Soups

Vegetarian

01	TAMATAR SOUP	
	Tomato soup tempered with garlic & bay leaves	Rs. 375
02	PALAK SOUP	
	Special spinach soup	Rs. 375
03	SUBZI SOUP	
	Mixed vegetable soup with lentils & fresh herbs	Rs. 375
No	on-vegetarian	
04	MURG SHORBA KALI MIRCH	
	Chicken Soup flavored with black pepper	Rs. 475
05	MUTTON SOUP	
	Mutton Soup flavored with black pepper	Rs. 675
06	PRAWN SOUP	
	Prawn Soup flavored with black pepper	Rs. 575
07	MIXED SEAFOOD SOUP	
	An assorted of prawns, fish and cuttlefish marinated with chef special spices	Rs. 675
	Salads	
08	MIXED SEAFOOD SALAD	
	Exotic preparation of tandoori prawns, cuttle fish, and	
	modha fish with vegetables and ripe mango	Rs. 975
09	GREEN SALAD	
	Garden fresh vegetables	Rs. 775
10	MIX SALAD	

Rs. 775

Tandoori paneer mix with five vegetables and olives

Appetizers

Vegetarian

PRAWN TAWA HOME STYLE

Batter fish fried with Indian Spices

21 FISH AMRITSARI

22 CHICKEN 65

Fresh prawns in chef's special marinate, shallow fried on a griddle

Famous south Indian preparation. Fried chicken with south Indian spices

11	HARA BHARA FINGERS Pan fried minced vegetable fingers with spinach & cottage cheese	Rs. 975
12	CHEESITIKKI	D. 075
	Potato cheese cutlets	Rs. 975
13	FRIED CASHEW NUTS	
	Sprinkled with exotic Indian spices	Rs. 975
14	MASHROOM KEMPU	
	Batter fried mushrooms with Indian Spices	Rs. 875
15	PANEER KATHI KEBAB	
	Char grilled cottage cheese wrapped in	
	thin bread made on ulta tawa & seasoned with spices	Rs. 875
16	VEGETABLE KATHI KEBAB	
	Vegetables filled wrapster with spices	Rs. 775
17	VEGETABLE PAKODA	
	Batter fried vegetables	Rs. 675
18	PAPADAM ROLLS	
	A mixture of potatoes, cottage cheese, peas & spices,	
	wrapped in papad and deep fried	Rs. 675
Non vegetarian		
19	AACHARI CHICKEN KATHI KEBAB	
.0	Tandoori chicken wrapstar with spices & pickled vegetables	
	Chicken	Rs. 975
	Mutton	Rs.1175

All Prices Subject to 10% Service Charge & Government Taxes

Rs.1475

Rs. 1075

Rs. 875

From the Tandoori Oven

Vegetarian

23	PHOOL-E-GULSHAN	
	Grilled vegetables / cauliflower, potato, mushrooms and baby corn	Rs. 1175
24	PANEER TIKKA	
	Cottage cheese marinated in special spices & yoghurt	Rs. 1175
25	PANEER PUDINA TIKKA	
	Char grilled cottage cheese marinated with mint & green chilies	Rs. 1175
26	TANDOORI MUSHROOM	
	Sumptuous mushroom char grilled	Rs. 875
27	VEGETARIAN KEBAB PLATTER	
21	A grilled delightful mixture paneer tikka, tandoori mushrooms,	
	tandoori potatoes, baby corn & cheesy kebabs	Rs.2275
No	<u>on-vegetarian</u>	
Ols	ickon	

Chicken

28	TANDOORI CHICKEN All time favorites, chicken marinated overnight & grilled in tandoor	(Half) (Full)	Rs. 975 Rs.1850
29	CHICKEN TIKKA Tender boneless leg meat of chicken pieces marinated in special spices and grilled in tandoor		Rs.1175
30	PESHAWARI KEBAB Breast of chicken with a knob of cheese, herbs and grilled to perfection on a spit-fire		Rs. 1275
31	CHILLY MILLI KEBAB Char grilled breast of chicken marinated with ginger, garlic and chilly		Rs.1075
32	RESHMI KEBAB Creamy pieces of chicken, mildly spiced		Rs. 1075

<u>Mu</u>	<u>tton</u>	
33	IMLI BOTI Boneless mutton chunks flavored with tamarind Rs.1675	
34	KHAAS SHEEK KEBAB Ground mutton rolls with herbs & spices cooked on a slow burning charcoal fire	Rs 1575
35	GILAFI KEBAB House specialty of minced mutton & ground chicken infused with herbs & spices cooked to perfection on a skewer	Rs.1575
36	MIX MEAT KEBAB Grilled mix of four varieties of kebabs	Rs.2975
<u>Se</u>	<u>afood</u>	
37	FISH TIKKA Char grilled chunks of fish marinated in spices and yogurt	Rs.1175
38	TANDOORI PRAWNS Marinated in exotic Indian spices grilled in tandoor	Rs.1475
39	LASOONI PRAWNS Garlic flavored fresh prawns grilled in tandoor	Rs.1475
40	TANDOORI CUTTLEFISH Marinated in exotic Indian spices, grilled in tandoor	Rs. 1375
41	MIX SEAFOOD PLATTER Mixed grill of the above four varieties	Rs. 2975
	Vegetarian Curries	
42	PANEER TIKKA MASALA	

Scrambled cottage cheese with tender corn Rs.1275

Rs. 1275

Paneer lightly saved with onions and green peppers and

chilies in a rich tomato gravy

44 MAKAI PANEER KI BHURJI

Dumpling of paneer in rich cashew gravy

43 MALAI KOFTA

Vegetarian Curries (*Continuation***)**

45	PANNER BUTTER MASALA	
	Cottage cheese lightly saved with onions and green peppers and chilies in a rich tomato gravy	Rs.1095
46	PALAK PANEER	
	Paneer cubes prepared with fresh pureed spinach	Rs. 975
47	KHUMB MATTAR MASALA	5 075
	Button mushroom with green peas and freshly roasted spices	Rs. 975
48	NAVARATNA KORMA Nine varieties of vegetables and fruits in creamy gravy	Rs. 975
49	CHANNA MASALA	
49	Chickpeas sautéed in garam masala	Rs. 975
50	SWEET CORN / ALU PALAK	
	Traditional preparation of either corn or potatoes	
	Simmered in a Spicy spinach sauce	Rs. 975
51	VEGETABLE JHALFRAZIE	
	Mix of vegetables including paneer stir fried with onion and spices	Rs. 875
52	ALOO GOBHI	
	Tender cauliflower & potatoes sautéed in garam masala	Rs. 875
53	VEGETABLE KOLAPURI	
	Spicy preparation of vegetables cooked in a gravy with red chilies	Rs. 875
54	VEGETABLE HYDRABADI	
	Mixed vegetable preparation in spinach & coriander gravy	Rs. 875
55	VEGETABLE KADHAI	
	Assorted Vegetables Cooked n a richly spiced invigorating masala (for the spicy lovers)	Rs. 875
56	BAINGAN BHARTA	
	A charcoal smoked aubergine delicacy	Rs. 775
57	BHINDI DO PIAZA	
	Fried ladies fingers with onion tomato masala, cube onion and spices	Rs. 775
58	KANDAHARI DAL	
	Black lentils soaked overnight & finished with churned butter & cream	Rs. 775
59	ALOO JEERA	D 775
	Cubes of potato flavored with cumin seeds.	Rs. 775
60	YELLOW DAL TADKA	
	Yellow lentils tempered with spices	Rs. 675

Non-Vegetarian Curries

Mutton

61	MUTTON RARA MASALA Mutton specialty cooked with ground mutton & herbs	Rs.1575
62	KASHMIR ROGAN JOSH Traditional kashmir delicacy, tender mutton cooked with spices	Rs.1575
63	SAAG GOSHT	
	Boneless mutton simmered in light spinach gravy	Rs.1575
64	BHUNA GOSHT	
	Mutton cubes cooked in ground spices, tomatoes & onion gravy	Rs.1575
65	MUTTON KADHAI	
	Tender succulent chunks of mutton cooked in a richly	
	spiced invigorating masala (for the spicy lovers)	Rs.1575
66	BENGALI MUTTON CURRY	
	Mutton flavored with mustard oil & potato pieces	Rs. 1575

Chicken

67	CHICKEN MAKHANI The universally popular "butter chicken" in a creamy tomato gravy	Rs. 1075
68	KALI MIRCH KA MURG Chicken cooked in spicy black pepper sauce	Rs. 1075
69	CHICKEN HYDERABADI Famous moghul chef nizam's own preparation in spinach & mint	Rs. 1075
70	CHICKEN KADAI Chicken cooked in richly spiced invigorating masala. (for the spicy lovers)	Rs. 1075
71	CHICKEN TIKKA MASALA Boneless chicken tikka cooked with onion, tomato and curd	Rs. 1075
72	BENGALI CHICKEN CURRY Chicken flavored with mustard oil & potato pieces	Rs. 1075

<u>Seafood</u>

73	JHINGA MASALA Prawns cooked in onion based gravy	Rs.1575
74	PRAWN KADHAI Fresh prawns cooked in richly spiced invigorating masala (for the spicy lovers)	Rs. 1575
75	CUTTLEFISH MASALA Cuttlefish with Indian spices, onion tomato gravy	Rs.1275
76	GOAN FISH CURRY A spicy coconut based fish, prepared in goan style	Rs. 1175
77	FISH PUNJABI MASALA A fish curry preparation in authentic panjabi style	Rs. 1175
78	CRAB MASALA Crab meat tossed with ginger and cooked in a robust red gravy	Rs.1775

Indian Bread

79	ROTI KI TOKIRI Four kinds of mixed bread basket	Rs. 1075
80	ASSORTED NAAN BASKET Surprise from the chef's oven	Rs. 1075
81	CHEESE GARLIC NAAN Naan stuffed with cheese and garlic	Rs. 400
82	TANDOORI ROTI Crisp dry whole wheat bread	Rs. 400
83	ALOO PARATHA Delhi's famous street side specialty stuffed with potato & spices	Rs. 325
84	PANEER KULCHA Refined flour bread stuffed with cottage cheese and herbs	Rs. 300
85	NAAN (BUTTER / GARLIC / MOHINI) Traditional refined flour bread	Rs. 250

0.0	MISSI BOTI	
86	MISSI ROTI Punjab special chick peas flour bread with onion & chili	Rs. 250
87	CHOORA PARATHA Whole wheat pepper corn puff bread	Rs. 250
00	VUASTA DOTI	
88	A crisp bread made of whole wheat flour flavoured with 'ajwain"	Rs. 250
89	ROOMALI ROTI A thin 'handkerchief" bread made on an ulta tawa	Rs. 250
90	BABY KULCHA Mini refined flour bread with coriander leaves	Rs. 200
	with refined flour bread with corranger leaves	NS. 200
	Rice Preparations	
\		
<u>ve</u>	<u>getarian</u>	
91	VEGETABLE PULAO	
91	Basmati rice cooked with seasonal vegetables	Rs. 725
92	SUBZ HYDRABADI BIRIYANI	
	Basmati rice cooked with diced vegetables, yoghurt & herbs	Rs. 775
93	KASHMIRI PULAO	
	Basmati rice cooked with nuts and fruits in authentic Kashmiri style	Rs. 725
94	JEERA RICE Basmati rice tempered with cumins	Rs. 625
0.5		
95	SAFED CHAWAL Steamed basmati rice	Rs. 450
No	n vegetarian	
96	MUTTON BIRIYANI	
	An aromatic delicacy of basmati rice and mutton-a Lucknavi specialty	Rs.1575
97	NAWABI BIRIYANI	
	Chicken, mutton with Basmati rice & garnished with an egg	Rs. 1575

Non vegetarian (Continuation)

98	JHINGA BIRIYANI	
	A classic specialty made with the basmati rice with prawns	Rs.1475
99	MIX SEAFOOD BIRIYANI	
	A classic specialty made with basmati rice with Prawns, cuttlefish and fish	Rs.1475
100	CHICKEN TIKKA BIRIYANI	
	Chicken tikka, spices and	Rs. 107
101	CHICKEN DUM BIRIYANI	
	Frech Chiken pieces cooked with basmati rice	Rs. 975
	Side Show	

Desserts

105	GULAB JAMUN Dumplings of reduced milk with cardamom served warm in rose flavored syrup	Rs. 525
106	GORAKALA Hot Gulab jamuns flirting outrageously with cool vanilla ice cream	Rs. 525
107	CHOICE OF KULFI Traditional indian ice cream (Plain, Strawberry, Mango, Passion)	Rs. 525
		113. 020
108	KHESARI KULFI Kulfi with saffron	Rs. 900
109	RASAMALAI	
	Cottage cheese dumplings cooked in sugar syrup soaked in cardamom flavoured saffron milk	Rs. 525
110	PASSION FRUIT MOUSSE	
	With its sunny colour and tropical flavor, this is one passionate memorable eggless mousse to try!	Rs. 400
111	CHOCOLATE MOUSSE An eggless creamy, soft chocolate mousse	Rs. 400
440	CHOCOLATE BROWNIE	
112	A perfect homemade brownie with a scoop of vanilla ice cream	Rs. 500
113	CREAM CARAMEL	
	One of the old time favorites with a perfect balance of lightness and indulgence	Rs. 400
114	WATLAPPAM	
	Traditional coconut custard with jaggery, coconut milk, cashews & spices	Rs. 400
115	FRUIT SALAD WITH ICE CREAM	
	Mix of seasonal fresh fruits with a scoop of vanilla ice cream	Rs. 575
116	FRESH FRUIT SALAD	
	Mix seasonal diced fresh fruits	Rs. 575
117	FRESH FRUIT PLATTER	Rs. 1575
118	CHOICE OF ICE CREAM	
	Chocolate, Vanilla, Mango or Strawberry	Rs. 500

Beverages

Fresh Juice		
119 LIME/MELON/PINEAPPLE/PAPAYA	RS. 400	
120 ORANGE	RS. 550	
121 MIX FRUIT JUICE	Rs. 450	
122 LASSI – YOGURT BLEND WITH FRESH MILK Flavors: Strawberry, Mango, Banana, Sweet, Salty	Rs. 450	
Mocktails (Non-Alcoholic Cocktails)		
123 PINK AGRA Fresh Orange, Chopped Pineapple, Grenadine	Rs. 450	
124 FORBIDDEN APPLE Fresh Apple, Passion fruit syrup, Sprite	Rs. 450	
125 AGRA SURPRISE Lemonade, Lime, Grenadine, Garnish with Cherry	Rs. 450	
126 AGRA BREEZE Orange, Lemon, Lime	Rs. 450	
127 CUCUMBER FIZZ Cucumber, Lime, Sugar topped with Sprite	Rs. 450	
128 COWCATCHER Yogurt, Mango, Strawberry	Rs. 450	
<u>Tea</u>		
129 MASALA TEA	Rs. 250	
130 GREEN TEA	RS. 200	
131 SRI LANKAN TEA	RS. 150	
<u>Coffee</u>		
132 CAPPUCCINO	Rs. 300	
133 CAFÉ LATTE	Rs. 300	
134 EXPRESSO COFFEE	Rs. 250	
135 AMERICAN COFFEE	Rs. 250	