

Shuruaat

Appetizer

🟢 **Makai kalimirch ka shorba** 🌶️ ₹ 400

Pounded corn soup spiced with freshly ground black pepper

🟠 **Maas ke sule** 🌶️ ₹ 950

Barbequed picatta of lamb marinated with kachri, cloves, red chillies and yoghurt

🟠 **Murgh angare bedigi** 🌶️ ₹ 750

Chicken tikka marinated with bedigi chillies, exotic spices and cooked in a clay oven

🟢 **Royal hara bhara** ₹ 650

Spinach, greens, yoghurt, almond and pickled ginger, ground together with spices and fried on a skillet

🟢 **Dahi ke kebab** ₹ 650

Tender kebab of hung curd, coriander, mint, spices and cheese, pan fried in clarified butter

Handi aur lagan ke khaane

Main Course

🟠 **Laal maas** 🌶️ ₹ 1,050

A traditional fiery lamb speciality, cooked with Mathania chillies, yoghurt and spices

🟠 **Cinnamon chicken curry** 🌶️ ₹ 950

Cinnamon spiked chicken morsels, simmered in onion tomato gravy

🟢 **Jodhpuri gatte** ₹ 750

Gram flour gallets simmered in yoghurt, flavoured with dry fenugreek

🟢 **Ker sangri** ₹ 750

True origin of Western Rajasthan - Jaisalmer and Barmer, wild caper berries cooked in buttermilk and spices

🟢 **Paneer mircha** ₹ 750

Cottage cheese cooked with onion, tomatoes & bell peppers

🟢 **Lasooni dal tadka** ₹ 750

Yellow lentil tempered with garlic

🟢 **Khushka rice** ₹ 450

Steamed doon basmati rice served with a dollop of clarified butter

🟢 **Makai or besan ki roti** ₹ 150

Corn flour or gram flour bread, baked in a clay oven

All prices are exclusive of applicable government taxes
Please inform your server if you are allergic to any ingredients
We do not levy any service charge

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Appetizer

■ **Badam ka shorba** ₹ 400

Almond soup infused with Awadhi spices with a hint of nutmeg

■ **Raan e musallam** 🌶️ ₹ 2,100

Tender lamb leg marinated with spices and pomegranate juice, cooked in a clay oven

■ **Kundan kaliyan** ₹ 750

Chicken morsels infused with creamed cheese, hung yoghurt, cardamom and char grilled

■ **Galawat ke kebab** ₹ 950

A mouth melting minced lamb medallion, conjured with aromatic and digestive spices, especially created for the Nawab of Lucknow

Cinnamon kebab platter (serves two)

An exotic assortment of kebabs served with homemade relish, black lentil and Indian breads

■ **Non vegetarian** 🌶️ ₹ 2,200

■ **Vegetarian** ₹ 1,800

Handi aur lagan ke khaane

Main Course

■ **Murg awadhi korma** ₹ 950

Chicken morsels simmered in cashew nut and almond velvety gravy

■ **Nihari gosht** ₹ 1050

A rich preparation of lamb shanks, conjured with exotic spices

■ **Kesari malai kofta** ₹ 750

Cottage cheese dumplings, filled with dry fruits, flavoured with mild saffron gravy

■ **Shahi subz korma** ₹ 750

Mélange of seasonal vegetables with cashew based yellow gravy

■ **Dal Cinnamon** ₹ 750

Black lentils simmered overnight, a must try house specialty . . . perfected !

Zafrani pulao

Chicken or seasonal vegetables, cooked with saffron flavoured doon basmati rice

■ **Chicken** ₹ 1,100

■ **Vegetables** ₹ 950

■ **Sheermal** ₹ 250

Refined flour kneaded with milk, laced with saffron, baked in an iron clay oven

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🍲 **Jheenga jaleli** 🍷 ₹ 1,600

Jumbo prawns marinated in freshly ground aromatic spices, char grilled in a clay oven

🍲 **Hyderabadi fish tikka** 🍷 ₹ 800

Shallow fried fillet of bhetki, flavoured with curry leaves

🍲 **Makhmali makai seekh** ₹ 650

Sweet corn, spices and semi dried milk, skewered and char grilled in a clay oven

🍲 **Nizami bharwan paneer** ₹ 650

Shallow fried cottage cheese filled with dry fruits and nuts

Handi aur lagan ke khaane

Main Course

🍲 **Jheenga dum anari** ₹ 1,800

Tiger prawns marinated in pomegranate, char grilled and simmered in rich onion tomato gravy

🍲 **Lagan ka bhuna gosht** 🍷 ₹ 1050

A semi dry preparation of lamb, flavoured with cassia buds and red chilli

🍲 **Dum ka murgh** ₹ 950

Spring chicken marinated with nuts and yoghurt, cooked in coconut flavoured gravy

🍲 **Diwani handi** ₹ 750

Mélange of seasonal vegetables with chopped spinach finished with onion and tomato gravy

🍲 **Mirch baingan ka salan** 🍷 ₹ 750

Baby aubergine and whole green chilies, cooked in peanut paste, cumin, fennel and tamarind gravy

🍲 **Methi chaman** ₹ 750

Minced cottage cheese cooked with fresh fenugreek leaves

🍲 **Dum ki biryani** 🍷

Chicken morsels or lamb shanks with doon basmati rice, cooked in a sealed pot with saffron and spices

Chicken ₹ 1,100

Lamb ₹ 1,200

🍲 **Dum ki subz biryani** 🍷 ₹ 950

Seasonal vegetables with doon basmati rice, cooked in a sealed pot with saffron and spices

🍲 **Keema naan** ₹ 300

Leavened bread made with refined flour, filled with minced lamb baked in a clay oven

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🍲 **Yakhni shorba** ₹ 400

Lamb shanks broth with cinnamon, green cardamom, cloves, fennel and yoghurt

🍲 **Lahabi kebab** 🌶️ ₹ 950

Boat shape minced lamb kebabs, poached in tomato and Kashmiri spices

🍲 **Seekh kebab** 🌶️ ₹ 950

Spiced minced meat, skewered and char grilled in clay oven

🍲 **Aloo nazakat** ₹ 650

Baby potato shells filled with dry fruits, semi dried milk and char grilled in a clay oven

Handi aur lagan ke khaane

Main Course

🍲 **Rogan josh** 🌶️ ₹ 1050

Lamb cooked with aromatic Kashmiri spices in golden brown onion gravy

🍲 **Kokur masala** 🌶️ ₹ 950

Pan seared country chicken, cooked in an aromatic broth and thickened with golden brown onion gravy

🍲 **Dhaniwal korma** ₹ 950

Broiled lamb, cooked aromatic spices, yoghurt and coriander seeds

🍲 **Dum oluv** ₹ 750

Boiled baby potatoes, pan fried and simmered in a tomato and yoghurt gravy

🍲 **Waza palak** 🌶️ ₹ 750

Roughly chopped spinach, simmered in aromatic spiced broth

🍲 **Kashmiri pulao** ₹ 450

Saffron flavoured doon basmati rice with raisin, cashew nuts and coconut slivers

🍲 **Kulcha** ₹ 250

Whole wheat bread filled with choice of onion or potato, baked in a clay oven

🍲 **Tandoori roti or parantha** ₹ 150

Layered whole wheat bread baked in clay oven – plain or buttered

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Mithai

D e s s e r t

■ Malpua with rabri ₹ 400

Reduced milk pancakes infused with saffron syrup and garnished with pistachio slivers

■ Sewain ka muzafar ₹ 400

Fine vermicelli cooked in saffron flavoured sugar syrup and nuts

■ Cinnamon ice cream ₹ 400

House specialty - Cinnamon or beetle leaf flavoured

■ Angoori jamun ₹ 400

Deep fried cottage cheese dumplings, steeped in rose flavoured sugar syrup

■ Firni ₹ 400

Semolina and milk cooked and flavoured with cardamom

■ Shahi tukra ₹ 400

Golden brown fried bread, laced with saffron flavoured sugar syrup

■ Mawa kulfi ₹ 400

Traditional and flavourful Indian stylized ice cream

■ Selection of teas

Masala chai ₹ 150

Kashmiri kahwah ₹ 250

■ Selection of coffees

Espresso coffee ₹ 250

French press coffee ₹ 250