



Ukkht

ELEVATED INDIAN CUISINE
BY DRAMZ



Kind Attention

***All prices of food items, alcoholic drinks & non alcoholic beverages are exclusive of applicable GST & VAT, as per Delhi Government regulations. Taxes will be added to the final bill.**

****Please inform your server of any allergies or dietary restrictions.**

While we do our best to accommodate, our kitchen uses nuts, dairy, gluten, and other common allergens.

*****Guests must be 25 years of age or older to order alcoholic beverages.**

ID may be required.



Menu
Food



Pukkht
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Signature Pukkht Shorba

Tamatar Dhaniya Ka Shorba 645

A Delicious Soup of Tomatoes, Fresh Green Coriander, Garnished with Crackling.

Shahi Murgh Shorba 715

Slow-simmered Chicken shorba infused with Royal spices and finished with fresh herbs.

The Ancestral Art of Shorba;

The art of shorba-making was elevated to ceremony. Recipes were passed not through books, but through oral tradition—from head chef to apprentice, generation after generation. These were not mere broths; they were elixirs of balance and beauty, designed to awaken the senses.

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Veg Starters

Palak Ki Shami + Beetroot Shami

825

Spinach and lentil with a tender, earthy bite, paired with vibrant beetroot and lentil infused with aromatic spices.

Dahi Ke Kebab + Zaffrani Paneer Tikka

975

Soft and creamy hung curd Kebabs delicately spiced and shallow-fried to a golden crisp, paired with saffron-infused Paneer, gently spiced and roasted to perfection in a traditional clay oven.

Reshmi Broccoli + Tandoori Cauliflower

745

Smoky tandoori Cauliflower paired with Malai Broccoli, Marinated in a Creamy cashew blend and chargrilled in the tandoor.



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Non-Veg Starters

Kalmi Kebab (5 Pcs)

1075

Tender Chicken Leg Pieces in a special blend of spices, kalmi masala, marinated with Cashews, green chilies and cream.

Murgh Seekh Kebab

995

Minced Chicken blended with aromatic spices, hand-skewered and roasted in a traditional clay oven for a smoky, juicy finish.

Murgh Tikka Kebab + Murgh Malai Tikka

1075

Smoky Murgh Tikka paired with velvety Murgh Malai Tikka, a refined celebration of the royal grill.

Sarson Mahi Tikka + Amritsari Fish Pakora 1250

Smoked-grilled sarson Mahi Tikka and golden Amritsari Fish Pakora, balanced in smoke and spice.

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Non-Veg Starters

Flaming Whole Tandoori Raan

3725

(Pukkht Signature)

A Majestic whole leg of premium Mutton, delicately marinated in a rich blend of aromatic Indian spices and slow-roasted to perfection in a traditional tandoor. Cooked until irresistibly tender and melt-in-the-mouth, this royal centerpiece is dramatically presented flaming at your table — creating a truly Unforgettable Dining Experience.

Burra Kebab (Pukkht Signature) (5 Pcs)

2850

Succulent Lamb chops steeped in robust tandoori marinade and slow-roasted in a clay oven for a deep, smoky flavor.

Mutton Galouti

1175

Classic Awadhi-style minced Mutton Kebabs, delicately spiced and pan-seared for a melt-in-the-mouth texture.

Mutton Seekh Kebab

1150

Juicy minced Mutton Kebabs seasoned with bold spices, hand-skewered and slow-roasted in a clay oven for a rich, Smoky finish.

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Menu Food



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Veg Main Course

Kofta-E-Pukkht

1125

Soft Paneer dumplings served in a creamy, delicately spiced gravy.

Lehsuni Motiya Palak

1075

Fresh Spinach tempered with roasted garlic and traditional Indian spices, with an option to add Sweet Corn or Cottage Cheese.

Pukkht Kadhai Paneer/ Lababdar

1175

Paneer cooked either in a spiced tomato gravy with bell peppers and freshly crushed Kadhai Masala, or in a rich, creamy tomato gravy finished with desi ghee.

Motiya Mushroom Korma

1125

Button mushrooms simmered in a rich, creamy gravy with aromatic spices and finished with a hint of saffron.

Dal-E-Pukkht (Dal Makhani)

1125

Slow-cooked black lentils simmered with butter, cream, and aromatic spices.

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Non-Veg Main Course

Gosht Nihari (Pukkht Signature)

1495

Slow-cooked mutton stew simmered overnight with aromatic spices in traditional Awadhi style.

Rogan Josh

1395

Slow-cooked Mutton in a fragrant Kashmiri-style gravy, rich with spices and deep flavors.

Pukkht Korma

1275/1495

Slow-cooked mutton in a rich Mughlai-style gravy with yogurt, nuts, and aromatic spices.

Amritsari Fish Curry

1495

Fresh fish cooked in a spiced Amritsari-style gravy with traditional Punjabi aromatics.

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Non-Veg Main Course

Saag Murgh/ Gosht

1250/1495

Tender Chicken or Mutton slow-cooked with fresh Spinach and traditional spices for a rich, earthy flavor.

Murgh Lucknowi Masala

1275

Tender Chicken slow-cooked in a delicate, aromatic gravy Inspired by the Royal Kitchens of Lucknow.

Murgh Makhani Pukkht

1295

Tender Chicken simmered in a rich, buttery tomato gravy finished with cream and gentle spices.

Murgh Lababdar

1295

Tender Murgh Infused with aromatic spices and finished with Ghee.

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Biryani / Rice

Awadhi Murgh Biryani

1275

Dum-cooked basmati rice layered with tender Chicken and subtle Awadhi spices, delicately fragrant and rich in flavor.

Nawabi Gosht Biryani

1495

Fragrant basmati rice and succulent Mutton slow-cooked on dum with royal Nawabi aromatics and whole spices.

Awadhi Subz Biryani

1075

Fragrant basmati rice slow-cooked on dum with royal Nawabi aromatics and whole spices.

Steamed Rice

495

Steamed Basmati rice best when paired with dal and curries.

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Breads

Ulte Tawe Ka Paratha

165

Signature Lucknowi Paratha made on an inverted griddle.

Roomali Roti

165

Soft handkerchief-thin bread, thrown, stretched and griddled to order on an upturned tawa.

Aloo Kulcha

195

Flatbread stuffed with spiced Potatoes, a perfect accompaniment for Kebabs.

Garlic Butter Naan

175

Signature flatbread with minced garlic and butter flavoured flatbread.

Butter Naan

165

Freshly baked in the tandoor and brushed with salted butter.

Plain Naan

155

The traditional pillowy soft and crisp bottom flatbread.

Tandoori Roti

115

Thin and crisp whole wheat bread.

Paneer Kulcha

225

Flatbread stuffed with shredded Cottage Cheese.

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Sides

Mix Veg Raita	475
Cucumber Raita	475
Pineapple Raita	475
Boondi Raita	475
Plain Pappad (2 Pcs)	145
Masala Pappad	275
Plain Peanuts	495
Masala Peanuts	575
Green Salad	575

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Desserts

Rose Ice Cream + Cheese Delight (Combo) 675

Rose-infused ice cream and delicate Cheese delight, balanced in fragrance and finesse.

Gulab Jamun + Moong Dal Halwa (Combo) 675

Golden Gulab Jamun paired with rich Moong Dal Halwa, a Royal Indian indulgence.

Pukkht Kulfi + Malai Phirni (Combo) 675

Rich Pukkht kulfi paired with silky Malai Phirni, a heritage Dessert Indulgence.

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