

PESHAWRI

VEGETARIAN

- TIKKA** Per serve (~400g) 1367 Kcal ₹1695
Onions, tomatoes, marinated in fresh cream, gram flour, and skewered and grilled in a tandoor.
- TANDOORI PHOOL** Per serve (~300g) 752 Kcal ₹1695
Cauliflower florets seasoned with yellow chilli and spices, coated with special batter of gram flour and ajwain, deep fried, skewered and char-grilled.
- TANDOORI SALAD** Per serve (~400g) 322 Kcal ₹1695
Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, garam masala, black cumin and malt vinegar. Arranged on a skewer, sprinkled with oil and grilled in the tandoor.
- KADAK PANEER** Per serve (~340g) 793 Kcal ₹1595
Paneer slices with a mix of spicy potato mash, butter fried and served crisp.
- PANEER KHURCHAN** Per serve (~320g) 899 Kcal ₹1695
Paneer slivers, pan-fried with tomatoes, capsicum and tempered with mustard seeds.

- DAL BUKHARA** Per serve (~380g) 517 Kcal ₹1200
A harmonious blend of whole und lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal embers, finished with cream and served with a dollop of unsalted butter.
- TANDOORI SHIMLA MIRCH** Per serve (~430g) 457 Kcal ₹1595
Capsicum stuffed with sauteed beans, carrots, cabbage, cauliflower, cashewnuts and raisins, spiced with cumin and yellow chilli powder, skewered and roasted in an earthen oven.
- TANDOORI ALOO** Per serve (~395g) 815 Kcal ₹1695
Scooped potatoes stuffed with potato hash, raisins, cashew nuts, chopped green chillies and green coriander, skewered and roasted in the earthen oven.
- SUBZ SEEKH** Per serve (~360g) 896 Kcal ₹1595
Tender rolls of smooth mince of cabbage, carrot and other vegetables, flavoured in cumin and cooked in the tandoor.
- MIXED RAITA** Per serve (~280g) 187 Kcal ₹625
Fresh yoghurt served with a choice of garnish - onion, tomato, cucumber or pineapple.

CHOICE OF BREADS

- KHASTA ROTI** Per serve (~120g) 408 Kcal ₹300
- ROOMALI ROTI** Per serve (~105g) 321 Kcal ₹300
- TANDOORI NAAN** Per serve (~140g) 304 Kcal ₹300
- TANDOORI ROTI** Per serve (~70g) 186 Kcal ₹300
- NAAN BUKHARA** Per serve (~1120g) 3063 Kcal ₹1900

- BUTTER NAAN** Per serve (~160g) 516 Kcal ₹300
- BHARWAN KULCHA** Per serve (~200g) 582 Kcal ₹300
- ONION KULCHA** Per serve (~175g) 407 Kcal ₹300
- PUDINA PARATHA** Per serve (~140g) 454 Kcal ₹300
- NAAN AMAL** Per serve (~140g) 415 Kcal ₹300

CHOICE OF DESSERT

- GULAB JAMUN** Per serve (~180g) 585 Kcal ₹575
Reduced milk dumplings stuffed with pistachio and cardamom, deep fried and doused in sugar syrup.
- KULFI** Per serve (~125g) 342 Kcal ₹575
A rich and creamy frozen dessert with almonds and pistachio served with corn starch vermicelli and saffron syrup.

- PHIRNI** Per serve (~180g) 270 Kcal ₹575
A light dessert of milk and ground Basmati rice flavoured with cardamom, set in an earthen mold, topped with pistachio and almond slivers.
- RASMALAI** Per serve (~160g) 365 Kcal ₹575
Poached dumplings of fresh cottage cheese floated in saffron flavoured reduced milk sauce.

NON VEGETARIAN

- KADAK SEEKH KEBAB** Per serve (~360g) 1184 Kcal ₹2325
Char-grilled chicken mince rolls, stuffed with green chillies and cheese, batter-fried and served crisp.
- TANDOORI JHINGA** Per serve (~305g) 522 Kcal ₹3025
Jumbo prawns marinated in an ajwain flavoured mixture of yoghurt, red chilli, turmeric and garam masala, skewered and roasted over charcoal fire.
- MURGH KHURCHAN** Per serve (~240g) 521 Kcal ₹2325
Tandoori chicken slivers pan-fried with tomatoes, onions and tempered with mustard seeds.
- MURGH MAKHANI** Per serve (~440g) 862 Kcal ₹2325
Tandoori chicken cooked with fresh tomatoes, cream, butter, cashewnuts and ginger-garlic paste.
- TANDOORI POMFRET** Per serve (~325g) 641 Kcal ₹2325
Whole pomfret mildly spiced with yellow chilli, garam masala, turmeric powder, and flavoured with ajwain, skewered & roasted in the clay oven.
- SIKANDARI RAAN** Per serve (~520g) 895 Kcal ₹3150
Whole leg of spring lamb, braised in a marinade of malt vinegar, cinnamon, black cumin, red chilli paste and finished in the tandoor.
- MURGH TANDOORI** Per serve (~550g) 992 Kcal ₹2325
The 'King of Kebabs' - whole chicken marinated in a mixture of yoghurt, malt vinegar, ginger-garlic paste, lemon juice, red chillies, yellow chillies, turmeric powder and garam masala, skewered and cooked in the tandoor.

- MACHLI TIKKA** Per serve (~320g) 380 Kcal ₹2325
Boneless, succulent morsels of river sole marinated with salt, ginger and garlic paste, turmeric and lemon juice, laced with tandoori curd masala and delicately cooked in the tandoor.
- PESHAWRI KEBAB** Per serve (~270g) 487 Kcal ₹2325
Boneless cubes of leg of lamb seasoned and marinated in chilli powder, royal cumin, yoghurt, ginger-garlic paste and malt vinegar, skewered and char-grilled in an earthen oven.
- MURGH MALAI KEBAB** Per serve (~365g) 557 Kcal ₹2325
Creamy kebabs of boneless chicken blended with cream cheese, malt vinegar, green chilli and coriander, grilled in the tandoor.
- BARRAH KEBAB** Per serve (~340g) 608 Kcal ₹2325
Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar & a mélange of spices, char-grilled over red hot embers.
- KASTOORI KEBAB** Per serve (~420g) 729 Kcal ₹2325
Succulent pieces of boneless chicken marinated in ginger, garlic, gram flour, spiced with freshly ground black pepper and char-grilled with a coat of egg yolk.
- SEEKH KEBAB** Per serve (~310g) 609 Kcal ₹2325
Tender lamb mince mixed with ginger, green chillies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire.
- RESHMI KEBAB** Per serve (~320g) 593 Kcal ₹2325
Tender rolls of chicken mince spiced with cheese, ginger, garlic and royal cumin, char-grilled in the tandoor.

Contains Milk & Milk Products Contains Gluten Contains Nuts
Contains Wheat/ Rye/ Barley/ Oats Contains Crustaceans Contains Fish Contains Egg

HOTELS LEVIES A SERVICES CHARGE @ 5% ON FOOD BEVERAGE SERVICES.
PAYMENT OF SERVICE CHARGE IS VOLUNTARY.

ITC HOTEL
RESPONSIBLE LUXURY
ITC RAJPUTANA
JALPAIGURI
THE LUXURY
COLLECTION

06/22

PESHAWRI

VEGETARIAN

- PANEER TIKKA** Per serve (~400g) 1367 Kcal
 Fresh cottage cheese, marinated in fresh cream, gram flour, ajwain and yellow chillies skewered and grilled in a tandoor
- TANDOORI PHOOL** Per serve (~300g) 752 Kcal
 Cauliflower florets seasoned with yellow chilli and spices, coated with spiced batter of gram flour and ajwain, deep fried, skewered and chargrilled
- TANDOORI SALAD** Per serve (~460g) 322 Kcal
 Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, garam masala, black cumin and malt vinegar. Arranged on a skewer, sprinkled with oil and grilled in the tandoor
- KADAK PANEER** Per serve (~440g) 1423 Kcal
 Fresh cottage cheese with mix of spicy potato mash, butter fried and served crisp
- PANEER KHURCHAN** Per serve (~320g) 899 Kcal
 Fresh cottage cheese, pan fried with tomatoes, capsicum and tempered with mustard seeds

- DAL BUKHARA** Per serve (~380g) 517 Kcal
 A harmonious blend of whole urad lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal embers, finished with cream and served with a dollop of unsalted butter
- TANDOORI SHIMLA MIRCH** Per serve (~430g) 457 Kcal
 Capsicum stuffed with sauteed beans, carrots, cabbage, cashewnuts and saltanas, spiced with cumin and yellow chilli powder, skewered and roasted in an earthen oven
- TANDOORI ALOO** Per serve (~395g) 815 Kcal
 Scooped potatoes stuffed with potato hash, raisins, cashew nuts, chopped green chillies and green coriander, skewered and roasted in the earthen oven
- SUBZ SEEKH** Per serve (~360g) 898 Kcal
 Tender rolls of smooth mince of cabbage, carrot and other vegetables, flavoured in cumin and cooked in the tandoor
- MIXED RAITA** Per serve (~280g) 187 Kcal
 Fresh yoghurt served with a choice of garnish - onion, tomato, cucumber or pineapple

CHOICE OF BREADS

- KHASTA ROTI** Per serve (~120g) 408 Kcal
- ROTI** Per serve (~105g) 321 Kcal
- TANDOORI ROTI** Per serve (~105g) 364 Kcal
- TANDOORI-ROTI** Per serve (~120g) 203 Kcal
- NAAN BUKHARA** Per serve (~120g) 3063 Kcal

- BUTTER NAAN** Per serve (~160g) 516 Kcal
- BHARWAN KULCHA** Per serve (~200g) 582 Kcal
- ONION KULCHA** Per serve (~175g) 407 Kcal
- PUDINA PARATHA** Per serve (~140g) 454 Kcal
- NAAN AMAL** Per serve (~140g) 415 Kcal

CHOICE OF DESSERT

- GULAB JAMUN** Per serve (~130g) 820 Kcal
 Reduced milk dumplings stuffed with pistachio and cardamom, deep fried and doused in sugar syrup
- KULFI** Per serve (~110g) 311 Kcal
 A rich and creamy frozen dessert flavoured with pistachio served with corn starch vermicelli and saffron syrup

- PHIRNI** Per serve (~180g) 270 Kcal
 A light dessert of milk and ground Basmati rice flavoured with cardamom, set in an earthen mould, topped with pistachio and almond slivers
- RASMALAI**
 Poached dumplings of fresh cottage cheese floated in saffron flavoured reduced milk sauce

NON VEGETARIAN

- KADAK SEEKH KEBAB** Per serve (~340g) 1119 Kcal
 Chargrilled chicken mince rolls, stuffed with green chillies and cheese, butter-fried and served crisp
- TANDOORI JHINGA** Per serve (~305g) 522 Kcal
 Tender pieces marinated in an aromatic blend of yogurt, red chilli, turmeric and garam masala, skewered and roasted over charcoal fire
- MURGH KHURCHAN** Per serve (~350g) 788 Kcal
 Tandoori chicken skewers pan-fried with tomatoes, onion and tempered with mustard seeds
- MURGH MAKHANI** Per serve (~375g) 732 Kcal
 Chicken tikka, tossed in tomato, cream and cashew gravy. Served with ginger jeera rice and a swirl of cream
- TANDOORI POMPRET** Per serve (~320g) 641 Kcal
 Whole pomfret mildly spiced with yellow chilli, garam masala, turmeric powder, and flavoured with ajwain, skewered & roasted in the clay oven
- SIKANDARI RAAN** Per serve (~520g) 885 Kcal
 Whole leg of spring lamb, roasted in a marinade of dry ginger, cinnamon, black pepper, red chilli paste and finished in the tandoor
- MURGH TANDOORI** Per serve (~550g) 892 Kcal
 The "King of Kebabs" - whole chicken marinated in a mixture of yogurt, malt vinegar, ginger-garlic paste, lemon juice, and chillies, yellow chillies, turmeric powder and garam masala, skewered and cooked in the tandoor

- MACHLI TIKKA** Per serve (~320g) 380 Kcal
 Boneless, succulent morsels of river sole marinated with salt, ginger and garlic paste, turmeric and lemon juice, breaded with tandoori curd masala and delicately cooked in the tandoor
- PESHAWRI KEBAB** Per serve (~270g) 487 Kcal
 Boneless cubes of leg of lamb seasoned and marinated in chilli powder, royal cumin, yogurt, ginger-garlic paste and malt vinegar, skewered and char-grilled in an earthen oven
- MURGH MALAI KEBAB** Per serve (~365g) 557 Kcal
 Creamy kebab of boneless chicken blended with cream, cheese, malt vinegar, green chilli and coriander, grilled in the tandoor
- BARRAH KEBAB** Per serve (~340g) 608 Kcal
 Chunks of leg of lamb and chops marinated in a mixture of yogurt, malt vinegar & a mélange of spices, chargrilled over red hot embers
- KASTOORI KEBAB** Per serve (~280g) 729 Kcal
 Succulent pieces of boneless chicken marinated in ginger, garlic, gram flour, spiced with finely ground black pepper and char-grilled with a coat of egg yolk
- SEEKH KEBAB** Per serve (~310g) 608 Kcal
 Tender lamb mince mixed with ginger, green chillies and coriander, spiced with royal cumin and salt, skewered and grilled over charcoal fire
- RESHMI KEBAB** Per serve (~320g) 393 Kcal
 Tender rolls of chicken mince spiced with cheese, ginger, garlic and royal cumin, chargrilled in the tandoor

- Contains Nuts
- Contains Milk & Milk Products
- Contains Gluten
- Contains Shellfish
- Contains Egg

An average active adult requires 2000 kcal energy per day. However, calorie needs may vary.
 All menu prices are in Indian Rupees. Government taxes as applicable. Hotel levies a service charge @3% on food & beverage services. Payment of service charge is voluntary.

ITC HOTEL
 RESPONSIBLE LUXURY
 ITC RAIPUTANA
 JAIPUR

05/24

PESHAWRI

VEGETARIAN

□ PANEER TIKKA ₹1350

Fresh cottage cheese, marinated in fresh cream, gram flour, ajwain and yellow chillies, skewered and grilled in a tandoor

□ TANDOORI PHOOL ₹1350

Cauliflower florets seasoned with yellow chilli and spices, coated with spiced butter of gram flour and ajwain, deep fried, skewered and char-grilled

□ TANDOORI SALAD ₹1350

Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, "paneer masala", black cumin and malt vinegar. Arranged on a skewer, sprinkled with oil and grilled in the Tandoor

□ KADAK PANEER ₹1350

Paneer slices with a mix of spicy potato mash, butter fried and served crisp

□ KHASHA ROTI ₹250

□ TANDOORI ROTI ₹250

□ ONION KULCHA ₹250

□ BHARWAN KULCHA ₹250

□ GULAB JAMUN ₹475

Reduced milk dumplings stuffed with pistachio and cardamom. Deep fried and doused in sugar syrup

□ KULFI ₹475

A rich and creamy frozen dessert with almonds and pistachio served with corn starch vermicelli and saffron syrup

□ TANDOORI SHIMLA MIRCH ₹1350

Capsicum stuffed with sautéed beans, carrots, cabbage, cauliflower, cashew nuts and sultanas, spiced with cumin and yellow chilli powder. Skewered and roasted in an "Earthen Oven"

□ PANEER KHURCHAN ₹1350

Paneer slivers, pan-fried with tomatoes, capsicum and tempered with mustard seeds

□ SUBZ KHASHA ₹1350

Vegetable produce of the season spiced with aromatic masala mix, encased in ajwain short dough of whole wheat flour, char-grilled to perfection in the Tandoor

□ DAL BUKHARA ₹1000

A harmonious blend of whole urad lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal embers, finished with cream and served with a dollop of unsalted butter

CHOICE OF BREADS

□ NAAN BUKHARA ₹1650

□ BUTTER NAAN ₹250

CHOICE OF DESSERTS

□ TANDOORI ALOO ₹1350

Scooped potatoes, stuffed with potato hash, raisins, cashew nuts, chopped green chillies and green coriander, skewered and roasted in the "Earthen Oven"

□ SUBZ SEEKH ₹1350

Tender rolls of smooth mince of cabbage, carrot and other vegetables, flavoured in cumin and cooked in the Tandoor

□ MIXED RAITA ₹475

Fresh yoghurt served with a choice of garnish-onion, tomato, cucumber or pineapple

□ TANDOORI NAAN ₹250

□ ROOMALI ROTI ₹250

□ NAAN AMAL ₹250

□ PUDINA PARATHA ₹250

□ PHIRNI ₹475

A light dessert of milk and ground Basmati rice flavoured with cardamom, set in an earthen mold, topped with pistachio and slivered almond

□ RASMALAI ₹475

Poached dumplings of fresh cottage cheese floated in saffron flavoured reduced milk sauce

Please inform our service associate if you are allergic to any ingredient.
Our chefs will be delighted to create your meal without the use of those ingredients.
REFINED VEGETABLE OIL/BUTTER/DESI GHEE USED IN PREPARATION

Rates are exclusive of taxes. We levy no service charge.

□ Vegetarian

✶ Contains Nuts

✶ Gluten Free

✶ Sattva Honestly Vegetarian

PESHAWRI

VEGETARIAN

PANEER TIKKA ₹1350 ✦

Fresh cottage cheese, marinated in fresh cream, gram flour, almonds and yellow chillies, skewered and grilled in a tandoor

TANDOORI SHIMLA MIRCH ₹1350 ✦

Capicum stuffed with sautéed beans, carrots, cabbage, cauliflower, cashew nuts and onions, spiced with cumin and yellow chilli powder. Skewered and roasted in the "Earthen Oven"

TANDOORI PHOOL ₹1350 ✦

Cauliflower florets seasoned with yellow chilli and spices, coated with spiced butter of gram flour and ajwain, deep fried, skewered and char-grilled

PANEER KHURCHAN ₹1350 ✦

Paneer slices, pan-fried with tomatoes, capicum and tempered with mustard seeds

TANDOORI ALOO ₹1350 ✦

Scalloped potatoes, stuffed with potato hash, raisins, cashew nuts, chopped green chillies and green coriander, skewered and roasted in the "Earthen Oven"

SUBZ SEEKH ₹1350 ✦

Tender rolls of smooth mince of cabbage, carrot and other vegetables, flavoured in cumin and cooked in the Tandoor

SUBZ KHASTA ₹1350

Vegetable produce of the season spiced with aromatic masala mix, microwaved in ajwain short dough of whole wheat flour, char-grilled to perfection in the Tandoor

TANDOORI SALAD ₹1350 ✦

Onions, capicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, "garum masala", black cumin and malt vinegar. Arranged on a skewer, sprinkled with oil and grilled in the Tandoor

KADAK PANEER ₹1350

Paneer slices with a mix of spicy potato mash, lighter fried and served crisp

DAL BUKHARA ₹1000 ✦

A harmonious blend of whole urad lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal embers, finished with cream and served with a dollop of unsalted butter

MIXED RAITA ₹475

Fresh yoghurt served with a choice of garnish-onion, tomato, cucumber or pineapple

CHOICE OF BREADS

NAAN BUKHARA ₹1650

BUTTER NAAN ₹250

TANDOORI NAAN ₹250

ROOMALI ROTI ₹250

NAAN AMAL ₹250

PUDINA PARATHA ₹250

GHATA ROTI ₹250

TANDOORI ROTI ₹250

ONION KULCHA ₹250

BHARWAN KULCHA ₹250

GULAB JAMUN ₹475 ✦

Reduced milk dumplings stuffed with pistachio and cardamom. Deep fried and doused in sugar syrup

CHOICE OF DESSERTS

KULEI ₹475 ✦

A rich and creamy frozen dessert with almonds and pistachio served with corn starch vermicelli and saffron syrup

KADAK SEEKH KEBAB ₹1975

Char-grilled chicken mince rolls, stuffed with green chillies and cheese, butter-fried and served crisp

MURGH TANDOORI ₹1975 ✦

The "King of Kebabs" - whole chicken marinated in a mixture of yoghurt, malt vinegar, ginger-garlic paste, lemon juice, red chillies, turmeric powder and garam masala. Skewered and cooked in the Tandoor

MACHLI TIKKA ₹1975 ✦

Boneless, succulent morsels of river sole marinated with salt, ginger and garlic paste, turmeric and lemon juice, broiled with tandoori card masala and delicately cooked in the Tandoor

TANDOORI JHINGA ₹2550 ✦

Turnip parrot marinated in an ajwain flavoured mixture of yoghurt, red chilli, turmeric and garam masala. Skewered and roasted over charcoal fire

MURGH KHURCHAN ₹1975 ✦

Tandoori chicken skewers pan-fried with tomatoes, onions and tempered with mustard seeds

PESHAWRI KEBAB ₹1975 ✦

Boneless cubes of leg of lamb seasoned and marinated in chilli powder, royal cumin, yoghurt, ginger-garlic paste and malt vinegar. Skewered and char-grilled in the "Earthen Oven"

MURGH MALAI KEBAB ₹1975

Creamy "Kebab" of boneless chicken blended with cream cheese, malt vinegar, green chills and coriander, grilled in the Tandoor

MURGH MAKHANI ₹1975 ✦

Tandoori chicken cooked with fresh tomatoes, cream, butter, cashew nuts and ginger-garlic paste

RESHMI KEBAB ₹1975 ✦

Tender rolls of chicken mince spiced with cheese, ginger, garlic and "Royal Cumin", char-grilled in the Tandoor

TANDOORI POMFRET ₹1975 ✦

Whole pomfret, mildly spiced with yellow chilli, garam masala, turmeric powder and flavoured with ajwain. Skewered & roasted in the "Earthen Oven"

CHOICE OF DESSERTS

NAAN BHUKHARA ₹1650

TANDOORI NAAN ₹250

BUTTER NAAN ₹250

SIKANDARI RAAN ₹2650 ✦

Whole leg of spring lamb, broiled in a marinade of fresh vinegar, cinnamon, black cumin, red chilli paste and finished in the Tandoor

BARRAH KEBAB ₹1975 ✦

Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar & a mélange of spices, char-grilled over "Red Hot Embers"

KASTOORI KEBAB ₹1975

Succulent pieces of boneless chicken marinated in ginger, garlic, gram flour, spiced with freshly ground black pepper and char-grilled with a coat of egg yolk



ITC HOTEL

RESPONSIBLE LUXURY

ITC RAJPUTANA

JALPAIGURI

THE LUXURY COLLECTION

RATES SUBJECT TO CHANGE

PESHAWRI

VEGETARIAN SET MENU 1800/- per person

PANEER TIKKA

Fresh cottage cheese, marinated in fresh cream, gram flour, ajwain and yellow chutney, skewered and grilled in a tandoor.

TANDOORI PHOOL

Cauliflower florets seasoned with yellow chilli and spices, coated with spiced butter of gram flour and ajwain, deep fried, skewered and char-grilled.

PANEER MAKHANI

Fresh cottage cheese cooked with fresh tomatoes, cream, butter, cashew nuts and ginger garlic paste.

TANDOORI ALOO

Scooped potatoes, stuffed with potato hash, raisins, cashew nuts, chopped green chillies and green coriander, skewered and roasted in the "Earthen Oven".

DAL BUKHARA

A harmonious blend of whole seed lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal embers, finished with cream and served with a dollop of roasted butter.

RAITA

Fresh yoghurt served with a choice of garnish-onion, tomato, cucumber or pineapple.

CHOICE OF BREADS

PUDINA PARATHA

TANDOORI ROTI

BUTTER NAAN

TANDOORI NAAN

CHOICE OF DESSERTS

(Any Two)

KULFI

A rich and creamy frozen dessert with almonds and pistachio served with corn starch vermicelli and saffron syrup.

RASMALAI

Poached dumplings of fresh cottage cheese floated in saffron flavoured reduced milk sauce.

PHIRNI

A light dessert of milk and ground Basmati rice flavoured with cardamom, set in an earthen mold, topped with pistachio and silvered almond.

GULAB JAMUN

Reduced milk dumplings stuffed with pistachio and cardamom. Deep fried and doused in sugar syrup.

Vegetarian

Contains Nuts

Gluten Free

Sattva Honestly Vegetarian

Please inform our service associate if you are allergic to any ingredient.
Our chefs will be delighted to create your meal without the use of those ingredients.
REFINED VEGETABLE OIL/BUTTER/DESI GHEE USED IN PREPARATION

Rates are exclusive of taxes. We levy no service charge.

ITC HOTEL
RESPONSIBLE LUXURY

ITC RAJPUTANA
JALPAIGURI

THE
LUXURY
COLLECTOR

PESHAWRI

VEGETARIAN

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|---|-------|---|------|
| ■ PANEER TIKKA Per serve (~400g) 1367 Kcal
Fresh cottage cheese, marinated in fresh cream, gram flour, ajwain and yellow chillies skewered and grilled in a tandoor | ₹1695 | ■ DAL BUKHARA Per serve (~380g) 517 Kcal
A harmonious blend of whole urad lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal embers, finished with cream and served with a dollop of unsalted butter | ₹120 |
| ■ TANDOORI PHOOL Per serve (~300g) 752 Kcal
Cauliflower florets seasoned with yellow chilli and spices, coated with spiced batter of gram flour and ajwain, deep fried, skewered and char-grilled | ₹1695 | ■ TANDOORI SHIMLA MIRCH Per serve (~430g) 457 Kcal
Capsicum stuffed with sautéed beans, carrots, cabbage, cauliflower, cashewnuts and sultanas, spiced with cumin and yellow chilli powder, skewered and roasted in an earthen oven | |
| ■ TANDOORI SALAD Per serve (~460g) 322 Kcal
Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, garam masala, black cumin and malt vinegar. Arranged on a skewer, sprinkled with oil and grilled in the tandoor | ₹1695 | ■ TANDOORI ALOO Per serve (~395g) 815 Kcal
Scooped potatoes stuffed with potato hash, raisins, cashew nuts, chopped green chillies and green coriander, skewered and roasted in the earthen oven | |
| ■ KADAK PANEER Per serve (~340g) 793 Kcal
Paneer slices with a mix of spicy potato mash, batter fried and served crisp | ₹1595 | ■ SUBZ SEEKH Per serve (~360g) 898 Kcal
Tender rolls of smooth mince of cabbage, carrot and other vegetables, flavoured in cumin and cooked in the tandoor | |
| ■ PANEER KHURCHAN Per serve (~320g) 899 Kcal
Paneer slivers, pan-fried with tomatoes, capsicum and tempered with mustard seeds | ₹1695 | ■ MIXED RAITA Per serve (~280g) 187 Kcal
Fresh yoghurt served with a choice of garnish - onion, tomato, cucumber or pineapple | |

CHOICE OF BREADS

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|--|-------|--|------|
| ■ KHASTA ROTI Per serve (~120g) 408 Kcal | ₹300 | ■ BUTTER NAAN Per serve (~160g) 516 Kcal | ₹300 |
| ■ ROOMALI ROTI Per serve (~105g) 321 Kcal | ₹300 | ■ BHARWAN KULCHA Per serve (~200g) 582 Kcal | ₹300 |
| ■ TANDOORI NAAN Per serve (~140g) 304 Kcal | ₹300 | ■ ONION KULCHA Per serve (~175g) 407 Kcal | ₹300 |
| ■ TANDOORI ROTI Per serve (~70g) 186 Kcal | ₹300 | ■ PUDINA PARATHA Per serve (~140g) 454 Kcal | ₹300 |
| ■ NAAN BUKHARA Per serve (~1120g) 3063 Kcal | ₹1900 | ■ NAAN AMAL Per serve (~140g) 415 Kcal | ₹300 |

CHOICE OF DESSERT

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|---|------|---|------|
| ■ GULAB JAMUN Per serve (~180g) 585 Kcal
Reduced milk dumplings stuffed with pistachio and cardamom, deep fried and doused in sugar syrup | ₹575 | ■ PHIRNI Per serve (~180g) 270 Kcal
A light dessert of milk and ground Basmati rice flavoured with cardamom, set in an earthen mold, topped with pistachio and almond slivers | ₹575 |
| ■ KULFI Per serve (~125g) 342 Kcal
A rich and creamy frozen dessert with almonds and pistachio served with corn starch vermicelli and saffron syrup | ₹575 | ■ RASMALAI Per serve (~160g) 365 Kcal
Poached dumplings of fresh cottage cheese floated in saffron flavoured reduced milk sauce | ₹575 |

NON VEGETARIAN

- | | | | |
|---|-------|--|-------|
| ■ KADAK SEEKH KEBAB Per serve (~360g) 1184 Kcal
Char-grilled chicken mince rolls, stuffed with green chillies and cheese, batter-fried and served crisp | ₹2325 | ■ MACHLI TIKKA Per serve (~320g) 380 Kcal
Boneless, succulent morsels of river sole marinated with salt, ginger and garlic paste, turmeric and lemon juice, laced with tandoori curd masala and delicately cooked in the tandoor | ₹2325 |
| ■ TANDOORI JHINGA Per serve (~305g) 522 Kcal
Jumbo prawns marinated in an ajwain flavoured mixture of yoghurt, red chilli, turmeric and garam masala, skewered and roasted over charcoal fire | ₹3025 | ■ PESHAWRI KEBAB Per serve (~270g) 487 Kcal
Boneless cubes of leg of lamb seasoned and marinated in chilli powder, royal cumin, yoghurt, ginger-garlic paste and malt vinegar, skewered and char-grilled in an earthen oven | ₹2325 |
| ■ MURGH KHURCHAN Per serve (~240g) 521 Kcal
Tandoori chicken slivers pan-fried with tomatoes, onions and tempered with mustard seeds | ₹2325 | ■ MURGH MALAI KEBAB Per serve (~365g) 557 Kcal
Creamy kebab of boneless chicken blended with cream cheese, malt vinegar, green chilli and coriander, grilled in the tandoor | ₹2325 |
| ■ MURGH MAKHANI Per serve (~440g) 862 Kcal
Tandoori chicken cooked with fresh tomatoes, cream, butter, cashewnuts and ginger-garlic paste | ₹2325 | ■ BARRAH KEBAB Per serve (~340g) 608 Kcal
Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar & a mélange of spices, char-grilled over red hot embers | ₹2325 |
| ■ TANDOORI POMFRET Per serve (~325g) 641 Kcal
Whole pomfret mildly spiced with yellow chilli, garam masala, turmeric powder, and flavoured with ajwain, skewered & roasted in the clay oven | ₹2325 | ■ KASTOORI KEBAB Per serve (~420g) 729 Kcal
Succulent pieces of boneless chicken marinated in ginger, garlic, gram flour, spiced with freshly ground black pepper and char-grilled with a coat of egg yolk | ₹2325 |
| ■ SIKANDARI RAAN Per serve (~520g) 895 Kcal
Whole leg of spring lamb, braised in a marinade of malt vinegar, cinnamon, black cumin, red chilli paste and finished in the tandoor | ₹3150 | ■ SEEKH KEBAB Per serve (~310g) 609 Kcal
Tender lamb mince mixed with ginger, green chillies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire | ₹2325 |
| ■ MURGH TANDOORI Per serve (~550g) 992 Kcal
The 'King of Kebabs' - whole chicken marinated in a mixture of yoghurt, malt vinegar, ginger-garlic paste, lemon juice, red chillies, yellow chillies, turmeric powder and garam masala, skewered and cooked in the tandoor | ₹2325 | ■ RESHMI KEBAB Per serve (~320g) 591 Kcal
Tender rolls of chicken mince spiced with cheese, ginger, garlic and royal cumin, char-grilled in the tandoor | ₹2325 |

Contains Milk & Milk Products
 Contains Gluten
 Contains Nuts
 Contains Wheat/Rye/Barley/Oats
 Contains Crustacean
 Contains Fish
 Contains Egg

HOTELS LEVIES A SERVICE CHARGE @ 5% ON FOOD BEVERAGE SERVICES.
 PAYMENT OF SERVICE CHARGE IS VOLUNTARY.

ITC HOTEL
 RESPONSIBLE LUXURY
 ITC RAIPUTANA
 THE
 LUXURY
 COLLECTION

06/22

PESHAWRI

■ NON-VEGETARIAN

KADAK SEEKH KEBAB 1900
Char-grilled chicken mince rolls, stuffed with green chillies and cheese, batter-fried and served crisp

MURGH KHURCHAN 1900
Tandoori chicken slivers pan-fried with tomatoes, onions and tempered with mustard seeds

SIKANDARI RAAN 2450
Whole leg of spring lamb, braised in a marinade of malt vinegar, cinnamon, black cumin, red chilli paste and finished in the Tandoor

PESHAWRI KEBAB 1900
Boneless cubes of leg of lamb seasoned and marinated in chilli powder, royal cumin, yoghurt, ginger-garlic paste and malt vinegar. Skewered and chargrilled in the "Earthen Oven".

BARRAH KEBAB 1900
Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar & melange of spices, chargrilled over "Red hot Embers".

SEEKH KEBAB 1900
Tender lamb mince mixed with ginger, green chillies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire

MURGH TANDOORI 1900
The "King of Kebab" - Whole chicken marinated in a mixture of yoghurt, malt vinegar, ginger-garlic paste, lemon juice, red chillies, yellow chillies, turmeric powder and garam masala, skewered and cooked in the Tandoor

TANDOORI JHINGA 2550
Jumbo prawns marinated in an "ajwain" flavoured mixture of yoghurt, red chilli, turmeric and garam masala, skewered and roasted over charcoal fire

TANDOORI POMFRET 1900
Whole pomfret mildly spiced with yellow chilli, garam masala, turmeric powder, and flavoured with "Ajwain". Skewered & roasted in the "Clay Oven"

MACHLI TIKKA 1900
Boneless, succulent morsels of river sole marinated with salt, ginger and garlic paste, turmeric and lemon juice, laced with tandoori curd masala and delicately cooked in tandoor

MURGH MALAI KEBAB 1900
Creamy "Kabab" of boneless chicken blended with cream cheese, malt vinegar, green chilli and coriander, grilled in the Tandoor

KASTOORI KEBAB 1900
Succulent pieces of boneless chicken marinated in ginger, garlic, gram flour, spiced with freshly ground black pepper and char grilled with a coat of egg yolk

RESHMI KEBAB 1900
Tender rolls of chicken mince spiced with cheese, ginger, garlic and "Royal Cumin", chargrilled in the Tandoor

MURGH MAKHANI 1900
Tandoori chicken cooked with fresh tomatoes, cream, butter, chashewnuts and ginger-garlic paste

CHOICE OF BREADS

TANDOORI NAAN 200
Contains egg

NAAN BUKHARA 1400
Contains egg

BUTTER NAAN 225
Contains egg

Please inform our service associates in case you are allergic to any of the following ingredients:
Fish, shellfish and their products/Egg and egg products/Milk and dairy products/wheat and their products/Peanuts, soya, tree nuts,
Sesame seeds and other nuts/ Mushrooms or edible fungi/ Any other. Vegetable oil/Butter/ Desi ghee used in preparations.

For details on cooking mediums and ingredients in the menu items, please contact Restaurant Manager.

Service Timings:

Lunch : 12.30 hrs to 14.45 hrs. Dinner : 19.00 hrs to 23.45 hrs

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ITC HOTEL
RESPONSIBLE LUXURY
ITC RAJPUTANA
JAIPUR
THE
LUXURY
COLLECTION

All menu prices are in Indian Rupees. Government taxes as applicable.

PESHAWRI

VEGETARIAN

□ PANEER TIKKA ₹1350 ✨

Fresh cottage cheese, marinated in fresh cream, gram flour, ajwain and yellow chillies, skewered and grilled in a tandoor

□ TANDOORI SHIMLA MIRCH ₹1350 ✨

Capicum stuffed with sautéed beans, carrots, cabbage, cauliflower, cashew nuts and saffron, spiced with cumin and yellow chilli powder. Skewered and roasted in an "Earthen Oven"

□ TANDOORI PHOOL ₹1350

Cauliflower florets seasoned with yellow chilli and spices, coated with spiced butter of gram flour and ajwain, deep fried, skewered and char-grilled

□ PANEER KHURCHAN ₹1350 ✨

Paneer slivers, pan-fried with tomatoes, capsicum and tempered with mustard seeds

□ TANDOORI ALOO ₹1350 ✨

Scooped potatoes, stuffed with potato hash, raisins, cashew nuts, chopped green chillies and green coriander, skewered and roasted in the "Earthen Oven"

□ TANDOORI SALAD ₹1350 ✨

Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, "garam masala", black cumin and malt vinegar. Arranged on a skewer, sprinkled with oil and grilled in the Tandoor

□ SUBZ KHASHA ₹1350

Vegetable produce of the season spiced with aromatic masala mix, encased in ajwain short dough of whole wheat flour, char-grilled to perfection in the Tandoor

□ SUBZ SEEKH ₹1350 ✨

Tender rolls of smooth mince of cabbage, carrot and other vegetables, flavoured in cumin and cooked in the Tandoor

□ KADAK PANEER ₹1350

Paneer slices with a mix of spicy potato mash, butter fried and served crisp

□ DAL BUKHARA ₹1000 ✨

A harmonious blend of whole urad lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal embers, finished with cream and served with a dollop of unsalted butter

□ MIXED RAITA ₹475

Fresh yoghurt served with a choice of garnish-onion, tomato, cucumber or pineapple

□ KHASHA ROTI ₹250

□ TANDOORI ROTI ₹250

□ ONION KULCHA ₹250

□ BHARWAN KULCHA ₹250

CHOICE OF BREADS

□ NAAN BUKHARA ₹1650

□ BUTTER NAAN ₹250

□ TANDOORI NAAN ₹250

□ ROOMALI ROTI ₹250

□ NAAN AMAL ₹250

□ PUDINA PARATHA ₹250

□ GULAB JAMUN ₹475 ✨

Reduced milk dumplings stuffed with pistachio and cardamom. Deep fried and doused in sugar syrup

□ PHIRNI ₹475 ✨

A light dessert of milk and ground Basmati rice flavoured with cardamom, set in an earthen mold, topped with pistachio and slivered almond

CHOICE OF DESSERTS

□ RASMALAI ₹475 ✨

Poached dumplings of fresh cottage cheese floated in saffron flavoured reduced milk sauce

□ KULFI ₹475 ✨

A rich and creamy frozen dessert with almonds and pistachio served with corn starch vermicelli and saffron syrup

Please inform our service associate if you are allergic to any ingredient.
Our chefs will be delighted to create your meal without the use of those ingredients.
REFINED VEGETABLE OIL/BUTTER/DESI GHEE USED IN PREPARATION

Rates are exclusive of taxes. We levy no service charge.

□/Vegetarian

✨ Contains Nuts ✨ Gluten Free ✨ Sattva Honestly Vegetarian

PESHAWRI

VEGETARIAN

PANEER TIKKA 1150

Fresh cottage cheese, marinated in fresh cream, gram flour, "ajwain" and yellow chillies skewered and grilled in the Tandoor

KADAK PANEER 1150

Paneer slices with a mix of spicy potato mash, batter fried and served crisp

TANDOORI PHOOL 1150

Cauliflower florets seasoned with yellow chilli and spices, coated with spiced batter of gram flour and "ajwain", deep fried, skewered and char grilled

TANDOORI ALOO 1100

Scooped potatoes stuffed with potato hash, raisins, cashewnuts, chopped green chillies and green coriander, skewered and roasted in the "Earthen Oven"

SUBZ SEEKH 1100

Tender rolls of smooth mince of cabbage, carrot and other vegetables, flavoured in cumin and cooked in tandoor

PANEER KHURCHAN 1100

Paneer slivers, pan-fried with tomatoes, capsicum and tempered with mustard seeds

KHASTA ROTI 200

ROOMALI ROTI 200

TANDOORI NAAN 200

TANDOORI ROTI 200

GULAB JAMUN 525

Reduced milk dumplings stuffed with pistachio and cardamom, deep fried and doused in sugar syrup

KULFI 475

A rich and creamy frozen dessert with almonds and pistachio served with corn starch vermicelli and saffron syrup

DAL BUKHARA 850

A harmonious blend of whole urad lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal embers, finished with cream and served with a dollop of unsalted butter

SUBZ KHASHA 1100

Vegetable produce of the season spiced with aromatic masala mix, encased in ajwain short dough of whole wheat flour, char-grilled to perfection in the tandoor

TANDOORI SALAD 1100

Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, "garam masala", black cumin and malt vinegar. Arranged on a skewer, sprinkled with oil and grilled in the Tandoor

TANDOORI SIMLA MIRCH 1100

Capsicum stuffed with sauteed beans, carrots, cabbage, cauliflower, cashewnuts and sultanas, spiced with cumin and yellow chilli powder, skewered and roasted in an "Earthen oven"

MIXED RAITA 400

Fresh yoghurt served with a choice of garnish - onion, tomato, cucumber or pineapple

CHOICE OF BREADS

NAAN BUKHARA 1400

BUTTER NAAN 225

BHARWAN KULCHA 225

ONION KULCHA 225

PUDINA PARATHA 225

NAAN AMAL 225

CHOICE OF DESSERT

PHIRNI 525

A light dessert of milk and ground Basmati rice flavoured with cardamom, set in an earthen mold, topped with pistachio and almond slivers.

RASMALAI 475

Poached dumplings of fresh cottage cheese floated in saffron flavoured reduced milk sauce.

Please inform our service associates in case you are allergic to any of the following ingredients:
Fish, shellfish and their products/Egg and egg products/Milk and dairy products/wheat and their products/Peanuts, soya, tree nuts,
Sesame seeds and other nuts/ Mushrooms or edible fungi/ Any other. Vegetable oil/Butter/ Desi ghee used in preparations.

For details on cooking mediums and ingredients in the menu items, please contact Restaurant Manager.

Service Timings:

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ITC HOTEL
RESPONSIBLE LUXURY

ITC RAJPUTANA
JAIPUR

THE
LUXURY
Collection

All menu prices are in Indian Rupees. Government taxes as applicable. We levy no service charge.

1217

PESHAWRI

NON-VEGETARIAN

- | | | | |
|--|---|---|---|
| KADAK SEEKH KEBAB <i>Per serve (~360g) 1184 Kcal</i>
Char-grilled chicken minced rolls, stuffed with green chillies and cheese, batter fried and served crisp |   ₹2795 | MACHLI TIKKA <i>Per serve (~320g) 380 Kcal</i>
Boneless, succulent morsels of river sole marinated with salt, ginger and garlic paste, turmeric and lemon juice, laced with tandoori pure masala and delicately cooked in the tandoor |   ₹2695 |
| TANDOORI JHINGA <i>Per serve (~305g) 522 Kcal</i>
Jumbo prawns marinated in an ajwain flavoured mixture of yoghurt, red chilli, turmeric and garam masala, skewered and roasted over charcoal fire |   ₹3450 | PESHAWRI KEBAB <i>Per serve (~270g) 487 Kcal</i>
Boneless cubes of leg of lamb seasoned and marinated in chilli powder, royal cumin, yoghurt, ginger-garlic paste and malt vinegar, skewered and char-grilled in an earthen oven |   ₹2895 |
| MURGH KHURCHAN <i>Per serve (~350g) 760 Kcal</i>
Tandoori chicken slivers pan-fried with tomatoes, onions and cashew gravy |   ₹2845 | MURGH MALAI KEBAB <i>Per serve (~365g) 557 Kcal</i>
Creamy kebab of boneless chicken blended with cream cheese, malt vinegar, green chilli and coriander, grilled in the tandoor |   ₹2695 |
| MURGH MAKHANI <i>Per serve (~375g) 733 Kcal</i>
Tandoori chicken cooked with fresh tomatoes, cream, butter, cashewnuts and ginger-garlic paste |   ₹2845 | BARRAH KEBAB <i>Per serve (~340g) 608 Kcal</i>
Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar & a mélange of spices, char-grilled over red hot coals |   ₹2895 |
| TANDOORI POMFRET <i>Per serve (~325g) 641 Kcal</i>
Whole pomfret mildly spiced with yellow chilli, garam masala, turmeric powder, and flavoured with ajwain, skewered & roasted in the clay oven |    ₹2495 | KASTOORI KEBAB <i>Per serve (~420g) 729 Kcal</i>
Succulent pieces of boneless chicken marinated in ginger, garlic, gram flour, spiced with freshly ground black pepper and char-grilled with a coat of egg yolk |    ₹2695 |
| SIKANDARI RAAN <i>Per serve (~520g) 895 Kcal</i>
Whole leg of spring lamb, braised in a marinade of malt vinegar, cinnamon, black cumin, red chilli paste and finished in the tandoor |   ₹3695 | SEEKH KEBAB <i>Per serve (~310g) 609 Kcal</i>
Tender lamb mince mixed with ginger, green chillies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire |   ₹2895 |
| MURGH TANDOORI <i>Per serve (~550g) 992 Kcal</i>
The 'King of Kebabs' - whole chicken marinated in a mixture of yoghurt, malt vinegar, ginger-garlic paste, lemon juice, red chillies, yellow chillies, turmeric powder and garam masala, skewered and cooked in the tandoor |   ₹2795 | RESHMI KEBAB <i>Per serve (~320g) 593 Kcal</i>
Tender rolls of chicken mince spiced with cheese, ginger, garlic and royal cumin, char-grilled in the tandoor |   ₹2795 |

-  Contains Nuts
  Contains Milk & Milk Products
  Contains Gluten
 Contains Shellfish
  Contains Egg

An average active adult requires 2000 kcal energy per day. However, calorie needs may vary.
 All menu prices are in Indian Rupees. Government taxes as applicable. Hotel levies a service charge @5% on food & beverage services. Payment of service charge is voluntary.

ITC HOTEL
 RESPONSIBLE LUXURY
 ITC RAJPUTANA
 JAIPUR

FOOD MENU

BEVERAGE MENU

WeAssure

ITC RAIPUTANA, JAIPUR

PROTECTS YOURS & SERVICE PROVIDER'S DATA (BY COOKING & SERVING) - PREVENTS OR REDUCES CHANCE OF MISFEASANCE

PESHAWRI

VEGETARIAN

- RAJASTHANI DAL BUKHARA** Per serve (~175g) 115 Kcal
A fragrant bowl of soft, tender lentils, seasoned with ghee and served with a dollop of spiced yogurt.
- TANDOORI SHIMLA MIRCH** Per serve (~100g) 157 Kcal
Capsicum stuffed with aromatic spices, brushed with tandoori masala and roasted in the tandoor.
- TANDOORI ALOO** Per serve (~100g) 115 Kcal
Roasted potatoes stuffed with spiced potatoes and green chutney, roasted in the tandoor.
- SUBZ SEEKH** Per serve (~100g) 187 Kcal
Tender ribs of smooth mince of cabbage, carrots and other vegetables, flavoured in eucalyptus and cooked in the tandoor.
- MIXED RAITA** Per serve (~100g) 187 Kcal
Fresh yoghurt served with a choice of garnish - onion, tomato, cucumber or pineapple.
- RAJASTHANI DAL BUKHARA** Per serve (~175g) 115 Kcal
A fragrant bowl of soft, tender lentils, seasoned with ghee and served with a dollop of spiced yogurt.
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CHOICE OF BREADS

- RAJASTHANI DAL BUKHARA** Per serve (~175g) 115 Kcal
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- TANDOORI SHIMLA MIRCH** Per serve (~100g) 157 Kcal
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Roasted potatoes stuffed with spiced potatoes and green chutney, roasted in the tandoor.
- SUBZ SEEKH** Per serve (~100g) 187 Kcal
Tender ribs of smooth mince of cabbage, carrots and other vegetables, flavoured in eucalyptus and cooked in the tandoor.
- MIXED RAITA** Per serve (~100g) 187 Kcal
Fresh yoghurt served with a choice of garnish - onion, tomato, cucumber or pineapple.

- BUTTER NAAN** Per serve (~160g) 516 Kcal
- BAHUT KULCHA** Per serve (~200g) 382 Kcal
- ONION KULCHA** Per serve (~175g) 407 Kcal
- PUDINA PARATHA** Per serve (~140g) 454 Kcal
- NAAN AMAL** Per serve (~140g) 415 Kcal

CHOICE OF DESSERT

- RAJASTHANI DAL BUKHARA** Per serve (~175g) 115 Kcal
A fragrant bowl of soft, tender lentils, seasoned with ghee and served with a dollop of spiced yogurt.
- TANDOORI SHIMLA MIRCH** Per serve (~100g) 157 Kcal
Capsicum stuffed with aromatic spices, brushed with tandoori masala and roasted in the tandoor.
- TANDOORI ALOO** Per serve (~100g) 115 Kcal
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- SUBZ SEEKH** Per serve (~100g) 187 Kcal
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- SUBZ SEEKH** Per serve (~100g) 187 Kcal
Tender ribs of smooth mince of cabbage, carrots and other vegetables, flavoured in eucalyptus and cooked in the tandoor.
- MIXED RAITA** Per serve (~100g) 187 Kcal
Fresh yoghurt served with a choice of garnish - onion, tomato, cucumber or pineapple.

- PHIRNI** Per serve (~180g) 270 Kcal
A light dessert of milk and ground Basmati rice flavoured with cardamom, set in an earthen mold, topped with pistachio and almond slivers.
- RASMALAI** Per serve (~160g) 365 Kcal
Poached dumplings of fresh cottage cheese floated in saffron flavoured reduced milk sauce.