CEREALS, FRUITS AND YOGHURT

- Hand crafted muesli 450
  Wheat germ, wheat bran, oats, dates, quinoa seeds
- Selection breakfast cereals 450
  All bran, gluten free cereal, corn flakes, granola
- Bircher muesli 450
- Papaya lemon cream 450
- Mixed bowl of seasonal fruits 450
- Flavoured yoghurt selection 325
  Strawberry, Mango

CHARCUTERIE

- Selection of cold cuts 1050
  Please check with your server for selection of the day

BOULANGER

- Selection of breakfast breads & pastries 450

EGGS

- Organic 575
  Eggs served your style, homemade hash brown
- Eggs benedict 675
  English muffin, cooked ham, poached eggs, hollandaise sauce
- Hot smoked salmon 675
  Poached egg, hollandaise sauce
- Avocado on toast & scrambled eggs 675

MACHAN CRAFTED OMELETS

- Foreste Casentinesi 700
  Sundried tomatoes, smoked peppers, olives, Parmesan cheese
- The Ranthambore 700
  Chicken tikka, onion and peppers or paneer tikka, onion and peppers
- Egg white omelet, green asparagus 700

SIDES - CHOICE OF ANY ONE

- Cooked ham slices / chicken sausage / bacon crispy / chicken nuggets 250
- Pan sautéed mixed mushrooms / slow cooked tomato confit and sauce 200

PANCAKES AND BEYOND

- Buttermilk pancakes 550
  Fruit, fresh cream, maple syrup
- Vegan pancake 550
  Fresh fruits, maple syrup
- Orange brioche french toast 550
- Quinoa porridge, almond milk, berries 550
- Chia pancakes, nuts & fruit 550

Welcome to the legendary Machan, the first 24-hour international eatery to have opened doors in India’s Capital, Delhi. In its all new avatar in the garden city, it offers delectable world cuisines and a novel repertoire of beverages inspired by the flavours and colours of the jungle. Carrying forward a pioneering culinary legacy that began in 1978, our Chefs ensure that there is something unique for everyone!

Non-vegetarian
Vegetarian
All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergies
## The Grand Indian

### ‘Nashta’

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast appam and chicken stew</td>
<td>625</td>
</tr>
<tr>
<td>Poori bhaji</td>
<td>575</td>
</tr>
<tr>
<td>Whole wheat fried puffed bread, potato braised in tomato gravy</td>
<td>575</td>
</tr>
<tr>
<td>Aloo paratha, white butter</td>
<td>575</td>
</tr>
<tr>
<td>Flat griddled potato stuffed bread</td>
<td></td>
</tr>
<tr>
<td>Idli, sambhar, podi and chutney</td>
<td>575</td>
</tr>
<tr>
<td>Steamed fermented rice cake, lentil and vegetable stew</td>
<td></td>
</tr>
<tr>
<td>Medu vada, sambhar and chutney</td>
<td>575</td>
</tr>
<tr>
<td>Deep fried lentil dumpling, lentil and vegetable stew</td>
<td></td>
</tr>
<tr>
<td>Masala dosa, sambhar, chutney</td>
<td>575</td>
</tr>
<tr>
<td>Lentil and rice crisp pancake, lentil and vegetable stew</td>
<td></td>
</tr>
<tr>
<td>Ragi dosa, sambhar, chutney</td>
<td>575</td>
</tr>
<tr>
<td>Finger millet crispy lattice pancake, lentil and vegetable stew</td>
<td></td>
</tr>
<tr>
<td>Upma, sambhar, chutney</td>
<td>575</td>
</tr>
<tr>
<td>Semolina vegetable porridge, lentil and vegetable stew</td>
<td></td>
</tr>
</tbody>
</table>

## Machan

### Breakfast Trails

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The low carb</td>
<td>1200</td>
</tr>
<tr>
<td>Scrambled eggs, arugula tomato flax seed ricotta salad, avocado, smoked salmon</td>
<td></td>
</tr>
<tr>
<td>The Western</td>
<td></td>
</tr>
<tr>
<td>Porridge, American pancake, two eggs fried, hash brown and tomatoes, chicken sausage, salad with maple lemon dressing</td>
<td></td>
</tr>
<tr>
<td>From the south of India</td>
<td></td>
</tr>
<tr>
<td>Uttapam, vegetable upma, idli, sambhar and chutney</td>
<td></td>
</tr>
<tr>
<td>The Capital’s medley</td>
<td></td>
</tr>
<tr>
<td>Aloo paratha, poori chole, vegetable poha, dahi, pickle</td>
<td></td>
</tr>
</tbody>
</table>

## Beverages

### Cold Press Selection

- Watermelon pomegranate orange
- Spinach apple ginger
- Pineapple apple mandarin
- Cucumber green apple red apple baby spinach lemon

### Smoothies

- Probiotic curd, fermented blueberry, banana
- Apple, coconut
- Vegan
- Bowl fruit and nut smoothie

### Love for desi

- Sweet lassi
- Chaas
- Hot kesar masala milk
- Seasonal fresh juice

Please check with your server

### Hot Beverages

- Tea or coffee
MACHAN
LUNCH & DINNER
Welcome to the legendary Machan, the first 24-hour international eatery to have opened doors in India’s Capital, Delhi. In its all new avatar in the garden city, it offers delectable world cuisines, ranging from flamboyant Italian to fiery South-East Asian, and from traditional Indian to haute French. Our novel repertoire of beverages is inspired by the flavours and colours of the jungle. Carrying forward a pioneering culinary legacy that began in 1978, our Chefs ensure that there is something unique for everyone!
PRE HUNT

Soups & salads inspired by forests around the world

- **The Calderia**  
  Shrimp & corn chowder  
  650

- **Chicken onion soup**  
  Machan Bestseller  
  650

- **Madras Mulligatawny soup**  
  A classic lentil and coconut soup with Indian spices  
  600

- **Tehuacán salad**  
  Avocado, rocket, roasted peppers, grapefruit, cumin vinaigrette  
  700

- **Titicaca greens**  
  Quinoa, micro greens, asparagus, slow cooked beet, baby spinach, soy-onion & chilli dressing  
  700

- **Andes terrain**  
  Tomato, mozzarella salad, oregano – basil dressing  
  700

**Born in Tijuana - caesar salad with toppings**

- **Pan-fried shrimp or grilled chicken or ham**  
  950

- **Sautéed mushrooms**  
  750

- **Hummus**  
  Pita bread  
  700

Non-vegetarian  Vegetarian

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AT THE BONFIRE

Pre meal delicacies

- **Konju varathathu - spice treasure** 1250
  - at Anamudi Shola
  - Stir fried prawns, shallots, curry leaves & chilli

- **Fried buttermilk chicken** 950
  - Chicken in herb & buttermilk marinate, crispy fried

- **Trivandrum chicken fry** 950
  - Fennel flavoured & red chilli

- **Kalakkad reserve - meen varuval** 1050
  - Shallow fried seer fish, south Indian spice

- **Forest rocks** 700
  - Crispy corn, wasabi mayo

- **Gobhi kempu** 700
  - From Mangalore, cauliflower fritters

- **Mushroom pepper fry** 700
  - Button mushrooms, black peppercorns

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M A C H A N
Comfort Classics

- Sherwood angler  1500
  Battered fish, county fries, tartar sauce

- Gir club sandwich  975
  Machan’s classic, ham, fried egg, chicken salad, tomatoes, lettuce

- Bridger’s chicken burger  975
  Grilled chicken patty, sesame bun, fries

- Kaziranga kathi kebab  975
  Machan’s egg rolls, chicken tikka, peppers

- Paneer masala kathi kebab  800
  Rumali roll, tandoori paneer, tomato, capsicum & onion filling

- Periyar club sandwich  800
  Coleslaw, cucumber, cheese, tomatoes, lettuce

- Pav bhaji  900
  Classic potato & green peas, soft pav

- Lacandon sandwich  800
  Corn bread, roasted vegetables, cream cheese, pesto

- Risotto sapore della foresta  950
  Porcini, shiitake, button mushrooms, chives

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OPEN FIRES AT SAFARI

International forest inspired grills

- **From the “tonga” reef**
  Salmon en paupiette, yellow chilli salsa, lemon caper butter
  1500

- **The ocean turns purple**
  Sea bass, butter, warm wild mushrooms salad, purple potato
  2450

- **“Boreal” is freezing in the wild**
  Grilled prawns, wild rice, citrus salad
  1750

- **Sunrise in the jungle**
  Char-grilled slices of chicken, potato gratin
  1100

- **Maori’s love for lamb**
  New Zealand lamb chops, root vegetable puree, crispy kale, tomato & leek confit
  2100

- **Wild mushroom ragout**
  Soft polenta, basil oil, micro greens
  900

- **Smoking on the Troodos mountain**
  Grilled smoked vegetables, halloumi cheese, cottage cheese, corn sauce
  900

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PIZZA

Straight from Woods

- **Cacciatore** 1000
  Char-grilled chicken breast, chicken sausages, mushrooms, olives, onions, bell peppers, jalapenos & mozzarella

- **Prosciutto parma** 1400
  Parma ham, arugula, chèvre

- **Margherita** 900
  Tomato, basil, oregano, mozzarella

- **Tuscany** 1100
  Mushroom, bell peppers, olives, onion, baby corn, jalapenos, pesto, mozzarella

PASTA

- **Spaghetti frutti di mare** 1100
  Prawns, tomatoes, capers, basil, white wine

- **Tagliatelle** 1100
  Lamb ragout, rosemary

- **Penne Boscaiola** 900
  Mixed mushrooms, onion, cream, parmesan

- **Rigatoni** 900
  Plum tomatoes, pine nuts, arugula, basil

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OPEN FIRE
COPPER POTS

Traditional forest delicacies inspired by the jungle

- **Kottayam fish curry** 1400
  Spicy fish curry, best eaten with unpolished rice

- **Methi venkaya** 1000
  Mixed eggplant & fenugreek leaves, Andhra spices

- **Chicken ishtew** 1400
  Chicken & coconut stew, appam

- **Kabini lamb chops** 1400
  Pepper, green herbs

- **Bandipur kali saaru** 1150
  Chicken curry from the Mysore province

- **Vegetable ishtew** 1000
  Vegetable & coconut stew, appam

- **Nagarhole hulli tovve** 800
  Traditional slow cooked vegetables & lentil stew

- **Hyderabadi chicken biryani** 1200
  Spiced chicken, aromatic basmati rice, salan, raita

- **Subz tehri** 100
  Rice & vegetables cooked with yoghurt and spices, salan, raita

- **Steamed rice** 500

- **Curd rice** 500

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INDIAN BREADS

- Malabar parotta 200

FROM THE ICEBOX

- **Tiramisu**
  Mascarpone cheese, savoiardi biscuit soaked in Kahlua
  700

- **Raspberry crumble**
  Served with choice of ice cream
  700

- **Bullseye**
  A Machan classic - like always, like never before
  700

- **Traditional italian trifle**
  Spiked with Grand Marnier
  700

- **Warm chocolate pudding**
  Vanilla bean ice cream, rum- raisin sauce
  700

- **Beloved rasmalai**
  Cheese sponge in sweetened milk, cardamom & saffron flavor
  700

- **Polar Bear’s favourite**
  Selection of ice creams
  700

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BEVERAGE MENU

COCKTAILS

Signatures

The Raintree
(vodka, mandarin liqueur, lime, goji juice, peach bitters)

Raisin the Roof
(raisin infused dark rum, single cream, gingerbread chai syrup, egg, black tea)

The Mynt Twist
(gin, crème de cassis, lime, raspberry puree, champagne)

Colonial Legacy
(cinnamon infused vodka, lime juice, fig puree, ginger beer)

Classics

Espresso martini
(Vodka, Kahlua, fresh espresso shot)

Martinez
(Gin, sweet vermouth, maraschino liqueur, orange bitters)

Boulevardier
(Bourbon, sweet vermouth, campari)

Hot and Smoky Bloody Mary
(vodka, smoked tomato juice, tabasco, Worcestershire sauce, salt, pepper)

Rude Cosmopolitan
(tequila bianco, cranberry juice, Cointreau, lime juice)

Our standard pour for spirits is 30 ml
All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
Baingan bharta
Roasted eggplant with fresh herbs, tempered with mustard oil

Paneer makhani
Cottage cheese cooked in tomato and onion gravy

Lasooni palak
Pureed spinach tempered with golden garlic

Bhindi do pyaza
Homestyle preparation of okra with onion and Indian herbs

Dal machan
Signature lentil preparation, cooked to perfection

All above dishes are accompanied with a small serving of yellow lentil and a choice of either an Indian bread, a portion of steamed unpolished rice or steamed basmati rice

Ghost biryani
Lamb and basmati rice cooked in dum with saffron, tempered with aromatic spices

Subz biryani
basmati rice cooked with vegetables, saffron, tempered with aromatic spices

Preparation of biryani are accompanied with a small serving of salan and raita

S P I R I T S

A P E R O
(60 ml)
Campari 850
Dubonnet 600

S I N G L E  M A L T
(30 ml)
Spey side
Glenlivet 21 years 4500
Glenlivet 18 years 2200
Glenlivet 15 years 1550
Balvenie, Double Wood, 12 years 1500
Cardhu 12 years 1400
Cragganmore 12 years 1200
Glenfiddich 12 years 1200
Glenmorangie, 10 years 1200
Glenlivet, 12 years 1000

Our standard pour for spirits is 30 ml
All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
**Highland**

<table>
<thead>
<tr>
<th>Whisky Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ardmore 10 years</td>
<td>1250</td>
</tr>
<tr>
<td>Clynelish, 14 years</td>
<td>1200</td>
</tr>
<tr>
<td>Dalwhinnie, 15 years</td>
<td>1000</td>
</tr>
<tr>
<td>Singleton, 12 Years</td>
<td>1000</td>
</tr>
</tbody>
</table>

**Lowland**

<table>
<thead>
<tr>
<th>Whisky Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenkinchie, 12 years</td>
<td>1200</td>
</tr>
</tbody>
</table>

**Isle of Skye**

<table>
<thead>
<tr>
<th>Whisky Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Talisker, 10 years</td>
<td>1100</td>
</tr>
</tbody>
</table>

**Islay**

<table>
<thead>
<tr>
<th>Whisky Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bowmore, 12 years</td>
<td>1250</td>
</tr>
<tr>
<td>Laphroaig, 10 years</td>
<td>1250</td>
</tr>
<tr>
<td>Caol Ila, 12 Years</td>
<td>1250</td>
</tr>
</tbody>
</table>

*Our standard pour for spirits is 30 ml*

*All Prices are in Indian rupees and subject to government taxes*

*Served to persons aged 21 years and above only*
Non-vegetarian          Vegetarian

All prices are in Indian rupees and subject to government taxes

Please inform the server in case of any allergens

PRE HUNT

Salad and soups inspired by forests around the world

Lorem ipsum dolor sit amet, consectetuer adipiscing elit, sed diam nonummy nibh euismod tincidunt ut laoreet dolore magna aliquam erat volutpat. Ut wisi

Avocado, rocket, roasted peppers, grapefruit, cumin vinaigrette

Lacandon Jungle Mexico inspiration

Quinoa, micro greens, asparagus, slow cooked beet, baby spinach, soy onion chilli

Amazon forest inspiration

Shrimp and corn chowder

Sequoia Forest Inspiration

Chicken onion soup

Machan classics inspiration

Madras mulligatawny soup

Anamalai Tiger Reserve Inspiration

Bean broth, red onions, mushrooms, udon, lemon grass and sweet basil

Phu Chi Fa Forest Thailand Inspiration

MEALS ON A MACHAN

Comfort meals, quick preparation- finest combination

Lorem ipsum dolor sit amet, consectetuer adipiscing elit, sed diam nonummy nibh euismod tincidunt ut laoreet dolore magna aliquam erat volutpat. Ut wisi

Vodka

Absolut ELYX  1350
Ciroc  950
Belvedere  950
Grey Goose  850
Absolut  600
Ketel One  500
Finlandia  500
Belvedere  500
Stolichnaya  350
Smirnoff  350

Rum

Bacardi - Carta Blanca  400
Captain Morgan  350
Bacardi- Black  350

Our standard pour for spirits is 30 ml
All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
**Gin**

Hendrick’s 1300
Tanqueray No. 10 1050
Tanqueray 550
Beefeater 550
Bombay Sapphire 550
Gordons 550

**Liqueurs**

Jägermeister 950
Baileys 550
Kahlua 550

*Our standard pour for spirits is 30 ml*

*All Prices are in Indian rupees and subject to government taxes*

*Served to persons aged 21 years and above only*
Scotch

Chivas Regal, 25 years 6500
Johnnie Walker Blue Label 4000
Royal Salute, 21 years 3500
Chivas Regal, 18 years 1550
Johnnie Walker Gold Label Reserve 1450
Monkey Shoulder 1100
Johnnie Walker Double Black 1100
Johnnie Walker Black Label, 12 years 1000
Chivas Regal, 12 years 850
Johnnie Walker Red Label 500
J & B Rare 450

American whiskey

Gentleman Jack 1250
Jack Daniel Black Label 800

Our standard pour for spirits is 30 ml
All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
Domestic whiskey

Black Dog Triple Gold Reserve 600
Teacher’s 50 600

Tequila

Camino Gold 700
Camino White 550

Cognac

Remy Martin LOUIS-XIII 26000
Hennessey XO 5900
Rennessey VSOP 3100

Our standard pour for spirits is 30 ml
All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
**Non-vegetarian          Vegetarian**

All prices are in Indian rupees and subject to government taxes

Please inform the server in case of any allergens

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**BEER**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corona</td>
<td>550</td>
</tr>
<tr>
<td>Hoegaarden</td>
<td>550</td>
</tr>
<tr>
<td>Bira White</td>
<td>450</td>
</tr>
<tr>
<td>Kingfisher Ultra</td>
<td>350</td>
</tr>
<tr>
<td>Budweiser</td>
<td>300</td>
</tr>
<tr>
<td>Kingfisher Premium</td>
<td>300</td>
</tr>
<tr>
<td>Heineken</td>
<td>450</td>
</tr>
</tbody>
</table>

*Our standard pour for spirits is 30 ml*

*All Prices are in Indian rupees and subject to government taxes*

*Served to persons aged 21 years and above only*
FROM THE FOREST
Traditional forest delicacies inspired by jungle ingredients

Lorem ipsum dolor sit amet, consectetuer adipiscing elit, sed diam nonummy nibh euismod tincidunt ut laoreet dolore magna aliquam erat volutpat. Ut wisi...

Guindy aged spiced duck
Grilled pineapple, basil dust, duck glaze

Mannar marine langoustine
Fresh catch from Mannar backwaters, pickled roots, cauliflower puree

Mukundara khad murgh
Mathania chilli saag, garlic chutney, roti ki subzi

Kherganga brined figs, fermented peach, fig leaf oil, forest greens

Dachigam’s last summer chamomile
Pearl onion, chenab water broth, elderflower oil

Manas pork ribs
Crispy kale, jolokia curry, smoked wood greens

Barot trout
Riverside cucumber in sweet basil juice, forest king oyster mushrooms, kullu pomegranate

Sariska footprints
24-hour soaked pearl millet khichdi, chenopodium & cumin curry, peashoot

Jhalana dana methi papad subzi
Fenugreek and potato with roasted papad, mirch ka achar, multi grain roti, gatta curry

Non-vegetarian          Vegetarian
All prices are in Indian rupees and subject to government taxes

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SOFT BEVERAGES
ARTISANAL TEAS

Taj House Blend 400
Chamomile 400
Green 400
Masala Chai 400
Earl Grey 400
Rose 400

COFFEE

Americano 400
Cappuccino 400
Espresso 400
Café Latte 400
Café Mocha 400
GOURMET HOT CHOCOLATES

Nutella Hot Chocolate 500
Pumpkin Spice White Hot Chocolate 500
Coconut Tres Leches Hot Chocolate 500

MILKSHAKES

Chocolate, Banana, Strawberry, Vanilla 500

ORGANIC GOODNESS

Carrot and Basil 400
Ginger Beetroots 400
Cucumber and Fresh Mint 400

SOFT COCKTAILS

Coconut Cooler 450
(coconut water, lime, cucumber, mint leaves)

Virgin Mojito 450
(mint, lime, demerara, crushed ice)

All Prices are in Indian rupees and subject to government taxes
Watermelon Fresca 450
(watermelon juice, lime, mint leaves, jalapeno)

Berry Blast 450
(blueberries, strawberries, lime)

West End Grace 450
(pineapple, basil, ginger)

OTHER BEVERAGES

Red bull 350

Fresh fruit juices 300

Flavoured iced tea 350

Cold coffee 400

Fresh lime soda or water 300

Sparkling water (330ml) 300

Aerated beverage 250

Himalayan mineral water (1000ml) 225

All Prices are in Indian rupees and subject to government taxes
Baingan bharta
Roasted eggplant with fresh herbs, tempered with mustard oil

Paneer makhani
Cottage cheese cooked in tomato and onion gravy

Lasooni palak
Pureed spinach tempered with golden garlic

Bhindi do pyaza
Homestyle preparation of okra with onion and Indian herbs

Dal machan
Signature lentil preparation, cooked to perfection

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Subz biryani
Basmati rice cooked with vegetables, saffron, tempered with aromatic spices

Preparation of biryani are accompanied with a small serving of salan and raita

W I N E S
W I N E B Y T H E G L A S S

Champagne

Moët & Chandon, Brut Imperial, FRANCE 2,000
G.H. Mumm, Brut, FRANCE 2,000

Sparkling Wine

Chandon, Brut, Nasik, INDIA 950
Sula, Brut, Nasik, INDIA 800

Rosé Wine

The Wolftrap, SOUTH AFRICA 950
Mateus, Rose, PORTUGAL 800

Our standard pour for spirits is 150 ml
All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
FROM THE ICEBOX

Lorem ipsum dolor sit amet, consectetuer adipiscing elit, sed diam nonummy nibh euismod tincidunt ut laoreet dolore magna aliquam erat volutpat. Ut wisi

Bull’ s eye 00

Like always like never-before

Crème Brûlée 00
baileys Irish cream infused

Chocolate K2O 00
single origin dark chocolate Crémeux with hazelnut micro sponge

Baked air light cheesecake 00
mix berry compote citrus segments

Tiramisu 00
traditional Italian trifle spiked with grand marnier

Jivara chocolate slab forest berries 00
feuilletine crisp jivara, whipped ganache berry, caramel tuile

Rasmalai 00
fresh cheese sponge soaked in sweetened, thickened milk, flavoured with cardamom and saffron

Kulfi with falooda 00
reduced milk popsicles with starch vermicelli

Choice of ice cream 00
oreo brownie, honey nut crunch, chocolate and chili ice cream

Himalayan goat cheese & pine cone 00
inspired from Inderkilla breed of goat and pine of the forest

Non-vegetarian          Vegetarian

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White Wine

Framingham, Riesling, Marlborough, NEW ZEALAND 1100

Tenuta Santa Antonio Scaia, ITALY 1000
(Chardonnay, Garganega, Trebbiano)

DBR Lafite, Bordeaux Blanc, FRANCE 900

Grover’s, Sauvignon Blanc, INDIA 600

Sula, Riesling, INDIA 600

Kadu, Sauvignon Blanc, INDIA 500

SDU, Chardonnay, INDIA 500

Red Wine

Fratelli Sette, (Sangiovese, Cabernet Sauvignon Merlot), INDIA 1,100

Schloss Gobelsburg, Zweigelt, AUSTRIA 1,000

Chateau de Fontenille Rouge, (Sangiovese, Cabernet Sauvignon Merlot), Bordeaux Rouge, FRANCE 900

Grover’s La Reserva, Cabernet Shiraz, INDIA 600

Our standard pour for spirits is 150 ml
All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
| Item                                                                 | Price  
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Sula Dindori Reserve, Shiraz, INDIA</td>
<td>600</td>
</tr>
<tr>
<td>SDU, Triology, Shiraz, Sangiovese, INDIA</td>
<td>500</td>
</tr>
<tr>
<td>Kadu, Cabernet Shiraz, INDIA</td>
<td>500</td>
</tr>
</tbody>
</table>

**C H A M P A G N E**

| Item                                                                 | Price  
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Dom Perignon, Rose</td>
<td>60000</td>
</tr>
<tr>
<td>Champagne, FRANCE</td>
<td></td>
</tr>
<tr>
<td>Dom Perignon, Brut</td>
<td>30000</td>
</tr>
<tr>
<td>Champagne, FRANCE</td>
<td></td>
</tr>
<tr>
<td>Louis Roederer Brut</td>
<td>15000</td>
</tr>
<tr>
<td>Champagne, FRANCE</td>
<td></td>
</tr>
<tr>
<td>Moët &amp; Chandon, Brut Impérial Rosé</td>
<td>15000</td>
</tr>
<tr>
<td>Épernay, Champagne, FRANCE</td>
<td></td>
</tr>
<tr>
<td>Bollinger, Special Cuvee</td>
<td>11,000</td>
</tr>
<tr>
<td>Marne`, Champagne, FRANCE</td>
<td></td>
</tr>
<tr>
<td>G.H. Mumm</td>
<td>10,000</td>
</tr>
<tr>
<td>Reims, Champagne, FRANCE</td>
<td></td>
</tr>
<tr>
<td>Moët &amp; Chandon, Brut Impérial</td>
<td>10,000</td>
</tr>
<tr>
<td>Épernay, Champagne, FRANCE</td>
<td></td>
</tr>
</tbody>
</table>

*Our standard pour for spirits is 150 ml
All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only*
SPARKLING WINE

Chandon Rose 4500
Nashik, INDIA

Sula Brut 3700
Nashik, INDIA

ROSE WINE

The Wolftrap, Rose 4750
Boekenhoutskloof Franschhoek Cape of Good Hope, SOUTH AFRICA

Grover’s Rose 2900
Nandi Hill’s, Bangalore, INDIA

WHITE WINE

Chardonnay

Stag’s Leap 11,000
Napa valley, CALIFORNIA

Louis Jadot, Pouilly Fuissé 10,000
Burgundy, FRANCE

Baroness Nadine Rupert & Rothschild 7,750
Western Cape, SOUTH AFRICA
Santa Rosa, CALIFORNIA

Mount Pleasant 5,750
Hunter Valley, AUSTRALIA

Our standard pour for spirits is 150 ml
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Served to persons aged 21 years and above only
Vina Tarapaca
Central Valley, CHILE
4,750

Bodega Norton
Luján de Cuyo, ARGENTINA
4,500

Peter Lehmann
Weighbridge, AUSTRALIA
4,500

Jacob’s Creek
Adelaide Hills, AUSTRALIA
4,000

Riesling / Gewurztraminer

Dr. Burklin Wolf
Riesling, Burkin Estate, GERMANY
6,500

Chenin blanc

Cape Elephant
Western Cape, SOUTH AFRICA
4,750

Sauvignon Blanc

Saint Clair
Marlborough, NEW ZEALAND
6,750

D’Arenberg, The Broken Fish Plate
McLaren Vale, SOUTH AUSTRALIA
6,000

Our standard pour for spirits is 150 ml
All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
Fried buttermilk chicken
Bridger-teton national forest inspiration
Short bread of oven dried tomato, rocket lettuce, olive and roasted garlic
The black forest
Chilli chipotle mushroom paws
Sian ka an costal biosphere
Anardana paneer tikka
Bandhavgarh national park
Subz shikampuri
Papikonda wildlife sanctuary
Crispy corn wasabi mayo
Classic fondue
The black forest - Switzerland

OPEN FIRES AT SAFARI
International mains inspired by reserves across the world

Lorem ipsum dolor sit amet, consectetuer adipiscing elit, sed diam nonummy nibh euismod tincidunt ut laoreet dolore magna aliquam erat volutpat. Ut wisi Salmen en paupiette, yellow chilli salsa, lemon caper butter
Tonga National Forest

Non-vegetarian          Vegetarian
All prices are in indian rupees and subject to government taxes
Please inform the server in case of any allergens

Mouton Cadet
Bordeaux, FRANCE
Tarapaca La Isla
Maipo Valley, CHILE
Nederburg
Western Cape, SOUTH AFRICA
Oxford Landing
Yalumba, AUSTRALIA

Italian White Wine

Querciabella, Batar
Chardonnay, Pinot Blanc, Toscana, ITALY
Gavi, Marchesi Di Barolo
Cortese, Gia Opera Pia Barolo, ITALY
Casamatta Bianco
Vermentino and Moscato Bianco, Babi Graetz, ITALY

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**R E D   W I N E**

*Cabernet Sauvignon*

*Rupert & Rothschild, Baroness Nadine*  
Stellenbosch, SOUTH AFRICA  
7,250

*Shiraz / Grenache / Zinfandel*

*Chateauneuf-Du-Pape-2009*  
Grenache, Shiraz, Mourvedre, Rhone, FRANCE  
16,500

*D’Arenberg, The Iron Stone Pressing*  
Shiraz, Mourvedre, McLaren Vale, AUSTRALIA  
12,500

*Leeuwin Estate*  
Shiraz, Margaret River, AUSTRALIA  
10,750

*The Chocolate Block*  
Shiraz, Boekenhoutskloof of Franschhoek Valley, SOUTH AFRICA  
9,500

*E. Guigal, “Crozes Hermitage”*  
Shiraz, Rhône, FRANCE  
9,000

*D’Arenberg, The Laughing Magpie*  
Shiraz, Viognier, McLaren Vale, AUSTRALIA  
7,500

*D’Arenberg, The Footbolt*  
Shiraz, McLaren Vale, AUSTRALIA  
7,250

*Mouton Cadet*  
Bordeaux Baron Philippe de Rothschild, FRANCE  
4,750
**Merlot / Malbec**

<table>
<thead>
<tr>
<th>Restaurant</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Leeuwin Estate</td>
<td>11,500</td>
</tr>
<tr>
<td><em>Merlot, Margaret River, AUSTRALIA</em></td>
<td></td>
</tr>
<tr>
<td>Villa Maria</td>
<td>5,750</td>
</tr>
<tr>
<td><em>Merlot, Marlborough, NEW ZEALAND</em></td>
<td></td>
</tr>
<tr>
<td>Escudo Rojo, Baron Philippe de Rothschild</td>
<td>5,500</td>
</tr>
<tr>
<td><em>Merlot, Maipo Valley, CHILE</em></td>
<td></td>
</tr>
<tr>
<td>Mouton Cadet</td>
<td>5,500</td>
</tr>
<tr>
<td><em>Merlot, Bordeaux, FRANCE</em></td>
<td></td>
</tr>
<tr>
<td>Bodega Norton</td>
<td>4,750</td>
</tr>
<tr>
<td><em>Malbec, Mendoza, ARGENTINA</em></td>
<td></td>
</tr>
</tbody>
</table>

**Pinot Noir / Pinotage / Gamay**

<table>
<thead>
<tr>
<th>Restaurant</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Louis Jadot, “Moulin-à-Vent Chateau Des Jaques”</td>
<td>8,500</td>
</tr>
<tr>
<td><em>Gamay, Burgundy, FRANCE</em></td>
<td></td>
</tr>
<tr>
<td>Saint Clair</td>
<td>7,250</td>
</tr>
<tr>
<td><em>Pinot Noir, Marlborough, NEW ZEALAND</em></td>
<td></td>
</tr>
<tr>
<td>Framingham</td>
<td>6,750</td>
</tr>
<tr>
<td><em>Pinot Noir, Marlborough, NEW ZEALAND</em></td>
<td></td>
</tr>
<tr>
<td>Louis Jadot, Bourgogne</td>
<td>6,750</td>
</tr>
<tr>
<td><em>Pinot Noir, Burgundy, FRANCE</em></td>
<td></td>
</tr>
</tbody>
</table>
Sangiovese

**Brancaia Il Blu**
*Toscana IGT, Tuscany, ITALY*

15,750

**Brunello Di Montalcino**
*Toscana, ITALY*

12,000

Other Italian

**Amarone Allegrini della Valpolicella Classico**
*Veneto DOCG, ITALY*

18,750

**Barolo Marchesi Di Barolo**
*Piedmont, DOCG ITALY*

14,000

**Barbaresco Marchesi Di Barolo**
*Piedmont, DOCG ITALY*

13,000

**Zonin Chianti**
*Tuscany, DOC, ITALY*

5,750

*All Prices are in Indian rupees and subject to government taxes*
*Served to persons aged 21 years and above only*
**INDIAN WINE**

India is a rapidly emerging wine economy – in terms of both production and consumption – and it has the potential to become a significant wine producing country on the world wine scène.

The majority of India’s wine regions are concentrated in the south-western part of the country, primarily in the state of Maharashtra and Karnataka. Some of the most well-known wine-producing areas in Maharashtra include Nasik and in the state of Karnataka, the best sites are situated on the foothills of the Nandi Hills on the outskirts of Bangalore.

Since the beginning of the current renaissance in its wine industry, India has adopted a modern approach to production, both in its vineyards and wineries. Most commercial producers use phylloxera-resistant grafted vines imported from abroad.

Contemporary vineyard practices, ranging from top-class soil and canopy management to a wide range of trellising methods, are used to combat the climatic extremes and control high yields caused by the fertile soils.

Cabernet Sauvignon, Shiraz, Merlot and Zinfandel for reds and Chardonnay, Chenin Blanc, Clairette and Sauvignon Blanc for whites are all grown. Wine styles range from heavy and alcoholic fortified wines to quality still wines and sparkling wines made by the traditional method.
BAINGAN BHARTA
Roasted eggplant with fresh herbs, tempered with mustard oil

PANEER MAKHANI
Cottage cheese cooked in tomato and onion gravy

LASOONI PALAK
Pureed spinach tempered with golden garlic

BHINDI DO PYAZA
Homestyle preparation of okra with onion and Indian herbs

DAL MACHAN
Signature lentil preparation, cooked to perfection

All above dishes are accompanied with a small serving of yellow lentil and a choice of either an Indian bread, a portion of steamed unpolished rice or steamed basmati rice

GHOST BIRYANI
Lamb and basmati rice cooked in dum with saffron, tempered with aromatic spices

SUBZ BIRYANI
Basmati rice cooked with vegetables, saffron, tempered with aromatic spices

Preparation of biryani are accompanied with a small serving of salan and raita

INDIAN RESERVE LABELS

RED WINE

**Fratelli, Sette**
Cabernet Sauvignon, Cabernet Franc, Sangiovese, Solapur, INDIA

**Sula Rasa**
Cabernet Sauvignon

**Grover’s La Reserve**
Cabernet Sauvignon & Shiraz, Nandi Hill, INDIA

INDIAN WHITE WINE

**Piero Masi, MS**
Sangiovese, Cabernet Franc, Shiraz Sholapur, INDIA

**Grover’s**
Sauvignon Blanc, Nandi Hill’s, Bangalore, INDIA

**Sula**
Sauvignon Blanc, Nasik, INDIA

**Fratelli**
Chardonnay, Solapur, INDIA

**Fratelli**
Chenin blanc, Solapur, INDIA

All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
Big Banyan 3,000
Sauvignon Blanc, Goa, INDIA

Sula 2.500
Riesling, Nasik, INDIA

Kadu 2500
Sauvignon Blanc, INDIA

SDU 2500
Chardonnay, INDIA

Indian Red Wine

Piero Masi, MS 3,000
Cabernet Shiraz, Sholapur, INDIA

Sula, Dindori 3,500
Shiraz, Nandi Hill, Bangalore, INDIA

Sula 3,000
Merlot-Malbec, Nasik, INDIA

Grover’s 3,000
Cabernet Shiraz, Nandi Hill, Bangalore, INDIA

Fratelli 3,000
Cabernet Sauvignon, Sholapur, INDIA

Fratelli 3,000
Sangiovese, Sholapur, INDIA

All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
Non-vegetarian  Vegetarian

All prices are in Indian rupees and subject to government taxes
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PRE HUNT
Salad and soups inspired by forests around the world
Lorem ipsum dolor sit amet, consectetuer adipiscing elit, sed diam nonummy nibh euismod tincidunt ut laoreet dolore magna aliquam erat volutpat. Ut wisi
Avocado, rocket, roasted peppers, grapefruit, 00
cumin vinaigrette
Lacandon Jungle Mexico inspiration
Quinoa, micro greens, asparagus, slow cooked 00
beet, baby spinach, soy onion chilli
Amazon forest inspiration
Shrimp and corn chowder 00
Sequoia Forest Inspiration
Chicken onion soup 00
Machan classics inspiration
Madras mulligatawny soup 00
Anamalai Tiger Reserve Inspiration
Bean broth, red onions, mushrooms, udon, 00
lemon grass and sweet basil
Phu Chi Fa Forest Thailand Inspiration

MEALS ON A MACHAN
Comfort meals, quick preparation- finest combination
Lorem ipsum dolor sit amet, consectetuer adipiscing elit, sed diam nonummy nibh euismod tincidunt ut laoreet dolore magna aliquam erat volutpat. Ut wisi

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SDU, Reserva</td>
<td>3000</td>
</tr>
<tr>
<td>Cabernet Shiraz, INDIA</td>
<td></td>
</tr>
<tr>
<td>SDU, Triology</td>
<td>2500</td>
</tr>
<tr>
<td>Shiraz, Sangiovese, INDIA</td>
<td></td>
</tr>
<tr>
<td>Kadu</td>
<td>2500</td>
</tr>
<tr>
<td>Cabernet Sauvignon, INDIA</td>
<td></td>
</tr>
<tr>
<td>Big Banyan</td>
<td>2,500</td>
</tr>
<tr>
<td>Cabernet Sauvignon, INDIA</td>
<td></td>
</tr>
</tbody>
</table>

All Prices are in Indian rupees and subject to government taxes
Served to persons aged 21 years and above only
### FROM THE WORLD’S TUREEN

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Calderia</td>
<td>325</td>
</tr>
<tr>
<td>Shrimp and corn chowder</td>
<td></td>
</tr>
<tr>
<td>Chicken onion soup</td>
<td>325</td>
</tr>
<tr>
<td>Machan classic inspiration</td>
<td></td>
</tr>
<tr>
<td>Madras Mulligatawny soup</td>
<td>300</td>
</tr>
</tbody>
</table>

### SLIMMER TRIMMER

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Andes terrain</td>
<td>350</td>
</tr>
<tr>
<td>Tomato mozzarella salad dressing of oregano and basil</td>
<td></td>
</tr>
<tr>
<td>Born in Tijuana - caesar salad with toppings</td>
<td>475</td>
</tr>
<tr>
<td>Pan-seared shrimp or grilled chicken or ham</td>
<td>475</td>
</tr>
<tr>
<td>Pan-sautéed mushrooms</td>
<td>375</td>
</tr>
</tbody>
</table>

### PRE-HUNT

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried buttermilk chicken</td>
<td>475</td>
</tr>
<tr>
<td>Chicken herb and buttermilk marinated crispy fried</td>
<td></td>
</tr>
</tbody>
</table>

### THE INDIAN TIFFIN

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pav bhoji</td>
<td>450</td>
</tr>
<tr>
<td>Classic potato &amp; green peas, soft pav</td>
<td></td>
</tr>
<tr>
<td>Kotayam fish curry</td>
<td>700</td>
</tr>
<tr>
<td>Spicy and tangy seer fish curry, best eaten with unpolished rice</td>
<td></td>
</tr>
<tr>
<td>Methi venkaya</td>
<td>500</td>
</tr>
<tr>
<td>Mélange of eggplant and fenugreek leaves, Andhra spices</td>
<td></td>
</tr>
<tr>
<td>Bandipur koli saaru</td>
<td>575</td>
</tr>
<tr>
<td>Rustic style chicken curry, from Mysore province</td>
<td></td>
</tr>
<tr>
<td>Chicken biryani</td>
<td>600</td>
</tr>
<tr>
<td>Spiced chicken, aromatic basmati rice, salan, raita</td>
<td></td>
</tr>
<tr>
<td>Subz tehri</td>
<td>400</td>
</tr>
<tr>
<td>Rice delicacy of vegetables cooked with yoghurt and spices, salan and raita</td>
<td></td>
</tr>
<tr>
<td>Steamed rice</td>
<td>250</td>
</tr>
<tr>
<td>Curd rice</td>
<td>250</td>
</tr>
</tbody>
</table>

- Non-vegetarian
- Vegetarian

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Welcome to the legendary Machan, the first 24-hour international eatery to have opened doors in India’s Capital, Delhi. In its all new avatar in the garden city, it offers delectable world cuisines and a novel repertoire of beverages inspired by the flavours and colours of the jungle. Carrying forward a pioneering culinary legacy that began in 1978, our Chefs ensure that there is something unique for everyone!

**INDIAN BREADS**
- Malabar parotta 100

**PASTA**
- Spaghetti frutti di mare 550
  Prawns, tomatoes, capers, basil, white wine
- Tagliatelle 550
  Lamb ragout, rosemary
- Penne Boscaiola 450
  Mixed mushrooms, onion, cream, parmesan
- Rigatoni 450
  Plum tomatoes, pine nuts, arugula, fresh basil

**OPEN FIRE AT SAFARI**
- Gir club sandwich 475
  Machan’s classic, ham, fried egg, chicken salad, tomatoes, lettuce

**SWEET BASKET**
- Periyar club sandwich 400
  Coleslaw, cucumber, cheese, tomatoes, lettuce
- Bridger’s chicken burger 475
  Grilled chicken patty, sesame bun, fries
- Tiramisu 350
  Mascarpone cheese, savoiardi biscuit soaked in kahlua
- Bullseye 350
  A Machan classic - like always, like never before
- Traditional Italian Trifle 350
  Spiked with Grand Marnier
- Warm chocolate pudding 350
  Vanilla bean ice cream, rum-raisin sauce
- Polar Bear’s favourite 350
  Selection of ice creams

**Non-vegetarian** ✗ **Vegetarian**

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