

Taste of India



Taste of India

MOCKTAILS

Monsoon Melon Fresh Watermelon Juice, Milk & Ice	175
Orange Coco Cooler Orange Juice, Coconut Milk & Grenadine	175
Mango Basil Splash Mango Juice, Basil, Mint	175

STARTERS

● Tabak Maaz (Kashmir) Lamb Ribs Cooked with Kashmiri Spices, Grilled on Tawa	700
● Andhra Fish Fry (Andhra) Sole Chunks Flavoured with Garlic, Chillies & Curry Leaves, Deep Fried	700
● Fish Cutlet (Bengal) Fish Patty Flavored with Indian five Spice Blend, Deep Fried	700
● Mutton Pepper Fry (Kerala) Lamb Cubes Cooked with Coconut, Onion, Tomato, Ginger, Chilli & Curry Leaves	635
● Chettinad Murgh Tikka (Tamil Nadu) Chicken Morsels Marinated with Chettinad Spices, Char-Grilled	615
● Kastoori Chicken Tikka (Awadh) Chicken Morsels Marinated with Whole Spices & Char-Grilled	615
● Malhiabadi Paneer Tikka (Awadh) Cottage Cheese, Pomegranate Based Marinade, Cooked in Tandoor	420
● Paneer Pepper Fry (Kerala) Cottage Cheese Cooked with Curry Leaves, Chillies & Garlic	420
● Chukandari Kebab (Lucknow) Mix Nuts Stuffed Beetroot Patty, Cooked over Griddle	390
● Mushroom Curry Patta (Andhra) Crispy Fried Mushroom Tossed with Curry Leaves and Masala	390
● Bharwan Amritsari Soya Chaap (Amritsari) Chargrilled Soya Chaap with Cottage Cheese Filling and Amritsari Marinations	390
● Nadroo Akhrot Ki Tikki (Kashmir) Lotus Stem & Walnut Patty with Kashmiri Spices Cooked on Griddle	390

● Vegetarian

● Non-Vegetarian

● Egg

MAIN COURSE

● Nilgiri Chingri (Andhra)	1035
Prawns Cooked in Mint & Coriander Gravy	
● Kokum Fish curry (Goa)	655
Fish Cubes Cooked in Masala Gravy with Tangy Kokum & Coconut	
● Gosht Korma Kalimirch (Lucknow)	685
Lamb Cooked on Slow Fire in its own Stew with Spices & Black Peppercorn	
● Kashmiri Kukkad (Kashmir)	580
Chicken Cooked in Tomato Gravy, Flavored with Fennel, Ginger Powder & Dried Fenugreek	
● Junglee Murgh Curry (Rajasthan)	580
Chicken Cooked Semi Dry Style with Home Pounded Spices	
● Nadru Haaq (Kashmir)	430
Lotus Stem & Kashmiri Spinach Cooked in their Own Juice	
● Hariyali Paneer Korma (Hyderabad)	420
Cottage Cheese Cooked in Mild Mint & Coriander Gravy	
● Hara Choliya Paneer (Punjab)	420
Cottage Cheese Chunks, Fresh Green Grams Cooked with Onion and Tomato	
● Govind Gatte (Rajasthan)	420
Stuffed Gram flour Dumplings Cooked in Yoghurt Based Gravy	
● Khumb Hara Pyaaz (Delhi)	420
Button Mushrooms, Spring Onions and Spices with a Touch of Honey	
● Adraki Gobhi Mattar (Punjab)	420
Grated Cauliflower and Fresh Green Peas, Tempered with Ginger and Caraway Seeds	

RICE & BIRYANI

● Masala Gosht Biryani (Hyderabad)	535
Long Grain Basmati Rice & Mutton Layered Together with Fried Onions & Spices	
● Chettinad Chicken Biryani (Tamil Nadu)	485
Long Grain Basmati Rice and Chicken Cooked with Chettinad Masala	
● Masala Bhaat (Maharashtra)	420
Basmati Rice & Vegetables Cooked on Tawa	

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.