# LET THE GRILLS BEGIN

CULINA 44

THE BBQ

# SOUP

**SHATWARI AUR MULETHI KA SHORBA** 475
Asparagus and Liquorice Soup | Mini Multigrain Naan
117 Kcl, 150 ml |

**MURGH KA SAAR** 495
Chicken Soup | Saffron | Mini Multigrain Naan
169 kcl, 150 ml |

# KEBABS

**SURKH JHEENGA** 1250
Jumbo Prawns | Shrimp and Scallop Paste |
Pickled Onion | Cooked in Clay Oven
120 Kcl, 180 gm |

**TAWA KASUNDI MACHLI** 1150
Mustard Infused | Pan-Seared fish
113 kcl, 200 gm |

**SIKANDARI TAWA RAAN** 1650
Whole Leg of Lamb | Slow Cooked | Hand Picked Spices
612 kcl , 650 gm |

**GOSHT BARRAH CHAAP** 1650
New Zealand Lamb Chops | Grounded Spices |
Cooked in Tandoor | 247 kcl , 180 gm |

**PATHHAR KA GOSHT** 1250
Hyderabadi Style Lamb Picatas | Hand Pounded
Spices | Cooked on Stone Griddle
172 kcl , 180 gm |

**SHIKAMPUR KEBAB** 1250
Lamb Galettes | Shallow Fried | A Nizami Delicacy
152 kcl, 160 gm |

**AATA MURGH** 1550
Whole Chicken | Dry Nuts | Pounder Spices |
Wrapped in Banana Leaf and Dough | Slow Cooked
259 kcl , 900 gm |

**JAITUNI MURGH RESHAM** 1250
Tender Chicken Morsels | Creamy Marinade |
Black Olive Dust | 192 kcl , 200 gm |

**MULTANI TANGRI KEBAB** 1250
Chicken Drumsticks | Spices | Onion Cashew Paste
266 kcl , 200 gm |

**KULLAH BARAN KE GALAWAT** 950
Tender Mushroom Pattie | Scented with Truffle Oil |
Ulta Tawa Paratha
160 kcl , 180 gm |

**SINDH KE RATALU** 850
Sweet Potato | Pickled Ginger | Garlic Yoghurt
158 kcl , 180 gm |

**LACHHA KATHAL TACO** 850
Smoked Jack fruit | Citrus Cream | Raw Papaya Chutney
163 kcl , 180 gm |

**NADRU AUR HARE MATAR KE KEBAB** 850
Lotus Stem & Green Peas Pattie | Pan- Seared
122 kcl , 180 gm |

**JOLOKIA PANEER KE SOOLE** 850
Cottage Cheese | Ghost Chilli Powder |
Cooked in Clay Oven | 156 kcl , 220 gm |

**TANDOORI CHARRA ALOO** 850
Baby Potatoes | Spicy Yoghurt Marinade |
Smoked in Tandoor | 116 kcl , 180 gm |

**DAHI KE KEBAB** 850
Hung Curd | Green Cardamom | Green Chillies
138 kcl , 180 gm |

# STONE GRILLED

**SEAFOOD** 1250
Prawns | Sole
240 kcl , 280 gm |

**CHICKEN** 1050
Chicken Breast | Chicken Leg Boneless
340 kcl | 280 gm |

**VEGETABLES** 950
Cottage Cheese | Colocasia | Pineapple | Broccoli
148 kcl , 280 gm |

**MARINADES**
Spicy Lemon Pepper | Chettinad Spice Mix | Tandoori Spice
Mix | Ghost Pepper Spice Mix |
Mint and Basil Spice Mix

List of Allergens:

Molluscs | Eggs | Fish | Lupin | Soya | Milk | Peanuts | Gluten | Crustaceans | Mustard | Nuts | Sesame | Celery | Sulphites

Vegetarian | Non-Vegetarian

As per guidelines issued by the Food Safety & Standard Authority of India (FSSAI), an average active adult requires 2000 kcls of energy per day. However, the actual calories needed may vary per person. The menu calories listed above are calculated per 100 gms. Please let us know if you are allergic to any of the ingredients. All prices are in Indian rupees and are subject to applicable government taxes.

# MAINS

**NALLI NIHARI** 1295
Lamb Shank Stew | Chefs Special Spice Blend | From the Land of Nawabs – Lucknow
305 kcl , 280 gm |

**HANDI MURGH** 1195
Chicken Cooked with Whole Spices in Earthenware
278 Kcl, 280 gm |

**PANEER KHATTA PYAZ** 895
Cottage Cheese | Sweet & Sour Gravy | Pickled Onions | 230 kcl , 280 gm |

**DAL MAKHANI** 895
Creamy and Buttery Black Lentils | Simmered Overnight
402 kcl , 260 gm |

# INDIAN BREADS

**JALAPENO, CHEESE AND OLIVE PARATHA** 325
212 kcl , 160 gm |

**MADWE KI ROTI** 250
Ragi flour bread
228 kcl , 120 gm |

**KHAMEERI ROTI** 325
Fermented Flour Bread
98 kcl , 160 gm |

**ROOMALI ROTI** 250
153 kcl , 140 gm |

**GLUTEN FREE PHULKA** 250
280 kcl , 120 gm |

**NAAN / TANDOORI ROTI / LACCHA PARATHA** 250
291 Kcl, 212 Kcl, 280 Kcl | 140 gm

# BIRYANI

(Served with Mirchi Ka Salan and Mix Vegetable Raita)

**KACHHE GOSHT KI DUM BIRYANI** 1295
375 kcl , 350 gm |

**DUM MURGH BIRYANI** 1195
295 kcl , 350 gm |

**SUBZ DUM BIRYANI** 1145
280 kcl , 320 gm |

# DESSERTS

**GREEN APPLE KHEER WITH DARK CHERRY COMPOTE** 525
263 kcl , 160 gm |

**CHARNAMRATH ICE CREAM** 525
201 kcl , 120 gm |

**RASMALAI TRES LECHES** 525
188 kcl , 140 gm |

**OPERA TRILOGY** 525
320 kcl , 120 gm |

# FROM THE DISPLAY

**(BY SLICE)**

**NEW YOUR BAKED CHEESE CAKE** 525
321 kcl , 140 gm |

**BISCOFF CHEESE CAKE** 525
263 kcl , 140 gm |

**GOOEY CHOCOLATE CAKE** 525
298 Kcl , 140 gm |

**CHOCOLATE SILK CAKE** 525
263 kcl , 140 gm |

**LEMON AND BLUE BERRY CHEESE CAKE** 525
310 kcl , 140 gm |

# CLASSICS – FROM THE LIVE STATION

**CREPE SUZETTE** 725
69 kcl , 140 gm |

**BANANA FOSTER** 525
155 kcl , 120 gm |

**SNAKE COFFEE** 525
134 kcl , 160 gm

List of Allergens:

Molluscs, Eggs, Fish, Lupin, Soya, Milk, Peanuts, Gluten, Crustaceans, Mustard, Nuts, Sesame, Celery, Sulphites

Vegetarian  Non-Vegetarian

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10 GOLDEN YEARS

TAJ CITY CENTRE
GURUGRAM

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