

ISHTEHA AFROZ

SHURUAAT

- 🟢 **Mausami Phalon Ka Ras** 375
Orange/sweet lime/pineapple/water melon
Kcal: 158/148/151/99 serving size - 220 ml
- 🟢 **Mewa Lassi** 425
Kcal: 469/ 200ml | Yoghurt drink with saffron and dry fruits

- 🟢 **Zafrani Thandai** 425
Kcal: 629/ 200ml | The classic cooler of almonds, rose petals, poppy and melon seeds

- 🟢 **Samosae ki Chaat** 425
Kcal: 442/ 220gms | Savoury pastry filled with spiced potatoes, peas and nuts topped with yogurt and tamarind chutney

- 🟢 **Dahi Gujja** 425
Kcal: 305/ 220gms | Stuffed lentil dumplings soaked in yoghurt and served with tamarind chutney

- 🟢 **Aloo Papadi Chaat** 425
Kcal: 425/ 180gms | Boiled potato chunks with flour crispies

- 🔴 **Murg Pudina Chaat** 800
Kcal: 485/ 190gms | Chargrilled chicken laced with mint chutney


MUQQAVI SHORBA

HEARTY SOUPS

- 🟢 **Tamatar Kali Mirch Ka Shorba** 395
Kcal: 142/ 180gms | Fresh tomato soup flavored with black pepper

- 🟢 **Daal aur palak Ka Shorba** 395
Kcal: 168/ 180gms | Curried lentil and spinach broth with lemon

- 🔴 **Yakhni Shorba** 395
Kcal: 379/ 180gms | A rich extract of lamb shanks flavored with herbs and saffron

- 🔴 **Zafrani Murg Shorba** 395
Kcal: 317/ 200gms | Rich chicken broth flavoured with mild Indian spices, herbs and saffron


List of Allergens:



🟢 Vegetarian 🔴 Non vegetarian 🌶️ Spice Level 🐷 Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary
All prices are in Indian rupees and excluding applicable government taxes
Please inform our server if you are allergic to any ingredients
We do not levy any service charge

KEBABS

- | | | |
|-------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
|  | Zafrani Paneer Tikka | 750 |
| | Kcal: 722/ 250gms Marinated chunks of cottage cheese with saffron cooked in tandoor | |
| |   | |
|  | Subz Galavat Kebab | 750 |
| | Kcal: 534/ 250gms Mashed assorted vegetable and yellow lentil with a mélange of aromatic spices, griddle fried | |
| |   | |
|  | Tandoori Bharwan Aloo | 750 |
| | Kcal: 615/ 260gms Tangy jacked potatoes filled with pomegranate potatoes, cottage cheese, ginger and nuts | |
| |     | |
|  | Bhatti ki Dhingri | 775 |
| | Kcal: 232/ 180gms Skewered mushroom & bell pepper with Indian Spices | |
| |   | |
|  | Chargrilled Malai Broccoli | 775 |
| | Kcal: 496/ 260gms Creamy broccoli florets flavored with green cardamom and cheese | |
| |   | |
|  | Dahi Ke Kebab | 750 |
| | Kcal: 271/ 220gms Hung yoghurt patties stuffed with green chili, ginger and coriander, cooked on a griddle | |
| |   | |
|  | Kebab E Tashtari | 1500 |
| | Kcal: 1225/ 460gms An assortments of vegetarian kebabs | |
| |    | |
|  | Lal Mirch Ka Jhinga | 1500 |
| | Kcal: 326/ 180gms Prawns marinated with traditional Indian spices cooked in tandoor | |
| |    | |
|  | Anardana Machali Tikka | 975 |
| | Kcal: 281/ 250gms Fish chunks marinated with churned pomegranate seeds and Indian spices, roasted in tandoor | |
| |    | |
|  | Murg Tikka Angara | 975 |
| | Kcal: 294/ 240gms Yoghurt marinate spicy boneless chicken kebab with traditional Indian spices cooked in tandoor | |
| |   | |
|  | Murg Tikka Mirza Hasnoo | 975 |
| | Kcal: 635/ 260gms Morsels of chicken marinated in saffron flavored yoghurt with exotic spices | |
| |   | |
|  | Gosht Gilafi Seekh | 1100 |
| | Kcal: 487/ 180gms Char-grilled minced lamb skewers | |
| |   | |
|  | Galavat Ke Kebab | 1100 |
| | Kcal: 552/ 200gms A delicacy of minced lamb medallions pan fried which simply melt in the mouth | |
| |   | |
|  | Kebab E Tashtari | 2000 |
| | Kcal: 1031/ 460gms An assortment of non vegetarian kebab | |
| |    | |

List of Allergens:



 Vegetarian  Non vegetarian  Spice Level  Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

All prices are in Indian rupees and excluding applicable government taxes

Please inform our server if you are allergic to any ingredients

We do not levy any service charge

MAIN COURSE

SHAKAHARI

- **Paneer Nawabi Korma** 750
Kcal: 1288/ 320gms | Cubes of cottage cheese simmered in cashewnuts and onion based velvety gravy

- **Paneer Makhan Palak** 750
Kcal: 968/ 310gms | Cubes of cottage cheese cooked in rich creamy tomato gravy

- **Khubani Malai Kofta** 750
Kcal: 819/ 320gms | Apricot stuffed cottage dumplings in cashewnuts and yoghurt gravy

- **Mushroom Matar Makai Curry** 750
Kcal: 797/ 300gms | Button mushroom, green peas and corn cooked in onion and cashewnut based gravy.

- **Palak Aap Ki Pasand** 725
 | Fresh spinach cooked with a combinations
- | | |
|---------------------|-----------------------|
| Corn Kernels | Mushroom |
| Kcal: 616/280gms | Kcal: 553/280gms |
| Potato | Cottage Cheese |
| Kcal: 665/280gms | Kcal: 917/280gms |
- **Kadai Subz Miloni** 725
Kcal: 782/ 280gms | A melange of seasonal vegetable cooked in spicy kadai gravy with indian spices

- **Gobhi Matar** 725
Kcal: 373/ 280gms | Cauliflower and green peas cooked with root ginger

- **Bhindi Naintara** 725
Kcal: 286/ 220gms | Griddle tossed okra with onion, tomato and sesame seed, sprinkle with ginger juliennes

- **Dal Sultani** 725
Kcal: 410/ 300gms | A Lucknowi style tempered yellow lentil flavoured with garlic and lemon

- **Amritsari Choley** 725
Kcal: 832/ 320gms | Mildly spiced chick peas cooked in kadhai


List of Allergens:



● Vegetarian ▲ Non vegetarian 🌶️ Spice Level 🐷 Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

All prices are in Indian rupees and excluding applicable government taxes

Please inform our server if you are allergic to any ingredients

We do not levy any service charge

MAIN COURSE

MAANSAHARI

- ▲ **Jhinga Masala** 1500
Kcal: 523/ 260gms | Fresh prawns cooked in traditional style.

- ▲ **Kerala Fish Curry** 975
Kcal: 478 /290gms | A south Indian delicacy cooked with coconut milk

- ▲ **Murgh Makhan Palak** 975
Kcal: 734 /330gms | Barbecued chicken simmered in buttered tomato with spinach

- ▲ **Murgh Bundela** 975
Kcal: 483 /310gms | A traditional Bundelkhandi chicken preparation in white gravy, tempered with whole Indian spices.

- ▲ **Lal Maans** 1100
Kcal: 868/340gms | A traditional spice lamb curry of Jaisalmer from Rajasthan

- ▲ **Nahari Gosht** 1100
Kcal: 1099/340gms | Tender lamb with bone cooked with exotic herbs and spices in a rich lamb yakhani


CHEF'S SIGNATURE DISHES

- ▲ **Dum Ka Murg** 975
Kcal: 1130/ 320gms | Succulent chicken pieces simmered in rich yoghurt base gravy with whole Indian spices

- ▲ **Mughlai Mutton Stew** 1100
Kcal: 1224/ 340gms | A traditional mutton curry from Agra cooked with whole Indian spices, chilli and garlic

- **Aloo Dum Chutneywala** 725
Kcal: 1074/ 320gms | Potatoes simmered in a tangy mint and coriander gravy.

- **Bharwan Tawa Zucchini** 725
Kcal: 764/ 280gms | Cottage cheese and nuts stuffed zucchini cooked on dum and topped with onion, tomato masala gravy

- **Dal Jhankar** 825
Kcal: 994/ 320gms | Black lentils simmered overnight on charcoal with asafoetida, garlic and tomatoes. Enriched with butter and cream.


List of Allergens:



● Vegetarian ▲ Non vegetarian 🌶️ Spice Level 🐷 Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

All prices are in Indian rupees and excluding applicable government taxes

Please inform our server if you are allergic to any ingredients

We do not levy any service charge

MUGHLAI GHARANA

ROYAL DINING

Agra being the capital of the Mughal Empire for more than 200 years is known for its Mughlai cuisine. The food is mainly non vegetarian and has been evolved throughout the Mughal dynasty as they were fond of meat and experimentation in cooking. This food is extremely popular in all the Muslim families in Agra and surrounding regions.

-  **Begumi Parosa** **2000**
Kcal: 2304/ 700gms | A complete vegetarian feast with kebabs, vegetable curry, seasonal vegetables, dal rice, Indian breads and dessert

-  **Badshahi Parosa** **2500**
Kcal: 2132/ 720gms | A complete non-vegetarian feast with kebabs, chicken and lamb curry, seasonal vegetable, dal, rice, Indian breads and dessert


RICE & BIRYANI

-  **Subz Chilman Biryani** **900**
Kcal: 1097/ 480gms | Basmati rice cooked with assorted vegetable served with raita

-  **Sultani Khushka** **625**
Kcal: 286/ 270gms | Dum cooked rice, flavored with saffron and clarified butter

-  **Pulao Aap Ki Pasand** **775**
 | Pulao with choices

Dry Fruits	Vegetables
Kcal: 1276/300gms	Kcal: 976/300gms
Cottage Cheese	Green Peas
Kcal: 1245/300gms	Kcal: 990/300gms
-  **Steamed Rice** **475**
Kcal: 173/ 250gms | Indian bansmati rice
-  **Murg Zafrani Pulao** **1100**
Kcal: 959/480gms | Boneless chicken cooked with saffron flavored rice, served with raita

-  **Gosht Dum Biryani** **1100**
Kcal: 1585/500gms | Tender cut of Lamb and basmati rice cooked together in sealed pot, served with raita


List of Allergens:



 Vegetarian  Non vegetarian  Spice Level  Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

All prices are in Indian rupees and excluding applicable government taxes

Please inform our server if you are allergic to any ingredients

We do not levy any service charge

ROTI WALI GALI

- **Naan** 190



Plain	Garlic	Butter
Kcal: 191 /120gms	Kcal: 194 /120gms	Kcal: 206 /120gms
- **Tandoori Roti** 175

Kcal: 130/ 60gms | Whole wheat bread made in the clay oven


- **Cheese Chilli Olive Naan** 245

Kcal: 273/ 140gms |


- **Sheermal** 275

Kcal: 307/ 140gms | Bread made of rich dough flavored with saffron baked in iron tandoor


- **Roomali Roti** 190

Kcal: 132/ 120gms | Soft paper thin whole wheat bread


- **Plain Paratha / Mint Paratha** 190

Kcal: 195/ 120gms | Layered whole wheat bread served with or without butter.


- **Warqui Paratha** 245

Kcal: 714/ 220gms | Multi layered soft bread made of refined flour, cooked on a griddle.


- **Kulcha** 245



Potatoes	Onion
Kcal: 246/ 180gms	Kcal: 228/ 180gms
Mix Masala	Cottage Cheese
Kcal: 264/ 180gms	Kcal: 347/ 180gms

SIDE DISH

- **Mix Vegetable Raita** 275

Kcal: 133/ 170gms


- **Burani Raita** 275

Kcal: 162/ 170gms


- **Pineapple Raita** 275

Kcal: 168/ 170gms


- **Green Salad** 275

Kcal: 60/ 120gms

List of Allergens:



■ Vegetarian ■ Non vegetarian ■ Spice Level ■ Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary
All prices are in Indian rupees and excluding applicable government taxes
Please inform our server if you are allergic to any ingredients
We do not levy any service charge

DESSERTS

- **Jhankar Ki Peshkash**

Kcal: 400/ 160gms

A special Indian ice cream on a bed of falooda, topped with Rabri and pistachio

450
- **Gilori Petha**

Kcal: 520/ 100gms

Paper-thin sliver of white pumpkin stuffed with Khoya and nuts.

450
- **Shahi Gulab Jamun**

Kcal: 312/ 120gms

Deep fried cottage cheese dumpling soaked in sugar syrup

450
- **Kesari Rasmalai**

Kcal: 615/ 120gms

Cottage cheese dumpling with saffron flavored milk.

450
- **Zafrani Phirni**

Kcal: 456/ 130gms

A rice and milk pudding delicately flavored with cardamom and saffron

450
- **Choice of Ice-cream**

Kcal: 186/ 100gms

Vanilla, strawberry, choco-chips, butter scotch, pista

450

List of Allergens:

Moluscs
 Eggs
 Fish
 Lupin
 Soya
 Milk
 Peanuts
 Gluten
 Crustaceans
 Mustard
 Nuts
 Sesame
 Celery
 Sulphites

■ Vegetarian
 ■ Non vegetarian
 Spice Level
 Contains Pork

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

All prices are in Indian rupees and excluding applicable government taxes

Please inform our server if you are allergic to any ingredients

We do not levy any service charge