**Shuruaat**

**Appetizer**

- **Makai kalimirch ka shorba** ₹ 400
  Pounded corn soup spiced with freshly ground black pepper

- **Maas ke sule** ₹ 950
  Barbequed picatta of lamb marinated with kachri, cloves, red chillies and yoghurt

- **Murgh angare bedigi** ₹ 750
  Chicken tikka marinated with bedigi chillies, exotic spices and cooked in a clay oven

- **Royal hara bhara** ₹ 650
  Spinach, greens, yoghurt, almond and pickled ginger, ground together with spices and fried on a skillet

- **Dahi ke kebab** ₹ 650
  Tender kebab of hung curd, coriander, mint, spices and cheese, pan fried in clarified butter

**Handi aur lagan ke khaane**

**Main Course**

- **Laal maas** ₹ 1,050
  A traditional fiery lamb speciality, cooked with Mathania chillies, yoghurt and spices

- **Cinnamon chicken curry** ₹ 950
  Cinnamon spiked chicken morsels, simmered in onion tomato gravy

- **Jodhpuri gatte** ₹ 750
  Gram flour gallets simmered in yoghurt, flavoured with dry fenugreek

- **Ker sangri** ₹ 750
  True origin of Western Rajasthan - Jaisalmer and Barmer, wild caper berries cooked in buttermilk and spices

- **Paneer mircha** ₹ 750
  Cottage cheese cooked with onion, tomatoes & bell peppers

- **Lasooni dal tadka** ₹ 750
  Yellow lentil tempered with garlic

- **Khushka rice** ₹ 450
  Steamed doon basmati rice served with a dollop of clarified butter

- **Makai or besan ki roti** ₹ 150
  Corn flour or gram flour besan ki roti, baked in a clay oven

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**Shuruaat**

**Appetizer**

- **Badam ka shorba** ₹400
  Almond soup infused with Awadhi spices with a hint of nutmeg

- **Raan e musallam** ₹2,100
  Tender lamb leg marinated with spices and pomegranate juice, cooked in a clay oven

- **Kundan kaliyan** ₹750
  Chicken morsels infused with creamed cheese, hung yoghurt, cardamom and char grilled

- **Galawat ke kebab** ₹950
  A mouth melting minced lamb medallion, conjured with aromatic and digestive spices, especially created for the Nawab of Lucknow

- **Cinnamon kebab platter (serves two)**
  An exotic assortment of kebabs served with homemade relish, black lentil and Indian breads
  - Non vegetarian ₹2,200
  - Vegetarian ₹1,800

**Handi aur lagan ke khaane**

**Main Course**

- **Murg awadhi korma** ₹950
  Chicken morsels simmered in cashew nut and almond velvety gravy

- **Nihari gosht** ₹1050
  A rich preparation of lamb shanks, conjured with exotic spices

- **Kesari malai kofta** ₹750
  Cottage cheese dumplings, filled with dry fruits, flavoured with mild saffron gravy

- **Shahi subz korma** ₹750
  Mélange of seasonal vegetables with cashew based yellow gravy

- **Dal Cinnamon** ₹750
  Black lentils simmered overnight, a must try house specialty . . . perfected!

  **Zafrani pulao**
  Chicken or seasonal vegetables, cooked with saffron flavoured doon basmati rice
  - Chicken ₹1,100
  - Vegetables ₹950

  **Sheermal** ₹250
  Refined flour kneaded with milk, laced with saffron, baked in an iron clay oven

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**Shuruaat**

**Appetizer**

- **Jheenga jaleli** ₹1,600
  Jumbo prawns marinated in freshly ground aromatic spices, char grilled in a clay oven

- **Hyderabadi fish tikka** ₹800
  Shallow fried fillet of bhetki, flavoured with curry leaves

- **Makhmali makai seekh** ₹650
  Sweet corn, spices and semi dried milk, skewered and char grilled in a clay oven

- **Nizami bharwan paneer** ₹650
  Shallow fried cottage cheese filled with dry fruits and nuts

**Handi aur lagan ke khaane**

**Main Course**

- **Jheenga dum anari** ₹1,800
  Tiger prawns marinated in pomegranate, char grilled and simmered in rich onion tomato gravy

- **Lagan ka bhuna gosht** ₹1050
  A semi dry preparation of lamb, flavoured with cassia buds and red chilli

- **Dum ka murgh** ₹950
  Spring chicken marinated with nuts and yoghurt, cooked in coconut flavoured gravy

- **Diwani handi** ₹750
  Mélange of seasonal vegetables with chopped spinach finished with onion and tomato gravy

- **Mirch baingan ka salan** ₹750
  Baby aubergine and whole green chilies, cooked in peanut paste, cumin, fennel and tamarind gravy

- **Methi chaman** ₹750
  Minced cottage cheese cooked with fresh fenugreek leaves

- **Dum ki biryani**
  Chicken morsels or lamb shanks with doon basmati rice, cooked in a sealed pot with saffron and spices
  - Chicken ₹1,100
  - Lamb ₹1,200

- **Dum ki subz biryani** ₹950
  Seasonal vegetables with doon basmati rice, cooked in a sealed pot with saffron and spices

- **Keema naan** ₹300
  Leavened bread made with refined flour, filled with minced lamb baked in a clay oven

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Shuruaat

Appetizer

- Yakhni shorba ₹ 400
  Lamb shanks broth with cinnamon, green cardamom, cloves, fennel and yoghurt

- Lahabi kebab ₹ 950
  Boat shape minced lamb kebabs, poached in tomato and Kashmiri spices

- Seekh kebab ₹ 950
  Spiced minced meat, skewered and char grilled in clay oven

- Aloo nazakat ₹ 650
  Baby potato shells filled with dry fruits, semi dried milk and char grilled in a clay oven

Handi aur lagan ke khaane

Main Course

- Rogan josh ₹ 1050
  Lamb cooked with aromatic Kashmiri spices in golden brown onion gravy

- Kokur masala ₹ 950
  Pan seared country chicken, cooked in an aromatic broth and thickened with golden brown onion gravy

- Dhaniwal korma ₹ 950
  Broiled lamb, cooked aromatic spices, yoghurt and coriander seeds

- Dum oluv ₹ 750
  Boiled baby potatoes, pan fried and simmered in a tomato and yoghurt gravy

- Waza palak ₹ 750
  Roughly chopped spinach, simmered in aromatic spiced broth

- Kashmiri pulao ₹ 450
  Saffron flavoured doon basmati rice with raisin, cashew nuts and coconut slivers

- Kulcha ₹ 250
  Whole wheat bread filled with choice of onion or potato, baked in a clay oven

- Tandoori roti or parantha ₹ 150
  Layered whole wheat bread baked in clay oven – plain or buttered

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Mithai
Dessert

- **Malpua with rabri**  ₹ 400
  Reduced milk pancakes infused with saffron syrup and garnished with pistachio slivers

- **Sewain ka muzafar**  ₹ 400
  Fine vermicelli cooked in saffron flavoured sugar syrup and nuts

- **Cinnamon ice cream**  ₹ 400
  House specialty - Cinnamon or beetle leaf flavoured

- **Angoori jamun**  ₹ 400
  Deep fried cottage cheese dumplings, steeped in rose flavoured sugar syrup

- **Firni**  ₹ 400
  Semolina and milk cooked and flavoured with cardamom

- **Shahi tukra**  ₹ 400
  Golden brown fried bread, laced with saffron flavoured sugar syrup

- **Mawa kulfi**  ₹ 400
  Traditional and flavourful Indian stylized ice cream

- **Selection of teas**
  - **Masala chai**  ₹ 150
  - **Kashmiri kahwah**  ₹ 250

- **Selection of coffees**
  - **Espresso coffee**  ₹ 250
  - **French press coffee**  ₹ 250

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