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**ISHTEHA AFROZ**

**SHURUAAT**

- Mausami Phalon Ka Ras
  Orange/sweet lime/pineapple/water melon
  Kcal: 158/148/151/99 serving size - 220 ml
  - 375

- Mewa Lassi
  Kcal: 469/ 200ml
  Yoghurt drink with saffron and dry fruits
  - 425

- Zafrani Thandai
  Kcal: 629/ 200ml
  The classic cooler of almonds, rose petals, poppy and melon seeds
  - 425

- Samosae ki Chaat
  Kcal: 442/ 220gms
  Savoury pastry filled with spiced potatoes, peas and nuts topped with yogurt and tamarind chutney
  - 425

- Dahi Gujjia
  Kcal: 305/ 220gms
  Stuffed lentil dumplings soaked in yoghurt and served with tamarind chutney
  - 425

- Aloo Papadi Chaat
  Kcal: 425/ 180gms
  Boiled potato chunks with flour crispies
  - 425

- Murg Pudina Chaat
  Kcal: 485/ 190gms
  Chargrilled chicken laced with mint chutney
  - 800

**MUQQAVI SHORBA**

**HEARTY SOUPS**

- Tamatar Kali Mirch Ka Shorba
  Kcal: 142/ 180gms
  Fresh tomato soup flavored with black pepper
  - 395

- Daal aur palak Ka Shorba
  Kcal: 168/ 180gms
  Curried lentil and spinach broth with lemon
  - 395

- Yakhni Shorba
  Kcal: 379/ 180gms
  A rich extract of lamb shanks flavored with herbs and saffron
  - 395

- Zafrani Murg Shorba
  Kcal: 317/ 200gms
  Rich chicken broth flavoured with mild Indian spices, herbs and saffron
  - 395

List of Allergens:

- Vegetarian
- Non-vegetarian
- Contains Pork
- Spicy Level
## KEBABS

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zafrani Paneer Tikka</td>
<td>722/250g</td>
<td>Marinated chunks of cottage cheese with saffron cooked in tandoor</td>
</tr>
<tr>
<td>Subz Galavat Kebab</td>
<td>534/250g</td>
<td>Mashed assorted vegetable and yellow lentil with a mélange of aromatic spices, griddle fried</td>
</tr>
<tr>
<td>Tandoori Bharwan Aloo</td>
<td>615/260g</td>
<td>Tangy jacked potatoes filled with pomegranate potatoes, cottage cheese, ginger and nuts</td>
</tr>
<tr>
<td>Bhatti Ki Dhingri</td>
<td>232/180g</td>
<td>Skewered mushroom &amp; bell pepper with Indian Spices</td>
</tr>
<tr>
<td>Chargrilled Malai Broccoli</td>
<td>496/260g</td>
<td>Creamy broccoli florets flavored with green cardamom and cheese</td>
</tr>
<tr>
<td>Dahi Ke Kebab</td>
<td>271/220g</td>
<td>Hung yoghurt patties stuffed with green chili, ginger and coriander, cooked on a griddle</td>
</tr>
<tr>
<td>Kebab E Tashtari</td>
<td>1225/460g</td>
<td>An assortment of vegetarian kebabs</td>
</tr>
<tr>
<td>Lal Mirch Ka Jhinga</td>
<td>326/180g</td>
<td>Prawns marinated with traditional Indian spices cooked in tandoor</td>
</tr>
<tr>
<td>Anardana Machali Tikka</td>
<td>281/250g</td>
<td>Fish chunks marinated with churned pomegranate seeds and Indian spices, roasted in tandoor</td>
</tr>
<tr>
<td>Murg Tikka Angara</td>
<td>294/240g</td>
<td>Yoghurt marinate spicy boneless chicken kebab with traditional Indian spices cooked in tandoor</td>
</tr>
<tr>
<td>Murg Tikka Mirza Hasnno</td>
<td>635/260g</td>
<td>Morsels of chicken marinated in saffron flavored yoghurt with exotic spices</td>
</tr>
<tr>
<td>Gosht Gilafi Seekh</td>
<td>487/180g</td>
<td>Char-grilled minced lamb skewers</td>
</tr>
<tr>
<td>Galavat Ke Kebab</td>
<td>552/200g</td>
<td>A delicacy of minced lamb medallions pan fried which simply melt in the mouth</td>
</tr>
<tr>
<td>Kebab E Tashtari</td>
<td>1031/460g</td>
<td>An assortment of non-vegetarian kebabs</td>
</tr>
</tbody>
</table>

### List of Allergens:
- Vegetarian
- Non-vegetarian
- Contains Pork
- Food Level
- Contains: Molluscs, Eggs, Fish, Lupin, Soya, Milk, Peanuts, Gluten, Crustaceans, Mustard, Nuts, Sesame, Celery, Sulphites

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MAIN COURSE

SHAKAHARI

 Paneer Nawabi Korma
Kcal: 1288/320gms
Cubes of cottage cheese simmered in cashewnuts and onion based velvety gravy
750

 Paneer Makhan Palak
Kcal: 968/310gms
Cubes of cottage cheese cooked in rich creamy tomato gravy
750

 Khubani Malai Kofta
Kcal: 819/320gms
Apricot stuffed cottage dumplings in cashewnuts and yoghurt gravy
750

 Mushroom Matar Makai Curry
Kcal: 797/300gms
Button mushroom, green peas and corn cooked in onion and cashewnut based gravy.
750

 Palak Aap Ki Pasand
Fresh spinach cooked with a combinations
725

 Corn Kernels Mushroom
Kcal: 616/280gms Kcal: 553/280gms

 Potato Cottage Cheese
Kcal: 665/280gms Kcal: 917/280gms

 Kadai Subz Miloni
Kcal: 782/280gms
A melange of seasonal vegetable cooked in spicy kadai gravy with indian spices
725

 Gobhi Matar
Kcal: 373/280gms
Cauliflower and green peas cooked with root ginger
725

 Bhindi Naintara
Kcal: 286/220gms
Griddle tossed okra with onion, tomato and sesame seed, sprinkle with ginger julienues
725

 Dal Sultani
Kcal: 410/300gms
A Lucknowi style tempered yellow lentil flavoured with garlic and lemon
725

 Amritsari Choley
Kcal: 832/320gms
Mildly spiced chick peas cooked in kadhai
725

List of Allergens:

Vegetarian Non vegetarian 
Spice Level Contains Pork

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# MAIN COURSE

## MAANSAHARI

<table>
<thead>
<tr>
<th>Item</th>
<th>Kcal:</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jhinga Masala</td>
<td>523 / 260gms</td>
<td>Fresh prawns cooked in traditional style.</td>
</tr>
<tr>
<td>Kerala Fish Curry</td>
<td>478 / 290gms</td>
<td>A south Indian delicacy cooked with coconut milk</td>
</tr>
<tr>
<td>Murgh Makhan Palak</td>
<td>734 / 330gms</td>
<td>Barbecued chicken simmered in buttered tomato with spinach</td>
</tr>
<tr>
<td>Murgh Bundela</td>
<td>483 / 310gms</td>
<td>A traditional Bundelkhandi chicken preparation in white gravy, tempered with whole Indian spices.</td>
</tr>
<tr>
<td>Lal Maans</td>
<td>868 / 340gms</td>
<td>A traditional spice lamb curry of Jaisalmer from Rajasthan</td>
</tr>
<tr>
<td>Nahari Gosht</td>
<td>1099 / 340gms</td>
<td>Tender lamb with bone cooked with exotic herbs and spices in a rich lamb yakhani</td>
</tr>
</tbody>
</table>

## CHEF’S SIGNATURE DISHES

<table>
<thead>
<tr>
<th>Item</th>
<th>Kcal:</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dum Ka Murg</td>
<td>1130 / 320gms</td>
<td>Succulent chicken pieces simmered in rich yoghurt base gravy with whole Indian spices</td>
</tr>
<tr>
<td>Mughlai Mutton Stew</td>
<td>1224 / 340gms</td>
<td>A traditional mutton curry from Agra cooked with whole Indian spices, chilli and garlic</td>
</tr>
<tr>
<td>Aloo Dum Chutneywala</td>
<td>1074 / 320gms</td>
<td>Potatoes simmered in a tangy mint and coriander gravy.</td>
</tr>
<tr>
<td>Bharwan Tawa Zucchini</td>
<td>764 / 280gms</td>
<td>Cottage cheese and nuts stuffed zucchini cooked on dum and topped with onion, tomato masala gravy</td>
</tr>
<tr>
<td>Dal Jhankar</td>
<td>994 / 320gms</td>
<td>Black lentils simmered overnight on charcoal with asafoetida, garlic and tomatoes. Enriched with butter and cream.</td>
</tr>
</tbody>
</table>

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**List of Allergens:**

- 🐔 Vegetarian
- 🇮🇳 Non vegetarian
- 🌶️ Spice Level
- 🦴 Contains Pork

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MUGHLAI GHARANA
ROYAL DINING
Agra being the capital of the Mughal Empire for more than 200 years is known for its Mughlai cuisine. The food is mainly non-vegetarian and has been evolved throughout the Mughal dynasty as they were fond of meat and experimentation in cooking. This food is extremely popular in all the Muslim families in Agra and surrounding regions.

- **Begumi Parosa**
  Kcal: 2304/700gms
  A complete vegetarian feast with kebabs, vegetable curry, seasonal vegetables, dal rice, Indian breads and dessert

- **Badshahi Parosa**
  Kcal: 2132/720gms
  A complete non-vegetarian feast with kebabs, chicken and lamb curry, seasonal vegetable, dal, rice, Indian breads and dessert

RICE & BIRYANI

- **Subz Chilman Biryani**
  Kcal: 1097/480gms
  Basmati rice cooked with assorted vegetables served with raita

- **Sultani Khushka**
  Kcal: 286/270gms
  Dum cooked rice, flavored with saffron and clarified butter

- **Pulao Aap Ki Pasand**
  Pulao with choices
  Dry Fruits: Kcal: 1276/300gms
  Vegetables: Kcal: 976/300gms
  Cottage Cheese: Kcal: 1245/300gms
  Green Peas: Kcal: 990/300gms

- **Steamed Rice**
  Kcal: 173/250gms
  Indian basmati rice

- **Murg Zafrani Pulao**
  Kcal: 959/480gms
  Boneless chicken cooked with saffron flavored rice, served with raita

- **Gosht Dum Biryani**
  Kcal: 1585/500gms
  Tender cut of Lamb and basmati rice cooked together in sealed pot, served with raita

List of Allergens:
- Vegetarian
- Non-vegetarian
- Milk
- Eggs
- Fish
- Lupin
- Soya
- Gluten
- Peanuts
- Nuts
- Sesame
- Celery
- Sulphites
- Contains Pork

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## ROTI WALI GALI

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Naan</strong></td>
<td>190</td>
</tr>
<tr>
<td>Plain</td>
<td>Kcal: 191/120gms</td>
</tr>
<tr>
<td>Garlic</td>
<td>Kcal: 194/120gms</td>
</tr>
<tr>
<td>Butter</td>
<td>Kcal: 206/120gms</td>
</tr>
<tr>
<td><strong>Tandoori Roti</strong></td>
<td>175</td>
</tr>
<tr>
<td>Kcal: 130/60gms</td>
<td>Whole wheat bread made in the clay oven</td>
</tr>
<tr>
<td><strong>Cheese Chilli Olive Naan</strong></td>
<td>245</td>
</tr>
<tr>
<td>Kcal: 273/140gms</td>
<td></td>
</tr>
<tr>
<td><strong>Sheermal</strong></td>
<td>275</td>
</tr>
<tr>
<td>Kcal: 307/140gms</td>
<td>Bread made of rich dough flavored with saffron baked in iron tandoor</td>
</tr>
<tr>
<td><strong>Roomali Roti</strong></td>
<td>190</td>
</tr>
<tr>
<td>Kcal: 132/120gms</td>
<td>Soft paper thin whole wheat bread</td>
</tr>
<tr>
<td><strong>Plain Paratha / Mint Paratha</strong></td>
<td>190</td>
</tr>
<tr>
<td>Kcal: 195/120gms</td>
<td>Layered whole wheat bread served with or without butter.</td>
</tr>
<tr>
<td><strong>Warqui Paratha</strong></td>
<td>245</td>
</tr>
<tr>
<td>Kcal: 714/220gms</td>
<td>Multi layered soft bread made of refined flour, cooked on a griddle</td>
</tr>
<tr>
<td><strong>Kulcha</strong></td>
<td>245</td>
</tr>
<tr>
<td>Potatoes</td>
<td>245</td>
</tr>
<tr>
<td>Kcal: 246/180gms</td>
<td>Onion</td>
</tr>
<tr>
<td>Kcal: 228/180gms</td>
<td>Cottage Cheese</td>
</tr>
<tr>
<td>Kcal: 347/180gms</td>
<td></td>
</tr>
</tbody>
</table>

### SIDE DISH

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mix Vegetable Raita</strong></td>
<td>275</td>
</tr>
<tr>
<td>Kcal: 133/170gms</td>
<td></td>
</tr>
<tr>
<td><strong>Burani Raita</strong></td>
<td>275</td>
</tr>
<tr>
<td>Kcal: 162/170gms</td>
<td></td>
</tr>
<tr>
<td><strong>Pineapple Raita</strong></td>
<td>275</td>
</tr>
<tr>
<td>Kcal: 168/170gms</td>
<td></td>
</tr>
<tr>
<td><strong>Green Salad</strong></td>
<td>275</td>
</tr>
<tr>
<td>Kcal: 60/120gms</td>
<td></td>
</tr>
</tbody>
</table>

**List of Allergens:**

- Moluscs
- Eggs
- Fish
- Lupin
- Soya
- Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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DESSERTS

- **Jhankar Ki Peshkash**
  Kcal: 400/160gms
  A special Indian ice cream on a bed of falooda, topped with Rabri and pistachio

- **Gilori Petha**
  Kcal: 520/100gms
  Paper-thin sliver of white pumpkin stuffed with Khoya and nuts.

- **Shahi Gulab Jamun**
  Kcal: 312/120gms
  Deep fried cottage cheese dumpling soaked in sugar syrup

- **Kesari Rasmalai**
  Kcal: 615/120gms
  Cottage cheese dumpling with saffron flavored milk.

- **Zafrani Phirni**
  Kcal: 456/130gms
  A rice and milk pudding delicately flavored with cardamom and saffron

- **Choice of Ice-cream**
  Kcal: 186/100gms
  Vanilla, strawberry, choco-chips, butter scotch, pista

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List of Allergens:

- **Vegetarian**
- **Non vegetarian**
- **Spice Level**
- **Contains Pork**

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