

MENUS

TAWA

AMRITSARI MURG KHURCHAN

Shredded tandoori chicken legs, stir-fried with onions, peppers, tomatoes

31

ANDA KHURCHAN

Sliced egg sautéed on iron griddle with peppers and onion tomato masala.

26

PANEER KHURCHAN (V)

Indian paneer strips, stir fried with mustard seed, green chilly and ginger.

27

VEG KHURCHAN (V)

Crispy vegetables sautéed on iron griddle with a touch of aamchur masala.

24

MAGHAZ & KEEMA

Mutton brain cooked along with mince and tawa masala.

34

KATA KAT

Assortment of mutton parts (liver, brain, kidney) sizzled over iron griddle.

36

BREAD & RICE

Naan-e-Sthan

19

Our signature naan enough to feed 8 people or 1 if you are ambitious.

KALONJI DAL NAAN

Black seed flavored chana and masoor lentil bread. Because they are friends and want to bake together.

7

LUCKNOWI PARATHA

Flaky layered refined flour paratha infused with cardamom.

7

DHABA DI ROTI

Unleavened wheat flour bread to swab up all the delicious curry.

4

STEAM RICE

The name tells it all!

15

SIDES

- DAL BHUKHARI (V)** 19
A Sthan signature dish - dark, rich, deeply flavoured urud lentils soaked overnight, served from degg
- PINDI CHIKAR CHOLAY (V)** 21
Rawalpindi chickpeas preparation, with ajwain seed, anardana and desi ghee.
- PUNJABI KADI PAKORA (V)** 17
Tempered besan and yogurt kadi, with onion potato pakora.
- DAL DHABA (V)** 19
Wholesome medley of dal tempered with cumin, ginger and garlic in pure ghee.
- MASALA FRIES (V)** 15
French fries with a desi masala twist.
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GOLI BOTAL SODA

- THUMBS UP** 9
The cola of Bombay, in goli soda bottles.
- LIMKA** 9
Fizzy desi lemonade. "Contains no Fruit" - guaranteed.
- DIET COKE** 9
Thumbs up makes no diet.
- DESI FAANTA** 9
Because we believe Faanta is always better with ginger.
- STRAWBERRY FAANTA** 9
Exclusively for ladies.
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SOUPS

- KABULI MURGH SHORBA** 17
Afgani chicken stew with a hint of saffron and fennel
- TAMATAR MASHROOM SHORBA (V)** 14
Tomato soup with fresh mint and mushroom dumplings
- LAHORI KHARODE** 18
Lamp trotter stew with garam masala

SALAD

SALATA KACHUMBER (V)

13

Market salad vegetables, Kachi ghani (mustard oil), Afgan masala dressing

CYCLE PANEER - DAL SALAD (V)

16

Black channa, green sprouts, moong dal, fried paneer with indian hawker spice

CHAI

KADAK ELAICHI KHULLAD

7

Warm and strong cardamom chai when it's one of "those" days.

CHAI KI DUKAN 15

Four glasses of unpretentious Chai.

CUTTING

5

Humble half - portion chai from the street side.

DHUD PATTI

9

Sweet & robust, dhaba style milk tea that reminds you of a road trip with friends.

MILITARY COFFEE

9

AT EASE Frothy milk coffee, made military style.

PAHADI ZAFRANI CHAI

11

Sulaimani tea with saffron, side to an intimate conversation.

KEBAB GRILLS

RAAN IRANI

100

Whole leg of lamb, marinated overnight with Kabuli spices, slow cooked in oven.

MURG ABHIR TIKKA

35

Cinnamon and rose flavored chicken kebab, marinated in yogurt and spices (Boneless).

BHATTI DA MURG

32

Country style tandoori chicken, yellow chilli, coarse garam masala, tossed in teekha masala.

NAWABI MALAI TIKKA

36

Royal preparation of chicken flavored with green cardamom in yoghurt, cheese and cream (Boneless).

MURG BANOO

34

Pakistani creamy saffron marinated chicken, delicately coated in an egg mixture and chargrilled (Boneless).

LAHORI GOSHT SHEEKH

32

Melt in the mouth minced lamb kebabs marinated with lime corriander and cumin

CHAPPEIN

42

Prime mutton chop, robust flavor of chilli, garam masala and mustard oil for meat lovers.

KARACHI BOTI TIKKA

34

Tender mutton cubes, marinated in a yoghurt, mustard oil, cumin and chilli; charbroiled.

PANEER TIKKA TANDOORI (V)

30

Typical Dilli style marinated cottage cheese, grilled on sigdri.

PANEER MALAI SHEEKH (V)

30

Soft skewers of paneer, khoya and nuts chargrilled on sigdri.

VEG GRAVIES

PANEER BHURJI

Hand crumbled cottage cheese tempered with cumin ,onion,tomato and teekhi mirchi.

30

SHAHI PANEER

Cottage cheese immersed in a flavourful yet decadent cashewnut curry.

34

BAIGAN KA BHARTA

Bhatti smoked eggplant mashed with tomato and onion.

27

PALAK BHUTTA SABZI

Home churned spinach with crunchy corn fritters.

27

PANEER MALAI KOFTA CURRY

Soft cheese dumplings simmered in kasuri methi flavored curry.

29

DESSERT

PISTA GULKANDWALI KULFI

The weekend indulgence for every day of the week - matka kulfi with rose petals & pistachio

15

JALEBI KI CHAAT (V)

16

Sweet chat made with jalebi,shakkar para and rabdi.

ANGOORI RABRI

Mini chenna dumplings served with saffron enriched milk to titillate your sweet tooth.

15

MUTTON HALWA

17

Halwa made of mutton;Try it to believe it.

SMALL PLATES

- MURG KI TIKKI** 19
Pan fried chicken cutlet, served with chickpeas curry, burani yoghurt and mint chutney.
- MACHI AMBARSARI** 26
Crispy fish fillet spiced with ajwain and amchur.
- MURG PALAK KURKURE** 24
Crispy spinach rolls stuffed with bhuna chicken.
- PANKHOORI KALIMIRCH** 24
Grilled chicken wings; crushed black pepper and cream marinade.
- DAHI KE KEBAB (V)** 19
Paneer & creamed yoghurt tikki; pan fried.
- PANEER PAPDI (V)** 24
Papad crusted cottage cheese finger.
- DAL MANGORI (V)** 19
Moong dal dumpling, grated mooli with sweet mint chutney.
- PESHAWARI CHAPLI KEBAB** 26
Pashtun-style minced kebab patty, made from ground mutton with coriander, crushed chili and spices.
- SINDHI SHAMI KEBAB** 26
A pakistani staple, mutton minced patties with ground spices.
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LASSI

- SET LASSI** 15
Traditional Punjabi lassi set in khullad(that isn't edible).
- LASSI (SWEET OR SALTED)** 15
Wholesome Punjabi lassi with a blend of yoghurt,spices and roasted cumin.

MANGO LASSI

16

Sweet yoghurt drink served in a tall glass with nourishing mango goodness!

- MASALA CHAAS** 13
Buttermilk cooler spiced cumin & green chilli when you've indulged too much in mains.
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BIRYANI

MURG BIRYANI

32

Layered preparation of marinated chicken and aged basmati dum cooked with sthan biryani masala and saffron jhol.

YAKHANI BIRYANI

36

Mutton and rice cooked in flavoured yakhan, topped with caramelize onion, berries and carrot.

BOMBAY ANDA BIRYANI

28

Bombay style masala flavoured biryani with whole spices, onion, tomato and aloo.

DILLI SUBZ BIRYANI

27

Vegetables cooked with aged basmati rice flavored with clove, cardamom and saffron.

NON VEG GRAVIES

DHABA MURG

33

The Sthan variation on the legendary Dhaba Chicken, flavored with aromatic spices.

MURG KALIMIRCH

30

Cracked pepper spice chicken in yogurt onion curry.

PESHAWARI KADAI MURGH

27

Chicken cooked in Pakistani work with homemade ground masala.

AFGANI KORMA

30

Spring chicken simmered in yoghurt and chilly gravy (can be made Boneless)*.

KASURI MURG MAKHANWALA

34

Dilli style favorite butter chicken in a rich silky and creamy tomato gravy (can be made Boneless)*.

HYDERABADI HALEEM

30

Sthan delicacy of slow cooked mutton, cracked wheat and dals.

PATIALA MAKHAN GOSHT

36

Hearty slow cooked mutton prepared with tomatoes and kasuri methi.

RARA GOSHT

35

Handi roasted mutton and mince with ginger, green chilies and tomatoes.

ACHARI GOSHT

Spicy Mutton cooked and preserved in pickled masala.

34

NALLI NIHARI

Slow cooked mutton nalli stew.

34

ROGAN JOSH

Jammu style slow cooked mutton curry with yoghurt and whole aromatic spices.

34

MUTTON KEEMA

Minced mutton, cooked with onion, tomato, mint and garam masala *
(AED 2 extra for Boneless).

26

COOLERS

MOJITO (DESI / MANGO)

Classic mojito twistwd either desi style with ginger infused with tropical alphonso mango juice.

15

AMKA KA PANA

Fizzy desi lemonade."Contains no Fruit"- guaranteed.

13

SHIKANJVI

Tangy,sweet & spicy green mango cooler to take your taste buds on a roller coaster.

13

ROOHAFZA CHUSKI

Straight from Punjab to cool you down from the summer heat.

13

KHAS CHILLI SHARBAT

Our version of fire and ice with khus spiced with chilli to take your taste buds for a ride.

13

COLABA (PINEAPPLE/MANGO)

15

The classic pineapple and coconut cream concoction with a Bombay twist.

FRESH ORANGE JUICE

No poppycock.When you ask,the oranges will be pressed.

17

CHAAT

RAGDA PATTIES (V) 19

Nostalgia on a plate - Crisp potato tikki, vatana subzi , chutneys, sev

BHALLA PAPDI CHAAT (V) 17

Lentil dumpling, crisp Papdi, topped with mint tamarind chutneys and pomegranate seeds.

KADAK PALAK CHAAT (V) 15

Crispy Spinach fritters, spiced potato mash topped with chutney and pomegranate; an ode to the monsoons.

SAMOSAS CHAAT (V) 17

Punjabi samosa, chana masala, moli adarak laccha and sweetened yoghurt.

DESI POOCHKA (V) 13

Crispy poori stuffed with kala chana, coriander khatta meetha and spicy pani. Napkins optional.
