

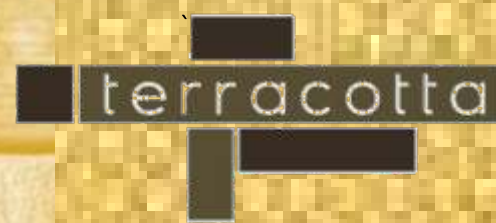
*Inspired by the many creations of khansamas and cooks of the Indian era
Our **M**aster Chef Anwar Ali Ansari at Terracotta has created the food to a level where it not only
satisfies the palate but also the five senses of being human.*

*Below are his versions of the original recipes, providing nouvelle experiences, not compromising on the
sensual appeal of the dishes.*



■ Vegetarian ▲ Non Vegetarian

All prices are in Indian rupees. Taxes as applicable. Our preparations do not contain trans fat and mono sodium glutamate.
Please inform our associate in case of food allergies and we will be glad to customize the dish to your preferences.



Curated *Dining*

Gharana – 1349

A three course dining menu

Zayka – 1649

A four course dining menu

Shahi Raunak - 1949

A five course dining menu

add ons

Our Sommelier recommendations

Paired with the wine flights by the glass

Flight of two wines

Sula brut \ Fratelli MS Chardonnay and Sauvignon blanc

1000

Flight of three wines

Danzante Pinot grigio \ Fratelli Sangiovese \ Sula chenin blanc

1450

Flight of five wines

*Sula Sauvignon blanc \ Fratelli Gran Cuvee Brut \
Nederburg Shiraz SA \ Santana Classic Tempranillo \ Sula chenin blanc*

2250



Vegetarian Non Vegetarian

All prices are in Indian rupees. Taxes as applicable. Our preparations do not contain trans fat and mono sodium glutamate. Please inform our associate in case of food allergies and we will be glad to customize the dish to your preferences.

Gharana



Nimona ki tikki

1324 Kcal

Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

Our sommelier recommends ₹ 500

Sula brut | Fratelli ms chardonnay and sauvignon blanc



Aloo bukhara kofta

2072 Kcal

Cottage cheese dumpling stuffed with prune cooked in light cashew gravy, Flavored with saffron

Dal tadka

1808 Kcal

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Muttar pulao

669 Kcal

Kernels of basmati rice cooked with green peas

Garlic butter naan

624 Kcal

Leavened bread of enriched refined wheat flour topped with Garlic baked in clay oven

Our sommelier recommends ₹ 550

Fratelli sangiovese



Shahi jamun with rabadi

648 Kcal

Sweet dumplings, fried and soaked in a syrup topped with rabdi

Our sommelier recommends ₹ 500

Sula chenin blanc

Gharana



Malai murg tikka

2927 Kcal

Cream cheese and yogurt marinated boneless chicken cubes flavored with garlic and cardamom cooked to perfection in tandoor

Our sommelier recommends ₹ 500

Grover shiraz | Fratelli rose shiraz



Gosht roganjosh

1833 Kcal

Lamb simmered in Kashmiri red chilli gravy with a Hint of fennel and garlic

Dal tadka

1808 Kcal

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Muttar pulao

669 Kcal

Kernels of basmati rice cooked with green peas

Garlic butter naan

624 Kcal

Leavened bread of enriched refined wheat flour topped with Garlic baked in clay oven

Our sommelier recommends ₹ 1250

Nederburg shiraz SA



Shahi jamun with rabadi

648 Kcal

Sweet dumplings, fried and soaked in a syrup topped with rabdi

Our sommelier recommends ₹ 500

Sula chenin blanc

Zayka



Nimona ki tikki

1324 Kcal

Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

Bharwan tandoori kumbh

1733 Kcal

mushrooms stuffed with dry fruits, bell peppers and cheddar

Our sommelier recommends ₹ 500

Sula sauvignon blanc | Fratelli gran cuvee brut



Tamatar pudina shorba

1699 Kcal

Fresh mint scented ripe tomato broth



Kadhai of tandoori cottage cheese

1825 Kcal

Cottage cheese sautéed with onion, tomato masala and tempered with crushed spices

Dal tadka

1808 Kcal

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Subz pulao

669 Kcal

Kernels of basmati rice cooked with mixed vegetables

Garlic butter naan

624 Kcal

Leavened bread of enriched refined wheat flour topped with garlic Baked in clay oven

Our sommelier recommends ₹ 770

Jacobs creek shiraz cabernet



Kesariya rasmalai

1947 Kcal

An indian specialty made with pan-reduced milk flavored with kashmiri kesar

Our sommelier recommends ₹ 500

Fratelli chenin blanc

Zayka



Malai murg tikka

2927 Kcal

Cream cheese and yogurt marinated boneless chicken cubes flavored with garlic and cardamom cooked to perfection in tandoor

Sarsonwali mahi tikka

1725 Kcal

Fish marinated with mustard paste and cooked in the clay oven

Our sommelier recommends ₹ 850

Danzante pinot grigio



Murgh dhaniya shorba

769 Kcal

Chicken soup flavored with fresh coriander



Gosht roganjosh

1833 Kcal

Lamb simmered in kashmiri red chilli gravy with a hint of fennel and garlic

Dal tadka

1808 Kcal

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Subz pulao

669 Kcal

Kernels of basmati rice cooked with mixed vegetables

Garlic butter naan

624 Kcal

Leavened bread of enriched refined wheat flour topped with garlic Baked in clay oven

Our sommelier recommends ₹ 1250

Nederburg shiraz SA



Kesariya rasmalai

1947 Kcal

An indian specialty made with pan-reduced milk flavored with kashmiri kesar

Our sommelier recommends ₹ 500

Fratelli chenin blanc

Shahi raunak



Palak patta papri chaat

628 Kcal

Pothari paneer tikka

1284 Kcal

Cottage cheese coated with pickled spices, lemon and cooked in tandoor

Sarsonwali broccoli

1579 Kcal

Mustard and cream marinated broccoli florets cooked in clay oven

Our sommelier recommends ₹500

Sula brut | Sula sauvignon blanc



Tamatar pudina shorba

1699 Kcal

Fresh mint scented ripe tomato broth



Baingan bharta

820 Kcal

Eggplant char-grilled in the tandoor and finished with mild spices, yoghurt

Aloo bukhara kofta

2072 Kcal

Cottage cheese dumpling stuffed with prune cooked in Light cashew gravy, flavored with saffron

Dal makhani

1659 Kcal

Traditional Punjabi preparation made from black lentils simmered Overnight on tandoor cooked with fresh tomato puree and Finished with cream and homemade butter

Subz pulao

669 Kcal

Kernels of basmati rice cooked with mixed vegetables

Chilli olive naan

280 Kcal

Leavened bread of enriched refined wheat flour baked In clay oven topped with chilli and olives

Our sommelier recommends ₹550

Fratelli merlot



Sewai ka muzzafar

995 Kcal

Vermicelli cooked in milk & sugar enriched with dry fruits flavored with vetivier

Our sommelier recommends ₹500

Fratelli chenin blanc

Shahi raunak



Palak patta papri chaat

628 Kcal

Galawati kebab

721 Kcal

Mouth melting tender minced lamb kebab from the region of awadh Created for the leisure loving nobles who preferred not to chew.

Bhatti ka jheenga

783 Kcal

Prawns marinated with yogurt flavored with a mix of indian spices from the clay oven

Our sommelier recommends ₹500

Fratelli chardonnay | Sula sauvignon blanc



Murgh dhaniya shorba

769 Kcal

Chicken soup flavored with fresh coriander



Gosht roganjosh

1833 Kcal

Lamb simmered in Kashmiri red chilli gravy with a hint of fennel and garlic

Lahori murgh

1866 Kcal

Chicken cooked in rich tomato and cream gravy, flavored with dried fenugreek

Dal makhani

1659 Kcal

Traditional Punjabi preparation made from black lentils simmered Overnight on tandoor cooked with fresh tomato puree and Finished with cream and homemade butter

Zaffrani murgh tawa pulao

2197 Kcal

Cooked together on tawa, with brown onion, green chilli, ginger and coriander

Chilli olive naan

280 Kcal

Leavened bread of enriched refined wheat flour Baked in clay oven topped with chilli and olives

Our sommelier recommends ₹950

Sensi montepulciano d' abruzzo sangiovese



Sewai ka muzzafar

995 Kcal

Vermicelli cooked in milk and sugar enriched with dry fruits flavored with vetivier

Our sommelier recommends ₹500

Fratelli chenin blanc

The Terracotta Signatures



■ Zaffrani mawa kofta 625 🍷 🍷

2448 Kcal

Dumplings made up of saffron, dry fruits and mawa cooked in a mild cashew and cream gravy

■ Terracotta special dal makhani 625 🍷

1659 Kcal

Traditional Punjabi preparation made from black lentils simmered overnight on tandoor cooked with fresh tomato puree, finished with cream and homemade butter

▲ Galawati kebab 750 🍷

729 Kcal

Unquestionably the greatest mouth melting tender minced lamb kebab from the region of Awadh. Created for the leisure loving nobles who preferred not to chew. Its uniqueness comes from zealously guarded secret spices used to make this kebab

▲ Lahori chicken 725 🍷 🍷

1866 Kcal

Famous preparation from the city of Lahore in Punjab is cooked in rich tomato and cream gravy, flavored with dried fenugreek

▲ Peeli mirch aur achari jheenga 925 🍷 🍷 🍷

788 Kcal

Chilli, pickling spices marinated prawns from the clay pot

■ Badam aur lehsoon ki kheer 475 🍷 🍷

3120 Kcal

Earlier known as benami because key ingredient garlic was a surprise from the kitchens of “royals”

Shorba

Flavored with spices and ingredients that are typically Indian, these soups differ from what is served in the west in taste and texture. Generally rich and full bodied, shorba comes from a tradition of cooking that has been around for many years.

Shorba offer delicious and bracingly healthy options with which to begin your meal.

425

■ Tamatar pudina shorba 🍷

1699 Kcal

fresh mint scented ripe tomato broth

▲ Murgh dhaniya shorba 🍷

769 Kcal

chicken soup flavored with fresh coriander

Kebabs

Found throughout the world these days, kebabs came into prominence in India and this flourished immensely. The kebab is believed to have been born out of necessity. Whatever the origin, the kebab is certainly not a humble preparation anymore. The perfectly cooked kebab which is juicy, flavorful and succulent is made in a variety of ways – clay oven, stone slabs, griddle using different cuts of meat and vegetables, which are marinated in myriad ways, sometimes ground for a delectable range of flavors and textures.

Vegetarian 625

Non vegetarian 750

Seafood 925

🍷 🍷 Sarson wali broccoli 🍷

1579 Kcal

Mustard and cream marinated broccoli florets cooked in clay oven

🍷 Nimona ki tikki 🍷

1324 Kcal

Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

🍷 🍷 Bharwan tandoori kumbh 🍷

1733 Kcal

Fresh button mushrooms stuffed with dry fruits, bell peppers and cheddar cooked in clay oven

🍷 🍷 Pothari paneer tikka 🍷

1284 Kcal

Cottage cheese coated with pickled spices, lemon and cooked in a clay oven

🍷 Dahi ke kebab 🍷

784 Kcal

Exotic kebab form the city of awadh made with hung curd and herbs

🍷 Karare aloo 🍷

587 Kcal

Crisp batter fried baby potato, tossed in tangy masala, sprinkled with coriander

🍷 Bhutte de kebab 🍷

568 Kcal

Griddle cooked pattie made with corn kernels and spices

🍷 🍷 Bharwan tamatar aur shimla mirch 🍷

1734 Kcal

Stuffed tomato and bell pepper cooked in the clay oven and gratinated with cheese

🍷 🍷 Bhatti ka jheenga ▲

783 Kcal

Coastal jumbo prawns marinated in carom seeds and spiced yoghurt, skewered and grilled in charcoal

🍷 🍷 Sarsonwali mahi tikka ▲

1725 Kcal

River sole fillet marinated with mustard paste and cooked in the clay oven

🍷 🍷 Peshawari murgh ▲

2246 Kcal

Marinated boneless chicken cubes flavored with pomegranate juice cooked in the clay oven

🍷 🍷 Malai murgh tikka ▲

2927 Kcal

Cream cheese marinated boneless chicken with garlic and cardamom cooked in the clay oven

🍷 Galawati kebab ▲

721 Kcal

Unquestionably the greatest mouth melting tender minced lamb kebab from the region of Awadh. Created for the leisure loving nobles who preferred not to chew.

Its uniqueness comes from zealously guarded secret spices used to make this kebab

🍷 Khaas seekh kebab ▲

1747 Kcal

Skewered lamb mince flavored with clove, black pepper, scallions, barley, and coriander leaf



Handi, Kadhai aur Tawa

A handi is a thick bottom pot in which food is tightly sealed and cooked on a slow fire. There are two main aspects to this style of cooking “bhunao” and “dum” of a prepared dish. Each dish has its own selection of spices that enrich it. Kadhai dishes are quick stir fried style cooking using very little, or more often, no water, the idea is to cook all the ingredients together. The ingredients cook in their natural juices as they are stirred, creating another subtle layer of delicious, mouth-watering flavor. Tawa cooking is done on a flat frying pan or griddle usually made of cast iron in which food is cooked using bare minimum oil and cooking time is short and fast.

Vegetarian 625

- Peshawari chole** 🍷

1624 Kcal

Soaked chickpea simmered overnight with the traditional ‘potli masala’ cooked in ‘peshawari style’
- Do khumb shimla mirch masala** 🍷

645 Kcal

A delicate combination of duet of mushroom with green bell pepper tossed in a tomato and onion masala
- Dum aloo methi hara pyaz** 🍷🌱

1318 Kcal

Baby potatoes tossed with fresh fenugreek & green onion with subtle spices
- Kadhai of tandoori cottage cheese** 🍷🌱

1825 Kcal

Cottage cheese cubes simmered in rustic tomato gravy, accentuated by capsicums named after the indian wok.
- Aloo bukhara kofta** 🍷🌱

2072 Kcal

Cottage cheese dumpling stuffed with prune cooked in light cashew gravy, flavored with saffron
- Baingan bharta** 🍷

820 Kcal

Roasted aubergine pulp, cooked with onion, tomato, chilli. Finished with desi ghee
- Bhindi kurkure** 🌱

2150 Kcal

Julienne of crispy fried okra dusted with spices
- Saufiyana lasooni saag** 🍷

1903 Kcal

Baby spinach tempered with dill leaves, onions and finished with clarified butter
- Subz lazeez handi** 🍷

685 Kcal

Assortment of vegetables sautéed with onion tomato and spices, braised in brown cashew nut gravy, finished with chopped coriander and fried red chili
- Dal tadkewali** 🍷

1808 Kcal

Yellow lentils tempered with cumin, ginger, tomatoes and chilli
- Dal makhani** 🍷

1659 Kcal

Traditional Punjabi preparation made from black lentils simmered overnight on tandoor cooked with fresh tomato puree and finished with cream and homemade butter

Non vegetarian Seafood 925

- Jheenga joshina** 🍷🌱🍷

672 Kcal

Prawns simmered in rustic tomato gravy, accentuated by capsicums
- Tawa macchi** 🐟

923 Kcal

Ginger, garlic and Kashmiri red chilli marinated darne of king fish cooked on a griddle plate
- Lobster..... Terracotta way** 🍷🌱🍷

2499

3062 Kcal

Battered lobster morsels gently tossed in onions, peppers and fresh coriander presented in its shell

Non vegetarian Poultry 750

- Murgh makhani** 🍷

1817 Kcal

Tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with white butter and cream
- Methi murgh** 🍷

2166 Kcal

Tender chicken combined with fresh fenugreek leaves, spices and homemade butter finished with dry kasoori methi powder
- Kadhai murgh** 🍷

1778 Kcal

Chicken morsels braised with crushed spices tossed with pimentos, onion and tomato
- Highway dhabewala murgh** 🍷

2576 Kcal

Home style country chicken curry with tomato, chilies, potato and spices

Non vegetarian Meat 775

- Nalli nihari** 🍷

1966 Kcal

Lamb shank cooked on slow flame, flavored with potli masala
- Gosht rogan josh** 🍷

1833 Kcal

Lamb simmered in Kashmiri red chilli gravy with a hint of fennel and garlic
- Terracotta raan** 🍷

1050

2777 Kcal

Whole baby lamb leg smoked with whole spices, cooked to perfection

Rice

- ▲ **Awadhi gosht biryani** 775 🍷
 1957 Kcal
 Succulent lamb in brown onion, mint and yoghurt yakhni with saffron scented basmati rice, cooked in traditional dum style
- ▲ **Zaffrani murgh tawa pulao** 750 🍷
 2197 Kcal
 Chicken curry and rice cooked together on tawa, topped with brown onion, green chilli, ginger and coriander
- **Subz dum biryani** 625 🍷
 1718 Kcal
 Mixed vegetables in yoghurt, brown onion, ginger, mint gravy and fragrant rice, cooked together in dum style.
- **Saada chawal** 400
 312 Kcal
 Steamed white rice
- **Flavored rice** 425 🍷
 669 Kcal
 Kernels of basmati rice cooked with green peas/mixed vegetables

Bread features prominently in all cultures of the world.

More than just a staple it is a symbol of the basic necessities of the human race. In india most flatbreads are made with different flours like atta, maida, makai and water. They can be either baked, griddle cooked, or deep fried. Some breads are leavened and yet some are unleavened.

Traditionally breads were prepared in the tandoor complementing the classic grand cuisines. Often they were developed as a perfect accompaniment to a particular dish and served to enhance its aroma and flavor.

Breads 190

- | | |
|---|---|
| <ul style="list-style-type: none"> ● Naan- garlic/butter/plain/cheese/cheese & olive 🍷 🌾
 624 Kcal
 Leavened bread of enriched refined wheat flour baked in clay oven ● Khasta roti 🍷 🌾
 870 Kcal
 Leavened crisp and flaky flat bread made from whole wheat flour, cumin and clarified butter ● Roomali roti 🌾
 373 Kcal
 Large paper thin refined wheat flour bread cooked on inverted dome shaped griddle ● Tandoori roti 🌾
 210 Kcal
 Wheat flour bread baked in clay oven ● Multigrain roti 🍷 🌾
 484 Kcal
 Bread from clay oven with selected multi grains ● Warqi paratha 🍷 🌾
 755 Kcal
 Exotic ajwain flavored multi layered bread, baked in clay oven ● Pudina parantha 🍷 🌾
 499 Kcal
 Flaky crusted whole wheat bread flavored with mint baked in clay oven ● Onion chilli kulcha 🍷 🌾
 737 Kcal
 Refined flour bread stuffed with onion and green chilli cooked in clay oven | <ul style="list-style-type: none"> 🍷 Dahi 395 ●
 1349 Kcal 🍷 Masala chaas ●
 5 Kcal
 Thin yogurt based drink with refreshing taste of ginger 🍷 Dahi bhalla ●
 1349 Kcal
 Stuffed lentil dumplings in a sweetened yoghurt, spiced with tamarind chutney 🍷 Raita ●
 130 Kcal
 Tempered yoghurt with roasted cumin powder/ cucumber/boorani |
|---|---|



Meetha

The dessert as a grand finale to a lavish meal demands a balance of flavor and texture which has always been accepted as a specialized art. These are an aspiration towards complete satisfaction – the crowning touch to a great meal experience.

450

Sewai ka muzzafar

995 Kcal

Vermicelli cooked in milk and sugar enriched with dry fruits flavored with vetivier

Kesariya rasmalai

1947 Kcal

An Indian specialty made with pan-reduced milk

Shahi jamun with rabdi

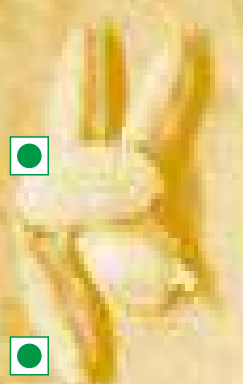
648 Kcal

Sweet dumplings, fried and soaked in a syrup topped with rabdi

Kulfi

350 Kcal

Our unique flavors to surprise you



VIVANTA

BENGALURU
Whitefield