

## APPETIZER

### SEAFOOD, POULTRY AND MEAT

- ▲ **JASMINE AND GIN PRAWN TIKKA** .....  
**299 kcal | 180 g** chargrilled succulent prawns flavoured  
 with jasmine and drizzled with gin 2050  

- ▲ **VARQUI CRAB** .....  
**206 kcal | 160 g** layers of crab meat, tandoori shrimp on crisp filo sheet 1550  

- ▲ **CRUSTACEAN SALAD** .....  
**168 kcal | 150 g** crab and lobster tossed with fresh organic greens,  
 kasundi vinaigrette 1450  




- ▲ **ACHARI HALDI FISH TIKKA**.....  
**209 kcal | 180 g** clay oven roasted king fish marinated with organic turmeric pickle 1400  

- ▲ **MURG METHI MALAI SOUFFLÉ**.....  
**351 kcal | 150 g** creamy chicken favoured with fenugreek served as a soufflé 1300  















- ▲ **CHICKEN GALAWAT**.....  
**369 kcal | 180 g** melt-in-your-mouth baked minced chicken tart  
 with green pea pesto 1300  

- ▲ **DHUNGAR PATTHAR KE KEBAB** .....  
**329Kcal | 180 g** lamb cooked over stone served in live smoke  
 with peanut and fig chutney 1300  


Kindly inform us if you are allergic to any food ingredients

























 Vegetarian  Non-Vegetarian  Vegan

List of Allergens:




Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin   
 Soya  Peanuts  Crustaceans  Sesame  Celery  Sulphites 

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## VEGETARIAN

-  **FLOWER CHAAT** .....  
**155 kcal | 140 g** crispy flower fritter chaat with green pumpkin mash 1150  
  
-  **PALAK PATTA CHAAT** .....  
**306 kcal | 140 g** tangy spinach dumplings layered between crispy spinach leaves 1025
-  **GULNAR PANEER** .....  
**301 kcal | 150 g** seasoned cottage cheese stuffed with morning glory spinach seeds 1025  
 and pomegranate  
-  **CORN KE KEBAB**.....  
**280 kcal | 140 g** corn delicacy stuffed with mint potato and garlic chutney 1025
-  **MUSHROOM MIRCH MALAI**.....  
**157 kcal | 150 g** pickled mushrooms tossed with single cream and garlic 1025  
  
-  **GALOUTI THREE WAYS** .....  
**331 kcal | 150 g** galouti kebabs of broccoli, kidney beans  
 and beetroot cooked over griddle 1025  
  
-  **VARQUI KHUMB** .....  
**405 kcal | 160 g** layers of spiced mushroom, masala morel on crisp filo sheet 1025  
 
-  **VARQ GARDEN GREEN** .....  
**185 kcal | 160 g** garden vegetables drizzled with edible flower dressing  
 and fermented kale jelly 1025
-  **CHILLED MASALA POT**.....  
**180 kcal | 360 g** old Delhi's signature chaat served with saffron lassi 1025  
 

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**SOUP**

- ▲ **CHICKEN POTLI MASALA BROTH**.....  
**175 kcal | 180 g** chef's special aromatic clear chicken broth 700  

- ▲ **LAMB AASH**.....  
**154 kcal | 180 g** a long lost recipe of lamb broth cooked overnight with ground spices 700  
 
- **DRUMSTICK LEAF SOUP** .....  
**168 kcal | 180 g** drumstick leaves cooked with southern spices 650  
  
- **KHUMB NIMBU KA RASSA** .....  
**185 kcal | 180 g** lemon flavoured wild mushroom soup 650  


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**ENTRÉE**

- ▲ **TIRFAL MASALA SEA BASS**.....

**408 kcal | 180 g** marinated with Goan pepper served with green pea mash and mushroom 3900


- ▲ **DUCK CONFIT**.....

**391 kcal | 180 g** five spiced duck leg and breast pan-seared with caramelised onion quinoa pulao 3050


- ▲ **PEPPER PRAWN**.....

**328 kcal | 180 g** prawns cooked with dehydrated spices served with black coconut rice 2350


- ▲ **BAMBOO CHICKEN**.....

**354 kcal | 180 g** succulent pieces of chicken with herbs, fired in bamboo stem served with jasmine rice 1550
- ▲ **DILLI-6 CHICKEN CURRY** .....

**315 kcal | 180 g** old Delhi style tandoori chicken served with aromatic curry 1550


- ▲ **GONGURA LAMB**.....

**348 kcal | 180 g** lamb shank and tender pieces of braised lamb with sorrel leaves strudel 1625


- ▲ **SAFEDA LAMB BIRYANI** .....















**466 kcal | 180 g** juicy lamb cooked with Indian spices layered in between aromatic basmati rice 1625



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## VEGETARIAN

- **BAIGAN KA BHARTA**.....  
**262 kcal | 160 g** deconstructed smoked eggplant mash served in a tart 1050  

- **PANCHDHAAN KHICHADA**.....  
**328 kcal | 180 g** five grain porridge served with assorted Rajasthani accompaniments 1050  

- **CHENNA PANEER** .....  
**366 kcal | 160 g** homemade cottage cheese tossed with fresh green garlic 1050  

- **AMRITSARI WADI** .....  
**471 kcal | 160 g** lentil and gram flour dumplings tossed in yoghurt curry 1050  

- **BHINDI TWO WAYS** .....  
**417 kcal | 160 g** cashew nut tossed okra and kurkuri bhindi served with salan gravy 1050  

- **ALOO GOBI BROCCOLI**.....  
**466 kcal | 160 g** potatoes, cauliflower and broccoli sautéed with Indian spices 1050  















- **TAMATAR AUR JAITOON KE KOFTE** .....  
**356 kcal | 160 g** creamy olive stuffed in sundried baby tomato and cheese dumpling 1050  

- **GUCCHI CHOLE PULAO** .....  
**327 kcal | 160 g** melange of chickpeas and Kashmiri morels tossed with saffron basmati rice 1050  


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## ACCOMPANIMENT

- **LASOONI PALAK**.....  
**135 kcal | 80 g** fresh spinach tempered with garlic 375  

- **ALOO ROAST**.....  
**223 kcal | 80 g** baby potatoes stuffed with ginger, green chillies,  
 cheese and spinach 375  
 
- **DAL METHI** .....  
**197 kcal | 80 g** melange of tempered yellow and red lentils  
 with a tinge of fenugreek leaves 375  

- **DAL TADKA** .....  
**197 kcal | 80 g** yellow lentils tempered with cumin seeds 375  

- **LAL MOTH KI MAHARANI**.....  
**244 kcal | 80 g** red lentils simmered overnight and enriched  
 with chef's special recipe 375  
 
- **PAPAD KA KHAZANA**.....  
**466 kcal | 80 g** assorted papad with trio of chutney and organic pickle 375  
 

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## RAITA AND CURD

- **ORGANIC VEGETABLE RAITA**.....  
**37 kcal | 150 g** yoghurt with cucumber, carrot and tomato 375  

- **BASIL RAITA**.....  
**65 kcal | 150 g** yoghurt with pesto, basil seeds and fried basil 375  

- **BURRANI RAITA**.....  
**49 kcal | 150 g** fried garlic, chilli yoghurt 375  
















## BREAD SELECTION

- **LEMON LEAF NAAN**.....  
**113 kcal | 1 pc** naan flavoured with lemon leaf paste 250  
 
- **AMRITSARI KULCHA**.....  
**126 kcal | 1 pc** Amritsari kulcha stuffed with potato and ground spices 275  
 
- **CAMEMBERT AND TRUFFLE NAAN**.....  
**88 kcal | 1 pc** truffle crusted naan stuffed with camembert cheese 275  
 
- **GLUTEN FREE NAAN**.....  
**102 kcal | 1 pc** clay oven cooked gluten free naan 250



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- KHAMEERI ROTI**.....  
**89 kcal | 1 pc** overnight fermented whole wheat flour bread 225  
 
- BAJRA KI MISSI** .....  
**84 kcal | 1 pc** traditional millet flour bread cooked and served on mud griddle 225  

- TANDOORI ROTI**.....  
**82 kcal | 1 pc** whole wheat flour bread cooked in clay oven 200  

- NARANGI SHEERMAL**.....  
**100 kcal | 1 pc** steamed sweet Indian bread with orange flavoured liqueur 250  
 
- MANDUA ROTI**.....  
**114 kcal | 1 pc** traditional Uttarakhand ragi flour bread 200  


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**DESSERT**

-  **DIFFERENT STROKES** .....  
**110 kcal | 120 g** trio of crispy jalebi with saffron, passion fruit reduction, fennel and black pepper crust 625  




-  **BADAM KA HALWA, KHURMANI KA MEETHA MILLE-FEUILLE**.....  
**445 kcal | 120 g** almond saffron pudding, stewed apricot puff pastry 650  

-  **FLAVOURS OF YOGHURT** .....  
**243 kcal | 120 g** shrikhand, aamrakhand and mishti doi 625  

-  **ORANGE KHEER** .....  
**174 kcal | 120 g** quinoa and orange pudding cooked in reduced milk and nuts 625  

-  **CRISPY KALAKAND**.....  
**114 kcal | 120 g** home-made milk dumpling stuffed with blueberries 650  















-  **SHAHI TUKDA** .....  
**114 kcal | 120 g** rich bread pudding flavoured with saffron and cardamom 650  

-  **CHOICE OF SORBET** .....  
**114 kcal | 120 g** pineapple or lychee, guava or raw mango sorbet 625
-  **TRIO OF INDIAN ICE CREAMS** .....  
**297 kcal | 120 g** palm jaggery kulfi, filter coffee kulfi, and saffron yoghurt kulfi coated with chocolate  625

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## TEA SELECTION


**TAJ BLEND** .....  
**1 kcal | 150 ml** A Taj Signature tea blended with Assam and Darjeeling to combine flavour and taste to suit a wide variety of palate 600

## DESI CHAI

**VARQUI SPECIAL** .....  
**1 kcal | 150 ml** a signature blend by master tea sommelier 600

## GINGER N LIME



**5 kcal | 150 ml** a robust combination of orthodox leaves and fresh ginger, with a hint of lemon grass picked from the Himalayan foothills 600

**CARDAMOM CREAM**.....  
**70 kcal | 150 ml** full cream milk simmered with green cardamom pods 600  
















**KESAR KI KAHANI**.....  
**46 kcal | 150 ml** Kashmiri saffron steeped overnight in spring water and served with a touch of honey, recommended with the meal 600

We serve milk and Sweeteners as an optional with all tea and coffees.  
 1 Milk Serving = 20 ml (contains 14 kcal)

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## VEDIC TISANE

centuries old Indian wisdom utilized to improve the well being

### AADHAVAN.....

**1 kcal | 150 ml** an artful blend which combines the freshness of mint with palate cleansing properties of fennel 600

### ARJUNA.....

**1 kcal | 150 ml** handpicked Himalayan herbs and bark of arjuna with cholesterol reducing properties 600

### SAMA.....

**1 kcal | 150 ml** a light grassy concoction of chamomile and brahmi that relaxes muscles and relieves tension 600

### ANASPHAL.....

**1 kcal | 150 ml** an aromatic combination of Darjeeling first bloom, star anise and mint which forms a rounded flavour on the palate 600

## THE CLEANSER

### VARQUI KAPHILE GREEN TEA.....

**1 kcal | 150 ml** rolled tea leaves with a sweet taste and a hint of toasted character 600

### KADI PATTI CHA.....


**1 kcal | 150 ml** pleasant combination of lemon grass blended with aromatic curry leaf 600

### VAN GULAB.....















**1 kcal | 150 ml** a collection of exotic flowers having a sweet wood favour and a heady fragrance of wild roses 600

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## COFFEE SELECTION

### Espresso

29 kcal | 30 ml

### Doppio

36 kcal | 60 ml

### Ristretto

29 kcal | 25 ml

### TAJ ARTISIAN COFFEE BLEND.....

**36 kcal | 150 ml** 80% Arabica, 20% Robusta blend. Rich, full bodied combination of sweet and brisk flavour with distinctive taste 600

### TAJ FILTER COFFEE 100% ARABICA .....

**36 kcal | 150 ml** tones of sugar, fruits and berries, with a touch of mellow caramel 600

*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires **2000 kcals** of energy per day. However, the actual calories needed may vary per person*

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