

Shuruaat

Appetizer

🍷 *Chaap ke sule* ₹ 3550

New Zealand lamb chops treated with marinade of kacchri, cloves, red chillies and yoghurt, smoked and roasted in the clay oven

🍷 *Tandoori chicken* ₹ 1600

Chicken marinated overnight with exotic broiled spices of the region and cooked on the charcoal grill

🥬 *Subz hara kebab* ₹ 1400

Seasonal vegetables and pulses ground together with spices and shallow fried on a skillet

🥬 *Dahi ke kebab* ₹ 1400

Tender kebab of yoghurt with herbs and spices redolent with the singeing flavours of saffron and cardamom, pan fried in clarified butter

🥬 Vegetarian 🍷 Non vegetarian

Please inform our associate if you are allergic to any ingredients.

All prices are subject to applicable government taxes.

We do not levy any service charge.

Handi aur lagan ke khaane

Main Course

■ Laal maas ₹ 1900

A true Rajasthani delicacy of lamb slow cooked with fiery red chillies

■ Dhundhar murgli ₹ 1900

A regional delicacy of chicken cooked with raw mango and flavoured with mint and saffron

■ Dal baati churma ₹ 1900

A complete meal by its own, clay oven roasted wheat dumplings drenched in home churned butter, accompanied with lentil and sweetened coarse wheat flour crumbles

■ Dhuwgar paneer ₹ 1500

Marinated cottage cheese smoked with Indian spices and splashed with smoky nut based gravy

■ Jodhpuri gatte ₹ 1500

Soft gram flour dumplings simmered in a pool of liquid gold, flavoured with dried fenugreek

■ Chakki ka saag ₹ 1500

Steamed whole wheat gluten extract simmered in rich tomato and khoya gravy, tempered with garlic

■ Ker Sangri ki subzi ₹ 1500

Traditional Rajasthani delicacy of wild beans and berries from the barren region

■ Khuska ₹ 800

Doon hasmati saffron flavoured rice

■ Bajre ki roti ₹ 350

Millet bread cooked in clay oven

■ Missi roti ₹ 350

Spiced gram flour bread cooked in clay oven

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■ *Ajwaini tawa Sea bass* ₹ 3650

Pan-fried Chilean sea bass marinated with green chilli, ginger and flavoured with carom

■ *Sikandari raan* ₹ 2250

Leg of kid lamb marinated with red chilli powder, cardamom, salt, malt vinegar and flavoured with bayleaf, grilled in clay oven, served with a splash of rum

■ *Bhutteyan da kebab* ₹ 1400

The humble corn is given a royal treatment- removed from the cob, poached, blended with herbs, green chillies and pan grilled

■ *Tamatar dhania shorba* ₹ 800

A light broth of tomatoes tempered with garlic and red chillies, flavoured with fresh cilantro

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🍽️ *Kalonji jhinga* ₹ 2250

Plump tiger prawns refreshingly marinated in a citric blend of lemon juice, cardamom and onion seeds, roasted golden in the tandoor

🍽️ *Hyderabadi boti kebab* ₹ 1600

Delicately marinated lamb chunks, cooked in clay oven

🍽️ *Murgh reshmi seekh kebab* ₹ 1600

Chicken mince, skewered, smoked and grilled to perfection

🍽️ *Sarson ke phool* ₹ 1400

Clay oven roasted broccoli florets in a marinade of mustard and cream

🍽️ *Murgh ka shorba* ₹ 800

Broth of chicken flavoured with mace, green cardamom and cinnamon

🍽️ Vegetarian 🍽️ Non vegetarian

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■ *Awadhi gilawat on warqi paratha ₹ 1600*

A mouth melting lamb kebab conjured with aromatic and digestive spices,
especially created for the Nawab of Lucknow

■ *Murgh gulab chaap ₹ 1600*

House specialty, boned cubes of chicken,
steeped in a rose scented cream,
cheddar, garlic and a hint of rose petals,
glazed in tandoor

■ *Hasrat-e-husn ₹ 1400*

Homemade cottage cheese imbued with herbs and spices,
wrapped in saffron enriched yoghurt marinade,
glazed golden in the tandoor

■ *Nadru ke kebab ₹ 1400*

Subtle spiced Lotus stem kebab,
shallow fried in clarified butter

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