

## VEGETARIAN @ 1899 +TAXES

### CHUTNEY BHARA PANEER TIKKA

cottage cheese stuffed with mint and sultana chutney

### CHATPATE TAWA ALOO

shallow fried sliced potatoes with indian spices

### HARE MATAR & BROCCOLI KI SHAMMI

pan fried green peas and broccoli kebab

### MALAI BROCCOLI

broccoli marinated with cream yoghurt and green chillies



### ADRAKI TAMATAR SHORBA

thin tomato soup with hints of ginger



### PANEER LABABDAR

cottage cheese with onion and tomato masala

### ALOO BHUKHARA KOFTA

dried plump and cheese dumplings in cashew nut & saffron gravy

### SUBZ VILAYTI

assorted seasonal western vegetables tossed with nigella seeds

### KUMBH REZALA

tempered mushrooms with yoghurt and cashew paste

### DO DIN KI DAL (TRADITIONAL DAL MAKHANI)

slow simmered black lentils with cream and butter

OR

### DAL TADKA

tempered yellow lentil

### LUCKNOWI SUBZ BIRYANI

dum cooked rice layered with a mélange of seasonal vegetables

### ROTI / NAAN / PARATHA / KULCHA



### MOONG DAL HALWA

traditional lentil pudding served with nuts

### GULKAND AUR CHENNE KI JUGALBANDI

rasmalai stuffed with rose petal jam

 NON VEGETARIAN

## NON-VEGETARIAN @ 1899 +TAXES

### ■ BHATTI KA MURGH TIKKA

chicken marinated with pounded spices, yoghurt cooked in tandoor

### ■ PAN SEEKH KEBAB

minced mutton skewers enhanced with betel leaves

### HARE MATAR & BROCCOLI KI SHAMMI

pan fried green peas and broccoli kebab

### CHUTNEY BHARA PANEER TIKKA

cottage cheese stuffed with mint and sultana chutney

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### ■ MURGH ZAFRANI SHORBA

aromatic chicken stock with saffron and whole spices

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### ■ DHUNKARI BUTTER CHICKEN

chicken simmered in a smoked rich tomato and fenugreek gravy

### ■ RARA GOSHT

succulent mutton preparation enhanced with beetroot

### PANEER LABABDAR

cottage cheese with onion and tomato masala

### KUMBH REZALA

tempered mushrooms with yoghurt and cashew paste

### DO DIN KI DAL (TRADITIONAL DAL MAKHANI)

slow simmered black lentils with cream and butter

OR

### DAL TADKA

tempered yellow lentil

### ■ LUCKNOWI MURGH BIRYANI

dum cooked chicken & basmati rice flavored with saffron

ROTI / NAAN / PARATHA / KULCHA

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### MOONG DAL HALWA

traditional lentil pudding served with nuts


### GULKAND AUR CHENNE KI JUGALBANDI

rasmalai stuffed with rose petal jam

### ■ NON VEGETARIAN

government taxes and service charge as applicable. all prices mentioned are in indian rupees, please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have

## APPETIZER SAMPLERS

	<b>NON-VEGETARIAN PLATTER</b> bhatti ka murgh tikka, kesar kasoori mahi tikka, paan seekh kebab	1649
	<b>VEGETARIAN PLATTER</b> paneer tikka, tandoori khumb, quinoa hare matter and broccoli ki shammi	1349

## APPETIZER

### VEGETARIAN

<b>CHATPATI CHAAT PLATTER</b> papdi chaat, karari tikki, dahi puchka, ghevar ki chaat	899
<b>ROOMALI PANEER</b> layered cottage cheese filled with chutneys, cooked in tandoor	849
<b>CHUTNEY BHARA PANEER TIKKA</b> cottage cheese stuffed with mint and sultana chutney	849
<b>KHUMB KAJU KI GALAWAT IN PARANTHA TACOS</b> tender smoked mushroom kebab with ulte tawe ka parantha	799
<b>HARE MATAR AUR BROCCOLI KI SHAMMI</b> pan fried green peas and broccoli kebab	699
<b>DAHI KAJU KI NAZAKAT</b> crisp fried preparation of hung yoghurt with cashewnuts	699
<b>SURKH MALAI KHUMB</b> charcoal roasted stuffed mushroom	699
<b>MALAI BROCCOLI</b> broccoli marinated with cream yoghurt and green chilies	699
<b>CHATPATE TAWA ALOO</b> shallow fried sliced potatoes with indian spices	699
<b>INJECTION WALE GOLE GAPPE</b> semolina flour puff served with mint sauce, tamarind chutney and flavored water	499

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## APPETIZER

### NON VEGETARIAN

	<b>TAWA LAMB CHOP</b> griddled new zealand lamb chops marinated with yoghurt and spices	1699
	<b>GULABI SALMON TIKKA</b> pink salmon flavored with dry mint	1349
	<b>PAAN SEEKH KEBAB</b> minced mutton skewers flavored with betel leaves	949
	<b>KESAR KASOORI MAHI TIKKA</b> tandoori fish enhanced saffron and fenugreek	949
	<b>BHARWAN TANGRI KEBAB</b> roasted chicken drumsticks stuffed with minced chicken and nuts	899
	<b>MURGH TIKKA ANGARA</b> chicken marinated with pounded spices; yoghurt cooked in tandoor	849
	<b>LONG ELAICHI KA MURGH MALAI</b> mildly spiced chicken with cream, clove and cardamom	849

## SOUP

	<b>SAUNF ADRAKI TAMATAR SHORBA</b> thin tomato soup enhanced with fennel seed and hint of ginger	449
	<b>MAKKAI AUR SHATVARI KA RAS</b> sweet corn broth with asparagus	449
	<b>MURGH ADRAK KA ARK</b> chicken broth with ginger	479
	<b>NALI PUDINE KA SHORBA</b> goat shanks soup enhanced with spices	479

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## SALAD

GREEN SALAD	399
tomato, carrot, cucumber, onion	
RAITA PLATTER	449
tomato / cucumber / pineapple / boondi	
RAITA	349
tomato cucumber / pineapple / boondi / potato	
PLAIN YOGHURT	299

## MAIN COURSE

### VEGETARIAN

GUCCHI SHATAVARI	1599
kashmiri morels cooked with asparagus	
GUCCHI KUMBH REZALA	1599
tempered mushrooms with morels, yoghurt and cashew paste	
MAKHMALI CHENNA	899
homemade cottage cheese on a bed of tangy tomato gravy	
MARTBAN KA PANEER	899
cottage cheese with onion and tomato masala	
ALOO BHUKHARA MALAI KOFTA	899
dried plump and cheese dumplings in cashew nut & saffron gravy	
PANEER MAKHANI	899
cottage cheese in a velvety tomato and fenugreek	
SUBZ KALONGI TADKA	849
stir fried seasonal vegetables, tossed with nigella seeds	
BHARWAN DUM ALOO	849
stuffed potatoes, onion tomato gravy	
BHINDI SINGHARA	849
okra cooked with water chestnuts	

### NON VEGETARIAN


AMRITSARI CHOLE PLATTER	849
stuffed kulcha served with tangy chickpeas cooked in amritsari spices	
LEHSOONI PALAK	849
spinach tempered with garlic and dried red chili with choice of mushroom, corn, paneer	
DO DIN KI DAL (TRADITIONAL DAL MAKHANI)	749
slow simmered black lentils with cream and butter	

## HOME STYLE FOOD

PAPAD KI SUBZI	749
roasted papad cooked with onion, tomato, and yoghurt	
ALOO AMRITSARI WADI	749
baby potatoes with dried lentil dumplings	
BAINGAN KA BHARTA	749
mashed roasted aubergine with onion and tomatoes	
LAUKI RASILLI	749
light bottle gourd preparation	
DAL TADKA	749
tempered yellow lentil	



## MAIN COURSE

### NON VEGETARIAN



 JHEENGA MALAI CURY	1299
prawns cooked with coconut water, coconut milk and mustard	
 TAWA GOSHT	1049
slow cooked mutton with aromatic spices on a griddle	
 CHUKANDAR GOSHT ROGANJOSH	1049
succulent mutton preparation enhanced with beetroot	
 MURGH TIKKA BUTTER MASALA	949
char grilled chicken in rich tomato onion gravy	

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 <b>DHABA MURGH</b>	949
dhaba style chicken curry cooked with onion tomato and blended spices	
 <b>MURGH MAKHANI</b>	949
chicken simmered in a rich tomato and fenugreek gravy	

## RICE

 <b>LUCKNOWI GOSHT BIRYANI</b>	999
basmati rice and mutton prepared in aromatic stock flavored with saffron	
 <b>MURGH DUM BIRYANI</b>	949
dum cooked basmati rice with delicately marinated chicken	
<b>LUCKNOWI SUBZ BIRYANI</b>	849
dum cooked basmati rice with a mélange of seasonal vegetables	
<b>SUKHE TAMATAR CHILGOZE KA PULAO</b>	699
fragrant long grain basmati rice with sundried tomato and pine nuts	
<b>SAFED BASMATI</b>	449
fragrant long grain basmati rice	

## BREADS AND ACCOMPANIMENTS

<b>FAMILY NAAN</b>	449
refined flour bread cooked in tandoor	
<b>AMRITSARI KULCHA</b>	229
spice art special layered dough stuffed with potato and crushed spices and nuts	
<b>KULCHA</b>	229
gobhi / onion / paneer / aloo	
<b>PARANTHA</b>	199
pudina / accha / mirchi / ulta tawa paratha	
 <b>ROGNI NAAN</b>	199
refined flour bread with egg and enriched with ghee	

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<b>NAAN</b> plain / butter / garlic	199
<b>ROTI</b> tandoori / missi / ajwaini / roomali / multi grain	169
<b>GARAM PHULKA</b>	169

## DESSERT

<b>MITHE KI NUMAISH</b> an array of scrumptious indian dessert platter	1099
<b>KULFI DOME</b> chocolate encased kulfi flamed with cognac	699
<b>GULKAND AUR CHENNE KI JUGALBANDI</b> rasmalai stuffed with rose petal jam	499
<b>RABRI FALOODA</b> unique, extremely delicious indian chilled dessert complete with condensed milk	499
<b>CHOCOLATE STUFFED GULAB JAMUN</b> hot khoya dumplings with chocolate	499
<b>MOONG DAL HALWA</b> traditional lentil delicacy	499
<b>CHOCOLATE FRITTER WITH ICE CREAM</b> crisp fried chocolate surprise	499
<b>KESARI PHIRNI</b> SUGARFREE rice cooked with milk sugar free and nuts	499
<b>CHOICE OF ICE CREAMS</b> choose your favorite ice cream from vanilla, chocolate, strawberry or butterscotch	499

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