

Atithi



HOTEL

**CHANDIGARH
BECKONS**

Smile 'N Serve

BREAKFAST

Served from 7:00 AM to 10:30 AM

●	CUT FRUIT PLATTER Fresh Seasonal Fruits Cut & Arranged On Platter	200
●	CHOICE OF CEREALS Corn Flakes / Wheat Flakes / Porridge & Oats With Hot Or Cold Milk	150
●	EGGS MADE TO ORDER Choice of Fried, Boiled, Scrambled & Poached (2 eggs)	150
●	OMELETTES Choice of Stuffing of CHEESE / MASALA / MUSHROOM (2 EGGS)	190
●	POORI BHAJI Mildly Spiced Potato Curry With Fried Puffed Indian Bread	170
●	STUFFED PARANTHA Whole Wheat Indian Bread Filled With a Choice of Mildly Spiced Filling of Choice POTATO / CAULIFLOWER / RADISH/ COTTAGE CHEESE Served With Plain Curd	170
●	BREAKFAST ROLLS CROISSANT / DANISH PASTRY / BRIOCHE / DOUGHNUTS (3 PIECES) TOAST (4 Slices)	115 70

ALL DAY CHOICE

(7 am to 11.00 pm)

	KATHI ROLL A Flat India Bread Topped With Filling Of Choice & Rolled	
●	CHICKEN	265
●	PANEER	225
●	PANEER PAKORA Batter Fried Cottage Cheese Slices	275
●	CHEESE FINGERS Crumb Fried Cottage Cheese Fingers	275
●	VEGETABLE CUTLET Mashed Vegetables Given Triangular Shape, Crumbed & Deep Fried	175
●	PAO BHAJI Pao Served With Delicately Spiced Potatoes & Vegetables	175
●	VEGETABLE PAKORA Batter Fried Assorted Vegetables	175
●	HONEY CHILLI POTATO WEDGES Fried Potato Wedges Tossed With Chilli Paste	175
●	FRENCH FRIES Finger Cut Potatoes Deep Fried	145
●	PEANUT MASALA Fried or Roasted Peanuts Mixed With Chopped Tomato, Onion, Chillies & Coriander	125
●	SANDWICHES Choice of Plain, Toasted or Grilled Sandwich in Brown or White Breads	
●	VEGETARIAN :- CHEESE / TOMATO / CUCUMBER/ COLESLAW / PANEER	220
●	NON-VEGETARIAN :- ROASTED CHICKEN / CHICKEN TIKKA / EGG	250

* Taxes as applicable

CLUB SANDWICHES

A Toasted Three Tier Sandwich in Brown or White Bread

- VEGETARIAN 240
- NON VEGETARIAN 280

EXOTIC OPEN TOASTS

With Choice of Toppings

- CORN AND SPINACH 165
- CHILLI CHEESE 215
- CHICKEN AND MUSHROOM 245

BECKONS' BURGER

Bun Served With the Patty of Choice

- VEGETABLE 195
- CHICKEN 255

PIZZA

Make Your Own Pizza With Your Choice of Topping

- VEG : TOMATO / ONION / CAPSICUM / MUSHROOM / PANEER TIKKA (ANY TWO) 240
- NON VEGETARIAN boiled CHICKEN / CHICKEN TIKKA (Any One) 280

BEVERAGES

- CHAAS (Plain / Masala) 95
- CHOICE OF LASSI (Sweet / Salted / Masala) 125
- MILK SHAKES 125
Ask For Your Flavour VANILLA / CHOCOLATE / STRAWBERRY
- MILK SHAKES WITH ICE-CREAM 165
- COLD COFFEE 130
- COLD COFFEE WITH ICE-CREAM 165
- HOT CHOCOLATE / BOURNVITA 165
- CANNED JUICES & SERVICES 100
- ICED TEA 125
- HOT TEA 70
- HOT COFFEE 80
- FRESH LIME SODA (sweet / salted / mixed) 65
- AERATED DRINKS & SERVICES 60
- JALJEERA 60
- BOTTLED WATER & SERVICES 50
- RED BULL & SERVICES 225

* Taxes as applicable

SALADS AND STARTERS

(12.00 Noon to 4.00 pm) (7.30pm to 11.00 pm)

✦ CAESAR SALAD	210
Chicken Salad Garnished With Grated Cheese Served With Garlic Bread on a Bed of Lettuce.	
● GREEK SALAD	150
Lettuce, Cucumber, Tomatoes, With Feta Cheese	
● FATTOUSH SALAD	150
Cucumber, Tomatoes, Deep Fried Breads & Parsley Leaves Flavored With Sumac & Lemon Juice	
● PASTA SALAD	150
Macaroni & Mushroom In Cocktail Dressing	
● GERMAN POTATO SALAD	150
Boiled Potato Wedges Tossed With Lettuce And Mayonnaise With A Dominant Mustard Flavour	
● SPROUTED SALAD	150
Sprouted Lentils Mixed With Chopped Onions, Tomatoes & Spices	
● ALOO CHANNA CHAT	150
Boiled Chick Peas And Potatoes Chat	
● KACHUMBER SALAD	125
Exotic Mix Of Fresh Vegetables With Tangy Spices	
● GARDEN FRESH SALAD	125
Selected Garden Fresh Vegetable Slices	
TANDOORI CHAT	
A Fusion Salad Of Choice With Shredded Peppers, Tomatoes & Onions	
✦ CHICKEN TIKKA	265
● PANEER TIKKA	240
✦ FISH FINGERS	450
Finger Cuts Of Fish Fillet Crumbed & Deep Fried, Served With Tartare Sauce	
✦ CHICKEN NUGGETS	325
Marinated Chicken Dices Crumbed & Deep Fried, Served With Cocktail Sauce	
✦ SARSOON MAHI TIKKA (Seasonal)	450
Mustard Marinated Fish Chunks Roasted In Clay Oven	
✦ AMRITSARI MACHHI (Seasonal)	450
Spicy Batter Fried Chunks Of Fish	
✦ BANJARA KABAB	350
Boneless Chicken Marinated With Cashewnut Paste & Gram Flour & Cooked In Clay Oven	
✦ KALMI KABAB	350
Chicken Drum Sticks Marinated And Cooked In Clay Oven	
✦ MURG TIKKA	350
Marinated Boneless Chunk Of Chicken In Flavour Of Your Choice PLAINA/ACHARI/MALAI/HARYALI/AJWANI	

* Taxes as applicable

•	TANDOORI MURG	
	Marinated Chicken Roasted In Clay Oven	
	HALF	350
	FULL	625
•	SEEKH KABAB	
	Minced Meat With Indian Herbs & Spices Cooked in Clay Oven	
	CHICKEN	350
	MUTTON	440
•	BOTI KABAB	475
	Marinated Boneless Pieces of Mutton Cooked In a Clay Oven & Tossed With Spices	
•	TANDOORI NON VEGETARIAN PLATTER	690
	Four Assorted Kababs Served On a Platter	
•	FISH SALT AND PEPPER (seasonal)	450
	Diced Fish Tossed With Salt and Peppers	
•	CHILLI FISH (Seasonal)	450
	Diced Fish Tossed With Dices of Onion & Capsicum in Soya Garlic Sauce	
•	CHICKEN SALT 'N' PEPPER (Seasonal)	350
	Fried Chicken Tossed With Salt and Peppers	
•	CHICKEN LOLLIPOP	300
	Deep Fried Chicken Winglets Tossed in Szechuan sauce	
•	GOLDEN FRIED CHICKEN WINGS	300
	Batter Fried Wings of Chicken Served With Sweet 'n' Spicy Sauce	
•	CHICKEN SPRING ROLL	270
	Pancakes Stuffed With Shredded Chicken & Vegetables, Rolled & Deep Fried	
•	PANEER TIKKA	300
	Marinated Chunks of Cottage Cheese in Flavour of Your Choice	
	PLAIN/ACHARI/MALAI/HARYALI	
•	SOYA TIKKA	290
	Marinated Soya Chunks Roasted in Clay Oven	
•	MUSHROOM TIKKA	290
	Mushrooms Marinated in Flavour of Your Choice	
	PLAIN / ACHARI	
•	PESHWARI BHARWAN ALOO	240
	Marinated Drums of Potatoes Stuffed With Cottage Cheese & Dry Fruits Cooked in Clay Oven	
•	TANDOORI VEGETARIAN PLATTER	400
	Four Assorted Vegetarian Kababs Served on a Platter	
•	VEGETABLE SEEKH KABAB	240
	Delicately Seasoned Mashed Vegetables Skewered & Roasted in Clay Oven	
•	TANDOORI GOBHI	240
	Marinated Cauliflower Cooked in Clay Oven	
•	CHEESE CHILLI	300
	Fried Cubes of Cottage Cheese Tossed With Dices of Capsicum and Onion in Soya Garlic Sauce	
•	SPICY SOYA CHOPS	290
	Fried Soya Chops Tossed With Szechuan Sauce	

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• MUSHROOM CHILLI		290
Fried Mushrooms Tossed With Cubes of Capsicum and Onion in Soya Garlic Sauce		
• GOLDEN FRIED BABYCORN		280
Batter Fried Babycorn Served With Hot Garlic Sauce		
• HONEY CHILLI CAULIFLOWER		250
Batter Fried Florets of Cauliflower Tossed With Honey Chilli Sauce		
• VEGETABLE SALT 'N' PEPPER		250
Crispy Fried Assorted Vegetables Tossed With Garlic and Peppers		
• SPRING ROLLS		250
Pancake Stuffed With VEGETABLES / SPINACH & CORN, Rolled & Deep Fried		

SOUPS...

• • CLEAR SOUP	120	150
Clarified stock of VEGETABLE / CHICKEN		
• • TALUMEIN SOUP	120	150
A Thick Soup With Boiled Noodles & VEGETABLES / CHICKEN		
• • SWEET CORN SOUP	120	150
Corn Kernels Cooked With Stock of VEGETABLES / CHICKEN		
• • MANCHOW SOUP	120	150
Mildly Spiced Ginger & Coriander Flavoured Soup With VEGETABLES / CHICKEN		
• • HOT 'N' SOUR SOUP	120	150
A Spicy and Sour Thick Soup With VEGETABLES / CHICKEN		
• • LEMON CORIANDER SOUP	120	150
Lemon 'n' Coriander Flavoured Soup With VEGETABLES / CHICKEN		
• TAMATAR KA SHORBA		120
Tomato Extract Tampered With Spices		
• DAL PUDINE KA SHORBA		120
Yellow lentil Soup Flavoured With Curry Spices & Mint		
• MINESTRONE SOUP		120
Garden Fresh Vegetable Broth Served With Pasta & Grated Cheese		
CREAM SOUP OF YOUR CHOICE		
• SPINACH / MUSHROOM / CORN / TOMATO / VEGETABLES		120
• CHICKEN		160

MAIN COURSE..

• MACCHI CURRY (Seasonal)		475
A Home Style Fish Curry.		
• KADAH MURG (HALF / FULL)	385	650
Chicken Cooked With Tomatoes, Onions, Capsicum in Kadahi Gravy & Khada Masala		
• MURG METHI KORMA (HALF / FULL)	385	650
Chicken Cooked in Muglai Gravy With Fenugreek Flavour		

* Taxes as applicable

✳	MURG MAKHANI (HALF / FULL) Tandoori Chicken Cooked in Rich Tomato Gravy	385	650
✳	HANDI MURG (HALF / FULL) Chicken Cooked in Handi With Khada Masala	385	650
✳	CHICKEN CHUKKA (HALF / FULL) Sounth Indian Chicken Delicacy Flavoured With Black Papper	385	650
✳	CHICKEN CURRY (HALF / FULL) Chicken Cooked With Curry Spices	385	650
✳	MURG TIKKA LABABDAR Chicken Tikka Tossed in Lababdar Gravy		400
✳	MURG KHATTA PYAAZ Tawa Cooked Boneless Chicken Tempered With Whole Spices and Pickled Onion		400
✳	EGG CURRY (3 Eggs) Boiled Eggs Served in Thin Gravy		325
✳	RARHA GOSHT Mutton Pieces Cooked in Minced Meat Gravy With Coriander Flavour		475
✳	GOSHT ROGANJOSH Lamb Cooked in Kashmiri Spices		475
✳	GOSHT KORMA Mutton Cooked in Rich Cashewnut & Magaz Grvay		475
✳	HANDI GOSHT Mutton Cooked in Handi With Khada Masala		475
✳	GOSHT SAAGWALA Tender Mutton Cooked With Garlic Flavaured Spinach		475
✳	FISH N CHIPS (seasonal) Fillet of Fish Crumb Fried and Served With French Fries		495
✳	GRILLED FISH WITH LEMON BUTTER SAUCE (seasonal) Mustard Marinated Fish Steak Grilled And Served With Potatoes And Vegetables		495
✳	PAN SEARED CHICKEN Pan Seared Chicken Breast Served With Herb Jus		450
✳	CHICKEN STEAK Herb Flavoured Stuffed Chicken Breast Served on The Bed of Boulangerie Potatoes And Grilled Vegetables		450
✳	MUTTON GOULASH Mutton Stew Served With Rice		525
✳	FISH WITH GARLIC AND PEPPERS (seasonal) Fish Sauteed With Tricolor Capsicum and Tossed in Hot Garlic Sauce		495
✳	SZECHUAN CHICKEN Chunks of Chicken Tossed With Szechuan Sauce		400
✳	LEMON CHICKEN Chunks of Chicken in Lemon Flavored Sauce		400
✳	CHICKEN IN SOYA GARLIC SAUCE Chunks of Chicken Tossed With Soya Garlic Sauce		400

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❖	SPICY MUTTON BEIJING STYLE	475
	Shredded Mutton Tossed With Tri Colour Peppers and Hot Garlic Sauce	
❖	STIR FRIED SHREDDED MUTTON	475
	Shredded Mutton Tossed in Sesame Oil & Chilli Sauce	
❖	PANEER MAKHANI	350
	Cubes of Cottage Cheese Cooked in Rich Tomato Gravy	
❖	SHAHI PANEER	350
	Cottage Cheese Cubes Served in Rich Cashewnut & Magaz Gravy	
❖	PANEER KHATTA PYAAZ	350
	Tawa Cooked Cottage Cheese Tempered With Spices and Pickled Onion	
❖	PANEER TIKKA LABABDAR	350
	Paneer Tikka in Lababdar Gravy	
❖	PANEER TIKKA BUTTER MASALA	350
	Paneer Tikka Tossed in Butter With Tomato and Onion Masala	
❖	KADDAHI PANEER	350
	Cottage Cheese Cubes Tossed With Tomatos, Onions, Capsicum & Khada Masala	
❖	PALAK PANEER	350
	Cottage Cheese Cubes Tossed in Spinach Gravy	
❖	MATAR PANEER	350
	Cottage Cheese Cubes & Green Peas Served in Delicately Flavoured Curry	
❖	PANEER BHURJEE	350
	Grated Cottage Cheese Tossed With Cumin Seeds	
❖	PALAK KOFTA	350
	Cottage Cheese Dumplings Tossed in Spinach Gravy	
❖	MALAI KOFTA	350
	Cottage Cheese Dumplings Served in Rich Cashewnut and Magaz Gravy	
❖	SOYA CHOP MASALA	325
	Chops of Soya Tossed With Finely Chopped Tomatos, Onions and Capsicum Masala	
❖	KHUMB TAK A TAK	325
	Quartered Mushrooms Tossed With Onion Capsicum and Tomato Masala	
❖	KHUMB MATAR	325
	Quartered Mushrooms Tossed With Green Peas & Cooked in Curry	
❖	KHUMB MATAR METHI MALAI	325
	Quartered Mushrooms and Green Peas Cooked in Rich Cashewnut & Mazag Gravy With Dry Fenugreek	
❖	NAVRATTAN KORMA	260
	Vegetables Cooked in Traditional Awadhi Gravy With Nuts & Fruits	
❖	DUM ALOO BANARASI	260
	Stuffed Potatoes in a Delicately Flavoured Gravy	
❖	ADRABI ALOO GOBI MASALA	260
	Potatos & Cauliflower Cooked in Onion and Tomato Masala With Dominant Ginger Flavour	
❖	SUBZ HARYALI	260
	Mixed Vegetables Cooked in Spinach Gravy	

* Taxes as applicable

●	PALAK CORN	260
	American Corns With Garlic Flavoured Spinach	
●	ALOO OF YOUR CHOICE	250
	Ask for Tempering of Your Choice JEERA / METHI / PUDINA	
●	DAL MAKHANI	270
	All Time Favourite Rich Black Lentil Curry	
●	DAL AMRITSARI	250
	Black Lentils and Split Grams Tempered With Ginger and Garlic	
●	DAL PALAK	250
	Split Grams and Spinach Tempered With Ginger and Garlic	
●	DAL TADKA	250
	Yellow Lentils Tempered With Cumin Seeds, Ginger & Garlic	
●	DAL PANCHRATANI	250
	Combination of Five Type of Lentils Tempered With Cumin Seeds, Ginger & Garlic	
●	CHANNA MASALA	250
	Chick Peas Cooked With Curry Spices	
●	SPINACH 'N' CHEESE ROULADE	350
	Cardamom Flavoured Pancake Topped With Cottage Cheese & Spinach, Rolled & Served With Dijon Mustard	
●	COTTAGE CHEESE STEAK	350
	Cottage Cheese Stuffed With Spinach & Served With Tomato Sauce	
●	VEGETABLE MOUSSAKA	325
	Layer of Aubergines, Courgettes, Bell Peppers and Seasonal Vegetables, on a Bed of Basil Flavoured Concasse topped With Bechamel Sauce & Gratinated	
●	SAUTE'ED VEGETABLES	325
	Exotic Vegetables, Saute'ed in Butter	
●	BAKED SELECTION	325
	An Italian Preparation Brought to You as Per Your Selection From the Following CORN & SPINACH / VEGETABLES	
●	TSING CHEESE AND MUSHROOM	325
	Cottage Cheese Chunks & Mushroom Tossed in Black Bean Sauce	
●	CHEESE CHILLI	350
	Cottage Cheese Tossed With Capsicum & Onion Dices in Soya Garlic Sauce	
●	BRAISED SPINACH & MUSHROOM WITH CORNS	325
	A Wok Braised, Spinach, Mushroom & Baby Corn in Soya Chilli Sauce	
●	STIR FRIED VEGETABLE	275
	Assorted Vegetable Stir Fried With Sauce of Your Choice SWEET 'N' SOUR / HOT GARLIC / WHITE GARLIC / OYSTER / BLACK BEANS / SOYA GARLIC	
●	VEGETABLE MANCHURIAN	275
	Minced Vegetable Dumplings Fried & Served With Traditional Sauce	

FRIED RICE

Boiled Rice Tossed With Chinese Sauces and Spices With the Choice of

• VEGETABLES	230
• GINGER AND CAPSICUM	230
• EGG	250
• CHICKEN	280

CHOWMEIN

Boiled Noodles Tossed With Chinese Spices and Sauce With the Choice of

• VEGETABLES	230
• GINGER AND CAPSICUM	230
• EGG	250
• CHICKEN	280

AMERICAN CHOPSUEY

Tangy & Sweet Preparation Served With Crispy Fried Noodle With the Choice of

• VEGETABLES	280
• CHICKEN	340

PASTAS

• FARFALLE POULET CON FUNGI	365
Pasta Tossed With Sauteed Chicken And Slices of Mushrooms in Rose Sauce	
• SPAGHETTI BOLOGNAISE	400
Spaghetti Pasta Tossed With Rosemary Flavoured Minced Meat And Tomato Sauce	
• PENNE IN WHITE SAUCE	325
Penne Tossed With Mushrooms And Bechamel Sauce	
• PENNE ARABIATTA	325
Penne Tossed In Spicy Tomato Sauce	
• MIX PASTA RAGOUT	325
Three Type Of Pastas Tossed with Herbs and Vegetables In Basil Tomato Sauce	

RICE / CURDS / BREADS

MASALA BIRYANI

Dum cooked Basmati Rice Tossed With Masala Served With Plain Raita With The Choice Of

• VEGETABLE	325
• CHICKEN	375
• MUTTON	495
• PULAO	215
Basmati Rice Seasoned And Tossed With Choice Of JEERA / MATAR / VEGETABLE	
• DAL KHICHADI	280
Moong Dal And Rice Cooked Together	

* Taxes as applicable

• SADA BHAAT	190
Plain Boiled Basmati Rice	
• RAITA	145
Churned Seasoned Curd With Your Choice Of :	
BOONDI / PINEAPPLE / CUCUMBER / TOMATO / MINT / GARLIC / POTATOES	
• DAHI BHALLA	165
Fried Urad Dal Dumplings Soaked & Served With Yoghurt	
• ROTI	25
TANDOORI ROTI	
BUTTER ROTI	35
MISSI ROTI	40
• PARANTHA	
LACHHA	40
PUDINA	45
• STUFFED PARANTHA	
(POTATO, CAULIFLOWER OR ONION)	
PANEER	115
• NAAN	
PLAIN	35
BUTTER	45
GARLIC	45
KULCHA	
Stuffed Naan With Your Choice Of Filling Served With Gravy	
• POTATOES / ONION	190
• PANEER	210
• KEEMA (CHICKEN / MUTTON)	290

DESSERTS

• GULAB JAMUN	115
Khoya & Chhena Dumpling Fried And Soaked In Sugar Syrup	
• BANANA TOFFEE	140
Batter Fried Banana Tossed With Caramel Sugar	
• BULLS EYE	160
Eye Shaped Mud Cake Slice Served Warm With Vanilla Ice - Cream	
• CHOICE OF ICE CREAMS	125
VANILLA / STRAWBERRY / CHOCOLATE	
• BUTTER SCOTCH	140
• BANANA SPLIT SURPRISE	170
• TUTTY FRUITY	150