

# CAPITAL KITCHEN

## GLOBAL DELIGHTS

SMOKED SALMON SALAD • 1325 ●

Seasonal lettuce, French vinaigrette and capers

CHEF'S CAESAR SALAD • 875 ●

Iceberg lettuce with caesar dressing, chunky croutons, bacon, chicken and shaved parmesan cheese

GREEK SALAD • 795 ●

Herb-marinated feta, tomatoes, cucumber, olives, sliced red onion, cracked black pepper, olive oil

VEGETABLE GRILLED SANDWICH • 1075 ●

Green lettuce, grain and green chili

TUSCAN TOMATO SOUP • 625 ●

Tomato basil soup, goat cheese crostini and fresh basil

PALACE FRIED FISH/CHICKEN, CHIPS • 1375 ●

Crumb fried white fish fillet/chicken breast, served with chunky chips, tartare sauce, fresh lemon salsa

GOURMET CHICKEN BURGER • 1350 ●

Topped with cheddar, gherkins, tabasco onions, bacon, French mustard and mayonnaise, served with potato wedges

CHICKEN BUNNY CHOW • 1150 ●

Hollowed out soft bread bun filled with Durban chicken and vegetable curry, a South African street food tradition from Taj Cape Town

THE CAJUN VEGETABLE BURGER • 1150 ●

Cajun-spiced vegetable patty, gherkins, sliced tomato, served with coleslaw and potato wedges

THE CAPITAL CLUB • 1175 ●

Toasted double decker sandwich, chicken, fried egg, crispy bacon, tomato, iceberg lettuce, mayonnaise, served with potato wedges

THE VEGETARIAN CLUB • 1075 ●

Toasted double decker sandwich, grilled vegetables, tomato, cucumber, cheese, served with coleslaw and potato wedges

GRILLED CAPRESE SANDWICH • 1075 ●

Freshly baked focaccia, mozzarella, seasoned tomato, basil pesto

## GRILLS, PASTA, RISOTTO

GRILLED PRAWNS WITH LEMON GARLIC BUTTER • 1900 ●

GRILLED LAMB CHOPS, SAUTÉED VEGETABLES, ●

ROSEMARY JUS • 2300

GRILLED SALMON, VEGETABLES, CITRUS CAPERS • 2100 ●

GRILLED RIVER SOLE FILLET • 1375 ●

Dry white wine butter emulsion, served with sautéed vegetables, potato mash and slivered almonds

ROTISSERIE CHICKEN • 1550 ●

Half-a-chicken perfectly roasted with pan juices, truffle-scented six-grain ragout, thyme glaze

SPAGHETTI BOLOGNESE • 1350 ●

Rich lamb, tomato and garlic ragout, shaved parmesan

MAC N CHEESE • 1150/1075 ●

Thyme-scented chicken / garden fresh vegetables

SAFFRON ENHANCED SHRIMP RISOTTO • 1350 ●

Fresh prawn and saffron extract with carnaroli rice

TRUFFLE ENHANCED CEPES AND FIELD ●

MUSHROOM RISOTTO • 1200

Ceps and field mushrooms cooked with carnaroli rice, parmesan and truffle

PENNE ARRABBIATA • 1150 ●

Penne in spicy red chili tomato and onion sauce

CAPITAL PASTA • 1150 ●

Penne / fusilli / fettuccini in aurora / alfredo sauce

## REGIONAL INDULGENCE

NON-VEGETARIAN KEBABS • 1625 ●

Mutton seekh kebab, Chicken tikka, Tandoori fish tikka

VEGETARIAN KEBABS • 1425 ●

Paneer tikka, Hare mattar badam ki tikki, Kurkure khumb

KATHI ROLL – CHICKEN / COTTAGE CHEESE • 1175/1075 ●●

Clay oven-roasted spiced chicken / cottage cheese wrapped in paratha, served with sliced red onion, cilantro chutney

CHOLE BHATURE • 925 ●

Spiced chickpea curry, golden fried puffed bread

MURGH DHANIYA SHORBA • 650 ●

Chicken and coriander thin soup cooked with Indian spices

DAL NARIYAL SHORBA • 625 ●

Lentil and coconut thin soup cooked with Indian spices

PAPDI CHAAT • 800 ●

A Delhi classic

## TRADITIONAL MAINS

LAL MAAS • 1425 ●

Traditional Rajasthani lamb curry with Mathania red chillies

KEEMA MATAR • 1375 ●

Minced lamb, green peas, spices

HOME-STYLE CURRIES • 1375 /1375 / 1075 ●

Ghar Ki Murgi / Fish Curry / Egg Curry

CHICKEN TIKKA TAWA MASALA • 1375 ●

Tandoor roasted chicken morsels, fenugreek scented tomato gravy

PANEER TIKKA MASALENDAR • 1125 ●

Cottage cheese tossed in a tangy gravy of fresh tomatoes and onions

RAJMA CHAWAL • 1050 ●

Kidney beans in onion and tomato masala, served with steamed basmati rice, spiced 'mukka' pyaaz and pickle

SUBZ HANDI • 1025 ●

Garden fresh vegetables, rich cashew nut cream

MAWA MALAI KOFTA • 1025 ●

Cottage cheese dumplings in a saffron enhanced cashew nut gravy

ALOO GOBHI • 1025 ●

Potatoes and cauliflower tossed in a "kadhai", scented with fresh coriander and cumin

KADHI CHAWAL • 1100 ●

Lentil flour dumplings in spiced yoghurt curry served with steamed basmati rice

GOSHT / SUBZ BIRYANI • 1425/1275 ●●

Fragrant basmati rice layered with lamb / vegetables and spices, cooked in a sealed pot, served with yoghurt, red onions

DAL MAKHANI • 1050 ●

Whole black lentils simmered overnight with tomatoes and chillies, enhanced with cream and butter

DAL TADKA • 950 ●

Melange of split yellow lentils tempered with ginger and chillies

STEAMED BASMATI RICE • 425 ●

TANDOORI BREADS • 425 ●

Roti/Naan/Paratha - two of any

## PIZZA

SEAFOOD PIZZA • 1450 ●

Calamari, shrimps, Scottish smoked salmon, garlic confit, capers

PIZZA PEPPERONI • 1450 ●

Pork pepperoni, mozzarella, green chilli, tomato sauce

CAPITAL'S PIZZA • 1450 / 1150 ●●

Barbecued tandoori chicken, red onion, coriander, tomato sauce / roasted garlic, goat cheese, red and green pesto

CLASSIC PIZZA MARGHERITA • 1150 ●

Mozzarella, basil, tomato sauce

PIZZA FUNGI • 1150 ●

Mushrooms, red onion, mozzarella, parmesan, roast garlic, herbs, tomato sauce

## DESSERT

GULAB JAMUN • 770 ●

Saffron flavoured warm, soft reduced milk dumpling

RASMALAI • 750 ●

Poached cottage cheese and cream dumplings, sweetened with saffron milk, pistachio slivers

HOME MADE CHEESE CAKE • 750 ●

ICE-CREAM • 750 ●

BANOFFEE PIE • 750 ●

English dessert pie with banana, cream, toffee

CHOCOLATE INDULGENCE • 750 ●

Double chocolate brownie, warm chocolate sauce, vanilla ice cream

UN MINUTO LA TIRAMISU • 750 ●

Classic Italian trifle, mascarpone, fresh cream, sponge fingers, coffee, dusted with chopped chocolate

## SIDES • 625 ●

MASHED POTATOES

FRENCH FRIES

POTATO WEDGES

GARLIC TOAST

SAUTÉED VEGETABLES

## WINES

### Champagne

NON VINTAGE	3409	Moët & Chandon Brut Impérial (750 ml)	12000
NON VINTAGE	125	G. H. Mumm Cordon Rouge (150 ml/750 ml)	2000/10000

### Sparkling Wine

INDIAN	3400	Sula Brut (375 ml)	1400
ITALY	3408	Zonin Prosecco (200 ml)	1350

### White Wines

CHARDONNAY	3501	Albert Bichot Pouilly-Fuisse, France	2000
CHARDONNAY	3503	Bush Ballad, Australia	800
SAUVIGNON BLANC	3502	Brancott Estate Marlborough, New Zealand	1000
SAUVIGNON BLANC	3425	Sula Vineyards, India	700
PINOT GRIGIO	3437	Golden Sparrow IGT, Italy	850

### Red Wines

PINOT NOIR	3505	Brancott Estate Marlborough, New Zealand	1000
PINOT NOIR	3508	Le Grand Noir Black Sheep, France	850
PINOTAGE	3506	Nederburg Winemaker's Reserve, South Africa	950
MERLOT	3507	Monte Pacifico, Chile	850
SHIRAZ	3509	Bush Ballad, Australia	800
SHIRAZ	3447	Sula Vineyards Dindori Reserve, India	750
CABERNET BLEND	3433	Grover La Reserve Collection, India	750

### Rosé and Dessert Wines

PORTUGAL	3452	Mateus The Original Portugal	950/4750
INDIA	3450	Sula Blush Zinfandel Sula Vineyards India	700/3500



## Spirits

### VODKA

WHEAT	Absolut Elyx • 750
WHEAT	Beluga • 750
GRAPE	Ciroc • 750

### RUM

WHITE	Bacardi Carta Blanca • 600
DARK	Captain Morgan Gold • 550

### GIN

SCOTLAND	Hendrick's • 850
LONDON DRY	Bombay Sapphire • 650
LONDON DRY	Gordon • 650
LONDON DRY	Beefeater • 650

### TEQUILA

BLANCO	Patron Silver • 900
GOLD	Camino • 600

### COGNAC

VSOP	Martell • 900
VS	Martell • 650

### LIQUEURS

CREAM	Bailey's Irish Cream • 600
COFFEE	Kahula • 600
HONEY	Drambuie • 600

### AMERICAN WHISKEY

BOURBON	Woodford's Reserve • 900
BOURBON	Jim Beam White • 600

### BLENDED SCOTCH WHISKY

25 YEARS	Johnnie Walker 'Blue Label' • 1900
21 YEARS	Royal Salute • 1750
12 YEARS	Chivas Regal • 750
12 YEARS	Johnnie Walker 'Black Label' • 750

### SINGLE MALT WHISKY

ISLAY	Lagavulin 16 Years • 1250
SPEYSIDE	Aberlour 16 Years • 1000
SPEYSIDE	The Glenlivet - 12 Years • 750
SPEYSIDE	Glendloch - 12 Years • 750
SKYE	Talisker - 10 Years • 750

## COCKTAILS

### Signatures

SCOTSMAN'S LUNCH • 750  
Oban 14 yrs, Cointreau, carrot juice, green pea purée, bitters, lime

A WHISKY DATE • 750  
Gold Label, raspberry purée, dark chocolate, sugar syrup

CAPITAL KITCHEN • 750  
El Ron Prohibido, Cointreau, passionfruit, orange juice, bitters

GREEN SALAD • 750  
Absolut Elyx, cucumber, coriander, ginger, sugar syrup, pepper, lime ginger beer

POMEGRANATE AND ROSEMARY COLLINS • 750  
Beefeater, lime, pomegranate, sugar syrup, rosemary, soda

### Classics

MARGARITA • 875  
Corralejo Reposado, Cointreau, lime

NEGRONI • 875  
Beefeater, Campari, Martini Rosso, bitters

MOJITO • 875  
Bacardi, mint, lime, soda

OLD FASHIONED • 875  
Woodford's Reserve Bourbon, angostura bitters

BLOODY MARY • 875  
Absolut Elyx, lime, tabasco, worcestershire sauce, salt, pepper, tomato sauce

MARTINI • 875  
Tanqueray gin, Martini extra dry, green olives

RUSTY NAIL • 875  
Scotch, Drambuie

## Non Alcoholic Cocktails

SUMMER CHARM • 495  
Pineapple, basil, ginger ale

MYSTIQUE PINK • 495  
Cranberry, ginger, curry leaf, lime

WINTER BOOSTER • 495  
Orange juice, honey, ginger, black pepper

HULK • 495  
Kiwi, ginger, mint topped with sprite

## SHAKES

CHOCOLATE FANTASY • 495  
Chocolate ice-cream, chocolate sauce, dark chocolate, milk

BANANA AND STRAWBERRY SMOOTHIE • 495  
Banana, strawberry crush, vanilla ice-cream, yoghurt

SEASONAL PUNCH • 495  
Seasonal fruit, mint, peach syrup, curd

COLD COFFEE • 495  
Coe ice-cream, espresso, milk, chocolate sauce

## Other Beverages

RED BULL ENERGY DRINK • 350

FRESH FRUIT JUICE • 395

STILL MINERAL WATER GLASS BOTTLE 750ML • 325

AERATED BEVERAGES • 295

EVIAN 330 ML • 225

EVIAN 1000ML • 450

PERRIER 330ML • 325

PERRIER 750ML • 500

SAN BENEDETTO 250ML • 225

FLAVOURED ICED TEA • 400

## BEERS

### Beer Imported

LAGER	Chang • 750
WHEAT	Erdinger Weissbeir • 750
TRAPPIST	Chimay Red • 750

### Indian

LAGER	Kingsher Ultra • 550
LAGER	Kingsher Premium • 550
LAGER	Heineken • 550
LAGER	Corona • 550

## TEA AND COFFEE

### Teas

TAJ HOUSE BLEND • 495
CHAMOMILE • 495
GREEN • 495
MASALA CHAI • 495

### Coffees

TAJ HOUSE BLEND ESPRESSO • 495
CAPPUCCINO • 495
AMERICANO • 495
CAFÉ LATTE • 495

Our standard pour for wine by glass is 150ml

Our standard pour for spirits is 30 ml

All prices are in Indian rupees and subject to applicable government taxes

Prices are inclusive of Maximum retail price (MRP) and additional charges for our facilities and services

Service of alcoholic beverages is permitted to those above 25 years of age only