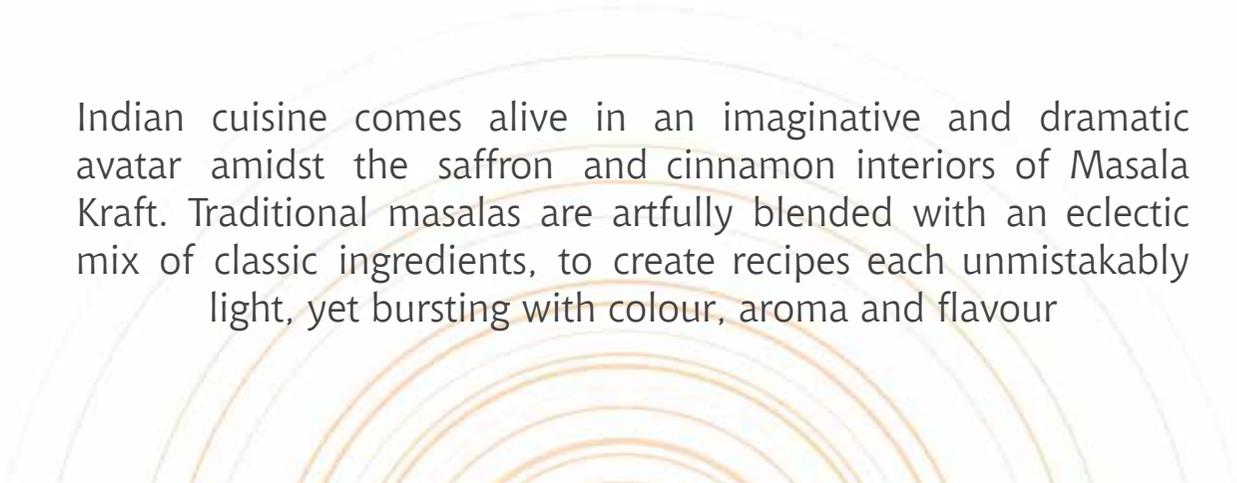




masala kraft





Indian cuisine comes alive in an imaginative and dramatic avatar amidst the saffron and cinnamon interiors of Masala Kraft. Traditional masalas are artfully blended with an eclectic mix of classic ingredients, to create recipes each unmistakably light, yet bursting with colour, aroma and flavour

## APERITIF

- \* **Kane Kraft** ₹ 450  
Fresh sugarcane juice
- Shikanji** ₹ 450  
A refreshing lime beverage
- Mattha** ₹ 450  
Butter milk - Plain / Spiced

## SOUP

- ▲ **Tamatar Pudine ka Shorba** ₹ 550  
Tomato soup with a hint of mint and spices
- **Bhune Makai ka Shorba** ₹ 550  
Spiced roasted corn broth
- **Murg Yakhni Shorba** ₹ 550  
Hearty chicken broth flavoured with saffron

■ vegetarian ■ non vegetarian  
🔥 spicy (#) contains nuts

(\*) signature dishes. (▲) possible to prepare without onion and garlic on request  
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# APPETIZER

## Vegetarian

- ▲\* **Crispy Kabuli Chana Chaat** ₹ 875  
Fried chickpeas with sweet yoghurt and dry mango chutney
- ▲\* **Bhatti ka Paneer** ₹ 1050  
Cottage cheese marinated with home ground spices cooked in a clay oven, from Amritsar
- ▲ **Sarson ke Phool** ₹ 1050  
Broccoli florets infused with mustard and pickling spices cooked in a clay oven
- Kumbhi Haleem ke Kebab** ₹ 1050  
Kebabs of pounded smoky mushrooms, from Awadh
- 🔥 **Lackha Seekh** ₹ 1050  
Sweet corn pounded with Punjabi spices skewered and cooked on coal embers
- # **Kutran Chaat Aminabadi** ₹ 1050  
Crunchy potato cakes infused with fenugreek, topped with yoghurt and mango relish
- Baby Corn Bezule** ₹ 1050  
Baby corn marinated in varied spices, fried crisp, from the Mangalore region
- Subz Shikampuri** ₹ 1050  
Vegetables blended with golden onions, stuffed with yoghurt and mint
- ▲ **Dilli ki Challi** ₹ 900  
'Corn on the cob' from the streets of Delhi, done innovatively at "Masala Kraft"

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# APPETIZER

## ■ Non Vegetarian

- 🔪 **Bhatti ka Jheenga** ₹ 2100  
Arabian sea prawns rubbed with freshly ground spices cooked over glowing embers, from Amritsar
- Lasooni Jheenga** ₹ 2100  
Coastal prawns flavoured with brown garlic, chargrilled
- Tandoori Pomfret** ₹ 2500  
Skewered marinated pomfret cooked in clay oven over charcoals
- Tandoori Salmon** ₹ 2650  
Steaks of salmon, marinated with Indian spices cooked in the clay oven
- Ajwaini Mahi Tikka** ₹ 2100  
Fish cubes scented with bishop's weed, chargrilled
- 🔪 **Murg Kalmi** ₹ 1500  
Chicken drumsticks with fresh ground spices, cooked over glowing embers, from Awadh
- # **Doodhiya Murg Tikka** ₹ 1500  
Creamy chicken morsels, cooked in clay oven
- Murg Malai Seekh** ₹ 1500  
A lost recipe from the kitchen of nawabs, chicken skewered and coated with malai
- Lucknavi Seekh** ₹ 1500  
Coarse lamb mince skewered kebabs from Lucknow
- \* # 🔪 **Galouti Kebab** ₹ 1500  
Signature kebab of restaurant, made of minced lamb, cooked on mahi tawa

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# MASTER STROKES

## ■ Vegetarian Light Shades

- ▲ **Paneer Makhani** ₹ 1300  
Cottage cheese chunks with a buttery tomato gravy
- ✓ **Gucchi Kumbh Masala** ₹ 1950  
Kashmiri morels with button mushrooms in a spicy onion and tomato masala
- ▲\* **Haldi Malai Ki Subzi** ₹ 1350  
Vegetables tossed with clotted cream and turmeric
- ▲ # **Chilgoza Falli Shatavari** ₹ 1400  
Stringless green beans, asparagus and roasted pine nuts
- Nadru Singade ka Chowgra** ₹ 1350  
Lotus stem and water chestnut spiced with Guntur chillies
- ✓\* **Baingan Bharta** ₹ 1200  
Brinjals charred in a tandoor, cooked with onions and tomatoes, from North India
- ✓ **Rassedar Aloo Wadiyaan** ₹ 1200  
Dried lentil nuggets in potato, onion and tomato gravy, from Amritsar
- ▲ **Subz Kalonji** ₹ 1200  
Vegetables tempered with onion seeds
- ▲ **Lasooni Palak** ₹ 1200  
Spinach tempered with garlic
- Mausam ki Tarkari** ₹ 1200  
Seasonal vegetable made home style with robust Indian spices
- ▲ **Peepaywale Chole** ₹ 1200  
Spiced chickpeas slow cooked Amritsari style, served with leavened soft bread
- Bharwan Mirch** ₹ 1200  
Capsicum stuffed with spiced potatoes, served with salan
- ▲ **Bhuni Matar Makhana** ₹ 1200  
Lotus seeds and green peas tossed with cashewnut and raisins
- Chakki ki Sabzi** ₹ 1200  
Wheat flour dumpling in a smoked tomato gravy, from Rajasthan
- Dal Makhani** ₹ 1050  
Black lentil, from North India
- ▲ **Bhagarwali Dal** ₹ 1050  
A home style preparation of tempered yellow lentil

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# BOLD STROKES

## Meat and Poultry

- |   |               |
|---|---------------|
| <b>☞ * # Sikandari Raan</b>   | <b>₹ 3500</b> |
| Slow cooked leg of kid lamb, flambèed the Masala Kraft way - from Sikandarabad Royal Households |               |
| <b>☞ * Qoy-e-awadh</b>  | <b>₹ 1700</b> |
| Lamb shank - from the kitchens of the Nawabs of Awadh   |               |
| <b>Meat Curry</b>   | <b>₹ 1700</b> |
| A traditional home style lamb curry from Punjab   |               |
| <b>☞ Lahori Kadai Gosht</b>   | <b>₹ 1700</b> |
| Lamb cooked semi dry in an Indian wok   |               |
| <b>Murg Tikka Makhni</b>  | <b>₹ 1500</b> |
| Chicken tikka simmered in rich buttery tomato gravy, from North India                           |               |
| <b>Chicken Tariwala</b>   | <b>₹ 1500</b> |
| Chicken curry home style, from North India  |               |
| <b># Kali Mirch ka Murgh</b>  | <b>₹ 1500</b> |
| Smoked chicken in a gravy with peppercorns  |               |
| <b>☞ # Murg Kaliyan</b>   | <b>₹ 1500</b> |
| Chicken cooked in a golden onion and yoghurt gravy  |               |

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## ▣ Aquatic Strokes

- ▣ **Crab Kalimiri** ₹ 2900  
Crab meat cooked with coconut milk and a dash of peppercorns, from Thalassery, Kerala
- ▣ **Alleppy Pomfret Curry** ₹ 2650  
Fish curry with raw mango and coconut, from the Malabar coastal region
- ▣ **Khade Masale ka Jheenga** ₹ 2250  
Arabian sea prawns tossed with whole spices and chillies a semi dry preparation
- ▣ **Mahi Sunehri** ₹ 2250  
Indian salmon curry with robust fenugreek seeds flavour, Lucknavi style

## RICE SPREAD

- ▣ **Lucknavi Subz Biryani** ₹ 1500  
A fragrant assortment of garden fresh vegetables and basmati rice, cooked with mild spices in dum, from Awadh
- ▣ **Lucknavi Gosht Biryani** ₹ 1800  
Lamb and long grain basmati rice, cooked in dum, from the kitchens of the Nawabs of Awadh
- ▣ **Steamed Basmati Rice** ₹ 550
- \* **Masala Kraft Paraat Pulao**  
Curry layered with aromatic basmati rice, served in the traditional flat copper platter called Paraat
- ▣ **Prawn** ₹ 2500
- ▣ **Chicken** ₹ 1700
- ▣ **Mutton** ₹ 1900
- ▣ **Vegetable** ₹ 1450

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## ■ YOGHURT SOFT HUES

- |  |       |
|--|-------|
| <b>Matki Dahi</b><br>Natural curd set in an earthen pot      | ₹ 400 |
| <b>Pudina Raita</b><br>Spiced yoghurt with mint              | ₹ 400 |
| <b>Vegetable Raita</b><br>Spiced yoghurt with vegetables     | ₹ 400 |
| <b>Boondi Raita</b><br>Spiced yoghurt with gram flour pearls | ₹ 400 |
| <b>Tadka Dahi</b><br>Yoghurt tempered with Indian spices     | ₹ 400 |

## BREAD CANVAS

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

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## DESSERT PALETTE

- |   |       |
|---|-------|
| # <b>Angoori Rasmalai</b>   | ₹ 800 |
| Cottage cheese dumplings poached in sweetened and reduced saffron milk                    |       |
| # <b>Pista Jamun</b>  | ₹ 800 |
| Fried dumplings of pistachio stuffed khoya, served with sweetened syrup                   |       |
| # <b>Anjeer Halwa</b>   | ₹ 800 |
| Derived from Yidish word "hulva", a sweet confection made from dried figs                 |       |
| * # <b>Balai ka Tukda</b>   | ₹ 800 |
| A royal dessert of Indian bread pudding with dry fruits and cardamom                      |       |
| # <b>Amritsari Kulfa Falooda</b>  | ₹ 800 |
| A popular Indian milk based frozen dessert flavoured with pistachio, saffron and cardamom |       |
| # <b>Sewaiyaan Ka Muzaffar</b>  | ₹ 800 |
| A delicate dessert made of vermicelli from north-west frontier                            |       |
| <b>Home Churned Ice Cream</b>   | ₹ 750 |
| Calcutta Paan   |       |

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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

### ▲ Sarson Ke Phool

Broccoli florets infused with mustard and pickling spices cooked in a clay oven

### ♪ Baby Corn Bezule

Baby corn marinated in varied spices, fried crisp, from the Mangalore region

### ▲ 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

### Dal Makhani

Black lentil, from North India

### Jeera Rice

Cumin flavoured basmati rice

### Assorted Indian Breads

### # Anjeer Halwa

Derived from Yidish word "hulva", a sweet confection made from dried figs

### Maharana's Menu

Our signature sugar cane juice

₹ 4000

### Nawab's Menu - choose two

Chandon Brut, India  
Sula Vineyards 'Dindori' Viognier 2015, India  
Taj Svava NV Sangiovese Cabernet, India

₹ 4750

### Samraat's Menu - choose two

Moët & Chandon Brut Impérial, France  
Palais Corte Giara Venezia IGT Pinot Grigio 2014, Italy  
Palais Castellani Toscana IGT Sangiovese Cabernet 2011, Italy

₹ 5750

Our standard measure of a glass is 150 ml  
Wine and Vintages may vary as per availability

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# WINE PAIRED MENU

## Sea Food

### Murg Yakhni Shorba

Hearty chicken broth flavoured with saffron

### Lasooni Jheenga

Coastal prawns flavoured with brown garlic and chargrilled

### Tandoori Salmon

Steaks of salmon, marinated with Indian spices cooked in the clay oven

### Ajwaini Mahi Tikka

Fish cubes scented with bishop's weed, 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, Lucknavi style

### Chilgoza Falli Shatavari

Stringless green beans, asparagus and roasted pine nuts

### Dal Makhani

Black lentil, from North India

### Steamed Basmati Rice

### Assorted Indian Breads

## # Sewaiyaan Ka Muzaffar

A delicate dessert made of vermicelli from north-west frontier

### Maharana's Menu

Our signature sugar cane juice

₹ 6000

### Nawab's Menu - choose two

Chandon Brut, India  
Grover Zampa Sauvignon Blanc 2015, India  
Sula Vineyards Satori Merlot 2015, India

₹ 6750

### Samraat's Menu - choose two

Moët & Chandon Brut Impérial, France  
Saint Clair Pioneer Block No. 2 Taj Cellar Selection Marlborough Sauvignon Blanc 2014, New Zealand  
Dona Paula Estate Mendoza Valley Malbec 2015, Argentina

₹ 7500

Our standard measure of a glass is 150 ml  
Wine and Vintages may vary as per availability

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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 clay oven

### \* # 🌶️ Galouti Kebab

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

### Lucknavi Seekh

Coarse lamb mince skewered kebabs from Lucknow

### 🌶️ \* # Qoy-e-awadh

Lamb shank - from the kitchens of the Nawabs of Awadh

or

### 🌶️ # Murg Kaliyan

Chicken cooked in a golden onion and yoghurt gravy

### # Chilgoza Falli Shatavari

Stringless green beans, asparagus and roasted pine nuts

### Dal Makhani

Black lentil, from North India

### 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

Chandon Brut, India

Grover Vineyards Sauvignon Blanc 2015, India

Grover La Reserve Cabernet Shiraz 2014, India

₹ 5500

### Samraat's Menu - choose two

Moët & Chandon Brut Impérial, France

Lutzville Cape Diamond Chenin Blanc 2015, South Africa

Palais Castellani Toscana IGT Sangiovese Cabernet 2011, Italy

₹ 6250

Our standard measure of a glass is 150 ml

Wine and Vintages may vary as per availability

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## TEA

### Taj House Blend

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

₹ 500

### White Tip Darjeeling

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

₹ 500

## TAJ SIGNATURE TEA

### Duflating Gold

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

₹ 600

### Makaibari

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

₹ 600

### Singtom

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

₹ 600

## SPECIALITY TEA

### Tulsi

a herbal infusion made from a blend of the finest basil

₹ 500

### Cardamom

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

₹ 500

### Kashmiri Kahwa

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

₹ 500

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# COFFEE

## Taj House Blend

a unique blend of high grown Arabica and Robusta with rich and intense flavour

₹ 500

## Taj Signature Indian Harvest Blend

a perfect combination of Arabica and Robusta beans from Southern part of India with chocolate aroma and soothing finish

₹ 500

## Aged Monsoon Malabar

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

₹ 500

## Indian Peaberry

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

₹ 500

## Brazilian Santos

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

₹ 500

## Java Estate

a rare Indonesian Arabica with heavy earthy flavour and spicy aroma

₹ 500

## Decaffeinated Guatemala

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.

₹ 500

## Espresso

a 30ml shot of pure coffee extract

₹ 450

## Cappuccino

single espresso shot with thick steamed milk

₹ 450

# SPECIALITY COFFEE

## Degree Coffee

South Indian filter coffee served with a flair

₹ 500

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government taxes as applicable.

