

## SHORBA

<b>Murgh Zafrani Shorba</b> Chicken stock, Saffron	₹ 850
<b>Subz Ashrafi Shorba</b> Vegetable stock, vegetable quenelles, spices	₹ 850

## APPETIZERS

### VEGETARIAN



<b>Sunehari Paneer Tikka</b> Cottage cheese, caraway seeds, saffron, hung curd	₹ 995
<b>Paneer Tikka Lazeez</b> Cottage cheese stuffed with nuts, hung curd, saffron	₹ 995
<b>Subz Nimona Shikampur</b> Fresh green peas and vegetables, cheese, onion, hung curd and mint	₹ 995
<b>Palak Anjeera Kebab</b> 🌀 Spinach, figs, black cumin	₹ 995
<b>Mewa Kham Khatai</b> 🌀 Green lentils, fresh chili, black cumin, condensed milk and saffron	₹ 995
<b>Narangi Shammi</b> Lotus stem and potato stuffed with orange	₹ 995
<b>Tandoori Bharwan Aloo</b> Potato stuffed with raisins and cashews, yellow chili	₹ 995
<b>Subz Akhrot Seekh</b> Walnut, vegetables, spices	₹ 995

Local taxes as applicable. We levy no service charge  
Please inform our associates if you are allergic to any ingredient

🌀 Signature dish

## APPETIZERS

### NON VEGETARIAN



<b>Zaitooni Malai Jhinga</b> Prawns, cheese, hung curd, olives and cardamom	₹ 1345
<b>Kute Laal Mirch Ka Jhinga</b> Prawns, cheese, chili flakes curd and mace	₹ 1345
<b>Ambada Tali Machhi</b> King fish, caraway seeds, raw mango, fresh coriander and chilli powder	₹ 1095
<b>Gulnar Mahi Tikka</b> Fish stuffed with cheese, cashews, pistachio, marinated with hung curd and yellow chilies	₹ 1095
<b>Raan-E-Quddusi</b>  Lamb leg, royal cumin, cinnamon, mace, malt vinegar	₹ 1795
<b>Gosht Galouti</b>  Lamb, saffron, rose water, ulte tawe ka paratha	₹ 1195
<b>Gosht Seekh</b> Lamb mince, char-grilled on skewers	₹ 1195
<b>Chaap-E-Gulistan</b> New Zealand lamb ribs, hung curd, garam masala, saffron	₹ 1645
<b>Shahi Murgh Malai Tikka</b> Chicken, hung curd, cheese, cardamom	₹ 1095
<b>Tandoori Murgh</b> Hung yoghurt, garlic, Kashmiri chili	₹ 1295
<b>Murgh Gilafi Seekh</b> Chicken mince, garlic, royal cumin, peppers	₹ 1095
<b>Shahi narangi Murgh</b> Chicken drumstick, orange zest, hung curd, saffron and mace	₹ 1195

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## MAIN COURSE

### VEGETARIAN

<b>Chilgoj-E- Mutter Paneer</b> Cottage cheese, pine nuts, fresh green peas, onion and cashew	₹ 1025
<b>Dhungari Paneer Masala</b> Cottage cheese, rich tomato gravy, cream, kasoori methi	₹ 1025
<b>Subz Noor-E- Chasam</b> Seasonal vegetables, bell peppers, fox nuts, saffron	₹ 1025
<b>Subz Nizami Handi</b> Seasonal vegetables, fresh green peas, spinach, onion yoghurt gravy	₹ 1025
<b>Subz Zaitooni Kofta</b>  Vegetable dumplings, olives, tomato gravy, saffron	₹ 1025
<b>Chatpati Amchuri Bhindi</b> Okra, dry mango, onion, tomato, spices	₹ 1025
<b>Bharwan Dum Aloo</b> Stuffed baby potato, Kashmiri chilli yoghurt and fennel	₹ 1025
<b>Bharwan Mirch aur Teekhe Aloo</b> Stuffed wax chillies, spicy potatoes	₹ 1025
<b>Lehsooni bhuna palak</b> Young spinach, garlic, royal cumin	₹ 1025
<b>Dal Saffron</b>  Yellow lentils, garlic, royal cumin	₹ 1025
<b>Dal e Khas</b> Black lentil, cream, butter	₹ 1025

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## NON VEGETARIAN

<b>Dhungari Kadahi Jhinga</b> Smoked prawns, onion, bell peppers, fresh coriander	₹ 1495
<b>Murgh Pile Mirch Ka Salan</b> Chicken, yellow bell pepper, yoghurt and Indian spices	₹ 1145
<b>Handi Rogani Murgh</b> Chicken, Kashmiri chilli, coriander, yoghurt, saffron	₹ 1145
<b>Murgh Tikka Lababdar</b> Chicken, tomato, cream, butter, kasoori methi	₹ 1145
<b>Shahi Nalli Nihari</b>  Lamb shank, onion, yoghurt, spices	₹ 1345
<b>Gosht Awadhi Korma</b> Lamb, onion, yellow chilies, mace	₹ 1345
<b>Lagan Pasliyan Boti</b> Lamb chops, onion, yoghurt, spices	₹ 1345

## BIRYANI

<b>Gosht Dum Biryani</b> Lamb, select basmati, spices	₹ 1450
<b>Zaffrani Murgh Dum Biryani</b> Chicken, select basmati, spices	₹ 1395
<b>Subz Chilman Biryani</b> Vegetables, select basmati, spices	₹ 1225

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## BREADS

<b>Roti</b> Plain or butter	₹ 230
<b>Paratha</b> Plain, pudina, Lachcha	₹ 230
<b>Naan</b> Plain, garlic or butter	₹ 230

## SIGNATURE BREADS

<b>Bharwan Kulcha</b> Spiced potatoes, pomegranate seeds, onion, ginger, refined flour	₹ 265
<b>Warqi Paratha</b> Refined flour, butter, carom seed	₹ 265
<b>Naan-E-Zaatar</b> Leavened bread, thyme, sesame seed, sumac	₹ 265
<b>Karari Roomali</b> Refined flour, fresh coriander	₹ 265
<b>Ulte Tawe Ka Paratha</b> Refined flour, saffron, cardamom, mace	₹ 265
<b>Sheermal</b> Leavened bread, saffron, ghee	₹ 265
<b>Missi Roti</b> Gram flour, onion, chili, coriander Gluten free	₹ 265

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## DESSERT

### Rasmalai

Poached curd cheese, saffron reduced milk

₹ 595

### Shahi Malai Tukda

Brioche bread, condensed milk, pistachio, saffron, silver leaves

₹ 595

### Shahd-E-Jaam

Stuffed condensed milk dumpling, pistachio, saffron honey syrup

₹ 595

### Badam Halwa

Almond, condensed milk, cardamom

₹ 595

### Mewa aur Kesar ki Phirni

Broken rice pudding, saffron, milk

₹ 595

### Kulfi Falooda

Frozen condensed milk, saffron, pistachio, vermicelli

₹ 595

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