

## TAWA SE

<b>Makhmali Dudhiya Kebab</b>	499
Shallow fried cottage cheese, filled with spiced mashed potatoes and nuts	
<b>Subj Awadhi Galouti</b>	499
Delicately flavoured galouti of vegetable and chana dal, pan seared in clarified butter served with Ulte tawe ka paratha	
<b>Chukandar aur Mattar Ki Shammi</b>	499
Delicate aromatic patties of fresh beetroot, green peas and cheese, spiced with carom seeds and saffron, pan grilled in clarified butter for a crisp bite	
<b>Bhunna Tawa Masala Paneer</b>	499
Home churned cottage cheese tossed with traditional Indian Spices and coriander leaves	

## TANDOOR SE

<b>Kutte Masale ka Tandoori mushroom</b>	525
Morsels of mushroom, marinated with Indian spices served with navratan chutney	
<b>Sunheri Paneer Tikka</b>	525
Saffron and yogurt marinated cottage cheese baked to perfection	
<b>Kaale Channe ki Seekh</b>	525
Smashed black Chickpeas flavoured with fresh herbs, mace and cardamom, grilled on skewer and sprinkled with aromatic masala	
<b>Nawabi Malai Broccoli</b>	525
Florets of broccoli marinated with hung curd and cheese glazed in clay oven	
<b>Saundhe Aloo</b>	525
Mustard marinated baby potato served with garlic chutney	
<b>Amritsari Paneer Angara</b>	525
Delicate paneer cubes coated in spicy chilli yogurt marinade, spit roasted	
<b>Bharwan Soya Chaap</b>	525
Clay oven roasted Indian Spice marinated soya chunks	
<b>Subz Gilafi Seekh</b>	525
Skewered minced vegetables served with mint chutney	
<b>Kebab Sampler</b>	599
Saundhe Aloo, Chukandar aur Mattar ki Shammi Sunheri Paneer Tikka, Subz Gilafi Seekh	

## SOUP

<b>Surkh Tamatar aur Tulsi ka Sorba</b>	219
Light Soup of fresh tomatoes flavoured with fresh basil and Indian Spices	
<b>Mulligatawny</b>	219
Curried Lentil and Coconut Flavoured Soup	
<b>Genhu Ka Amrit</b>	219
Lemon Scented Wheat Soup	
<b>Bajre Ka Noor</b>	219
Healthy Millet Soup	

## KADHAI SE

<b>Qasar-E-Pukhtan</b>	499
Paneer cubes simmered in silky roasted pumpkin gravy, flavoured with carom seeds and dried fenugreek leaves	
<b>Paneer Nargisi Kofta</b>	499
Cottage cheese balls stuffed with nuts and saffron, flavoured with rich cashew and brown onion gravy	
<b>Araana-E-Khass</b>	499
Saffron scented cottage cheese cooked in fresh tomato and cream, served on a bed of spiced paneer bhurji	
<b>Tandoori Soya Chaap Masala</b>	499
Charcoal cooked soya chaap finished in onion tomato masala gravy	
<b>Guncha-Wa-Qeema</b>	449
Florets of cauliflower cooked with dices of capsicum and tomatoes, finished in smooth tomato and dry fenugreek gravy	
<b>Bhuna Palak Ka Saag</b>	449
Garlic and red chili tempered spinach finished with clarified butter	
<b>Guchhi Masala-E-Bahar</b>	449
Chunky mushroom and Morels served in cashew and brown onion gravy	
<b>Bhune Baingan Ka Bharta</b>	449
Clay oven roasted aubergine, smashed and cooked with tomato and onion	
<b>Nanhi Subziyon Ka Mela</b>	449
Assorted vegetables simmered with Indian spices and mild spicy gravy	

**Dum Ke Bharwan Aloo**  
Spiced green peas and nuts stuffed in potato and cooked on Dum in vegetable gravy

**Sev Tamatar Masala**  
Local preparation served with Ratlami Sev

**Bharwan Sarson Bhindi**  
Stuffed lady finger tossed with freshly ground mustard seeds

## LAGAN SE

**Dal Araana**  
Over-night simmered urad dal finished with tomato and home churned butter

**Tadke Wali Peeli Dal**  
Yellow moong lentil tempered with onion, garlic and chilli

**Amritsar ke Pindi Choley**  
Traditionally cooked chick peas with Indian spices and fresh tomato

**Chawal Ki Bahar**  
**Kesari Khajoor Bhaat**  
Nuts and cheese stuffed dates tossed with Indian spice fragrant basmati rice

**Awadhi Subj Biryani**  
Seasonal vegetables and basmati rice cooked on Dum in a subtly flavoured vegetable stock

**Masala Pulao**  
Pulao of vegetables and long grain basmati rice flavoured with aromatic spices

**Sada Chawal**

## BREADS

**Rotiyon ki Tokari**  
Chupdi Roti, Oats Roti, Multigrain Roti

**Amritsari Aloo Kulcha**

**Lashuni Mirch Naan**

**Pukhastha Paratha**

**Tawa Phulka**

**Aapke Pasand ki**  
Butter Roti / Plain Roti  
Butter Naan / Plain Naan  
Tandoori Paratha / Pudina Paratha / Garlic Naan

## ACCOMPANIMENTS

**Masala Papad**  
Roasted papad served with onion tomato masala

**Hara Bhara Salad**

**Raita**  
Mix veg / Boondi / Burhani

**Plain Yogurt**

## MEETHA

**Badam ka Halwa**  
Classic Indian dessert made of almond paste

**Kesari Malai Ghewar**  
Traditional Rajasthani dessert served with kesari rabri

**Pisteh Phirni**  
Rich full cream milk reduced with rice and pistachio with a hint of cardamom

**Kulfi-e-Khaas**  
Creamy saffron and pistachio kulfi

**Araana Sampler**

**Selection of Ice Cream**