









Oudhyana

AWADHI DASTARKHAWANSE









SHURUAAT







- Papri chaat (200gms)** INR 500
380 kcal | Boiled potato chunks with flour crispies, finished with sweet curd and tamarind chutney

- Dahi vada (215gms)** INR 500
270 kcal | Urad dal dumplings topped with spicy savory yoghurt and tamarind chutney

- Thandai (330ml)** INR 500
291 kcal | The classic cooler of almonds, rose petals, poppy and melon seeds

- Meva lassi (330ml)** INR 500
287 kcal | Soothing drink of blended sweetened yoghurt, garnished with dry fruits powder

- Chaas (330ml)** INR 500
154 kcal | Chilled butter milk, spiced with cumin, coriander and green chillies

- Ras ka mausam (330ml)** INR 450
A choice of seasonal fresh fruit juice
Mango 222 kcal | Pineapple 148 kcal | Orange 125 kcal | Sweet lime 70 kcal |
Watermelon 90 kcal | Coconut water 57 kcal |

SHORBA

- Jahangiri shorba (240ml)** INR 725
157 cal | A rich extract of lamb shanks, flavored with herbs and saffron

- Tamatar dhaniya ka shorba (240ml)** INR 675
77 kcal | Tomato puree flavored and tempered with cumin and coriander

- Dal ka shorba (240ml)** INR 675
114 kcal | A thin lentil broth flavored with crushed garlic and spices


List of Allergens:











       
Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten

     
Crustaceans Mustard Nuts Sesame Celery Sulphites








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Vegetarian Non-vegetarian

K E B A B S

- ▲ **Kebab e tashtari (450gms)** INR 2050
1554 kcal | An assortment of non-vegetarian kebabs

- ▲ **Jheenga lehsuni (410gms)** INR 2050
428 kcal | Jumbo prawns marinated in hung yoghurt, cream and spices cooked in clay oven

- ▲ **Raan musallam (500gms)** INR 1750
1100 kcal | Slow roasted leg of baby lamb - a speciality of Oudhyana

- ▲ **Galawat ke kebab (200gms)** INR 1225
445 kcal | A delicacy of pan fried minced lamb medallions which simply melt in the mouth

- ▲ **Kakori kebab (200gms)** INR 1225
445 kcal | A subtle blend of finely minced lamb, saffron, rose petals and cardamom

- ▲ **Mirchi mahi tikka (400gms)** INR 1225
328 kcal | Chunks of sole fish marinated with chillies, spices, yoghurt and broiled in a clay oven

- ▲ **Tandoori kareli (420gms)** INR 1225
846 kcal | Lamb shanks marinated with awadhi spices and grilled in an oven

- ▲ **Murgh reshmi seekh kebab (257gms)** INR 1225
377 kcal | Chicken breast, marinated in juicy mixture of curd, cream, cashewnuts and spices, grilled in an oven

- ▲ **Murgh zafrani tikka (200gms)** INR 1225
451 kcal | Chicken marinated in saffron flavoured yoghurt with exotic spices, char-grilled

- ▲ **Machhli rudauli (250gms)** INR 1200
342 kcal | River sole marinated in roasted gram flour, lemon and spices


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K E B A B S







- **Kebab e tashtari (350gms)** INR 1750
765 kcal | An assortment of vegetarian kebabs

- **Paneer achari tikka (260gms)** INR 1100
201 kcal | Cottage cheese marinated with aromatic spices, smoked in a clay oven

- **Hara tawa kebab (185gms)** INR 1100
304 kcal | Kebab of spinach, vegetables, lentils and aromatic spices, griddle fried

- **Dal ke kebab (180gms)** INR 1100
369 kcal | Mashed yellow lentil patty with a melange of aromatic spices, griddle fried

- **Dahi ke kebab (180gms)** INR 1100
453 kcal | Yoghurt and cottage cheese delicacy cooked on the griddle

- **Tandoori chatpate aloo (200gms)** INR 1100
313 kcal | Tangy and spicy potatoes cooked in a clay oven

- **Tandoori mushroom (205gms)** INR 1100
285 kcal | Mushroom stuffed with cottage cheese, cooked in clay oven


N O N V E G E T A R I A N

- ▲ **Jheenga salan (400gms)** INR 2050
421 kcal | Prawns cooked in the tangy salan gravy of peanut and onion

- ▲ **Keema palak (420gms)** INR 1250
789 kcal | Boneless pieces of tender lamb simmered in fenugreek and tempered with indian spices

- ▲ **Nahari gosht (500gms)** INR 1250
557 kcal | Tender lamb on the bone, cooked with exotic herbs and spices in rich lamb yakhini

- ▲ **Bhuna gosht (420gms)** INR 1250
680 kcal | A delicious classic pan cooked lamb curry made with spices, fenugreek leaves and bell pepper







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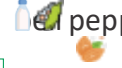


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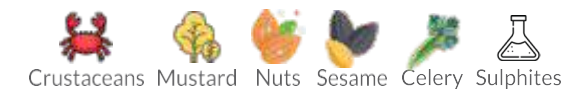
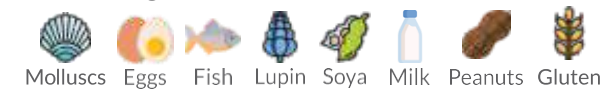
- ▲ **Murg awadhi korma (420gms)** INR 1250
 606 kcal | A boneless chicken delicacy simmered in cashew nuts and onion based velvety gravy

- ▲ **Murg begum bahar (420gms)** INR 1250
 630 kcal | Boneless chicken cooked in capsicum green chilli and cashewnuts gravy

- ▲ **Gomti fish curry (390gms)** INR 1250
 491 kcal | Fish cooked in home style onion tomato gravy

- ▲ **Murgh tariwala (450gms)** INR 1250
 486 kcal | Chicken boneless cooked in home style onion tomato brown gravy

- ▲ **Ande ka salan (460gms)** INR 1100
 410 kcal | A preparation of boiled eggs and potatoes cooked in onion gravy


SUBZAU R SALAN

VEGETARIAN








- **Paneer do pyaza (450gms)** INR 1050
 800 kcal | Cubes of cottage cheese and onion cooked together in an onion based gravy

- **Baingan mirch ka salan (440gms)** INR 1050
 512 kcal | Delightful combination of baby aubergine and green chillies, cooked in salan

- **Dum aloo lucknowi (400gms)** INR 1050
 660 kcal | Baby potatoes stuffed with traditional combination of cottage cheese, onion, green chili and tomato in a traditional brown gravy

- **Teen mirch ka paneer (420gms)** INR 1050
 802 kcal | A semi dry preparation of cottage cheese cubes cooked with green pepper, onions and tomatoes

- **Dhania jeera hing ke aloo (350gms)** INR 1050
 310 kcal | Potatoes spiced with cumin, chillies and asafoetida

- **Bhindi tilwali (460gms)** INR 1050
 185 kcal | Fresh okra tossed with sesame seeds and tomatoes, sprinkled with ginger juliennes


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- **Subj nawabi (250gms)** INR 1050
 358 kcal | Delightful combination of green beans, carrot, peas and cauliflower cooked in mughlai gravy

- **Annari paneer makhanwala (460gms)** INR 1050
 788 kcal | Cottage cheese cooked in tomato gravy finished with fenugreek seeds, dry fenugreek leaves and cream

- **Lehsuni palak (316gms)** INR 1050
 304 kcal | Spinach tempered with Garlic

- **Nimona (390gms)** INR 300
 229 kcal | A traditional green pea preparation

- **Dal tadka (100gms)** INR 300
 133 kcal | Yellow lentils tempered with onion, garlic and tomatoes, a specialty of the house

- **Dal makhani (100gms)** INR 300
 180 kcal | Black lentil delicacy incorporating tomato puree and garlic, simmered overnight and finished with butter and cream

- **Tawa subz jalfrezi (390gms)** INR 300
 197 kcal | Mixed or seasonal vegetables cooked in a tomato based sauce


B A S M A T I K I S H A A N

- ▲ **Murg zafrani pulao (560gms)** INR 1150
 822 kcal | Boneless chicken cooked with saffron flavored rice

- **Sultani khushka (230gms)** INR 550
 214 kcal | Dum cooked rice, flavored with saffron and clarified butter

- **Paneer aur makhana zafrani pulao (460gms)** INR 550
 714 kcal | Cottage cheese and fox nuts with saffron flavored rice

- **Safed chawal (230gms)** INR 500
 139 kcal | Steamed basmati rice




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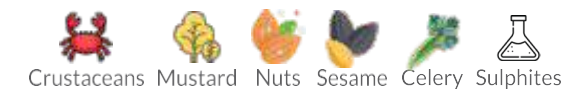
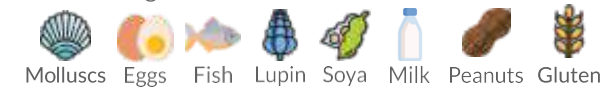
B I R Y A N I

- ▲ **Dum ki gosht biryani (670gms)** INR 1250
843 kcal | Lamb chunks and basmati rice cooked on 'dum' with saffron and cardamom - served with raita or gravy

- ▲ **Dum ki murgh biryani (650gms)** INR 1250
729 kcal | Chicken morsels and basmati rice cooked on 'dum' with saffron and cardamom - served with raita or gravy

- **Subz biryani (560gms)** INR 1050
580 kcal | Seasonal vegetables and basmati rice cooked on "dum" with saffron and cardamom served with raita or salan


R O T I A U R N A A N

- **Sheermal (110gms)** INR 225
326 kcal | Bread flavored with saffron and baked in a clay oven

- **Warqi paratha (130gms)** INR 225
382 kcal | Multi layered soft bread made of refined wheat flour, cooked on a griddle

- **Stuffed kulcha (200gms)** INR 225
351 kcal | Soft leavened bread stuffed with a choice of onions, potatoes or both

- **Plain naan (100gms)** INR 225
230 kcal | Leavened bread, straight from the clay oven

- **Kaju naan (120gms)** INR 225
354 kcal | Cashew flavored leavened bread, straight from the clay oven

- **Saufiyaana naan (110gms)** INR 225
230 kcal | Naan layered with fennel seeds

- **Roomali roti (60gms)** INR 225
160 kcal | A soft paper-thin whole wheat bread

- **Laccha paratha (110gms)** INR 225
390 kcal | Layered whole wheat bread

- **Tandoori roti (110gms)** INR 225
257 kcal | Bread made with whole wheat flour


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PAHLUMEIN

- **Raita (250gms)** INR 400
 Mixed vegetable
 92 kcal
 Burani
 97 kcal
 Pineapple
 215 kcal

- **Green salad (200gms)** INR 325
 40 kcal

MITHAI

- **Mithai ki tashtari (200gms)** INR 725
 314 kcal | Choice of any three desserts

- **Rabdi lachhedar (110gms)** INR 625
 407 kcal | Milk reduced skillfully to obtained a dessert, served chilled and garnished with dry nuts

- **Shahi tukra (100gms)** INR 625
 277 kcal | Golden fried bread, soaked in saffron milk, topped with thickened sweet milk and garnished with pistachios

- **Sewai ka muzaffar (200gms)** INR 625
 271 kcal | Roasted Indian vermicelli, cooked in sugar syrup with dried whole milk and dry fruits

- **Lehsun ki kheer (100gms)** INR 625
 100 kcal | Garlic flakes cooked in condensed milk

- **Pista gulab jamun (80gms)** INR 625
 289 kcal | Pistachio stuffed deep-fried cottage cheese dumplings, soaked in sugar syrup

- **Narangi malpua (100gms)** INR 625
 400 kcal | Saffron flavored rich, soft filigree pancakes

- **Kesaria kulfi (100gms)** INR 625
 160 kcal | Frozen luscious mixture of saffron flavored milk, cardamom from northern India
- **Choice of ice cream (100gms)** INR 600
 Vanilla 215 kcal | Sugar free vanilla 160 kcal | Caramel 215 kcal | Butter scotch 209 kcal | Chocolate 216 kcal | Strawberry 192 kcal |


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