



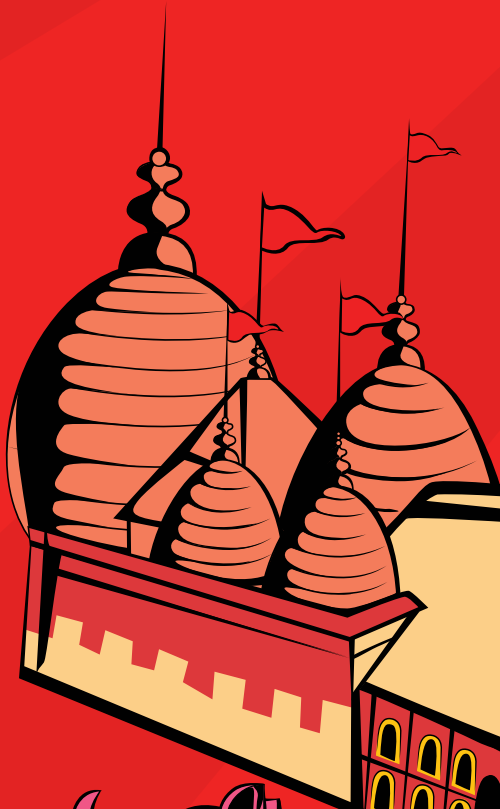
NH
37



Bengali | Indian | Chinese



MENU



Our Story

Namaste Dear Patrons,

We are from India's north eastern states. Consisting of 8 states (Arunachal Pradesh, Assam, Meghalaya, Manipur, Mizoram, Nagaland, Sikkim, Tripura) North East India has some real surprises for its travelers. Not so much established on the travelers map, yet the North Eastern India has its own charm.

Each state has something or the other unique to experience. Some things you must not miss out on at all are the Rhinos, Tea Plantations, Waterfalls, National parks, Mountain drives and the Monasteries. There are so many places to visit across the NH37 belt that you can barely cover anything is one visit. It will sweep you off your feet each time you visit and we have a lot more to offer than your last visit. You must visit once and get lost in its magic.

Majority of our team is from Northeast India. The restaurant is nature oriented built by the villagers of Assam and Meghalaya. We strive to bring to you the flavours from our region and serve it to you with love. We look forward to create moments of happiness for our guests, employees and everyone in the NH37 Dhaba ecosystem. This menu will serve you Bengali food, Shillong style Chinese cuisine, Indian and Tandoor flavours.

In order to get in touch with us kindly email us at hello@nh37dhaba.com or contact us at **+91 800 718 2002**

Dhanyawad.
Karan H Vaswani

THANK-YOU GOD,

**For The Food Before Us,
For The Friends Besides Us,
For The Love Between Us!!!**



Soups & Salads

VEGETARIAN

TOMATO SOUP Thick tomato soup - all time favourite	₹205
VEG CLEAR SOUP Made with clear stock - delicately cooked with fresh vegetables	₹205
VEG SPICY CORN SOUP Spicy thick corn flavored with mahalok oil and rice wine.	₹205
VEG LEMON CORIANDER SOUP Tangy veggie clear soup with the freshness of coriander	₹205
VEG LEMON GRASS SOUP Hot and clear lemon grass with exotic veggies.	₹205
VEG BURNT GARLIC SOUP Garlic flavoured clear Soup with exotic vegetables	₹205
VEG TOM YUM SOUP Spicy and sour Thai soup with exotic veggies	₹225
VEG TOM KHA SOUP Coconut based, spicy and sour soup	₹225
VEG SWEET CORN SOUP Creamy sweetcorn soup with vegetables and corn	₹225
VEG MANCHOW SOUP Hot and spicy vegetable soup - NH 37 Dhaba speciality	₹225
VEG MONGOLIAN HOT POT Assorted veggies, with fresh cut tomatoes,cooked with fiery hot sauce.	₹225
TOFU BASIL SOUP Tofu cubes in a veg broth with fresh basil and coconut milk	₹225
VEG HOT & SOUR SOUP Ever green hot and sour soup with garden fresh vegetables	₹225
VEG WONTON SOUP Juicy veggie dumplings in a clear broth with exotic veggies	₹225
 VEG CHIMNEY SOUP (serves 4) Assorted greens,tofu and vegetables in a veg broth served in THAI CHIMNEY POT.	₹725
GREEN SALAD Cucumber, onion, carrots, lemon wedges and green chilli	₹275
RUSSIAN SALAD Creamy potato salad with a twist of apple	₹285
GREEK SALAD Garden fresh vegetables with iceberg lettuce, olives and cheese	₹295

NON-VEGETARIAN

CHICKEN TOM YUM SO Spicy and sour Thai soup with exotic veggies	₹245
CHICKEN TOM KHA SOUP Coconut based,spicy and sour soup	₹245
CHICKEN CLEAR SOUP Made with clear chicken stock - delicately cooked with boneless chicken	₹245
CHICKEN SPICY CORN SOUP Spicy thick corn flavored with mahalok oil and rice wine and boneless chicken	₹245
CHICKEN BURNT GARLIC SOUP Garlic flavoured clear Soup with boneless chicken	₹245
CHICKEN LEMON CORIANDER SOUP Tangy chicken clear soup with the freshness of coriander	₹245
CHICKEN LEMON GRASS SOUP Hot and clear lemon grass with boneless chicken	₹245
CHICKEN SWEET CORN SOUP Creamy sweet corn soup with boneless chicken	₹245
CHICKEN-TOFU BASIL SOUP Tofu cubes, chicken chunks with fresh basil and coconut milk.	₹245
CHICKEN MANCHOW SOUP Hot and spicy chicken soup - NH 37 Dhaba speciality	₹245
CHICKEN MONGOLIAN HOT POT Assorted veggies, chicken jullienne tomatoes, cooked with fiery hot sauce.	₹245
CHICKEN HOT & SOUR SOUP Ever green hot and sour soup with chicken stock	₹245
CHICKEN NOODLES SOUP Jullienne cut cabbage and carrot served with boiled Noodles.	₹245
CHICKEN WONTON SOUP Juicy chicken dumplings in a chicken clear soup with exotic veggies	₹245
TOM KHA PRAWNS SOUP Coconut based,spicy and prawns sour soup.	₹295
TOM YUM PRAWNS SOUP Spicy and sour thai with fresh prawns.	₹295
CHICKEN CHIMNEY SOUP (Serves 4) Assorted greens,tofu and chicken chunks in a veg broth served in THAI CHIMNEY POT.	₹825
CHICKEN HAWAIIAN SALAD Creamy chicken salad with a fruity pineapple twist	₹315



Chinese Appetizers

VEGETARIAN

CRISPY CHILLI POTATO Shredded potatoes fried to perfection and tossed with chilli paste	₹235
VEGETABLE SPRING ROLL Shredded vegetables wrapped and crispy fried	₹275
CRISPY CORN CHILLI PEPPER Crispy fried tender corn tossed with chilli and pepper	₹335
VEGETABLE MANCHURIAN DRY Crispy fried mixed vegetable patty Manchurian style	₹335
NH37 MONEY BAG Veg yummy fried cups stuffed with sprouts and minced veg	₹325
KONJEE CRISPY VEGETABLES Exotic crispy veggies in a tangy sweet chilli sauce	₹335
CRISPY OKRA Finely cut lady fingers marinated with chinese herbs, fried crispy soft sweet ginger sauce.	₹345
 BULLET SHOT veg minced vegetables stuffed with cheese covered with corn flakes fried golden brown	₹345
STIR FRIED MUSHROOM WITH GINGER CHILLY Fresh mushroom tossed with ginger, chilli and chinese spices.	₹345
PEPPER HONEY VEGETABLE crispy exotic vegetables sauteed with pepper, honey & chilli.	₹345
WOK TOSS BABY CORN SZECHWAN STYLE Baby corn tossed in szechwan sauce with red hot chilli & rice wine.	₹345
HONEY CHILLI LOTUS TANGO Exotic lotus stem crispy fried to the perfection tossed with honey, chilli and sesame seed	₹365
PANEER DRY CHILLI Crispy fried cottage	₹365
PANEER DUMPLING WITH JAPANESE SOYA Cottage chesse dumplings mixed with chinese herbs and tossed in green chilli paste.	₹365
PANEER TERIYAKI Cottage cheese finger crossed with teriyaki sauce.	₹365
PANEER FRITTERS WITH WASABI Paneer slabs fried with crispy served with wasabi sauce.	₹365
COTTAGE CHEESE TAIPAN Cottage cheese paneer stir fried & served in a sizzler plate.	₹365

NON-VEGETARIAN

CHICKEN SPRING ROLL Juliennes of chicken wrapped and crispy fried	₹335
DRUMS OF HEAVEN IN HONG KONG STYLE Crispy chicken drumsticks tossed in a spicy soya-based sauce	₹365
DRUMS OF HEAVEN IN SHANDONG STYLE Crispy chicken drumsticks tossed in an aromatic sauce	₹365
DRUMS OF HEAVEN IN CHILLI PLUM Crispy chicken drumsticks tossed in a sweet sticky and spicy sauce	₹365
CHICKEN CHILLI DRY Diced chicken tossed with bell peppers, onion and spicy chilli soya sauce.	₹365
GRILLED GARLIC CHICKEN Cubes of chicken marinated with oyster sauce & barbeque sauce - tossed with chopped garlic	₹395
GRILLED MEXICAN CHICKEN Grilled chicken rubbed with Mexican spices and tossed with chipotle chilli sauce	₹395
GRILLED LEMON GRASS CHICKEN Spicy grilled chicken made in Thai style with lemon grass & chopped onion	₹395
NH37 MONEY BAG- NON VEG yummy fried cups stuffed with minced chicken	₹325
JIANG CHILLI CHICKEN Diced crispy chicken tossed in chilli oil	₹395
BULLET SHOT -NON VEG Minced chicken stuffed with cheese covered with corn flakes fired golden browni	₹395
CHICKEN SATAY Indonesian boneless chicken marinated in peanut sauce & grilled	₹395
 ROASTED PEPPER CHICKEN Roasted chicken stir fried with dry chilli & pepper.	₹395
NH37 BARBEQUE CHICKEN WINGS Chicken tossed with barbeque sauce with ginger, garlic and chpped onion.	₹405
 AROMATIC CHICKEN Panko crumbed crispy chicken julienne goosed with brown garlic and diced chilli	₹405
FISH BUTTER GARLIC Diced fish cooked with chopped garlic, scallion & rice wine vinegar	₹415
FISH 'N' CHIPS Crumbed fried fish with finger chips - all-time favourite	₹415
CHILLI PRAWN DRY Crispy fried prawn with bell peppers and tobanjan sauce	₹575
PRAWN BUTTER GARLIC DRY Wok tossed river-fried prawns tossed with your choice of sauce	₹575



Indian Appetizers

VEGETARIAN

NH37 ACHARI ALOO KEBAB ₹245
Tandoori baby potatoes with achari masala

ALOO PESHAWARI ₹305
Rock potatoes stuffed with Afghani nuts & cooked over charcoal

VEGETABLE SEEKH KEBAB ₹305
Mixed vegetables with Indian spices skewered & cooked in tandoor

CORN TIKKI ₹325
Crumb fried fresh corn kernel gallot with tandoori dip

HARA BHARA KEBAB ₹325
Crispy fried spinach, corn & green peas patty crumbed with cashew nut

VEG DAHI KEBEB ₹325
Crispy panco crumbs deep fried with dry fruits and hung curd

TANDOORI MUSHROOM ₹325
Fresh button mushroom marinated with hung curd & Indian spices and cooked over charcoal

CHEESE STUFFED MUSHROOM ₹355
Mushroom stuffed with cheese and skewered in tandoor


RAJMA TIKKI ₹325
crispy panco crumbs deep fried with onion, green chilli and rajma

PANEER TIKKA ₹375
Cottage cheese cooked with hung curd and roasted cumin powder

ACHARI PANEER ₹375
Soft cottage cheese coated in a tangy spicy marinade

PAHADI PANEER ₹375
Cottage cheese coated in spinach and yogurt marinade

MALAI PANEER TIKKA ₹375
Cottage cheese marinated with cream, hung curd, cheese & cooked in tandoor

 **CHEESE STUFFED PANEER TIKKA** ₹375
Cottage cheese marinated with hung curd, cashewnut paste & stuffed with cheese - cooked over charcoal

NON-VEGETARIAN


HOT CHICKEN WINGS ₹405
Chicken wings marinated and cooked in the tandoor

MURGH GILAFI SHEEKH ₹405
Chicken kebabs cooked in a gilaf (cover) with aromatic spices

MURGH PUDINA ₹435
Mint flavoured boneless chicken cooked in the clay oven

MURGH ANGARA ₹435
Chicken coated in a spicy marination - Chef special

MURGH SHOLEY KEBAB ₹435
Spicy and flavourful kebab coated cheese and cashew nut

 **MURGH BANJARA** ₹435
Juicy chicken cooked in a mustard and yogurt marinade


MURGH NAWABI ₹435
Succulent boneless chicken coated with a rich cashew & hung curd marinade

MURGH RESHMI ₹435
Mouth-melting creamy cheesy chicken kebab

MURGH TANGDI ₹435
Chicken leg with mustard and hung caurd - cooked in the clay oven. Chef special

MURGH SEEKH KEBAB ₹435
Boneless minced chicken kebab skewered & cooked over charcoal

MURGH MALAI TIKKA ₹435
Chicken leg boneless marinated with hung curd, cashew paste, cream and skewered in the Tandoor

 **BADAMI MURGH** ₹465
Chicken leg boneless marinated with hung curd, almond paste & cheese, topped with almond flakes - an Afghani delicacy

BADSHAHI TANDOORI MURGH HALF ₹415
Half chicken marinated with coconut, mustard & cheese cooked in the clay oven

BADSHAHI TANDOORI MURGH FULL ₹655
Full chicken marinated with coconut, mustard & cheese cooked in the clay oven

TANDOORI MURGH HALF ₹405
Half chicken marinated with hung curd, chilli paste & mustard oil - cooked in the clay oven

TANDOORI MURGH FULL ₹605
Full chicken marinated with hung curd, chilli paste & mustard oil - cooked in the clay oven

BBQ STYLE TANDOORI CHICKEN HALF ₹405
Half chicken marinated with hung curd & BBQ sauce cooked over charcoal

BBQ STYLE TANDOORI CHICKEN FULL ₹605
Full chicken marinated with hung curd & BBQ sauce cooked over charcoal

FISH TIKKA ₹435
Spicy and tangy fish tikka cooked over charcoal

FISH BANJARA ₹435
Flaky fish cooked in a mustard and yogurt marinade

SURMAI FISH TIKKA ₹475
King fish cooked with special tandoori spices & cooked in the clay oven

TANDOORI POMFRET ₹595
Spicy red marinated whole pomfret grilled in tandoor

TANDOORI PRAWNS ₹545
River fresh prawn marinated with mustard oil, hung curd, chef special spices & cooked over charcoal.

TANDOORI BABY SURMAI ₹745
Baby king fish marinated with hung curd, tandoori spices & cooked in the clay oven



Indian Main Course

VEGETARIAN

DUM ALOO PUNJABI Baby potatoes in tomato cashew gravy - Punjabi style	₹315
VEG BHUNA Roasted veggies and mashed cottage cheese dumplings served in tomato gravy	₹315
DHABA STYLE TAWA VEG Juliennes of garden-fresh vegetables - spicy and served on tawa	₹335
KOLHAPURI MIX VEGETABLE Veggies cooked in Kolhapuri spices, served in a spicy curry	₹335
 VEGETABLE JALFREZI Cottage cheese and veggies tossed in a thick spicy tomato gravy	₹335
KADHAI VEGETABLE Veggies tossed in a thick Mughlai gravy	₹335
VEGETABLE KOFTA CURRY Mashed cottage cheese and vegetable dumpling served in a flavourful gravy	₹335
MALAI KOFTA Mashed cottage cheese and dry fruit dumpling served in a rich cashew gravy	₹335
VEG LAJAWAB Assorted veggies cooked in a Mughlai gravy	₹335
MUSHROOM MASALA Button mushroom cooked with Indian spices	₹375
CHATPATA KURKURE PANEER Crispy cottage cheese served in a spicy tangy gravy	₹395
PANEER BANJARA TIKKA MASALA Roasted cottage cheese cubes in a thick cashew gravy	₹395
PANEER TAWA Diced cottage cheese cooked with thick tomato gravy	₹395
 PANEER PESHWARI Cottage cheese served in a rich sweet and spicy gravy	₹395
PANEER TIKKA MASALA Roasted cottage cheese cubes served in a rich makhani gravy	₹395
PANEER BUTTER MASALA Cottage cheese served in a rich butter tomato gravy, topped with cream	₹395
PANEER KADHAI Mughlai cottage cheese served in a thick cashew and onion gravy	₹395
PALAK PANEER Cottage cheese cubes simmered in spinach gravy	₹395
KAJU KENNY CURRY Roasted cashew nuts served in a medium spicy gravy	₹395
METHI MUTTER MALAI Dried fenugreek, green peas, cooked in cashew based gravy with clarified butter and cream	₹395
PLAIN DAL With Cumin tempering	₹215
YELLOW DAL Yellow lentils cooked with mild spices, onion and tomato	₹215
YELLOW DAL TADKA Rich thick lentil tempered with garlic, butter, dry chilli and cumin	₹255
DAL MAKHANI Overnight simmered black lentils with tomato puree, fresh butter and cream	₹335

NON-VEGETARIAN

CHICKEN HANDI Curry cut chicken pieces cooked in a rich brown spicy gravy	₹435
CHICKEN MASALA Chicken curry in tomato cashew masala	₹435
MALVANI CHICKEN CURRY Coconut flavour chicken in Malvani Style	₹455
CHICKEN NARGISI KOFTA minced chicken with indian herbs and spicers wrapped around a 5minute boiled egg	₹455
MURGH PUNJABI TIKKA MASALA Diced chicken tikka in a thick spicy gravy	₹455
MURGH LAZIZ MASALA Chicken tikka tossed in a spicy onion and Indian spiced-based gravy	₹455
 MURGH BEGAM BAHAR Chicken cooked in tomato cashew brown onion gravy	₹455
TAWA PEPPER BHUNA CHICKEN Cubes of chicken tossed in a spicy black pepper gravy	₹455
CHICKEN BUTTER MASALA Traditional north Indian roasted chicken in a rich tomato gravy, topped with cream	₹455
SMOKED CHICKEN BUTTER MASALA [BONELESS] Smoky roasted chicken cooked in a rich tomato gravy	₹475
NAWABI CHICKEN BUTTER MASALA [BONELESS] North Indian style of cooking roasted chicken in a tomato velvet gravy	₹475
MURGH MUSALLAM (HALF / FULL) Mughlai style cooked chicken stuffed with eggs & coated with spices & curd	₹515/995
MUTTON HANDI Curry cut of mutton cooked in thin medium spicy mutton curry	₹515
MUTTON NIHARI Lamb veal cooked tomato and garlic ginger gravy	₹555
TAWA PEPPER BHUNA MUTTON Juicy lamb tossed in a spicy black pepper gravy	₹515
MUTTON KOLHAPURI Roasted lamb cooked with Kolhapuri spices, in a spicy curry	₹515
MUTTON ROGANJOSH Lamb shanks braised in a flavourful spicy curry	₹515
GOSHT KALA MASALA Succulent mutton roasted and finished in an aromatic curry	₹515
MALVANI SURMAI CURRY King fish cooked in the Malvani style coconut flavoured curry	₹565

EGGITERIAN

EGG CURRY Home style egg curry with potato	₹255
EGG MASALA Pan fried boiled eggs with onion tomato masala and Indian spices	₹255
BOILED EGG Boiled egg to your choice	₹85



Chinese Main Course

VEGETARIAN

- CORN POTATO IN HOT GARLIC SAUCE** ₹325
Corn and small cubes in spicy hot garlic sauce
- VEG COIN IN MANCHURIAN SAUCE** ₹325
Double fried vegetable patty in soya flavoured manchurin sauce
-  **EXOTIC VEGETABLES IN CHILLI BASIL SAUCE** ₹345
Exotic vegetables with chilli sauce flavoured with basil-a Thai delicay
- EXOTIC VEGETABLES IN THAI GREEN CURRY** ₹415
Exotic vegetables cooked in basil flavoured green curry paste with coconut milk
- CHILLI PANEER WITH SAUCE** ₹375
Crispy fried cottage cheese with chilli sauce, diced onion & capsicum
- PANEER HOT GARLIC** ₹375
Diced cottage cheese in spicy hot garlic sauce

NON-VEGETARIAN

- CHICKEN IN RED THAI CURRY** ₹435
Boneless chicken in Thai style red curry with coconut milk & basil
- GENERAL TSO'S CHICKEN** ₹435
Diced cut chicken nicely fried and tossed with sweet & sour sauce with crushed peanut and sesame seed
- KUNG PAO CHICKEN** ₹435
Diced chicken with chilli oyster sauce, bell pepper and cashewnut
- TSING HOI CHICKEN** ₹435
Cube chicken cooked with red chilli flakes, cashewnut, bell pepper & hoisin souce.
-  **WOK TOSSED CHICKEN IN RED WINE SAUCE** ₹435
Nicely tossed in wok with red wine and chilli sauce
- CHICKEN CHILLI WITH SAUCE** ₹405
Diced cut chicken cooked with bell pepper, onion & spicy chilli soya sauce
- MOUNTAIN SHREDDED CHICKEN** ₹435
Shreded chicken delicately cooked with oyster sauce & black pepper
- SLICE CHICKEN WITH BAMBOO SHOOT** ₹435
Sliced chicken tossed with white garlic sauce.
- SHANGHAI SPICY CHICKEN** ₹435
Shredded chicken tossed with oyster sauce and red yellow pepper sauce.
- FISH CHILLI OYSTER** ₹455
Diced fish with spicy chilli oyster sauce
- FISH WHITE GARLIC** ₹455
Fish lightly tossed with chopped garlic - delicate and subtle
- PRAWNS** ₹455
Prawns tossed in **Choice** of your sauce (chilli soya/hot garlic/schezwan/chilli oyster/white garlic)

Fried Rice & Noodles

VEGETARIAN

- VEG FRIED RICE** ₹325
Brunoise of vegetables tossed with basmati rice - Hakka style
- VEG FRIED RICE SCHEZWAN STYLE** ₹325
Spicy vegetable fried rice with schezwan pepper corn
- VEG FRIED RICE SHILLONG STYLE** ₹325
It's an all-time favourite schezwan corn pepper spiced fried rice with vegetables
- BURNT GARLIC FRIED RICE VEG** ₹325
With brown garlic - NH 37 Dhaba special
- SWEET & SOUR VEGETABLE WITH CRISPY NOODLES** ₹325
Crispy fried noodles topped with pine apple cucumber & sweet n sour sauce
- VEG SINGAPORE NOODLES** ₹325
Thin rice noodle with curry powder and veg- Singapore style
- VEG PAD THAI NOODLES** ₹325
Spicy veg Pad Thai flat rice noodles with crushed peanut - Thai style
- VEG HAKKA NOODLES** ₹325
Noodles tossed with shredded vegetables - hakka style
- VEG SCHEZWAN NOODLES** ₹325
Noodles tossed to perfection with schezwan pepper corn
- VEG CHILLI GARLIC NOODLES** ₹325
Spicy chilli garlic noodles with vegetables
- VEG PAN FRIED NOODLES** ₹355
With Your Choice Of Sauce (Hot Garlic / Chilli Soya / schezwan Chilli / White Garlic) Pan sauted noodles to perfection topped with your style of sauce & vegetables

NON-VEGETARIAN

- EGG FRIED RICE** ₹335
Hakka style fried rice with egg
- CHICKEN FRIED RICE** ₹385
Shredded chicken, egg and vegetable tossed in basmati fried rice
- CHICKEN FRIED RICE SICHUAN STYLE** ₹385
Basmati rice tossed with boneless chicken, egg and schezwan pepper corn
- MIXED FRIED RICE** ₹385
Chicken, sea food and egg fried rice - NH37 Dhaba speciality
- BURNT GARLIC FRIED RICE CHICKEN** ₹385
With brown garlic, chicken and egg
- PRAWN FRIED RICE** ₹385
Hakka style fried rice with river fresh prawn
- NON-VEG SINGAPORE NOODLES** ₹355
Thin rice noodle with curry powder and non-veg - Singapore style
- NON-VEG PAD THAI NOODLES** ₹355
Spicy non-veg Pad Thai flat rice noodles with crushed peanut -Thai style
- NON-VEG HAKKA NOODLES** ₹355
Noodles tossed with non veg - hakka style
- NON-VEG SCHEZWAN NOODLES** ₹355
Non vegetarian noodles tossed with schezwan pepper corn
- NON-VEG CHILLI GARLIC NOODLES** ₹355
Spicy non vegetarian chilli garlic noodles
- SWEET & SOUR NON-VEG WITH CRISPY NOODLES** ₹355
Crispy fried noodles topped with non veg and sweet n sour sauce
- BURNT GARLIC CHICKEN NOODLES** ₹355
Hakka noodles with chicken and brown garlic
- PRAWNS PAD THAI NOODLE** ₹485
Spicy Pad Thai flat rice noodle with prawn
- CHICKEN PAN FRIED NOODLES** ₹385
With Your Choice Of Sauce (Hot Garlic / Chilli Soya / schezwan Chilli / Butter Garlic) Pan sauted boneless chicken topped with pan fried noodles & your choice of sauce
- PRAWNS PAN FRIED NOODLES** ₹485
With Your Choice Of Sauce (Hot Garlic / Chilli Soya / schezwan Chilli / Butter Garlic) Pan fried crispy prawn tossed with your choice of sauce



Bengali Dishes

VEGETARIAN

- ALOO PITIKA** ₹185
Boiled mashed potatoes with mustard oil, green chilli and chopped onion
- BEGUN BHAJA** ₹215
Tawa fried roundels of Brinjal
- JHURO ALOO BHAJA** ₹215
Shredded potatoes dip fried to perfection with curry leaves & peanuts
- ALOO POSTO** ₹325
Potato cubes cooked with poppy seed paste -Bengalis favourite
- BENDI PEANUT MASALA** ₹325
Lady-finger cubes,peanut with cashew onion gravy
- POSTO SABZI** ₹345
Poppy seeds paste cooked with assorted vegetables

NON-VEGETARIAN

- KASHA MURGI** ₹435
Chicken in slow cooked onion gravy with Bengali garam masala
- MURGIR JHOL** ₹435
Juicy chicken cooked in onion and potato curry
- MANGSHOR JHOL** ₹595
Succulent lamb roasted in mustard oil, served in a Bengali style curry
- KASHA MANGSHO** ₹495
Roasted succulent mutton in a thick onion-based curry, with whole potatoes
- ROHU TAWA FISH FRY** ₹375
Rohu fish tossed with Indian spices and curd served on tawa
- RUI MACHER JHOL** ₹375
Home style plain rohu fish curry with potatoes
- POMFRET FRY** ₹595
Pomfret coated and fried with Indian spices tossed with fried potato & green peas
- BHEKTI MACHER JHAL /JHOL** ₹595
Bhekti fish spicy curry with mustard /or plain curry home style with potatoes
- RAWAS MACHER JHAL** ₹595
Rawas fish spicy curry with mustard and onion masala
- SURMAI TAWA FRY** ₹595
King fish tossed with Indian spices and curd served on tawa
- CHINGRI MALAI CURRY** ₹665
Bengal's delicate prawn curry with coconut milk
- PRAWN MASALA** ₹655
Prawns simmered in a thick spicy tangy curry

PRE ORDER (BEFORE 24 HOURS)

- ILISH MACHER JHOL** ₹2990
Full Hilsa fish cooked in bengali style curry with mustard paste (serves 4) with complimentary steam rice)
- PABDA JHOL** ₹1690
Full Pabda fish curry with potatoes. (serves 4) with complimentary steam rice)

Indian Breads

VEGETARIAN

- PLAIN TANDOORI ROTI** ₹55
Whole wheat flour bread
- PLAIN NAAN** ₹55
Tandoori bread made from flour dough
- BUTTER TANDOORI ROTI** ₹65
Roti topped with butter
- BUTTER NAAN** ₹65
Naan topped with butter
- MISSI ROTI** ₹75
Bread made from gram flour and wheat flour mixed with onion and spices
- GARLIC NAAN** ₹85
Topped with chopped garlic
- CHEESE NAAN** ₹85
Topped with grated cheese
- LACHHA PARATHA** ₹85
A flaky whole wheat bread made in the tandoor
- BUTTER KULCHA** ₹85
Stuffed kulcha topped with butter
- KERALA PARATHA** ₹85
The all time favourite FLACKY and SOFT parathas
- CHEESE GARLIC NAAN** ₹95
Topped with chopped garlic and grated cheese
- STUFFED PANEER KULCHA** ₹95
Stuffed with cottage cheese mixture
- STUFFED MASALA KULCHA** ₹105
Stuffed with mixed vegetable mixture
- CHEESE CHILLI PARATHA** ₹105
Lachha paratha topped with chilli and cheese
- MIRCH PARATHA** ₹105
Paratha topped with chilli flakes
- MAKAI ROTI** ₹105
Corn flour roti

Rice & Biryani

VEGETARIAN

- STEAMED RICE** ₹215
Plain basmati rice
- JEERA RICE** ₹235
Cumin flavoured basmati rice
- DAL KHICHDI** ₹295
Moong dal and rice cooked gently with turmeric and salt
- VEG PULAO** ₹305
Farm fresh vegetables, cooked with long grained basmati rice
- KASHMIRI PULAO** ₹305
Dry fruits and mixed fruits with basmati rice - a Kashmiri delicacy
- VEGETABLE BIRYANI** ₹375
Paneer and veggies flavoured with mild Indian spices layered with the finest basmati rice

NON-VEGETARIAN

- EGG BIRYANI** ₹375
Egg and basmati rice cooked in the dum with Indian spices - NH37 Dhaba style
- CHICKEN BIRYANI** ₹435
Chicken pieces cooked in mild Indian spices, layered with the finest basmati rice
- MUTTON BIRYANI** ₹555
The perfect rice delicacy, cuts of lamb cooked with the finest basmati rice.
- PRAWN BIRYANI** ₹595
River fresh prawns and selected Indian cooked in dum along with basmati rice



Dessert

MATKA KULFI ₹135

NH37 special kulfi set in earthen pot

PARSI KULFI ₹155

Available with Malai, Mango and Kesar pista

GULAB JAMUN ₹155

Reduced milk dumpling soaked in sugar syrup

BAKED RASGULLA ₹155

Rasgulla baked with reduced milk, gond and almond flakes

VANILLA ICE CREAM ₹175

Two scoops of vanilla Ice cream

ICE CREAM (vanilla, strawberry, butterscotch, chocolate) ₹175

CREAM CARAMEL ₹195

All-time favourite dessert from France

FRIED HONEY NOODLES WITH ICE CREAM ₹225

Fried strips of wanto tossed with honey and sesame seeds topped with vanilla ice cream

VANILLA ICE CREAM (WITH HOT CHOCOLATE SAUCE) ₹215

Two scoops of vanilla Ice cream

GAJJAR KA HALWA ₹245

Grated carrots cooked with milk and mawa - A Kashmiri delicacy

BLUEBERRY CHEESE CAKE ₹265

Blue berry and cream cheese set to perfection - a delicacy of NH37 Dhaba

TOFEE WALNUT ₹285

Walnuts tossed in honey and caramelised sugar topped with vanilla ice cream and mint leaves.

SIZZLING BROWNIE ₹295

Walnut and cocoa fudge topped with chocolate and vanilla Ice cream, served on sizzler

FRUIT SALAD ₹325

Diced cut seasonal fresh fruit and seasoned

Accompaniments

PAPAD (Roasted, MASALA) ₹85/125

PLAIN CURD (Plain yoghurt) ₹105

RAITA (BOONDi , PINEAPPLE) ₹135

FRENCH FRIES ₹165

Selected rock potatoes cut in finger shape and fried to perfection

Mocktails & Beverages

WATER MELON CILANTRO CRUSH ₹195

Chunks of watermelon in 7 Up with mint, coriander and a dash of lime

SHIRLEY TEMPLE ₹195

This drink is a delicious mix of lemonade and pomegranate syrup with a dash of lime juice

TODDY ₹195

A heady mix of cinnamon cloves, orange, red apple, honey & lime in apple juice and hot water

CLASSIC MOJITO ₹195

Squeezed lime wedges dropped with mint leaves in 7 Up muddled together

MANDARIN SWIRL ₹195

A concoction of 7 Up with orange juice flavoured with basil leaves, mandarin and dash of lime.

ALL ROUNDER ₹195

A sweet and tangy drink made with an intermingling taste of orange & pineapple juice mixed with lemonade & crushed ice

FRESH LEMON & GINGER CUP ₹195

A sweet & spicy drink made by mixing juice of lemon & ginger with sugar syrup

GINGER & PINEAPPLE FRAPPE ₹165

Chunks of pineapple, a slice of ginger, lemon, with a dash of khus syrup in soda.

ALASKA ₹195

Blue curaçao lemon juice and soda - blended to perfection

AAM PANNA ₹195

Roasted mango drink with coriander and mint leave

FRUIT PUNCH ₹215

An all-time favourite drink with a sweet blend of a variety of fruit juices topped with fresh cream

STRAWBERRY JULIUS ₹215

Fresh strawberry juice, milk, vanilla ice cream

SANGRIA ₹285

Grape and orange juice mixed with diced apple and orange

CHILLY MILLI ₹185

Guava juice topped with grenadine syrup served with salt rimmed glass

COCONUT PINEAPPLE COOLER ₹215

This refreshing drink is typically not what you call extremely nutritious but it is healthy never the less it is made using natural coconut water & pine apple

LEMON ICE TEA ₹165

A chilled refreshing drink of sweetened tea

PEACH ICE TEA ₹165

A chilled refreshing drink of sweetened tea

FRESH JUICE ₹165

Seasonal - please ask your server

COLD COFFEE ₹165

Coffee and milk blended to perfection

SWEET LASSI ₹165

Yoghurt churned with sugar

SALTED LASSI ₹165

Yoghurt churned with salt

MASALA CHAAS ₹145

Thin churned yoghurt mixed with herbs and Indian spices

MASALA COKE ₹115

Aerated drink with indian spices

FRESH LIME SODA ₹115

Soda with freshly cut lemon juice

JAL-JEERA ₹95

Ever green Indian drink

FRESH LIME WATER ₹95

Fresh lime and bottled water

AERATED DRINKS ₹95

Please ask your server

BOTTLED WATER ₹48

Please ask your server

* Govt. Taxes Applicable | * We Levy Service Charge (Optional) | * Please Inform Server If You Are Allergic To Any Food Ingredient





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/ nh37dhaba



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