

II. TAMARIND





DAROGA-E-BAWARCHI KHANA

Rajasthan - India's Desert

The Rajasthani cuisine has varied influences from Mewar, Marwar, Jodhpur, Pushkar & Bikaner where the Chefs or Bawarchis personalised their cooking methods for the Kings. Their cuisine primarily consisted of vegetarian dishes. But through time the cuisine started offering an impeccable array of meat preparations as well. It has a predominant use of spices and ghee, which is quite high compared to the other cuisines in India

Awadh - The Royal Influence

The Awadhi cuisine is greatly influenced by Persian cuisine. This cuisine was further refined by the Nawabs by adding the exotic flavours of saffron and dry fruits. A lot of innovation took place with the styles of cooking because of their influence from the Persian way of cooking. Its extensive use of ingredients with amazing aroma and delicate flavour definitely shows in the Awadhi cuisine.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires **2000** kcals of energy per day. However, the actual calories needed may vary per person.



Paya shorba is a delicious and hearty soup made with lamb trotters and flavourful spices. This soup was served to armies and successful traders to sustain their energy during the reign of the Emperor

SHURUWAT-E-NOOR

■ TAMATAR CHUKUNDARI ARK 1 212 kcal / 250 gms Tomatoes, beetroot, brahmi, whole spices, garlic	400
■ BAKLI SALAD *** 312 kcal / 250 gms Wheat, onion, tomatoes, coriander, clarified butter	450
■ KHASTA	450
■ MURGH BADAMI SHORBA	450
■ PAYA SHORBA * * 350 kcal / 250 gms Lamb trotters, ginger, whole spices	550













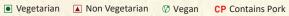














Gilori refers to the shape of a paan, an after-meal treat made with betel leaves. The inspiration for the Gilori Paneer Tikka is taken from the folding of the paan. The delicious filling of this appetizer unfolds the many textures and flavours of all its ingredients.

GAZAK

BHARWA GUCCHI KHUMB 1060 kcal / 190 gms Morels, cheese, spices	1900
■ HARE PHOOL SI MIRCH Section Section	1000
■ DHOODHIA KEBAB	850
 BEETROOT GALOUTI 875 kcal / 200 gms Beetroot, spices, mint 	850
DAHI PALAK KI TIKKI 604 kcal / 350 gms Spiced yogurt spinach, roasted nuts	850
■ GILORI PANEER TIKKA 1 ♦ 6 966 kcal / 350 gms Cottage cheese, nuts, spices, herbs, sweet pickle	850
■ HARI MANDI KI GILAFI SEEKH	850
▲ LAHSOONI JHEENGA 🏻 👙 😂 732 kcal / 350 gms Prawns, garlic, yogurt, cream, cardamom	1800
▲ MACCHLI RUDOLI () () () () () () () () () (1400



■ Vegetarian
■ Non Vegetarian
Ø Vegan
CP Contains Pork

Prices mentioned above are in Indian rupees, exclusive of applicable government taxes. We levy no service charge. Please inform us if you are allergic to any ingredient. Dishes marked with mentioned symbols can be prepared vegan or gluten free.



Believed to have been first invented by the rakabdars of an Awadhi Aristocrat, the irresistible kakori kebabs are a perfect blend of minced lamb, saffron, rose petals and cardamom. These kebabs are known for its soft texture and fragrant flavour.

GAZAK

GOSHT TAR KEBAB 5 957 kcal / 350 gm Lamb patties, mincemeat, fenugreek leaf, spice blend	950
MATHANIA LAL MIRCH, BARRAH 6 6 6 957 kcal / 450 gms Red chillies, garlic, yellow chilli lamb chops	1800
■ KAKORI KEBAB	1600
■ MURGH KALMI KEBAB	1200
■ THANDE MASALE KA MURGH TIKKA	1100
MURGH RESHMI SEEKH 5 559 kcal / 200 gms Minced chicken, ginger, green chillies	1100



























Dal Bati Churma The small dough balls served with panchmel dal (a mixture of five types of dal) and Churma, the third element of the dish which is a sweet crumb made with pearl millet and jaggery

MANDI-E-SUBZ

■ PANEER PUKHTAN	850
■ DUM KA PHULA PANEER	850
• GULKAND, SEM PHALI MOONG KOFTA KALIA 6 672 kcal / 420 gms Ground green lentil, rose petal, tomato, coriander	850
PANCH TARKARI	850
■ CHARRA ALOO BENARASI 333 kcal / 420 gms Sliced potato, onion	750
• KATHAL MASALEDAR ** ** 664 kcal / 420 gms Jackfruit, onion, tomato, coriander, Kashmiri chilli, yogurt	750
■ GATTA CURRY	750
■ LAHSOONI KHADA PALAK 1 395 kcal / 420 gms Spinach, caramelized garlic, onion	750
● DAL BATI CHURMA 🌡 👙 🕸 956 kcal / 420 gms Wheat dumplings, yellow lentil, Bengal gram	650

















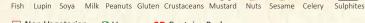




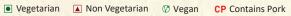














A unique blend of spices and caramelized onions stuffed in bitter gourd and immersed in a flavorful sauce. This dish brings out 4 flavors bitter, salty, spicy and tangy.

MANDI-E-SUBZ

■ BHARWAN KARELA	650
■ ARBI MIRCH KA SALAN	550
DASTAR-E-QORMA	
■ LOBSTER TAWA MASALA	2800
■ JHEENGA E KHAAS	1800
■ MAHI KALIYAN () → S25 kcal / 420 gms Fish, brown onion, tomato, coriander	1500
■ JAISALMER MURGH MASALA	1200
■ DUM KA MURGH	1200



■ Vegetarian
■ Non Vegetarian
Ø Vegan
CP Contains Pork

Prices mentioned above are in Indian rupees, exclusive of applicable government taxes. We levy no service charge. Please inform us if you are allergic to any ingredient. Dishes marked with mentioned symbols can be prepared vegan or gluten free.



In Lucknow, under the patronage of the Nawabs, the cooks or bawarchis were always asked to prepare the softest kebabs. There are many stories that go back to the invention of this legendary delicacy of the Nawabs, "Raan-e-Darbari"- one of the most popular ones mentions a British officer who complained about the hardness of the kebab which made the cooks prepare the softest kebab, that it melted in the mouth.

DASTAR-E-QORMA

■ RAAN-E-DARBARI	2500
■ NALLI NIHARI	1600
■ LAL MAANS	1400
DAL-E- SULTAN	
• DAL MAKHANI 950 kcal / 450 gms Black lentils, spices, butter, cream	700
DAL TADKA 5 575 kcal / 450 gms Yellow lentil, clarified butter, onion, tomatoes, cumin	700
 DAL MASOOR 531 kcal / 450 gms Red lentil, clarified butter, onion, tomatoes, cumin 	550















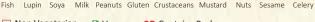




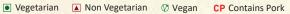














Biryani from Awadh are said to have widely influenced by the Nawabs who were of Persian origin. The Awadhi Gosht biryani is an aromatic and delicious, flavoured with spices, herbs, nuts, plant extracts, yellow chilli powder and saffron.

BIRANJ

● KHUSHKA	400
SUBZ BIRYANI 925 kcal / 650 gms Vegetables, rice, cardamom, spices	1050
SANGRI PULAO 822 kcal / 650 gms Shrub beans, cumin, coriander, rice, bay leaf	1100
AWADHI MURGH BIRYANI 1 925 kcal / 650 gms Chicken, basmati rice, saffron, cardamom, mint	1350
AWADHI GOSHT BIRYANI 1200 kcal / 650 gms Lamb, basmati rice, saffron, cardamom, mint	1400





























'Khamir' is an Urdu word meaning yeast. A leavened baked flatbread, Khameeri is believed to have originated in the Mughal era and was a staple amongst the people.

NAAN-E-TANDOOR

■ BAJRE KI ROTI 217 kcal / 120 gms Pearl millet, salt	150
 ■ KUTI MIRCH JAITUNI NAAN ■ ** 238 kcal / 120 gms Leavened bread, olives, pounded chillies 	150
■ SAUNFIYANI KHAMEERI ROTI ** 264 kcal / 120 gms Fermented wheat bread, fennel seeds, clarified butter	150
■ TANDOORI ROTI * 223 kcal / 120 gms Tandoor baked whole wheat bread	150
■ GARLIC NAAN ■ 309 kcal / 120 gms Leavened bread, garlic	150
■ MISSI ROTI288 kcal / 120 gms Gram flour bread, spring onions, coriander seeds,	150
■ BUTTER NAAN ■ 223 kcal / 120 gms Refined flour, butter, salt	150
■ GILAFI KULCHA ■ 801 kcal / 120 gms Leavened and laminated dough, refined flour, clarified butter fenugreek	200
 ■ KHUMB MALAI KULCHA ■ 397 kcal / 120 gms Mushrooms, cheese, mint, coriander 	200
ROOMALI ROTI * Convex griddle ** 288 kcal / 140 gms Refined flour, eggs, salt, convex griddle	200























A unique yoghurt based preparation of Tamarind, made with churned yoghurt, sugar and saffron.

BRAJ SE

PLAIN YOGURT 1 200 kcal / 200 gms	150
■ BURRANI RAITA 🖟 锅 220 kcal / 200 gms Garlic tempered yogurt	150
 SUBZ MILONI RAITA 210 kcal / 200 gms Dices of cucumber, carrot, tomato in yogurt 	150
■ THANDI MALAI TASEER 1	350



















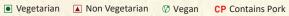














Kulfi, a frozen dairy dessert originating in the 16th century gets its name from the Persian word "Qufli". The creamy Malai Kufi is a decadent summer treat that is made with simple ingredients and flavoured with cardamom, dried milk solids, nuts and saffron.

MEETHA

■ MALPUA TERRINE	450
■ TILLI MALAI KULFI	450
■ SHAHI TUKRA (SUGAR FREE) *** 265 kcal / 120 gms Refined flour, clotted cream, cardamom	450
■ SEWAIN MUZAFFAR SIPHON RABDI ** ** 438 kcal / 200 gms Refined flour noodle, sugar, clarified butter, clotted cream	450
MILLE FEUILLE BADAM HALWA *** 538 kcal / 200 gms Almond paste, clarified butter, flour	450























