


THE 1212 RESTAURANT MENU



INDIAN AND PAKISTANI CUISINE

A DELIGHT IN EVERY BITE TO SPICE UP YOUR LIFE

 www.1212restaurant.com

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EVERYTHING INDIAN



THE 1212 RESTAURANT
INDIAN AND PAKISTANI CUISINE

Indian Chat



Bhel Puri

10.00

Bhel Puri is a delectable combination of papadis, puffed rice, sev, onions, potatoes, raw mango and chutneys



Papdi Chaat

15.00

Crisp fried dough wafers made from refined white served with fried lentil balls, boiled potatoes, boiled chick peas, yogurt and tamarind chutney and topped with chat masala

Aloo Chaat

10.00

Potatoes spiked with hot & sour spices and topped with sev



Fruit Chaat

15.00

Assorted fruit chopped in cubes and then mixed with tamarind chutney, with a squeeze of fresh lime & spices

Bharwa Golgappa

10.00

Crispy puffed small puris stuffed with chopped potatoes and black gram, filled with delicately spiced water and chutney - a very popular street snack in India



Golgappa

10.00

A very popular street snack in India - made from a crisp hollow puri filled with a mixture of flavoured water and comes with a potato filling



Dahi Gol Gappa

10.00



Aloo Tikki

15.00

Potato croquette served with tamarind and mint chutneys, yogurt and chick peas

Indian Chat



Channa Chat

15.00



Palak Patta Chaat

15.00



Bhalla Papdi Chaat

15.00



Dahi Bhalla

15.00



Dahi ke Sholay

15.00



Raj Kachori

15.00



Samosa Chat

15.00

Vegetarian Appetizer



Peanut Masala

10.00

Light fried peanuts mixed with chopped onions, tomatoes, coriander, lime & chat masala and chillies.



Vegetable Pakora

10.00

Assorted vegetables dipped in lentil batter, spiked with spices and fried golden brown.



Paneer Pakora

15.00

Slices of homemade cottage cheese stuffed with mint chutney dipped in lentil batter fried golden brown.



Punjabi Samosa

10.00

Triangular pastry stuffed with delicately spiced vegetables and fried to a crisp

Paneer Tikka

22.00

Cubes of homemade collage cheese in a tangy, spiced tomato batter grilled to perfection



Paneer Baqtuni Tikka

22.00

Cubes of homemade cottage cheese marinated in a creamy ajwain spiced batter grilled to perfection



Paneer Hariyali Tikka

22.00

Cubes of homemade cottage cheese marinated in tandoori masala with mint and grilled in the tandoor



Paneer Achari Tikka

22.00

Cubes of homemade cottage cheese mixed with spices, spiked with pickle and grilled in the tandoor

Vegetarian Appetizer

Mushroom Tikka

22.00

Fresh mushroom marinated in yogurt mixed with spices and grilled in the tandoor



Mushroom Achari Tikka

22.00

Fresh mushroom marinated in yogurt mixed with spices and spiked with pickle & grilled in the tandoor.



Stuffed Mushroom

22.00

Mushroom stuffed with cottage cheese and spices, marinated in yogurt and grilled in the tandoor

Vegetable Malai Seekh Kebab

22.00

Rolls of fine, minced vegetables with coriander leaves and spices, barbecued in the tandoor



Tandoori Broccoli

22.00

Broccoli marinated in a cashew-based masala grilled in the tandoor
(voted amongst 15 best dishes in KL by Time Out KL)



Veg Tandoori Platter

55.00

An assortment of vegetarian snacks grilled in the tandoor

Non-Vegetarian Appetizer



Lamb Samosa

Triangular pastry stuffed with delicately spiced minced lamb and fried to a crisp

18.00

Murgh Samosa

Triangular pastry stuffed with delicately spiced minced chicken and fried crisp

15.00

Afgani Chicken

Chicken breast marinated in yogurt & spices grilled to a golden glaze in the tandoor

25.00



Tandoori Chicken

Tender chicken marinated in yogurt & spices & grilled in the tandoor

25.00



Chicken Tikka

Chicken marinated in tomato based tandoori masala grilled in the tandoor

25.00



Chicken Kalmi Kabab

Chicken drum sticks delicately marinated with traditional Indian spices & broiled in a clay oven

25.00

Chicken Achari Tikka

Tender pieces of chicken mixed with spices, spiked with pickle and grilled in the tandoor

25.00



Murg Malai Tikka

Chicken marinated in cashew based tandoori masala grilled in the tandoor

25.00

Non-Vegetarian Appetizer



Murgh Hariyali Tikka

25.00

Chicken nuggets marinated in tandoori masala with mint and grilled in the tandoor



Chicken Chakori Kebab

25.00

A true delight where minced lamb is coated with minced chicken with a splendid mix of herbs & spices.



Chicken Seekh Kebab

25.00

Finely minced chicken enhanced with fresh coriander & spices barbequed in the tandoor.



Mutton Seekh Kebab

25.00

Finely minced lamb enhanced with fresh coriander & spices barbequed in the tandoor.



Boti Kebab

30.00

Selected pieces of tender lamb marinated with exotic Indian spices cooked in tandoor to perfection



Mutton Galouti Kebab

30.00

Finely minced Lamb enhanced with spices barbequed in the tandoor spiked with spices flavours of capsicum and onions



Non Vegetarian Tandoori Platter

65.00

An assortment of chicken snacks grilled in the tandoor

Sea Food Appetizer



Fish Tikka

Fish dipped in ajwain laced creamy marinade and grilled till golden in the tandoor

25.00



Fish Afghani Tikka

Fish marinated in yogurt & spices grilled to a golden glaze in the tandoor

25.00



Fish Achari Tikka

Pieces of fish mixed with spices and spiked with pickle & grilled in the tandoor.

25.00



Tandoori Masala Pomfret

Pomfret marinated in yoghurt & spices & grilled in the tandoor.

40.00



Fish Haryali Tikka

Small chunks of fish coated in a spinach based marination and with light spices and grilled in the tandoor.

25.00



Tandoori Prawns

Tiger prawns dipped in ajwain laced cream marinade and grilled till golden in the tandoor.

45.00

Indian Chinese

SOUP



Manchow Soup (Veg)

10.00

Hot 'N' Sour (Veg)

10.00



Sweet Corn Soup (Veg)

10.00

Plain Dal Soup (Veg)

10.00



Chicken Hot 'N' Sour Soup

12.00

Sea Food & Chicken Soup

20.00

STARTERS



Veg Salt & Pepper

18.00



Chilly Potato

15.00



Chilly Mushroom

18.00



Chilly Paneer Dry

20.00



Veg Manchurian Dry

18.00



Chilly Chicken Dry

20.00



Chicken Lollipop

22.00

Indian Chinese

NOODLES



Veg Hakka Noodles	15.00
Chicken Hakka Noodles	18.00
Veg Chowmein	15.00
Chicken Chowmein	18.00
Paneer Chowmein	20.00
Chilly Garlic Noodles (Veg / Non-Veg)	20.00
Chilly Prawns	55.00
Schezwan Noodles	15.00
Chicken Schezwan Noodles	20.00

FRIED RICE



Veg Fried Rice	18.00
Chicken Garlic Rice	20.00
Chicken Fried Rice	20.00
Paneer Fried Rice	22.00
Sea Food Fried Rice	35.00
Chicken Schezwan Fried Rice	20.00

Vegetarian Main Course

PANEER & MUSHROOM



Achari Paneer

25.00

Home made cottage cheese cooked in a rich butter, onion and tomato based gravy spiked with pickle.



Paneer Pasanda

25.00

A royal treat for your taste buds creamy cottage cheese stuffed with mint cooked in rich almond sauce.



Paneer Tikka Masala

25.00

Cubes of Tandoori Paneer tikka tossed in a tomato based gravy with onions and capsicum deliciously flavored with spices and herbs.



Paneer Makhani

25.00

Homemade cottage cheese cooked in rich, flavoured tomato based gravy.



Kadhai Paneer

25.00

Cubes of fresh homemade cottage cheese cooked with onion, peppers, ginger, garlic and Indian spices



Shahi Paneer

25.00

Homemade cottage cheese cooked in a rich butter & tomato based gravy with a touch of kasuri methi



Palak Paneer

25.00

Fresh spinach & homemade cottage cheese cooked in a piquant curry



Mushroom Do Pyaza

20.00

Fresh mushrooms tossed with onions and spices in a light onion gravy



Mushroom Mutter

20.00

Peas and mushroom prepared in a creamy onion gravy with a touch of spices



Mushroom Capsicum Achari

20.00

Fresh mushrooms tossed in an onions & tomato based gravy spiked with pickle.

Vegetarian Main Course

DAL



Dal Makhani

Whole black lentils simmered on slow fire until tender & tepered with onion, ginger, garlic & tomatoes.

20.00



Dal Tadka

A curry based green gram dal preperation.

20.00

VEGETABLES



Navratan Korma

Garden vegetable cooked in mild curry with dry fruits.

20.00



Mixed Vegetables

A dry preparation of an assortment of mixed vegetables cooked in Indian spices.

20.00



Exotic Mixed Vegetables

A mix of exotic vegetables cooked in Indian spices

20.00



Vegetable Jalfrezi

Babycorn & Garden fresh vegetables sauteed with mild spice and herbs.

20.00



Angoori Kofta

Cottage cheese croquettes stuffed with raisin & simmered in mild & aromatic saffron flavoured curry

25.00



Malai Kofta

Home made cheese croquettes with dry fruits & cooked in a rich creamy cashew nut sauce,

25.00



Mutter Methi Malai

Garden peas & aromatic fenugreek sauteed with fresh herbs, spices & simmered in fresh cream

25.00

Vegetarian Main Course

VEGETABLES



Dum Aloo Bhojpuri

25.00

Potatoes stuffed with raisin, cottage cheese & simmered in mild & aromatic saffron flavoured curry.



Dum Aloo Chutney Wala

20.00

Small pieces of potatoes cooked in Indian spices and flavoured with mint sauce.



Chana Masala

20.00

A gravy based chick pea dish cooked in a kadhai with authentic Punjabi spices



Chana Peshawari

20.00

A spicy treat made with boiled chickpeas and flavoured with pure ghee and traditional Peshawari spices



Chana Pindi

20.00

Dry, tangy and spicy chickpeas



Aloo Gobi

20.00

Cauliflower & diced potatoes tempered with cumin seeds



Jeera Aloo

20.00

A dry preparation of small potato pieces that are tempered with cumin seeds



Achari Aloo

20.00

A dry preparation of small potato pieces cooked in spices and spiked with Indian pickle



Khattey Meethey Baingan

20.00

Sweet and sour aubergine - If you thought aubergine was a boring vegetable you haven't tried this dish

Vegetarian Main Course

VEGETABLES



Baingan Bharta

Aubergines grilled over charcoal, mashed and sautéed with tomatoes, onions and spices

20.00



Kadhi Pakora

Kadhi is a type of curry made by cooking gram flour with curd or buttermilk. Fried chunks of gram flour (pakoras) with salt and chilies are also added

20.00



Kurkuri Bhindi

Finely chopped okra, slightly fried and flavoured with Indian spices - dry preparation

20.00



Bhindi Masala

Tender okra sautéed with onions, herbs and coriander leaves

20.00



Non-Veg Main Course

CHICKEN



Kadhai Chicken

25.00

Tender chicken cooked with onion, tomato, ginger, garlic and Indian spices



Butter Chicken

25.00

Boneless tandoori chicken cooked in butter and spices with tomatoes giving it a rich flavour



Chicken Taka Tak

25.00

Chicken tikka prepared in a thick onion and tomato based gravy



Chicken Shahi

25.00

Boneless chicken cooked in a rich cashew nut gravy



Chicken Tikka Lababdar

25.00

Chicken tikka cooked in a butter and tomato based creamy curry sauce



Achari Chicken

25.00

A boneless chicken preparation with Indian pickles and spices



Chicken Dahiwala

25.00

Boneless chicken marinated in egg and cooked in yogurt



Chicken Curry

25.00

Marinated chicken pieces simmered in a rich curry of spices, tomatoes, milk, cashew nuts and curry leaves



Chicken Rahra

25.00

Boneless chicken cooked in a rich tomato and onion gravy mixed with minced chicken



Chicken Methi Malai

25.00

Boneless chicken cooked in a rich creamy tomato and onion gravy mixed with minced chicken and fenugreek leaves

Non-Veg Main Course

CHICKEN



Murgh Saagwala

Boneless chicken cooked in a spinach gravy and freshly ground spices

20.00



Chicken Varuval

Chicken Varuval is a Southern Indian specialty chicken dish in Malaysia but originates from the region of Chettinad.

25.00



Portal Chicken (South Indian)

25.00



Lemon Chicken (South Indian)

25.00



Chicken Kollahpuri (South Indian)

25.00

EGG



Egg Curry

Spicy boiled eggs prepared in a thick masala gravy

20.00



Egg Bhurji

Not to be confused with scrambled eggs, a very popular dish, well cooked beaten eggs sautéed with chopped onions, tomatoes and choice of spices.

15.00

Non-Veg Main Course

MUTTON



Handi Meat

Tender lamb cooked in a thick onion and tomato gravy and cooked in a clay pot. It's our chef's speciality

30.00



Mutton Curry

Succulent lamb simmered in a rich curry of spices, tomatoes, milk, cashew nuts and curry leaves

30.00



Mutton Rogan Josh

Braised lamb chunks cooked with a gravy based on browned shallots, yogurt, garlic, ginger and aromatic spices - cloves, bay leaves, cardamon and cinnamon

30.00



Saag Meat

Lamb cooked in a spinach gravy and freshly ground spices

30.00



Rahra Meat

Lamb cooked in a rich tomato and onion gravy mixed with minced lamb,

30.00



Mutton Makhani

Succulent Lamb gently cooked in a rich cashew nut sauce

30.00



Keema Mutter

Minced lamb cooked with garden peas and delicately flavoured with herbs












30.00



Mutton Kadhai

30.00

Sea Food Main Course

	Machli Masala Boneless Fish cubes cooked in flavourful medium spiced curry	20.00
	Kadhai Fish Fish tossed with ginger garlic, green peppers and selected seeds and spices	25.00
	Fish Tikka Butter Masala Fish cooked in butter and spices with tomatoes to give a rich flavour	25.00
	Fish Curry Fish simmered in a rich curry of spices, tomatoes, milk, cashew nuts and curry leaves	25.00
	Banarasi Fish Fish cooked in a cashew nut gravy	25.00
	Machli Methi Malai Boneless fish cubes cooked with cashew nut paste, fenugreek leaves, coriander and more spices.	25.00
	Fish Curry South Indian Style	25.00
	Prawn Jalfrezi Prawns sauteed with capsicum, onions, tomatoes and coarsely grounded spices	20.00
	Prawn Malabar Prawns cooked in a medium spicy coconut and mustard based gravy	25.00
	Prawn Masaledar Large prawns sauteed with onions, ginger, garlic, tomatoes and cooked with freshly ground herbs and spices	25.00
	Tandoori Prawn Curry A prawn curry cooked with coconut and mild spices	40.00

Breads

ROTI AND PARANTHA



Puri

An unleavened deep-fried Indian bread made with whole wheat flour

05.00



Bhatura

A fluffy deep-fried leavened bread from North India

10.00



Buttered Roti

Indian whole wheat flour bread flavored with butter and baked in the clay oven

06.00



Tandoori Roti

Indian whole wheat flour bread baked in the clay oven

05.00



Missi Roti

Gram flour bread baked in the tandoor and topped with fresh ghee

07.00



Laccha Parantha

Whole wheat multi layered Indian bread flavoured with butter

07.00



Pudina Parantha

Wheat flour multi layered bread flavoured with mint leaves

07.00



Methi Parantha

Wheat flour multi layered bread flavoured with fenugreek leaves

07.00



Onion Parantha

Whole wheat Indian bread stuffed with onions and spices

07.00

Aloo Parantha

Whole wheat Indian bread stuffed with potatoes and spices

07.00

Breads

NAAN AND KULCHA

Naan

Indian white flour bread baked in the clay oven.

07.00



Buttered Naan

Indian bread made with white flour flavoured with butter and baked in the clay oven

08.00



Garlic Naan

Indian bread made with white flour flavoured with garlic and baked in the clay oven

08.00



Paneer Naan

Indian bread stuffed with cottage cheese (paneer) baked in the tandoor

10.00



Keema Naan

Indian bread stuffed with minced lamb and spices and cooked in the tandoor

10.00



Chicken Naan

Indian bread stuffed with minced lamb and spices

10.00



Kashmiri Naan

A Kashmiri preparation - unleavened bread stuffed with dry fruits

10.00

Roghni Naan

06.00



Stuffed Kulcha

Indian bread stuffed with minced potato and spices

10.00

Onion Kulcha

Extra fine Indian bread flavored with onions chillies and garlic

07.00

Paneer Kulcha

Indian bread stuffed with homemade cottage cheese and spices

10.00

Rice and Biryani



Plain Rice

Boiled basmati rice

10.00



Jeera Rice

Basmati rice tempered with cumin seeds

12.00



Pulao Peas

Basmati rice cooked with garden fresh peas

15.00



Vegetable Pulao

Basmati rice cooked with assorted vegetables and saffron

18.00



Kashmiri Pulao

A kashmiri preparation - basmati rice cooked with saffron and dry fruits

20.00

Biryani (Vegetable)

A princely Mughlai speciality - fragrant basmati rice and vegetables flavoured with saffron, raisins and cashew nuts, with a touch of mint cooked in a handi

20.00



Biryani (Chicken, Lamb)

A princely Mughlai speciality - fragrant basmati rice and the meat of your choice flavoured with saffron, raisins and cashew nuts, with a touch of fresh mint cooked in a handi

20.00



Prawn Biryani

A princely Mughlai speciality - fragrant basmati rice and prawns flavoured with saffron, raisins and cashew nuts, with a touch of fresh mint cooked in a handi

35.00

PAKISTANI SPECIALITIES



THE 1212 RESTAURANT
INDIAN AND PAKISTANI CUISINE

Chawalon Ki Soqhat



Dum Gosht Biryani 875

30.00

A celebrated Pakistani dish of basmati rice and mutton united with fragrant spices and garden fresh herbs



Murgh Mughlai Biryani 875

30.00

Influenced by the imperial kitchens of the Mughul empire, basmati rice cooked together with chicken in an affluent gravy of aromatic spices and fresh herbs

Gosht ki Soqhat



Bhuna Gosht 1095

30.00

Boneless mutton cubes cooked with onions, tomatoes, local spices and finished with black pepper



Mutton Kadahi 1095

30.00

Northwestern, time-honored mutton specialty, cooked with onions, tomato, ginger and garlic



Rajasthani Mutton Korma 1045

30.00

Tender boneless mutton cubes cooked with brown onion paste and flavored with garam masala



Brain Masala 895

30.00

Mutton brain simmered with fresh herbs, cooked with Pakistani spices and embellished with ginger

Murgh Ka Khazana



Tawa Hara Piyaz Keema 875

25.00

Minced chicken cooked with spring onions, fresh herbs, mixed spices and flavored with butter



Chicken Ginger Masala 825

25.00

Chicken simmered in yogurt gravy with cumin, onion and ginger



Murgh Balti 895

25.00

Boneless chicken spiced with black cumin seeds, onion, tomatoes and light local spices



Chicken Kadahi 895

25.00

An iconic Pakistani dish of chicken cooked on bone in traditional style tomato gravy seasoned with green chilies and black pepper



Chicken Chapli Kabab 895

25.00

The most prevalent dish of Mardan and Mansehra regions of Pakistan; a patty made from minced chicken with fresh herbs, pomegranate seeds and crushed red chilies

BBQ ki Soghat



The Pakistani Platter 1895

65.00

A special throng of char-grilled prawns, chicken boti, lamb chops, kebabs and fish boti

Accompaniments

SALAD



Onion Salad

Sliced onions sprinkled with chaat masala and lemon juice

05.00



Green Salad

Fresh tomatoes, carrots, cucumber and spring onions served on a bed of lettuce

10.00



Chicken Pineapple Salad

Small cubes of chicken mixed with pineapple and mayonnaise

15.00



Russian Salad

All varieties of salad cut into small pieces with fruit and mayonnaise

15.00



Kachumber Salad

Assorted vegetables tossed with ground peppers, freshly squeezed lemon juice and seasoning

10.00



Accompaniments

YOGHURT



Pineapple Mint Raita

07.00

Whipped, lightly spiced homemade yogurt with pineapple and a touch of mint



Boondi Raita

07.00

Whipped, lightly spiced homemade yogurt with crispy, pea-sized lentil balls



Aloo Mint Raita

07.00

Whipped, lightly spiced homemade yogurt with chopped potatoes and a touch of mint



Mix Raita

07.00

Whipped, lightly spiced homemade yogurt with chopped onions, cucumber, carrots and tomatoes



Dahi Vada

12.00

A delicious side of fried lentil balls served with yougurt and chutneys

PAPAD



Punjabi Papad

05.00



Fried Papad

07.00



Masala Papad

10.00

Desserts

INDIAN DESSERTS



Rasmalai

A homemade cottage cheese patty flavoured with saffron and cardamom

--



Gulab Jamun

Milk dumplings flavoured with cardamom, fried and soaked in sugar syrup

--

Gulab Jamun with Ice Cream

--

Carrot Halwa

--



Jalebi

--

Milk Cake

--



Barfi

--

Kaju Barfi

--

Rasgulla

--



Laddoo

--

Khoya Pedas

--

Jalebi Rabri

--



Shakkar Pare

--

Plain Kulfi

--

Mango Kulfi

--



Pista Kulfi

--



Kulfi Faluda

--

Desserts



Sizzling Brownie with Ice Cream

A delicious brownie served on a sizzling hotplate topped with chocolate sauce and vanilla ice cream

--



Nutty Brownie Delight

A combination of a brownie with vanilla ice cream and cookies served with chocolate sauce

--



Fresh Fruit Platter

--



Vanilla

--

Strawberry

--

Chocolate

--

Drinks



COLD BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale 07.00

Lemon Iced Tea 07.00

Fresh Lime Water 07.00

Fresh lemon juice, sugar syrup and water over ice

Fresh Lime Soda 07.00

Fresh lemon juice , sugar syrup and soda over ice

Honey Lemon Water 07.00

Fresh lemon juice, honey and water over ice



COFFEE & TEA

Bru Coffee / Tea 07.00

Masala Green Tea 07.00



WATER

Evian 330m1 08.00

Perrier 10.00

Spritzer 500m1 05.00

MILKSHAKES

Milo 10.00

Hot Chocolate 10.00

Chocolate Shake 10.00

Banana Shake 10.00

Strawberry Shake 10.00

Vanilla Shake 10.00



Drinks

SPECIAL INDIAN DRINK



Lassi

10.00

Is a popular, traditional, yogurt-based drink. Lassi is a blend of yogurt, water, spices and sometimes, fruit. Traditional lassi (a.k.a, " salted lassi", or simply, "lassi") is a savoury drink, sometimes flavored with ground and roasted cumin. Sweet lassi however, contains sugar or fruits, instead of spices. *Available flavours:- Plain, Sweet, Salted, Masala, Mango*



Jal Jeera

10.00

A popular summer Indian beverage, essentially lemonade and jaljeera (cumin seed) powder, is served as an appetizer, as it is intended to "startle" the taste buds.



Masala Coke

10.00

This drink is very unique to India, In this drink coke is mixed with some Indian spices and served chilled.



Spicy Lemonade

10.00

A change from the regular lemonade, it comes mixed with lime juice, black salt, chaat masala with a drop of tabasco.



Butter Milk (Chaas)

10.00

Refreshing Drink made with yogurt, salt, chilli, mint and cumin seeds

FRESHLY SQUEEZED JUICE



Watermelon Juice

15.00

Pineapple Juice

15.00

Orange Juice

15.00

Carrot Juice

15.00

Mix

15.00

Fruit Juice

15.00

Coconut Water

15.00

Drinks

MOCKTAILS



Virgin Margarita

Frozen lemonade, strawberry & peach.

15.00

Fruit Punch

Assortment of juice blended with vanilla ice cream.

15.90

Pina Colada

Pineapple juice with coconut cream & vanilla ice cream.

15.90



Virgin Mojito

Lime juice, sugar, mint leaves gently mashed and topped with whole ice cubes and sparkling soda water.

15.90

Cranberry Cooler

A refreshing blend of cranberry juice, apple juice and sprite over ice.

15.90

Blue Breeze

Blue Curacao syrup with lemon and topped with soda

10.00



INDIAN AND PAKISTANI CUISINE

SAVOUR THE BEST
We make the best BBQ and curries in KL

