

## APERITIF

\* **Kane Kraft** ₹ 450  
Fresh sugarcane juice

**Shikanji** ₹ 450  
A refreshing lime beverage

**Mattha** ₹ 450  
Butter milk - Plain / Spiced

## SOUP

♥ ▲ 🍲 **Tamatar Santre ka Saar (110 Kcal)** ₹ 550  
Tomato soup with a hint of orange and spices

🍲 **Bhune Makai ka Shorba** ₹ 550  
Spiced roasted corn broth

♥ 🍲 **Murg Yakhni Shorba (140 Kcal)** ₹ 550  
Hearty chicken broth flavoured with saffron

♥ healthy 🍲 vegetarian 🍲 non vegetarian  
🔥 spicy (#) contains nuts

(\*) signature dishes. (▲) possible to prepare without onion and garlic on request  
please let our associate know if you are allergic to any ingredients  
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# APPETIZER

## Vegetarian

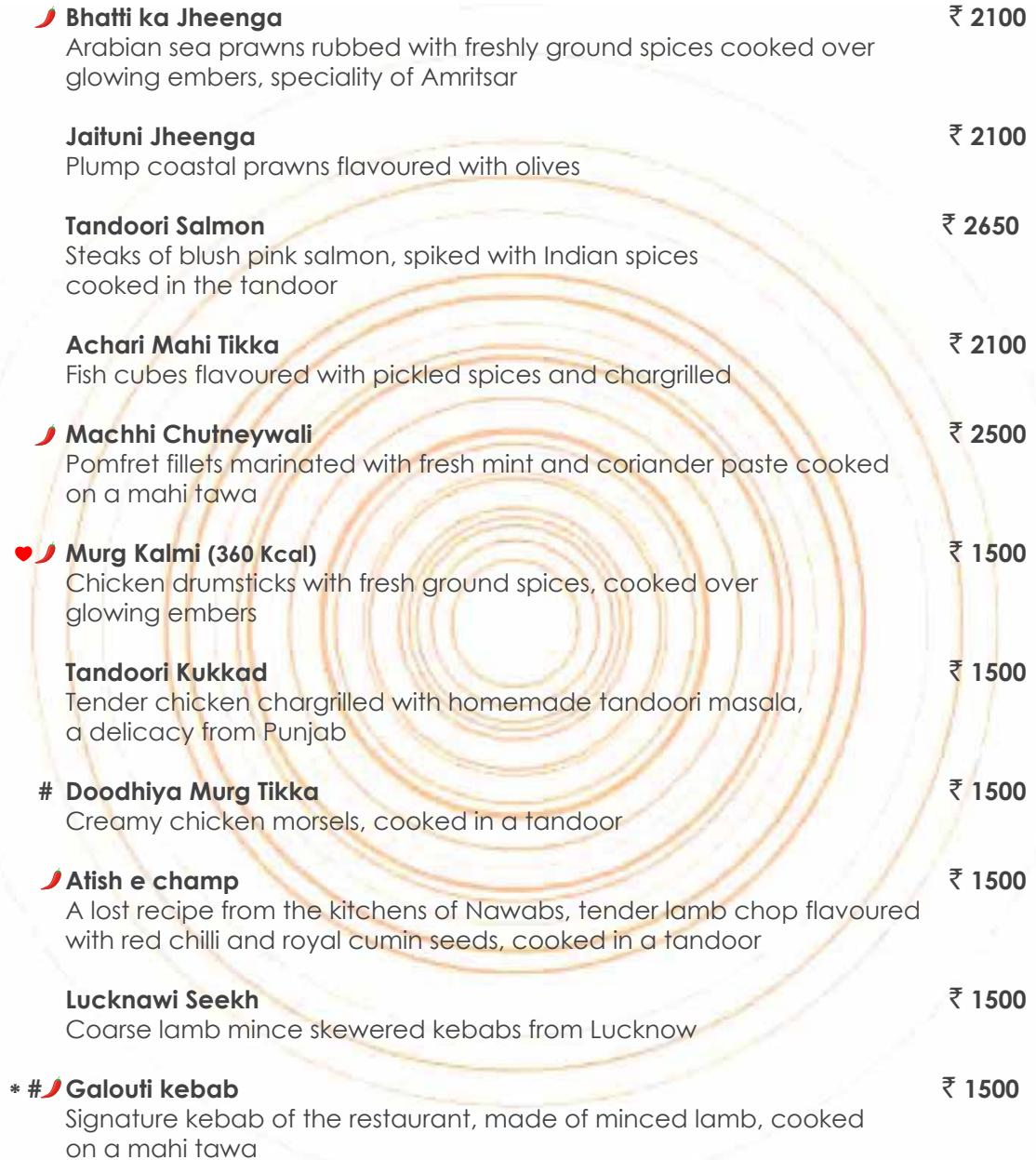
- |  |        |
|--|--------|
| ▲ * <b>Crispy Kabuli Chana Chaat</b><br>Batter fried chickpeas with sweet yogurt and dry mango chutney   | ₹ 875  |
| ▲ * <b>Bhatti ka Paneer</b><br>Cottage cheese marinated with home ground spices cooked over glowing embers, a speciality of Amritsar             | ₹ 1050 |
| ♥ ▲ <b>Broccoli Soorh Angar (140 Kcal)</b><br>Broccoli florets infused with red chilli paste and home ground spices                              | ₹ 1050 |
| <b>Kumbhi Haleem ke Kebab</b><br>Kebabs of pounded smokey mushrooms, from Awadh  | ₹ 1050 |
| 🔪 <b>Lackha Seekh</b><br>Sweet corn pounded with Punjabi spices skewered and cooked on coal embers   | ₹ 1050 |
| ♥ ▲ <b>Chowk ki Tikki (350 Kcal)</b><br>Golden brown crisp potato tikki stuffed with green peas finished with sweet yogurt and dry mango chutney | ₹ 1050 |
| ▲ <b>Bhutte ke Kebab</b><br>Baby corn coated with spicy potato mixed and fried   | ₹ 1050 |
| ♥ <b>Hare Moong ki Shammi (260 Kcal)</b><br>Split green gram with golden onion, cooked with a chef special masala                                | ₹ 1050 |
| 🔪 <b>Aloo Tukda</b><br>Crispy fried baby potatoes tossed with spices   | ₹ 950  |

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# APPETIZER

## Non Vegetarian

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- 🔪 Bhatti ka Jheenga** ₹ 2100  
Arabian sea prawns rubbed with freshly ground spices cooked over glowing embers, speciality of Amritsar
- Jaituni Jheenga** ₹ 2100  
Plump coastal prawns flavoured with olives
- Tandoori Salmon** ₹ 2650  
Steaks of blush pink salmon, spiked with Indian spices cooked in the tandoor
- Achari Mahi Tikka** ₹ 2100  
Fish cubes flavoured with pickled spices and chargrilled
- 🔪 Machhi Chutneywali** ₹ 2500  
Pomfret fillets marinated with fresh mint and coriander paste cooked on a mahi tawa
- ♥️ 🔪 Murg Kalmi (360 Kcal)** ₹ 1500  
Chicken drumsticks with fresh ground spices, cooked over glowing embers
- Tandoori Kukkad** ₹ 1500  
Tender chicken chargrilled with homemade tandoori masala, a delicacy from Punjab
- # Doodhiya Murg Tikka** ₹ 1500  
Creamy chicken morsels, cooked in a tandoor
- 🔪 Atish e champ** ₹ 1500  
A lost recipe from the kitchens of Nawabs, tender lamb chop flavoured with red chilli and royal cumin seeds, cooked in a tandoor
- Lucknawi Seekh** ₹ 1500  
Coarse lamb mince skewered kebabs from Lucknow
- \* # 🔪 Galouti kebab** ₹ 1500  
Signature kebab of the restaurant, made of minced lamb, cooked on a mahi tawa

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# MASTER STROKES

## Vegetarian Light Shades

- # ▲ **Paneer Makhani** ₹ 1200  
Cottage cheese chunks with a buttery tomato gravy
- 🔥 **Spicy Gucchi Kumbh** ₹ 1950  
Handpicked Kashmiri morels, complimented with button mushrooms
- ▲ \* **Haldi Malai Ki Subzi** ₹ 1350  
Vegetables tossed with clotted cream and turmeric
- 🔥 \* **Baingan Bharta (350 Kcal)** ₹ 1200  
A North Indian delicacy of brinjal charred in a tandoor, cooked with onions and tomatoes
- Paneer Hara pyaz** ₹ 1200  
Paneer delicacy from Punjab, finished with fresh spring onion, spices and cream
- #▲ \* **Chilgoza Falli Shatavari** ₹ 1400  
String-less green beans, asparagus and roasted pine nuts, creates a unique symphony of flavours
- ▲ **Subz Kalonji** ₹ 1200  
Crunchy vegetables tempered with onion seeds
- 🔥▲ **Lasooni Palak (380 Kcal)** ₹ 1200  
Spinach tempered with garlic
- Mausam ki Tarkari** ₹ 1200  
Seasonal vegetable made home style with robust Indian spices
- Nadru Singhade ka Chowgra** ₹ 1350  
A preparation of lotus stem and water chestnut spiced with Guntur chillies
- ▲ **Peepaywale Chole** ₹ 1200  
Spiced chickpeas slow cooked in an Amritsari style served with a leavened soft bread
- 🔥 **Rassedar Aloo Wadiyaan** ₹ 1200  
A popular household dish from Punjab made of dried lentil nuggets and potato
- Methi Matar Makhana** ₹ 1200  
Lotus seeds and green peas tossed with cashewnut and raisins
- Khubani Anjeer ke Koffe** ₹ 1350  
Apricot and fig dumpling simmered in a rich Lucknawi gravy
- Masala Kraff Dal** ₹ 1050  
Traditional rich North Indian lentil, simmered overnight on a tandoor finished with home churned butter and cream
- ▲ **Bhagarwali Dal** ₹ 1050  
A home style preparation of tempered yellow lentil

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# BOLD STROKES

## Meat and Poultry

- # \* Sikandari Raan** ₹ 3500  
In ancient history kings used to celebrate victory over slow cooked leg of kid lamb, flambèed the Masala Kraft way
- Nalli Nihari** ₹ 1700  
From the royal kitchens of the Nawabs, this lamb shank delicacy is famous for its spice and subtle flavours
- Laal Maans** ₹ 1700  
A traditional style lamb curry from Rajasthan
- Balti Gosht** ₹ 1700  
A lamb delicacy from Lahore served in a traditional Indian wok
- # Murg Tikka Makhni** ₹ 1500  
North Indian dish of chicken tikka simmered in rich buttery tomato gravy
- Puran Singh ke Dhabe ki Chicken Curry** ₹ 1500  
Age-old recipe of Ambala, farm fed chicken made with home ground spices, finished with curd and coriander leaves
- # Kali Mirch ka Murga** ₹ 1500  
Smoked chicken cooked with a robust flavour of peppercorn
- ♥ Nukkad Ka Kukkad (360 Kcal)** ₹ 1500  
Home-style chicken preparation with onion tomato and whole spices

## Aquatic Strokes

- Crab Kalimiri** ₹ 2900  
Crab meat cooked with coconut milk and a dash of peppercorn, speciality of Thalasseri, Kerala
- Alleppy Pomfret Curry** ₹ 2650  
A fish curry from the Malabar coasts, flavoured with raw mango and coconut
- Khadhai Ka Jheenga** ₹ 2250  
Arabian sea prawns tossed with whole spices and chillies
- Mahi Sunehri** ₹ 2250  
Indian salmon curry flavoured with robust fenugreek seeds, Lucknawi style

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# RICE SPREAD

- 
- **Gosht Biryani Noor-e-Taj** ₹ 1800  
Biryani from the dastarkhans, a delicate and flavorful blend of the choicest cuts of lamb and long grain basmati rice, cooked in dum, an ancient slow cooking technique
  - 🌶️ ■ **Murgh Masaledar Bombay Biryani** ₹ 1500  
Popular chicken biryani spiced with local home ground spices
  - **Subz Biryani** ₹ 1500  
A fragrant assortment of garden fresh vegetables and basmati rice, cooked with mild spices in dum, an ancient slow cooking technique
  - **Steamed Basmati Rice** ₹ 550
  - \* **Masala Kraft Paraat Pulao**  
Curry layered with aromatic basmati rice, served in the traditional flat copper platter called paraat - serves one
  - **Prawn** ₹ 2500
  - **Mutton** ₹ 1900
  - **Chicken** ₹ 1700
  - **Vegetable** ₹ 1450

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## YOGURT SOFT HUES

<b>Matki Dahi</b> Fresh yogurt	₹ 400
<b>Pudina Raita</b> Spiced yogurt with mint	₹ 400
<b>Vegetable Raita</b> Spiced yogurt with vegetables	₹ 400
<b>Boondi Raita</b> Spiced yogurt with gram flour pearls	₹ 400
<b>Tadka Dahi</b> Yogurt tempered with Indian spices	₹ 400

## BREAD CANVAS

<b>Naan - Plain / Garlic / Butter / Cheese</b> Refined flour bread made in a tandoor	₹ 325
<b>Tandoori Roti</b> Whole wheat bread made in a tandoor, served plain or with butter	₹ 325
<b>Paratha - Laccha / Pudina / Mirchi</b> Layered whole wheat bread topped with mint leaves or chillies	₹ 325
<b>Kulcha - Paneer / Aloo Dhaniya</b> Refined flour bread served plain or stuffed with cottage cheese, or potato and raisins or potato and coriander	₹ 325
<b>Phulka (2 Pieces)</b> Puffed Indian bread made on a griddle from home ground wheat	₹ 300
<b>Nachini Phulka (2 Pieces)</b> Puffed Indian bread made on a griddle from red millet	₹ 350
<b>Roomali Roti</b> Thin refined flour bread is made on an inverted griddle	₹ 325

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# DESSERT PALETTE

# **Angoori Rasmalai** ₹ 800  
Cottage cheese dumplings poached in a sweetened and reduced saffron milk

# **Pista Jamun** ₹ 800  
Fried dumplings of khoya stuffed with pistachio, served with sweetened syrup

# **Khajur Badam ka Halwa** ₹ 800  
Derived from Yidish word "halva", a sweet confection made from dates and almond

\* # **Balai ka Tukda** ₹ 800  
A royal dessert of Indian bread pudding with dry fruits and cardamom

# **Amritsari Kulfa Falooda** ₹ 800  
A popular Indian milk based frozen dessert flavoured with pistachio, saffron and cardamom

**Home Churned Kolkata Paan Ice Cream** ₹ 800

**Tilleywali Kulfi** ₹ 800  
Traditional Indian milk based frozen dessert served on a stick

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# WINE PAIRED MENU

## Vegetarian

### \* Bhune Makai ka Shorba

A spiced roasted corn broth

### Kumbhi Haleem ke Kebab

Kebabs of pounded smoky mushrooms, from Awadh

### ▲ Broccoli Soorkh Angar

Broccoli florets infused with red chilli paste and home ground spices

### Bhutte ke Kebab

Baby corn coated with spicy potato mixed and fried

### ▲ Paneer Makhani

Cottage cheese chunks with a buttery tomato gravy

or

### Nadru Singade ka Chowgra

Lotus stem and water chestnut spiced with Guntur chillies

### ▲# Chilgoza Falli Shatavari

Stringless green beans, asparagus and roasted pine nuts

### Masala Kraff Dal

Traditional rich North Indian lentil, simmered overnight on tandoor finished with home churned butter and cream

### Jeera Rice

Cumin flavoured basmati rice

### Assorted Indian Breads

### # Khajur Badam ka Halwa

Derived from Yidish word "hulva", a sweet confection made from dates and almond

### Maharana's Menu

Our signature sugar cane juice

₹ 4000

### Nawab's Menu - choose two

Sula Vineyards Brut, India

Grover Zampa La Reserve Cabernet Blend, India

Taj Svava NV Sangiovese Cabernet, India

₹ 4750

### Samraat's Menu - choose two

G.H. Mumm, France

Saint Clair Pioneer Block No. 2 Taj Cellar Selection, Sauvignon Blanc,

Malborough, 2014, New Zealand

Taj Svava NV Sangiovese Cabernet, India

₹ 5750

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# WINE PAIRED MENU

## Sea Food

### Murg Yakhni Shorba

Hearty chicken broth flavoured with saffron

### Jaituni Jheenga

Plump coastal prawns flavoured with olives

### Tandoori Salmon

Steaks of salmon, marinated with Indian spices cooked in the tandoor

### Achhari Mahi Tikka

Fish cubes flavoured with pickled spices and chargrilled

### Crab Kalimiri

Crab meat cooked with coconut milk and a dash of peppercorns, from Thalassery, Kerala

or

### Mahi Sunehri

Indian salmon curry with robust fenugreek seeds flavour, Lucknawi style

### Chilgoza Falli Shatavari

Stringless green beans, asparagus and roasted pine nuts

### Masala Kraff Dal

Traditional rich North Indian lentil, simmered overnight on tandoor finished with home churned butter and cream

### Steamed Basmati Rice

### Assorted Indian Breads

### # Khajur Badam ka Halwa

Derived from Yidish word "halva", a sweet confection made from dates and almond

### Maharana's Menu

Our signature sugar cane juice

₹ 6000

### Nawab's Menu - choose two

Sula Vineyards Brut, India  
Grover Zampa La Reserve Cabernet Blend, India  
Taj Svara NV Sangiovese Cabernet, India

₹ 6750

### Samraat's Menu - choose two

G.H. Mumm, France  
Saint Clair Pioneer Block No. 2 Taj Cellar Selection, Sauvignon Blanc,  
Malborough, 2014, New Zealand  
Taj Svara NV Sangiovese Cabernet, India

₹ 7500

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# WINE PAIRED MENU

## ☐ Non-Vegetarian

### **Murg Yakhni Shorba**

Hearty chicken broth flavoured with saffron

### # Doodhiya Murg Tikka

Creamy chicken morsels, cooked in tandoor

### \* # 🌶️ Galouti Kebab

Signature kebab of restaurant, made of minced lamb, cooked on mahi tawa

### **Lucknawi Seekh**

Coarse lamb mince skewered kebabs from Lucknow

### **Nalli Nihari**

From the royal kitchens of the Nawabs, this lamb shank delicacy is famous for its spice and subtle flavours

or

### 🍷 🌶️ Nukkad Ka Kukkad (360 Kcal)

Home-style chicken preparation with onion tomato and whole spices

### # Chilgoza Falli Shatavari

Stringless green beans, asparagus and roasted pine nuts

### **Masala Kraft Dal**

Traditional rich North Indian lentil, simmered overnight on tandoor finished with home churned butter and cream

### **Jeera Rice**

Cumin flavoured basmati rice

### **Assorted Indian Breads**

### \* # Balai ka Tukda

A royal dessert of Indian bread pudding with dry fruits and cardamom

### **Maharana's Menu**

Our signature sugar cane juice

₹ 4500

### **Nawab's Menu - choose two**

Sula Vineyards Brut, India

Grover Zampa La Reserve Cabernet Blend, India

Taj Svara NV Sangiovese Cabernet, India

₹ 5500

### **Samraat's Menu - choose two**

G.H. Mumm, France

Saint Clair Pioneer Block No. 2 Taj Cellar Selection, Sauvignon Blanc,

Malborough, 2014, New Zealand

Taj Svara NV Sangiovese Cabernet, India

₹ 6250

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# TEA

## Taj House Blend

₹ 500

Unique blend of Darjeeling and Assam tea which offers elegant flavour and full bodied concoction

## White Tip Darjeeling

₹ 500

The tea treasured for its ripe complex flavour and floral bouquet is a clear favourite of lovers of Darjeeling's distinct muscatel character, this tea is a well-defined cup infusion from the first flush of golden-tipped leaves

# TAJ SIGNATURE TEA

## Duflating Gold

₹ 600

Our signature tea is high grade tea from Assam with bold whole leaves and an abundance of golden tips, infused into a deliciously malty and light-spicy black tea

## Makaibari

₹ 600

This top grade first flush from Darjeeling is lighter in cup colour but very complex with a peach blossom fragrance that carries through and lingers on a palate with sweet taste that is floral and mildly fruity

## Singtom

₹ 600

Located in the Darjeeling East valley, this first pluck with a tippy leaf and wiry appearance imparts a mellow and floral taste to the tea, this mild tea is known for its fresh green and floral notes with subtle hints of wood

# SPECIALITY TEA

## Tulsi

₹ 500

A herbal infusion made from a blend of the finest basil

## Cardamom

₹ 500

A distinctly sweet aromatic flavoured tea that goes very well with milk

## Kashmiri Kahwa

₹ 500

A blend of green tea leaves with saffron strands, a cinnamon bark and cardamom pod which is the distinctive feature of this mild aromatic tea

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# COFFEE

**Taj House Blend** ₹ 500

A unique blend of high grown arabica and robusta with rich and intense flavour

**Taj Signature Indian Harvest Blend** ₹ 500

A perfect combination of arabica and robusta beans from Southern part of India with chocolate aroma and soothing finish

**Aged Monsoon Malabar** ₹ 500

A low caffeine and acidic coffee with tinge of dry spices and bold flavours of chocolate with smooth finish

**Indian Peaberry** ₹ 500

The round peaberry bean is a favourite in South India as it captures the best in aroma, flavour and acidity

**Brazilian Santos** ₹ 500

This coffee of Brazil, is appreciated for its full and creamy body with a mild flavour

**Java Estate** ₹ 500

A rare Indonesian arabica with heavy earthy flavour and spicy aroma

**Decaffeinated Guatemala** ₹ 500

This coffee sets the standards by which the other coffees are measured. Extremely well balanced with good acidity and body, its rich flavour makes it a continued favourite.

**Espresso** ₹ 450

A 30ml shot of pure coffee extract

**Cappuccino** ₹ 450

Single espresso shot with thick steamed milk

# SPECIALITY COFFEE

**Degree Coffee** ₹ 500

South Indian filter coffee served with a flair

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