

Menu



A LEGACY OF

जुगMमया



TASTE AND TRADITION

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जुगMबापु

TASTE & TRADITION

BREAKFAST

Plain Paratha	30
Aloo Paratha	50
Gobhi Paratha	60
Paneer Paratha	80
Mooli Paratha	60
Mix Paratha	80
Aloo Pyaaj Paratha	60
Aloo Puri Thali	120
Poha	100
Bread Toast	70
Chole Bhature	120



CHINESE

Veg Noodles	100
Hakka Noodles	150
Chilli Garlic Noodles	130
Schezwan Noodles	150
Mushroom Noodles	130
Steam Momos	100
Fry Momos	110
Tandoori Momos	150

Achari Momos	150
Afghani Momos	170
Cheese Momos (On Demand)	180
Kurkure Momos	140
Chilli Momos	150
Chilli Paneer Dry	240
Chilli Paneer Gravy	260
Manchurian Dry	140
Manchurian Gravy	160
Chilli Potato	140
Honey Chilli Potato	180
Crispy Corn	150
Corn Salted Pepper	200
Crispy Veg	230
Spring Roll	80

DESSERTS

Gulab Jamun	15
Kheer	70
Ice Cream	MRP



*Dear valuable guest minimum preparation time is 20 minutes.

जुगMबापुव

TASTE & TRADITION

SOUTH INDIAN

Plain Dosa	70
Masala Dosa	100
Butter Masala Dosa	110
Onion Dosa	110
Mix Dosa	130
Paneer Dosa	140
Paneer Butter Dosa	130
Rawa Masala Dosa	100
Butter Rawa Masala Dosa	110
Jugmaya Special Dosa	170
Idli Set 2 Pcs	80
Fry Idli Set 2 Pcs	90
Sambhar Wada 2 Pcs	80
Upma	80
Veg Uttapam	100
Mix Uttapam	110
Paneer Uttapam	130
Tomato Uttapam	100
Mushroom Uttapam	110
Pav Bhaji	100
Vada Pav	50



RICE

Plain Rice	70
Fried Rice	100
Veg Fried Rice	120
Schezwan Fried Rice	130
Mushroom Fried Rice	130
Onion Fried Rice	120
Lemon Rice	120
Jeera Rice	90
Veg Biryani	180
Veg Pulao	150
Matar Pulao	130
Paneer Pulao	160
Onion Pulao	120
Hyderabadi Biryani	200

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PANEER DISHES

Shahi Paneer	150	250
Paneer Butter Masala	160	260
Paneer Tika Butter Masala		280
Cheese Tomato	160	280
Kadhai Paneer	170	230
Achari Paneer		260
Palak Paneer	170	260
Paneer Labdaar	160	240
Paneer Pasanda	160	240
Paneer Handi	150	230
Paneer Makhani	170	280
Paneer Do Pyaaza	160	260
Paneer Methi Matar		260
Paneer Bhujji	150	240
Paneer Haryali (gravy)		250
Jugmaya Special Paneer		330
Paneer Peshawari		260
Khoya Paneer		320
Kaju Korma		320
Malai Kofta		280
Navratan Korma		320

Butter Naan	25
Stuffed Naan	50
Garlic Naan	50
Laccha Paratha	30
Onion Mirchi Roti	25
Missi Roti	30
Pudina Paratha	40
Rumali Roti	14

PAPAD & CHAT

Plain Papad	30
Masala Papad	50
Fried Papad	40
Paneer Papad	80
Paneer Chaat	80
Aloo Chat	70
Chole Chaat	70
Peanut Chaat	80

ROTI

Tandoori Roti	10
Tawa Roti	10
Tandoori Butter Roti	12
Tawa Butter Roti	12



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DAL

Dal Makhni	140	220
Dal Fry	80	150
Mix Dal	90	155
Dal Handi	100	150
Dal Tadka	90	150
Dal Muglai	130	210
Punjabi Dal Tadka	110	180
Rajma	100	170
Channa Gravy	100	170
Channa Masala	100	170

VEG

Mix Veg	140	200
Aaloo Gobhi	100	150
Began Ka Bhartha	100	150
Green Peas Masala	100	150
Bhindi Masala	100	150
Aaloo Zeera	90	140
Kadhai Veg	150	
Achari Aaloo	220	
Papad Sabji (Jugmaya Spl.)	250	
Veg Jal Frezi	280	

SALAD

Green Salad	100
Onion Salad	60
Cucumber Salad	80

BEVERAGES

Tea	15
Masala Tea	25
Black Tea	15
Green Tea	25
Lemon Tea	25
Milk	30
Hot Coffee	30
Cold Coffee	80
Banana Shake	80
Chocolate Shake	120
Mango Shake	100
Strawberry Shake	110
Oreo Shake	120
Butterscotch Shake	100
Sweet Lassi	70
Salty Lassi	60
Boondi Chhahch	60
Masala Chhach	60
Coldrink	MRP
Lemon Soda	60
Neembu Paani	40



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SOUP

Veg Soup	70
Mushroom Soup	80
Hot and Sour Soup	100
Manchow Soup	80
Sweet Corn Soup	80
Tomato Soup	70

BURGER

Veg Burger	50
Cheese Burger	80
Paneer Burger	100
Veg Sandwich	90
Grilled Sandwich	100
Cheese Sandwich	110
Cheese Corn Sandwhich	120

CHAAP

Malai Chaap	140	210
Afgani Chaap	140	210
Cheese Stuffed Chaap	230	
Jugmaya Special Chaap	250	
Achari Chaap	120	200
Lahsuni Chaap	290	
Irani Chaup	220	
Sultaani Chaap	230	
Tawa Chaap	160	280
Gravy Chaap	150	250

PANEER SPECIAL

Kaleji Paneer	170	290
Chaap Roll		90
Paneer Roll		110
Dahi Ke Sholey		150
Dahi Kabab		160



MUSHROOM

Mushroom Masala	150	230
Matar Mushroom	140	210
Mushroom Do Pyaza	150	230
Kadhi Mushroom	140	220
Chilli Mushroom Dry		240
Chilli Mushroom Gravy		260

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TANDOORI (JUGMAYA SPL.)

Paneer Tikka	150	250
Malai Paneer Tikka	160	270
Achari Paneer Tikka	160	260
Haryali Paneer Tikka	150	250
Veg Seekh Kabab	140	200
Tandoori Aaloo		150
Tandoori Stuffed Mushroom		270
Tandoori Mushroom Malai Tikka	150	250
Mushroom Duplex		260
Hara Bhara Kabab		200
Tandoori Pineapple		200
Veg Cuttlet		150



RAITA

Mix Raita	50	80
Plain Curd		40
Boondi Raita	40	70
Onion Raita	50	80
Pineapple Raita		150

THALI

Regular Thali 150/-
Dal Tadka, Mix Veg, Raita, Rice, 4 Roti

Deluxe Thali 180/-
Paneer, Dal Makhani, Mix Veg, Raita, Fried Rice, 2 Roti, 1 Butter Naan

Super Deluxe Thali 250/-
Paneer, Dal Makhani, Mix Veg, Raita, Veg Fried Rice, 1 Roti, 1 Butter Naan, 1 Missi Roti, 1 Gulab Jamun

Chaap Thali 120/-
Gravy Chaap, 2 Rumali Roti, Raita Salad

Kaleji Paneer Thali 150/-
Kaleji Paneer, 2 Rumali Roti, Raita Salad



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TANDOORI PLATTER

Mix Platter 1 300/-

4 Pcs Achari Chaap, 4 Pcs Paneer Tikka, 4 Pcs Mushroom Malai Tikka

Mix Platter 2 470/-

4 Pcs Afgani Chaap, 4 Pcs Malai Tikka, 4 Pcs Mushroom Malai Tikka

4 Pcs Tandoori Pineapple

Mix Platter 3 350/-

2 Pcs Afgani Chaap, 2 Pcs Achari Paneer Tikka, 2 Pcs Mushroom Malai Tikka

2 Pcs Tandoori Pineapple

Dahi Kabab Platter 500/-

2 Pcs Stuff Chaap, 2 Pcs Irani Chaap, Tandoori Pineapple, 2 Pcs Dahi Kabab

Multani Platter 430/-

2 Pcs Multani Paneer Tikka, 2 Pcs Cheese Stuff Chaap, 2 Pcs Achari

Mushroom Tikka, 2 Pcs Tandoori Aloo

Welcome to Jugmaya Restaurant! We offer a delightful dining experience with authentic recipes, fresh ingredients, and warm hospitality. Our menu celebrates traditional flavors with modern twists, ensuring something for everyone. Join us for a flavorful journey!

"Thanks for coming"

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