



# THE GRILL

ALFRESCO DINING

## Indian Barbeque

<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>JHINGA JOSHINA</b> fresh river prawns marinated with chef's own spices cooked in clay oven           </li> <li> <span style="color: red;">■</span> <b>TANDOORI RUBIYAN</b> wholesome pomfret cooked in clay oven           </li> <li> <span style="color: red;">■</span> <b>KHAAS SEEKH</b> mouth melting creamy minced mutton cooked in skewers           </li> <li> <span style="color: red;">■</span> <b>KAMAL KI BOTI</b> soft &amp; tender pieces of mutton topped on baby parantha           </li> <li> <span style="color: red;">■</span> <b>TANGRI SHIRAJI</b> tender leg of chicken stuffed with dry fruits           </li> <li> <span style="color: red;">■</span> <b>SEENA CHAMAN</b> breast chicken stuffed with melted processed cheese           </li> </ul>	1199 999 699 699 649 649	<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>ANJEER MALAI TIKKA</b> cottage cheese cube stuffed with dried figs           </li> <li> <span style="color: green;">■</span> <b>SOYA SHAMMI</b> minced patty of soya chunks griddled with clarified butter           </li> <li> <span style="color: green;">■</span> <b>TANDOORI VILAITI GOBI</b> mustard marinated broccoli in clay oven           </li> <li> <span style="color: green;">■</span> <b>ALOO KALIMIRCH</b> hollow scooped potato stuffed with dry fruits           </li> <li> <span style="color: green;">■</span> <b>BHARWAN BAHAR</b> filled with minced cottage cheese           </li> <li> <span style="color: green;">■</span> <b>KABULI SEEKH</b> minced assorted vegetables cooked in skewers           </li> </ul>	549 499 499 499 499 499
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### Biryani & Indian Breads

<ul style="list-style-type: none"> <li> <span style="color: red;">■</span> <b>HYDERABADI CHICKEN BIRYANI</b> aromatic blend of chicken &amp; basmati rice from the kitchen of Nizam           </li> <li> <span style="color: green;">■</span> <b>HYDERABADI VEGETABLE BIRYANI</b> aromatic blend of vegetable &amp; basmati rice from the kitchen of Nizam           </li> <li> <span style="color: green;">■</span> <b>ROOMALI ROTI</b> </li> <li> <span style="color: green;">■</span> <b>KHURMI NAAN</b> naan topped with cheese/garlic &amp; drizzled with clarified butter           </li> <li> <span style="color: green;">■</span> <b>NAANZA</b> a fusion of Italian pizza &amp; Indian naan topped with olives           </li> <li> <span style="color: green;">■</span> <b>ROTI</b> </li> </ul>	799 699 125 125 125 125
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### Dal

<ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>DHABEWALI DAL</b> lentil delicacy originated from north of India           </li> <li> <span style="color: green;">■</span> <b>DAL MAKHANI</b> black lentil cooked overnight with chef's own crafted spices           </li> <li> <span style="color: green;">■</span> <b>LASOONI DAL</b> yellow lentil cooked in local spices tempered with garlic           </li> </ul>	399 399 399
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### SPECIAL OFFER

choice of four kebab on a platter with two pint of domestic brews with our compliment	1499
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## DESSERTS

<b>MEXICAN CHILLI BROWNIE WITH ICE CREAM</b>	<b>399</b>	<b>FRIED ICE CREAM</b>	<b>399</b>
<b>APPLE PIE WITH ICE CREAM</b>	<b>399</b>	<b>ANGOORI JAMUN TART WITH ROSE PETAL ICE CREAM</b>	<b>399</b>

Please inform our associates if you are allergic to any ingredients. All prices are in Indian Rupees (₹) and subject to government taxes.

