

MACHAN

BREAKFAST

Welcome to the legendary Machan, the first 24-hour international eatery to have opened doors in India's Capital, Delhi. In its all new avatar in the garden city, it offers delectable world cuisines and a novel repertoire of beverages inspired by the flavours and colours of the jungle. Carrying forward a pioneering culinary legacy that began in 1978, our Chefs ensure that there is something unique for everyone!

### CEREALS, FRUITS AND YOGHURT

Hand crafted muesli     Wheat germ, wheat bran, oats, dates, quinoa seeds	450
Selection breakfast cereals All bran, gluten free cereal, corn flakes, granola	450
Selection of any one Full cream milk, skimmed milk, nut milk, soy- milk, lactose free milk	
Bircher muesli	450
Papaya lemon cream	450
Mixed bowl of seasonal fruits	450
Flavoured yoghurt selection Strawberry, Mango	325
CHARCUTERIE	
Selection of cold cuts Please check with your server for selection of the day	1050
BOULANGER	
Selection of breakfast breads & pastries	450
EGGS	
• Organic Eggs served your style, homemade hash brown	575

#### MACHAN CRAFTED OMELETS

<ul> <li>Foreste Casentinesi</li> <li>Sundried tomatoes, smoked peppers, olives, Parmesan cheese</li> </ul>	700
• The Ranthambore Chicken tikka, onion and peppers or paneer tikka, onion and peppers	700
Egg white omelet, green asparagus	700

# SIDES - CHOICE OF ANY ONE

- Cooked ham slices / chicken sausage / 250 bacon crispy / chicken nuggets
- Pan sautéed mixed mushrooms / slow 200 cooked tomato confit and sauce

#### PANCAKES AND BEYOND

Buttermilk pancakes     Fruit, fresh cream, maple syrup	550
• Vegan pancake Fresh fruits, maple syrup	550
Orange brioche french toast	550
Quinoa porridge, almond milk, berries	550
Chia pancakes, nuts & fruit	550

- Eggs benedict English muffin, cooked ham, poached eggs, hollandaise sauce
- Hot smoked salmon
   Poached egg, hollandaise sauce

• Avocado on toast & scrambled eggs

675

675

675







# BREAKFAST

Welcome to the legendary Machan, the first 24-hour international eatery to have opened doors in India's Capital, Delhi. In its all new avatar in the garden city, it offers delectable world cuisines and a novel repertoire of beverages inspired by the flavours and colours of the jungle. Carrying forward a pioneering culinary legacy that began in 1978, our Chefs ensure that there is something unique for everyone!

#### THE GRAND INDIAN 'NASHTA'

Breakfast appam and chicken stew     Fermented rice hoppers, coconut cream braised chicken	625
Poori bhaji Whole wheat fried puffed bread, potato braised in tomato gravy	575
Aloo paratha, white butter Flat griddled potato stuffed bread	575
Idli, sambhar, podi and chutney Steamed fermented rice cake, lentil and vegetable stew	575
Medu vada, sambhar and chutney Deep fried lentil dumpling, lentil and vegetable stew	575
Masala dosa, sambhar, chutney Lentil and rice crisp pancake, lentil and vegetable stew	575
Ragi dosa, sambhar, chutney Finger millet crispy lattice pancake, lentil and vegetable stew	575
• Upma, sambhar, chutney Semolina vegetable porridge, lentil and vegetable stew	575
MACHAN BREAKFAST TRAILS	1200

- The low carb
   Scrambled eggs, arugula tomato flax seed ricotta salad,
   avocado, smoked salmon
- The Western Porridge, American pancake, two eggs fried, hash brown and tomatoes, chicken sausage, salad with maple lemon dressing
- From the south of India Uttapam, vegetable upma, idli, sambhar and chutney
- *The Capital's medley*

#### B E V E R A G E S

Cold press selection		500
Watermelon pomegranate orange	$\overline{\Lambda}$	
Spinach apple ginger		
Pineapple apple mandarin		
Cucumber green apple red apple baby spinach le	emon	
Smoothies		500
Probiotic curd, fermented blueberry, banana		
Pineapple, coconut		
Apple, spinach		
Vegan		
Bowl fruit and nut smoothie		
Love for desi		500
Sweet lassi		
Chaas		
Hot kesar masala milk		
Seasonal fresh juice		
Please check with your server		

1.

#### HOT BEVERAGES

Tea or coffee



Aloo paratha, poori chole, vegetable poha, dahi, pickle



# LUNCH & DINNER

#### LUNCH & DINNER

Welcome to the legendary Machan, the first 24-hour international eatery to have opened doors in India's Capital, Delhi. In its all new avatar in the garden city, it offers delectable world cuisines, ranging from flamboyant Italian to fiery South-East Asian, and from traditional Indian to haute French. Our novel repertoire of beverages is inspired by the flavours and colours of the jungle. Carrying forward a pioneering culinary legacy that began in 1978, our Chefs ensure that there is something unique for everyone!



#### PRE HUNT

#### Soups & salads inspired by forests around the world

The Calderia Shrimp & corn chowder	650
Chicken onion soup Machan Bestseller	650
Madras Mulligatawny soup A classic lentil and coconut soup with Indian spices	600
<b>Tehuacán salad</b> Avocado, rocket, roasted peppers, grapefruit, cumin vinaigrette	700
<b>Titicaca greens</b> Quinoa, micro greens, asparagus, slow cooked beet, baby spinach, soy-onion & chilli dressing	700
Andes terrain Tomato, mozzarella salad, oregano – basil dressing	700
Born in Tijuana - caesar salad with toppings	
Pan-fried shrimp or grilled chicken or ham	950
Sautéed mushrooms	750
Hummus Pita bread	700

Non-vegetarian
 Vegetarian
 All prices are in indian rupees and subject to government taxes
 Please inform the server in case of any allergens

14



# AT THE BONFIRE

#### Pre meal delicacies

Konju varathathu - spice treasure at Anamudi Shola Stir fried prawns, shallots, curry leaves & chilli	1250
<i>Fried buttermilk chicken</i> <i>Chicken in herb &amp; buttermilk marinate, crispy fried</i>	950
Trivandrum chicken fry Fennel flavoured & red chilli	950
Kalakkad reserve - meen varuval Shallow fried seer fish, south Indian spice	1050
Forest rocks Crispy corn, wasabi mayo	700
Gobhi kempu From Mangalore, cauliflower fritters	700
Mushroom pepper fry Button mushrooms, black peppercorns	700

# MACHAN Comfort Classics

Sherwood angler Battered fish, county fries, tartar sauce	1500
<i>Gir club sandwich</i> Machan's classic, ham, fried egg, chicken salad, tomatoes, lettuce	975
Bridger's chicken burger Grilled chicken patty, sesame bun, fries	975
Kaziranga kathi kebab Machan's egg rolls, chicken tikka, peppers	975
Paneer masala kathi kebab Rumali roll, tandoori paneer, tomato, capsicum & onion filling	800
Periyar club sandwich Coleslaw, cucumber, cheese, tomatoes, lettuce	800
Pav bhaji Classic potato & green peas, soft pav	900
Lacandon sandwich Corn bread, roasted vegetables, cream cheese, pesto	800
Risotto sapore della foresta Porcini, shitake, button mushrooms, chives	950





# O P E N F I R E S A T S A F A R I

#### International forest inspired grills

<i>From the "tonga" reef</i> Salmon en paupiette, yellow chilli salsa, lemon caper butter	1500
<i>The ocean turns purple</i> Sea bass, butter, warm wild mushrooms salad, purple potato	2450
"Boreal" is freezing in the wild Grilled prawns, wild rice, citrus salad	1750
Sunrise in the jungle Char-grilled slices of chicken, potato gratin	1100
<i>Maori's love for lamb</i> New Zealand lamb chops, root vegetable puree, crispy kale, tomato & leek confit	2100
Wild mushroom ragout Soft polenta, basil oil, micro greens	900
Smoking on the Troodos mountain Grilled smoked vegetables, halloumi cheese, cottage cheese, corn sauce	900

# ΡΙΖΖΑ

#### Straight from Woods

<i>Cacciatore</i> <i>Char-grilled chicken breast, chicken sausages, mushrooms,</i> <i>olives, onions, bell peppers, jalapenos &amp; mozzarella</i>	1000
Prosciutto parma Parma ham, arugula, chèvre	1400
Margherita Tomato, basil, oregano, mozzarella	900
<b>Tuscany</b> Mushroom, bell peppers, olives, onion, baby corn, jalapenos, pesto, mozzarella	1100

# PASTA

Spaghetti frutti di mare Prawns, tomatoes, capers, basil, white wine	1100
Tagliatelle Lamb ragout, rosemary	1100
Penne Boscaiola Mixed mushrooms, onion, cream, parmesan	900
<b>Rigatoni</b> Plum tomatoes, pine nuts, arugula, basil	900





### OPEN FIRE COPPER POTS

# Traditional forest delicacies inspired by the jungle

Kottayam fish curry Spicy fish curry, best eaten with unpolished rice	1400
<b>Methi venkaya</b> Mixed eggplant & fenugreek leaves, Andhra spices	1000
Chicken ishtew Chicken & coconut stew, appam	1400
Kabini lamb chops Pepper, green herbs	1400
Bandipur koli saaru Chicken curry from the Mysore province	1150
<i>Vegetable ishtew</i> <i>Vegetable &amp; coconut stew, appam</i>	1000
Nagarhole hulli tovve Traditional slow cooked vegetables & lentil stew	800
Hyderabadi chicken biryani Spiced chicken, aromatic basmati rice, salan, raita	1200
Subz tehri Rice & vegetables cooked with yoghurt and spices, salan, raita	100
Steamed rice	500
Curd rice	500

#### INDIAN BREADS

#### Malabar parotta

200

# FROM THE ICEBOX

<b>Tiramisu</b> Mascarpone cheese, savoiardi biscuit soaked in Kahlua	700
Raspberry crumble Served with choice of ice cream	700
Bullseye A Machan classic - like always, like never before	700
Traditional italian trifle Spiked with Grand Marnier	700
Warm chocolate pudding Vanilla bean ice cream, rum- raisin sauce	700
<b>Beloved rasmalai</b> Cheese sponge in sweetened milk, cardamom & saffron flavor	700
Polar Bear's favourite Selection of ice creams	700

#### BEVERAGE MENU

#### COCKTAILS

#### *Signatures*

*The Raintree* (vodka, mandarin liqueur, lime, goji juice, peach bitters)

Raisin the Roof (raisin infused dark rum, single cream, gingerbread chai syrup, egg, black tea)

*The Mynt Twist* (gin, crème de cassis, lime, raspberry puree, champagne)

Colonial Legacy (cinnamon infused vodka, lime juice, fig puree, ginger beer)

#### Classics

Espresso martini (Vodka, Kahlua, fresh espresso shot)

*Martinez* (*Gin, sweet vermouth, maraschino liqueur, orange bitters*)

Boulevardier (Bourbon, sweet vermouth, campari)

Hot and Smoky Bloody Mary (vodka, smoked tomato juice, tabasco, Worcestershire sauce, salt, pepper)

Rude Cosmopolitan (tequila bianco, cranberry juice, Cointreau, lime juice)

Our standard pour for spirits is 30 ml All Prices are in Indian rupees and subject to government taxes Served to persons aged 21 years and above only



1000

900

# SPIRITS

APERO	(60 ml)
Campari	850
Dubonnet	600
SINGLE MALT	(30 ml)
Spey side	
Glenlivet 21 years	4500
Glenlivet 18 years	2200
Glenlivet 15 years	1550
Balvenie, Double Wood, 12 years	1500
Cardhu 12 years	1400
Cragganmore 12 years	1200
Glenfiddich 12 years	1200
Glenmorangie, 10 years	1200
Glenlivet, 12 years	1000



# Highland

Ardmore 10 years	1250
Clynelish, 14 years	1200
Dalwhinnie, 15 years	1000
Singleton, 12 Years	1000
Lowland	
Glenkinchie, 12 years	1200
Isle of Skye	
Talisker, 10 years	1100
Islay	
Bowmore, 12 years	1250
Laphroaig, 10 years	1250
Caol Ila, 12 Years	1250



#### Vodka

Absolut ELYX	1350
Ciroc	950
Belvedere	950
Grey Goose	850
Absolut	600
Ketel One	500
Finlandia	500
Belvedere	500
Stolichnaya	350
Smirnoff	350

#### Rum

Bacardi - Carta Blanca	400
Captain Morgan	350
Bacardi- Black	350

14



1.	
1 -11	

Hendrick's	1300
Tanqueray No. 10	1050
Tanqueray	550
Beefeater	550
Bombay Sapphire	550
Gordons	550
Liqueurs	
Lägammaistar	050

Jagermeister	950
Baileys	550
Kahlua	550

#### Scotch

Chivas Regal, 25 years	6500
Johnnie Walker Blue Label	4000
Royal Salute, 21 years	3500
Chivas Regal, 18 years	1550
Johnnie Walker Gold Label Reserve	1450
Monkey Shoulder	1100
Johnnie Walker Double Black	1100
Johnnie Walker Black Label, 12 years	1000
Chivas Regal, 12 years	850
Johnnie Walker Red Label	500
J & B Rare	450
American whiskey	

Gentleman Jack	1250
Jack Daniel Black Label	800



Domestic whiskey	
Black Dog Triple Gold Reserve	600
Teacher's 50	600
Tequila	
Camino Gold	700
Camino White	550
Cognac	
Remy Martin LOUIS-XIII	26000
Hennessey XO	5900
Hennessey VSOP	3100

#### BEER

Corona	550
Hoegaarden	550
Bira White	450
Kingfisher Ultra	350
Budweiser	300
Kingfisher Premium	300
Heineken	450





# SOFT BEVERAGES

### ARTISANAL TEAS

Taj House Blend	400
Chamomile	400
Green	400
Masala Chai	400
Earl Grey	400
Rose	400

#### COFFEE

Americano	400
Cappuccino	400
Espresso	400
Café Latte	400
Café Mocha	400

All Prices are in Indian rupees and subject to government taxes

# G O U R M E T H O T C H O C O L A T E S

Nutella Hot Chocolate	500
Pumpkin Spice White Hot Chocolate	500
Coconut Tres Leches Hot Chocolate	500

## MILKSHAKES

Chocolate, Banana, Strawberry,	Vanilla	500
--------------------------------	---------	-----

#### ORGANIC GOODNESS

Carrot and Basil	400
Ginger Beetroot	400
Cucumber and Fresh Mint	400

# SOFT COCKTAILS

(mint, lime, demerara, crushed ice)

Coconut Cooler (coconut water, lime, cucumber, mint leaves)	450
Virgin Mojito	450



Watermelon Fresca (watermelon juice, lime, mint leaves, jalapeno)	450
Berry Blast (blueberries, strawberries, lime)	450

West End Grace (pineapple, basil, ginger)

# OTHER BEVERAGES

Red bull	350
Fresh fruit juices	300
Flavoured iced tea	350
Cold coffee	400
Fresh lime soda or water	300
Sparkling water (330ml)	300
Aerated beverage	250
Himalayan mineral water (1000ml)	225

All Prices are in Indian rupees and subject to government taxes



450

#### WINES

#### WINE BY THE GLASS

#### Champagne

Moët & Chandon, Brut Imperial, FRANCE	2,000
G.H. Mumm, Brut, FRANCE	2,000

#### Sparkling Wine

Chandon, Brut, Nasik, INDIA	950
Sula, Brut, Nasik, INDIA	800

#### Rosé Wine

The Wolftrap, SOUTH AFRICA	950
Mateus, Rose, PORTUGAL	800



#### White Wine

Framingham, Riesling, Marlborough, NEW ZEALAND	1100
<b>Tenuta Santa Antonio Scaia, ITALY</b> (Chardonnay, Garganega, Trebbiano)	1000
DBR Lafite, Bordeaux Blanc, FRANCE	900
Grover's, Sauvignon Blanc, INDIA	600
Sula, Riesling, INDIA	600
Kadu, Sauvignon Blanc, INDIA	500
SDU, Chardonnay, INDIA	500

#### Red Wine

Fratelli Sette, (Sangiovese, Cabernet Sauvignon Merlot), INDIA	1,100
Schloss Gobelsburg, Zweigelt, AUSTRIA	1,000
Chateau de Fontenille Rouge, (Sangiovese, Cabernet Sauvignon Merlot), Bordeaux Rouge, FRANCE	900
Grover's La Reserva. Cabernet Shiraz. INDIA	600



Sula Dindori Reserve, Shiraz, INDIA	600
SDU, Triology, Shiraz, Sangiovese, INDIA	500
Kadu, Cabernet Shiraz, INDIA	500

# CHAMPAGNE

Dom Perignon, Rose Champagne, FRANCE	60000
Dom Perignon, Brut Champagne, FRANCE	30000
Louis Roederer Brut Champagne, FRANCE	15000
Moët & Chandon, Brut Impérial Rosé Épernay, Champagne, FRANCE	15000
Bollinger, Special Cuvee Marne', Champagne, FRANCE	11,000
G.H. Mumm Reims, Champagne, FRANCE	10,000
Moët & Chandon, Brut Impérial Épernay, Champagne, FRANCE	10,000

Our standard pour for spirits is 150 ml All Prices are in Indian rupees and subject to government taxes Served to persons aged 21 years and above only

11,



#### SPARKLING WINE

Chandon Rose Nashik, INDIA	4500
Sula Brut Nashik, INDIA	3700
ROSÈ WINE	
The Wolftrap, Rose Boekenhoutskloof Franschhoek Cape of Good Hope, SOUTH AFRICA	4750
Grover's Rose Nandi Hill's, Bangalore, INDIA	2900
WHITE WINE	
Chardonnay	
Stag's Leap Napa valley, CALIFORNIA	11,000
Louis Jadot, Pouilly Fuissé Burgundy, FRANCE	10,000
Baroness Nadine Rupert & Rothschild Western Cape, SOUTH AFRICA Santa Rosa, CALIFORNIA	7,750
Mount Pleasant Hunter Valley, AUSTRALIA	5,750

Vina Tarapaca Central Valley, CHILE	4,750
Bodega Norton Luján de Cuyo, ARGENTINA	4,500
Peter Lehmann Weighbridge, AUSTRALIA	4,500
Jacob's Creek Adelaide Hills, AUSTRALIA	4,000
Riesling / Gewurztraminer	
Dr. Burklin Wolf Riesling, Burklin Estate, GERMANY	6,500
Chenin blanc	
Cape Elephant Western Cape,SOUTH AFRICA	4,750
Sauvignon Blanc	
Saint Clair Marlborough, NEW ZEALAND	6,750
D'Arenberg, The Broken Fish Plate McLaren Vale, SOUTH AUSTRALIA	6,000



Mouton Cadet Bordeaux, FRANCE	5,500
Tarapaca La Isla	5,000
Maipo Valley, CHILE	
Nederburg	4,750
Western Cape, SOUTH AFRICA	
Oxford Landing Yalumba, AUSTRALIA	4,500
Italian White Wine	
Querciabella, Batar Chardonnay, Pinot Blanc, Toscana, ITALY	18,750
Gavi, Marchesi Di Barolo Cortese, Gia Opera Pia Barolo, ITALY	7,000
Casamatta Bianco Vermentino and Moscato Bianco, Babi Graetz, ITALY	5,500

# RED WINE

# Cabernet Sauvignon

Rupert & Rothschild, Baroness Nadine Stellenbosch, SOUTH AFRICA	7,250
Shiraz / Grenache / Zinfandel	
Chateanuef-Du-Pape-2009 Grenache, Shiraz, Mourvedre, Rhone, FRANCE	16,500
D'Arenberg, The Iron Stone Pressing Shiraz, Mourverdre, McLaren Vale, AUSTRALIA	12,500
Leeuwin Estate Shiraz, Margaret River, AUSTRALIA	10,750
The Chocolate Block Shiraz,Boekenhoutskloof of Franschhoek Valley, SOUTH AFRICA	9,500
E. Guigal, "Crozes Hermitage" Shiraz, Rhône, FRANCE	9,000
D'Arenberg, The Laughing Magpie Shiraz, Viognier, McLaren Vale, AUSTRALIA	7,500
D'Arenberg, The Footbolt Shiraz, McLaren Vale, AUSTRALIA	7,250
<i>Mouton Cadet</i> Bordeaux Baron Philippe de Rothschild, FRANCE	4,750





Merlo	ot /	Mal	bec
1110100		111000	000

Leeuwin Estate Merlot, Margaret River, AUSTRALIA	11,500
Villa Maria Merlot, Marlbourough, NEW ZEALAND	5,750
Escudo Rojo, Baron Philippe de Rothschild Merlot, Maipo Valley, CHILE	5,500
Mouton Cadet Merlot, Bordeaux, FRANCE	5,500
Bodega Norton Malbec, Mendoza, ARGENTINA	4,750
Pinot Noir / Pinotage / Gamay	
Louis Jadot, "Moulin-à-Vent Chateau Des Jaques" <sup>Gamay, Burgundy, FRANCE</sup>	8,500
Saint Clair Pinot Noir, Marlborough, NEW ZEALAND	7,250
Framingham Pinot Noir, Marlborough, NEW ZEALAND	6,750
Louis Jadot, Bourgogne Pinot Noir, Burgundy, FRANCE	6,750

Sangiovese

Brancaia Il Blu Toscana IGT, Tuscany, ITALY	15,750
Brunello Di Montalcino Toscana, ITALY	12,000
Other Italian	
Amarone Allegrini della Valpolicella Classico Veneto DOCG, ITALY	18,750
Barolo Marchesi Di Barolo Piedmont, DOCG ITALY	14,000
Barbaresco Marchesi Di Barolo Piedmont, DOCG ITALY	13,000
Zonin Chianti Tuscany, DOC, ITALY	5,750

All Prices are in Indian rupees and subject to government taxes Served to persons aged 21 years and above only

#### INDIAN WINE

India is a rapidly emerging wine economy – in terms of both production and consumption – and it has the potential to become a significant wine producing country on the world wine scène.

The majority of India's wine regions are concentrated in the south-western part of the country, primarily in the state of Maharastra and Karnataka. Some of the most well-known wine-producing areas in Maharashtra include Nasik and in the state of Karnataka, the best sites are situated on the foothills of the Nandi Hills on the outskirts of Bangalore.

Since the beginning of the current renaissance in its wine industry, India has adopted a modern approach to production, both in its vineyards and wineries. Most commercial producers use phylloxera-resistant grafted vines imported from abroad.

Contemporary vineyard practices, ranging from top-class soil and canopy management to a wide range of trellising methods, are used to combat the climatic extremes and control high yields caused by the fertile soils

Cabernet Sauvignon, Shiraz, Merlot and Zinfandel for reds and Chardonnay, Chenin Blanc, Clairette and Sauvignon Blanc for whites are all grown. Wine styles range from heavy and alcoholic fortified wines to quality still wines and sparkling wines made by the traditional method.



# INDIAN RESERVE LABELS

#### Red Wine

Fratelli, Sette Cabernet Sauvignon, Cabernet Franc, Sangiovese, Solapur, INDIA	5,000
Sula Rasa Cabernet Sauvignon	5,000
Grover's La Reserve Cabernet Sauvignon & Shiraz, Nandi Hill, INDIA	3,500
Indian White Wine	
Piero Masi, MS Sangiovese, Cabernet Franc, Shiraz Sholapur, INDIA	3,000
Grover's Sauvignon Blanc, Nandi Hill's, Bangalore, INDIA	3,000
Sula Sauvignon Blanc, Nasik, INDIA	3,000
Fratelli	3,000

Chardonnay, Solapur, INDIA Fratelli 3,000 Chenin blanc, Solapur, INDIA



All Prices are in Indian rupees and subject to government taxes Served to persons aged 21 years and above only

Big Banyan Sauvignon Blanc,Goa, INDIA	3,000
Sula Riesling, Nasik, INDIA	2.500
Kadu Sauvignon Blanc, INDIA	2500
SDU Chardonnay, INDIA	2500
Indian Red Wine	
Piero Masi, MS Cabernet Shiraz, Sholapur, INDIA	3,000
Sula, Dindori Shiraz, Nandi Hill, Bangalore, INDIA	3,500
Sula Merlot-Malbec, Nasik, INDIA	3,000
<b>Grover's</b> Cabernet Shiraz, Nandi Hill, Bangalore, INDIA	3,000
Fratelli Cabernet Sauvignon, Sholapur, INDIA	3,000
Fratelli Sangiovese, Sholapur, INDIA	3,000



All Prices are in Indian rupees and subject to government taxes Served to persons aged 21 years and above only

SDU, Reserva Cabernet Shiraz, INDIA	3000
SDU, Triology Shiraz, Sangiovese, INDIA	2500
Kadu Cabernet Sauvignon, INDIA	2500
Big Banyan Cabernet Sauvignon, INDIA	2,500

All Prices are in Indian rupees and subject to government taxes Served to persons aged 21 years and above only

14



Welcome to the legendary Machan, the first 24-hour international eatery to have opened doors in India's Capital, Delhi. In its all new avatar in the garden city, it offers delectable world cuisines and a novel repertoire of beverages inspired by the flavours and colours of the jungle. Carrying forward a pioneering culinary legacy that began in 1978, our Chefs ensure that there is something unique for everyone!

# FROM THE WORLD'S TUREEN

The Calderia     Shrimp and corn chowder	325
Chicken onion soup Machan classic inspiration	325
Madras Mulligatawny soup	300
SLIMMER TRIMMER	
Andes terrain Tomato mozzarella salad dressing of oregano and basil	350
<ul> <li>Born in Tijuana - caesar salad with toppings</li> <li>Pan-seared shrimp or grilled chicken or ham</li> <li>Pan-sautéed mushrooms</li> </ul>	475 375
PRE-HUNT	
• Fried buttermilk chicken Chicken herb and buttermilk marinated crispy fried	475

	Trivandrum chicken fry Flavoured with fennel and red chillies	475
•	Kalakkad reserve - meen varuval Shallow fried seer fish, south Indian spice	525
	Gobhi kempu Cauliflower fritter, from Mangalore	350
	Mushroom pepper fry Button mushrooms, black peppercorns	350
Т	HE INDIAN TIFFIN	
	Pav bhaji Classic potato & green peas, soft pav	450
•	Kottayam fish curry Spicy and tangy seer fish curry, best eaten with unpolished rice	700
	<b>Methi venkaya</b> Mélange of eggplant and fenugreek leaves, Andhra spices	500
•	Bandipur koli saaru Rustic style chicken curry, from Mysore province	575
•	Chicken biryani Spiced chicken, aromatic basmati rice, salan, raita	600
	Subz. tehri Rice delicacy of vegetables cooked with yoghurt and spices, salan and raita	400
	Steamed rice	250
	Curd rice	250



#### M I D N I G H T

Welcome to the legendary Machan, the first 24-hour international eatery to have opened doors in India's Capital, Delhi. In its all new avatar in the garden city, it offers delectable world cuisines and a novel repertoire of beverages inspired by the flavours and colours of the jungle. Carrying forward a pioneering culinary legacy that began in 1978, our Chefs ensure that there is something unique for everyone!

#### INDIAN BREADS Malabar parotta 100 PASTA 550 Spaghetti frutti di mare Prawns, tomatoes, capers, basil, white wine **•** Tagliatelle 550 Lamb ragout, rosemary Penne Boscaiola 450 Mixed mushrooms, onion, cream, parmesan 450 Rigatoni Plum tomatoes, pine nuts, arugula, fresh basil FIRE AT SAFARI O P E N 475 Gir club sandwich Machan's classic, ham, fried egg, chicken salad, tomatoes, lettuce

	Periyar club sandwich Coleslaw, cucumber, cheese, tomatoes, lettuce	400
•	Bridger's chicken burger Grilled chicken patty, sesame bun, fries	475
S	WEET BASKET	
•	Tiramisu Mascarpone cheese, savoiardi biscuit soaked in kahlua	350
•	Bullseye A Machan classic - like always, like never before	350
•	Traditional Italian Trifle Spiked with Grand Marnier	350
•	Warm chocolate pudding Vanilla bean ice cream, rum- raisin sauce	350
	Polar Bear's favourite Selection of ice creams	350

