



**Masala Art Impression**  
- Prabhakar Kolte 2010

## FIRST IMPRESSIONS

### ▣ Non vegetarian

<b>Mirch ka jheenga</b> Char grilled prawns, hung yoghurt, pickled chilli	2625
<b>Macchli tikka</b> River sole, Kashmiri chilli paste, cinnamon, carom powder	1800
<b>Dhungare murgh</b> Smoked infused, char grilled chicken	1675
<b>Doodhiya murgh tikka</b> Char grilled chicken, burnt garlic, cheese	1675
<b>Bhatti ka murgh</b> Whole chicken, home ground spices, hung yoghurt	1675
<b>Barrah kebab</b> Char grilled lamb chops, home ground spices	2125
<b>Galouti kebab</b> Minced lamb kebab, griddled, floral aromats, ulta tawa paratha	1825
<b>Seekh kebab</b> Skewered lamb mince kebab	1825

*Please inform our associates if you are allergic to any ingredients.  
All prices are in Indian rupees and subject to Government taxes.*



## 🍴 Vegetarian

<b>Mutter ki shammi</b> Green peas galettes, cumin, ginger	1025
<b>Sarson ke phool</b> Broccoli florets, char-grilled, mustard	1025
<b>Teen mirch ka paneer tikka</b> Cottage cheese, mélange of three peppers, hung yoghurt	1175
<b>Dahi singhdane ki tikki</b> Hung yoghurt, roasted peanut kebabs, griddled	1025
<b>Kurkure khumb</b> Crispy fried cheese stuffed mushroom	1025
<b>Dal bharwaan aloo tikki</b> Potato galettes, spiced gram lentils, tamarind sauce, pomegranate pearls	800
<b>Paneer makai seekh</b> Mashed cottage cheese and corn kernel skewer, green cardamom	1175

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## WATER COLOURS

### ■ Non vegetarian

**Murgh yakhni** 600  
Extract of chicken, home ground spices, fresh herbs

**Gosht pudina** 600  
Mint scented spiced lamb extract

### ■ Vegetarian

**Tamatar dhaniya** 600  
Extract of tomatoes, fresh herbs, papdi crisps

**Khumb nimbu** 600  
Lemongrass infused mushroom broth

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## Heavy strokes

### ▣ Non vegetarian

<b>Jheenge ka salan</b> Sautéed prawns, peanuts, sesame, coconut	2400
<b>Murgh angara</b> Char grilled chicken, homemade pounded spices	1775
<b>Murgh makhni</b> Grilled chicken, tomatoes, cashew nuts, cream	1775
<b>Murgh korma</b> Chicken on bone cooked in aromatic gravy	1775
<b>Khusk raan</b> Whole leg of lamb, braised with spices	3000
<b>Bhuna gosht</b> Succulent lamb morsels, the best of Lucknowi traditional cooking	1950
<b>Dum ki rohani nalli</b> Slow braised lamb shanks, saffron, vetiver	1950
<b>Gosht biryani</b> Aromatic basmati rice, lamb, home ground spices	1950

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■ **Vegetarian**

<b>Paneer makhni</b> Cottage cheese, tomatoes, cashew nut	1175
<b>Tawa paneer</b> Char grilled cottage cheese, fresh peppers	1175
<b>Malai kofta</b> Cottage cheese and nut dumplings, fresh pomegranate pearls, milk fat	1175
<b>Lasooni palak</b> Sautéed spinach, garlic tempered	1025
<b>Methi gobhi</b> Cauliflower cooked with fenugreek, home ground spices	1025
<b>Baingan bharta</b> Roasted aubergine mash, onions, tomatoes, pounded spices	1075
<b>Bhindi naintara</b> Griddle tossed okra, onions, spices, sesame seeds	1075
<b>Peepaywale chole</b> Stewed chickpeas, raw mango, onion	1075
<b>Khusk subziaan</b> Sautéed vegetables, fresh herb, home ground spices	1025
<b>Dal makhani</b> Simmered black lentils, home ground spices, butter	1025
<b>Dal tadka</b> Tempered yellow lentils	825
<b>Subz dum biryani</b> Assorted vegetables, basmati rice, saffron, vetiver	1300
<b>Steamed rice</b>	600

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## ■ SIDE DISHES

**Raita** 400  
Whipped yoghurt, gram flour pearls/mix  
vegetables/pineapple/mint/tempered garlic

**Ghar ki dahi** 350  
Homemade plain yoghurt

**Green salad** 325

## BAKED COLLAGE

**Phulka** 225  
Puffed Indian wheat bread

**Roti** 300  
Whole wheat bread baked in clay oven

**Khameeri roti** 300  
Traditional bread prepared using cultured dough

**Laccha / pudina parantha** 300  
Layered bread, whole wheat flour, butter, powdered mint

**Naan**  
Leavened refined flour and with following toppings  
*Garlic* 325  
*Butter* 325  
*Plain* 275

**Bharwan kulcha** 375  
Bread with a choice of fillings of onion, potato,  
cheese, cottage cheese

**Amritsari kulcha** 375  
A specialty bread from Punjab, filled with spiced  
mashed potatoes

**Missi roti** 325  
Special Bengal gram flour bread with chopped onions  
and coriander seeds

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## ▣ FINAL TOUCHES

<b>Kesar pista kulfi</b> Sweetened reduced milk, saffron, pistachios, served frozen	700
<b>Kulfa</b> Scoop of frozen reduced milk on a bed of rice pudding	700
<b>Kesari jalebi with rabdi</b> Fried rings of a cultured batter, saffron, sugar syrup, reduced milk	750
<b>Gulab ki phirni</b> Grounded basmati rice, sweetened milk, fresh rose, rose extract, dry fruits	550
<b>Pista gulab Jamun</b> Deep fried whole milk fudge dumplings, pistachio	700
<b>Doodhi badam halwa</b> Bottle gourd pudding, almonds, whole milk fudge	700

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## ■ SOFT HUES

<b>Freshly squeezed seasonal fruit juice</b>	350
<b>Sugarcane juice</b>	375
<b>Bhune jeera ki chaas</b>	350
<b>Shikanjivi</b>	350
<b>Lassi</b>	350

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# DABBA DELIGHTS



*Since ancient times, to Indians, the meal eaten at work is a form of homage to the householder. It is an age old tradition for the breadwinner of the household to carry a packed home cooked meal to be eaten at work. Whether it was a farmer in his field or an industrialist, a freshly prepared wholesome meal was an integral part of every Indian, in every walk of life.*

*Today while times have changed, tradition still lives on. Across India, meals today are packed for millions in what is called their “dabba” or tiffin. However in these times, the householder is likely to get an outsourced “dabba”, where home cooked meals are supplied by a catering service run by housewives. This thriving business model has been recognized across the world and has even become a Harvard case study.*

*Now, witness our chefs as they recreate this popular Indian experience through our delicious Dabbas. From a dry starter that helps set the tone to a delightful curry or ‘subzi’ with a preference of ‘roti’(flat bread) or rice that makes up the heart of the meal. And to finish a dessert that sums up every Indian meal, the most important ingredient is love*

■ Poultry and Meat Tiffin: INR 2250\*

■ Vegetarian Tiffin : INR 2050\*

\* Each tiffin serves one

Masala  
Art

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