





APPETIZERS

VEGETARIAN

-  **ANARI PANEER TIKKA**
Cottage cheese morsels marinated with dry pomegranate seeds and yoghurt, cooked in Indian charcoal oven
₹ 745
-  **MALAI BROCCOLI**
Charcoal grilled broccoli marinated with cheese, nuts and cardamom
₹ 695
-  **SUBZ TARKASH KI SEEKH**
Vegetable mince skewers with peppers, cooked in Indian charcoal oven
₹ 695
-  **KHUMB KI GALOUTI**
Button mushrooms with onions, cashew nuts and traditional Lucknowi spices.
Mouth melting kebab
₹ 745
-   **DAHI AUR SINGDANA KEBAB**
Chef's signature kebab. Unique fried bread parcels filled with yoghurt, peanuts and peppers.
₹ 695

NON -VEGETARIAN

-  **BANNO KEBAB**
Tandoor cooked chefs signature chicken kebabs. Marinated with yoghurt and nuts, then cooked in a flavorful egg white coating.
₹ 795
- MURG KALMI KEBAB**
Spring chicken drumsticks marinated with homemade garam masala, chili and yoghurt, cooked in Indian charcoal oven
₹ 795
- GOSHT KI SEEKH**
Lamb mince skewers with onion and spices, cooked in Indian charcoal oven
₹ 795

 Chef's Signature  Vegetarian

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APPETIZERS

NON -VEGETARIAN

GALOUTI KEBAB

Lamb mince with onions, cashew nuts, raw papaya and traditional Lucknowi spices. Mouth melting kebab
₹ 845

◆ NASHILA CHAAP

Chef's signature kebab. Lamb chops marinated with yoghurt and secret spices, grilled to perfection and flambéed with dark rum
₹ 1295

AMRITSARI BHARWAN MAHI TIKKA

River sole chunks stuffed with nuts and dry fruits, marinated with yoghurt and Amritsari spices, cooked in Indian charcoal oven
₹ 845

JHINGA DUM NISHA

Prawns marinated with yoghurt, dry spices and lemon juice, cooked in Indian charcoal oven
₹ 1095

KEBAB PLATTERS

🌱 VEGETARIAN KEBAB PLATTER
Anari paneer tikka, malai broccoli, subz tarkash and khumb ki galouti
₹ 1545

NON-VEGETARIAN KEBAB PLATTER

Murg kalmi kebab, gosht ki seekh, amritsari bharwan mahi tikka and jhinga dum nisha
₹ 1795

KANGAN SPECIAL

SIKANDARI RAAN

Whole leg of spring lamb, braised in a marinade of malt vinegar, chili, aromatic spices and finished in the tandoor
₹ 1795

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SHORBA

VEGETARIAN

🌱 TAMATAR KAALI MIRCH KA SHORBA
Fresh coriander, roasted cumin and black pepper flavored tomato broth
₹ 345

🌱 DAL PALAK KA SHORBA
Yellow lentil and spinach broth, tempered with garlic
₹ 345

NON VEGETARIAN

MURGH BADAM KA SHORBA

Spice and coriander flavored chicken broth with almonds
₹ 445

CURRIES

NON -VEGETARIAN

◆ KARELI ROGANJOSH
Chef's signature. Traditional Kashmiri preparation of lamb shin cooked in smooth gravy and simmered in an oven till tender
₹ 895

NALLI NIHARI

Lamb shanks simmered with onions, saffron and myriad of spices
₹ 945

KHADE MASALE KI CHAAP

Exotic spice flavored lamb chops cooked in a gravy of onions, tomatoes and dry spices
₹ 945

MATKA MURGH

Traditional home-style chicken curry, cooked in a sealed earthen pot
₹ 895

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CURRIES

RESH-E-DAAR MURGH
Shredded chicken cooked with nuts, onions, tomatoes and fresh cream
₹ 895

CHOOZA MAKHANI
Tandoor cooked chicken simmered with chillies and fenugreek in a tomato fondue
₹ 895

KHADE MASALA KA JHINGA
Pan fried prawns cooked with capsicum, onion, tomatoes and crushed homemade spices
₹ 995

SURMAI MASALA
Seared king fish cooked in a gravy of onion, tomato and fresh coriander
₹ 945

VEGETARIAN

◆ **KADHAI PANEER**
Chef's signature preparation of cottage cheese cooked with capsicum, onion, tomato and crushed homemade spices
₹ 745

🥕 **AMRUD KI SABZI**
Pan fried fresh guava with onions, tomatoes and red chili powder
₹ 745

🥕 **PANCHRANGA SAAG**
Mélange of spinach, fenugreek, spring onion, dill, amaranth leaves, tempered with garlic and cumin
₹ 745

🥕 **BAWALI HANDI**
Seasonal vegetables and spices cooked in rich cashew nuts gravy
₹ 745

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CURRIES

VEGETARIAN

🥕 **BHINDI DO PYAZA**
Pan fried home style okra with onions, green chillies, fresh ginger and raw mango
₹ 745

🥕 **ALOO BUKHARA KOFTA**
Plum stuffed fried cottage cheese parcels, simmered in a rich cashew nut gravy
₹ 745

DAL

◆ **DAL KANGAN**
Chef's special recommendation. Black lentils simmered overnight, cooked with tomatoes, chillies, butter and cream
₹ 845

🥕 **DAL TADKA**
Yellow lentils tempered with garlic and cumin
₹ 745

CHAWAL

VEGETARIAN

🥕 **STEAMED BASMATI RICE**
₹ 295

🥕 **JEERA RICE**
Cumin tempered basmati rice
₹ 395

🥕 **SUBZ TARKARI BIRYANI**
Basmati rice cooked with seasonal vegetables and yoghurt, flavored with aromatic spices and saffron
₹ 595

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CHAWAL

NON VEGETARIAN

MURGH DUM BIRYANI

Basmati rice cooked with boneless chicken and yoghurt, flavored with aromatic spices and saffron
₹ 845

- ◆ GILLI GOSHT KI BIRYANI
Our chef's signature offering. Basmati rice and tender chunks of lamb cooked with heirloom spices, to a moist consistency.
₹ 945

JHINGA PULAO

Prawns cooked with onions, tomatoes, aromatic spices and basmati rice
₹ 995

INDIAN BREADS

ROTI

Plain/butter/masala/kamiri
₹ 195

NAAN

Plain/butter/garlic/ajwaini laccha/
cheese and chili/olive and chili
₹ 195

PARATHA

Laccha/mint/warqi/jalapeno
₹ 195

KULCHA

plain/onion/potato/amritsari/
chicken tikka
₹ 195



DESSERTS

- 🥕 KESAR RASMALAI
Milk soaked dumpling in saffron syrup
₹ 445

- ◆ SHAHI TUKDA
Chef's signature dessert. Stack of fried bread topped with condensed milk and nuts
₹ 445

- 🥕 GULKHAND GULAB JAMUN
Sugar-soaked fried milk casein filled with nuts and preserved rose petals
₹ 445

- 🥕 KALAKAND CHEESE CAKE
Mixture of fresh soft cheese with eggs and sugar on a crushed cookie base and topped with sweet milk crumble
₹ 445

- 🥕 NIZAM KI NAZAKAT
Sugar-soaked fried milk casein on the bed of sugar glazed gram flour, baked condensed milk and nuts
₹ 445

- 🥕 NARANGI KULFI
Indian ice cream served in an orange shell with saffron and nuts
₹ 445

- 🥕 ICE CREAM SELECTION
Vanilla/chocolate/strawberry/mango/paan
₹ 395

- 🥕 SEASONAL FRESH FRUIT PLATTER
₹ 395

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