



# MACHAN

## BREAKFAST

Welcome to the reimagined and redefined Machan - the city's first 24 hours international eatery with a pioneering culinary legacy that began in 1978.



### CEREALS, FRUITS AND YOGHURT

- *Homemade granola* 450  
*Steel cut oats, honey, almond flakes, pecan nuts*
- *Hand crafted muesli* 450  
*Wheat germ, wheat bran, oats, dates, quinoa seeds*  
*Selection of any one*  
*Full cream milk, skimmed milk, nut milk, soy milk*
- *Bircher muesli* 450
- *Papaya lemon cream* 450
- *Mixed bowl of seasonal fruits and berries* 450
- *Flavoured yoghurt selection* 325  
*Fig, strawberry, mango*



### CHARCUTERIE

- *Selection of cold cuts* 1050  
*Please check with your server for the selection of the day*

### BOULANGER

- Selection of breakfast breads* 450

### EGGS

- *Organic* 575  
*Eggs served your style, homemade hash brown*
- *Eggs Benedict* 675  
*English muffin, cooked ham, poached eggs, hollandaise sauce*
- *Smoked salmon* 675  
*Hot smoked salmon, poached egg, hollandaise sauce*
- *Huevos rancheros* 675  
*Sunny side up, crispy bacon, salsa, tortilla beans*

### MACHAN CRAFTED OMELETTES

- *Autumn in Sierra Fría* 700  
*Refried beans, chilli chipotle, guacamole, chicken, Manchego cheese, salsa*
- *Foreste Casentinesi* 700  
*Sundried tomatoes, smoked peppers, olives, Parmesan cheese, with an option of Parma ham topping*
- *The Ranthambore* 700  
*Chicken tikka, onion and peppers or paneer tikka, onion and peppers*

### SIDES - CHOICE OF ANY ONE

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

### PANCAKES AND BEYOND

- *Layered with baked cheesecake* 550  
*Fresh strawberry glaze*
- *Buttermilk pancake* 550  
*Fruit, fresh cream, maple syrup*
- *Vegan pancake* 550  
*Fresh fruits and berries*
- *Crêpe rolls, banana caramel* 550
- *Orange brioche French toast* 550
- *Churros* 550  
*Hazelnut, chocolate and caramel sauce*



■ Non-vegetarian ■ Vegetarian  
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# MACHAN



## BREAKFAST

### THE GRAND INDIAN 'NASHTA'

- *Keema paratha* 625  
*Minced lamb with flat griddled Indian bread*
- *Appam and mutton stew* 625  
*Fermented rice hoppers, coconut cream braised lamb*
- *Chole bhatura* 575  
*Bengal gram simmered in spices, fermented fried dough*
- *Poori bhaji* 575  
*Whole wheat fried puffed bread, potato braised in yoghurt tomato gravy*
- *Aloo paratha, white butter, chonka mutter* 575  
*Flat griddled potato stuffed bread, tempered green peas*
- *Idli, sambhar, podi, chutney* 575  
*Steamed fermented rice cake, lentil and vegetable stew*
- *Medu vada, sambhar, ginger chutney* 575  
*Deep fried lentil dumpling, lentil and vegetable stew*
- *Masala dosa, sambhar, coriander chutney* 575  
*Lentil and rice crisp pancake, lentil and vegetable stew*
- *Ragi dosa, sambhar, coriander chutney* 575  
*Finger millet crispy lattice pancake, lentil and vegetable stew*
- *Upma, sambhar, brinjal chutney* 575  
*Semolina vegetable porridge, lentil and vegetable stew*



### MACHAN BREAKFAST TRAILS

- *The Asian* 1200  
*Konji, chicken dumplings and noodle, poached eggs, salmon teriyaki, rice*
- *The Low Carb* 1200  
*Scrambled eggs, arugula tomato flaxseed ricotta salad, avocado, hot smoked salmon*

- *The Western* 1200  
*Porridge, American pancake, two eggs fried, hash brown and tomatoes, pork sausage, salad with maple lemon dressing*
- *The Old City* 1200  
*Keema, masala scrambled eggs, pav, payaz ka chori, aloo subzi*
- *From the South of India* 1200  
*Uttapam, vegetable upma, idli, sambhar and chutney*
- *The Capital's Medley* 1200  
*Aloo paratha, poori chole, vegetable poha, dahi, pickle*



### BEVERAGES 500

#### Cold press selection

- Chia seed beetroot and carrot*
- Watermelon pomegranate orange*
- Spinach apple ginger*
- Mandarin basil*
- Pineapple apple mandarin*
- Cucumber green apple red apple baby spinach lemon*

#### Smoothies

- Probiotic curd, fermented blueberry, banana*
- Pineapple, coconut*
- Apple, spinach-vegan*
- Bowl fruit and nut smoothie*

#### Love for desi

- Sweet lassi*
- Chaas*
- Hot kesar masala milk*
- Seasonal fresh juice*
- Please check with your server*

### HOT BEVERAGES

#### Tea or coffee by the pot

- Please check with your server*

500

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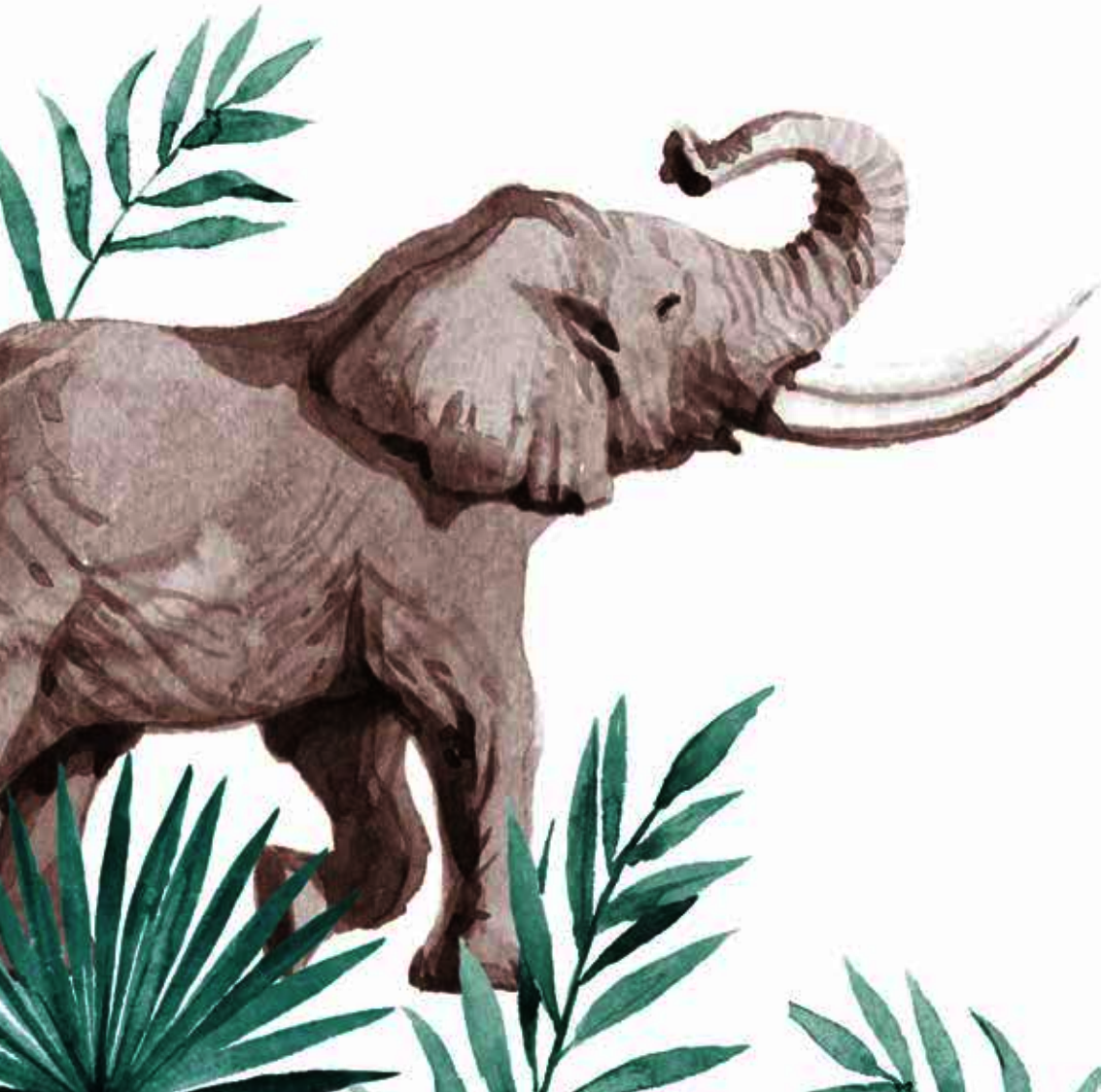


## LUNCH & DINNER

*Welcome to the reimagined and redefined Machan - the city's first 24 hours international eatery with a pioneering culinary legacy that began in 1978. Machan – where the past meets the present, allow us to take you back to the much-loved rendezvous of Delhi in a contemporary avatar.*

*Machan presents an all-day dining experience offering an international à la carte menu to suit every mood and palate, from breakfast through to dinner and further to our exclusive midnight repertoire.*

*Forests of the world and India have inspired our Chefs to create an eclectic menu that celebrates the flavours and colours of the Jungle. Discover our novel repertoire of beverages inspired by the elements of the forest - there is something for everyone.*



## P R E H U N T

*Soups and salads inspired by forests around the world*

- *The calderia* 750  
*Shrimp and corn chowder*
- *Chicken onion soup* 650  
*Machan classic inspiration*
- *Madras mulligatawny soup* 600  
*A classic of lentil and Indian spices*
- *Phu chi fa bean broth* 600  
*Red onion, mushroom, udon, lemon grass, sweet basil*
- *Tehuacán salad* 950  
*Avocado, rocket, roasted peppers, grapefruit, cumin vinaigrette*
- *Titicaca greens* 950  
*Quinoa, micro greens, asparagus, slow cooked beet, baby spinach, soy onion chilli dressing*
- *Andes terrain* 950  
*Tomato mozzarella salad dressing of oregano and basil*
- *Bandhavgarh beginnings* 950  
*Salad of grilled fruits and chargrilled root vegetables*
- Born in Tijuana - Caesar's salad with toppings*
- *Pan-seared shrimp or grilled chicken or ham* 1150
- *Grilled halloumi or pan sautéed mushrooms or avocados* 950

## A T T H E B O N F I R E

*Pre meal delicacies with various preparations*

- *Ebi tempura* 1325  
*Prawn tempura, daikon dip*
- *Xishuangbanna lamb* 1325  
*Star anise double cooked lamb*

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- *Fried buttermilk chicken* 1050  
*Chicken herb and buttermilk marinated, crispy fried*
- *Chicken tawa tikka* 1050  
*Woodfire slow cooked pan chicken tikka*
- *Paturi mahi tikka* 1050  
*Banana leaf encased coal cooked fish*
- *Pug marks* 1050  
*Chilli chipotle mushroom paws*
- *Forest rocks* 1050  
*Crispy corn wasabi mayo*
- *Classic fondue* 1250  
*Served with pickles, steamed potato and French bread*
- *Black forest tails* 1050  
*Short bread, oven dried tomato, rocket lettuce, olive, roasted garlic*
- *Anardana paneer tikka* 1050  
*Char-grilled cottage cheese marinated with Indian spices and pomegranate*
- *Subz shikampuri* 1050  
*Pan griddled vegetable galettes*

## MEALS ON A MACHAN

*Comfort meals, quick preparation - finest combination*

- *Sherwood angler* 1500  
*Battered fish, county style fries, homemade tartar sauce*
- *Malay kari udang* 1750  
*Prawn curry, French baguette, crispy beans*
- *Táng cù jī* 1650  
*Sweet and sour chicken, jasmine egg rice*
- *Carnero barbacoa* 1550  
*Pulled lamb in soft tacos, charcoal smoked salsa, guacamole*

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- *Gir club sandwich* 1250  
*Machan's classic, ham, fried egg, chicken salad, tomatoes, lettuce*
- *Bridger's chicken burger* 1250  
*Grilled chicken patty, gluten free rolls, hand cut fries*
- *Anamudi Shola kozhi roast* 1650  
*Kerala chicken, neer dosa*
- *Kaziranga kathi kebab* 1250  
*Machan's classic egg rolls, chicken tikka, peppers*
- *Paneer masala kathi kebab* 1150  
*Tandoori paneer, tomato, capsicum and onion spiced stuffed rumali roll*
- *Periyar club sandwich* 1150  
*Coleslaw, cucumber, cheese, tomatoes, lettuce*
- *Suislaw burger* 1150  
*Gluten free, char-grilled vegetable and cream cheese burger*
- *Lacandon sandwich* 1150  
*Corn bread, avocado roasted peppers, chilli dressing*
- *Mapo dofu* 1350  
*Tofu chilli black bean, street style noodle*
- *Mossy shucaï* 1350  
*Organic vegetable green curry, crispy beans, jasmine rice*
- *Risotto sapore della foresta* 1350  
*Carnaroli rice, red wine, radicchio, asparagus, crispy vegetables*

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# OPEN FIRES AT THE SAFARI

*International forest inspired grills*



- |   |  |      |
|---|--|------|
| ■ | <i>From the “Tonga” reef</i>   | 2050 |
|   | <i>Salmon en paupiette, yellow chilli salsa, lemon caper butter</i>                              |      |
| ■ | <i>The ocean turns purple</i>  | 2450 |
|   | <i>Butter cooked sea bass, warm salad of wild mushrooms, purple potato</i>                       |      |
| ■ | <i>“Boreal” is freezing in the wild</i>  | 2050 |
|   | <i>Grilled prawns, wild rice, citrus salad</i>   |      |
| ■ | <i>The desert of Greek salt</i>  | 2450 |
|   | <i>Salt crusted baked cod, goat cheese, kalamata olive, cucumber, rocket</i>                     |      |
| ■ | <i>Hunters head home</i>   | 2050 |
|   | <i>Slow cooked pork belly roast, poached red wine pear salad</i>                                 |      |
| ■ | <i>Sunrise in the jungle</i>   | 1600 |
|   | <i>Corn-fed side of chicken, potato gratin</i>   |      |
| ■ | <i>Dwelling in the “Black Forest”</i>  | 1600 |
|   | <i>Grilled German sausages, cream potatoes, sweet mustard, sauerkraut</i>                        |      |
| ■ | <i>Maori’s love for lamb</i>   | 2450 |
|   | <i>Lamb chops, root vegetable puree, tomato and leek confit</i>                                  |      |
| ■ | <i>Mushroom’s on the forest floor</i>  | 1400 |
|   | <i>Grilled forest mushrooms, stuffed portobello, basil soil, hazelnut butter, mushroom paper</i> |      |
| ■ | <i>Smoking on the Troodos mountain</i>   | 1400 |
|   | <i>Grilled smoked vegetables, halloumi cheese, cottage cheese, corn sauce</i>                    |      |

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## P I Z Z A

- *Cacciatore* 1400  
*Char-grilled chicken supreme, chicken sausages, pork sausages, mushrooms, olives, onions, bell peppers, jalapenos and mozzarella*
- *Prosciutto Parma* 1400  
*Parma ham, arugula, chèvre*
- *Margherita* 1250  
*Tomato, basil, oregano, mozzarella*
- *Tuscany* 1250  
*Mushroom, bell peppers, olives, onion, baby corn, jalapenos, pesto, mozzarella*

## P A S T A

- *Lumaconi* 1350  
*Creamy shrimp, mushroom, crispy leeks*
- *Trofie* 1300  
*Tomato sauce, bacon, red onions, pecorino*
- *Lamb agnolotti* 1300  
*San Marzano garlic basil dressing, parmesan sauce*
- *Rigatoni* 1150  
*Sautéed forest mushrooms, spinach, fennel, edamame, balsamic*
- *Spaghetti* 1150  
*Sundried tomatoes, tomato sauce, kalamata olives, smoked ricotta*
- *Ravioli* 1150  
*Roasted garlic, vegetable, pecorino, cherry tomato glaze, herb cream*

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## FROM THE FOREST

19:00 hours -23:45 hours

Traditional forest delicacies inspired by the jungle

- |   |   |  |      |
|---|---|--|------|
| ■ | <i>Dachigam's last summer chamomile soup</i><br>Pearl onion, water broth, elderflower oil                                       |  | 600  |
| ■ | <i>Kherganga brined figs</i><br>Unripened fermented peach, fig leaf oil, forest greens  |  | 950  |
| ■ | <i>Guindy aged duck spiced</i><br>Spiced glaze duck, grilled pineapple, basil dust  |  | 1325 |
| ■ | <i>Mukundara khad murgh</i><br>Clay pot cooked chicken, aloo papad ki subzi, garlic chutney, multigrain roti                    |  | 1700 |
| ■ | <i>Manas pork ribs</i><br>Jolokia curry, smoked wood greens   |  | 2050 |
| ■ | <i>Barot trout</i><br>River side cucumber in sweet basil juice, forest king oyster mushrooms, Kullu pomegranate paste           |  | 1650 |
| ■ | <i>Sariska footprints</i><br>Overnight soaked pearl millet khichdi, chenopodiumin cumin curry, pea shoot                        |  | 1250 |
| ■ | <i>Jhalana dana methi papad subzi</i><br>Fenugreek and potato with roasted papad, mirch ka achar, gatta curry, multi grain roti |  | 1350 |

## OPEN FIRE COPPER POTS

- |   |   |      |
|---|---|------|
| ■ | <i>Silent valley Malabar meen curry</i><br>River sole braised in a spicy coconut curry            | 1450 |
| ■ | <i>Nalli nihari</i><br>Lamb shanks braised in its own juices and spices                           | 1450 |
| ■ | <i>Murgh tikka lababdar</i><br>Machan classic chicken tikka cooked in rich tomato and onion gravy | 1400 |

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■	<b>Keema pav</b> <i>Pot roasted minced lamb, served with pav bread</i>	1400
■	<b>Pav bhaji</b> <i>Machan classic potato and green pea preparation, served with pav bread</i>	1150
■	<b>Baingan bharta</b> <i>Coal smoked aubergine mash, tempered with onions, tomatoes and Indian spices</i>	1100
■	<b>Paneer makhani</b> <i>Cottage cheese cooked in rich creamy tomato gravy</i>	1100
■	<b>Lasooni palak</b> <i>Spinach cooked with garlic and cream</i>	1100
■	<b>Bhindi do pyaza</b> <i>Okra cooked home style with onions and tomatoes</i>	1100
■	<b>Dal Machan</b> <i>Machan classic of black lentils cooked overnight, finished with butter and cream</i>	1100
■	<b>Gosht biryani</b> <i>Hyderabadi style lamb cooked with basmati rice in the traditional dum style served with salan and raita</i>	1550
■	<b>Subz tehri</b> <i>Rice delicacy of vegetables cooked with yoghurt and spices served with salan and raita</i>	1350
■	<b>Steamed rice</b>	425

## INDIAN BREADS

■	<b>Masala kulcha</b>	275
■	<b>Missi roti / tandoori roti / laccha paratha / naan</b>	250

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## FROM THE ICEBOX

- *Bull's eye* 700  
*Like always, like never before*
- *Crème brûlée* 700  
*Bailey's Irish cream infused*
- *Chocolate K2O* 700  
*Single origin dark chocolate crémeux, hazelnut micro sponge*
- *You made my date* 700  
*Traditional Italian tiramisu spiked with grand marnier*
- *Ecuadorian Jivara chocolate, forest berries* 700  
*Feuilletine crisp, Jivara chocolate, whipped ganache berry, caramel tuile*
- *Baked air light cheese cake* 700  
*Mixed berry compote, citrus segments*
- *Himalayan goat cheese, pine cone* 700  
*Goat milk yoghurt, seasonal fruits, pine cone from the forest*
- *Beloved rasmalai* 650  
*Fresh cheese sponge soaked in sweetened milk, flavoured with cardamom and saffron*
- *1916 Estd.* 650  
*Parsi dairy kulfi, vermicelli*
- *Polar bears favourite* 650  
*Oreo brownie ice cream / honey nut crunch ice cream / chocolate chilli ice cream*

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# WINE BY THE GLASS

## SPARKLING WINE

*Chandon Brut, India* 600

## WHITE

*Chablis, Domaine Long-Depaquit,  
Albert Bichot, France* 1000

*Sauvignon Blanc, Nederburg  
The Winemasters Reserve, South Africa* 800

*Garganega, Chardonnay, Soave, Zonin, Italy* 600

*Pinot Grigio, Danzante, Italy* 600

*Reisling, Sula Vineyards, India* 300

## RED

*Syrah, Cotes-Du-Rhone, Saint Cosme, France* 600

*Cabernet Shiraz, Jacob's Creek, Australia* 400

*Merlot, Danzante, Frescobaldi, Italy* 400

*Tempranillo, Campo Viejo Rioja, Spain* 400

*Tempranillo, Sula Satori, India* 300



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# WINE BY THE BOTTLE

## CHAMPAGNE

<i>Moët &amp; Chandon, Rose, France</i>	9000
<i>Moët &amp; Chandon, Brut, France</i>	8000
<i>GH Mumm, France</i>	6000

## SPARKLING

<i>Chandon Brut, India</i>	3000
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## WHITE

<i>Chardonnay, Cakebread Cellars, U.S.A</i>	8000
<i>Chardonnay, Chablis, Domaine Long Depaquit Maison Albert Bichot, France</i>	5000
<i>Sauvignon Blanc, Pouilly-Fume Henri Bourgeois, France</i>	4000
<i>Sauvignon Blanc, Nederburg The Winemasters Reserve, South Africa</i>	4000
<i>Sauvignon Blanc, 'The Broken Fishplate', D'arenberg, Australia</i>	4000
<i>Sancerre, Henri Bourgeois, France</i>	4000
<i>Gruner Veltliner, Domaene Gobelsburg, Austria</i>	4000
<i>Sauvignon Blanc, Pioneer Block 2, Saint Clair, New Zealand</i>	4000

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<i>Riesling, 'Qba', St. Urbans Hof, Germany</i>	4000
<i>Cortese, Gavi Di Gavi, Marchesi Di Barolo, Italy</i>	4000
<i>Garganega, Chardonnay, Soave, Zonin, Italy</i>	3000
<i>Pinot Grigio, Danzante, Italy</i>	3000
<i>Sauvignon Blanc, The Source Sula, India</i>	3000
<i>Chardonnay, Fratelli, India</i>	1500
<i>Sauvignon Blanc, Sula, India</i>	1500
<i>Reisling, Sula Vineyards, India</i>	1500
<i>Chenin Blanc, Sula, India</i>	1500

## R E D

<i>Chianti Rúfina Nipozzano Riserva, Frescobaldi, Italy</i>	6000
<i>Shiraz, Grenache, 'Iron Stone Pressings', D'arenberg, Australia</i>	6000
<i>Cabernet Sauvignon, Merlot, Cabernet Franc, Château Clarke, Baron de Rothschild, France</i>	6000
<i>Shiraz, Thelema, South Africa</i>	6000
<i>Pinot Noir, "Vintner's Reserve", Kendall Jackson, U.S.A</i>	4000
<i>Zinfandel, "Vintner's Reserve", Kendall Jackson, U.S.A</i>	4000
<i>Pinot Noir, 'Bourgogne', Louis Jadot, France</i>	4000
<i>Sangiovese, Cabernet Sauvignon, Sette, Fratelli, India</i>	4000
<i>Tempranillo, Shiraz, Grover Chene Grande Reserve, India</i>	4000

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<i>Syrah, Cotes-Du-Rhone, Saint Cosme, France</i>	3000
<i>Rare Blend, Escudo Rojo Baron Philip de Rothschild, Chile</i>	3000
<i>Carmenere, Montes Limited Edition, Chile</i>	3000
<i>Malbec Reserva, Norton Bodega, Argentina</i>	3000
<i>Shiraz, Rasa, Sula, India</i>	3000
<i>Shiraz, Two Oceans, South Africa</i>	2000
<i>Merlot, Danzante, Frescobaldi, Italy</i>	2000
<i>Cabernet Shiraz, Jacob's Creek, Australia</i>	2000
<i>Tempranillo, Campo Viejo Rioja, Spain</i>	2000
<i>Cabernet Sauvignon, Shiraz, Grovers, India</i>	2000
<i>Shiraz, Cabernet Sauvignon, Arros York, India</i>	2000
<i>Tempranillo, Sula Satori, India</i>	1500
<i>Cabernet Franc, Shiraz, Fratelli, India</i>	1500

## DESSERT WINE

<i>Semillon, Sauternes, Baron Philippe de Rothschild, France</i>	5000
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# RETRO WITH A TWIST

## *Marmalade and Thyme Old Fashioned*

*Gin, cucumber, thyme sprigs, rose water, orange marmalade, tonic water*

650

## *Between The Sheets*

*Dark rum, cognac, gin, rosemary*

650

## *Forest Martini*

*Gin, dry vermouth, basil, elderflower foam*

650

## *Guava Mary*

*Vodka, guava juice, spiced rim*

650

## *Jungle Pirate*

*Banana infused white rum, lemon twist with cocoa smoke*

650

## *The Harvest*

*Coconut infused vodka, tequila, red wine*

650

## *Caramel Apple Mule*

*Vodka, apple cider, caramel syrup*

650

## *Bubbling Jamun*

*Prosecco, gin, aperol, jamun squash*

650

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## KITCHEN MEETS THE BAR

<i>Fisherman's Bloody Mary</i>	650
<i>Vodka, mezcal, house made bloody mary, sweet and spicy, seafood broth</i>	
<i>Chef's Lunch</i>	650
<i>Brie infused Tennessee whiskey, mushroom stock, beer, red wine</i>	
<i>Woodlands By The Sea</i>	650
<i>Morel mushroom infused gin, crème de cassis, angostura bitter, worcestershire sauce</i>	
<i>All Affair Florenza</i>	650
<i>Gin, tequila, cherry tomato, basil leave, served with bruschetta</i>	
<i>Thai Curry Collins</i>	650
<i>Thai curry infused vodka, coconut vodka, lime juice, sparkling water</i>	

## SIGNATURE COCKTAILS

<i>The Number One</i>	850
<i>Unique blend of gin, guava, red apple, elder flower</i>	
<i>Machan Mahua Story</i>	850
<i>Mahua berry infused blended whisky, muddled with gin and lemonade</i>	
<i>Wild Hibiscus Machan</i>	850
<i>Tequila, orange liqueur, hibiscus cordial, sparkling wine</i>	

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# NEGRONI A TRADITION

<i>The Classic</i>	650
<i>Gin, campari, sweet vermouth</i>	
<i>The Boulevardier</i>	650
<i>Bourbon whiskey, campari, sweet vermouth</i>	
<i>Sangria Negroni</i>	650
<i>Gin, campari, red wine</i>	
<i>Mezcal Negroni</i>	650
<i>Mezcal, campari, sweet vermouth</i>	
<i>Rocket Man Negroni</i>	650
<i>Gin, campari, sweet vermouth, balsamic vinegar</i>	

# FROM THE LAND OF MALTS

<i>Glenlivet 18 YO</i>	1425
<i>Glenfiddich 18 YO</i>	1250
<i>Balvenie 17 YO</i>	1125
<i>Lagavulin 16 Yo</i>	950
<i>Glenlivet 15 YO</i>	950
<i>Caol Ila 12 YO</i>	675
<i>Glenlivet 12 YO</i>	650
<i>Glenfiddich 12 YO</i>	650
<i>Talisker 10 YO</i>	650
<i>Paul John</i>	550
<i>Amrut</i>	450
<i>Rampur</i>	450

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## WHISKEY

<i>Woodford Reserve</i>	900
<i>Jack Daniel's</i>	575
<i>Gentleman Jack</i>	525
<i>Jameson</i>	450

## M A S T E R B L E N D

<i>Johnnie Walker Blue Label</i>	1650
<i>Chivas Regal 18 YO</i>	850
<i>Ballantine's Finest</i>	450
<i>Chivas Regal 12 YO</i>	600
<i>Johnnie Walker Black Label</i>	600
<i>Monkey Shoulder</i>	550
<i>J &amp; B Rare</i>	450
<i>Teacher's Highland Cream</i>	400

## V O D K A

<i>Beluga Silver</i>	750
<i>Grey Goose</i>	575
<i>Cîroc</i>	575
<i>Belvedere</i>	550
<i>Ketel One</i>	550
<i>Absolut</i>	475

*Our standard pour for spirits is 30 ml*

*All prices are in Indian rupees and subject to government taxes*

*Please inform the server in case of any allergens*

# GIN AND TONIC - A TREND

## CLASSIC MEETS THE TRENDY

<i>Tanqueray No. Ten</i>	550
<i>Bombay Sapphire</i>	500
<i>Jodhpur</i>	450
<i>Hendrick's</i>	450
<i>Gordon's</i>	450

## SHAKE HANDS WITH

<i>Spiced Grapefruit Tonic</i>
<i>Cranberry &amp; Thyme Tonic</i>
<i>Mint Tonic</i>

## TEQUILA

<i>Corralejo Triple Distilled</i>	850
<i>Corralejo Reposado</i>	850
<i>Corralejo Blanco</i>	750

## RUM

<i>Captain Morgan</i>	425
<i>Bacardi</i>	400
<i>Old Monk</i>	300

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## C O G N A C

<i>Hennessy XO</i>		1250
<i>Martell XO</i>		1250
<i>Rémy Martin VSOP</i>		750
<i>Martell VSOP</i>		750

## B E E R

<i>Erdinger Weissbier</i>		500
<i>Amstel Light</i>		500
<i>Hoegaarden</i>		500
<i>Corona</i>		500
<i>Bira White</i>		450
<i>Kingfisher Ultra</i>		450
<i>Kingfisher</i>		450

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## MOCKTAILS

<i>Pineapple Coconut Mojito</i>	500
<i>Mint muddled with coconut cream topped with pineapple juice</i>	
<i>Peruka Panasa</i>	500
<i>Guava, smoked paprika, jaggery topped with soda</i>	
<i>Spice Trail</i>	500
<i>Hibiscus, grapefruit, green chilli, lemon, soda</i>	
<i>Kokum Twist</i>	500
<i>Tender coconut, dry kokum, pomegranate, hint of lime</i>	
<i>Delhi 6 Delight</i>	500
<i>Tamarind, jaggery puree, lemon juice topped with orange juice</i>	
<i>Kiwi Jumble</i>	500
<i>Kiwi syrup, lemon grass, pineapple juice, basil, soda</i>	
<i>Virgin Raspberry Daiquiri</i>	500
<i>Raspberry puree, pineapple juice, lime juice, caster sugar</i>	

## TROPICAL COOLERS

<i>Shakes</i>	575
<i>Signature blend (1978)</i>	
<i>Peanuts</i>	
<i>Almonds</i>	
<i>Mango and peach</i>	
<i>Smoothie</i>	500
<i>Papaya, kiwi and berries</i>	
<i>Lychee and ginger</i>	
<i>Mango, papaya and orange</i>	

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# CLASSIC

<i>Badshahi Falooda</i> <i>Vanilla, rose, basil seeds and milk</i>	575
<i>Cold Coffee</i> <i>Vanilla, hazelnut, caramel or coconut</i>	
<i>Lassi</i> <i>Salted or sweet</i> <i>Saffron and cardamom</i> <i>Mango, chia seeds-vegan</i> <i>Blueberry and coconut</i> <i>Spiced kiwi and mint</i>	500
<i>Chaas</i> <i>Classic</i> <i>Oats and basil seeds</i> <i>Ragi or millet</i>	500
<i>Lemonade</i> <i>Peach</i> <i>Lime- sweet, salted or mix</i> <i>Lavender and thyme</i> <i>Honey and ginger</i>	450
<i>Shikanji</i> <i>Masala classic</i> <i>Ginger and kafir lime</i> <i>Mango and mint</i>	450
<i>Iced Tea</i> <i>Lime and peach</i> <i>Chamomile with honey</i> <i>Ginger and mint</i> <i>House blend</i>	450

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# NON - A L C O H O L I C B E V E R A G E S

<i>Seasonal Fresh Fruit / Vegetable Juice</i>	500
<i>Canned Juice</i>	450
<i>Bitter Lemon</i>	425
<i>Ginger Beer</i>	425
<i>Sepoy Tonic Water</i>	425
<i>Non-Alcoholic Beer</i>	400
<i>Club Soda</i>	400
<i>Tonic Water</i>	400
<i>Ginger Ale</i>	400
<i>Energy Drink</i>	400
<i>Sparkling Water</i>	
<i>Large / Small</i>	600/350

## S T I L L   W A T E R

<i>Himalayan (750 Ml)</i>	350
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## T E A

<i>Taj House Blend</i>	500
<i>A signature tea blended with Darjeeling and Assam to suit a wide variety of palate</i>	
<i>Kashmiri Saffron Kahwa</i>	500
<i>Green tea from Kashmir with assemblage of saffron, cinnamon, cardamom and almond</i>	
<i>Masala Chai</i>	500
<i>Blend of Assam and Darjeeling with assemblage of ginger, cardamom, cinnamon, pepper and cloves</i>	
<i>English Breakfast</i>	500
<i>An aromatic full-bodied British blend, known for its rich smoky flavour and aroma</i>	
<i>Earl Grey</i>	500
<i>A fragrant selection with an exquisite flavour of bergamot</i>	
<i>Moroccan Mint</i>	500
<i>Spearmint and sugar</i>	
<i>Chamomile</i>	500
<i>A delicate concoction of chamomile flower</i>	

## C O F F E E

<i>Freshly Brewed</i>	500
<i>De-caffeinated coffee, Espresso, Doppio, Cappuccino or Ristretto</i>	
<i>Affogato</i>	500
<i>Kona Coffee</i>	500
<i>Non Dairy Milk Coffee</i>	500
<i>Cold Brew Coffee</i>	500
<i>Buttered Coffee</i>	500
<i>Keto Coffee</i>	500

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# MACHAN

M I D N I G H T



Welcome to the reimagined and redefined Machan - the city's first 24 hours international eatery with a pioneering culinary legacy that began in 1978. Machan – where the past meets the present, allow us to take you back to the much-loved rendezvous of Delhi in a contemporary avatar.



Kona Coffee, Bull's Eye, The Gir Club Sandwich, Chicken Montecarlo, PMKK, Parsi Dairy Kulfi and The Bread Basket...!!

Join us as we take you back in time to recreate memories and weave new stories at Machan.

## SLIMMER TRIMMER

*Born in Tijuana - Caesar's salad with toppings*

- Pan-seared shrimp or grilled chicken or ham 500
- Grilled halloumi or pan sautéed mushrooms or avocados 450
- Titicaca greens 450  
*Quinoa, microgreens, asparagus, slow cooked beet, baby spinach, soy onion chilli dressing*
- Classical tomato mozzarella 450

## FROM THE WORLD'S TUREEN

*Cream soup of your choice*

- Chicken 350
- Tomato 5
- Asparagus 300
- Hungarian palóc 5  
*Lamb and sour cream soup, flavoured with caraway seeds and paprika*
- Machan bread basket 175

## PRE - HUNT

- Chicken Montecarlo 725  
*Corn-fed chicken napped in Gevrey Chambertin sauce of Manzanilla olives, served on a bed of spaghetti*
- Fish and chips 850
- Thai prawn curry 850  
*Prawns cooked in spicy Thai curry, steamed rice*



On a minimum spend of INR 500 per person, enjoy the fabled Kona coffee, Hungarian palóc and tomato soup at the same menu price of 1978

## THE INDIAN TIFFIN

- Murgh tikka lababdar 850  
*Machan classic chicken tikka cooked in rich tomato and onion gravy*
- Kaziranga kathi kebab 500  
*Machan's classic egg rolls, chicken tikka, peppers*
- Keema pav 600  
*Pot roasted minced lamb, served with pav bread*
- Hyderabad gosht biryani 1000  
*Hyderabad style lamb cooked with basmati rice in the traditional dum style served with salan and raita*
- Pav bhaji 525  
*Machan classic potato and green pea preparation, served with pav bread*
- Paneer masala kathi kebab 450  
*Tandoori paneer, tomato, capsicum and onion spiced stuffed rumali roll*
- Subz tehri 800  
*Rice delicacy of vegetables cooked with yoghurt and spices served with salan and raita*

## NATURE'S BOUNTY

Choice of pasta    ■ vegetarian    ■ chicken    ■ prawn  
525                    550                    575

Farfalle  
Penne  
Gluten free  
Spaghetti

Choice of sauce  
Tomato  
Cream sauce

American chop suey    ■ vegetarian    ■ chicken  
525                    550

- Railway vegetable cutlet 525
- Vegetable green thai curry with steamed rice 525

■ Non-vegetarian    ■ Vegetarian

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# MACHAN

## MIDNIGHT

### OPEN FIRE AT THE SAFARI

- *Gir club sandwich* 500  
*Ham, fried egg, chicken salad, tomatoes, lettuce*
- *The Machan burger* 575  
*Juicy chicken patty stuffed soft burger topped with tomatoes, gherkins, cheese and gratinated*
- *Periyar sanctuary club* 475  
*Coleslaw, cucumber, cheese, tomatoes, lettuce*

### SWEET BASKET

- *Bull's eye* 450  
*Like always, like never before*
- *Apple pie with ice cream* 450
- *Tiramisu* 450  
*Traditional Italian tiramisu spiked with grand marnier*
- *Rasmalai* 400  
*Fresh cheese sponge soaked in sweetened milk, flavoured with cardamom and saffron*
- *Parsi dairy kulfi* 400
- *Selection of ice cream* 400  
*Oreo brownie ice cream / honey nut crunch ice cream / chocolate chilli ice cream*



On a minimum spend of INR 500 per person, enjoy the fabled Kona coffee, Hungarian palóc and tomato soup at the same menu price of 1978

### REFRESHINGLY CHILLED



- Falooda badshahi* 400
- Lassi* 400  
*Sweet, masala or salted*
- Chaas* 400  
*Buttermilk*
- Milk shake* 400  
*Vanilla, strawberry, chocolate, mango*
- Cold coffee* 400
- Seasonal fresh fruit juice* 400
- Iced tea* 300  
*Lemon, peach, chamomile with honey*
- Lemonade* 300  
*Salted, sweet or mix*
- Masala shikanji* 300
- Selection of tea or coffee* 300
- Kona coffee* 5
- Filter coffee* 300
- Hot chocolate* 300
- Bournvita* 300
- Energy drink* 400
- Canned juice* 300
- Aerated beverage* 300
- Soda water* 300
- Tonic water* 300
- Ginger ale* 300
- Non-alcoholic beer* 300
- Sparkling water* 600 / 350  
*Large / Small*
- Still water* 350  
*Himalayan (750 ml)*

■ Non-vegetarian ■ Vegetarian

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