APPETIZER

SEAFOOD, POULTRY AND MEAT

JASMINE AND GIN PRAWN TIKKA .................................................................
299 kcal | 180 g chargrilled succulent prawns flavoured with jasmine and drizzled with gin 2450

VARQUI CRAB ..............................................................................................
206 kcal | 160 g layers of crab meat, tandoori shrimp on crisp filo sheet 1830

CRUSTACEAN SALAD ......................................................................................
168 kcal | 150 g crab and lobster tossed with fresh organic greens, kasundi vinaigrette 1700

ACHARI HALDI FISH TIKKA ...........................................................................
209 kcal | 180 g clay oven roasted king fish marinated with organic turmeric pickle 1650

MURG METHI MALAI SOUFFLÉ ......................................................................
351 kcal | 150 g creamy chicken favoured with fenugreek served as a soufflé 1530

CHICKEN GALAWAT ....................................................................................... 369 kcal | 180 g melt-in-your-mouth baked minced chicken tart with green pea pesto 1530

DHUNGAR PATTHAR KE KEBAB ..................................................................... 329Kcal | 180 g lamb cooked over stone served in live smoke with peanut and fig chutney 1530

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

### PALAK PATTA CHAAT
306 kcal | 140 g tangy spinach dumplings layered between crispy spinach leaves

### GULNAR PANEER
301 kcal | 150 g seasoned cottage cheese stuffed with morning glory spinach seeds and pomegranate

### CORN KE KEBAB
280 kcal | 140 g corn delicacy stuffed with mint potato and garlic chutney

### MUSHROOM MIRCH MALAI
157 kcal | 150 g pickled mushrooms tossed with single cream and garlic

### GALOUTI THREE WAYS
331 kcal | 150 g galouti kebabs of broccoli, kidney beans and beetroot cooked over griddle

### VARQUI KHUMB
405 kcal | 160 g layers of spiced mushroom, masala morel on crisp filo sheet

### VARQ GARDEN GREEN
185 kcal | 160 g garden vegetables drizzled with edible flower dressing and fermented kale jelly

### CHILLED MASALA POT
180 kcal | 360 g old Delhi’s signature chaat served with saffron lassi

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**Kindly inform us if you are allergic to any food ingredients**

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- Vegan

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<table>
<thead>
<tr>
<th>SOUP</th>
<th>Calories</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN POTLI MASALA BROTH</td>
<td>175 kcal</td>
<td>chef’s special aromatic clear chicken broth, 830</td>
</tr>
<tr>
<td>LAMB AASH</td>
<td>154 kcal</td>
<td>a long lost recipe of lamb broth cooked overnight with ground spices, 830</td>
</tr>
<tr>
<td>DRUMSTICK LEAF SOUP</td>
<td>168 kcal</td>
<td>drumstick leaves cooked with southern spices, 770</td>
</tr>
<tr>
<td>KHUMB NIMBU KA RASSA</td>
<td>185 kcal</td>
<td>lemon flavoured wild mushroom soup, 770</td>
</tr>
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ENTRÉE

▲ TIRFAL MASALA SEA BASS .................................................................
408 kcal | 180 g marinated with Goan pepper served with green pea mash and mushroom 4600

▲ DUCK CONFIT .................................................................................................
391 kcal | 180 g five spiced duck leg and breast pan-seared with caramelised onion quinoa pulao 3600

▲ PEPPER PRAWN ............................................................................................................
328 kcal | 180 g prawns cooked with dehydrated spices served with black coconut rice 2800

▲ BAMBOO CHICKEN ........................................................................................................
354 kcal | 180 g succulent pieces of chicken with herbs, fired in bamboo stem served with jasmine rice 1830

▲ DILLI-6 CHICKEN CURRY .................................................................................................
315 kcal | 180 g old Delhi style tandoori chicken served with aromatic curry 1830

▲ GONGURA LAMB .................................................................................................
348 kcal | 180 g lamb shank and tender pieces of braised lamb with sorrel leaves strudel 1920

▲ SAFEDA LAMB BIRYANI .........................................................................................
466 kcal | 180 g juicy lamb cooked with Indian spices layered in aromatic basmati rice 1920
VEGETARIAN

BAIGAN KA BHARTA ......................................................................................................................
262 kcal | 160 g deconstructed smoked eggplant mash served in a tart 1250

PANCHDHAAN KHICHADA .......................................................................................................... 328 kcal | 180 g five grain porridge served with assorted Rajasthani accompaniments 1250

CHENNA PANEER ...................................................................................................................... 366 kcal | 160 g homemade cottage cheese tossed with fresh green garlic 1250

AMRITSARI WADI .......................................................................................................................... 471 kcal | 160 g lentil and gram flour dumplings tossed in yoghurt curry 1250

BHINDI TWO WAYS .................................................................................................................. 417 kcal | 160 g cashew nut tossed okra and kurkuri bhindi served with salan gravy 1250

ALOO GOBI BROCCOLI .................................................................................................................. 466 kcal | 160 g potatoes, cauliflower and broccoli sautéed with Indian spices 1250

TAMATAR AUR JAITOON KE KOFTE ................................................................................................ 356 kcal | 160 g creamy olive stuffed in sundried baby tomato and cheese dumpling 1250

GUCCI CHOLE PULAO .................................................................................................................. 327 kcal | 160 g melange of chickpeas and Kashmiri morels tossed with saffron basmati rice 1250

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**ACCOMPANIMENT**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>LASOONI PALAK</td>
<td>135 kcal</td>
<td>80 g</td>
<td>450 fresh spinach tempered with garlic</td>
</tr>
<tr>
<td>ALOO ROAST</td>
<td>223 kcal</td>
<td>80 g</td>
<td>450 baby potatoes stuffed with ginger, green chillies, cheese and spinach</td>
</tr>
<tr>
<td>DAL METHI</td>
<td>197 kcal</td>
<td>80 g</td>
<td>450 melange of tempered yellow and red lentils with a tinge of fenugreek leaves</td>
</tr>
<tr>
<td>DAL TADKA</td>
<td>197 kcal</td>
<td>80 g</td>
<td>450 yellow lentils tempered with cumin seeds</td>
</tr>
<tr>
<td>LAL MOTH KI MAHARANI</td>
<td>244 kcal</td>
<td>80 g</td>
<td>450 red lentils simmered overnight and enriched with chef’s special recipe</td>
</tr>
<tr>
<td>PAPAD KA KHAZANA</td>
<td>466 kcal</td>
<td>80 g</td>
<td>450 assorted papad with trio of chutney and organic pickle</td>
</tr>
</tbody>
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RAITA AND CURD

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

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

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

BREAD SELECTION

- **LEMON LEAF NAAN**
  113 kcal | 1 pc naan flavoured with lemon leaf paste

- **AMRITSARI KULCHA**
  126 kcal | 1 pc Amritsari kulcha stuffed with potato and ground spices

- **CAMEMBERT AND TRUFFLE NAAN**
  88 kcal | 1 pc truffle crusted naan stuffed with camembert cheese

- **GLUTEN FREE NAAN**
  102 kcal | 1 pc clay oven cooked gluten free naan

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<tr>
<td>KHAMEERI ROTI</td>
<td>89 kcal</td>
<td>1 pc overnight fermented whole wheat flour bread</td>
</tr>
<tr>
<td>BAJRA KI MISSI</td>
<td>84 kcal</td>
<td>1 pc traditional millet flour bread cooked and served on mud griddle</td>
</tr>
<tr>
<td>TANDOORI ROTI</td>
<td>82 kcal</td>
<td>1 pc whole wheat flour bread cooked in clay oven</td>
</tr>
<tr>
<td>NARANGI SHEERMAL</td>
<td>100 kcal</td>
<td>1 pc steamed sweet Indian bread with orange flavoured liqueur</td>
</tr>
<tr>
<td>MANDUA ROTI</td>
<td>114 kcal</td>
<td>1 pc traditional Uttarakhand ragi flour bread</td>
</tr>
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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

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

FLAVOURS OF YOGHURT
243 kcal | 120 g shrikhand, aamrakhand and mishti doi

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

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

SHahi TUKDa
114 kcal | 120 g rich bread pudding flavoured with saffron and cardamom

CHOICE OF SORBET
114 kcal | 120 g pineapple or lychee, guava or raw mango sorbet

TRIO OF INDIAN ICE CREAMS
297 kcal | 120 g palm jaggery kulfi, filter coffee kulfi, and saffron yoghurt kulfi coated with chocolate
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 700

DESI CHAI

VARQUI SPECIAL ...........................................................................................................................................
1 kcal | 150 ml a signature blend by master tea sommelier 700

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 700

CARDAMOM CREAM ........................................................................................................................................
70 kcal | 150 ml full cream milk simmered with green cardamom pods 700

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 700
VEDIC TISANE
centuries old Indian wisdom utilized to improve the well being

AADHAVAN..................................................................................................................................................................................................................................................700
1 kcal | 150 ml an artful blend which combines the freshness of mint with palate cleansing properties of fennel

ARJUNA..................................................................................................................................................................................................................................................700
1 kcal | 150 ml handpicked Himalayan herbs and bark of arjuna with cholesterol reducing properties

SAMA..................................................................................................................................................................................................................................................700
1 kcal | 150 ml a light grassy concoction of chamomile and brahmi that relaxes muscles and relieves tension

ANASPHAL..................................................................................................................................................................................................................................................700
1 kcal | 150 ml an aromatic combination of Darjeeling first bloom, star anise and mint which forms a rounded flavour on the palate

THE CLEANSER

VARQUI KAPHILE GREEN TEA ..................................................................................................................................................................................................................................................700
1 kcal | 150 ml rolled tea leaves with a sweet taste and a hint of toasted character

KADI PATTA CHA ..................................................................................................................................................................................................................................................700
1 kcal | 150 ml pleasant combination of lemon grass blended with aromatic curry leaf

VAN GULAB ..................................................................................................................................................................................................................................................700
1 kcal | 150 ml a collection of exotic rowers having a sweet wood favour and a heady fragrance of wild roses

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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COFFEE SELECTION

Espresso
29 kcal | 30 ml

Doppio
36 kcal | 60 ml

Ristretto
29 kcal | 25 ml

TAJ ARTISIAN COFFEE BLEND .......................................................... 700
36 kcal | 150 ml 80% Arabica, 20% Robusta blend. Rich, full bodied combination of sweet and brisk flavour with distinctive taste

TAJ FILTER COFFEE 100% ARABICA ................................................. 700
36 kcal | 150 ml tones of sugar, fruits and berries, with a touch of mellow caramel

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