

Appetizers

Aloo tikki (V)

deep fried potato patty, tamarind chutney and sweet yoghurt

Duet of samosa (V)

potato stuffed pastry with chickpea cassoulet

Bombay potato fritters (V)

deep fried bread stuffed with masala potato

Chicken

fried boneless diced chicken tossed with yoghurt, chilies and curry leaves

Prawn balchao

stir-dry shrimp infused with balchao pickle

Soups

Mulligatawny (V)

classic lentil soup infused with apple and madras curry spices

Classic chicken shorba

classic chicken soup infused with saffron

Seafood soup

salmon, mussels, calamari and prawn cooked with ginger and lime leaves

Salads

Indigo tossed greens (V)

assorted lettuce tossed with cucumber, cherry tomatoes and red radish

Salad of melons (V)

wild rocket, feta cheese, pomegranate molasses dressing

(V) Vegetarian / (N) Nuts

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Appetizers from the tandoor

Paneer kofta, giant mushroom (V)

almond potato purée

Punjabi paneer tikka (V)

carom, garlic and kashmiri chili marinated

Lamb seekh kebab

lucknow's succulent spiced lamb mince, skewered and cooked over charcoal

Classic chicken tikka

breast of chicken, kashmiri chilies, dried fenugreek leaves, black pepper and mint chutney

Prawn balchao

stir-dry shrimp infused with balchao pickle

Murgh malai tikka

breast of chicken, nutmeg, cardamom with cream cheese and mint chutney

Appetizers selection for two

Chaat from the streets of Delhi (V)

papri chaat, dahi bhalla, stuffed golgappas, pakoras and samosa chaat

Selection of vegetarian kebabs (V)

paneer tikka, cauliflower and broccoli, baby potatoes, stuffed mushroom, aloo tikki with mint chutney

Main courses

Trio of chicken

tandoori chicken momo, jalfrezi kathi roll, zaatar and olive chicken tikka

Ginger and chili marinated pan seared sea bass

kadai vegetables, lime infused tomato fondue

Tandoori lamb chops

spiced potato mash with mustard and curry leaves

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Sikandari raan (our signature dish serves two)

pot roasted leg of baby lamb stuffed with prunes, pickled onion and cheese baked under the 'purdah' pastry, served with roast gravy choice of having it served flambéed

Biryani

Vegetable (V)

basmati rice cooked with green herbs, aromatic spices and seasonal vegetables served with raita

Chicken

basmati rice cooked with oriental spices and morsels of chicken served with raita

Curries

Butter chicken morsels

in tomato cream flavoured with fenugreek served with steamed basmati rice

Chicken xacuti

chicken morsels simmered in onion, fresh coconut and xacuti spice blend served with steamed basmati rice

Southern chicken korma

Whole spices and curry leaf tempered chicken in coconut curry served with steamed basmati rice

Goan fish curry

boneless king fish morsels, simmered with fresh coconut tamarind gravy served with steamed basmati rice

Prawn masala

stir fried prawns in onion and tomato served with steamed basmati rice

Dhaba gosht

braised cubes of baby lamb, onion, tomatoes served with steamed basmati rice

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Vegeterian Dishes

Amchuri tawa subz tak-a-tak (V)

baby aubergine, bell peppers, mushroom, okra, raw mango powder
served with steamed basmati rice

Aloo gobhi (V)

cauliflower and potatoes tossed with onion, tomato and fresh coriander
served with steamed basmati rice

Saag paneer (V)

spinach and cottage cheese
served with steamed basmati rice

Paneer khatta pyaz (V)

cottage cheese stir fried with pickle onion, tomato onion masala
served with steamed basmati rice

Accompaniments

Crisp fried okra (V)

raw mango powder and kashipur yellow chili marinated

Chickpeas “dhaba style” (V)

cassoulet of chickpeas with nigella seeds

Dal fry (V)

yellow lentils tempered with onions and tomatoes

Dal makhani (V)

slow stewed black lentils with tomatoes,
finished with butter and cream

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Raita

Steamed basmati rice

Assorted papadums

pickled green papaya, tomato and garlic chutney, mint chutney

Bread

your choice of plain naan, buttered naan, tandoori roti, garlic naan, mushroom naan, cheese and chili naan, indigo peshawari naan or mint paratha

Desserts

Dark chocolate mousse

fennel infused with thandai parfait

Warm moong dhal halwa

with mint ice cream

Classic rasmalai

cottage cheese dumplings in saffron and pistachio reduced milk

Gulab jamun

with yoghurt and mint sorbet

Fresh fruit platter

seasonal fresh fruits

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Bubbly

Conte Fasco Cuvée Brut

Italy

White Wine

Colombar Blanc

Colombelle L'Original, France

Sauvignon Blanc

Anakena Birdman, Chile

Red Wine

Merlot

Colombelle, France

Cabernet Sauvignon

Anakena Birdman, Chile

Spirits

Gin / Rum

Vodka / Whiskey

Beer

Carlsberg / Foster's

Becks / Budweiser

Hot Beverages

Americano / Espresso

Cappuccino / Café latte

Black tea / Earl Grey tea

Cocktails

Moscow Mule

vodka, ginger beer with lime juice

Screwdriver

vodka and orange juice

Mojito

white rum, lime, mint and a splash of soda water

Cuba Libre

white rum charged up with cola and lime

Bloody Mary

vodka, tomato juice, Worcestershire sauce, salt, pepper, tabasco and lemon juice

Pina Colada

white rum, coconut cream and pineapple juice

Tom Collins

gin, lemon juice topped up with soda water

Whiskey Sour

whiskey and lemon juice

Non-Alcoholic

Soft drinks

Pepsi, Diet Pepsi, 7 Up, Mirinda

Juices

apple, orange, pineapple, mango

Water

Still, Sparkling

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