LUNCH & DINNER

12:30 PM - 2:30 PM | 8:00 PM - 10:00 PM

SALADS & APPETIZERS
- Mediterranean Greek Salad 575
- Smoked Chicken & Apple Salad 650
- Corn Matar Ke Tawa Kebab 575
  Corn kernels & green pea patty with mild Indian spices cooked on a hot griddle
- Paneer Dry Red Chili 650
  Spicy crispy cottage cheese, onion, capsicum, soya & sesame seed
- Chicken Shami Kebab 650
  Minced chicken with mild Indian spices cooked on hot griddle
- Nagauri Methi Ka Murg Tikka 650
  Fenugreek-flavored chicken tikka
- Chicken Dry Red Chili 650
  Spicy chicken cubes, onion, capsicum, soya sauce & sesame
- Kuti Mirch Aur Amchoor Ka Machli Tikka 650
  Sole fish marinated with chilly flakes, dry mango powder & crushed pepper cooked on a flat griddle
- Paneer Dry Red Chili 650
  Spicy crispy cottage cheese, onion, capsicum, soya sauce & sesame

SOUPS & SHORBA
- Hot & Sour Soup 390
- Wild Mushroom Soup 450
  Puree of variety of mushroom drizzled with cold pressed Ligurian olive oil
- Ramen Noodle Soup 450
  A thin soup made with Ramen noodle, & shiitake mushroom
- Murg Badam Ka Shorba 450
  Indian spiced slow cooked chicken stock with slivers of almond

SANDWICHES & WRAPS
- Green Club Sandwich 650
  Triple decker with a filling of cheese, vegetable patty, lettuce cucumber & tomato with an option of lightly toasted bread
- Make Your Own Sandwich 650
  Plain | Toasted | Grilled
  Choose From:
  - Ham & Cheese Sandwich With Pear Relish
  - Chicken & Green Onion Salad
  - Cucumber, Tomato & Potato Rosti With Mint Sauce
  - Char Grilled Vegetable & Brie Cheese
  - Paneer Kathi Roll 750
  - Murgh Kathi Roll 750

  All sandwiches will be accompanied with French fries & house salad.

PASTA & RISOTTO
- Beetroot & Cream Cheese Risotto 975
  Cooked carnaroli with beetroot, mascarpone cheese and basil
- Pancetta & Onion Risotto 975
  Cooked carnaroli with bacon & onion finished with parmesan and cold press olive oil
- Make Your Own Pasta 975
  Penne | Fettuccini | Spaghetti
  Choose From:
  - Sundried Tomato & Smoked Chicken In Cream Sauce
  - Bacon & Spicy Tomato Sauce
  - Aglio-Olio-Peperoncino
  - Char Grilled Vegetable In Basil Cream Sauce
  - Mushroom & Parmesan Garlic Cream Sauce
  - Spicy Tomato Sauce Finished With Vodka

Please let us know if you’re allergic to any ingredients. Prices are in Indian rupees and are exclusive of applicable government taxes.

At Jaagir Manor, we only serve fresh dining options. We apologize in advance if some of the ingredients are not available.
**MAIN COURSE**

- **Mustard Crusted Chicken Breast**
  - With folk olive mash & grilled vegetable
  - 975

- **Traditional Crumb Fried Fish & Chips**
  - Marinated sole fish freshly crumbed & fried served with tartar sauce
  - 975

- **Tapenade Crusted Sole Fish**
  - Mustard potato, tossed vegetable & orange butter sauce
  - 1050

- **Thai Green Curry**
  - Served with steam rice
  - 850

- **Dum Ka Paneer**
  - Creamy preparation of cottage cheese in an onion and cashew nut gravy
  - 850

- **Mix Vegetable Taka Tin**
  - Semi dry preparation of mixed green vegetable finished with fenugreek leaves
  - 850

- **Palak Corn Tamatar**
  - Freshly chopped baby spinach with corn kernels in an onion tomato gravy.
  - 850

- **Hing Dhania Ke Chatpate Aloo**
  - Potato preparation tempered with asafoetida & whole coriander seed
  - 850

- **Dal Tadka**
  - Yellow lentil tempered with garlic, onion and tomato
  - 550

- **Dal Makhani**
  - Black lentil simmered overnight, finished with butter & cream
  - 550

- **Tariwali Machli**
  - Sole fish marinated in citric blend of Indian spices cooked in tangy yellow gravy & coconut
  - 850

- **Home Style Chicken Curry**
  - Tender morsel of chicken cooked in a tomato & brown onion gravy
  - 850

- **Lagan Ka Gosht**
  - Awadhi preparation of morsels of tender spring lamb cooked slowly with myriad of ground spices
  - 975

**RICE & INDIAN BREADS**

- **Vegetable Biryani**
  - Seasonal vegetable and basmati rice cooked with saffron and cardamom
  - 875

- **Chicken Biryani**
  - Chicken morsel and basmati rice cooked with saffron & cardamom
  - 875

- **Steamed Rice**
  - 450

- **Tawa Roti**
  - 80

- **Missi Roti**
  - 120

- **Tawa Parantha**
  - 120

  All biryanis are served with burani raita

**ACCOMPANIMENTS**

- **Green Salad**
  - 225

- **Raita**
  - 350

- **Mix Vegetable | Boondi Peanut Masala**
  - 350

- **French Fries**
  - 450

**DESSERTS**

- **Warm Chocolate Brownie**
  - 450

- **Choice Of Ice Cream**
  - 450

- **Moong Dal Halwa**
  - Sweet lentil pudding cooked with desi ghee & topped with pistachio
  - 450

- **Keshria Phirnee**
  - Rice pudding with saffron & milk
  - 450

- **Shahi Gulab Jamun**
  - Deep fried condensed milk dumplings dipped in sugar syrup & topped with almond flakes
  - 450

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