

JULLUNDUR HOTEL  
**MENU**

# ॥ अतिथि देवो भवा ॥

In Sanskrit literature, the revered phrase “Atithi Devo Bhava,” which translates to “the guest is truly your god,” encapsulates the essence of Indian hospitality. This ancient dictum has been an integral part of Indian culture for centuries, underscoring the deep respect and honor extended towards guests. In Indian tradition, a guest is seen as a manifestation of divinity, deserving of the utmost care, attention, and reverence. This principle is not just about offering food and shelter but also about creating an environment where the guest feels valued, respected, and at home. The practice of “Atithi Devo Bhava” reflects the cultural ethos of India, where hospitality is considered a sacred duty and a cornerstone of social harmony.

## CELEBRATING 45 YEARS OF CULINARY EXCELLENCE IN CHANDIGARH

Welcome to our 45-year-old culinary gem, nestled in the heart of Chandigarh. Our menu is a celebration of traditional North Indian cuisine, meticulously crafted to offer you the finest flavors and aromas. From rich, buttery curries to succulent tandoori delights, every dish is prepared with the freshest ingredients and a touch of love. Whether you crave the spicy zest of our signature masalas or the soothing comfort of our creamy dals, our offerings can be tailored to your taste. Join us for a dining experience that honors tradition while catering to your unique preferences.

## IMPORTANT GUIDELINES FOR GUESTS

An additional charge of Rs. 25 - 40 will apply for boneless items.

Taxes will be levied as applicable.

Items marked with an star not eligible for any discounts.

Alcohol will not be served to persons under the age of 25.

Outside food is strictly prohibited.

Smoking is not permitted within the premises.

Please allow 10 - 15 minutes for order preparation; certain items may require more than 20 minutes.

The last order will be taken at 11:30 PM.

We reserve the right of admission.

# BEVERAGES

## HOT BEVERAGES

**AMERICANO** ————— ₹120  
A bold and invigorating espresso diluted with hot water for a smooth, rich flavor.

**LATTE** ————— ₹130  
A creamy blend of espresso and steamed milk, topped with a light layer of froth.

**CAPPUCCINO** ————— ₹130  
perfect balance of espresso, steamed milk, and frothy foam for a robust taste.

**MOCHA** ————— ₹140  
A delightful mix of espresso, steamed milk, and chocolate syrup.

**VANILLA CARAMEL LATTE** — ₹150  
A luxurious combination of espresso, steamed milk, vanilla, and caramel syrup.

**MILK TEA** ————— ₹60  
Traditional Indian tea brewed with milk and a blend of aromatic spices.

**GREEN TEA** ————— ₹60  
A refreshing, light tea known for its subtle flavor and health benefits.

**SEPARATE TEA** ————— ₹60  
Custom brewed tea served with milk and sugar on the side, allowing you to mix to taste.

**MASALA TEA** ————— ₹50  
Strong and spicy Indian tea made with a potent blend of masala spices and milk.

**FRENCH HOT CHOCOLATE**  — ₹180  
A rich and creamy hot beverage made from premium dark chocolate, heavy cream and milk

## COLD BEVERAGES

**COLD COFFEE** ————— ₹140  
timeless favorite featuring smooth, chilled coffee blended with creamy milk for a refreshing treat.

**ICED LATTE** ————— ₹150  
Smooth espresso mixed with cold milk and ice for a cool, creamy delight.

**CARAMEL COLD COFFEE** — ₹160  
Chilled coffee with a rich caramel flavor, topped with a swirl of cream.

**FRESH LIME IN SODA** ————— ₹90  
A zesty mix of fresh lime juice and sparkling soda for a tangy refreshment.

**VANILLA FRAPPUCCINO** — ₹160  
A creamy, icy blend of vanilla, coffee, and milk, finished with whipped cream.

**LASSI (SWEET/SALTY)** — ₹80  
Traditional yogurt-based drink, offered in both sweet and salty variations.

**JAL JEERA** ————— ₹70  
A spicy, tangy beverage made with cumin, mint, and lime, served chilled.

**LEMON ICED TEA** ————— ₹180  
A refreshing cold tea infused with zesty lemon for a thirst-quenching treat.

## THIRST QUENCHERS

JUICES ————— 80

ENERGY DRINK ————— 180

COLD DRINK ————— 35

COLD DRINK PET ————— 80

TONIC WATER ————— 80

GINGER ALE ————— 80

SODA PET ————— 60

SODA ————— 35

MINERAL WATER ————— 38

CANNED SODA ————— 50

CANNED COLD DRINK ————— 70

ALKALINE WATER ————— 180

# COMBOS

## BREAKFAST COMBOS

AVAILABLE FROM 7:30 TO 11:00 AM

Enjoy our Breakfast Combos all with a choice of tea, juice, milk, lassi or coffee.

₹190

### CHANNA BHATURA COMBO

2 Pcs. of Bhatura served with a serving of Chana Masala and Onions

### BREAD COMBO

Toast with Butter, Jam or as a Sandwich

### EGG COMBO

2 Eggs served as per your order (Fried, Sandwich, Poached, Omlette, French Toast)

### PURI BHAJI COMBO

2 Pcs. of Puri served with a serving of Aloo Bhaji and Onions

### PARANTHA COMBO

2 Paranthas of choice from Aloo, Gobhi, Aloo Pyaz, or Plain Parantha with Aloo Jeera, all served with butter or curd and pickle.

## THALIS

AVAILABLE FROM 12:30 TO 04:00 PM

### VEG THALI 250

Dal Makhani, Kadai Paneer, Mix Vegetable, Mixed Raita, Green Salad, Rice, One Roti, One Laccha Parantha, Roasted Papad

### NON VEG THALI 290

Dal Makhani, Chicken Curry, Mix Vegetable, Mixed Raita, Green Salad, Rice, One Roti, One Plain Naan, Roasted Papad

## EXTRAS

CORNFLAKES & MILK	120
EXTRA PARANTHA	95
EXTRA CURD	60
EXTRA BUTTER	15
EXTRA BREAD SLICE	20
JAM WITH TOAST OR BUTTER	80

## LUNCH COMBOS

Indulge in our delicious combo meals, featuring a selection of hearty and flavorful dishes.

PANEER NAAN WITH GRAVY	260
AMRITSARI KULCHA WITH CHANNA	240
ONION KULCHA WITH CHANNA	230
KEEMA NAAN WITH GRAVY	290
CHANNA MASALA WITH RICE	230
RAJMAH WITH JEERA RICE	230

# SOUPS & SALAD

## SOUPS ★

Enjoy this wonderful array of soups, each designed to warm your soul and tantalize your taste buds!

	VEG	NON VEG		VEG	NON VEG
<b>MANCHOW SOUP</b> A spicy and tangy soup, packed with vegetables, and topped with crispy noodles	₹160	₹180	<b>TALUMIEN SOUP</b> A hearty, noodle-based soup with vegetables	₹160	₹180
<b>HOT AND SOUR SOUP</b> 🌶️ A bold, flavorful blend of heat and tang, brimming with vegetables and spices	₹160	₹180	<b>CREAM OF TOMATO</b> This classic soup combines the sweetness of ripe tomatoes with a touch of cream	₹160	₹180
<b>SWEET CORN SOUP</b> Smooth and creamy with sweet corn kernels,	₹160	₹180	<b>CLEAR SOUP</b> Light and soothing, this clear broth is a gentle blend of vegetables	₹160	₹180
<b>LEMON CORRIANDER</b> A zesty soup, infused with the vibrant flavors of lemon and fresh coriander.	₹160	₹180	<b>DAL SHORBA</b> A traditional Indian soup with a tangy blend of lentils or tomatoes	₹160	₹180

## CREAM SOUPS ★

Indulge in our rich and velvety cream-based soups, each crafted with fresh ingredients and a touch of cream to deliver comforting, satisfying flavors.

CREAM OF CHICKEN	190
CREAM OF BROCCOLI	170
CREAM OF MUSHROOM	170
CREAM OF VEGETABLES	170



## SALADS ★

GREEN SALAD	160	CREAM KUCHUMBER	220
FINGER SALAD	160	ONION SALAD	100
RUSSIAN SALAD	260	FRESH CHEESE	230
MICKY SALAD 🍷 A FRIEND'S RECIPE	260	SAUTÉED GREEN VEGETABLE 🍷	320
KUCHUMBER SALAD	190	BOILED VEGETABLE	320

# APPETIZERS

## INDO CONTINENTAL

### PAKORAS

Paneer **340** / Vegetable **190** / Chicken **380** /  
Egg **240**

### EGGS

Fried **90** / Poached **90** / Boiled **80** /  
Bhurji **200**

### CUTLETS

Vegetable **210** / Chicken **380** / Paneer **250**

### OMELETTES

Chicken **220** / Masala **150** / Cheese **200**

## FRIED APPETIZERS

### PANEER FINGERS ————— 295

Crispy and golden these are a delightful vegetarian snack.

### FINGER CHIPS ————— 200

Thick (11mm), skin-on finger chips, perfectly crispy and seasoned with Chat Masala

### FRIED CHICKEN ————— 360

Juicy, breaded, and skinless fried chicken with a crispy coating.

### VEG COCKTAIL KEBAB ————— 220

Flavorful and spiced vegetable kebabs, fried to perfection.

### CRISPY CORN MASALA <sup>R</sup> ————— 200

A savory mix of crispy corn kernels, tossed in flavorful masala.

### DAHI KE KEBAB ————— 310

Available as Traditional Kebabs or Our Special Bread Rolls

### VEG BULLETS <sup>R</sup> ————— 250

Bite-sized, crispy vegetable bullets packed with flavors.

### KURKURE KEBAB <sup>R</sup> ————— 260

Fried Tandoori Rumali Roti knots stuffed with paneer and mild Chinese spices

### MUSHROOM DUPLEX <sup>R</sup> ————— 290

Juicy mushrooms stuffed and fried for a delectable taste.

## BAR FOODS <sup>★</sup>

PEANUT MASALA 130

ROASTED PAPAD 50

FRIED PAPAD MASALA 90

PEANUTS 90

## SANDWICHES

Savor our delicious sandwich, crafted with fresh ingredients for a perfect meal or snack.

VEG SANDWICH 130

EGG SANDWICH 150

CHICKEN SANDWICH 200

MURG TIKKA SANDWICH 270

PANEER TIKKA SANDWICH 200

Make it Grilled (Rs. 10 Extra)

Upgrade to Sourdough (Rs. 80 Extra)



# APPETIZERS

## SPECIAL PLATTERS

Savor our sumptuous platters, featuring a carefully curated assortment of flavors and textures. Perfect for sharing or enjoying solo, they promise a feast for your taste buds.

### VEG PLATTER ————— 670

Veg Seekh Kebab, Mushroom Tikka, Paneer Tikka, Tandoori Aloo, Tandoori Broccoli, Soya Afgani Tikka

### NON-VEG PLATTER ————— 790

Tandoori Murgh, Tangri Kebab, Chicken Seekh Kebab, Dimmer Egg, Murg Tikka, Murg Malai Tikka

### CHAKHNA PLATTER ——— 450

Crispy Corn Masala, Peanut Masala, Dry Dal Tadka, Fried Papad Masala, Aloo Channa Chat

### FISH PLATTER ————— 950

Fish Fried, Fish Tikka, Fish Finger, Fish Amritsari, Fish Afghani



## CHATS ★

ALOO CHANNA CHAT	200
CHANNA CHAT	200
CORN CHAT	180
JEERA CORN CHAT	200

## FISH DELICACIES

Sourced from Pong Dam in Himachal Pradesh, our Singhara fish boasts a delicate texture and rich taste. The pristine environment ensures top-quality freshness. Ideal for various culinary preparations, from fried and grilled to curried dishes.

### FISH AFGHANI ————— 620 760

Marinated in a blend of yogurt and exotic spices, this dish is perfect for those who love a mild yet flavorful experience.

### FISH TIKKA 🍴 ————— 620 760

Marinated in a blend of traditional spices and grilled to perfection. It's a smoky, tender, and delightful treat.

### FISH FINGER 🍷 ————— 620 760

Coated in a spiced batter and deep-fried until golden and crispy. Served with tangy tartar sauce.

### FISH FRIED ————— 620 760

Seasoned with a special blend of spices and deep-fried to a crispy, golden finish. Served with tangy tartar sauce.

### FISH AMRITSARI ————— 620 760

Marinated in a tangy blend of spices and gram flour, then deep-fried to create a crispy outer crust.

### LEMON FISH ————— 620 760

Deep-fried in corn flour and then cooked in an Indian-inspired lemon sauce, creating a zesty and flavorful delight.

### FISH CHILLI ————— 620 760

Marinated in a spicy sauce, stir-fried with bell peppers and onions to a spicy, flavorful finish.

# INDO CHINESE

## CHINESE MAINS

### CHEESE(PANEER) CHILLI ₹300

Crispy fried paneer cubes tossed in a tangy and spicy chili sauce with bell peppers and onions.

### VEGETABLE MANCHURIAN ₹210

Deep-fried vegetable balls cooked in a savory and spicy Manchurian sauce.

### MUSHROOM CHILLI ₹300

Fresh mushrooms stir-fried with green chilies, bell peppers, and onions in a flavorful sauce.

### CHANNA CHILLI ₹260

Chickpeas stir-fried with green chilies, bell peppers, and onions in a delicious chili sauce.

### SOYA CHILLI ₹320

Protein-packed soya chunks cooked with bell peppers, onions, and green chilies in a spicy chili sauce.

### TOFU CHILLI<sup>®</sup> ₹270

Tofu cubes stir-fried with green chilies, bell peppers, and onions in a tangy chili sauce.

### LEMON PANEER ₹320

Paneer cubes cooked in a tangy lemon sauce with a hint of spice and garnished with fresh herbs.

### CHILLI CHICKEN<sup>🍗</sup> ₹410

BONE IN

A refreshing, light tea known for its subtle flavor and health benefits. **BONELESS 425**

### CHICKEN MANCHURIAN ₹410

BONELESS

Juicy boneless chicken pieces coated in a tangy and spicy Manchurian sauce

### HONEY SZECHUAN CHICKEN<sup>®</sup> ₹415

BONELESS

Succulent boneless chicken strips stir-fried in a fiery Schezwan sauce and honey

### HONEY CHILLI BROCCOLI ₹280

Crispy broccoli florets tossed in a sweet and spicy honey chilli sauce.

### HONEY CHILLI CAULIFLOWER ₹260

Golden-fried cauliflower florets coated in a flavorful honey chilli sauce.

### HONEY CHILLI POTATO ₹290

Crispy potato sticks stir-fried with a delicious honey chilli glaze.

### LEMON CHICKEN ₹410

BONE IN

Tender chicken pieces cooked in a zesty lemon sauce, infused with spices. **BONELESS 425**



## SPRING ROLLS

Crispy, golden rolls filled with spiced vegetables, capturing the flavors of Kolkata's vibrant streets

### VEG SPRING ROLLS 200

### SPINACH CORN ROLL 250

## RICE AND NOODLES

	VEG	EGG	CHICKEN
CHOW MEIN	240	290	300
FRIED RICE	260	300	320
HAKKA NOODLES	250	290	300
TRIPLE FRIED RICE	290	330	340



# TANDOOR

## VEG STARTERS

### PANEER SEEKH KEBAB ————— ₹340

Soft paneer blended with spices, shaped into kebabs and grilled to perfection.

### VEG SEEKH KEBAB ————— ₹290

Delightful mix of vegetables, spiced and skewered, then roasted in tandoor.

### SOYA TIKKA ————— ₹320

Nutty soya chunks marinated in curd and spices and char-grilled in Tandoor

### SOYA AFGHANI ————— ₹350

Creamy, rich soya chunks marinated in a special Afghan-style sauce, then grilled and tossed in cream and butter

### TANDOORI BROCCOLI ————— ₹360

Fresh broccoli marinated with spices and yogurt, cooked in a tandoor and tossed in cream

### MUSHROOM ONION TIKKA — ₹450

Juicy mushrooms and onions marinated in a blend of spices grilled cooked in thick cream and cashew gravy.

### MUSHROOM TIKKA ————— ₹320

Marinated Spicy mushrooms that are grilled to bring out their rich flavors.

### STUFFED MUSHROOM<sup>®</sup> ————— ₹340

Mushrooms stuffed with a delicious filling of Paneer, marinated and tandoor-grilled.

### PANEER IRANI TIKKA ————— ₹350

Soft paneer marinated in an Irani-style mix of spices and grilled.

### PANEER TIKKA<sup>🍃</sup> ————— ₹300

Classic paneer pieces marinated in spices and yogurt, then grilled.

## NON VEG STARTERS

### TANDOORI MURG ONE PIECE ₹220 HALF CHICKEN ₹400

Whole chicken marinated in a blend of yogurt and spices, then slow-roasted in the tandoor until perfectly charred and juicy.

### MURG TIKKA ————— ₹420

Chicken pieces marinated in traditional spices and yogurt, skewered and grilled in the tandoor for a smoky, tender bite.

### MURG SURKH TIKKA<sup>🔥🔥</sup> ————— ₹430

Chicken marinated in a fiery red blend of spices and Schechuan Sauce, grilled in the tandoor for a spicy and succulent finish.

### MURG MALAI TIKKA ————— ₹440

Chicken marinated in a creamy mixture of yogurt, cream, and mild spices, then grilled to perfection in the tandoor

### CHICKEN SEEKH KEBAB ————— ₹450

Minced chicken mixed with aromatic spices and mozzarella, shaped into kebabs, and grilled to perfection.

### RESHMI KEBAB ————— ₹450

Malai Tikka coated in a thick layer of whipped egg, roasted in the tandoor, creating a fluffy omelette around the chicken.

### MURG ONION TIKKA<sup>®</sup> ————— ₹470

Malai Tikka cooked in a rich gravy of cream, cashew paste, milk, onions, and capsicum.



### MURG ACHARI TIKKA<sup>🍃</sup> ————— ₹410

Chicken pieces marinated in a tangy pickling spice mix, grilled to create a unique, zesty, and flavorful dish.

### KALMI KEBAB ————— 4 LEGS ₹420

Chicken drumsticks marinated in a mixture of yogurt and spices, then grilled to achieve a tender, juicy, and flavorful kebab.

### MURG NASHILA TIKKA ————— ₹430

Chicken marinated in a unique blend of spices with a hint of herbs, grilled to create a tantalizing and aromatic experience.

# MAIN COURSE

## PANEER DELICACIES

₹370

### PANEER TIKKA BUTTER MASALA<sup>®</sup>

Juicy paneer tikka pieces cooked in a rich, buttery tomato gravy with aromatic spices.

### PANEER MAKHANI

Soft paneer cubes simmered in a creamy, buttery tomato sauce, flavored with mild spices.

### PANEER TOMATO

Paneer cooked in a tangy and spicy tomato gravy, offering a burst of flavors in every bite.

### KADAI PANEER<sup>®</sup>

A flavorful dish with paneer and bell peppers, cooked in a wok with a blend of spices, giving it a unique taste.

### PANEER BHURJI

Scrambled paneer cooked with onions, tomatoes, and spices, making for a delicious and easy dish.

### PALAK PANEER

Paneer cubes simmered in a smooth and creamy spinach gravy, seasoned with aromatic spices.

### SHAHI PANEER

A royal dish with paneer cubes cooked in a rich, creamy gravy made with nuts and aromatic spices

### PANEER DO PIAZA

Paneer cooked with onions prepared in two ways - caramelized and fresh, along with a medley of spices



## DALS

Savor the rich and diverse flavors of our dal dishes, each crafted with a unique blend of spices and lentils, slow-cooked to perfection.

DAL MAKHANI	240
DAL SUNEHRI	240
KALI DAL TADKA	240
DRY DAL TADKA	240

## GRAVIES

### TOMATO CORN MASALA ——— ₹320

Sweet corn kernels cooked in a rich and tangy tomato masala, offering a delightful blend of flavors.

### SOYA TOMATO MASALA ——— ₹350

Soya chunks simmered in a spiced tomato gravy, creating a hearty and satisfying dish.

### MALAI KOFTA ——— ₹400

Soft dumplings made of paneer and vegetables, cooked in a creamy, rich gravy, perfect for indulgence.

### NARGISI KOFTA ——— ₹360

Flavorful koftas stuffed with butter, served in a delectable tomato-based gravy.

### PALAK MUSHROOM<sup>®</sup> ——— ₹320

Mushrooms cooked in a creamy spinach sauce, flavored with aromatic spices.

### DUM ALOO KASHMIRI ——— ₹320

Whole potatoes simmered in a rich, spicy gravy, infused with traditional Kashmiri flavors.

### VEGETABLE KOFTA ——— ₹310

Mixed vegetable dumplings cooked in a flavorful tomato-based gravy, a perfect vegetarian delight.

### VEGETABLE GRAVY ——— ₹250

A perfect blend of our rich and spicy tomato-based red gravy and our creamy, smooth white gravy.

# MAIN COURSE

## VEGETARIAL CLASSICS

**KADHI PAKORA** <sup>R</sup> ————— ₹250  
Tangy yogurt-based curry with soft, spiced gram flour fritters

**RASILE RAJMAH** ————— ₹270  
Earthy kidney beans simmered in a rich, spiced tomato gravy

**MIX VEGETABLE** ————— ₹310  
A medley of seasonal vegetables cooked in a savory, spiced gravy

**JULLUNDUR ROYALE VEG** ————— ₹420  
Rich mix of veggies in cashew and tomato gravies, topped with cocktail and dry fruits

**CHANNA MASALA** ————— ₹270  
Spicy chickpeas cooked in a flavorful onion-tomato gravy

**ALOO SABZI** ₹300

ALOO GOBHI      ALOO CAPSICUM  
ALOO MATTAR      ALOO METHI  
ALOO PALAK      ALOO JEERA

## CHICKEN MAIN COURSE

BONE IN

BONE IN

**CHICKEN RAHRA** ————— ₹470  
A delightful combination of minced and chunky chicken cooked together in a rich, spicy gravy. **BONELESS 495**

**BUTTER CHICKEN** ————— ₹470  
Tender chicken pieces cooked in a rich and creamy tomato-based gravy, finished with butter and cream. **BONELESS 495**

**MURG GHARWALA** <sup>R</sup> ————— ₹430  
A homestyle chicken curry cooked with traditional spices, tomatoes, and onions. **BONELESS 455**

**MURG TIKKA BUTTER MASALA** — ₹495  
Grilled chicken tikka pieces simmered in a luscious butter masala gravy, bursting with smoky and tangy flavors.

**KADAI MURG** ————— ₹470  
Chicken cooked in a spicy tomato and bell pepper gravy, flavored with freshly ground kadai masala **BONELESS 495**

**MURG PATIALA** <sup>R</sup> ————— ₹495  
Chicken cooked with a blend of traditional spices, wrapped in an egg omelette, and served in a rich and flavorful gravy.

**CHICKEN CURRY** ————— ₹430  
Classic chicken curry simmered in a flavorful tomato-based gravy, infused with aromatic spices. **BONELESS 455**

**JULLUNDUR ROYALE** ————— ₹495  
A luxurious mix of white and red gravy, featuring Malai Tikka, topped with cashews and cocktail fruits for a delightful finish.

**MURG MASALA** ————— ₹470  
Chicken pieces cooked in a rich, spicy masala gravy, packed with bold flavors and a hint of herbs. **BONELESS 495**

**KEEMA CURRY (GRAVY)** ————— ₹250  
Minced chicken cooked with onions, tomatoes, and aromatic spices, creating a hearty and flavorful curry.

## MEATS, EGGS, SEAFOOD

**FISH CURRY** ————— ₹760  
Fresh fish pieces cooked in a spicy and tangy tomato-based gravy, infused with traditional Indian spices.

**MUTTON ROGAN JOSH** <sup>R</sup> ————— ₹530  
Tender mutton pieces slow-cooked in a rich, aromatic gravy.

**EGG AND PEAS CURRY** ————— ₹320  
Boiled eggs and peas simmered in a mildly spiced tomato and onion gravy, offering a hearty and comforting dish.

**MUTTON RAHRA** <sup>R</sup> ————— ₹550  
A hearty dish featuring minced and chunky chicken cooked together in a robust, spicy gravy.

# SIDE DISHES

## BIRYANI

Experience the rich and aromatic flavors of our biryanis, crafted with passion and tradition. Each dish combines fragrant basmati rice with carefully selected spices and your choice of meat or vegetables, creating a symphony of taste that is sure to delight your palate.

### HYDERABADI DUM BIRYANI <sup>R</sup>

Premade dum-cooked rice with whole spices, layered with freshly prepared gravy of chicken, meat, or vegetables, and topped with more cooked rice, served in a small handi for an aromatic and flavorful experience.

#### VEG DUM BIRYANI

₹340

#### SOYA DUM BIRYANI

₹370

#### CHICKEN DUM BIRYANI

₹450

#### MUTTON DUM BIRYANI

₹590

### JULLUNDUR SPECIAL BIRYANI

Basmati rice mixed with a flavorful blend of white cashew and red tomato gravies, combined with your choice of chicken, mutton, egg, soya chaap, or mixed vegetables, offering a vibrant and hearty meal.

#### VEG BIRYANI

₹320

#### EGG BIRYANI

₹330

#### CHICKEN BIRYANI

₹400

#### MUTTON BIRYANI

₹570

## RICE

JEERA RICE	250
SADA CHAWAL (BOILED RICE)	190
VEG PULAO	280
PEAS PULAO	280

## MIXED BASKET ₹300

TANDOORI ROTI
MISSI ROTI
PLAIN NAAN
AMRITSARI KULCHA
LACCHA PARANTHA
CHEESE NAAN

## INDIAN BREADS <sup>\*</sup>

TANDOORI ROTI	20	AJWAIN PARANTHA	35
TANDOORI BABY ROTI	15	MISSI ROTI	32
PLAIN NAAN	32	STUFFED PARANTHA	90
LACCHA PARANTHA	32	CHEESE PARANTHA/NAAN	140
TANDOORI BUTTER ROTI	25	KEEMA NAAN	160
BUTTER NAAN	44	AMRITSARI KULCHA	120
CHILLI LACCHA PARANTHA	42	ONION KULCHA	80
PUDINA LACCHA PARANTHA	45	GARLIC NAAN	45
AJWAINI LACCHA PARANTHA/ROTI	34	TAWA ROTI	28

# SIDES & DESSERTS

## RAITA ★

PLAIN RAITA	₹ 120
PINNEAPPLE RAITA	₹ 140
MIXED FRUIT RAITA	₹ 140
POTATO RAITA	₹ 140
CUCCUMBER RAITA	₹ 140
BOONDI RAITA	₹ 140

## SUNDAES ★

**THREE IN ONE** ₹130  
A delightful trio of scoops with strawberry, vanilla, and chocolate ice cream for a perfect blend of classic flavors.

**MIXED FRUIT** ₹130  
Refreshing cocktail fruits paired with one scoop each of strawberry and vanilla ice cream.

**CASSATTA** ₹175  
A luscious treat featuring layers of cake and ice cream, with a delightful mix of flavors and textures.



## INDIAN DESSERTS ★

Indulge in our traditional Indian desserts, each crafted with rich ingredients and a touch of sweetness to create unforgettable flavors.

GULAB JAMUN	80
KHEER	110
GAJRELA	120
FRUIT CREAM	140

## TUTTI FRUITI ★ R

A colorful medley of candied fruits mixed into creamy ice cream, creating a sweet and tangy delight.

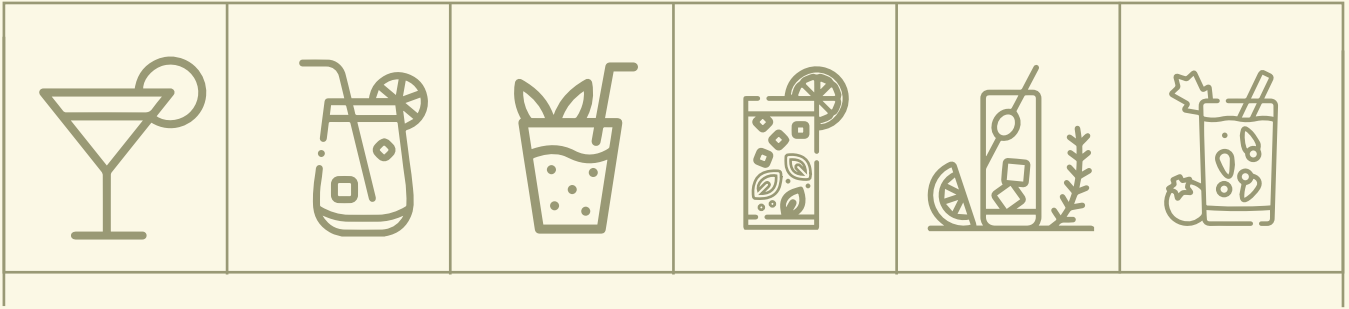
SMALL	120
LARGE	140

## ICE CREAMS ★

Treat yourself to our delightful ice cream selection, crafted with the freshest ingredients to deliver rich and creamy flavors.

VANILLA	90
STRAWBERRY	90
CHOCOLATE	110
BUTTERSCOTCH	110
ALFONSO	110

# COCKTAILS



## HOUSE COCKTAILS

to tantalize your taste buds with our brand-new range of expertly crafted cocktails. Whether you're in the mood for a classic favorite or an adventurous new blend, our menu has something for everyone. Perfect for any occasion, these refreshing and flavorful drinks are here to elevate your dining experience.

### MOJITO

BASE : WHITE RUM

₹270

Fresh mint leaves, lime juice, sugar, sparkling water, and a splash of rum, served over ice.

### CUBA LIBRE

BASE : BLACK RUM

₹250

Classic Combination of a sprig of lemon juice, Coca Cola and Black Rum, Served over Ice

### BLOODY MARY

BASE : VODKA

₹300

Fresh Tomato Juice, Salt, Pepper, Tabasco, Worcestershire Sauce, White Rum

### MINT JULEP

BASE : BOURBON

₹320

Fresh Mint, Simple Syrup, Bourbon, Served over Crushed Ice

### PINA COLADA

BASE : WHITE RUM

₹280

White Rum, Blended Pineapple Cocktail Fruit, Coconut Cream, Shaken with Ice

### ESPRESSO MARTINI

BASE : ABSOLUT

₹380

Vodka, Espresso Shot, Coffee Liqueur, Touch of Sugar, Shaken and Served over Ice

### IRISH COFFEE

BASE : WHISKEY

₹380

Kahlua, Whiskey, Demerara Syrup, Espresso Shot, Boiling Water, Topped with Heavy Cream

### GIN AND TONIC

BASE : GIN

₹300

Gin and Tonic Water, Served over Ice, Garnished with a Lemon Peel

### WHISKY SOUR

BASE : BOURBON

₹300

Whiskey, Angostura Bitters, Lemon Super Juice, Simple Syrup, Shaken and Served Over Ice (Optional - Aquafaba)

### OLD FASHIONED

BASE : WHISKEY

₹380

Whiskey, Angostura Bitters, Twisted Orange Peel, Sugar, Served Over Ice

### JULLUNDUR LIIT

BASE : VODKA, GIN, TEQUILA, WHITE RUM

₹510

Vodka, Gin, Tequila and White Rum shaken with our in house black tea and lime juice, served over ice

### SCREW DRIVER

BASE : VODKA

₹340

Vodka, Orange Super Juice, Simple Syrup, Served over Crushed Ice



# MOCKTAILS

## ICE CRUSHES ₹180★

Our special Ice Crushes are a callback to the “baraf ka gola” everyone enjoyed as children. Fruit Syrup, mixed with Finely crushed Ice.

ORANGE

STRAWBERRY

PASSION FRUIT Ⓜ

PINNEAPPLE

## CLASSICS★

MOJITO Ⓜ ₹200

Fresh mint leaves, lime juice, sugar, and sparkling water, served over ice.

BLUE LAGOON ₹200

Blue curaçao syrup and lemonade, served over ice.

PINA COLADA ₹230

A creamy blend of coconut cream and pineapple juice, served over ice.

FRUIT PUNCH ₹210

Vanilla Ice Cream, Passion Fruit Syrup, Juice and Crushed Cocktail Fruit.



# BAR MENU

## INDIAN BEER

KINGFISHER STRONG	240
KINGFISHER ULTRA	280
KINGFISHER WHIET BEER	300

## PREMIUM BEER

CARLSBERG	280
BUDWEISER	280
TUBORG	280

## LAGER/ALCOPOP

CORONA (350 ml)	220
HEINEKEN (500 ml Can)	300
BREEZER (350 ml)	180
HOEGARDEN (350 ml)	300

## SCOTCH WHISKY

	PEG 30ml	PITCHER 25 PEG of 30ml
BLACK DOG GOLD	150	2200
JW RED LABEL	150	1900
TEACHER'S 50	150	2200
BALLENTINE'S	150	1900
100 PIPER 12 YEAR	150	2200
JAMESON	150	2200
JW BLONDE	150	2200



## BOURBON

	PEG 30ml	PITCHER 25 PEG of 30ml
JACK DANIELS	280	3000
JIM BEAN	150	2000

## INDIAN WHISKEY

	PEG 30ml	PITCHER 25 PEG of 30ml
ROYAL STAG	50	700

# BAR MENU

## BLENDED MALT

	PEG 30ml	PITCHER 25 PEG of 30ml
MONKEY SHOULDER	280	3500
JW BLACK LABEL	280	3200
CHIVAS REGAL 12 YRS	280	3200

## RUM

	PEG 30ml	PITCHER 25 PEG of 30ml
OLD MONK	70	800
BACARDI WHITE	70	1000
OLD MONK SUPREME	80	1000

## BLENDED WHISKY

	PEG 30ml	PITCHER 25 PEG of 30ml
ANTIQUITY	80	1100
SIGNATURE RARE	70	1000
BP RESERVE	80	1100
BLENDER PRIDE	70	1000

## TEQUILA AND GIN

	PEG 30ml	PITCHER 25 PEG of 30ml
CAMINO	200	3000
TANQUIRIE	200	2000

## SINGLE MALT

	PEG 30ml	PITCHER 25 PEG of 30ml
INDRI	340	4000
GLENFIDDICH	340	4000
LONGITUDE	340	4000
GLENLEVVIT	340	4000

## BLENDED SCOTCH

	PEG 30ml	PITCHER 25 PEG of 30ml
BLACK DOG BLACK	150	1600
BLACK AND WHITE	150	1500
VAT 69	150	1500
100 PIPERS	150	1500
TEACHER HIGHLAND	150	1500
MCROY	150	1500

## WINE

	GLASS	BOTTLE
JACOB CREEK RED	400	1600
JACOB CREEK WHITE	400	1600

## VODKA

	PEG 30ml	PITCHER 25 PEG of 30ml
ABSOLUT	150	2000
SMIRNOFF	70	1200
MAGIC MOMENT	80	1000



# PREORDER MENU

ONE HOUR TO ONE DAY PREP TIME

## 1 HOUR PREP TIME

Each dish on this special menu has been carefully curated to ensure that you can enjoy a delicious and satisfying meal, all prepared within 45 minute to an hour.

### STUFFED AFGANI CHICKEN ₹1050

Sweet corn kernels cooked in a rich and tangy tomato masala, offering a delightful blend of flavors.

### ALOO MAUSAM BAHAR ₹450

Sweet corn kernels cooked in a rich and tangy tomato masala, offering a delightful blend of flavors.

### CHICKEN SPRING ROLL ₹380

Sweet corn kernels cooked in a rich and tangy tomato masala, offering a delightful blend of flavors.

### STUFF TANGRI KEBAB (2 LEGS) ₹550

Sweet corn kernels cooked in a rich and tangy tomato masala, offering a delightful blend of flavors.

## PIZZA PREORDER

ORDER 24 HOURS IN ADVANCE

### CHICAGO THIN CRUST

For the first time in Chandigarh, cracker thin dough. We use, high quality bread flour and ferment it for at least 24 hours

ITALIAN SAUSAGE 850

CLASSIC VEG 650

### NEOPOLITAN

Double Fermented, wood fired, Authentic Italian Pizza made with San Marzano Tomatoes and 00 Flour

MARGARITA 750

ITALIAN SAUSAGE 950



# THROUGH THE YEARS

At Jullundur Hotel, we've proudly stood the test of time for over 40 years. Through numerous challenges and even a global pandemic, your unwavering support has been our cornerstone. We're deeply grateful for your trust and cooperation, helping us ensure a safe and hygienic experience for all. Here's to many more years of thriving together!



## CELEBRATE YOUR SPECIAL MOMENTS WITH US

Celebrate all your special occasions with us, whether it's a birthday party, wedding, reception, or conference. Our spacious hall accommodates over 70 guests, while our rooftop venue provides a charming open-air setting for up to 60 people. Make your events memorable with us!

CONTACT US AT 97794519512, 8054989256







## DIAL 9 FOR RECEPTION

WE DO SPECIAL ARRANGEMENTS FOR ALL YOUR SPECIAL EVENTS