

# Awadhi Menu

## MOCKTAILS

|   |     |
|---|-----|
| <b>Monsoon Melon</b><br>Fresh Watermelon Juice, Milk & Ice          | 175 |
| <b>Orange Coco Cooler</b><br>Orange Juice, Coconut Milk & Grenadine | 175 |
| <b>Mango Basil Splash</b><br>Mango Juice, Basil, Mint               | 175 |

## STARTERS

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|--|------|
| ● <b>Jhinga Anardana</b><br>Chargrilled Prawns Marinated with Pomegranate Seeds & Spices                   | 1035 |
| ● <b>Hariyali Macchli Tikka</b><br>Fish Cubes Marinated in Mint & Coriander Paste, Grilled In Tandoor      | 700  |
| ● <b>Adraki Murgh Ki Chaamp</b><br>Chicken Thigh Marinated in Curd, Chillies & Ginger, Chargrilled         | 615  |
| ● <b>Malai Tangdi Kebab</b><br>Chicken Drumstick with Curd, Cheese & Cream, Cooked in Tandoor              | 615  |
| ● <b>Mutton Chapli Kebab</b><br>Lamb Mince Patty layered with Tomato Slices, Cooked on Tawa                | 635  |
| ● <b>Ambi Paneer Tikka</b><br>Raw Mango Flavoured Cottage Cheese Cubes, Chargrilled                        | 420  |
| ● <b>Zimikand Anjeer Ke Kebab</b><br>Anjeer Stuffed Elephant Yam Patty Blended with Spices, Cooked on Tawa | 390  |
| ● <b>Kathal Ki Shammi</b><br>Jackfruit Patty with Indian Herbs & Spices, Deep Fried                        | 390  |
| ● <b>Makkai Methi Kebab</b><br>Fenugreek & Corn Kernels Patty, Deep Fried                                  | 390  |
| ● <b>Kachhe Kele Ke kebab</b><br>Raw Banana & Bengal Gram Patty Cooked on Tawa                             | 390  |

● Vegetarian ● Non-Vegetarian ● Egg

## MAIN COURSE

|  |      |
|--|------|
| ● <b>Jhinga Kalimirch</b><br>Sweet Water Prawns Cooked in Onion Tomato Masala with Crushed Black Pepper Corn | 1035 |
| ● <b>Fish Kaliya</b><br>Fish Cubes Cooked in Yoghurt Gravy   | 655  |
| ● <b>Nihari Gosht</b><br>Lamb Chunks Cooked in Yoghurt, Chillies & Brown Onion Gravy                         | 685  |
| ● <b>Keema Kaleji Gurda Masala</b><br>Mutton Mince, Liver & Kidney Cooked with Spices                        | 685  |
| ● <b>Awadhi Cholle Chicken</b><br>Chicken Cooked With Chickpeas  | 580  |
| ● <b>Dum Ka Paneer Korma</b><br>Cottage Cheese Cubes Cooked in Rich Almond Gravy                             | 420  |
| ● <b>Navrattan Korma</b><br>Mix Vegetables Cooked in Rich Cashew, Onion Gravy                                | 420  |
| ● <b>Methi Malai Matar</b><br>Fenugreek & Green Peas Cooked in Rich Cream, Butter Gravy                      | 420  |
| ● <b>Khumb Makhana Kaju Curry</b><br>Mushroom, Lotus Seeds & Cashewnut Cooked in Rich Gravy                  | 420  |
| ● <b>Gobhi Mussalam</b><br>Marinated Cauliflower Florets simmered in Shahi Gravy                             | 420  |

## BIRYANI & RICE

|   |     |
|---|-----|
| ● <b>Gosht Dum Biryani</b><br>Long Grain Basmat Rice and Chicken Cooked with Awadhi Spices    | 535 |
| ● <b>Subz Nimbu Ki Tehri</b><br>Long Grain Basmati Rice Cooked with Vegetables & Lemon Slices | 420 |

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details & let us know of any allergies.

5% GST extra. We do not levy any service charge.

● Vegetarian ● Non-Vegetarian ● Egg