN SAUCE (NON-VEG) Juicy chicken coated in savory manchurian sauce.	₹475
SICHUAN SAUCE	
PANEER IN SICHUAN SAUCE (VEG) Paneer tossed in zesty sichuan sauce, delivering a tantalizing blend of spicy, tangy, and savory flavors.	₹345
VEG IN SICHUAN SAUCE (VEG) Assorted vegetables stir-fried in zesty sichuan sauce, creating a flavorful and satisfying vegetarian dish with a spicy kick.	₹325
FISH IN SICHUAN SAUCE (NON-VEG) (NON	₹475
CHICKEN IN SICHUAN SAUCE (NON-VEG) Succulent chicken pieces smothered in fiery sichuan sauce, delivering a bold and flavorful culinary experience.	₹525
MIXED IN OYSTER SAUCE	
VEG IN OYSTER SAUCE (VEG) Assorted vegetables cooked in savory oyster sauce, offering a rich and flavorful vegetarian dish.	₹345

₹325

PANEER IN OYSTER SAUCE (VEG)

a luscious and flavorful vegetarian delight.

Paneer cubes simmered in rich oyster sauce, creating

FISH IN OYSTER SAUCE (NON-VEG) Tender fish fillets bathed in savory oyster sauce, delivering a delectable blend of flavors and textures.	₹475
CHICKEN IN OYSTER SAUCE (NON-VEG) Juicy chicken pieces cooked in flavorful oyster sauce, offering a delicious and satisfying culinary experience.	₹525
HOT GARLIC SAUCE	
VEG IN HOT GARLIC SAUCE (VEG) // Fiery hot garlic sauce coats assorted veggies, delivering a punch of flavors with every crunchy bite, a tantalizing culinary experience.	₹325
PANEER IN HOT GARLIC SAUCE (VEG) (VEG) Tender paneer cubes bathed in a sizzling hot garlic sauce.	₹345
FISH IN HOT GARLIC SAUCE (NON-VEG) (NON-VEG) Each bite bursting with succulent flavors and aromatic spices.	₹470
CHICKEN IN HOT GARLIC SAUCE (NON-VEG) (NON-VEG	₹525
NOODLES HAKKA	
VEG HAKKA NOODLES (VEG) Jullien of onion, capsicum, carrot spring, onion, cabbage.	₹225
CHICKEN HAKKA NOODLES (NON-VEG) Jullien of onion, capsicum, carrot, spring onion, cabbage.	₹250
MIXED HAKKA NOODLES (NO PRAWN) (NON-VEG) Jullien of onion, capsicum, carrot, spring onion, cabbage.	₹275

HAKKA RICE

VEG HAKKA RICE (VEG) Rice, vermicelli cabbage, onion, capsicum, spring onion.	₹225
CHICKEN HAKKA RICE (NON-VEG) Rice, vermicelli cabbage, onion, capsicum, spring onion.	₹250
MIXED HAKKA RICE (NO PRAWN) (NON-VEG) Rice, vermicelli cabbage, onion, capsicum, spring onion.	₹295

SICHUAN RICE

SICHUAN RICE veg/chicken/mixed →/ 225/250/295
Bolied rice, carrot, onion, egg, chicken, sichuan sauce.

SICHUAN NOODLES

SICHUAN NOODLES veg/chicken/mixed

₹235/260/295

Jullien of onion, capsicum, carrot, spring onion, cabbage, sichuan sauce.

DESSERT

GULAB JAMUN	₹ 95
GULAB JAMUN WITH VENILA ICE-CREAM	₹ 115
DARSHN (CHINESE)	₹ 110
APPLE TOPPE	₹129



7, Satsang Bhawan Marg, near Singh Petrol Pump, New Colony,
 Kankarbagh, Bankman Colony, Patna, Bihar 800020

7061758588 / 0612 3504954



