

# CAPITAL KITCHEN

## GLOBAL DELIGHTS

SMOKED SALMON SALAD • 1325 •

Seasonal lettuce, French vinaigrette and capers

CHEF'S CAESAR SALAD • 1025 •

Iceberg lettuce with caesar dressing, chunky croutons, bacon, chicken and shaved parmesan cheese

GREEK SALAD • 950 •

Herb-marinated feta, tomatoes, cucumber, olives, sliced red onion, cracked black pepper, olive oil

BOMBAY MASKA TOASTIE • 1150 •

Spiced potatoes, bell peppers, tomato, cheese, fresh mint chutney

TUSCAN TOMATO SOUP • 650 •

Tomato basil soup, goat cheese crostini and fresh basil

PALACE FRIED FISH/CHICKEN, CHIPS • 1450 •

Crumb fried white fish fillet/chicken breast, served with chunky chips, tartare sauce, fresh lemon salsa

GOURMET CHICKEN BURGER • 1350 •

Topped with cheddar, gherkins, tabasco onions, French mustard and mayonnaise, served with potato wedges

CHICKEN BUNNY CHOW • 1350 •

Hollowed out soft bread bun filled with Durban chicken and vegetable curry, a South African street food tradition from Taj Cape Town

THE CAJUN VEGETABLE BURGER • 1150 •

Cajun-spiced vegetable patty, gherkins, sliced tomato, served with coleslaw and potato wedges

THE CAPITAL CLUB • 1300 •

Toasted double decker sandwich, chicken, fried egg, bacon, tomato, iceberg lettuce, mayonnaise, served with potato wedges

THE VEGETARIAN CLUB • 1150 •

Toasted double decker sandwich, grilled vegetables, tomato, cucumber, cheese, served with coleslaw and potato wedges

GRILLED CAPRESE SANDWICH • 1150 •

Freshly baked focaccia, mozzarella, seasoned tomato, basil pesto

CHEESE PLATTER • 1700 •

Assorted cheese with accompaniment

## GRILLS, PASTA, RISOTTO

GRILLED PRAWNS WITH LEMON GARLIC BUTTER • 1900 •

GRILLED LAMB CHOPS, SAUTÉED VEGETABLES, ROSEMARY JUS • 2300

GRILLED SALMON, VEGETABLES, CITRUS CAPERS • 2100 •

GRILLED RIVER SOLE FILLET • 1450 •

Dry white wine butter emulsion, served with sautéed vegetables, potato mash

ROTISSERIE CHICKEN • 1550 •

Half-a-chicken perfectly roasted with pan juices, truffle-scented six-grain ragout, thyme glaze

SPAGHETTI BOLOGNESE • 1375 •

Rich lamb, tomato and garlic ragout, shaved parmesan

MAC N CHEESE • 1375 / 1200 •

Thyme-scented chicken / garden fresh vegetables

SAFFRON ENHANCED SHRIMP RISOTTO • 1450 •

Fresh prawn and saffron extract with carnaroli rice

TRUFFLE ENHANCED CEPS AND FIELD MUSHROOM RISOTTO • 1400 •

Ceps and field mushrooms cooked with carnaroli rice, parmesan and truffle

PENNE ARRABBIATA • 1200 •

Penne in spicy red chili tomato and onion sauce

CAPITAL PASTA • 1200 •

Penne / fusilli / fettucini in aurora / alfredo sauce

## REGIONAL INDULGENCE

KATHI ROLL – CHICKEN / COTTAGE CHEESE • 1300/1175 •

Clay oven-roasted spiced chicken / cottage cheese wrapped in paratha, served with sliced red onion, cilantro chutney

CHOLE BHATURE • 1200 •

Spiced chickpea curry, golden fried puffed bread

MURGH DHANIYA SHORBA • 700 •

Chicken and coriander thin soup cooked with Indian spices

DAL NARIYAL SHORBA • 650 •

Lentil and coconut thin soup cooked with Indian spices

PAPDI CHAAT • 675 •

A Delhi classic

SARSON MAHI TIKKA • 1700 •

Clay oven Roasted mustard spiced fish

ANGARA MURGH TIKKA • 1650 •

Clay oven roasted chicken, freshly pound ginger and garlic with Indian spices

SIKANDARI SEEKH KEBAB • 1750 •

Minced Lamb, spice blend cooked in clay pot oven

LAL MIRCH KA PANEER TIKKA • 1450 •

Cottage cheese flavoured with red chillies and Indian spices

KURKURE KHUMB • 1425 •

Crispy Fried cheese stuffed mushrooms

HARE MATAR BADAM KI TIKKI • 1425 •

Crumbled green peas gallet, Almond spices-griddle roasted

## TRADITIONAL MAINS

BHUNA GOSHT • 1500 •

Spicy seared mutton chunks, whole spices, thick gravy

KEEMA MATAR • 1500 •

Minced lamb, green peas, spices

HOME-STYLE CURRIES • 1450 / 1450 / 1125 •

Ghar Ki Murgi / Fish Curry / Egg Curry

CHICKEN TIKKA MASALA • 1450 •

Tandoor roasted chicken morsels, fenugreek scented tomato gravy

PANEER TIKKA MASALENDAR • 1200 •

Cottage cheese tossed in a tangy gravy of fresh tomatoes and onions

RAJMA CHAWAL • 1200 •

Kidney beans in onion and tomato masala, served with steamed basmati rice, spiced 'mukka' pyaaz and pickle

SUBZ HANDI • 1200 •

Garden fresh vegetables, rich cashew nut cream

MAWA MALAI KOFTA • 1200 •

Cottage cheese dumplings in a saffron enhanced cashew nut gravy

ALOO GOBHI • 1200 •

Potatoes and cauliflower tossed in a "kadhai", scented with fresh coriander and cumin

KADHI CHAWAL • 1200 •

Lentil flour dumplings in spiced yoghurt curry served with steamed basmati rice

GOSHT / SUBZ BIRYANI • 1500/1250 •

Fragrant basmati rice layered with lamb / vegetables and spices, cooked in a sealed pot, served with yoghurt, red onions

DAL MAKHANI • 1200 •

Whole black lentils simmered overnight with tomatoes and chilies, enhanced with cream and butter

DAL TADKA • 1100 •

Melange of split yellow lentils tempered with ginger and chilies

STEAMED BASMATI RICE • 550 •

TANDOORI BREADS • 450 •

Roti/Naan/Paratha - two of any

## PIZZA

SEAFOOD PIZZA • 1450 •

Calamari, shrimps, Scottish smoked salmon, garlic confit, capers

PIZZA PEPPERONI • 1450 •

Pork pepperoni, mozzarella, tomato sauce

CAPITAL'S PIZZA • 1450 / 1150 •

Tandoori chicken, red onion, coriander, tomato sauce / roasted garlic, goat cheese, red and green pesto

CLASSIC PIZZA MARGHERITA • 1150 •

Mozzarella, basil, tomato sauce

PIZZA FUNGI • 1150 •

Mushrooms, red onion, mozzarella, parmesan, roast garlic, herbs, tomato sauce

## SIDES • 650 •

MASHED POTATOES

FRENCH FRIES

POTATO WEDGES

GARLIC TOAST

SAUTÉED VEGETABLES

RAITA

JEERA RICE

CGC TOAST

## DESSERT

GULAB JAMUN 770 •

Saffron flavoured warm, soft reduced milk dumpling

RASMALAI • 770 •

Poached cottage cheese and cream dumplings, sweetened with saffron milk, pistachio slivers

HOME MADE CHEESE CAKE • 770 •

ICE-CREAM • 770 •

BANOFFEE PIE • 770 •

English dessert pie with banana, cream, toffee

CHOCOLATE INDULGENCE • 770 •

Double chocolate brownie, warm chocolate sauce, vanilla ice cream

UN MINUTO LA TIRAMISU • 770 •

Classic Italian trifle, mascarpone, fresh cream, sponge fingers, coffee, dusted with chopped chocolate

## WINES

### Champagne

|             |      |   |            |
|-------------|------|---|------------|
| NON VINTAGE | 3409 | Moët & Chandon Brut Impérial (750 ml)   | 13500      |
| NON VINTAGE | 125  | G. H. Mumm Cordon Rouge (150 ml/750 ml) | 2250/11250 |

### Sparkling Wine

|        |      |                         |      |
|--------|------|-------------------------|------|
| INDIAN | 3400 | Sula Brut (375 ml)      | 1550 |
| ITALY  | 3408 | Zonin Prosecco (200 ml) | 1550 |

### White Wines

|                 |      |   |      |
|-----------------|------|---|------|
| CHARDONNAY      | 3501 | Albert Bichot Pouilly-Fuisse, France        | 2000 |
| SAUVIGNON BLANC | 3510 | Nederburg Wine Master Reserve, South Africa | 1150 |
| SAUVIGNON BLANC | 3502 | Brancott Estate Marlborough, New Zealand    | 1150 |
| SAUVIGNON BLANC | 3425 | Sula Vineyards, India                       | 750  |
| PINOT GRIGIO    | 3437 | Golden Sparrow IGT, Italy                   | 950  |

### Red Wines

|                |      |  |      |
|----------------|------|--|------|
| PINOT NOIR     | 3505 | Brancott Estate Marlborough, New Zealand     | 1150 |
| PINOTAGE       | 3506 | Nederburg Winemaster's Reserve, South Africa | 1150 |
| SANGIOVESE     | 3439 | Golden Sparrow IGT, Italy                    | 950  |
| MERLOT         | 3507 | Monte Pacifico, Chile                        | 950  |
| SHIRAZ         | 3447 | Sula Vineyards Dindori Reserve, India        | 850  |
| CABERNET BLEND | 3433 | Grover La Reserve Collection, India          | 850  |

### Rosé and Dessert Wines

|          |      |   |           |
|----------|------|---|-----------|
| PORTUGAL | 3452 | Mateus The Original Portugal              | 1000/5000 |
| INDIA    | 3450 | Sula Blush Zinfandel Sula Vineyards India | 750/3750  |



## Spirits

### VODKA

|       |                    |
|-------|--------------------|
| WHEAT | Absolut Elyx • 750 |
| GRAPE | Ciroc • 750        |
| GRAIN | Ketel • 700        |

### RUM

|       |                            |
|-------|----------------------------|
| WHITE | Bacardi Carta Blanca • 600 |
| DARK  | Captain Morgan Gold • 600  |

### GIN

|            |                       |
|------------|-----------------------|
| SCOTLAND   | Hendrick's • 900      |
| LONDON DRY | Bombay Sapphire • 750 |
| LONDON DRY | Gordon • 700          |
| LONDON DRY | Beefeater • 700       |

### TEQUILA

|        |                     |
|--------|---------------------|
| BLANCO | Patron Silver • 950 |
| GOLD   | Camino • 650        |

### COGNAC

|      |               |
|------|---------------|
| VSOP | Martell • 950 |
| VS   | Martell • 700 |

### LIQUEURS

|        |                            |
|--------|----------------------------|
| CREAM  | Bailey's Irish Cream • 700 |
| COFFEE | Kahlua • 600               |
| HONEY  | Drambuie • 600             |

### AMERICAN WHISKEY

|         |                          |
|---------|--------------------------|
| BOURBON | Woodford's Reserve • 900 |
| BOURBON | Jim Beam White • 700     |

### BLENDED SCOTCH WHISKY

|          |                                    |
|----------|------------------------------------|
| 25 YEARS | Johnnie Walker 'Blue Label' • 2000 |
| 21 YEARS | Royal Salute • 1850                |
| 12 YEARS | Chivas Regal • 800                 |
| 12 YEARS | Johnnie Walker 'Black Label' • 800 |

### SINGLE MALT WHISKY

|          |                                |
|----------|--------------------------------|
| SPEYSIDE | Aberlour 16 Years • 1100       |
| SPEYSIDE | The Glenlivet - 12 Years • 800 |
| SPEYSIDE | Glenfiddich - 12 Years • 800   |
| SKYE     | Talisker - 10 Years • 750      |

## COCKTAILS

### Signatures

#### SCOTSMAN'S LUNCH • 750

Oban 14 yrs, Cointreau, carrot juice, green pea purée, bitters, lime

#### A WHISKY DATE • 750

Gold Label, raspberry purée, dark chocolate, sugar syrup

#### CAPITAL KITCHEN • 750

El Ron Prohibido, Cointreau, passionfruit, orange juice, bitters

#### GREEN SALAD • 750

Absolut Elyx, cucumber, coriander, ginger, sugar syrup, pepper, lime ginger beer

#### POMEGRANATE AND ROSEMARY COLLINS • 750

Beefeater, lime, pomegranate, sugar syrup, rosemary, soda

### Classics

#### MARGARITA • 875

Corralejo Reposado, Cointreau, lime

#### NEGRONI • 875

Beefeater, Campari, Martini Rosso, bitters

#### MOJITO • 875

Bacardi, mint, lime, soda

#### OLD FASHIONED • 875

Woodford's Reserve Bourbon, angostura bitters

#### BLOODY MARY • 875

Absolut Elyx, lime, tabasco, worcestershire sauce, salt, pepper, tomato sauce

#### MARTINI • 875

Tanqueray gin, Martini extra dry, green olives

#### RUSTY NAIL • 875

Scotch, Drambuie

## Non Alcoholic Cocktails

#### SUMMER CHARM • 495

Pineapple, basil, ginger ale

#### MYSTIQUE PINK • 495

Cranberry, ginger, curry leaf, lime

#### WINTER BOOSTER • 495

Orange juice, honey, ginger, black pepper

#### HULK • 495

Kiwi, ginger, mint topped with sprite

## SHAKES

#### CHOCOLATE FANTASY • 495

Chocolate ice-cream, chocolate sauce, dark chocolate, milk

#### BANANA AND STRAWBERRY SMOOTHIE • 495

Banana, strawberry crush, vanilla ice-cream, yoghurt

#### SEASONAL PUNCH • 495

Seasonal fruit, mint, peach syrup, curd

#### COLD COFFEE • 495

Coffee ice-cream, espresso, milk, chocolate sauce,

## Other Beverages

#### RED BULL ENERGY DRINK • 350

#### FRESH FRUIT JUICE • 395

#### STILL MINERAL WATER GLASS BOTTLE 750ML • 325

#### AERATED BEVERAGES • 295

#### PERRIER 330ML • 325

#### FLAVOURED ICED TEA • 400

## BEERS

#### TRAPPIST

Chimay Red • 900

#### LAGER

Chang • 800

#### WHEAT

Erdinger Weissbeir • 800

#### LAGER

Corona • 800

#### LAGER

Kingfisher Ultra • 600

#### LAGER

Kingfisher Premium • 600

#### LAGER

Heineken • 600

## TEA AND COFFEE

### Teas

TAJ HOUSE BLEND • 495

CHAMOMILE • 495

GREEN • 495

MASALA CHAI • 495

### Coffees

TAJ HOUSE BLEND ESPRESSO • 495

CAPPUCCINO • 495

AMERICANO • 495

CAFÉ LATTE • 495