

Vegetarian

Veg Seekh Kabab (4 Pcs)



Finely chopped vegetables along with green chillies, onions, and coriander leaves marinated and cooked in tandoor.

Shahi Dahi Kabab (4 Pcs)



Exotic Awadhi delicacy prepared with hung curd, roasted chana powder, corn flour, green coriander, ginger paste and chilli and flavoured with desi ghee.

Corn Seekh Kabab (4 Pcs)



Corn, green chillies, onion, ginger and coriander leaves marinated with spices & cheese and cooked in tandoor.

Veg Galawati Kabab (4 Pcs)



Mixed vegetables paste marinated with special herbs, spices, coriander leaves along with chopped green chillies and shallow fried.

Paneer Sugandhi Kabab (4 Pcs)



Paneer cubes marinated with cream & yoghurt, flavoured with Kolkata favourite Gondhoraj.

Mushroom Galawati Kabab (4 Pcs)



Mushroom paste marinated with Chef's special herbs and spices, shallow fried.

Murgh Awadhi Handi Biryani

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'Dum Pukht' method of cooking rice with chicken pieces imparting a typical Awadhi flavour, served in earthen pot.

Gosht Awadhi Handi Biryani

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'Dum Pukht' method of cooking rice with mutton pieces imparting a typical Awadhi flavour, served in earthen pot.

Murgh Awadhi Handi Biryani

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'Dum Pukht' method of cooking rice with chicken pieces imparting a typical Awadhi flavour, served in earthen pot.

Oudh Special Raan Biryani

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Leg of mutton and rice prepared in 'Dum Pukht' style, a true royal Awadhi delicacy, served in earthen pot. Best to have within 45 min of the delivery.

Veg Biryani

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'Dum Pukht' method of cooking rice with cottage cheese and mixed vegetables.

Murgh Metiabruz Biryani

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'Dum Pukht' method of cooking rice with chicken pieces and an all time favourite Kolkata speciality.

Gosht Metiabruz Biryani

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'Dum Pukht' method of cooking rice with mutton pieces and an all time favourite Kolkata speciality.

Jhinga Biryani

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'Dum Pukht' method of cooking rice with fresh river prawns.

Murgh Pardah Biryani

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Chicken layered with house special spices cooked in 'Dum Pukht' style, most delectable Awadhi delicacy.

Murgh Kofta Biryani

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'Dum Pukht' method of cooking rice with minced chicken balls imparting a typical Awadhi flavour.

Awadhi Palak Biryani

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Refreshing aroma and mouth watering taste of spinach and rice cooked in 'Dum Pukht' style, a real game changer.

Moti Biryani

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'Dum Pukht' method of cooking rice with minced mutton balls imparting a typical Awadhi flavour.

Subz Soya Biryani

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'Dum Pukht' method of cooking rice with soya balls and mixed vegetables

Peas Pulao

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Shallow fried super fine rice with green peas and ghee.

Chicken

Murgh Seekh Kabab (4 Pcs)



Chicken keema mixed with finely chopped onions, green chillies & coriander leaves, cooked in tandoor.

Murgh Zafrani Kabab (4 Pcs)



Cubes of boneless chicken marinated with cream, yoghurt and saffron, cooked in tandoor.

Murgh Qalmi Kabab (4 Pcs)



Tender leg pieces of chicken marinated with yoghurt, green chilli paste & coriander leaves, cooked in tandoor.

Murgh Sugandhi Kabab (4 Pcs)



Cubes of boneless chicken marinated with yoghurt & cream, flavoured with Kolkata favourite Gondhoraj.

Murgh Shahi Tangri Kabab (4 Pcs)



Tender leg pieces of chicken marinated with house special tandoor spices and flavoured with saffron, cooked in tandoor.

Murgh Afghani Kabab (4 Pcs)



Tender chicken marinated in yoghurt, cream & Chef's special spices, cooked in tandoor.

Murgh Tandoori (2 Pcs)



Chicken marinated and chargrilled in tandoori masala - an all time favourite.

Murgh Tandoori (4 Pcs)



Chicken marinated and chargrilled in tandoori masala - an all time favourite.





Saalan



Subz Makhan Masala (Veg.)

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Garden fresh chopped vegetables prepared in garam masala and butter served with thick white gravy.

Subz Kofta Kalia (Veg.)

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Cottage cheese and mixed vegetable balls in rich gravy of turmeric and saffron.

Paneer Korma (Veg.)

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Cottage cheese preparation in house special aromatic gravy.

Shahi Dal (Veg.)

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Dal cooked on gentle fire with spices, garnished with cream and a dash of butter.

Awadhi Dal (Veg.)

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A flavourful robust lentil preparation - a celebrated delicacy from the region.

Egg Bhuna (4 Pcs) -(Egg)

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Farm fresh eggs cooked in a thick tangy, tomato & onion based gravy prepared with chillies, garam masala and lemon juice.

Murgh Irani (2 Pcs)- (Chicken)

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Tender pieces of chicken with bone, cooked in tomato based gravy, with a sweet & sour taste, a House Speciality.

Murgh Rezala (2 Pc) - (Chicken)

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Tender pieces of chicken with bone, cooked in yoghurt and cashew paste, served with desi ghee.

Murgh Bhuna (4 Pcs) - (Chicken)

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Boneless pieces of chicken cooked in a thick tangy, tomato & onion based gravy prepared with chillies, garam masala and lemon juice.

Murgh Shahi Korma (4 Pcs) -(Chicken)

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Boneless pieces of chicken cooked in yoghurt based gravy with house special aromatic spices.

Murgh Kundan Kalia (4 Pcs) -(Chicken)

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Boneless pieces of chicken cooked in thick tomato based gravy with lemon juice, garam masala & kashmiri chilli.

Gosht Rogan Josh (4 Pcs) - (Mutton)

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Mutton pieces cooked with house special spices - an Awadhi Speciality.

Gosht Chaap -(Mutton)

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Shredded mutton pieces marinated with yoghurt and house special ingredients, shallow fried.

Gosht Bhuna (4 Pcs) - (Mutton)

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Mutton pieces cooked in a thick tangy, tomato & onion based gravy prepared with chillies, garam masala and lemon juice.

Gosht Rezala (4 Pcs) - (Mutton)

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Mutton pieces cooked in yoghurt and cashew paste, served with desi ghee.

Mahi Chaap (4 Pcs) -(Fish)

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Deboned pieces of Kolkata bekti marinated with yoghurt and special ingredients, shallow fried.

Mahi Kalia (4 Pcs) -(Fish)

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Fillet of Kolkata bekti in a rich

Mutton

Gosht Galawati Kabab (4 Pcs)



Mutton paste marinated with Awadhi special spices, shallow fried - an all time favourite Awadhi delicacy.

Gosht Burrah Kabab (3 Pcs)



Mutton ribs marinated with house special spices, char grilled in tandoor

Gosht Shammi Kabab (2 Pcs)



Finely minced mutton, mixed with herbs and spices, shallow fried

Gosht Kakori Kabab (4 Pcs)



Mutton paste marinated with Awadhi special herbs and spices, cooked in tandoor, an all time favourite Awadhi delicacy.



Fish

Mahi Tikka Kabab (4 Pcs)



Filleted Kolkata betki marinated in yogurt, mustard oil and spices, skewered

Mahi Zafrani Kabab (4 Pcs)



Cubes of Kolkata bekti marinated with tandoor masala, cream and yoghurt, flavoured with saffron

Awadhi Sugandhi Mahi (4 Pcs)



Cubes of Kolkata bekti marinated with yoghurt and cream, flavoured with Kolkata favourite 'Gondhoraj'.

**Murgh Kassa (2 Pcs) -
(Chicken)**

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Tender pieces of chicken with bone, cooked in tangy tomato and onion based thick gravy.

**Murgh Chaap (2 Pcs)-
(Chicken)**

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Chicken piece marinated with yoghurt and house special ingredients, shallow fried.

**Murgh Malai (4 Pcs) -
(Chicken)**

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Boneless chicken cubes cooked in cream, yoghurt & cashew paste, flavoured with fenugreek.

**Gosht Kundan Kalia (4 Pcs)
-(Mutton)**

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Mutton pieces cooked in thick tomato based gravy with lemon juice, garam masala & kashmiri chilli.

**Gosht Shahi Korma (4 Pcs)
-(Mutton)**

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Mutton pieces cooked in yoghurt based gravy with house special aromatic spices.

Fillet of Kolkata bekti in a rich gravy of tumeric and saffron.

**Jhinga Irani Masala (6 Pcs) -
(Fish)**

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Prawn curry, made of yoghurt and mixed with cardamom and lemon juice to give aroma.

Roomali Roti (Veg.)

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Tandoori Roti (Veg.)

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Laccha Paratha (Veg.)

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Lucknowi Paratha (Veg.)

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Butter Naan (Veg.)

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Keema Paratha (Mutton)

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Raita

Range of exotic thirst quenchers with an Awadhi twist

Anaras Raita

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Accompaniment of starters & main course made with yoghurt, seasoned with pineapple & spices.