








Daawat e Nawab

← Cover

DAAWAT E NAWAB

SHURUAAT

AGRA KI CHAAT

- **PAN PATTI CHAAT** (KCAL 1157 | GMS 185)  375
betels fitters, tamrind chutney, sweet curd, mint chutney
- **CHILLED MASALA POT** (KCAL 425 | GMS 185)  375
urad dal dumplings, sweet curd, mint, tamrind chutney with saffron lassi
- **NAWAB E KHASTA CHAAT** (KCAL 952 | GMS 185)  375
crisp fried papdi, sweet yogurt, tamrind chutney
- **SADAR GALLI KI ALOO CHAAT** (KCAL 812 | GMS 185)  375
crisp potato fried patty, tamrind chutney, mint chutney, chickpeas
- **THANDAI** (KCAL 380 | GMS 250)  350
classic cooler of almond, rose petals, poppy and melon seeds
- **CHOICE OF LASSI** (KCAL 359 | GMS 250)  350
beet root lassi, saffron dry fruit lassi, mango lassi
- **CHAAS** (KCAL 95 | GMS 250)  350
chilled butter milk, spiced with cumin, coriander and green chillies
- **RAS KA MAUSAMA** (GMS 250) 350
a choice of seasonal fruits juice (watermelon, sweet lime, orange, sugar cane)

 Lactose  Gluten  Nuts  Celery  Mustard  Sesame  Fish
 Eggs  Peanuts  Molluscs  Soy  Sulphites  Crustaceans  Lupin

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SHORBA

VEGETARIAN

- ☐ **KALE CHANNE KE SHORBA** (KCAL 341 | GMS 250) 🥛 475
flavourful broth of black chickpeas
- ☐ **TAMATAR DHAINYA KE SHORBA** (KCAL 268 | GMS 250) 🥛 475
flavorful extract of tomato with fresh Indian herbs

NON-VEGETARIAN

- ☑ **MURGH YAKHANI SHORBA** (KCAL 507 | GMS 250) 🥛 575
extract of chicken and fresh herbs
- ☑ **NALLI KA SHORBA** (KCAL 1555 | GMS 250) 🥛 575
extract of lamb shank, home ground spice

KEBABS

VEGETARIAN

- ☐ **MURADABADI VEGETABLE SHEEKH KEBAB** (KCAL 586 | GMS 250) 🥛 🍌 675
exotic vegetable with dry fruits skewer, cardamom flavour
- ☐ **TEEN MIRCH KA PANEER TIKKA** (KCAL 710 | GMS 300) 🥛 🌿 675
cottage cheese in a fresh, pickled and pounded chilli marinade
- ☐ **DAHI AUR KHUMANI KE KEBAB** (KCAL 965 | GMS 300) 🥛 🍌 675
dry apricot and hung curd stuffed cake shallow fried in clarified butter
- ☐ **SARSON KE PHOOL** (KCAL 157 | GMS 300) 🥛 🍌 🌿 675
grilled broccoli florets, mustard marination
- ☐ **KURKURE KHUMB** (KCAL 754 | GMS 300) 🥛 675
crispy fried, cheese stuffed mushroom
- ☐ **GALOUTI 3 WAYS** (KCAL 364 | GMS 300) 🥛 🍌 675
mushroom galouti, broccali galouti and kathal galouti with varqui paratha
- ☐ **CORN KEBAB** (KCAL 248 | GMS 250) 🥛 675
American corn on the cob stuffed with spicy potato mixture
- ☐ **TILL KE ALOO NAZAKAT** (KCAL 408 | GMS 320) 🥛 🍌 🌿 🍌 675
sesame crisp potato stuffed dry fruits with crispy potato and cottage cheese
- ☐ **VEGETARIAN KEBAB PLATTER** (GMS 350) 🥛 🍌 🌿 🍌 1075
panner tikka, aloo nazakat and sarso ke phool

🥛 Lactose 🌿 Gluten 🍌 Nuts 🌿 Celery 🌿 Mustard 🍌 Sesame 🐟 Fish
🍌 Eggs 🥜 Peanuts 🐌 Molluscs 🌿 Soy 🗑 Sulphites 🦀 Crustaceans 🌿 Lupin

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NON-VEGETARIAN

SEAFOOD

- ☑ **LASOONI KALI MIRCH KE JHEENGA** (KCAL 624 | GMS 250) 🐟 🥛 🌿 1350
char grilled prawns in home made garlic and peppercorn marinade
- ☑ **TANDOORI NIZAMI POMFERT** (KCAL 316 | GMS 400) 🐟 🥛 🌿 1550
pomfert marinade with inhouse spices cooked in clay oven
- ☑ **SARSO MAHI TIKKA** (KCAL 370 | GMS 300) 🐟 🥛 🌿 1350
an old signature of daawat e nawab, river sole in spiced yoghurt marinade with tempering of mustard seed

POULTRY

- ☑ **PEELI MIRCH KA TANDOORI MURGH** (KCAL 291 | GMS 360) 🥛 🌿 1050
whole chicken marinated with yellow chilli and pounded spices
- ☑ **DOODHIYA MURGH TIKKA** (KCAL 448 | GMS 300) 🥛 🍌 1050
tender chicken morsel in creamed yoghurt marinade
- ☑ **MURGH TIKKA BANNO** (KCAL 489 | GMS 300) 🥛 🍌 🍌 1050
egg coated chicken tikka flavoured with Indian spices

MEATS


- ☑ **GOSHT -E- GALOUTI** (KCAL 745 | GMS 240) 🥛 🍌 1250
traditional preparation of minced meat along with floral aromats and spices
- ☑ **LUCKNOWI BOTI KEBAB** (KCAL 633 | GMS 300) 🥛 🌿 1250
lamb morsels marinated in traditional Lucknowi spices mixture, cooked in clay oven
- ☑ **KAKORI KEBAB** (KCAL 917 | GMS 325) 🥛 🍌 1250
velvety lamb minced kebab
- ☑ **RAAN -E-MUSSALAM** (KCAL 642 | GMS 625) 🥛 🍌 🌿 1550
lamb leg cooked in 'dum' style
- ☑ **NON VEGETARIAN KEBAB PLATTER** (GMS 350) 🥛 🍌 🌿 🐟 1250
malai tikka, sarso mahi tikka and lamb boti

🥛 Lactose 🌿 Gluten 🍌 Nuts 🌿 Celery 🌿 Mustard 🍌 Sesame 🐟 Fish
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MAIN COURSE

VEGETARIAN

- **NAWAB E PANEER LABABDAR** (KCAL 892 | GMS 340)  875
tomato onion gravy
- **TAWA PANEER** (KCAL 777 | GMS 360)  875
griddle cooked cottage cheese
- **NADRU ANJEER KE KOFTA CURRY** (KCAL 839 | GMS 365)  825
dumpling of lotus steam with stuffing of fig and cheese
- **CHILGOZA LASOONI PALAK** (KCAL 454 | GMS 340)  825
tempered shredded spinach with garlic topped with pinenuts
- **BHINDI TILWALI** (KCAL 272 | GMS 320)  650
griddle tossed okra
- **BAIGAN KA BHARTA** (KCAL 303 | GMS 320)  650
roasted aubergine mash
- **NAWABI DUM ALOO** (KCAL 193 | GMS 325)  650
deep fried baby potatoes in rich and creamy tomato saffron gravy
- **ACHARI KATHAL TIKKA MASALA** (KCAL 384 | GMS 340)  750
pickled jackfruit cooked in tandoor tossed in onion tomato gravy
- **MATTAR MUSHROOM HARA PYAAZ** (KCAL 99 | GMS 340)  825
green peas, mushroom tossed in onion tomato masala gravy
- **NAWAB -E - DHASTARKHAN** (GMS 520)  1550
This nawab e meal consist of saffron lassi, shorba, paneer tikka, aloo nazakat or sarso ke phool, curry dishes, lentil, biryani and Indian breads and our inhouse special dessert. (Serve for One)

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NON-VEGETARIAN

SEAFOOD

- **JHEENGE KA SALAN** (KCAL 359 | GMS 320)  1350
prawns simmered in tangy curry
- **AJWANI FISH CURRY HOME STYLE** (KCAL 471 | GMS 340)  1250
riversole morsels simmered in Indian spiced curry

POULTRY

- **MURGH AWADHI KORMA** (KCAL 550 | GMS 390)  1050
boneless / bone chicken delicacy simmered in awadhi curry
- **MURGH TARIWALA** (KCAL 347 | GMS 390)  1050
chicken with bone cooked in homestyle brown gravy
- **MURGH MAKHANI** (KCAL 560 | GMS 390)  1050
tandoori chicken tikka cooked in creamy tomato gravy

MEATS

- **NALLI NIHARI** (KCAL 860 | GMS 325)  1250
lamb shanks simmered with Indian spices, prepared with sealed pot, finished with saffron and vetiver extract
- **MEAT MARTABAN** (KCAL 649 | GMS 345)  1250
boneless morsels of lamb slow cooked in earthen pot
- **NAWAB - E - DHASTARKHAN** (GMS 545)  1750
This nawab e meal consist of saffron lassi, shorba, malai tikka, sarso mahi tikka or lamb boti, non veg curry dishes, lentil, mutton biryani and Indian breads and our inhouse special dessert. (Serve for One)









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LENTILS

- **LASOONI DAL TADKA** (KCAL 545 | GMS 340)  550
 yellow split lentils tempered with cumin, garlic, red chilli whole and topped with clarified butter
- **MARTABAN KE CHOLLEY WITH KULCHA** (KCAL 1175 | GMS 380)   775
 masala cholley tempered with fenugreek seed, carom seed, fennel seed and slow cooked in earthen pot
- **RAJMA RASEELA** (KCAL 544 | GMS 340)  775
 the exocitic curry from the north region delicious rajma at home
- **DAL DAWAAT E NAWAB** (KCAL 816 | GMS 340)  775
 1440 minutes creamy black lentils slow cooked, enriched with clarified butter

BIRYANI AND PULAO

- **SABZ BIRYANI** (KCAL 588 | GMS 420)  850
 seasonal vegetable and basmati rice cooked on 'dum'
- **PANEER AUR MAKHANA ZAFRANI PULAO** (KCAL 829 | GMS 420)   850
 cottage cheese and fox nuts with saffron flavoured rice
- **SAFED CHAWAL** (KCAL 382 | GMS 280)  350
 steamed basmati rice
- **DUM KI GHOST BIRYANI** (KCAL 898 | GMS 465)  1150
 lamb morsel and basmati rice cooked on 'dum'
- **DUM KI MURGH BIRYANI** (KCAL 1005 | GMS 445)  950
 chicken morsel and basmati rice cooked on 'dum'
- **CHICKEN TIKKA PULAO** (KCAL 342 | GMS 445)   950
 tossed of rice and chicken tikka with onion, tomato

SIDES

- **RAITA** (GMS 250)  175
 whipped yoghurt boondi, mix veg, pineapple, mint and tempered garlic
- **G HAR KE DAHI** (GMS 250)  175
 home made plain yogurt
- **GREEN SALAD** (GMS 180) 175
 cucumber, tomato, onion and carrot
- **PAPADAM BASKET** (GMS 180)  175
 varieties of papad with varieties of chutney and pickles






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INDIAN BREADS

- **PHULKA** (KCAL 438 | GMS 100)  175
 puffed wheat bread
- **DAWAAT NAAZA KULCHA** (KCAL 536 | GMS 180)   250
 chef signature leavened bread stuffed with spicy onion mixture and topped with peppers and cheese
- **KHAMIRI ROTI** (KCAL 368 | GMS 100)   175
 traditional bread using a cultured dough
- **SUFIYAAN NAAN** (KCAL 400 | GMS 120)   175
 naan layed with fennel seed
- **NAAN** (KCAL 376 | GMS 120)   175
 plain, butter, garlic, burani, peri peri
- **TANDOORI ROTI** (KCAL 268 | GMS 100)   175
 plain, butter, green chilli, onion, peri peri
- **ROOMALI ROTI** (KCAL 244 | GMS 100)   175
 paper thin flour bread baked on dome griddle
- **PARATHA** (KCAL 290 | GMS 120)   175
 laccha, pudina, ajwain, green chilli
- **MISSI ROTI** (KCAL 319 | GMS 100)   175
 plain, ajwain, masala

MITHAI

- **JAMUN E GULKAND** (KCAL 1151 | GMS 190)   475
 gulkand stuffed in gulab jamun dough
- **KULFI** (GMS 120)   475
 variation of saffron, pista almond
- **MALPUA WITH RABRI** (KCAL 1373 | GMS 190)   375
 malpua stuffed with rabri cream and saffron milk
- **RASMALAI** (KCAL 698 | GMS 160)   475
 sponge of curdle milk dipped in saffron milk
- **KHAJLOOR KE HALWA** (KCAL 579 | GMS 160)   375
 served with motichoor laddoo
- **CHOICE OF ICE CREAM** (GMS 120)   375
 vanilla, Petha, Chappan Bhog





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THE BY GONES

Recreating lost recipes of Uttar Pradesh- the mouth watering delicacies are heavily laced with history and were part of the usual food habits that were followed nearly five decades ago. But over time, many recipes have faded away. We celebrate such lost recipes and hope to give you and insight into the glorious past of the majestic kitchen and travel back in times for gastronomical experience like never before.

SHORBA

- **GHUGNI SHORBA (GMS 250)**  350
 traditional lentil soup of 'Banaras' that's to be so staple during winters time
- **MATHA VADA (GMS 250)**  350
 plain lentil patty dipped in chilled butter milk that is so popular in 'bundelkhand' during summer times
- ▲ **GOSHT TAAR SHORBA (GMS 250)**  450
 speciality of Rampur during winters nawabs have this shorba to get warmness
- ▲ **RAMPURI MURGH SHORBA (GMS 250)**  450
 lost recipe of Rampur, extract of chicken with there home grown spices

STARTERS

- **TAMATAR KE CHAAT (GMS 180)**  275
 'Banaras' has its own version of chaat tomato mixed with hing, pounded ginger, ginger, green chillies and spices and boiled potatoes topped with small sized namak pare
- **HAREY LEHSUN KE PANEER TIKKA (GMS 280)**  275
 paneer diced marinated with Mathura chutney and cooked in clay oven tandoor
- ▲ **AMALA MURGH TIKKA (GMS 300)**  650
 chicken morsels draped in cheese, marinated with Indian gooseberry paste this preparation found in 'Pratapgarh' and 'Jaunpur' districts
- ▲ **SILBATTE KE KACHCHE GHOST KE KEBAB (GMS 240)**   1150
 stoneground on the traditional silbatta smoke and flavoured with colve and cardamom the grinding techniques of this kebab leads a unqjue texture, use of modern equipment leads to the lost of this recipe
- ▲ **JAMUNA KI TANDOORI MACHHI (GMS 300)**    1150
 half fillet of fish marinate ajwain, Lucknow spices and cooked in tandoor









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MAIN COURSE

- **POI KA SAAG (GMS 320)**   850
 steamed spinach sauteed with local spices used in Khajuraho
- **LAUKI DUM BANARASI (GMS 340)**   850
 stuffed bottle gourd is simmered in rich nutty no onion no garlic gravy and somked to give authentic taste of nawabi cuisine
- **BANARSI DUM ALOO (GMS 340)**  650
 baby potato cooked in yoghurt based gravy, fresh herbs and home ground spices
- **DAL -E -SULATNI (GMS 340)**  550
 rich and creamy lentil from royal kitchen of 'Rampur' nawabs
- ▲ **MURGH JEHANGIRI (GMS 340)**   950
 the lost recipe of 'Rampur' they traditionally cooked chicken in yoghurt and almond gravy
- ▲ **BAWLI HANDI (GMS 345)**  950
 rare recipe of lamb stew with scoop potatoes, carrots and peas from 'Lucknow' in the past, this dish was sold on the street side during winters
- ▲ **GOSHT SEVIYAN BIRYANI (GMS 445)**  1150
 true Lucknowi delicacy using tender lamb and vermicelli, this lost biryani recipe usesvermicelli instead of rice and requires a great deal of expertise to get the proportion and consistency
- **DOODH AND GUCCHI KE PULAO (GMS 445)**   850
 lost recipe of almond milk, saffron, walnuts, morels and basmati rice from Rampur region this dish have numerous health benefits and treat to the tastebud

BREADS

- **CHUNNI KI ROTI (GMS 120)**   150
- **BIRRA KI ROTI (GMS 120)**   150
 paired with the lost chutney recipe from the street of 'Mathura'
- **SOORAN KI CHUTNEY (GMS 60)**   175
- **ANGOOR KI CHUTNEY (GMS 60)**  175
- **HAREY LEHSUN KI CHUTNEY (GMS 60)**  175

DESSERT

- **PYAAZ KI KHEER (GMS 190)**   350
 forgotten recipe of raw onion and reduced milk
- **GUDAMBA (GMS 190)**  350
 a recipe of 'Banaras', its rare combination of raw mango and semolina

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