

Vegetarian

Dum Aloo

*Baby Potatoes dum cooked in
Tomatoes gravy hinted with Saunf & Saunth*
Rs 550

Makhmali Arbi

*Colocassia braised in a Liquor of
Coriander, Cloves & Cardamom*
Rs 600

Lasooni Palak

Garlic tempered fresh Spinach
Rs 600

Paneer Palak Kofta

Cottage Cheese Dumplings cooked in Spinach Gravy
Rs 650

Nargesi Kofta**

Reduced Milk & dumplings simmered in nutty Velvety Gravy
Rs 650

Mushroom Matar

Button Mushrooms & Green Peas
Rs 600

Bharwan Tamatar Curry

*Baked Tomatoes filled with Potatoes, Cheese & Green Peas
Simmered with Cashew & Tomatoes Gravy*
Rs 600

Pithod Curry

Steamed Gramflour dumplings in its own spiced Gravy
Rs 550

Paneer Tikka Masala

Cottage Cheese simmered in onion & tomato gravy
Rs 650

Paneer Mathania

Cottage Cheese simmered in Tomato Gravy flavored with Fenugreek
Rs 650

Curries

Murgh Irani

*Chicken cooked in Ghee, Red chillies, saffron & Yoghurt
Finished with Pomegranate Juice
Rs 750*

Murgh Subza

*Chicken simmered in Garlic, Green Chillies & fresh Coriander
Rs 750*

Mutton Rogan Josh

*Lamb Chunks Braised with kashmiri red chillies
Rs 850*

Hari Mirchi ka Maans

*Mutton cooked with Onions, Green Chillies & Yoghurt
Rs 850*

Korma

*Mutton stew made in Ghee, broiled Cumin, Black Cardamom,
Black Peppercorns, Cloves & Yoghurt
Rs 850*

Game

Lahori Bater

*Quails cooked with Onions & dry roasted Black Masala
Rs 1100*

Khargosh Kachra

*Hare cooked with Red Chillies & Kachri, baghar with Aniseeds
Rs 1100*

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Finished with Pomegranate Juice

Rs 750

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Grazes

Vegetarian

Benarasi Timatari Chaat v**

Potato Cakes topped up with crushed tempered Tomatoes

Cashewnuts, Ghee & Syrup

Rs 450

Narangí Paneer v**

Cottage Cheese with Oranges, Ginger & Chillies

Rs 650

Kale Chana Anjeer Ki Tikki ** v

Black gram fig & ginger, green chilly Special Spice mix

And crisp patties turn over served with mint chutney and salad

Rs 650

Tulsi Paneer v**

Charred Cottage Cheese marinated with Wild Basil

Rs 650

Aloo Akhrot Ki Seekh v

Potatoes & Walnut baked on skewers in a clay oven

Rs 650

Mushrooms Rosti v

Swiss Potatoes Rosti,

Smoked Cheese Wild Mushrooms Ragout

Rs 650

Masala Peanuts v

Green Chillies & Lime

Rs 300

Sandwiches and Burgers

Croque Madame

Honey glazed Ham, Mornay sauce, fried Eggs
Rs 700

Slow cooked Lamb Toastie

Caramelized Onion, Philadelphia cheese
Rs 800

Minted Lamb & Jalapeños Burger

Lebneh Slaw
Rs 800

BLT

*Grilled Tomatoes, Pesto Rosso,
Mustard, Ham, Cheese melt*
Rs 800

Mediterranean spiced Red Bean Burger v

Smoked Aubergine Pesto
Rs 700

Hot Dog

Pork Sausages with sauerkraut
Rs 900

Pastas & Pizzas

Spaghetti Bolognese

Rs 850

Wild Mushroom Aglio Olio v

Rs 850

Pizza Caprese V

Buffalo Mozzarella, Tomatoes & Basil
Rs 750

Insalata Pizza V

Caramelized Onions, Goat Cheese, baby Spinach, Green Apple & Walnuts
Rs 800

Quattro Carne Pizza

Roast Chicken, Chicken Sausages, Ham & Pepperoni
Rs 900

All Prices are exclusive of taxes

*Narendra Bhawan Signatures** Vegetarian (v) Chillies (h)*