

# KARIGARI

BY CHEF HARPAL SINGH SOKHI

**FOOD MENU**





As I began my food journey across India, one place that always fascinated me was Amritsar—where food isn't just a meal, it's an emotion. Even a simple paratha with homemade white butter and pickle felt like pure bliss.

At grand celebrations, it was tradition to keep a tin of desi ghee beside the jalebi kadai—something that brought joy to even the Bebes of Amritsar. "Swaad aa gaya" was the compliment everyone longed for, and "Sewa da mauka" was embraced wholeheartedly by all.

I carried those beautiful memories into my show Turban Tadka, where I showcased food that was simple, soulful, yet gourmet in spirit. For me, food and fun go hand in hand, whether on-screen or in my kitchens across the world.

Now, I invite you to let me serve you with the same passion. And if you ever feel like reaching out—Ek sewa da mauka taan sanoo davo ji!

**Harpal Singh Sokhi**  
*"Energy Chef of India"*



Karigari isn't just a restaurant brand—it's a dream that we nurtured with passion, patience, and purpose. It is our brainchild, born from a deep-rooted belief that food should tell a story—of culture, craft, and connection.

The idea behind Karigari was simple yet profound: to celebrate the artistry behind Indian cuisine. Every dish we serve, every space we design, every experience we create is infused with that same spirit of craftsmanship. Karigars—our artisans—aren't just chefs or service staff; they are storytellers who carry forward a legacy.

From the very first outlet to every new city we enter, my vision has remained constant—to make Karigari a brand that is built not just on great food, but on great emotions. A place where every bite feels nostalgic, every moment feels curated, and every guest feels valued.

As we continue to grow, our commitment remains stronger than ever—to serve experiences that are soulful, thoughtful, and unforgettable.

**Yogesh Sharma**  
*"Founder & CEO, Karigari"*

*Bela Chameli  
Sharbat*



# SHURUU KARO JI

*(House Special Beverages/Mocktails..)*

## **Bela Chameli Sharbat**

*Historically this was the most loved perfumed drink loved by the Maharaj of Bikaner*

## **Shogum Shuda**

*Fresh Coconut water, essence of white Gulab, lemon and fresh coconut cream, refreshing to the last sip...*

## **Safed Gulab Mojito**

*Pesh e khidmat hai sabi Raniyoon ke liye, hamarey dil se*

## **Kadak Pudina Mirch di Lassi**

*Aha oh ho maza aagaya*

## **Adrak Nimboo da Batta**

*Swad Jo rahe yaad*

## **Mango Lassi**

*Hmmmmmm Mango, just delicious*

## **Blue Berry Matcha Lassi**

*Goodness of blue berries and bluepea matcha with yoghurt, house specialty*

## **Aam Panna Banta**

*Aam panna lemon leaf orange*

## **Orange Passion Banta**

*Combination of orange & passion fruit with Indian masala*

## **Kokum Banta**

*Kokum with refreshing Indian Masala*

## **Meerut Wali Shikanji**

*Thand pe gayee ji*

## **Masala Cola**

*Nani yaad aa jayegee*

**Lemon Mint**

**Virgin Mojito**

*Lemon with refreshing mint & fizz (ask the flavors)*

**Blue Berry Blossom**

**The Pink Head**

*Cranberry & Litchi*

**Banarasi Paan**

*Paan Karigari*

**Chatkara Amrud** 👍

*Guava with Indian Spices & Herbs*

**Classic Cold Coffee**

## KARIGARI SIGNATURE MOCKTAILS

**Cucumber Lemonade** 👍

*Fresh Cucumber Greded & Essence In Rosemary | Honey Syrup Lime  
Wedge Orange Wedge*

**Lemongrass & Jasmine Infused**

*Jasmine Tea Infused Lemongrass With Litchi Juice*

**Yuzu & Kaffir Lime Spritzer**

*Orange Juice Infused In Kafir Lime Leave | Yuzu Puree Lime Juice Top  
Up Soda*

**Karigari Roof Top Illusion** 👍

*Fresh honeydew melon with fresh pineapple mudled | Orange juice and  
pineapple juice | Touch of lime juice*

**Orange Cran Ging**

*Fresh Ginger Mudled With Homemade Cranberry Syrup | Orange Juice |  
Top Up Ginger Ale*

### Milk Shakes

Strawberry  
Coconut Almond 🍷  
Kitkat  
Chocolate Oreo  
Blue Berry

### Ice Tea

Kashmiri Kahwa Ice Tea  
Classic Lemon Ice Tea  
Peach Ice Tea  
Cranberry Masala 🍷  
Ice Tea

### Hot Beverages

Shaadi Wali Coffee  
Green Tea  
Jasmine Tea  
Cutting Chai (Gud/Chini)  
Kadak Chai (Gud/Chini)  
Hajmola Chai 🍷  
Kahwa

### Quenchers

Red bull  
Aerated Beverages  
Diet coke  
Fresh Lime Soda  
Mineral water  
Juices  
Gingerale  
Tonic Water



*Cheesy Ultra Vada Pav*

*Banaras Deena Nath ki Tamatar Chaat*

*Kulchey Chole Pakodey Pockets*

*Pav Bhaji Fondue*

*Crispy Palak Patta Chaat*

## CHOTA MOO BADI BAAT

### **Kulchey Chole Pakodey Pockets**

*House special kadak Chole Pakodey stuffed in Kulchey pockets with hummus, garlic mayo and salad*

### **Cheesy Ulta Vada Pav**

*Doing things differently is how you get noticed, we just put it upside down, now the baby pav is stuffed with traditional Vada pav mixture and batter fried in gram flour mixture, served sprinkled with traditional Kanda Lasun Masala and Lip-Smacking cheese sauce..*

### **Pav Bhaji Fondue**

*Mumbai Special pav bhaji thali with, pav, onions and lemon with a dallop of fondue sauce*

### **Banaras Deena Nath ki Tamatar Chaat**

*Deenanath the man famous for his Tamatar Chat, having shot for my television shows couple of times I have just honoured and replicated his delightful dish, aab Banaras ki Galiyoon se Chaat waloon ki Karigiri aap ke table tak*

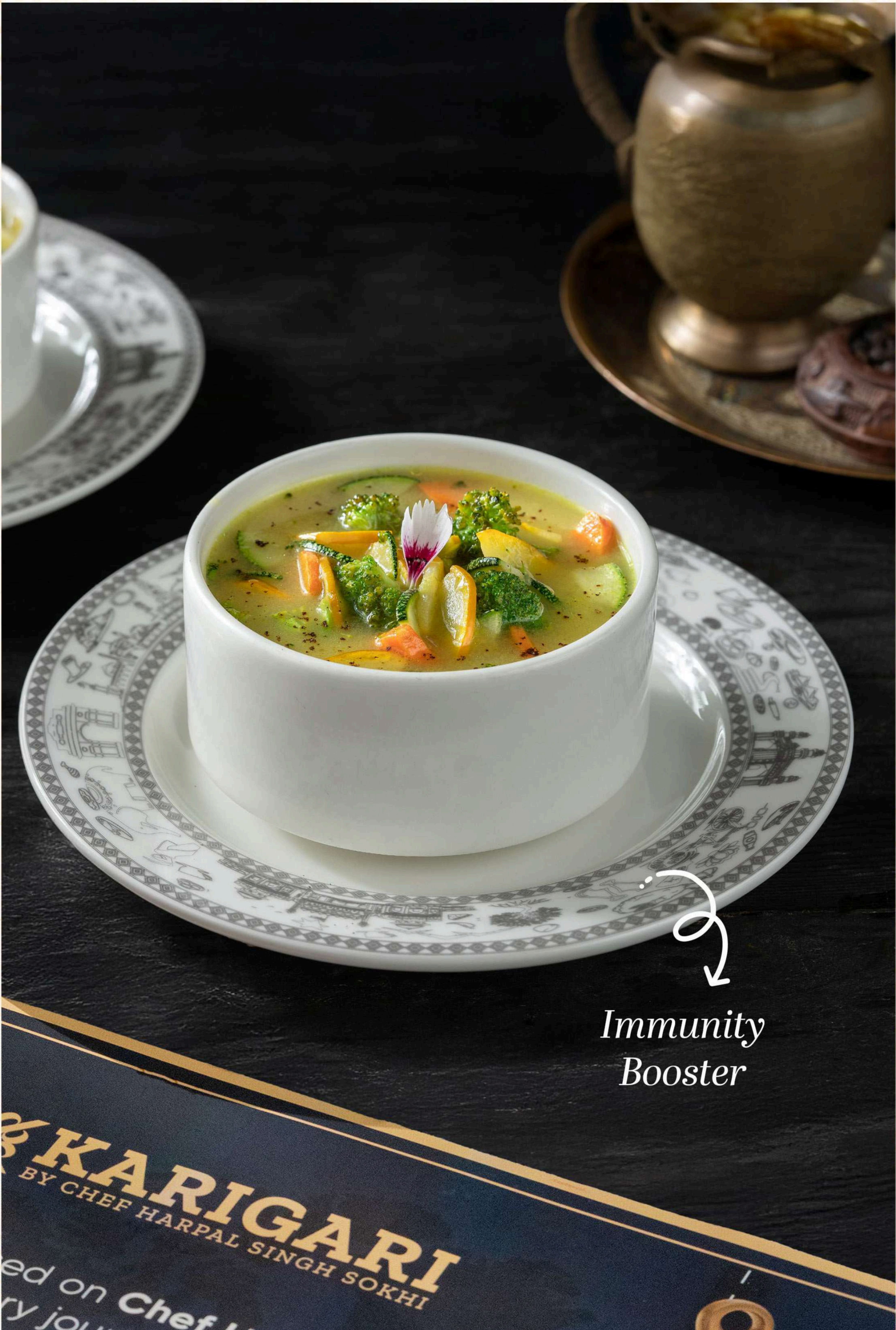
### **Crispy Palak Patta Chaat**

*Crispy Fried Spinach Fritters, Topped With Spicy Potato and Peas Mash, Topped With Flavored Yoghurt, Sweet & Spicy Chutney*

### **Chit Karare...(Seasonal)**

*Sao mile ke hazaar mile, decide aap karoji mirchi kitni chahiye My travel journey to my Nankey (Naani's house) at Cheema near Patti, our chat stop was a must outside Patti Station, the Chat wala would ask my Dad, baujee, hazzaaar Mile, Saoo Mile ke Zero Mile. Little did I know what it meant at that time but later my Father explained to me that it was the quantity of chillies that will make you remember him.. I honour this dish to the Chat Wala and my childhood memories....*

### **Assorted Green Salad, it really is green**



*Immunity  
Booster*

**KARIGARI**  
BY CHEF HARPAL SINGH SOKHI  
ed on Chef  
ry jour

## SUDKIYAAN MAR KE PIYO JI

### Immunity Booster Broth

*Vegetable broth with zucchini, shitake, ginger, moringa, long pepper, ginger and turmeric a perfect broth to build your immunity*

### Corn Soup Bhoot Jholakia

*From the Chefs collection of his recipes from his Television show Turban Tadka, this creamy corn soup with Indian herbs and spices, finished with punch of Spike of Bhoot Jholakia and living microgreens*

### Tomato Beetroot Shorba

*Chef's special healthy soup of Tomato, Green apple and beetroot with micro greens and apple beet root crispies*

### Murgh Yakhani Shorba

*Slow cooked, Rich Chicken soup accentuated With Saffron, served a la Dum*



Paneer Margherita Tikka

Tandoori Bharwan Pizza Potatoes

Subz Akhrot ki Galouti

Spring Greens Galouti, Goat Cheese, Avocado Chutney

Kurkure Dahi ke Kabab

## SHAKAHARI/VEGETARIAN

*Gaapaaan Shaapaan Marde Rao te Naal Naal Khaande Rao ji  
Kabab Shabab – We will do the Hisaab*

### **Paneer Margherita Tikka**

*Paneer stuffed with cheddar cheese, coated with pizza sauce,  
grilled in tandoor and finished with pizza seasoning*

### **Zataar Crusted Paneer Tikka**

*Malai paneer in cream cheese pepper marinade, grilled in tandoor,  
dusted with zataar*

### **Andhra Dragon Paneer**

*Everyone's favourite from the land of chillies*

### **Subz Akhrot ki Galouti**

*Our tribute to the traditional Galouti made with mixed veggies,  
kidney beans and walnuts with house special herbs, pan fried,  
served on Ultey Tawey ka paratha*

### **Kurkure Dahi ke Kabab**

*Vermicelli wrapped, yoghurt cheese kababs, served crackling*

### **Spring Greens Galouti, Goat Cheese, Avocado Chutney**

*Melt in mouth Patties of spinach, broccoli, greens, stuffed with goat cheese,  
topped with avocado chutney and micro greens*

### **Tandoori Bharwan Pizza Potatoes**

*Punjabi Food has all the innovations in the history of India, this  
bharwan aloo stuffed with corn peppers and cheese, grilled in tandoor,  
dusted with parmesan, herbs and chilli flakes*

*Paneer Margherita  
Tikka*

*Subz Akhrot  
ki Galouti*

*Spring Greens Galouti,  
Goat Cheese  
Avocado Chutney*

*Zataar Crusted  
Paneer Tikka*

*Kurkure Dahi  
ke Kabab*



## **Tandoori Bharwan Pizza Potatoes**

*Punjabi Food has all the innovations in the history of India, this bharwan aloo stuffed with corn, peppers and cheese, grilled in tandoor, dusted with parmesan, herbs and chilli flakes*

## **Tandoori Achari Mushrooms**

*Succulent mushrooms marinated in a spicy pickling spice blend, yogurt, and lemon juice, roasted to perfection in a traditional clay oven.*

## **Loaded Cheesy French Fries**

*Crispy French fries with yummylicious cheese sauce*



Silbatey ka Gilawat with  
Ultra Tawa Paratha

Sucha Singh Mutton  
Tikka Masala

Chicken Sajji

Chicken Seekhpa

Asian Chicken  
Tikka

## NON-VEGETARIAN

### Moilee Prawns Tandoori

*Jumbo prawns with a subtle coconut chilli curry leaf marinade, grilled in tandoor*

### Moringa Kai Sole Fish Tikka

*Fresh sole fish marinated in a zesty blend of moringa, spices, and herbs, grilled to perfection in a traditional by Indian clay oven*

### Sole Fish Tikka

*Traditional Fish tikka Amritsari with a hint of mustard and traditional Punjabi masala*

### Chicken Sajji

*A full baby Chicken Sajji is a slow roast a delight of the undivided India, Chef Harpal brings his own version of this delight from Lahore with home ground special special spices*

### Chicken Seekhpa

*During my travels I have picked great recipes from streets of Jalandhar and this a perfect delight of soft chicken seekh kababs tossed in green chutney and cream, served with pao...*

### Murgh Baluchi Kebab

*Chicken on bone marinated with Cashew nut paste, hung curd infused with kasuri methi, fresh chilli and coriander and roast in clay oven and served with Mint Chutney*

### Parmesan Chicken Tikka

*Boneless Chicken steeped in Cream Cheese Marinade, grilled in tandoor, Parmesan Crumb Dusted, Mixed Herbs & Chilli Flakes*



Chicken Sajji

**KARIGARI**  
BY CHEF HARPAL SINGH SOKHI

Karigari is based on Chef Harpal Singh Sokhi's culinary journey of exploring new places, countless stories & memorable experiences of dishes & places all over the world. Every

Sector 51,  
Noida

### **Asian Chicken Tikka**

*Boneless Chicken Thigh, Yoghurt Chilli, Thai Red Curry, Infused Marinade, Tandoori Grilled*

### **Silbatey ka Gilawat with Ulta Tawa Paratha**

*From the house of Nizams, melt in mouth minced goat meat kebab served on ulta tawa paratha*

### **Kallu Miyan ki Raan**

*One of the oldest gourmets of Lucknow from the house of "Kallu Miyan slow cooked leg of goat meat finished in tandoor and gently tossed in pepper reduction*

### **Khandani Gosht Seekh Kabab**

*Traditions have it that a good goat seekh kabab defines a place and we have our own version to be talked about*

### **Sucha Singh Mutton Tikka Masala**

*Mutton cubes first finished in tandoor and then tossed in spicy hot spices*

*Dohra Gucchi*

*Mushroom*



## HEALTHY TALES AND SPECIALS FROM

### CHEF HARPAL SINGH SOKHI

#### **Dohra Gucchi Mushroom**

*Double delight a Chefs Harpal's creation of an Iconic dish with Kashmiri Gucchi and button mushrooms slow cooked in cashewnut almond gravy with crushed pepper and mint served on a bed of shiitake mushrooms stir fried in gingery onion tomato masala, one of its of kind in the Country..*

#### **Moringa Spring Onion Besan**

*This special dish from my family Kitchen as shown on my TV Turban Tadka, recreated at Karigari a complete healthy and traditional dish*

### RAITA

**Pineapple ka Raita**

**Aloo Anar ka Raita**

**Palak Raita**

**Boondi Raita**

**TadkeWala Cucumber Raita**



*No Maida Bharwan  
Tandoori Chaap*

## NO MAIDA SOYA CHAAPS

*Aab aap khaa ke soyenge nahi poori energy ke saath jaag jayengey aur jhoomengey,  
aur chaaps now have no maida and are made with healthier ingredients and jackfruit flour,  
aab toh jee Zubaan ki Hogayee Balle Balle*

### From Tandoor

#### **No Maida Tandoori Malai Chaap**

*Our No Maida Chaaps are the first of its kind in the country and  
chaap tikkey marinated with cheese & cream, Indian spices to give  
a long lasting WOW, comes from the innovative kitchens of  
Chef Harpal Singh Sokhi*

#### **No Maida Bharwan Tandoori Chaap** 🌶️

*Just stuffed with cheese and hot chilli marinade finished in tandoor  
with a drizzle of chilli oil*

#### **No Maida Achaari Chaap Tikkey**

*Aab Bindaas Tikka ke NO MAIDA masaledar Chaap Khao jee*



### Curries

#### **No Maida Chaap Rogani**

*Aab Bina Dare khao, spicy and masaledar Rogani Chaaps*

#### **No Maida Chaap Tikka Masala**

*Ek dum mazedaar aur masaledaar, order karo jee...*

#### **No Maida Rareya Soya Chaap**

*Slow cooked soya chaap with soya mince in the onion tomato  
masala..*

#### **No Maida Soya Chaap Butter Masala**

*Healthy chaap tikkey in makhani gravy & onion tomato masala  
finish with the kasuri methi.*

*Paneer Nazakat*



**KARIGARI**  
BY CHEF HARPAL SINGH  
Karigari is based  
on the traditional  
of the Punjab region.

# SHAKAHARI SWAAD DA MAJA LAOJI

*Vegetarian Curries / Tawa / Stir fry*

## **Paneer Highway Butter Masala**

*Cubes of paneer simmered in buttery tomato gravy topped with grated paneer and green cardamom powder*

## **Kadai Paneer Palak Methi**

*Cubes of paneer tossed with fresh fenugreek in tomato onion masala, finished with kasoori methi and a sprinkle of kadai masala*

## **Grilled Paneer Mussallam**

*Paneer steak filled with cheese, pan grilled and topped with rich onion tomato masala*

## **Paneer Nazakat**

*Paneer stuffed with tempered spinach, simmered in tomato onion gravy*

## **Paneer Khurchan**

*Tawa cooked paneer, onions, tomato in gingery tomato masala*

## **Nizamatkhani Bharwan Aloo**

*House special bharwan tandoori aloo with spinach gravy, finished with burnt garlic*

## **Kadhai Mushroom Harra Pyaza**

*Button mushrooms tossed in ginger tomato onion gravy finished with spring onions*

## **Achari Subziyon ka khorma**

*Pickled vegetables slow cooked in onion gravy*

## **Mushroom Ghee Roast with Nool Paratha**

*Earthy mushrooms sautéed in a fragrant mixture gravy of ghee, curry leaves, and spices, served with a side of soft, flaky Nool paratha.*

## **Bhatinda Wale Aloo**

*All-time favorite from my TV show Turban Tadka.*

*Ambaleywala  
Tariwala Murgh*



# NON-VEGETARIAN

## Main Course

### Sole Fish Tikka Masala

When in Delhi spice it up, tandoori fish tikka, tossed in ginger tomato gravy

### Butter Chicken

Delhites swear by it, all seasons favourite

### Lemon Grass Butter Chicken

Tender chicken cooked in a rich, aromatic Cashew gravy infused with the subtle citrus flavor of lemongrass and finished with a pat of creamy butter.

### Dum Ka Murgh Hyderabad

Slow cooked chicken in its own flavoured served in earthen pots, dum style

### Ambaley Wala Tariwala Murgh

The famous high curried chicken, slurrpy to the last bite, would leave you wanting for more

### Chicken Tikka Khurchan

Chicken juliennes cooked together with juliennes of onion, tomato and capsicum in spicy onion tomato gravy

### Rareya Meat

Slow cooked choicest cut mutton on bone with mince of goat meat, finished freshly ground spices

### Mutton Ghee Roast with Nool Paratha

Tender mutton pieces slow-cooked in a rich, aromatic mixture gravy of ghee, spices, and herbs, served with a side of soft, flaky nool paratha

### Rasewala Meat

Traditional home-style spicy mutton curry

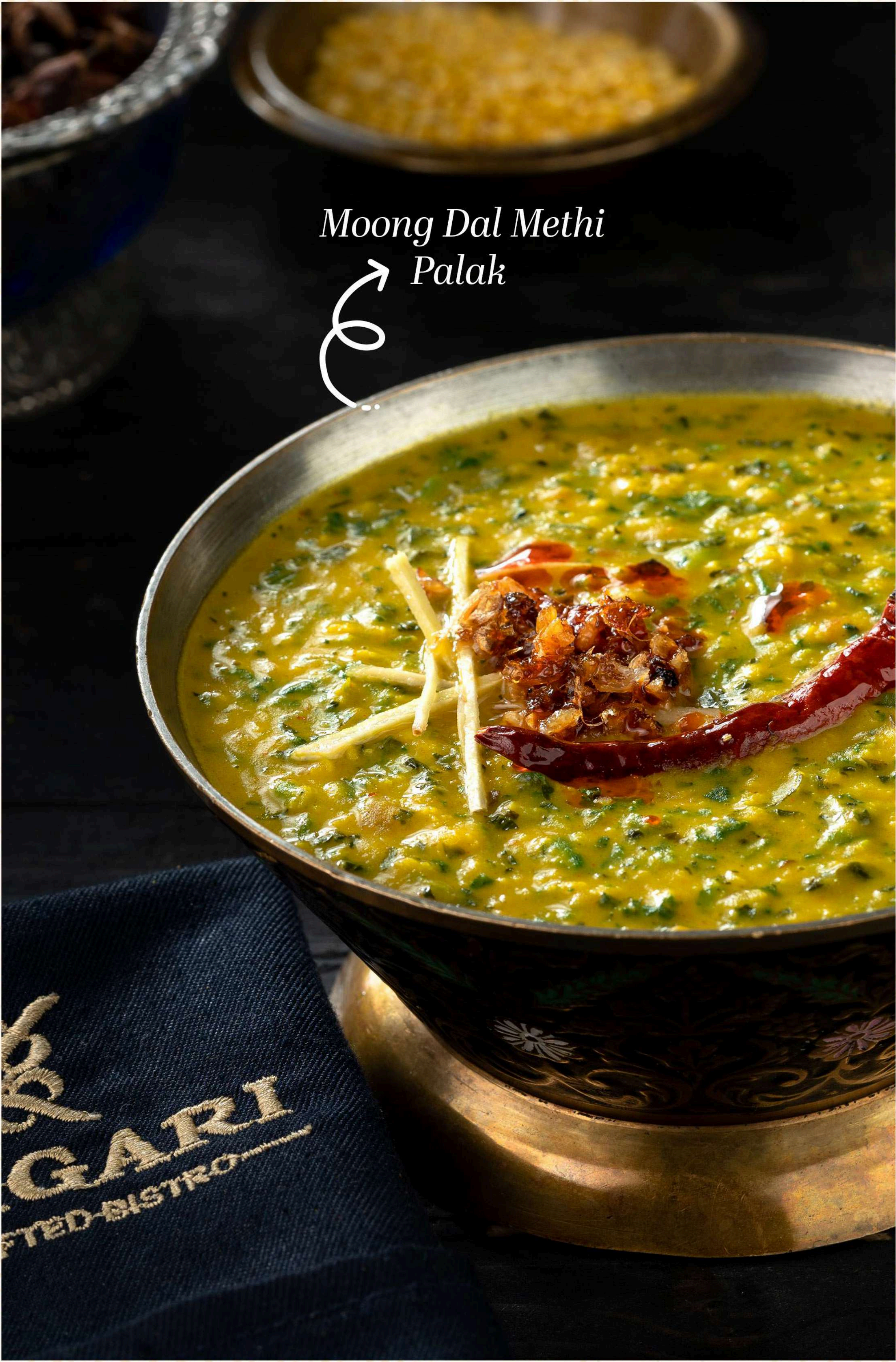
### Gosht Nihari

Slow mutton shanks in a traditional Nihari Masala of Lucknow who have trained our Karigars over the years

*Moong Dal Methi*  
*Palak*



*THE GARI*  
*RESTAURANT & BISTRO*



## TADKA AAB HAMEREY AANDAZ ME

*(Borne in the highways of Punjab the special way of treating a dal, now twisted to our style)*

### **Paneer Bhurjee Dal Tadka**

*A simple twist of adding paneer bhurjee to slow cooked black dal and delightful culinary experience*

### **Dal Palak Methi Tadka**

*Black dal blended with tempered spinach and fresh fenugreek, slow cooked*

### **Karigaro ki Dal Makhani**

*Slow cooked house special black dal finished with a tempering of ginger, chilies in clarified butter*

### **Hing Jeera Lasooni Toor Tadka**

*Yellow lentil tempered with garlic, hing and dried red chilli*

### **Moong Dal Methi Palak**

*A creamy, slow-cooked curry made with split Yellow gram, fresh spinach, and fragrant fenugreek leaves, finished with a hint of ghee.*



*Charcoal Cheese  
House Special  
Naan*

**KARIGARI**  
HANDCRAFTED-BISTRO

## TE NAL NAL KHAO

Plain Roti

Butter Roti

Masoor Dal di Roti 

Peethi Wali Masala Roti 

Adrak Mirch Wali Roti

Naan

Baby Naan

Butter/Garlic Naan

Charcoal Cheese House Special Naan 

Chilli Cheese Naan

Missi Roti

Khamiri Roti

Paneer Mattar Kulcha

Soya Keema Kulcha

Aloo Pyaz Kulcha 

Pudina Paratha

Zatar Paratha

Lachha Paratha

Malabar Paratha

*Murgh Biryani*



## BIRYANI/RICE

### No Maida Soya Chaap Biryani

*Perfumed basmati rice cooked with masaledar soya finished with saffron and cardamom*

### Subz Biryani

*Traditional Vegetable hyderabadi biryani, served with salan*

### Paneer Butter Masala Biryani

*Paneer and aromatic basmati rice cooked in dum*

### Kathal Ki Biryani (Seasonal)

*Unique and flavored rice biryani recipe made with raw jackfruit and biriyani masala. it is often considered as a meat substitute biryani*

### Murgh Biryani

*The essential one bowl meal of every Indian*

### Pakki Hyderabad Gosht Biryani

*Traditional Hyderabadi Biryani made with cooked (Pakki) goat meat with perfumed basmati rice, served with raita and salan*

### Steamed Rice/Jeera Rice

*Tukda E Jam*



*Jalebi Waffles*

## MOO MITHAA KARLOJI

(Desserts)

### Mirchaan wala Halwa

*What a surprise we have here, as ayurvedics say a bowl full of this halwa will digest everything you have eaten at our restaurant*

### Suhaagrat Wali Kheer

*Chefs special blend of saat dhatu wali ghehoon cooked overnight with milk, a touch of ashwagandha and shilajit, one spoon you will love it, the second spoon will make you stand... no naughty thoughts here pure indulgence*

### Jalebi Waffles

*Jalebi ab ek naya avatar mein, multi grain jalebi waffles with saffron syrup, chocolate and rabdi*

### Tukda E Jam

*Shahi Tukda with Gulab Jamun Pistachio Rabdi*

### Kulfi Rabri Faluda

*Sinful delight of rich kulfi with silky falooda, secret almond custard cream, essence of rose, cool tukmaria seeds, loaded with nuts.....come back again for this...*

### Tille Wali Kulfi

*(ask server for flavour)*



 [Karigari.restaurants](https://www.instagram.com/Karigari.restaurants)



 [Karigari Restaurants](https://www.facebook.com/KarigariRestaurants)

 Shop no. 4, Metro Station, Block E, Sector 51, Noida, Uttar Pradesh-201301