



# **SHURUAAT**

## AGRA KI CHAAT

	PAN PATTA CHAAT (KCAL 1157   GMS 185)  betels fritter, tamarind chutney, sweet curd, mint chutney	475
•	CHILLED MASALA POT (KCAL 425   GMS 185)	475
•	NAWAB E KHASTA CHAAT (KCAL 952   GMS 185)   State of the	475
•	SADAR GALLI KI ALOO CHAAT (KCAL 812   GMS 185)   SADAR (KCAL 812   GMS 1	475
•	THANDAI (KCAL 380   GMS 250) 6 classic cooler of almond, rose petels, poppy seeds and melon seeds	475
	CHOICE OF LASSI (KCAL 359   GMS 250) 6 beet root, saffron dry fruit, mango	475
•	CHAAS (KCAL 95   GMS 250)	475
•	RAS KA MAUSAMA (GMS 250) a choice of seasonal fruits juice (watermelon, sweet lime, orange, sugar cane)	475



• Vegetarian • Non-vegetarian. All prices are in INR and taxes as applicable. Allergies or food intolerance should be mentioned to the order taker "An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary"

	SHORBA	
	VEGETARIAN	
	KALE CHANE KA SHORBA (KCAL 341   GMS 250)  flavourful broth of black chickpeas	<i>575</i>
	TAMATAR DHANIYA KA SHORBA (KCAL 268   GMS 250) If flavorful extract of tomato with fresh Indian herbs	575
	NON-VEGETARIAN	
A	MURGH YAKHANI SHORBA (KCAL 507   GMS 250) acktract of chicken and fresh herbs	745
	NALLI KA SHORBA (KCAL 1555   GMS 250) extract of lamb shank, home ground spice	745
	KEBABS	
	VEGETARIAN	
	MURADABADI VEGETABLE SHEEKH KEBAB (KCAL 586   GMS 250) []   exotic vegetable with dry fruits skewer, cardamom flavour	845
	TEEN MIRCH KA PANEER TIKKA (KCAL 710   GMS 300) 1 % cottage cheese in a fresh, pickled and pounded chilli marinade	845
	DAHI AUR KHUMANI KE KEBAB (KCAL 965   GMS 300) 1 6 dry apricot and hung curd stuffed cake shallow fried in clarified butter	845
	SARSON KE PHOOL (KCAL 157   GMS 300) 6 %	845
•	KURKURE KHUMB (KCAL 754   GMS 300) Crispy fried, cheese stuffed mushroom	845
•	GALOUTI 3 WAYS (KCAL 364   GMS 300) [ ]   mushroom galouti, broccali galouti and kathal galouti with varoui paratha	845
•	CORN KEBAB (KCAL 248   GMS 250) American corn on the cob stuffed with spicy potato mixture	845
•	TILL KE ALOO NAZAKAT (KCAL 408   GMS 320) 1	845
	VEGETARIAN KEBAB PLATTER (GMS 350) 1	1375
	Lactose Gluten Nuts Celery Mustard Sesame Fish  Eggs Peanuts Molluscs TSoy Sulphites Crustaceans Lupin	
Veg	etarian Anno-vegetarian. All prices are in INR and taxes as applicable. Allergies or food intolerance should be mentioned to the "An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary"	ie order taker

### **NON-VEGETARIAN SEAFOOD** ▲ LASOONI KALI MIRCH KA JHEENGA (KCAL 624 | GMS 250) 🌬 🕺 🚯 1675 char grilled prawns in home made garlic and peppercorn marinade SARSO MAHI TIKKA (KCAL 370 | GMS 300) 🎾 🐧 🦚 *1675* an old signature of daawat e nawab, river sole in spiced yoghurt marinade with tempering of mustard seed ▲ TANDOORI NIZAMI POMFERT (KCAL 316 | GMS 400) 🕍 🐧 🚯 1975 pomfret marinade with inhouse spices cooked in clay oven **POULTRY** ▶ PEELI MIRCH KA TANDOORI MURGH (KCAL 291 | GMS 360) 📗 😘 1345 whole chicken marinated with yellow chilli and pounded spices ■ DOODHIYA MURGH TIKKA (KCAL 448 | GMS 300) 1 9 1345 tender chicken morsel in creamed yoghurt marinade ▲ MURGH TIKKA BANNO (KCAL 489 | GMS 300) 🖟 💞 1345 egg coated chicken tikka flavoured with Indian spices **MEATS** ▲ GOSHT -E- GALOUTI (KCAL 745 | GMS 240) 🗍 🦫 *1575* traditional prepartion of minced meat along with floral aromas and spices ■ LUCKNOWI BOTI KEBAB (KCAL 633 | GMS 300) 🖟 🦚 1575 lamb morsels marinated in traditional Lucknowi spices mixture, cooked in clay oven ▲ KAKORI KEBAB (KCAL 917 | GMS 325) 1 6 1575 velvety lamb minced kebab 1575 malai tikka, sarso mahi tikka and lamb boti RAAN -E-MUSSALAM (KCAL 642 | GMS 625) 1 9 4 1975 lamb leg cooked in 'dum' style Lactose Gluten Nuts Celery Mustard Sesame Fish Eggs Peanuts Molluscs Soy Soy Sulphites

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## MAIN COURSE

#### VEGETARIAN

■ BHINDI TILWALI (KCAL 272   GMS 320) 1	875
■ BAIGAN KA BHARTA (KCAL 303   GMS 320) 1 4 troasted aubergine mash	875
■ NAWABI DUM ALOO (KCAL 193   GMS 325)    deep fried baby potatoes in rich and creamy tomato saffron gravy	875
• ACHARI KATHAL TIKKA MASALA (KCAL 384   GMS 340) 1 4 pickled jackfruit cooked in tandoor tossed in onion tomato gravy	975
MATAR MUSHROOM HARA PYAAZ (KCAL 99   GMS 340)  green peas, mushroom tossed in onion tomato masala gravy	1075
■ NAWAB E PANEER LABABDAR (KCAL 892   GMS 340) 1	1095
■ TAWA PANEER (KCAL 777   GMS 360) ☐ griddle cooked cottage cheese	1095
■ NADRU ANJEER KE KOFTA CURRY (KCAL 839   GMs 365)    dumpling of lotus steam with stuffing of fig and cheese	1095
CHILGOZA LASOONI PALAK (KCAL 454   GMS 340) 6 tempered shredded spinach with garlic topped with pinenuts	1095
■ NAWAB - E - DHASTARKHAN (GMS 520)    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)	1975

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

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### NON-VEGETARIAN

	NON-VEGETARIAN	
	SEAFOOD	
<b>A</b>	AJWAINI FISH CURRY HOME STYLE (KCAL 471   GMS 340) I Tiversole morsels simmered in Indian spiced curry	1595
<b>A</b>	JHEENGE KA SALAN (KCAL 359   GMS 320) Image of the prawns simmered in tangy curry	1695
	POULTRY	
	MURGH AWADHI KORMA (KCAL 550   GMS 390) 1  boneless / bone chicken delicacy simmered in awadhi curry	1295
<b>A</b>	MURGH TARIWALA (KCAL 347   GMS 390) Chicken with bone cooked in homestyle brown gravy	1295
<b>A</b>	MURGH MAKHANI (KCAL 560   GMS 390)   tandoori chicken tikka cooked in creamy tomato gravy	1295
	MEATS	
<b>A</b>	NALLI NIHARI (KCAL 860   GMS 325)	1595
<b>A</b>	MEAT MARTABAN (KCAL 649   GMS 345) 1 % boneless morsels of lamb slow cooked in earthen pot	1595
<b>A</b>	NAWAB - E - DHASTARKHAN (GMS 545)	2195

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	LENTILS	
	LASOONI DAL TADKA (KCAL 545   GMS 340) 1 yellow split lentils tempered with cumin, garlic, red chilli whole and topped with clarified butter	695
	MARTABAN KE CHOLLEY WITH KULCHA (KCAL 1175   GMS 380)         masala cholley tempered with fenugreek seed, carom seed, fennel seed and slow cooked in earthen pot	995
•	RAJMA RASEELA (KCAL 544   GMS 340)  the exoctic curry from the north region delicious rajma at home	995
	DAL DAWAAT E NAWAB (KCAL 816   GMS 340) 1440 minutes creamy black lentils slow cooked, enriched with clarified butter	995
	BIRYANI AND PULAO	
	SAFED CHAWAL (KCAL 382   GMS 280)  steamed basmati rice	375
	SABZ BIRYANI (KCAL 588   GMS 420) seasonal vegetable and basmati rice cooked on 'dum'	1075
•	PANEER AUR MAKHANA ZAFRANI PULAO (KCAL 829   GMS 420)   © cottage cheese and fox nuts with saffron flavoured rice	1075
	DUM KI MURGH BIRYANI (KCAL 1005   GMS 445) Chicken morsel and basmati rice cooked on 'dum'	1195
	CHICKEN TIKKA PULAO (KCAL 342   GMS 445) [ ]	1195
	DUM KI GHOST BIRYANI (KCAL 898   GMS 465)   lamb morsel and basmati rice cooked on 'dum'	1495
	SIDES	
•	RAITA (GMS 250) has whipped yoghurt boondi, mix veg, pineapple, mint and tempered garlic	195
	GHAR KA DAHI (GMS 250) home made plain yogurt	195
•	GREEN SALAD (GMS 180) cucumber, tomato, onion and carrot	195
	PAPADAM BASKET (GMS 180)  variety of papad with variety of chutney and pickles	195
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	INDIAN BREADS	
	PHULKA (KCAL 438   GMS 100) # puffed wheat bread	195
	KHAMIRI ROTI (KCAL 368   GMS 100)	195
	SUFIYAAN NAAN (KCAL 400   GMS 120)	195
	NAAN (KCAL 376   GMS 120)	195
	TANDOORI ROTI (KCAL 268   GMS 100)	195 195
•	ROOMALI ROTI (KCAL 244   GMS 100)	195
	PARATHA (KCAL 290   GMS 120)	195
	MISSI ROTI (KCAL 319   GMS 100)	
•	DAWAAT NAAZA KULCHA (KCAL 536   GMS 180) chef signature leavened bread stuffed with spicy onion mixture and topped with peppers and cheese	295
	MITHAI	
•	MALPUA WITH RABRI (KCAL 1373   GMS 190) 1  malpua stuffed with rabri cream and saffron milk	495
	KHAJOOR KA HALWA (KCAL 579   GMS 160) 1 Served with motichoor ladoo	495
	CHOICE OF ICE CREAM (GMS 120) 1  vanilla, Petha, Chappan Bhog	495
	JAMUN E GULKAND (KCAL 1151   GMS 190) 6	595
	KULFI (GMS 120) 6 wariation of saffron, pista almond	595
•	RASMALAI (KCAL 698   GMS 160) 1	595
	Lactose Gluten Nuts Celery Mustard Sesame Fish  Leggs Peanuts Molluscs Soy A Sulphites Crustaceans Lupin	



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**

	SHORBA	
	GHUGNI SHORBA (GMS 250) traditional lentil soup of 'Banaras' staple during winters time	395
•	MATHA VADA (GMS 250) plain lentil patty dipped in chilled butter milk popular in 'bundelkhand' durning summer times	395
	GOSHT TAAR SHORBA (GMS 250) a speciality of Rampur during winters nawabs had this shorba for warmth	595
<b>A</b>	RAMPURI MURGH SHORBA (GMS 250) lost recipe of Rampur, extract of chicken with there home grown spices	595
	STARTERS	
•	TAMATAR KI CHAAT (GMS 180) **  '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	395
	HAREY LEHSUN KA PANEER TIKKA (GMS 280) [] paneer diced marinated with Mathura chutney and cooked in clay oven tandoor	395
<b>A</b>	AMALA MURGH TIKKA (GMS 300) Chicken morsels draped in cheese, marinated with Indian gooseberry paste this prepartion found in 'Pratapgarh' and 'Jaunpur' districts	795
<b>A</b>	SILBATTE KA KACHCHE GHOST KE KEBAB (GMS 240) stoneground on the traditional silbatta smoke and flavoured with clove and cardamom the grinding techinques of this kebab leads a unque texture, use of modern equipment leads to the lost of this recipe	1395
	JAMUNA KI TANDOORI MACHHI (GMS 300) in lands lan	1395

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MAIN COURSE	
	605
■ DAL -E -SULTANI (GMS 340)	695
■ BANAR ASI DUM ALOO (GMS 340)  baby potato cooked in yoghurt based gravy, fresh herbs and home ground spices	795
■ DOODH AND GUCCHI KE PULAO (GMS 445)   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	995
■ POI KA SAAG (GMS 320)	995
■ LAUKI DUM BANARASI (GMS 340)    stuffed bottle gourd is simmered in rich nutty no onion no garlic gravy and smoked to give authentic taste of nawabi cuisine	995
▲ MURGH JEHANGIRI (GMS 340) 1	1195
■ BAWLI HANDI (GMS 345) are 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	1195
▲ GOSHT SEVIYAN BIRYANI (GMS 445) true Luckhnowi delicacy using tender lamb and vermicelli, this lost biryani recipe usesvermice instead of rice and requires a great deal of expertise to get the proportion and consistency	<b>1395</b> elli
BREADS	
■ CHUNNI KI ROTI (GMS 120) 👖 📳	195
■ BIRRA KI ROTI (GMS 120) 🧴 🖔	195
paired with the lost chutney recipe from the street of 'Mathura'	295
SOORAN KI CHUTNEY (GMS 60) 1 4	295 295
■ ANGOOR KI CHUTNEY (GMS 60)	295 295
<ul> <li>HAREY LEHSUN KI CHUTNEY (GMS 60)</li> <li>DAWAT NAZA KULCHA</li> </ul>	295
DESSERT	
■ PYAAZ KI KHEER (GMS 190)	395
■ GUDAMBA (GMS 190)   a recipe of 'Banaras', its rare combination of raw mango and semolina	395
Lactose Gluten Nuts Celery Mustard Sesame Fish Eggs Peanuts Molluscs Soy Sulphites Crustaceans Lupin	
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