



celebrating

50

+

YEARS

Sher-e-Punjab

BEVERAGES HOT COLD

*ask for suger free

Milk Tea	50/-	Lemon Water (Sweet/Salted)	50/-
Milk Coffee	110/-	Shakes	150/-
Black Coffee	90/-	(Vanilla, Strawberry, Chocolate & Mango)	
Hot Milk	80/-	Soft Drinks Glass	50/-
*Badam Milk	120/-	Spring Water	35/-
Hot Chocolate	120/-		
Cold Coffee	150/-		
*Lassi (Sweet/Salted)	100/-		
Chaach (Butter Milk)	80/-		
Flavored Lassi	120/-		
(Mango/Banana)			
Plain Soda	40/-		
Lemon Soda (Sweet/Salted)	80/-		

MOCKTAILS

Mocktail of the Day	160/-
*Lemon Ice Tea	160/-
Peach Ice Tea	160/-
*Mint Mazito	160/-
Lemonade	160/-

* Must try Our Speciality | Taxes as applicable | Serving Time 20-25 Minutes | Ask for Spicy food 🌶️

SANDWICHES

9.00 AM - 12.00 Noon

Veg. Sandwich	150/-
*Paneer Sandwich	190/-
Cheese Sandwich	200/-
*Chicken Sandwich	230/-
Grilled / Cheese extra	50/-

EGGS

9.00 AM - 12.00 Noon

Boiled Eggs	110/-
Plain Omelette	160/-
Masala Omelette	180/-
*Cheese Omelette	210/-
Egg Bhurjee	220/-

TOAST

9.00 AM - 12.00 Noon

Jam Toast	130/-
Butter Toast	140/-
*Garlic Toast	150/-
Cheese Toast	170/-
Each Slice or Toast	20/-

SNACKS

Finger chips	150/-
Veg. Pakora (8 Pcs.)	250/-
*Paneer Pakora (8 Pcs.)	300/-
*Chicken Pakora (4 Pcs.)	350/-

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BREAKFAST

*Chana Bhatura (2 Pcs.)	250/-	Keema Parantha	300/-
Bhatura (PerPc.)	60/-	*Paneer Naan	150/-
Chana Extra	150/-	Cheese Naan	170/-
Puri Chana (2 Pcs)	250/-	*Keema Naan	310/-
*Puri Bhaji (2 Pcs)	250/-	*Amritsari Kulcha	160/-
Puri (PerPc.)	60/-	*Stuffed Naan	120/-
Bhaji Extra	150/-	*Stuffed Kulcha	160/-
Plain Parantha	70/-	Butter (Portion)	50/-
*Stuffed Parantha (Tandoor)	100/-	*Amritsari Kulcha	300/-
(Aloo, Gobhi, Mooli, Mix)		with Dal Makhni /Chana Masala	
Paneer Parantha	130/-		

ORIGINAL
Sher-e-Punjab

SINCE 1972

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VEG TANDOOR (ROASTED)

(Each Platter with 8 Pcs.)

*Veg Platter (Paneer, Mushroom, Aloo, Soya Chaap)	530/-	*Veg. Malai Seekh Minced Vegetable Rolls Roasted in Cream	450/-
*Paneer Tikka Paneer Marinated with Spices	410/-	Mushroom Tikka Stuffed Mashroom with Paneer	460/-
Achari Paneer Tikka Paneer Marinated with Pickle Spices	430/-	*Tandoori Aloo Stuffed Aloo with Paneer	340/-
Paneer Malai Tikka Marinated with Cream and Yogurt	460/-	*Paneer Kali Mirch Tikka Paneer Marinated with Black Pepper	420/-
Paneer Seekh Kebab Minced Paneer Roll with Spices	450/-	*Soya Chaap Tandoori Marinated with Spices & Yogurt	410/-
Paneer Malai Seekh Minced Paneer Rolls Roasted in Cream	460/-	*Soya Malai Chaap Marinated with Cream and Yogurt	440/-
Veg. Seekh Kebab Minced Vegetable with Spices and herbs	430/-		

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NONVEG TANDOOR (ROASTED)

* Non Veg Platter (8 Pcs.) Tandoori, Afgani, Seekh, Tikka (All Chicken)	630/-	* Chicken Seekh (8 Pcs.) Minced Chicken Rolls Marinated with Herbs	550/-
* Tandoori Murg (4 Pcs.) Half "King of Chicken Snacks" (8 Pcs.) Full Marinated with spices and Yogurt	290/- 540/-	Chicken Kalimirch (8 Pcs.) Chicken Malai Seekh (8 Pcs.) Minced Chicken Rolls Roasted in Cream	520/- 570/-
* Murg Afgani (4 Pcs.) Half Marinated with Cream (8 Pcs.) Full and Spices	310/- 590/-	* Tangri Kebab (4 Pcs.) Rosted Ckn. Legs stuffed with keema	580/-
Murg Tikka (8 Pcs.) boneless Chicken Marinated with Spices	510/-	* Mutton Boti Kebab (8 Pcs.) Overnight Marinated with spices Yogurt	630/-
Murg Malai Tikka (8 Pcs.) Marinated boneless with Cream & Yogurt	540/-	Mutton Seekh (8 Pcs.) Minced Mutton Rolls Roasted and cooked in Thick Gravy	610/-
Achari Murg Tikka (8 Pcs.) Rosted Boneless Ckn. in Masala Pickle	520/-	* Tandoori Fish Trout Fish Tikka Basa All Dishes served with Kachumber salad & Chutney	750/- 550/-

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VEGETABLE DELICACIES

*Special Veg Cooked in Cashew Gravy	460/-	Makkai Palak Spinach Leaves Cooked with Corn	380/-
Mix Veg Aloo Gobhi / Jeera Aloo Cooked in brown Onion Gravy	380/-	Mushroom Mutter Brown Onion Gravy with Mutter	430/-
Veg. Navratan Korma Veg. Cooked with Cream, Fruits and Dry Fruits Gravy.	430/-	Khumb Do Piazza Cooked with Onion and Spices	450/-
*Veg. Seekh Masala Minced Vegetable rolls roasted & cooked in Brown Onion Gravy	450/-	*Mushroom Kadai/Masala Brown Gravy with Onion Capsicum	460/-
*Dum Aloo Punjabi Gravy with Stuffed Potato	410/-	Mutter Malai Methi Cooked with Special Creamy Gravy	450/-
Dum Aloo Kashmiri Stuffed Potato in Creamy gravy	440/-	Mushroom Malai Methi Cooked with Special Creamy Gravy	450/-
*Sarson Saag Mustard Leaves Cooked Overnight	380/-	*Soya Chaap Masala Tandoori Chaap Cooked in Gravy	460/-
		Soya Chaap Saag	480/-

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PANEER DELICACIES

"Cottage cheese"

***Paneer Tikka Masala 540/-**

Roasted and Cooked in Tangy Butter Gravy

Paneer Makhani Masala 440/-

Tangy Tomato Gravy with Butter

Paneer Lababdar 480/-

Paneer Cooked in Creamy Gravy

***Paneer Malai Methi 450/-**

Cooked with Cream and Fenugreek Leaves

Shahi Paneer 470/-

Cooked in Cashew and Creamy Gravy

***Paneer Punjabi 410/-**

Brown-Onion Gravy with Fresh Onion Tomatoes

Karahi Paneer 400/-

Thick Gravy with Capsicum and Onions

paneer Tamatri 380/-

Cooked with Tangy Tomato Gravy

Paneer Bhurjee 380/-

Minced Paneer with Onion Tomato Chillies

***Malai Kofta 430/-**

Paneer Balls with Dry Fruits in Creamy Gravy

Palak Paneer 390/-

Spinach-Gravy with Paneer

Mutter Paneer 390/-

paneer and Peas with thick Onion Gravy

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LENTIL CURRIES

*Dal Makhani	390/-
Black Lentil Cooked Overnight with Butter	
Dhabha Dal	370/-
Black Lentil cooked with Fresh Onion and Tomato Chillies.	
Dal Tadka	310/-
Yellow Dal Cooked with Onion & Tomato Gravy	
*Rajmah	320/-
Kidney beans with Onion Tomato Gravy	
Chana Masala	380/-
Chickpea Cooked with Onion & Tomato Gravy	
*Kadi Pakora	290/-
Gram flour fried balls Cooked with Curd Gravy	
Dahi Tadka	280/-
Fresh onion, Garlic, Ginger and Chillies Cooked with Curd	

RICE

Plain Rice	210/-
Jeera Rice	240/-
*Khichidi	410/-

DUM BIRYANI

(Served with Raita)

*Veg. Biryani	430/-
Egg Biryani	440/-
*Chicken Dum Biryani	560/-
*Mutton Dum Biryani	610/-

PULAO

Veg. Pulao	390/-
*Peas Pulao	370/-
Chicken Pulao	480/-

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CHICKEN CURRIES

*Special Chicken (4 Pcs.) Cooked with Cashwey Gravy Bone/Boneless	510/-	Chicken Do Piazza (4 Pcs.) Brown Onion Gravy with Fresh Onion	430/-
*Butter Chicken (4 Pcs.) Cooked with Tangy Tomato Gravy	480/-	Chicken Rahra (4 Pcs.) Brown Onion Spicy gravy with minced	480/-
Cream Chicken (4 Pcs.) Cooked with Cream and Black Pepper	480/-	Methi Chicken (4 Pcs.) Cooked with butter cream and Fenugreek leaves.	460/-
*Tawa Chicken Bone/Boneless Cooked with Iron pan with chopped Onion & Tomato	480/-	*Chicken Seekh Masala Minced Chicken Rolls Rosted & Cooked in brown Onion Gravy	590/-
Chicken Curry (4 Pcs.) "Home Style Chicken" Garlic Ginger Onion Tomato Gravy	410/-	*Murg Tikka Masala Roasted boneless chicken in Tangy butter Gravy	630/-
Masala Chicken (4 Pcs.) Thick Brown Onion Gravy with Boiled Eggs.	440/-	Chicken Curry (2 Pcs.)	280/-
Chicken Saagwala (4 Pcs.) Punjabi Traditional & Chicken Cooked with Mustard Leaves.	420/-	Egg Curry (2 Pcs.) Boiled Egg Cooked with thick Onion & Tomato Gravy	250/-
*Karahi Chicken (4 Pcs.) Brown Gravy with Capsicum and Onion	430/-	Extra Gravy	200/-

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MUTTON CURRIES

Each Platter with 4 pcs.

Mutton Curry "Home Style" mutton gravy	480/-
* Mutton Rogan Josh Cooked with Onion Ginger Garlic	520/-
Mutton Masala Cooked with Capsicum Onion Gravy	560/-
Mutton Do Piazza Brown Onion Gravy with Onion & Herbs	560/-
* Handi Meat Overnight Cooked with Minced Keema	590/-
Mutton Saagwala Cooked with Mustard Leaves	580/-
* Mutton Seekh Masala Minced Mutton Rolls Rosted and cooked with Onion Tomato Gravy	700/-
* Keema Curry Minced Mutton in brown Onion Gravy	450/-
Keema Mutter Minced Mutton Cooked with Peas	470/-

FISH DELICACIES

Manabi Special Trout fish

* Tandoori Trout Full Fish served with Fried Potato	750/-
Pan Fried Trout Full Fish Served with boiled vegetables	750/-
* Masala Trout Curry Full Fish in Pcs Served with boiled Rice	850/-
Punjabi Style Trout Deep Fried Full Fish with salad	750/-

Basa fish

Fish Basa Curry	600/-
Fish Tikka	550/-
* Amritsari Fish (8 Pcs.) Served with Tartar Sauce & Mooli Salad	500/-

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PUNJABI BREADS

-Roti, Parantha (Wheat Flour)

-Naan, Kulcha (White Flour)

Roti	40/-	Stuffed Naan	120/-
Butter Roti	50/-	*Paneer Naan	150/-
*Rumali Roti	80/-	Cheese Naan	170/-
Missi Roti	60/-	*Garlic Naan	120/-
Makki Roti	60/-	*Keema Naan	310/-
Lachha Parantha	70/-	*Onion Kulcha	120/-
*Mirchi Parantha	80/-	Paneer Kulcha	170/-
*Pudina Parantha	80/-	Mix Veg. Kulcha	150/-
Stuffed Parantha	90/-	*Amritsari Kulcha	160/-
Paneer Parantha	130/-	Papad Rosted/Fried	50/-
Plain Naan	80/-	Masala Papad	80/-
*Butter Naan	90/-	*Amritsari Papad	60/-

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CHINESE VEG NONVEG

(All Platter with 8 Pcs.)

Choice of Dry / Gravy

*Veg Manchurian	410/-	Egg/Mushroom Fried Rice	410/-
Chilly Mushroom	430/-	Chicken Manchurian	510/-
Chilly Paneer	430/-	*Chilly Chicken	470/-
*Paneer Pepper	430/-	*Lemon Chicken	460/-
Mushroom Pepper	430/-	Garlic/Ginger Chicken	460/-
Soya Chaap Pepper	430/-	Chicken loly Pop (4 Pcs.)	580/-
*Veg. Hakka Noodle	430/-	Chicken pepper	460/-
Veg. Fried Rice	390/-	Chicken Hakka Noodle	530/-
Paneer Szechwan	460/-	Chicken Fried Rice	490/-
*Crispy Honey Chilly (Potato, Cauliflower)	450/-	*Chicken Szechwan	480/-

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SALADS

*Punjabi Spl. Salad	120/-
Green Salad	110/-
Onion Salad	60/-
Kuchumber Salad	100/-
*Chicken Salad	250/-

CURD YOGURT

Plain Curd	110/-
* Raita (Boondi / Aloo / Veg.)	160/-
Pneapple Raita	190/-

DESSERTS

Rasgulla (2 Pcs)	120/-
*Gulab Jamun (2 Pcs)	100/-
*kheer	130/-
*Fruit Cream	200/-
*Rasmalai (2 Pcs)	200/-
Ice Cream (Vanilla/Strawberry)	120/-
Seasonal Halwa (Dal/ Gazar)	140/-
*Gulab Jamun (1 Pc) with Ice Cream	110/-

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