

spice art

LUNCH - SATURDAY AND SUNDAY 12 NOON TO 3.30 PM
DINNER - MONDAY TO SUNDAY 07 PM TO 11.30 PM



CROWNE PLAZA®

AN IHG® HOTEL

NEW DELHI ROHINI

www.crowneplaza.com/rohini

VEGETARIAN FIX MEAL

INR 2199/-




APPETIZER

-   **ACHARI BHARWAN PANEER TIKKA**
Marinated cottage cheese stuffed with tangy sauce with hints of pickle
218Kcal/100Gms
-   **SUBZ MAWA KEBAB**
Panseared seasonal vegetable soft patties with mix nuts & hint of spices & herbs
349Kcal/100Gms
-  **CHATPATE TAWA ALOO**
Twice cooked, potato chunks with grounded spices
175Kcal/100Gms
-   **TANDOORI MAKHMALI SOYA CHAAP**
Delicious soy protein cheesy chunks marinated with mixture of yogurt and spices
368Kcal/100Gms

SOUP

-   **TULSI TAMATAR SHORBA**
Tangy tomato thin soup, with hint of basil, cardamom & Indian light spices
39Kcal/100ML

SALAD & RAITA

-  **GREEN SALAD**
Sliced cucumber, carrot, tomato, onions, lemon, and chilli
31Kcal/100Gms
-   **MIX RAITA**
Yoghurt cumin, tomato & cucumber
52Kcal/100Gms

MAIN COURSE

-   **DELHI 6 PANEER BUTTER MASALA**
Cottage cheese simmered in rich onion & tomato gravy
221Kcal/100Gms
-    **KHUMANI KOFTA**
Soft cheese balls stuffed with apricot dunked in rich cashew curry
338Kcal/100Gms
-   **SUBZ NIZAMI HANDI**
Stir fried seasonal vegetables cooked in yellow gravy
114Kcal/100Gms
-   **ALOO PYAZ KI SUBJI**
Potato & shallots curry cooked in spicy tomato, yoghurt gravy
139Kcal/100Gms

ASK FOR SEASONAL CHEF SPECIAL

-   **DO DIN KI DAL - SPICE ART SIGNATURE**
48 hrs cooked rich & creamy black whole lentil, with light spices, fenugreek, butter, and cream
456Kcal/100Gms

OR

-   **PUNJABI DAL TADKA**
Dhaba style yellow lentil preparation tempered with butter, cumin, onion, tomato and chilli
223Kcal/100Gms
-   **SUBZ DUM BIRYANI**
Dum style classic layered rice preparation with vegetable and Indian spices
199Kcal/100Gms

BREADS

- NAAN**
Refined flour flat bread
-   180Kcal/100Gms – PLAIN
-   333Kcal/100Gms – BUTTER
-   278Kcal/100Gms – GARLIC

ROTI

- Whole wheat flour bread
-   83Kcal/100Gms – PLAIN
-   120Kcal/100Gms – BUTTER

LACCHA PARATHA

- Crispy flaky layered whole wheat flatbread.
-   83Kcal/100Gms – PLAIN
-   120Kcal/100Gms – BUTTER

KULCHA

- Stuffed flatbread of your choice
-   286Kcal/100Gms – MIX
-   238 Kcal/100Gms – ONION
-   371Kcal/100Gms – PANEER
-   263Kcal/100Gms – ALOO

DESSERT

-   **GULKAND AUR CHENNE KI JUGALBANDI**
Indian cheese discs soaked in milk stuffed with rose petal jam served with condensed milk
160Kcal/100Gms
-   **SEASONAL / MOONG DAL HALWA**
Classic Indian sweet dish made carrot, milk, sugar, and mix nuts
117Kcal/100Gms

ALLERGENS



Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.
All prices are in Indian Rupee. Government taxes as applicable. We levy 5% voluntary staff contribution.



NON -VEGETARIAN FIX MEAL

INR 2199/-

APPETIZER

-   **KUTTI MIRCH CHICKEN TIKKA**
Chicken chunks marinated with yoghurt & crushed chilli and spices, finished in charcoal oven
228Kcal/100Gms
-   **PUDINA SEEKH KEBAB**
Minced lamb blended with cheese and spices, cooked on tandoor skewers
139Kcal/100Gms
-   **ACHARI BHARWAN PANEER TIKKA**
Marinated cottage cheese stuffed with tangy sauce with hints of pickle
218Kcal/100Gms
-   **SUBZ MAWA KEBAB**
Panseared seasonal vegetable soft patties with mix nuts & hint of spices & herbs
349Kcal/100Gms

SOUP

-   **MURGH NIMBU DHANIYA SHORBA**
Indian spiced aromatic chicken thin soup with hint of lemon and coriander
343Kcal/100ML

SALAD & RAITA

-  **GREEN SALAD**
Sliced cucumber, carrot, tomato, onions, lemon, and chilli
31Kcal/100Gms
-   **MIX RAITA**
Yoghurt with cumin, salt, tomato & cucumber
52Kcal/100Gms

MAIN COURSE

-   **BHUNA GOSHT**
Slow braised lamb pieces cooked in Indian whole spices
67Kcal/100Gms
-   **DELHI 6 BUTTER CHICKEN**
Old delhi style charcoal chicken cooked in smoked silken tomato gravy
263Kcal/100Gms
-   **SUBZ NIZAMI HANDI**
Stir fried seasonal vegetables cooked in yellow gravy
114Kcal/100Gms
-   **ALOO PYAZ KI SUBJI**
Potato & shallots curry cooked in spicy tomato, yoghurt gravy
139Kcal/100Gms

ASK FOR SEASONAL CHEF SPECIAL

-  **DO DIN KI DAL - SPICE ART SIGNATURE**
48 hrs cooked rich & creamy black whole lentil, with light spices, fenugreek, butter, and cream
456Kcal/100Gms

OR

-  **PUNJABI DAL TADKA**
Dhaba style yellow lentil preparation tempered with butter, cumin, onion, tomato and chilli
223Kcal/100Gms
-  **MURGH DUM BIRYANI**
Dum style classic layered rice preparation with chicken and Indian spices
211Kcal/100Gms

BREADS

- NAAN**
Refined flour flat bread
-   180Kcal/100Gms – PLAIN
-   333Kcal/100Gms – BUTTER
-   278Kcal/100Gms – GARLIC

- ROTI**
Whole wheat flour bread
-   83Kcal/100Gms – PLAIN
-   120Kcal/100Gms – BUTTER

- LACCHA PARATHA**
Crispy flaky layered whole wheat flatbread.
-   83Kcal/100Gms – PLAIN
-   120Kcal/100Gms – BUTTER

- KULCHA**
-   Stuffed flatbread of your choice
-   286Kcal/100Gms – MIX
-   238 Kcal/100Gms – ONION
-   371Kcal/100Gms – PANEER
-   263Kcal/100Gms – ALOO

DESSERT

-   **GULKAND AUR CHENNE KI JUGALBANDI**
Indian cheese discs soaked in milk stuffed with rose petal jam served with condensed milk
160Kcal/100Gms
-   **SEASONAL / MOONG DAL HALWA**
Classic Indian sweet dish made carrot, milk, sugar, and mix nuts
117Kcal/100Gms

ALLERGENS



Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.
All prices are in Indian Rupee. Government taxes as applicable. We levy 5% voluntary staff contribution.

SOUP

- 


SAUNF ADRAKI TAMATAR SHORBA
 (79kcal/200ml)
 Tangy tomato soup with hint of basil & spices

₹ 549
- 


ZAFFRANI SUBZ SHORBA
 (397kcal/200ml)
 Seasonal vegetable soup with flavour of whole spices & aromatic touch of saffron

₹ 549
- 


MURGH SANDLI SHORBA
 (687kcal/200ml)
 Sandal wood infused chicken broth with Indian whole spices

₹ 549
- 


PAYA SHORBA
 316kcal/200ml)
 Slow cooked lamb trotters soup

₹ 549

VEGETARIAN STARTER (SMALL PLATE)

- 


DHOKLA CHAAT
 (358kcal/350gms)
 Steam gram flour cake served with sweet curd, potato chunks, tamarind chutney, berry chutney

₹ 499
- 


CHATPATI CHAAT PLATTER
 (1052kcal/600gms)
 Mix platter of Indian street food - papdi chaat, karari aloo tikki, dahi puchka, ghevar chaat

₹ 949
- 


ROOMALI PANEER
 (557kcal/300gms)
 Thin sliced layered cottage cheese filled with chutneys and cooked in clay oven.

₹ 949
- 


BADAMI PANEER TIKKA
 (915kcal/380gms)
 Yoghurt marinated cottage cheese stuffed with mint & tangy sauce covered with almond and saffron paste

₹ 949
- 


HARIYALI CHEESE KEBAB
 (427kcal/300gms)
 Shallow fried spinach & peas gallet stuffed with cheese

₹ 949
- 


SUBZ AKHROT MIRCH KI SEEKH
 (900kcal/300gms)
 Mince of seasonal vegetables and walnut, finished on skewers

₹ 949
- 


DAHI KAJU KI NAZAKAT
 (740kcal/300gms)
 Creamy succulent crumbed yogurt cakes enhanced with black pepper and green chilli

₹ 949
- 


DOHRI KHUMB
 (420kcal/320gms)
 Charcoal roasted stuffed mushroom, with cheese and spices

₹ 949
- 


MULTIGRAIN KEBAB
 (389kcal/325gms)
 Pan seared seasonal vegetable soft patties coated with multigrain.

₹ 949
- 


TAWA ALOO
 (561kcal/320gms)
 Special handcraft shallow fried spice art delicacy of potato coated with punjabi spices.

₹ 949
- 


VEGETARIAN KEBAB PLATTER
 (1117kcal/700gms)
 Mix veg. starters platter of badami paneer tikka, dohri khumb, hariyali cheese kebab

₹ 1499

ALLERGENS








Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.
 All prices are in Indian Rupee. Government taxes as applicable. We levy 5% voluntary staff contribution.

NON-VEGETARIAN STARTER (SMALL PLATE)

  NIZAMI PUDINA SEEKH KEBAB (324kcal/275gms) Mughlai delicacy prepared with minced mutton, cheese blend of spices cooked on tandoor skewers	₹ 1099
  MURGH TIKKA ANGARA (718kcal/315gms) Punjabi style chicken cubes marinated and finished in charcoal oven	₹ 949
  MOGGE WALA TANDOORI KUKKAD (452kcal/350gms) All time Delhi favorite tandoori chicken with bone.	₹ 999
   RESHMI MALAI MURGH (788kcal/315gms) Chicken marinated with yoghurt, cream, cheese and mild spices.	₹ 949
 NIMBU MACHLI TIKKA (330kcal/300gms) Tender fish mini steak with tandoori spices and kaffirlime leaves	₹ 1099
 AMRITSARI MACCHI (272kcal/300gms) Batter fried fish with carom seeds, traditionally grounded amritsari masala	₹ 1099
  SUNHERI TANDOORI JHINGA (275kcal/250gms) Prawn marinated with garlic, loaded Indian flavors spiced, cooked in clay oven.	₹ 1599
  NON-VEGETARIAN PLATTER (822kcal/680gms) Mix non-veg. starters platter of murgh tikka angara, nimbu machli tikka, nizami pudina seekh kebab	₹ 1799

SALAD & RAITA



 CLASSIC INDIAN GREEN SALAD (99kcal/325gms) Sliced cucumber, carrots, tomatoes, onions, lemon, and green chilli	₹ 499
  PLAIN CURD (125kcal/200gms) Plain yoghurt	₹ 449
  MIX RAITA (115kcal/220gms) Yoghurt cumin, tomato & cucumber	₹ 449
  PINEAPPLE RAITA (185kcal/220gms) Sweet yoghurt with pineapple	₹ 449

ALLERGENS





Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.
All prices are in Indian Rupee. Government taxes as applicable. We levy 5% voluntary staff contribution.




GHAR KA KHANA

- 

ALOO PYAZ KI SUBJI
(554kcal/400gms)
Rajasthani style potato, shallots curry cooked in onion and tomato gravy

₹ 849
- 


JEERA LAUKI
(216kcal/400gms)
Homestyle bottle gourd curry with mild spices

₹ 849
- 




PAPAD MANGODI KI SUBZI
(411kcal/400gms)
Yellow lentil dumplings cooked in the tomato, yoghurt gravy & roasted papadum

₹ 849



RICE PREPARATION

- 


GOSHT BIRYANI
(1612kcal/700gms)
Marinated lamb and fragrant rice layered preparation, cooked in dum style with aromatic spices.

₹ 1299
- 


MURGH DUM BIRYANI
(1371kcal/650gms)
Marinated chicken and fragrant rice layered preparation, cooked in dum style with aromatic spices.

₹ 1149
- 

SUBZ DUM BIRYANI
(1092kcal/550gms)
Vegetables and fragrant rice layered preparation, cooked in dum style with aromatic spices

₹ 949
- 

SUKHE TAMATAR CHILGOZE KA PULAO
(1092kcal/550gms)
Sundried tomato and pinenuts cooked with fragrant rice and flavoured with chef special masala

₹ 949
- 

SADA CHAWAL
(466kcal/350gms)
Fragrant long grain basmati rice cooked in steam.

₹ 549

BREADS

- 

ULTA TAWA PARATHA
(280kcal/90gms)
Saffron fragrant flavored layered bread, cooked on inverted hot plate

₹ 249
- 

AMRITSARI KULCHA
(943kcal/230gms)
Amritsar flavored stuffed flatbread with ground spices and boiled potatoes

₹ 299
- 

SHEERMAL
(120kcal/502gms)
Mildly sweet fermented flavored flatbread made with saffron and topped with mix nuts

₹ 249
- 

KHAMEERI ROTI
(281kcal/90gms)
overnight fermented whole wheat flour bread perfect to have with gravy.

₹ 249
- 

MUSHROOM AND BRIE CHEESE KULCHA
(188kcal/120gms)
Stuffed flatbread with mixture of mushroom and brie cheese






















₹ 349

ALLERGENS



Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.
All prices are in Indian Rupee. Government taxes as applicable. We levy 5% voluntary staff contribution.

MAIN COURSE

  PANEER LABABDAR (858kcal/400gms) Cottage cheese cubes simmered in creamy rich onion and tomato gravy.	₹ 999
  MARTBAN KA PANEER (886kcal/400gms) Cottage cheese cooked in silky tomato gravy with spices.	₹ 999
  ALOO BUKHARA MALAI KOFTA (1293kcal/400gms) Mouth melting cottage cheese balls stuffed with dry plum dumpling in rich, creamy, saffron, almond curry	₹ 999
  SUBZ HANDI (456kcal/400gms) Stir fried seasonal vegetables cooked in yellow gravy.	₹ 949
  PALAK SOYA (427kcal/350gms) Green leaf spinach tossed in garlic, dill leaves cumin seeds with tomatoes.	₹ 949
  GUCCHI SHATAVARI (215kcal/350gms) Morel's mushroom cooked with asparagus and tossed in mild onion tomato masala	₹ 1799
  BHARWAN DUM ALOO (760kcal/400gms) Stuffed potatoes with nuts and cottage cheese, cooked in rich and creamy onion, tomato gravy	₹ 949
  AMRITSARI CHOLE PLATTER (1753kcal/630gms) Authentic punjabi style chickpeas curry from the city of amritsar. served with stuffed amritsari kulcha	₹ 949
  CHUKUNDAR MUTTON ROGAN JOSH (990kcal/500gms) Kashmir delicacy of slow braised lamb with onion, tomato, yoghurt and Indian spices.	₹ 1199
  TAWA GOSHT (926kcal/500gms) Punjabi spiced lamb cooked with Indian masala on a flat griddle.	₹ 1199
  MURGH TIKKA BUTTER MASALA (802kcal/400gms) Char grilled chicken simmered in onion, tomato, cheese and creamy rich gravy enhanced with spices	₹ 1049
  DILLI 6 BUTTER CHICKEN (1052kcal/400gms) Old delhi style smoked chicken cooked in silken tomato gravy.	₹ 1049
  DAHI KA KUKKAD (682kcal/450gms) Homestyle chicken curry, cooked in curd and mild spices.	₹ 1049
  DO DIN KI DAL - SPICE ART SIGNATURE (1825kcal/400gms) 48 hrs cooked rich & creamy black whole lentil ã light spices, fenugreek, butter and cream.	₹ 849
  DAL TADKA (891kcal/400gms) Yellow lentil preparation tempered with ghee, cumin, onion, tomato, chili and coriander.	₹ 849
  SARSON KA SAAG (SEASONAL) (617kcal/280gms) Winter special mustard leaves cooked with spices served white butter and jaggery	₹ 949
    JHEENGA MALAI CURRY (617kcal/280gms) Prawn cooked with chef special curry	₹ 1499

ALLERGENS



Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.
All prices are in Indian Rupee. Government taxes as applicable. We levy 5% voluntary staff contribution.

<div> <div></div> <div></div> <div></div> </div> OLIVE AND SUNDRIED TOMATO KULCHA. (345kcal/150gms) Olive and sundried tomato stuffed flatbread	₹ 349
<div> <div></div> <div></div> <div></div> </div> KULCHA (GOBHI, ONION, PANEER, ALOO) (500kcal/190gms) Stuffed flatbread of your choice	₹ 299
<div> <div></div> <div></div> <div></div> </div> ZAFRANI LACHHA NAAN (427kcal/90gms) Flaky layered bread topped with saffron and poppy seeds.	₹ 249
<div> <div></div> <div></div> <div></div> </div> NAAN (PLAIN/ BUTTER/GARLIC) (Plain naan- 162 Kcal/90gms) (Garlic naan-250 Kcal) (Butter naan- 300 Kcal) Refined flour flat bread	₹ 249
<div> <div></div> <div></div> <div></div> </div> ROTI (PLAIN/BUTTER) (with butter - 110 Kcal/60gms) (Plain- 61 Kcal) Whole wheat flour bread	₹ 249
<div> <div></div> <div></div> <div></div> </div> LACHHA PARATHA (With butter - 146kcal/80gms) (Plain- 82 Kcal) Crispy flaky layered whole wheat flatbread.	₹ 249
<div> <div></div> <div></div> <div></div> </div> MAKKI KI ROTI (PLAIN/BUTTER) (with butter - 109 Kcal/100gms) (Plain- 90 Kcal) Maize flour bread	₹ 249

DESSERTS

<div> <div></div> <div></div> <div></div> </div> GULKAND AUR CHENNE KI JUGALBANDI (SPICE ART SIGNATURE) (384Kcal/240gms) Cheese discs soaked in milk stuffed with rose petal jam served with condensed milk fricassee.	₹ 599
<div> <div></div> <div></div> <div></div> </div> KULFI FALOODA (206Kcal/225gms) Chilled dessert layers of Indian ice cream & vermicelli, rose syrup and Basil seeds.	₹ 599
<div> <div></div> <div></div> <div></div> </div> SHAHI TUKDA (534Kcal/260gms) Mughlai bread pudding dessert made with rose, cardamom, saffron syrup topped with condensed milk and nuts	₹ 599
<div> <div></div> <div></div> <div></div> </div> GULAB JAMUN (718Kcal/260gms) Hot milk-solid fried dough balls soaked in saffron, rose, cardamom sugar syrup topped with nuts	₹ 599
<div> <div></div> <div></div> <div></div> </div> MOONG DAL HALWA (1176Kcal/210gms) Classic Indian lentil delicacy made with sugar, ghee, and cardamom powder	₹ 599
<div> <div></div> <div></div> <div></div> </div> SELECTIONS OF ICE CREAM (Butter Scotch- 499 Kcal/250gms) (Vanilla-502 Kcal) (Chocolate- 540 Kcal) (Vanilla / chocolate / butter scotch / coffee / mango)	₹ 599

ALLERGENS



Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.
 All prices are in Indian Rupee. Government taxes as applicable. We levy 5% voluntary staff contribution.

BEVERAGE MENU

SELECTION OF COFFEE Americano/Cappuccino/Cafe latte/Macchiato/Espresso/Flat White/Decaffeinated Coffee (Pot of black coffee served two)	₹ 375
SELECTION OF TEA Green/Earl Grey/English Breakfast/Darjeeling/Asaam/Chamomile/Masala/Fruit/Decaffeinated black	₹ 375
PERRIER / RED BULL / CANNED JUICE	₹ 375
COKE / DIET COKE / SPRITE / FANTA	₹ 299
GINGER ALE / TONIC WATER/SODA	₹ 299
FULL CREAM MILK / SOYA MILK / LOW FAT	₹ 325
LASSI Plain/Sweet/Salted	₹ 325
FRESH JUICE Pineapple/Orange/Water Melon	₹ 375
FRESH LIME SODA Plain/Sweet/Salted	₹ 299
ICED BLENDED DRINKS Vanilla/Chocolate/Banana	₹ 375
PACKAGE DRINKING WATER 1 LTR	₹ 249
COLD COFFEE	₹ 395
BLENDED CHOCOLATE MILK / ICED TEA / ICED COFFEE	₹ 395
HOT CHOCOLATE	₹ 375

ALLERGENS



Please let us know if you have any dietary requirements, food allergies, food intolerance or religious interest.
All prices are in Indian Rupee. Government taxes as applicable. We levy 5% voluntary staff contribution.