

**Grills N More**

# tandoor



# tawa

## MURGH/CHICKEN

### **Murgh Malai Kebab - 950**

*Creamy kebab of boneless chicken with cream cheese, lemon juice and green coriander and cooked in tandoor*

### **Murgh Bawarchi - 950**

*Whole chicken marinated in yoghurt, malt vinegar, ginger-garlic paste, lemon juice, red chillies, yellow chillies, turmeric and garam masala, cooked in the tandoor*

### **Murgh Shami - 950**

*Delicate, melt-in-the-mouth chicken mince patties flavoured with select spices and stuffed with tangy Kairi (raw mango)*

### **Murgh Angara - 950**

*Boneless legs of chicken marinated with ginger, garlic, onion juice, bay leaf, mace, dry fenugreek leaves and red chillies, grilled in tandoor*

## GOSHT/LAMB

### **Barrah Kebab - 1050**

*Chunks from the leg of lamb and chops marinated in yoghurt, malt vinegar and A mélange of spices*

### **Sikandari Raan - 1350**

*Whole leg of spring lamb, marinated in A mixture of malt vinegar, cinnamon and black cumin braised in the marinade, skewered and finished in the tandoor*

### **Tala Gosht - 1050**

*Boneless cubes from baby lamb leg marinated with ginger, garlic and chillies, cooked on a griddle*

### **Kakori Kebab - 1050**

*A delicate, irresistible melt-in-the-mouth kebab of finely minced lamb flavored with cloves and cinnamon, wrapped around a skewer and char grilled*

### **Gosht Hari Mirch - 1050**

*Single bone chops tossed with garden chillies, green herbs and whole spices, finished with a dash of lime juice*



## SAMUNDARI/SEAFOOD

### **Tandoori Jhinga - 1200**

*Jumbo prawns marinated in ajwain flavoured mixture of yoghurt, red chillies, turmeric and garam masala and roasted over charcoal fire*

### **Machli Tikka - 1000**

*Murrel fish chunks marinated in lemon juice, turmeric powder and mixed spices, with a dash of mustard oil, roasted to perfect amber colour*

### **Tali Subz Machli - 1000**

*Fish fillets marinated in a mixture of fresh ginger, green chillies and coriander leaves, coated with bread crumbs and cooked on tawa*

### **Saboot Lobster - 1750**

*Whole lobster marinated in yoghurt masala with coriander stems, black cumin and carom seeds*

## SHAKAHARI/VEGETARIAN

### **Saboot Tandoori Aloo - 800**

*Jacket potatoes, filled with raisins and spice mix, baked in the tandoor.*

### **Pudina Paneer Tikka - 850**

*Paneer cubes marinated with mango and mint chutney, cooked with a basting of green chilli and ginger oil*

### **Hara Kebab Awadhi - 850**

*Delicate shami of spinach and lentils, pan grilled*

### **Chand Tara - 800**

*Kidney bean and chickpea patties stuffed with cheese and green chillies, seared on a griddle*

### **Dum Ke Bhooley - 850**

*Paneer rolls filled with fresh vegetables tossed with black cumin, dipped in creamy saffron batter and seared on a griddle*

### **Kofte Kebab Khatai - 800**

*Delicate shami of bottle gourd stuffed with almonds and raisins,*

### **Tarkari Bhooni - 800**

*Seasonal vegetables flavoured with turmeric, olive oil and sprinkled with mixed spices*

All prices are in INR and exclusive of applicable government taxes.  
Please inform your server, if you are allergic to any ingredient.  
We do not levy any service charge.

## SHAKAHARI Curries /VEGETARIAN

### Tal Makhane Ka Qorma - 900

Cashewnuts, almonds, and pistachios simmered with makhana and green peas in brown onion and yoghurt gravy

### Aloo Mandra - 850

Potato barrels filled with bhuna khoya and mashed potatoes and simmered in yoghurt

### Meher Subz Abeer - 850

Coarsely chopped spinach, green chillies sandwiched in triangle of paneer, flavored with fenugreek

### Mirch Baigan Ka Salan - 800

A delicacy of eggplant and fresh chillies simmered in peanut and coconut gravy, soured with tamarind

### Chane Raunaqdar - 850

Chickpeas tossed with mixed spices, dried mango and Himalayan mushrooms

### Dal Ka Aanand - 650

A harmonious combination of black lentils, tomatoes, ginger and garlic simmered overnight on charcoal

## Aap Ki Pasand Chawal (RICE)

### She-Rangi –Pulao - 750

Colorful basmati pulao of chana dal, plums, apricots, raisins and almonds cooked with yoghurt and green herbs

### Baghara Khana - 750

Basmati rice tempered with whole garam masala and flavoured with fresh mint and coriander

### Chooza Biryani - 950

Spring chicken marinated with yoghurt, saffron, green herbs, cooked with basmati rice in a sealed handi and finished on dum

### Gosht Dum Biryani - 1050

Basmati rice, layered with special, braised lamb, topped with fresh green herbs and browned onions, sealed in a handi and finished on dum

## Breads - 200

- Pudina Paratha
- Tandoori Roti
- Tandoori Naan
- Kashmiri Kulcha
- Khamiri Kulcha
- Uzbeki Naan
- Naan – E - Bahkumaach

*Biryani*

## MAANSAAHAAREE CURRIES/ NON - VEG

### Murgh Handi Qorma - 950

Chicken drumsticks simmered in brown onion and yoghurt gravy, flavored with aromatic spice powder

### Murgh Bemisal - 950

Smoked chicken tikka simmered in velvety gravy of tomatoes and browned onion with a hint of fenugreek and dill

### Jhinga Dum Anari - 1200

Jumbo prawns simmered in pomegranate and black cumin, and cooked on dum

### Handi Kofte - 1050

Marbles of lamb mince seasoned with cumin, coriander and fresh ginger, tossed in onion and tomato masala with chillies, and cooked on dum

### Diwani Handi - 1050

Tender lamb pieces simmered on dum in fragrant gravy with seasonal vegetables

### Kalinga Machli - 950

Murrel fish darne marinated with turmeric and simmered in mustard paste with red chilli, cumin seeds and coriander stems, finished with a hint of tomato

## MEETHA

### Shahi Tukra Asal - 650

Original recipe of the exotic dessert called shahi tukra, combining delicately reduced milk poured over crisp home made bread sweetened in saffron syrup, garnished with silver leaf and pistachio

### Falooda - 600

A delectable mélange of wheat starch noodles, basil seeds, reduced milk and rose syrup served chilled

### Paan Kulfi - 550

Reduced milk, frozen and flavored with saffron, enriched with rose petal coated in betel leaves

### Shaan -E- Aam - 500

The king of fruits – dried alphonso, combined with fresh cream, finished with slivers of pistachio, shavings of almonds and served with pure gold leaf





**TAJ**  
**BEKAL RESORT & SPA**  
KERALA