

ASSORTED INDIAN BREADS

- 54. ☒ Plain Tandoori Roti
- 55. ☒ Butter Tandoori Roti
- 56. ☒ Plain Naan
- 57. ☒ Butter Naan
- 58. ☒ Garlic Naan
- 59. ☒ Paneer Naan
- 60. ☒ Cheese Naan
- 61. ☒ Stuffed Naan
- 62. ☒ Grand Peacock Special Naan (Jaipuree Naan)
- 63. ☒ Laccha Parantha
- 64. ☒ Aloo Parantha
- 65. ☒ Missi Roti
- 66. ☒ Papad Roasted
- 67. ☒ Masala Papad

RICE & PULAO

- 68. ☒ Steam Rice
- 69. ☒ Jeera Rice
- 70. ☒ Saffron Rice
- 71. ☒ Peas Pulao
- 72. ☒ Vegetable Pulao
- 73. ☒ Curd Rice
- 74. ☒ Khichdi

BIRYANI'S

- 75. ☒ Vegetable Biryani
- 76. ☒ Peas Mushroom Biryani
- 77. ☒ Chicken Biryani

RAITA

- 78. ☒ Raita Plain
- 79. ☒ Raita Boondi
- 80. ☒ Raita Mix Vegetable

CONTINENTAL CUISINE

MURG (Chicken)

- 81. ☒ Fried Chicken Basket

HOT & COLD BEVERAGES

- 110. ● Mineral Water (on M.R.P.)
- 111. ● Fresh Lime Soda
- 112. ● Ice Tea
- 113. ● Lassi (Sweet/Salt)
- 114. ● Banana Lassi
- 115. ● Mango Lassi
- 116. ● Aerated Drinks – 250 ml
- 117. ● Diet Coke

SHAKES

- 118. ● Cold Coffee
- 119. ● Cold Coffee with Ice Cream

TEA/COFFEE

- 120. ● Tea
- 121. ● Masala Tea
- 122. ● Lemon Tea
- 123. ● Green Tea
- 124. ● Lemon Honey Tea
- 125. ● Black Tea
- 126. ● Black Coffee
- 127. ● Readymade Coffee
- 128. ● Espresso
- 129. ● Americana
- 130. ● Cappuccino
- 131. ● Cafe Latte

We are not using any artificial colours in gravy.
We use unpolished pulses.

We will try our level best to accommodate any
specific/out of menu orders you make.
But we cannot always guarantee it.

A request by the management.

thegrandpeacock@gmail.com



TASTE OF RAJASTHAN

(The food is fiery and plquant but rich in ghee, dry fruits and saffron. Rajasthani's eat biting hot fare in the blistering heat because they believe that to balance the heat of the exteriors, boost energy. Fight against cold nippy food is the best bet for the body.)

29. ● Kadhi Pakoda	350.00
30. ● Gatta Masala	360.00
31. ● Aloo Pyaz Paneer Ki Sabji	430.00
32. ● Gobhi Masala (Cauliflower)	380.00
33. ● Gobhi / Aloo / Mutter (Cauliflower)	380.00
34. ● Mangodi-Papad (Traditional Rajasthani Dish)	320.00
35. ● Matar Makhana (Red or White Gravy)	460.00
36. ● Sweet-N-Sour Pumpkin	380.00

NON VEGETARIAN

37. ● Laal Maas	770.00
38. ● Mutton Amber Shahi Korma	770.00
39. ● Murg Amber Shahi Korma	720.00
40. ● Egg Bhurji	330.00

RAJASTHANI SHAKES

41. ● Butter Milk	80.00
42. ● Badam Shake (Almond)	190.00
43. ● Gulab Shake (Rose)	150.00

NON VEGETARIAN MURG (CHICKEN)

44. ● Butter Murg (Special)	690.00
45. ● Murg Tikka Butter Masala	690.00
46. ● Murg Kadhai	640.00
47. ● Murg Jhal Frezi	640.00
48. ● Murg Sagwala	640.00
49. ● Murg Curry	640.00

MUTTON

50. ● Mutton Rogan Josh	760.00
51. ● Mutton Dahiwala	760.00
52. ● Mutton Sagwala	760.00
53. ● Mutton-do-Payaza	760.00

● Vegetarian ● Non Vegetarian



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54.	● Plain Tandoori Roti	30.00
55.	● Butter Tandoori Roti	40.00
56.	● Plain Naan	100.00
57.	● Butter Naan	120.00
58.	● Garlic Naan	150.00
59.	● Paneer Naan	160.00
60.	● Cheese Naan	190.00
61.	● Stuffed Naan	210.00
62.	● Grand Peacock Special Naan (Jaipuree Naan)	280.00
63.	● Laccha Parantha	80.00
64.	● Aloo Parantha	100.00
65.	● Missi Roti	80.00
66.	● Papad Roasted	30.00
67.	● Masala Papad	50.00

RICE & PULAO

68.	● Steam Rice	250.00
69.	● Jeera Rice	260.00
70.	● Saffron Rice	470.00
71.	● Peas Pulao	330.00
72.	● Vegetable Pulao	330.00
73.	● Curd Rice	370.00
74.	● Khichdi	370.00

BIRYANI'S

75.	● Vegetable Biryani	470.00
76.	● Peas Mushroom Biryani	490.00
77.	● Chicken Biryani	570.00

RAITA

78.	● Raita Plain	100.00
79.	● Raita Boondi	140.00
80.	● Raita Mix Vegetable	140.00

CONTINENTAL CUISINE

MURG (Chicken)

81.	● Fried Chicken Basket	690.00
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● Vegetarian ● Non Vegetarian

HOT & COLD BEVERAGES

- 110. ● Mineral Water (on M.R.P.)
- 111. ● Fresh Lime Soda
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NON VEGETARIAN MURG (CHICKEN)

- | | | |
|----|--|--------|
| 83 | ■ Butter Murg (Special)
(Chicken marinated in yogurt and roast charcoal & cooked in tomato butter gravy) | 500.00 |
| 84 | ■ Murg Tikka Butter Masala
(Boneless chicken marinated in yogurt and roast on charcoal & cooked in tomato butter gravy) | 500.00 |
| 85 | ■ Murg Kadhai
(Chicken with capsicum & onion cooked in onion gravy garnished with ginger) | 450.00 |
| 86 | ■ Murg Do-Payaza
(Boneless chicken & onion cooked in mild gravy) | 450.00 |
| 87 | ■ Murg Jhal Frezi
(Boneless chicken capsicum onion carrots green peas cooked in spicy gravy) | 450.00 |
| 88 | ■ Murg Sagwala
(Chicken cooked in spinach gravy) | 450.00 |
| 89 | ■ Murg Curry
(Chicken pieces cooked in brown gravy) | 450.00 |
| 90 | ■ Chicken Shahi Korma
(Chicken cooked in rich cashewnut gravy, no red chilly) | 500.00 |

MUTTON

- | | | |
|----|---|--------|
| 91 | ■ Mutton Rogan Josh
(Mutton pieces cooked in Indian traditional gravy) | 550.00 |
| 92 | ■ Mutton Dahiwala
(Mutton pieces cooked in yogurt gravy) | 550.00 |
| 93 | ■ Mutton Handi
(Mutton cooked with in Indian spices & herbs) | 550.00 |
| 94 | ■ Mutton Sagwala
(Mutton cooked with spinach and spices) | 550.00 |

- 47  **Stuffed Tomato** 290.00
(tomato stuffed with cottage cheese & potato cooked in tomato gravy)
- 48  **Aubergine (Brinjal)** 290.00
(Eggplant are browned, then simmered with onions in sauce
fragrant with Indian Spices)
- 49  **Dum Aloo Rajasthani** 290.00
(stuffed potato cooked in special tomato gravy)
- 50  **Mix Vegetable** 300.00
(mix vegetables cooked in mild gravy)
- 51  **Chana Masala** 300.00
(whole black chickpeas cooked in rawalpindi masala)
- 52  **Jeera Aloo** 280.00
(dry potato fry with cumin seeds)
- 53  **Dal Makhani** 300.00
(whole blackgram & red beans cooked overnight on slow tandoor)
- 54  **Special Dal Tadkewali** 290.00
(mix yellow lentils cooked with tomato onion green chilly flavor
with fry in butter)
- 55  **Dal Panchmel** 290.00
(combination of five lentils cooked with onion, butter, tomato)
- 56  **Veg. Thali (For one person only)** 500.00
(Rajasthani style meal made-up of a selection of various
veg. and veg. dishes served on a platter)



NON VEG.

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| 70 | ■ LAAL MAAS
(Fiery hot mutton dish made by marinating tender pieces of red meat in a spicy yogurt based masala with exotic spices) | 600.00 |
| 71 | ■ SPECIAL SAPHED MAAS
(The gourmet "white meat" has a lot of white ingredients, Adding upto flavour that is simply divine) | 600.00 |
| 72 | ■ KEEMA MATAR
(minced mutton cooked with green peas with a combination of aromatic spices) | 550.00 |
| 73 | ■ SPECIAL AMER SHAHI KOFTA
(boiled eggs coated with finely diced baked chicken) | 600.00 |
| 74 | ■ KEEMA GOLI
(minced mutton balls served in red gravy with aromatic spices) | 550.00 |
| 75 | ■ EGG CURRY
(Boiled Egg in red gravy) | 300.00 |
| 76 | ■ EGG PALAK
(Boiled Egg with spinach gravy) | 300.00 |
| 77 | ■ EGG CHAAT
(Boiled Egg with onion, tomato, green chilly and chaat masala) | 300.00 |

RAJASTHANI SHAKES

- | | | |
|----|------------------------|--------|
| 78 | ■ BUTTER MILK | 70.00 |
| 79 | ■ LEMON GINGER (R) | 100.00 |
| 80 | ■ THANDAI | 150.00 |
| 81 | ■ BADAM SHAKE (ALMOND) | 150.00 |
| 82 | ■ GULAB SHAKE (ROSE) | 130.00 |



- 25 ■ Murg Malai Tikka
(boneless chicken pieces marinated with mild creamy medium & cooked on charcoal) 480.00
- 26 ■ Murg Tikka
(boneless chicken pieces marinated in yogurt & roast on charcoal) 500.00
- 27 ■ Hariyali Tikka
(boneless chicken pieces marinated in spinach yogurt & roast on charcoal) 500.00
- 28 ■ Murg Tandoori
(Chicken marinated in yogurt & roast on charcoal) 480.00
- 29 ■ Mutton Seekh Kabab
(marinated mutton mashed & grind roll roast on charcoal) 500.00
- 30 ■ Jaipuri Tikka
(Traditional mutton Tikka marinated with dry fig & herbs roast on Charcoal) 600.00
- 31 ■ Dahi Ka Kabab
(Traditional kababs made from curd, cottage cheese and fried) 400.00
- 32 ■ Roasted Aubergine
(Egg plant roasted on charcoal) 300.00
- 33 ■ Veg. Pakora
(Vegetable coated in seasoned batter and deep fried) 300.00
- 34 ■ Paneer Pakora
(Cottage cheese coated in seasoned batter and deep fried) 430.00

NORTH INDIAN SPECIALITIES

VEGETARIAN

- 35 ■ **Paneer Butter Masala**
(cottage cheese cooked in tomato & cashew nut gravy) 350.00
- 36 ■ **Kadhai Paneer**
(cottage cheese with onion, tomato & capsicum cooked in onion tomato gravy & served in kadhai) 350.00
- 37 ■ **Paneer Podina Palak**
(cottage cheese cooked in spinach & mint gravy) 350.00
- 38 ■ **Paneer Bhurji**
(cottage cheese grated and cooked with onion & green chilly) 400.00
- 39 ■ **Mushroom and Peas Curry**
(mushroom and peas cooked in gravy) 350.00
- 40 ■ **Hariyali Kofta**
(kofta made of mix green vegetable cooked in spinach gravy) 300.00
- 41 ■ **Malai Kofta**
(kofta made of cottage cheese khoya & nut cooked in aromatic gravy) 350.00
- 42 ■ **Navratan Curry**
(cocktail fruits, vegetables cooked in tomato & cashewnut gravy) 400.00
- 43 ■ **Grand Peacock Special**
(combination of fresh mix green vegetables, cottage, cheese, cocktail fruits & nut cooked in white gravy) 430.00
- 44 ■ **Corn Methi Matar Malai**
(whole corns & green peas cooked in spinach gravy with fenugreek leaves) 300.00
- 45 ■ **Sweet-N-Sour pumpkin**
(Special Rajasthani dish prepared with mango powder and jaggary) 200.00
- 46 ■ **Bhindi Kurkuri Dry / Masala With Gravy (OKRA)**
(lady finger prepared with onion and spices) 300.00

Taste of Rajasthan

The food is fiery and plquant but rich in ghee dry fruits and saffron Rajasthani's eat biting hot fare in the blistering heat because they believe that to balance the heat of the exteriors, boost energy. Fight against cold nippy food is the best bet for the body.

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|----|---|--------|
| 57 | ■ KADHI PAKODA | 290.00 |
| 58 | ■ KADHI HARI BHARI | 290.00 |
| 59 | ■ GATTA MASALA | 300.00 |
| 60 | ■ DAL KABUL FATEH
(When kachawa forces captured Kabul. This special Dal was added to there diet to fight the severe cold of Afganistan. As it uses Hot Indian Spices, Saffron and Ghee.) | 320.00 |
| 61 | ■ DAL CHULBULI
(a rare form of dal full of asatop herbs and jaggery considered eaten with plain rice, curd and roti) | 300.00 |
| 62 | ■ ALOO PYAZ PANEER KI SABJI
(Combination of Potato, Onion and Cottage Cheese) | 300.00 |
| 63 | ■ GOBHI STEW (CAULIFLOWER)
(Cooked with Indian spices) | 300.00 |
| 64 | ■ GOBHI MASALA (CAULIFLOWER)
(Cooked in red gravy) | 300.00 |
| 65 | ■ GOBHI / ALOO / MUTTER (CAULIFLOWER)
(Cauliflower cooked choice of aloo or peas) | 300.00 |
| 66 | ■ JAIPURI KOFTA
(dumpling made of bottle guard full of fibre) | 300.00 |
| 67 | ■ KALA BHOOT (BLACK GHOST)
(Chick peas marrinated in herbs, pomogranated seeds, Indian herbs and garam masala for 24 hours) | 300.00 |
| 68 | ■ ARBI (AROM ROOTS)
(Cooked with Indian Spices) | 300.00 |
| 69 | ■ DAHEE - BAINGAN
(Brinjal cooked with curd and Indian spices) | 300.00 |