

# CAPITAL KITCHEN

## ALL DAY BREAKFAST

IDLI • 725

South Indian speciality of steamed rice and lentil cake, tempered lentil vegetable sambar, chutneys

DOSA • 725

Griddle-fried crispy pancake of rice and lentils, tempered lentil and vegetable sambar, chutneys - plain or masala

PARATHA • 725

Stuffed bread with curd, pickle and home-churned butter, choice of potato, cottage cheese or cauliflower

POORI BHAJI • 725

Spicy potato curry, puffy fried bread

KEEMA PARATHA • 850 •

stuffed bread with spiced minced lamb, plain or egg coated.

EGGS TO ORDER • 725 •

Poached, scrambled, omelette or fried eggs, home-made hash brown and roast tomato

CLASSIC EGG BENEDICT • 725 •

Poached eggs and ham on traditional toasted English muffin glazed with hollandaise sauce

HOME-MADE PANCAKES • 725 •

Pancake stack topped with berry compote or maple syrup

## Sandwiches & Salads

GREEK SALAD • 695

Herb marinated feta, tomatoes, cucumber, kalamata olives, sliced red onion tossed with olive oil and black pepper

THE VEGETARIAN CLUB • 925

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

GRILLED CAPRESE SANDWICH • 825

Grilled Ciabatta, fresh mozzarella, seasoned tomato and basil pesto.

GRILLED PRAWN WITH LEMON GARLIC BUTTER • 1600 •

Herb grilled jambo prawns

THE CAPITAL CLUB • 1025 •

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

CAESAR SALAD • 775 •

Romaine lettuce with caesar dressing, chunky croutons, crispy bacon and shaved parmesan cheese. Add grilled chicken

SMOKED SALMON • 1200 •

Sliced smoked salmon, lemon, capers, sliced onion and melba toast

## SMALL PLATES

ROMA TOMATO SOUP • 675

Goat cheese crostini and chopped basil

TOM KHA KAI • 750 •

Thai spiced chicken and coconut soup with lemon and crispy onions

PAPDI CHAAT • 755

A Delhi classic

KATHI ROLL

VEGETABLE / CHICKEN • 975 | 1050 ••

Clay oven roasted cottage cheese or chicken in spices wrapped in a roti or paratha, sliced red onion and cilantro chutney

PANEER TIKKA / MURGH TIKKA • 975 | 1050 ••

Clay oven roasted cottage cheese or chicken in spices, sliced red onion and cilantro chutney

GRILLED SOLE ALMONDINE • 1275 •

Pan seared sole fillet, slivered almonds, dry white wine

SHRIMP COCKTAIL • 995 •

poached prawns, spicy marie-rose and iceberg cocktail on crushed ice

KAFFIR LIME SAIGON CHICKEN • 1050 •

marinated chicken thigh, Asian salad

VIETNAMESE PHO • 725 | 775 ••

Noodle soup with bean sprouts, vegetables, chicken and seafood

## TAJ SIGNATURES

COBB SALAD • 950 •

An American garden salad of chicken, bacon, avocado, lettuce, tomato, hardboiled egg, cilantro with spring onion and buttermilk dressing:

*Pierre Hotel, New York*

LAMPRAIS • 1350 •

Sri Lankan speciality of yellow rice, lampara meat curry and vegetables served with sambol: *Taj Samudra, Colombo*

FISH & CHIPS • 1275 •

White fish fillet fried in beer batter with chunky chips, tartare sauce and fresh lemon: *Taj, St. James Court, London*

CHICKEN BUNNY CHOW • 1050 •

A South African street food tradition, hollowed out soft bread bun filled with Durban chicken and vegetable curry: *Taj, Capetown*

BANGERS & MASH • 1350 •

Cumberland sausage, pomme mash, onion gravy & Green peas: *Taj, St. James Court, London*

## Comfort Mains

RAJMA CHAWAL • 825

Kidney beans cooked with onion and tomato masala, served with steamed basmati rice, spiced "mukka" pyaz and pickle

LAUKI KOFTA CURRY • 900

Home style gaurd dumpling in mild Indian spices

SUBZ BIRYANI | GOSHT BIRYANI • 1100 | 1275 ••

Fragrant basmati rice layered with vegetables or lamb and spices, cooked in a sealed pot and served with sour yoghurt and red onion

THE CAJUN VEGETABLE BURGER • 1050

Cajun spiced barley coated vegetable burger, gherkins, sliced tomato served with coleslaw and potato wedges

GHAR KI MURGI • 1275 •

Rich home-style chicken curry, steamed basmati rice and pickles

DELHI CHOPSUEY • 950 | 1050 ••

Golden fried crispy noodles topped with sweet and sour tomato sauce with chicken, shrimp, vegetables and fried egg

NASI GORENG • 1175 •

Indonesia fried rice with sweet soya, chicken, prawn, fried egg and traditional garnishes

SINGAPORE CHICKEN RICE • 1175 •

Hainan's style slow poached chicken, stock, sticky Jasmine rice, chilli paste, tomato and cucumber salad

HANOI GRILLED LAMB • 1600 •

Grilled lamb chops marinated in Vietnamese spices, rice noodle and iceberg salad

GOURMET LAMB BURGER • 1250 •

Topped with cheddar cheese, gherkins, tobasco onions, crispy bacon, french mustard and mayonnaise served with tomato salad and potato wedges

GOURMET TENDERLOIN BURGER • 1250 •

Topped with cheddar cheese, gherkins, tobasco onions, crispy bacon, french mustard and mayonnaise served with tomato salad and potato wedges

ROTISSERIE CHICKEN • 1450 •

Half a chicken perfectly roasted with pan juices, potatoes and butter tossed vegetables

## PIZZA & PASTA

PENNE AL' ARRABBIATA • 1050

Spicy red chilli tomato and onion sauce tossed with penne pasta

SPINACH & RICOTTA CANNELONI • 1050

Baked homemade pasta, chunky tomato, rucola

TRUFFLE & WILD MUSHROOM RISOTTO • 1100

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

PIZZA MARGHERITA • 1050

Tomato sauce, mozzarella and basil

PIZZA FUNGI • 1050

Mushrooms, red onion, herbs, parmesan, roast garlic and mozzarella

CAPITAL'S PIZZA • 1200

Roasted garlic, goat cheese, red & green pesto, margherita

PIZZA PEPPERONI • 1200 •

Tomato sauce, mozzarella, pepperoni and chilli

PIZZA SOHO • 1250 •

Tomato sauce, mozzarella, spicy chicken, red onion and coriander

SPAGHETTI BOLOGNESE • 1250 •

Rich lamb, tomato and garlic ragout, shaved parmesan

## Dilli ka Khana

ANANAS KI CHAAT • 725

Baby pineapple charred Indian spices, model town wali

CHOLE BHATURE • 850

Spiced chickpea curry served with golden fried refined flour puffy bread

KADHI CHAWAL • 850

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

PANEER TIKKA OR CHICKEN BUTTER MASALA • 1050 | 1125 ••

Charcoal grilled cottage cheese or chicken simmered in a rich fenugreek enhanced tomato gravy

## PUDDINGS & DESSERTS

GULAB JAMUN • 695

Saffron flavoured warm and soft milk solid dumplings

RASMALAI • 695

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

DOODH JALEBI • 695

Sugar soaked golden fried flour batter pretzels served with reduced sweetened milk - A Delhi must have!

SEASONAL FRUIT CRUMBLE • 695

Glazed with muscovado sugar, vanilla ice cream or custard

NOSTALGIC ICE-CREAM SUNDAE • 695

Vanilla, chocolate and strawberry ice-creams topped with crunchy granola, candied nuts, fresh seasonal berries, fudge sauce

"ONCE UPON A TIME" • 695 •

Baked Philadelphia cream cheese cake, graham cracker base, fruit and red berry sauce

CHOCOLATE INDULGENCE • 695 •

Double chocolate brownie, warm chocolate sauce, vanilla ice cream

UN MINUTO LA TIRAMISU • 695 •

Classic Italian trifle, mascarpone cheese, fresh cream, sponge fingers and coffee dusted with chipped chocolate

## SIDES

RAITA	350
DAL TADKA	400
STEAMED RICE	350
TANDOORI BREADS	275
FRENCH FRIES	350
MESCLUN SALAD	350
DAL MAKHANI	500
MASH POTATO	350
BALSAMICO GRILLED VEGETABLES	350