CEREALS, FRUITS AND YOGHURT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade granola</td>
<td>450</td>
</tr>
<tr>
<td>Steel cut oats, honey, almond flakes, pecan nuts</td>
<td></td>
</tr>
<tr>
<td>Hand crafted muesli</td>
<td>450</td>
</tr>
<tr>
<td>Wheat germ, wheat bran, oats, dates, quinoa seeds</td>
<td></td>
</tr>
<tr>
<td>Selection of any one</td>
<td></td>
</tr>
<tr>
<td>Full cream milk, skimmed milk, nut milk, soy milk</td>
<td></td>
</tr>
<tr>
<td>Bircher muesli</td>
<td>450</td>
</tr>
<tr>
<td>Papaya lemon cream</td>
<td>450</td>
</tr>
<tr>
<td>Mixed bowl of seasonal fruits and berries</td>
<td>450</td>
</tr>
<tr>
<td>Flavoured yoghurt selection</td>
<td>325</td>
</tr>
<tr>
<td>Fig, strawberry, mango</td>
<td></td>
</tr>
</tbody>
</table>

CHARCUTERIE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of cold cuts</td>
<td>1050</td>
</tr>
<tr>
<td>Please check with your server for the selection of the day</td>
<td></td>
</tr>
</tbody>
</table>

BOULANGER

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of breakfast breads</td>
<td>450</td>
</tr>
</tbody>
</table>

EGGS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic</td>
<td>575</td>
</tr>
<tr>
<td>Eggs served your style, homemade hash brown</td>
<td></td>
</tr>
<tr>
<td>Eggs Benedict</td>
<td>675</td>
</tr>
<tr>
<td>English muffin, cooked ham, poached eggs, hollandaise sauce</td>
<td></td>
</tr>
<tr>
<td>Smoked salmon</td>
<td>675</td>
</tr>
<tr>
<td>Hot smoked salmon, poached egg, hollandaise sauce</td>
<td></td>
</tr>
<tr>
<td>Huevos rancheros</td>
<td>675</td>
</tr>
<tr>
<td>Sunny side up, crispy bacon, salsa, tortilla beans</td>
<td></td>
</tr>
</tbody>
</table>

MACHAN CRAFTED OMELETTES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Autumn in Sierra Fría</td>
<td>700</td>
</tr>
<tr>
<td>Refried beans, chilli chipotle, guacamole, chicken, Manchego cheese, salsa</td>
<td></td>
</tr>
<tr>
<td>Foreste Casentinesi</td>
<td>700</td>
</tr>
<tr>
<td>Sundried tomatoes, smoked peppers, olives, Parmesan cheese, with an option of Parma ham topping</td>
<td></td>
</tr>
<tr>
<td>The Ranthambore</td>
<td>700</td>
</tr>
<tr>
<td>Chicken tikka, onion and peppers or paneer tikka, onion and peppers</td>
<td></td>
</tr>
</tbody>
</table>

SIDES - CHOICE OF ANY ONE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooked ham slices / sausage links / bacon crispy / chicken nuggets</td>
<td>250</td>
</tr>
<tr>
<td>Pan sautéed mixed mushrooms / slow cooked tomato confit and sauce</td>
<td>200</td>
</tr>
</tbody>
</table>

PANCAKES AND BEYOND

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Layered with baked cheesecake</td>
<td>550</td>
</tr>
<tr>
<td>Fresh strawberry glaze</td>
<td></td>
</tr>
<tr>
<td>Buttermilk pancake</td>
<td>550</td>
</tr>
<tr>
<td>Fruit, fresh cream, maple syrup</td>
<td></td>
</tr>
<tr>
<td>Vegan pancake</td>
<td>550</td>
</tr>
<tr>
<td>Fresh fruits and berries</td>
<td></td>
</tr>
<tr>
<td>Crêpe rolls, banana caramel</td>
<td>550</td>
</tr>
<tr>
<td>Orange brioche French toast</td>
<td>550</td>
</tr>
<tr>
<td>Churros</td>
<td>550</td>
</tr>
<tr>
<td>Hazelnut, chocolate and caramel sauce</td>
<td></td>
</tr>
</tbody>
</table>

Non-vegetarian  Vegetarian

All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergies.

Welcome to the reimagined and redefined Machan - the city's first 24 hours international eatery with a pioneering culinary legacy that began in 1978.
### The Grand Indian ‘Nashta’

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Keema paratha</td>
<td>625</td>
</tr>
<tr>
<td>Minced lamb with flat griddled Indian bread</td>
<td></td>
</tr>
<tr>
<td>Appam and mutton stew</td>
<td>625</td>
</tr>
<tr>
<td>Fermented rice hoppers, coconut cream braised lamb</td>
<td></td>
</tr>
<tr>
<td>Chole bhatura</td>
<td>575</td>
</tr>
<tr>
<td>Bengali gram simmered in spices, fermented fried dough</td>
<td></td>
</tr>
<tr>
<td>Poori bhaji</td>
<td>575</td>
</tr>
<tr>
<td>Whole wheat fried puffed bread, potato braised in yoghurt tomato gravy</td>
<td></td>
</tr>
<tr>
<td>Aloo paratha, white butter, chokha mutter</td>
<td>575</td>
</tr>
<tr>
<td>Flat griddled potato stuffed bread, tempered green peas</td>
<td></td>
</tr>
<tr>
<td>Idli, sambhar, podi, 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, ginger 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, coriander 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, coriander 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, brinjal chutney</td>
<td>575</td>
</tr>
<tr>
<td>Semolina vegetable porridge, lentil and vegetable stew</td>
<td></td>
</tr>
</tbody>
</table>

### Beverages

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold press selection</td>
<td>500</td>
</tr>
<tr>
<td>Chia seed beetroot and carrot</td>
<td></td>
</tr>
<tr>
<td>Watermelon pomegranate orange</td>
<td></td>
</tr>
<tr>
<td>Spinach apple ginger</td>
<td></td>
</tr>
<tr>
<td>Mandarin basil</td>
<td></td>
</tr>
<tr>
<td>Pineapple apple mandarin</td>
<td></td>
</tr>
<tr>
<td>Cucumber green apple red apple baby spinach lemon</td>
<td></td>
</tr>
<tr>
<td>Smoothies</td>
<td></td>
</tr>
<tr>
<td>Probiotic curd, fermented blueberry, banana</td>
<td></td>
</tr>
<tr>
<td>Pineapple, coconut</td>
<td></td>
</tr>
<tr>
<td>Apple, spinach-vegan</td>
<td></td>
</tr>
<tr>
<td>Bowl fruit and nut smoothie</td>
<td></td>
</tr>
<tr>
<td>Love for desi</td>
<td></td>
</tr>
<tr>
<td>Sweet lassi</td>
<td></td>
</tr>
<tr>
<td>Chaas</td>
<td></td>
</tr>
<tr>
<td>Hot kesar masala milk</td>
<td></td>
</tr>
<tr>
<td>Seasonal fresh juice</td>
<td></td>
</tr>
</tbody>
</table>

### Machan Breakfast Trails

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Asian</td>
<td>1200</td>
</tr>
<tr>
<td>Konji, chicken dumplings and noodle, poached eggs, salmon teriyaki, rice</td>
<td></td>
</tr>
<tr>
<td>The Low Carb</td>
<td>1200</td>
</tr>
<tr>
<td>Scrambled eggs, arugula tomato flaxseed ricotta salad, avocado, hot smoked salmon</td>
<td></td>
</tr>
</tbody>
</table>

### Non-vegetarian | Vegetarian

All prices are in Indian rupees and subject to government taxes.
Please inform the server in case of any allergens.
Welcome to the reimagined and redefined Machan - the city’s first 24 hours international eatery with a pioneering culinary legacy that began in 1978. Machan – where the past meets the present, allow us to take you back to the much-loved rendezvous of Delhi in a contemporary avatar.

Machan presents an all-day dining experience offering an international à la carte menu to suit every mood and palate, from breakfast through to dinner and further to our exclusive midnight repertoire.

Forests of the world and India have inspired our Chefs to create an eclectic menu that celebrates the flavours and colours of the Jungle. Discover our novel repertoire of beverages inspired by the elements of the forest - there is something for everyone.
PRE HUNT

Soups and salads inspired by forests around the world

- **The calderia**  
  Shrimp and corn chowder  
  750

- **Chicken onion soup**  
  Machan classic inspiration  
  650

- **Madras mulligatawny soup**  
  A classic of lentil and Indian spices  
  600

- **Phu chi fa bean broth**  
  Red onion, mushroom, udon, lemon grass, sweet basil  
  600

- **Tehuacán salad**  
  Avocado, rocket, roasted peppers, grapefruit, cumin vinaigrette  
  950

- **Titicaca greens**  
  Quinoa, micro greens, asparagus, slow cooked beet, baby spinach, soy onion chilli dressing  
  950

- **Andes terrain**  
  Tomato mozzarella salad dressing of oregano and basil  
  950

- **Bandhavgarh beginnings**  
  Salad of grilled fruits and chargrilled root vegetables  
  950

  **Born in Tijuana - Caesar’s salad with toppings**

  - Pan-seared shrimp or grilled chicken or ham  
    1150
  - Grilled halloumi or pan sautéed mushrooms or avocados  
    950

AT THE BONFIRE

Pre meal delicacies with various preparations

- **Ebi tempura**  
  Prawn tempura, daikon dip  
  1325

- **Xishuangbanna lamb**  
  Star anise double cooked lamb  
  1325

Non-vegetarian ▪ Vegetarian
All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
Fried buttermilk chicken  1050
Chicken herb and buttermilk marinated, crispy fried

Chicken tawa tikka  1050
Woodfire slow cooked pan chicken tikka

Paturi mahi tikka  1050
Banana leaf encased coal cooked fish

Pug marks  1050
Chilli chipotle mushroom paws

Forest rocks  1050
Crispy corn wasabi mayo

Classic fondue  1250
Served with pickles, steamed potato and French bread

Black forest tails  1050
Short bread, oven dried tomato, rocket lettuce, olive, roasted garlic

Anardana paneer tikka  1050
Char-grilled cottage cheese marinated with Indian spices and pomegranate

Subz shikampuri  1050
Pan griddled vegetable galettes

MEALS ON A MACHAN
Comfort meals, quick preparation - finest combination

Sherwood angler  1500
Battered fish, county style fries, homemade tartar sauce

Malay kari udang  1750
Prawn curry, French baguette, crispy beans

Táng cù jī  1650
Sweet and sour chicken, jasmine egg rice

Carnero barbacoa  1550
Pulled lamb in soft tacos, charcoal smoked salsa, guacamole

Non-vegetarian  Vegetarian
All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
- **Gir club sandwich**  
  Machan’s classic, ham, fried egg, chicken salad, tomatoes, lettuce  
  ₹1250

- **Bridger’s chicken burger**  
  Grilled chicken patty, gluten free rolls, hand cut fries  
  ₹1250

- **Anamudi Shola kozhi roast**  
  Kerala chicken, neer dosa  
  ₹1650

- **Kaziranga kathi kebab**  
  Machan’s classic egg rolls, chicken tikka, peppers  
  ₹1250

- **Paneer masala kathi kebab**  
  Tandoori paneer, tomato, capsicum and onion spiced stuffed rumali roll  
  ₹1150

- **Periyar club sandwich**  
  Coleslaw, cucumber, cheese, tomatoes, lettuce  
  ₹1150

- **Suislaw burger**  
  Gluten free, char-grilled vegetable and cream cheese burger  
  ₹1150

- **Lacandon sandwich**  
  Corn bread, avocado roasted peppers, chilli dressing  
  ₹1150

- **Mapo dofu**  
  Tofu chilli black bean, street style noodle  
  ₹1350

- **Mossy shucai**  
  Organic vegetable green curry, crispy beans, jasmine rice  
  ₹1350

- **Risotto sapore della foresta**  
  Carnaroli rice, red wine, radicchio, asparagus, crispy vegetables  
  ₹1350

---

**Non-vegetarian**  
**Vegetarian**

All prices are in Indian rupees and subject to government taxes  
Please inform the server in case of any allergens
OPEN FIRES AT THE SAFARI

International forest inspired grills

- **From the “Tonga” reef** 2050
  Salmon en paupiette, yellow chilli salsa, lemon caper butter

- **The ocean turns purple** 2450
  Butter cooked sea bass, warm salad of wild mushrooms, purple potato

- **“Boreal” is freezing in the wild** 2050
  Grilled prawns, wild rice, citrus salad

- **The desert of Greek salt** 2450
  Salt crusted baked cod, goat cheese, kalamata olive, cucumber, rocket

- **Hunters head home** 2050
  Slow cooked pork belly roast, poached red wine pear salad

- **Sunrise in the jungle** 1600
  Corn-fed side of chicken, potato gratin

- **Dwelling in the “Black Forest”** 1600
  Grilled German sausages, cream potatoes, sweet mustard, sauerkraut

- **Maori’s love for lamb** 2450
  Lamb chops, root vegetable puree, tomato and leek confit

- **Mushrooms on the forest floor** 1400
  Grilled forest mushrooms, stuffed portobello, basil soil, hazelnut butter, mushroom paper

- **Smoking on the Troodos mountain** 1400
  Grilled smoked vegetables, halloumi cheese, cottage cheese, corn sauce

---

- Non-vegetarian  
- Vegetarian

All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
PIZZA

- **Cacciatore**
  Char-grilled chicken supreme, chicken sausages, pork sausages, mushrooms, olives, onions, bell peppers, jalapenos and mozzarella
  1400

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

- **Margherita**
  Tomato, basil, oregano, mozzarella
  1250

- **Tuscany**
  Mushroom, bell peppers, olives, onion, baby corn, jalapenos, pesto, mozzarella
  1250

PASTA

- **Lumaconi**
  Creamy shrimp, mushroom, crispy leeks
  1350

- **Trofie**
  Tomato sauce, bacon, red onions, pecorino
  1300

- **Lamb agnolotti**
  San Marzano garlic basil dressing, parmesan sauce
  1300

- **Rigatoni**
  Sautéed forest mushrooms, spinach, fennel, edamame, balsamic
  1150

- **Spaghetti**
  Sundried tomatoes, tomato sauce, kalamata olives, smoked ricotta
  1150

- **Ravioli**
  Roasted garlic, vegetable, pecorino, cherry tomato glaze, herb cream
  1150

*Non-vegetarian [Vegetarian]*

All prices are in Indian rupees and subject to government taxes

Please inform the server in case of any allergens
FROM THE FOREST
19:00 hours - 23:45 hours
Traditional forest delicacies inspired by the jungle

- Dachigam’s last summer chamomile soup  
  Pearl onion, water broth, elderflower oil  
  $600

- Kheerganga brined figs  
  Unripened fermented peach, fig leaf oil, forest greens  
  $950

- Guindy aged duck spiced  
  Spiced glaze duck, grilled pineapple, basil dust  
  $1325

- Mukundara khad murgh  
  Clay pot cooked chicken, aloo papad ki subzi, garlic chutney, multigrain roti  
  $1700

- Manas pork ribs  
  Jolokia curry, smoked wood greens  
  $2050

- Barot trout  
  River side cucumber in sweet basil juice, forest king oyster mushrooms, Kullu pomegranate paste  
  $1650

- Sariska footprints  
  Overnight soaked pearl millet khichdi, Chenopodium cumin curry, pea shoot  
  $1250

- Jhalana dana methi papad subzi  
  Fenugreek and potato with roasted papad, mirch ka achar, gatta curry, multi grain roti  
  $1350

OPEN FIRE COPPER POTS

- Silent valley Malabar meen curry  
  River sole braised in a spicy coconut curry  
  $1450

- Nalli nihari  
  Lamb shanks braised in its own juices and spices  
  $1450

- Murgh tikka lababdar  
  Machan classic chicken tikka cooked in rich tomato and onion gravy  
  $1400

Non-vegetarian Vegetarian
All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
Keema pav 1400
Pot roasted minced lamb, served with pav bread

Pav bhaji 1150
Machan classic potato and green pea preparation, served with pav bread

Baingan bharta 1100
Coal smoked aubergine mash, tempered with onions, tomatoes and Indian spices

Paneer makhani 1100
Cottage cheese cooked in rich creamy tomato gravy

Lasooni palak 1100
Spinach cooked with garlic and cream

Bhindi do pyaza 1100
Okra cooked home style with onions and tomatoes

Dal Machan 1100
Machan classic of black lentils cooked overnight, finished with butter and cream

Gosht biryani 1550
Hyderabadi style lamb cooked with basmati rice in the traditional dum style served with salan and raita

Subz tehri 1350
Rice delicacy of vegetables cooked with yoghurt and spices served with salan and raita

Steamed rice 425

INDIAN BREADS

Masala kulcha 275
Missi roti / tandoori roti / laccha paratha / naan 250

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

- **Bull’s eye**
  Like always, like never before
  700

- **Crème brûlée**
  Bailey’s Irish cream infused
  700

- **Chocolate K2O**
  Single origin dark chocolate crémeux, hazelnut micro sponge
  700

- **You made my date**
  Traditional Italian tiramisu spiked with grand marnier
  700

- **Ecuadorean Jivara chocolate, forest berries**
  Feuilletine crisp, Jivara chocolate, whipped ganache berry, caramel tuile
  700

- **Baked air light cheese cake**
  Mixed berry compote, citrus segments
  700

- **Himalayan goat cheese, pine cone**
  Goat milk yoghurt, seasonal fruits, pine cone from the forest
  700

- **Beloved rasmalai**
  Fresh cheese sponge soaked in sweetened milk, flavoured with cardamom and saffron
  650

- **1916 Estd.**
  Parsi dairy kulfi, vermicelli
  650

- **Polar bears favourite**
  Oreo brownie ice cream / honey nut crunch ice cream / chocolate chilli ice cream
  650

Non-vegetarian  Vegetarian

All prices are in Indian rupees and subject to government taxes

Please inform the server in case of any allergens
WINE BY THE GLASS

SPARKLING WINE

Chandon Brut, India 600

WHITE

Chablis, Domaine Long-Depaquit, Albert Bichot, France 1000
Sauvignon Blanc, Nederburg The Winemasters Reserve, South Africa 800
Garganega, Chardonnay, Soave, Zonin, Italy 600
Pinot Grigio, Danzante, Italy 600
Riesling, Sula Vineyards, India 300

RED

Syrah, Cotes-Du-Rhone, Saint Cosme, France 600
Cabernet Shiraz, Jacob’s Creek, Australia 400
Merlot, Danzante, Frescobaldi, Italy 400
Tempranillo, Campo Viejo Rioja, Spain 400
Tempranillo, Sula Satori, India 300

Our standard pour for wine by glass is 150 ml
All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
# WINE BY THE BOTTLE

## CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Moët &amp; Chandon, Rose, France</td>
<td>9000</td>
</tr>
<tr>
<td>Moët &amp; Chandon, Brut, France</td>
<td>8000</td>
</tr>
<tr>
<td>GH Mumm, France</td>
<td>6000</td>
</tr>
</tbody>
</table>

## SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chandon Brut, India</td>
<td>3000</td>
</tr>
</tbody>
</table>

## WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay, Cakebread Cellars, U.S.A</td>
<td>8000</td>
</tr>
<tr>
<td>Chardonnay, Chablis, Domaine Long</td>
<td>5000</td>
</tr>
<tr>
<td>Depaquit Maison Albert Bichot, France</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc, Pouilly-Fume Henri Bourgeois, France</td>
<td>4000</td>
</tr>
<tr>
<td>Sauvignon Blanc, Nederburg</td>
<td>4000</td>
</tr>
<tr>
<td>The Winemasters Reserve, South Africa</td>
<td></td>
</tr>
<tr>
<td>Sauvignon Blanc, ‘The Broken Fishplate’,</td>
<td>4000</td>
</tr>
<tr>
<td>D’arenberg, Australia</td>
<td></td>
</tr>
<tr>
<td>Sancerre, Henri Bourgeois, France</td>
<td>4000</td>
</tr>
<tr>
<td>Gruner Veltliner, Domaene Gobelsburg, Austria</td>
<td>4000</td>
</tr>
<tr>
<td>Sauvignon Blanc, Pioneer Block 2,</td>
<td>4000</td>
</tr>
<tr>
<td>Saint Clair, New Zealand</td>
<td></td>
</tr>
</tbody>
</table>

All prices are in Indian rupees and subject to government taxes.
Please inform the server in case of any allergens.
<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Bottle</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Riesling, ‘Qba’, St. Urbans Hof, Germany</td>
<td></td>
<td>4000</td>
</tr>
<tr>
<td>Cortese, Gavi Di Gavi, Marchesi Di Barolo, Italy</td>
<td></td>
<td>4000</td>
</tr>
<tr>
<td>Garganega, Chardonnay, Soave, Zonin, Italy</td>
<td></td>
<td>3000</td>
</tr>
<tr>
<td>Pinot Grigio, Danzante, Italy</td>
<td></td>
<td>3000</td>
</tr>
<tr>
<td>Sauvignon Blanc, The Source Sula, India</td>
<td></td>
<td>3000</td>
</tr>
<tr>
<td>Chardonnay, Fratelli, India</td>
<td></td>
<td>1500</td>
</tr>
<tr>
<td>Sauvignon Blanc, Sula, India</td>
<td></td>
<td>1500</td>
</tr>
<tr>
<td>Riesling, Sula Vineyards, India</td>
<td></td>
<td>1500</td>
</tr>
<tr>
<td>Chenin Blanc, Sula, India</td>
<td></td>
<td>1500</td>
</tr>
</tbody>
</table>

**RED**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Bottle</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chianti Rúfina Nipozzano Riserva, Frescobaldi, Italy</td>
<td></td>
<td>6000</td>
</tr>
<tr>
<td>Shiraz, Grenache, ‘Iron Stone Pressings’, D’arenberg, Australia</td>
<td></td>
<td>6000</td>
</tr>
<tr>
<td>Cabernet Sauvignon, Merlot, Cabernet Franc, Château Clarke, Baron de Rothschild, France</td>
<td></td>
<td>6000</td>
</tr>
<tr>
<td>Shiraz, Thelema, South Africa</td>
<td></td>
<td>6000</td>
</tr>
<tr>
<td>Pinot Noir, “Vintner’s Reserve”, Kendall Jackson, U.S.A</td>
<td></td>
<td>4000</td>
</tr>
<tr>
<td>Zinfandel, “Vintner’s Reserve”, Kendall Jackson, U.S.A</td>
<td></td>
<td>4000</td>
</tr>
<tr>
<td>Pinot Noir, ‘Bourgogne’, Louis Jadot, France</td>
<td></td>
<td>4000</td>
</tr>
<tr>
<td>Sangiovese, Cabernet Sauvignon, Sette, Fratelli, India</td>
<td></td>
<td>4000</td>
</tr>
<tr>
<td>Tempranillo, Shiraz, Grover Chene Grande Reserve, India</td>
<td></td>
<td>4000</td>
</tr>
</tbody>
</table>

All prices are in Indian rupees and subject to government taxes. Please inform the server in case of any allergens.
Syrah, Cotes-Du-Rhone, Saint Cosme, France  3000
Rare Blend, Escudo Rojo Baron  3000
Philip de Rothschild, Chile
Carmenere, Montes Limited Edition, Chile  3000
Malbec Reserva, Norton Bodega, Argentina  3000
Shiraz, Rasa, Sula, India  3000
Shiraz, Two Oceans, South Africa  2000
Merlot, Danzante, Frescobaldi, Italy  2000
Cabernet Shiraz, Jacob’s Creek, Australia  2000
Tempranillo, Campo Viejo Rioja, Spain  2000
Cabernet Sauvignon, Shiraz, Grovers, India  2000
Shiraz, Cabernet Sauvignon, Arros York, India  2000
Tempranillo, Sula Satori, India  1500
Cabernet Franc, Shiraz, Fratelli, India  1500

DESSERT WINE
Semillon, Sauternes, Baron Philippe de Rothschild, France  5000

All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
RE T R O  W I T H  A  T W I S T

Marmalade and Thyme Old Fashioned
Gin, cucumber, thyme sprigs, rose water, orange marmalade, tonic water

Between The Sheets
Dark rum, cognac, gin, rosemary

Forest Martini
Gin, dry vermouth, basil, elderflower foam

Guava Mary
Vodka, guava juice, spiced rim

Jungle Pirate
Banana infused white rum, lemon twist with cocoa smoke

The Harvest
Coconut infused vodka, tequila, red wine

Caramel Apple Mule
Vodka, apple cider, caramel syrup

Bubbling Jamun
Prosecco, gin, aperol, jamun squash

All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
KITCHEN MEETS THE BAR

Fisherman’s Bloody Mary 650
Vodka, mezcal, house made bloody mary, sweet and spicy, seafood broth

Chef’s Lunch 650
Brie infused Tennessee whiskey, mushroom stock, beer, red wine

Woodlands By The Sea 650
Morel mushroom infused gin, crème de cassis, angostura bitter, worcestershire sauce

All Affair Florenza 650
Gin, tequila, cherry tomato, basil leave, served with bruschetta

Thai Curry Collins 650
Thai curry infused vodka, coconut vodka, lime juice, sparkling water

SIGNATURE COCKTAILS

The Number One 850
Unique blend of gin, guava, red apple, elder flower

Machan Mahua Story 850
Mahua berry infused blended whisky, muddled with gin and lemonade

Wild Hibiscus Machan 850
Tequila, orange liqueur, hibiscus cordial, sparkling wine

All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
NEGRONI
A TRADITION

The Classic 650
Gin, campari, sweet vermouth

The Boulevardier 650
Bourbon whiskey, campari, sweet vermouth

Sangria Negroni 650
Gin, campari, red wine

Mezcal Negroni 650
Mezcal, campari, sweet vermouth

Rocket Man Negroni 650
Gin, campari, sweet vermouth, balsamic vinegar

FROM THE LAND OF MALTS

Glenlivet 18 YO 1425
Glenfiddich 18 YO 1250
Balvenie 17 YO 1125
Lagavulin 16 Yo 950
Glenlivet 15 YO 950
Caol Ila 12 YO 675
Glenlivet 12 YO 650
Glenfiddich 12 YO 650
Talisker 10 YO 650
Paul John 550
Amrut 450
Rampur 450

Our standard pour for spirits is 30 ml
All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
WHISKEY

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Woodford Reserve</td>
<td>900</td>
</tr>
<tr>
<td>Gentleman Jack</td>
<td>575</td>
</tr>
<tr>
<td>Jack Daniel’s</td>
<td>525</td>
</tr>
<tr>
<td>Jameson</td>
<td>450</td>
</tr>
</tbody>
</table>

MASTER BLEND

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Johnnie Walker Blue Label</td>
<td>1650</td>
</tr>
<tr>
<td>Chivas Regal 18 YO</td>
<td>850</td>
</tr>
<tr>
<td>Ballantine’s Finest</td>
<td>450</td>
</tr>
<tr>
<td>Chivas Regal 12 YO</td>
<td>600</td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
<td>600</td>
</tr>
<tr>
<td>Monkey Shoulder</td>
<td>550</td>
</tr>
<tr>
<td>J &amp; B Rare</td>
<td>450</td>
</tr>
<tr>
<td>Teacher’s Highland Cream</td>
<td>400</td>
</tr>
</tbody>
</table>

VODKA

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beluga Silver</td>
<td>750</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>575</td>
</tr>
<tr>
<td>Cîroc</td>
<td>575</td>
</tr>
<tr>
<td>Belvedere</td>
<td>550</td>
</tr>
<tr>
<td>Ketel One</td>
<td>550</td>
</tr>
<tr>
<td>Absolut</td>
<td>475</td>
</tr>
</tbody>
</table>

Our standard pour for spirits is 30 ml
All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
GIN AND TONIC - A TREND

CLASSIC MEETS THE TRENDY

Monkey 47 850
Tanqueray No. Ten 550
Bombay Sapphire 500
Beefeater 450
Jodhpur 450
Hendrick’s 450
Gordon’s 450

SHAKE HANDS WITH

Spiced Grapefruit Tonic 425
Cranberry & Thyme Tonic 425
Mint Tonic 425

TEQUILA

Corralejo Triple Distilled 850
Corralejo Reposado 850
Corralejo Blanco 750

Our standard pour for spirits is 30 ml
All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
R U M

Captain Morgan  425
Bacardi  400
Old Monk  300

C O G N A C

Hennessy XO  1250
Martell XO  1250
Rémy Martin VSOP  750
Martell VSOP  750

B E E R

Erdinger Weissbier  500
Amstel Light  500
Hoegaarden  500
Corona  500
Bira White  450
Kingfisher Ultra  450
Kingfisher  450

Our standard pour for spirits is 30 ml
All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
MOCKTAILS

Pineapple Coconut Mojito 500
Mint muddled with coconut cream topped with pineapple juice

Peruka Panasa 500
Guava, smoked paprika, jaggery topped with soda

Spice Trail 500
Hibiscus, grapefruit, green chilli, lemon, soda

Kokum Twist 500
Tender coconut, dry kokum, pomegranate, hint of lime

Delhi 6 Delight 500
Tamarind, jaggery puree, lemon juice topped with orange juice

Kiwi Jumble 500
Kiwi syrup, lemon grass, pineapple juice, basil, soda

Virgin Raspberry Daiquiri 500
Raspberry puree, pineapple juice, lime juice, caster sugar

TROPICAL COOLERS

Shakes 575
Organic honey & roasted almond
Mix berries & apricot
Sweet vanilla & khus
Brownie & caramel

All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
**CLASSIC**

**Badshahi Falooda**  
Vanilla, rose, basil seeds and milk  
575

**Cold Coffee**  
Vanilla, hazelnut, caramel or coconut  

**Lassi**  
Salted or sweet  
Saffron and cardamom  
Spiced kiwi and mint  
Coastal banana and raisin  
Tropical pineapple and jaggery  
500

**Machan Special Juices Blend**  
Chia seed beetroot and carrot  
Watermelon  
Mandarin basil  
Pineapple apple mandarin  
Apple spinach  
500

**Chaas**  
Classic  
500

**Shikanji**  
Masala classic  
Ginger and kafir lime  
450

**Iced Tea**  
Lime and peach  
Chamomile with honey  
Ginger and mint  
House blend  
450

*All prices are in Indian rupees and subject to government taxes  
Please inform the server in case of any allergens*
NON-ALCOHOLIC BEVERAGES

Seasonal Fresh Fruit / Vegetable Juice  500
Canned Juice  450
Bitter Lemon  425
Ginger Beer  425
Sepoy Tonic Water  425
Non-Alcoholic Beer  400
Club Soda  400
Tonic Water  400
Ginger Ale  400
Energy Drink  400
Sparkling Water
Large / Small  600/350

STILL WATER

Himalayan (750 Ml)  350

All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens
TEA

**Taj House Blend**  
A signature tea blended with Darjeeling and Assam to suit a wide variety of palate

**Kashmiri Saffron Kahwa**  
Green tea from Kashmir with assemblage of saffron, cinnamon, cardamom and almond

**Masala Chai**  
Blend of Assam and Darjeeling with assemblage of ginger, cardamom, cinnamon, pepper and cloves

**English Breakfast**  
An aromatic full-bodied British blend, known for its rich smoky flavour and aroma

**Earl Grey**  
A fragrant selection with an exquisite flavour of bergamot

**Moroccan Mint**  
Spearmint and sugar

**Chamomile**  
A delicate concoction of chamomile flower

COFFEE

**Freshly Brewed**  
De-caffeinated coffee, Espresso, Doppio, Cappuccino or Ristretto

**Affogato**  
500

**Kona Coffee**  
500

**Non Dairy Milk Coffee**  
500

**Cold Brew Coffee**  
500

**Buttered Coffee**  
500

**Keto Coffee**  
500

All prices are in Indian rupees and subject to government taxes  
Please inform the server in case of any allergens
**SLIMMER TRIMMER**

- **Born in Tijuana - Caesar’s salad with toppings**
  - Pan-seared shrimp or grilled chicken or ham 500
  - Grilled halloumi or pan sautéed mushrooms or avocados 450
  - Titicaca greens 450
  - Quinoa, microgreens, asparagus, slow cooked beet, baby spinach, soy onion chilli dressing
  - Classical tomato mozzarella 450

**FROM THE WORLD’S TUREEN**

- **Cream soup of your choice**
  - Chicken 350
  - Tomato 5
  - Asparagus 300

- **Hungarian palóc**
  - Lamb and sour cream soup, flavoured with caraway seeds and paprika 5

- **Machan bread basket** 175

**PRE-HUNT**

- **Chicken Montecarlo**
  - Corn-fed chicken napped in Gevrey Chambertin sauce of Manzanilla olives, served on a bed of spaghetti 725

- **Fish and chips**
  - 850

- **Thai prawn curry**
  - Prawns cooked in spicy Thai curry, steamed rice 850

---

**THE INDIAN TIFFIN**

- **Murgh tikka lababdar**
  - Machan classic chicken tikka cooked in rich tomato and onion gravy 850

- **Kuziranga kathi kebab**
  - Machan’s classic egg rolls, chicken tikka, peppers 500

- **Keema pav**
  - Pot roasted minced lamb, served with pav bread 600

- **Hyderabadi gosht biryani**
  - Hyderabadi style lamb cooked with basmati rice in the traditional dum style served with salan and raita 1000

- **Pav bhaji**
  - Machan classic potato and green pea preparation, served with pav bread 525

- **Paneer masala kathi kebab**
  - Tandoori paneer, tomato, capsicum and onion spiced stuffed rumali roll 450

- **Subz tehri**
  - Rice delicacy of vegetables cooked with yoghurt and spices served with salan and raita 800

**NATURE’S BOUNTY**

- **Choice of pasta**
  - Vegetarian 525
  - Chicken 550
  - Prawn 575

- **Farfalle**
  - 525

- **Penne**
  - 550

- **Gluten free**
  - 550

- **Spaghetti**
  - 575

---

**Choice of sauce**

- **Tomato**
  - 525

- **Cream sauce**
  - 550

- **American chop suey**
  - Vegetarian 525
  - Chicken 550

- **Railway vegetable cutlet**
  - 525

- **Vegetable green thai curry with steamed rice**
  - 525

---

- Non-vegetarian
- Vegetarian

All prices are in Indian rupees and subject to government taxes
Please inform the server in case of any allergens

---

On a minimum spend of INR 500 per person, enjoy the fabled Kona coffee, Hungarian palóc and tomato soup at the same menu price of 1978

---

Welcome to the reimagined and redefined Machan - the city’s first 24 hours international eatery with a pioneering culinary legacy that began in 1978. Machan – where the past meets the present, allow us to take you back to the much-loved rendezvous of Delhi in a contemporary avatar.

Kona Coffee, Bull’s Eye, The Gir Club Sandwich, Chicken Montecarlo, PMKK, Parsi Dairy Kulfi and The Bread Basket…!!

Join us as we take you back in time to recreate memories and weave new stories at Machan.
OPEN FIRE
AT THE SAFARI

- **Gir club sandwich**  
  Ham, fried egg, chicken salad, tomatoes, lettuce  
  500

- **The Machan burger**  
  Juicy chicken patty stuffed soft burger  
  topped with tomatoes, gherkins, cheese and gratinated  
  575

- **Periyar sanctuary club**  
  Coleslaw, cucumber, cheese, tomatoes, lettuce  
  475

SWEET BASKET

- **Bull’s eye**  
  Like always, like never before  
  450

- **Apple pie with ice cream**  
  450

- **Tiramisu**  
  Traditional Italian tiramisu spiked with grand marnier  
  450

- **Rasmalai**  
  Fresh cheese sponge soaked in sweetened milk, flavoured with cardamom and saffron  
  400

- **Parsi dairy kulfi**  
  400

- **Selection of ice cream**  
  Oreo brownie ice cream / honey nut crunch ice cream / chocolate chili ice cream  
  400

REFRESHINGLY CHILLED

- **Falooda badshahi**  
  400

- **Lassi**  
  Sweet, masala or salted  
  400

- **Chas**  
  Buttermilk  
  400

- **Milk shake**  
  Vanilla, strawberry, chocolate, mango  
  400

- **Cold coffee**  
  400

- **Seasonal fresh fruit juice**  
  400

- **Iced tea**  
  Lemon, peach, chamomile with honey  
  300

- **Lemonade**  
  Salted, sweet or mix  
  300

- **Masala shikanji**  
  300

- **Selection of tea or coffee**  
  300

- **Kona coffee**  
  5

- **Filter coffee**  
  300

- **Hot chocolate**  
  300

- **Bournvita**  
  300

- **Energy drink**  
  400

- **Aerated beverage**  
  300

- **Soda water**  
  300

- **Tonic water**  
  300

- **Ginger ale**  
  300

- **Non-alcoholic beer**  
  300

- **Sparkling water**  
  600 / 350

- **Large / Small**  
  350

- **Still water**  
  Himalayan (750 ml)  
  350

*Non-vegetarian

Vegetarian

All prices are in Indian rupees and subject to government taxes

Please inform the server in case of any allergens

---

On a minimum spend of INR 500 per person, enjoy the fabled Kona coffee, Hungarian palóc and tomato soup at the same menu price of 1978.