## **ISHTEHA AFROZ**

### SHURUAAT

Mausami Phalon Ka Ras Kcal: 158/148/151/99/ 220 ml		350
Mewa Lassi Kcal: 469/ 200ml Ö 🥗	Yoghurt drink with saffron and dry fruits	350
Zafrani Thandai Kcal: 629/ 200ml Ö 🐸	The classic cooler of almonds, rose petals, poppy and melon seeds	350
Samosae ki Chaat Kcal: 442/ 220gms Ö 🥞 🎻 🛊	t  Savoury pastry filled with spiced potatoes, peas and nuts topped with yogurt and tamarind chutney	350
Dahi Gujjia Kcal: 305/ 220gms ៉ 🐸 🍕	Stuffed lentil dumplings soaked in yoghurt and served with tamarind chutney	350
Aloo Papadi Chaa Kcal: 425/ 180gms أ 🍯 🛷 🛊	<b>t</b>  Boiled potato chunks with flour crispies	350
0	<b>at</b>  Chargrilled chicken laced with mint chutney	725

# **MUQQAVI SHORBA**

### **HEARTY SOUPS**

Tamatar Kali Mirch Ka ShorbaKcal: 142/ 180gms  Fresh tomato soup flavored with black pepperImage: Image of the state of the st	350
Daal aur palak Ka Shorba Kcal: 168/ 180gms   Curried lentil and spinach broth with lemon	350
Yakhni Shorba         Kcal: 379/ 180gms        A rich extract of lamb shanks flavored with herbs and saffron         Image: State	380
Zafrani Murg Shorba         Kcal: 317/ 200gms         Rich chicken broth flavoured with mild Indian spices, herbs and saffron	380
List of Allergens:	
Moluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphi	» tes
🖲 Vegetarian 🔺 Non vegetarian 🌙 Spice Level 📪 Contains Pork	
An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary	

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## **KEBABS**

Zafrani Paneer Til Kcal: 722/ 250gms	<b>ka</b>  Marinated chunks of cottage cheese with saffron cooked in tandoor	720
Subz Galavat Keba Kcal: 534/ 250gms	<b>ab</b>  Mashed assorted vegetable and yellow lentil with a mélange of aromatic spices, griddle fried	720
Tandoori Bharwar Kcal: 615/ 260gms i 🎻 🝯 💆	<b>Aloo</b>  Tangy jacked potatoes filled with pomegranate potatoes, cottage cheese, ginger and nuts	720
Bhatti ki Dhingri Kcal: 232/ 180gms	Skewered mushroom & bell pepper with Indian Spices	750
Chargrilled Malai Kcal: 496/ 260gms	Broccoli Creamy broccoli florets flavored with green cardamom and cheese	750
Dahi Ke Kebab Kcal: 271/ 220gms	Hung yoghurt patties stuffed with green chili, ginger and coriander, cooked on a griddle	720
Kebab E Tashtari Kcal: 1225/ 460gms Ö 🚯 🖢 🐸	An assortments of vegetarian kebebs	1400
Lal Mirch Ka Jhing Kcal: 326/ 180gms	<b>;a</b>  Prawns marinated with traditional Indian spices cooked in tandoor	1250
Anardana Machal Kcal: 281/ 250gms	i Tikka  Fish chunks marinated with churned pomegranate seeds and Indian spices, roasted in tandoor	925
Murg Tikka Angar Kcal: 294/ 240gms i 4	<b>a</b> Yoghurt marinate spicy boneless chicken kebab with traditional Indian spices cooked in tandoor	925
Murg Tikka Mirza Kcal: 635/ 260gms	Hasnoo Morsels of chicken marinated in saffron flavored yoghurt with exotic spices	925
Gosht Gilafi Seekl Kcal: 487/ 180gms	<b>1</b> Char-grilled minced lamb skewers	925
Galavat Ke Kebab Kcal: 552/ 200gms	A delicacy of minced lamb medallions pan fried which simply melt in the mouth	1000
Kebab E Tashtari Kcal: 1031/460gms	An assortment of non vegetarian kebeb	1800
	in Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphi	》 tes
	active adult requires 2,000 kcal energy per day, however, calorie needs may vary	

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## **MAIN COURSE**

## **SHAKAHARI**

Paneer Nawabi K Kcal: 1288/ 320gms Ö 📽 🛷	orma Cubes of cottage cheese simmered in cashewnuts and onion based velvety gravy	720
Paneer Makhan F Kcal: 968/ 310gms	Palak Cubes of cottage cheese cooked in rich creamy tomato gravy	720
Khubani Malai Ko Kcal: 819/ 320gms Ö 🝯 🛷	fta Apricot stuffed cottage dumplings in cashewnuts and yoghurt gravy	720
Mushroom Mata Kcal: 797/ 300gms Ö <b>e 4</b>	<ul> <li>r Makai Curry</li> <li>Button mushroom, green peas and corn cooked in onion and cashewnut based gravy.</li> </ul>	720
Palak Aap Ki Pasa 🖞 🛷	and  Fresh spinach cooked with a combinations	720
Corn Kernels Kcal: 616/280gms	Mushroom Kcal: 553/280gms	
<b>Potato</b> Kcal: 665/280gms	Cottage Cheese Kcal: 917/280gms	
Kadai Subz Milon Kcal: 782/ 280gms	i A melange of seasonal vegetable cooked in spicy kadai gravy with indian spices	695
Gobhi Matar Kcal: 373/ 280gms 🧳	Cauliflower and green peas cooked with root ginger	695
Bhindi Naintara Kcal: 286/ 220gms 🧳 🖢	Griddle tossed okra with onion, tomato and sesame seed, sprinkle with ginger juliennes	695
Dal Sultani Kcal: 410/ 300gms ä 🛷	A Lucknowi style tempered yellow lentil flavoured with garlic and lemon	675
Amritsari Choley Kcal: 832/ 320gms	Mildly spiced chick peas cooked in kadhai	675
<ul> <li>An average</li> </ul>	in Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphi Vegetarian ▲ Non vegetarian ✔ Spice Level ♠ Contains Pork active adult requires 2,000 kcal energy per day, however, calorie needs may vary 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	﴾ tes

## **MAIN COURSE**

### **MAANSAHARI**

Jhinga Masala Kcal: 523/ 260gms ¥ 🝯 🛷	Fresh prawns cooked in traditional style.	1250
Kerala Fish Curry Kcal: 478 /290gms	A south Indian delicacy cooked with coconut milk	925
Murgh Makhan P Kcal: 734 /330gms Å 🛷	<b>alak</b>  Barbecued chicken simmered in buttered tomato with spinach	925
Murgh Bundela Kcal: 483 /310gms Å 🛷 👺	A traditional Bundelkhandi chicken preparation in white gravy, tempered with whole Indian spices.	925
Lal Maans Kcal: 868/340gms Å 🛷	A traditional spice lamb curry of Jaisalmer from Rajasthan	1000
Nahari Gosht Kcal: 1099/340gms Ö 🛷 😘	Tender lamb with bone cooked with exotic herbs and spices in a rich lamb yakhani	1000
CHEF'S SIGN/	ATURE DISHES	

Dum Ka Murg Kcal: 1130/ 320gms	Succulent chicken pieces simmered in rich yoghurt base gravy with whole Indian spices	925
Mughlai Mutton S Kcal: 1224/ 340gms	Stew A traditional mutton curry from Agra cooked with whole Indian spices, chilli and garlic	1000
Aloo Dum Chutne Kcal: 1074/ 320gms i 🛷 🝯	<b>ywala</b> Potatoes simmered in a tangy mint and coriander gravy.	695
Bharwan Tawa Zu Kcal: 764/ 280gms أ 🛷 🝯	<b>Cchini</b> Cottage cheese and nuts stuffed zucchini cooked on dum and topped with onion, tomato masala gravy	695
Dal Jhankar Kcal: 994/ 320gms	Black lentils simmered overnight on charcoal with asafoetida, garlic andtomatoes. Enriched with butter and cream.	775

List of Allergens:

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### **MUGHLAI GHARANA**

### **ROYAL DINING**

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Vegetarian A Non vegetarian

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 Kcal: 2304/ 700gms ≧ ≝ ₡ ≫ ₿	A complete vegetarian feast with kebabs, vegetable curry, seasonal vegetables, dal rice, Indian breads and dessert	1290
Badshahi Parosa Kcal: 2132/ 720gms Å 🍋 🛷	A complete non-vegetarian feast with kebabs, chicken and lamb curry, seasonal vegetable, dal, rice, Indian breads and dessert	1590
RICE & BIRYA	NI	
Subz Chilman Bir Kcal: 1097/ 480gms	<b>yani</b>  Basmati rice cooked with assorted vegetable served with raita	775
Sultani Khushka Kcal: 286/ 270gms	Dum cooked rice, flavored with saffron and clarified butter	545
Pulao Aap Ki Pasa أ 🥌 🛷	and  Pulao with choices	725
<b>Dry Fruits</b> Kcal: 1276/300gms	Vegetables Kcal: 976/300gms	
Cottage Cheese Kcal: 1245/300gms	Green Peas Kcal: 990/300gms	
Steamed Rice Kcal: 173/ 250gms	Indian bansmati rice	475
Murg Zafrani Pula Kcal: 959/480gms	Boneless chicken cooked with saffron flavored rice, served with raita	975
Gosht Dum Birya Kcal: 1585/500gms	ni   Tender cut of Lamb and basmati rice cooked together in sealed pot, served with raita	1000
List of Allergens:		

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

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90

J Spice Level RContains Pork

## **ROTI WALI GALI**

Naan i 🛢			180
Plain Kcal: 191 /120gms	Garlic Kcal: 194 /120gms	Butter Kcal: 206 /120gms	
Tandoori Roti Kcal: 130/ 60gms	Whole wheat bread m	nade in the clay oven	155
Cheese Chilli Oli Kcal: 273/ 140gms	ve Naan 		225
Sheermal     Kcal: 307/ 140gms	Bread made of rich do baked in iron tandoor	ugh flavored with saffron	225
Roomali Roti Kcal: 132/ 120gms	Soft paper thin whole	wheat bread	175
Plain Paratha / M Kcal: 195/ 120gms		pread served with or without bu	<b>175</b> tter.
Warqui Paratha Kcal: 714/ 220gms	Multi layered soft brea cooked on a griddle.	d made of refined flour,	225
Kulcha 🏮 🕺			225
Potatoes Kcal: 246/ 180gms	Onion Kcal: 22	28/ 180gms	
<b>Mix Masala</b> Kcal: 264/ 180gms		ge Cheese 47/ 180gms	
SIDE DISH			
Mix Vegetable R Kcal: 133/ 170gms	aita		225
Burani Raita Kcal: 162/ 170gms			225
Dineapple Raita Kcal: 168/ 170gms			225
Green Salad Kcal: 60/ 120gms			225
List of Allergens:			
		en Crustaceans Mustard Nuts Sesame	e Celery Sulphites
An averag		Spice Level Recontains Pork nergy per day, however, calorie needs may v xcluding applicable government taxes	ary

### DESSERTS

Jhankar Ki Peshka Kcal: 400/ 160gms Å 🍯	<b>ash</b>  A special Indian ice cream on a bed of falooda, topped with Rabri and pistachio	395
Gilori Petha Kcal: 520∕ 100gms ḋ ≝	Paper-thin sliver of white pumpkin stuffed with Khoya and nuts.	395
Shahi Gulab Jamu Kcal: 312/ 120gms Å 🝯 🏶 🐗	In  Deep fried cottage cheese dumpling soaked in sugar syrup	395
Kesari Rasmalai Kcal: 615/ 120gms Å 🝯	Cottage cheese dumpling with saffron flavored milk.	395
Zafrani Phirni Kcal: 456/ 130gms Å 🝯	A rice and milk pudding delicately flavored with cardamom and saffron	395
Choice of Ice-crea Kcal: 186/ 100gms	am  Vanilla, strawberry, choco-chips, butter scotch, pista	395

