



Set off on a journey into erstwhile India and discover the unexplored flavours of the north-western frontier province with delectable menu offerings from Indus. Satiate your tastebuds as you discover the wholesome spice blends and ancient cooking techniques from Sindh, Peshawar, Kashmir and Khyber. The cradle of the Indian civilization- Indus has given rise to a food trail, along which our master chefs have researched and recreated soulful delicacies to be savoured with our world-class a la carte menu at

Indus.

The pendulum swings a tad slowly in distant towns and small stations. Is the train late? Has it ever been on time? Why worry? Why hurry? Let's just have another big tumbler of creamy lassi.

AAP KI KHIDMAT MEY

Ganne Da Ras 1131 Kcal Sugarcane Extract, Mint, Lime	355
Jal Jeera Shikhanji 69 Kcal Roasted Cumin, Lime	355
Sherbat E Gulaab	355
Khas Ka Soda 75 Kcal Khus, Aerated Cooler	355
Patiyala Lassi 🗍 🥌 603 Kcal Beaten Yogurt, Sweet / Salted, Butter Milk	355



The Khyber Pass is the original Passage to India. It has welcomed Alexander the Great and Genghis Khan. It has smoothed the flow of silk. It has been a conduit of culinary secrets, cooking techniques and foreign spices that have today become a seamless part of the kitchens of Punjab. And much like the Kyber Pass, the cuisine of the region does not allow barriers to stop it.

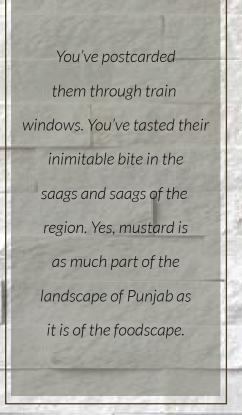
SHURUAT

Nalli Yakhni 🗍 🥌 864 Kcal Lamb Shank Broth	395
Kukkad Ka Ark 🗍 🥗 864 Kcal Chicken Cubes, Black Pepper	395
Singada Tey Palak Da Shorba 🏾 🥗 546 Kcal Spinach, Chestnut Chips	395
Bhuna Makkai Makahniya 🗋 🥗 528 Kcal Butter, Roasted Maize	395
Chef's Special Shorba Of The Day 📋 🥳 500 Kcal	395



HALKA PULKA

Sindhi Dal Pakwaan 3 \$	395
Chaap Chola 1061 Kcal Potato Fritters, Chickpea Curry	395
Dahi Bhalley 408 Kcal Lentil Dumpling, Yogurt, Tamarind, Mint Chutney	395
Bharwan Mirchi Aur Kanda Bhajjia Chaat 501 Kcal Filled Chillies, Onion Fritters	395
Meetha Sevyun Patata Bites 727 Kcal Potato bites, Sweet Vermicelli	395
Roomali Ki Chaat 434 Kcal Crispy Bread Chips, Spiced Salad	395

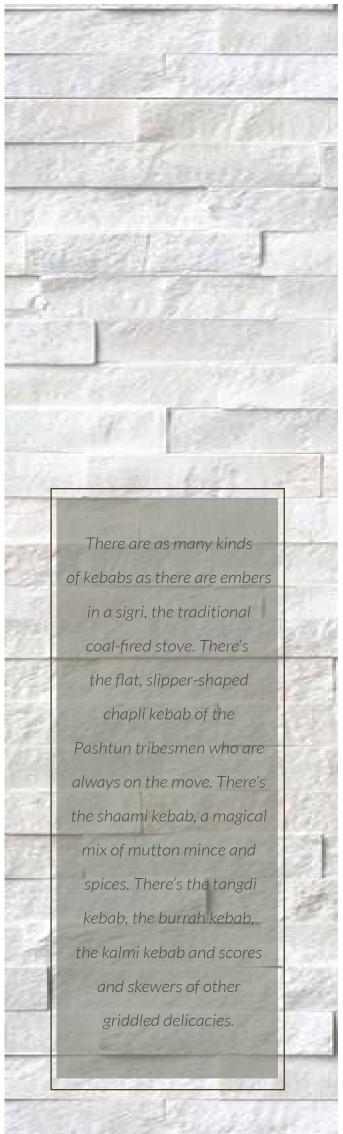


Vegetarian Dish Non-vegetarian Dish Kindly inform us if you are allergic to any food ingredients All prices are in Indian Rupees and exclusive of government taxes.

Fish Lupin Soya Milk Peanuts Gluten Mustard Nuts Sesame Celery Sulphites Eggs Crustaceans

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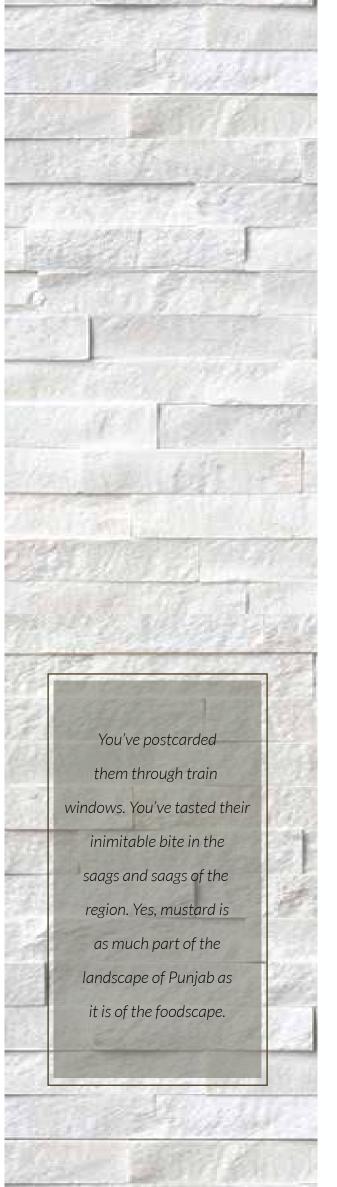
List of Allergens:



SIGDI TEY TANDOOR

Sarson Pomfret Tanduri 1967 🖗 👞 815 Kcal Mustard Marinated Pomfret	1150
Amritsari Macchi 1999 (Construction) 720 Kcal Batter Fried, Bhekti Fish Fillet, Carom Seeds	950
Afghani Peeli Mirch Ke Jheengey 🏾 🥌 🏤 🦐 327 Kcal Yellow Chilli, Shrimps, Yogurt	1350
Murgh Banno Tikka 🏾 😻 🏤 686 Kcal Chicken, Yogurt, Pepper	725
Dhabbey Da Kukkad1000(Half)/125825/1345 Kcal Whole Tandoori Chicken	0 (Full)
Tangdi Lahori 🏾 😻 🍫 624 Kcal Roasted Chicken Thighs, Lahori Spices	725
Bhatti Da Champ 166 🙀 714 Kcal Lamb Rack, Afghan Spice Mixes	1250
Khyberi Boti 🏾 😻 🦚 1098 Kcal Lamb Chunks, Leavened Bread	900
Khaas Sheekh Kebab 🌔 🏾 🥗 1435 Kcal Minced Lamb Sindhi	900





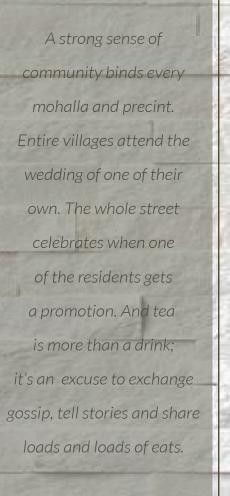
SIGDI TEY TANDOOR

 Multani Bhee Ke Pakodey 965 Kcal Lotus Stem Fritters, A Sindy Specialty 	650
 Soya Subz Ki Chapli 359 Kcal Minced Soya Chaap, Vegetable Patties 	650
Laal Mirch Ke Paneer Tikka 666 (%) 519 Kcal Spiced Red Chili Marinated Cottage Cheese	725
Karachi Aloo-Kachaloo Tuk 605 Kcal Crunchy Baby Potatoes, Taro	650





Aloo Wadiyan 🏾 🧺 611 Kcal Dried Spice Cakes, Potato Curry	700
Aloo Dum Kashmiri 1999 1147 Kcal Kashmiri New Potatoes, Fennel, Yogurt	700
Sindhi Kadi 166 537 Kcal Drumstick, Mixed Vegetables, Gram Flour, Tamarind Pulp	700
Baingan Bharta	700
Sindhi Macroni Phulbatasha Curry 🍈 拳 447 Kcal Sindhi Pasta & Fox Nut Curry	700
Beeh Batata Curry and a stem, Potato Curry	700







LAGAN SEY Vegetarian Curries

Bhindi Bhasar 👖 🦫 423 Kcal Stir Fried Lady Finger, Local Spiced	700
Kaju Gucchi Kubh Masala 🏾 🥗 716 Kcal Morrels, Farm Mushroom & Cashew nut	1000
Paneer Tikka Masala 🏾 🥗 🍕 519 Kcal Spiced Roasted Cottage Cheese, Tomato, Onions	950
Nadru, Palak, Khubani Koftey 🏾 🧐 👹 1243 Kcal Apricot Filled, Spinach, Lotus Stem Dumplings	800
Sai Bhaji 869 Kcal Spinach, Fenugreek Greens, Curried Mixed Lentils	700
Sarson Da Saag 👖 🍕 690 Kcal Seasonal Mustard Leaves Pureed	700
Bagheechey Ki Subzi 933 Kcal Brocolli, Spinach, Green Beans, Snow Peas, Bok Choy, Cherry Tomato, Corn Kernels, Stir Fried, Local Spices	550





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💿 Rajma Raseela 📋 700 1157 Kcal | Kidney Bean Curry • Amritsar Choley 700 450 Kcal | Local Spiced, Chickpea, From Amritsar Dal Makhni 700 1035 Kcal | Slow Cooked Lentil, Cream 💿 Peeli Moong Tadka 📋 700 516 Kcal | Curried Lentil Dhabha Dal Fry 700 530 Kcal | Pigeon Pea Curry, Local Spices Panchratni dal 700 545 Kcal | Five Lentil Curry

Dal



The tandoor isn't merely the oldest oven known to man; it's a time machine. Some say it was invented by the Presians and taken to heart and health by locals when the Persians arrived. Others say it's been around since the time of the Indus Valley Civilization. We don't know which claim is true. What we do know is that nothing can quite replicate the lightly charred flavour that the warm embrace of a tandoor imparts.

Non Veg Curries

Pind Da Kukkad Masala	900
Tandoori Chooza Makhni	900
Lahori Dum Ka Murgh 🗍 🤎 🍕 822 Kcal Slow cooked Country Chicken Cuts, Onion, Cashew	900
Rawalpindi Keema Mutton Curry 165 690 Kcal Minced Spiced Mutton	950
Karachi Gosht Sukha 1999 836 Kcal Stir Fried Spiced Lamb Cuts, Onion, Pimentos'	950
Seyal Teevan *** 761 Kcal Slow cooked Lamb Curry, Like In Sindhi Homes	950
Kashmiri Roganjosh 🏾 🥮 1316 Kcal Tender Lamb Cuts, Fennel, Ratanjog	950
Khyberi Raan - E – Masala 🏾 🨻 🎲 攀 2754 Kcal Lamb Leg Chunks, From The Clay oven, Afghan Spices, Roasted Vegetables	1700
Jheenga Malai Wala 🏾 😻 🌾 🏷 1561 Kcal Shrimps, Cream, Onions & Cashew nut	1350
Amritsari Fish Curry 🏾 😻 🍪 🏎 657 Kcal Punjabi Fish Curry	1000



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Pulao & Biryanis

Safed Chawal 258 Kcal Steamed Basmati Rice	550
Wadiyon Wale Chawal [] 4 342 Kcal Stir Fried Long Grain Basmati, Spice Cakes	550
Sindhi Teyri 342 Kcal Long Grain Rice, Potatoes, Raisins, Home Spices	550
Bhuga Cahawal (Barista Pulao) 342 Kcal Basmati Rice, Sindh Spices, Fried Onions	550
Gucchi pulao 342 Kcal Morrels, Long grain rice	700
Kabuli Chilgoza Pulao 🏾 🧐 342 Kcal Chick Pea, Nuts, Pomegranate, Basmati Rice	600
Yakhni Gosht Biryani 🏾 🥗 🎭 642 Kcal Tender Lamb Cuts, Saffron, Long Grain Basmati, Dum Cooked	1200
Dhabha Chicken Tikka Pulao	1000





	Makkai Di Roti With White Butter And Gud 🛾 👹 660 Kcal Local Jaggery-Griddled Maize Bread (2 Pc)	200
	Dodho 👖 👹 400 Kcal Shorgum / Jowar Bread (2 Pc)	200
	Missi Roti 📲 😻 400 Kcal Gram Flour, Onion, Indian Spices, Flat Bread (2 Pc)	200
	Khameera Naan 🏾 👹 400 Kcal Yeast Raised Refined Flour Bread, butter	200
	Amritsari Kulcha 📑 😻 496 Kcal Filled Bread, Potato, Onion, Pomegranate Seeds (1 Pc)	350
	Laccha Paratha 🗍 👹 400 Kcal Layered Whole Wheat Bread, Dried Mint (1 Pc)	200
	Tandoori Roti 🖥 👹 400 Kcal Whole Wheat Bread (2 Pc)	200
	Phulka 🗍 👹 317 Kcal Puffed Wheat Bread (4 Nos)	200
	Roomali 🍈 👹 386 Kcal Handkerchief Bread, Refined Flour (2 Pcs)	200
	Poori 669 Kcal Deep Fried. Wheat Bread (4 Pc)	200



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 Non-vegetarian Dish
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Walking is good for one's health. And what better way to walk than in a pair of colourful but comfortable mojris. You can amble over to the dhaba for some tandoori chicken. Or stroll to the market for ganne ka ras. Or maybe trek further into the fileds for fresh-from-the-farm gajar ka halwa. Like we said, walking is good for one's health. Walking is good for one's health. And what better way to walk than in a pair of colourful but comfortable mojris. You can amble over to the dhaba for some tandoori chicken. Or stroll to the market for ganne ka ras. Or maybe trek further into the fileds for fresh-from-the-farm gajar ka halwa. Like we said, walking is good for one's health.

Paranthey Wali Gali

(Yogurt, Butter, Pickles, Salad)

Filled Breads Choice:

531 Kcal

Aloo, Pyaz 👖 👹 496 Kcal Potato, Onion	450
Cauliflower 🖥 👹 463 Kcal	450
Paneer 📑 👹 585 Kcal	450
Raddish (Mooli) 📑 👹 521 Kcal Seasonal	450
Mixed vegetable parantha 👖 攀	450



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Dahi Dey Rang

Boondi Aur Jal Jeera 200 Kcal Gram Flour Dumplings	200
Pineapple Aur Pudina 🕹 148 Kcal	200
Pomegranate 📩 148 Kcal	200
Aloo, Kalimirch, Kala Namak 🧻 200 Kcal Potato, Crushed Pepper, Black Salt	200
Burani 148 Kcal Golden Garlic Chips	200
Mixed Vegetable 150 Kcal Onion, Cucumber, Tomato	200
Tadke Wali Raita 220 Kcal Smoked Yogurt, Mustard, Curry Leaf, Whole Chill	200 li
Kullad Wali Dahi 180 Kcal Set Yogurt	200



The rise and fall of civilization. The ups and downs of hills and plains. The bumps and grinds of trails and roads. The surges and dips in the mercury. Everything follows rivers here. This is the land of five rivers after all.

MEETHA ZAIKA

313 Kcal Indian Ice Ceam, Vermicilli, Chia Seeds	450
Laccha Kesari Rabdi Aur Jalebi 🏾 🧐 🁹 1400 Kcal Deep Fried Dumplings, Reduced Milk, Saffron	500
Gajar Mawa Ka Halwa 🏾 🍏 764 Kcal Carrot Pudding, Nuts	450
Pista Gulab Jamun 🏾 😻 🐞 1564 Kcal Cottage Cheese Sweetened Dumplings, Pistachio	450
Sakorey Wali Badami Phirni 🏾 🥗 352 Kcal Rice Porridge, Rose Petals	350
Lahori Shahi Tukda 🏾 😻 🐞 644 Kcal Sweetened Fried Bread, Condensed Milk, Saffron, Nuts	450
Meethi Thaal- Karachi Halwa, Sevaiyon Kheer 1997	700

