

## VEGETARIAN STARTERS

|  |      |
|--|------|
| GOAT CHEESE DAHI BHALLA  | 495  |
| tamarind chutney, sweet yoghurt, pomegranate                                 |      |
| CHANDNI CHOWK ALOO MATAR KI TIKKI  | 495  |
| coriander root chutney, golden cashews, secret spices                        |      |
| BHUNEE PINEAPPLE & SWEET POTATO CHAAT  | 595  |
| pineapple sweet potatoes, roasted on charcoal,<br>tossed in balsamic vinegar |      |
| ANARKALI TIKKI   | 615  |
| beetroot, amaranth, peanut butter, panko crumbed                             |      |
| PARRATWALA PANEER  | 645  |
| layered cottage cheese, raw mango chutney, char-grilled                      |      |
| BHATTI PANEER TIKKA  | 645  |
| cottage cheese, burnt garlic marinade, roasted in clay oven                  |      |
| PANEER GHEE ROAST, BEETROOT MATHRI   | 615  |
| spiced cottage cheese, curry leaves, tangy sauce                             |      |
| DAHI MIRCHI KEBAB  | 615  |
| hung curd, spices, laal pyaaz  |      |
| SARSON MALAI BROCCOLI  | 645  |
| charred broccoli, chili cashew mustard                                       |      |
| MUSHROOM 65  | 595  |
| crispy fried mushroom tossed with chilies, curry leaves and spices           |      |
| TANDOORI BHARWAN GUCCHI  | 1225 |
| Kashmiri morels, cheese marinade, clayoven roasted                           |      |

NON-VEGETARIAN  
STARTERS

|   |      |
|---|------|
| SPICY TAMARIND GLAZED CHICKEN LEGS                              | 745  |
| chicken legs, tangy tamarind, based sauce                       |      |
| CHICKEN BALCHOW TIKKA   | 715  |
| chicken tikka, curry leaves, coconut oil, balchow masala        |      |
| TEEN MIRCHI KA CHICKEN TIKKA                                    | 715  |
| light creamy chicken tikka, mixed bellpeppers, parmesan         |      |
| DILLI 6 MUTTON SEEKH KEBAB                                      | 815  |
| minced lamb, house spices, char grilled on skewers              |      |
| GRILLED TAWA LAMB BOTI  | 815  |
| tender lamb chunks grilled, own fat served with jus             |      |
| LAMB GALAUTI KEBAB  | 815  |
| Lucknow's best selling kebabs, served on varqi parantha         |      |
| DILL MAHI DARIYA  | 915  |
| river sole, fresh dill leaves, clay oven                        |      |
| MEETHE NEEM KA JHEENGA  | 915  |
| prawns, curry leaves, mustard seed, coconut masala              |      |
| BUTTER GARLIC LOBSTER   | 1595 |
| pan-seared lobster, saffron, crushed black pepper, fresh butter |      |

MAINS  
NON VEGETARIAN

|  |      |
|--|------|
| GRAND MOM'S CHICKEN POT  | 755  |
| chicken legs spiced marinated simmered home style  |      |
| DUM KA MURGH KORMA   | 755  |
| boneless pieces of chicken cooked with cashew nut paste and spices, flavoured with saffron |      |
| AMRITSARI TAMATERI KUKAD   | 755  |
| char-grilled chicken, simmered in cream, and drizzled with fresh butter                    |      |
| RAJPUTAANA LAAL MAAS   | 945  |
| traditional royal Rajasthani mutton curry  |      |
| AMRITSARI RAHRA GOSHT  | 945  |
| punjabi style mutton braised with minced meat with onion tomato and fragrant spices        |      |
| MUTTON GHEE ROAST  | 945  |
| Mangalore style mutton curry   |      |
| DAAB CHINGARI  | 1025 |
| prawns cooked in coconut spiced gravy  |      |
| KADHAI JHEENGA   | 1025 |
| prawns cooked in tomato onion gravy with bellpeppers                                       |      |
| RAWA MEEN MOILY  | 1050 |
| coastal spiced curry, coconut milk, fish   |      |
| MAHARAJA THALI   | 1495 |
| sumptuous Indian dishes elegantly served in silver thali                                   |      |

MAINS  
VEGETARIAN

|   |      |
|---|------|
| DUM KA PANEER   | 695  |
| oven roasted cottage cheese, aromatic herbs & spices, tomato garlic sauce                         |      |
| PINWHEEL PANEER   | 695  |
| cottage cheese, tangy cherry tomato sauce   |      |
| PANEER HARA PYAAZ   | 695  |
| paneer dish, tossed green onions, sesame seeds  |      |
| JAIPURI GATTA CURRY   | 645  |
| classic Rajasthani gatta curry  |      |
| SHAHI KAJU MATAR TARKARI  | 645  |
| cashews, green peas stewed in signature house curry   |      |
| ANJEER CHHENA KOFTA   | 695  |
| cheese dumplings, figs, saffron sauce   |      |
| CHAR-GRILLED BHUTTA KA BHARTHA  | 615  |
| sweet corn cooked, masala cream, spices   |      |
| KASHMIRI DUM ALOO   | 615  |
| spicy fried potatoes, kashmiri spiced curry   |      |
| TAWA GREENS VEGETABLES  | 645  |
| zucchini, broccoli, snow peas and asparagus, with mustard seeds, curry leaves, and grated coconut |      |
| PINDI CHANA MASALA  | 615  |
| overnight soaked chickpea, cooked in onion tomato gravy, carom seeds                              |      |
| DUM KI DAAL   | 615  |
| black lentils, simmered overnight, tomato puree, fresh cream and butter                           |      |
| RAJWADA DAAL TADKA  | 595  |
| a trio of lentils tempered with cumin, asafoetida, and dry chilies                                |      |
| MAHARAJA THALI  | 1195 |
| sumptuous Indian dishes elegantly served in silver thali  |      |

All prices in Indian Rupees, exclusive of Government Taxes. We collect 10% service charge.  
Please advise whether you would be allergic to any of the ingredients.