

APPETIZER

▣ SEAFOOD, POULTRY AND MEAT

JASMINE AND GIN PRAWN TIKKA	
char grilled succulent prawns flavoured with jasmine and drizzled with gin	1700
VARQUI CRAB	
layers of crabmeat, tandoori shrimp on crisp filo sheet	1300
CRUSTACEAN SALAD	
crab and lobster tossed with fresh organic greens, kasundi vinaigrette	1200
ACHARI HALDI FISH TIKKA	
clay oven roasted king fish marinated with organic turmeric pickle	1150
MURG METHI MALAI SOUFFLÉ	
creamy chicken flavoured with fenugreek served as a soufflé	1075
CHICKEN GALAWAT	
melt-in-your-mouth baked minced chicken tart with green pea pesto	1075
DHUNGAR PATTHAR KE KEBAB	
lamb cooked over stone served in live smoke with peanut and fig sauce	1075

■ VEGETARIAN

FLOWER CHAAT	950
crispy flower fritter chaat with pumpkin mash	
PALAK PATTA CHAAT	825
layers of crisp spinach leaves with tangy spinach dumplings	
GULNAR PANEER	825
seasoned cheese stuffed with morning glory spinach and pomegranate seeds	
CORN KE KEBAB	825
corn delicacy stuffed with mint potato and garlic chutney	
MUSHROOM MIRCH MALAI	825
pickled mushrooms tossed with single cream and garlic	
GALOUTI THREE WAYS	825
galouti kebabs of broccoli, kidney beans and beetroot cooked over griddle	
VARQUI KHUMB	825
layers of spiced mushroom, masala morel on crisp filo sheet	
VARQ GARDEN GREEN	825
garden vegetables drizzled with edible flower dressing and fermented kale jelly	
CHILLED MASALA POT	825
old delhi's signature chaat served with saffron lassi	

SOUP

- **CHICKEN POTLI MASALA BROTH** 575
chef's special aromatic clear chicken broth
- **LAMB AASH** 575
a long lost recipe of lamb broth cooked overnight with ground spices
- **DRUMSTICK LEAF SOUP** 525
drumstick leaves cooked with southern spices
- **KHUMB NIMBU KA RASSA** 525
lemon flavoured wild mushroom soup

■ ENTRÉE

TIRFAL MASALA SEA BASS	
marinated with goan pepper served with green pea mash and mushroom	2650
DUCK CONFIT	
five spiced duck leg and breast pan seared with caramelised onion quinoa pulao	2550
PEPPER PRAWN	
prawns cooked with dehydrated spices served with black coconut rice	1950
BAMBOO CHICKEN	
succulent pieces of chicken with herbs fired in bamboo stem served with jasmine rice	1300
DILLI-6 CHICKEN CURRY	
old delhi style tandoori chicken served with aromatic curry	1300
GONGURA LAMB	
lamb shank and tender pieces of braised lamb with sorrel leaves strudel	1350
SAFEDA LAMB BIRYANI	
juicy lamb cooked with indian spices layered in between aromatic basmati rice	1350

■ VEGETARIAN

BAIGAN KA BHARTA	
deconstructed old style home made eggplant mash	875
PANCHDHAAN KHICHADA	
five grain porridge served with assorted rajasthani accompaniments	875
CHENNA PANEER	
homemade cottage cheese tossed with fresh green garlic	875
AMRITSARI WADI	
lentil and gram flour dumplings tossed in yogurt curry	875
BHINDI TWO WAYS	
cashew nut tossed okra and kurkuri bhindi served with salan gravy	875
ALOO GOBI BROCCOLI	
potatoes, cauliflower and broccoli sautéed with Indian spices	875
TAMATAR AUR JAITOON KE KOFTE	
creamy olive stuffed in sundried baby tomato and cheese dumpling	875
GUCCHI CHOLE PULAO	
melange of chickpeas and Kashmiri morels tossed with saffron basmati rice	875

■ ACCOMPANIMENT

LASOONI PALAK		
fresh spinach tempered with garlic		325
ALOO ROAST		
baby potatoes stuffed with ginger, green chillies, cheese and spinach		325
DAL METHI		
melange of tempered yellow and red lentil with a tinge of fenugreek leaves		325
DAL TADKA		
yellow lentils tempered with cumin seeds		325
LAL MOTH KI MAHARANI		
red lentils simmered overnight and enriched with chef's special recipe		325
PAPAD KA KHAZANA		
assorted papad with trio of chutney and organic pickle		325

■ RAITA AND CURD

ORGANIC VEGETABLE RAITA		
yoghurt with cucumber, carrot and tomato		300
BASIL RAITA		
yoghurt with pesto, basil seeds and fried basil		300
BURRANI RAITA		
fried garlic, chilli yoghurt		300

■ BREAD SELECTION

LEMON LEAF NAAN	
naan flavoured with lemon leaf paste	200
AMRITSARI KULCHA	
punjabi kulcha stuffed with potato and ground spices	225
CAMEMBERT AND TRUFFLE NAAN	
truffle crusted naan stuffed with camembert cheese	225
GLUTEN FREE ROTI	
clay oven cooked gluten free naan	200
KHAMEERI ROTI	
overnight fermented whole wheat flour bread	175
BAJRA KI MISSI	
traditional millet flour bread cooked and served on mud griddle	175
TANDOORI ROTI	
whole wheat flour bread cooked in clay oven	175
NARANGI SHEERMAL	
steamed sweet Indian bread with orange flavoured liqueur	200
MANDUA ROTI	
traditional Uttarakhand ragi flour bread	175

■ Indicates vegetarian dishes

■ Indicates non-vegetarian dishes

Kindly inform our associate, if you are allergic to any ingredient.
All prices are in Indian rupees and subject to government taxes.

DESSERT

- **DIFFERENT STROKES**
 trio of crispy jalebi with saffron, passion fruit reduction, fennel and black pepper crust 550
- **BADAM KA HALWA, KHURMANI KA MEETHA MILLEFEUILLE**
 almond saffron pudding, stewed apricot puff pastry 550
- **FLAVOURS OF YOGHURT**
 shrikhand, aamrkhand and mishti doi 525
- **ORANGE KHEER**
 quinoa and orange pudding cooked in reduced milk and nuts 525
- **CRISPY KALAKAND**
 home made milk dumpling stuffed with blueberries 525
- **SHAHI TUKDA**
 rich bread pudding flavoured with saffron and cardamom 525
- **CHOICE OF SORBET**
 pineapple, lychee, guava and raw mango sorbet 525
- **TRIO OF INDIAN ICE CREAMS**
 palm jaggery kulfi, filter coffee kulfi, saffron yogurt kulfi coated with chocolate 525

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TEA SELECTION

TAJ BLEND.....
 A Taj Signature tea specially blended with assam and darjeeling to combine flavor and taste to suit a wide variety of palate 500

DESI CHAI

VARQUI SPECIAL.....
 a signature blend by master tea sommelier 500

GINGER N LIME.....
 a robust combination of orthodox leaves and fresh ginger, with a hint of lemon grass picked from the himalayan foothills 500

CARDAMOM CREAM.....
 wholesome milk simmered with green cardamom pods 500

KESAR KI KAHANI.....
 kashmiri saffron steeped overnight in spring water and served with a touch of honey, recommended with the meal 500

VEDIC TISANE

centuries old indian wisdom utilized to improve the well being

AADHAVAN.....
 an artful blend which combines the freshness of mint with palate cleansing properties of fennel 500

ARJUNA.....
 handpicked himalayan herbs and bark of arjuna with cholesterol reducing properties 500

SAMA.....
 a light grassy concoction of chamomile and brahmi that relaxes muscles and relieves tension 500

ANASPHAL.....
 an aromatic combination of darjeeling first bloom, star anise and mint which forms a rounded flavor on the palate 500

THE CLEANSER

VARQUI KAPHILE GREEN TEA.....
 rolled tea leaves with a sweet taste and a hint of toasted character 500

KADI PATTA CHA.....
 pleasant combination of lemon grass blended with aromatic curry leaf 500

VAN GULAB.....
 a collection of exotic flowers having a sweet wood flavour and a heady fragrance of wild roses 500

COFFEE SELECTION

Espresso, Doppio, Ristretto

TAJ ARTISIAN COFFEE BLEND.....
 80% Arabica, 20% Robusta blend. Rich, full bodied combination of sweet and brisk flavour with distinctive taste. 500

TAJ FILTER COFFEE 100% ARABICA.....
 tones of sugar, fruits and berries, with a touch of mellow caramel 500