Oudhyana
A WADHI DASTARKHAWANSE

SHURUAAAT

1. Papri chaat (200gms)  
   380 kcal | Boiled potato chunks with flour crispies, finished with sweet curd and tamarind chutney  
   INR 500

2. Dahi vada (215gms)  
   270 kcal | Urad dal dumplings topped with spicy savoury yoghurt and tamarind chutney  
   INR 500

3. Thandai (330ml)  
   291 kcal | The classic cooler of almonds, rose petals, poppy and melon seeds  
   INR 500

4. Meva lassi (330ml)  
   287 kcal | Soothing drink of blended sweetened yoghurt, garnished with dry fruits powder  
   INR 500

5. Chaas (330ml)  
   154 kcal | Chilled butter milk, spiced with cumin, coriander and green chillies  
   INR 500

6. Ras ka mausam (330ml)  
   A choice of seasonal fresh fruit juice  
   Mango 222 kcal | Pineapple 148 kcal | Orange 125 kcal | Sweet lime 70 kcal | Watermelon 90 kcal | Coconut water 57 kcal

   INR 450

SHORBA

1. Jahangiri shorba (240ml)  
   157 cal | A rich extract of lamb shanks, flavored with herbs and saffron  
   INR 725

2. Tamatar dhaniya ka shorba (240ml)  
   77 kcal | Tomato puree flavored and tempered with cumin and coriander  
   INR 675

3. Dal ka shorba (240ml)  
   114 kcal | A thin lentil broth flavored with crushed garlic and spices  
   INR 675

List of Allergens:

- Milk
- Eggs
- Fish
- Ladies
- Soya Milk
- Peanuts
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Latex
- Sulphites

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Vegetarian
Non-vegetarian
K E B A B S

- **Kebab e tashtari (450gms)**
  - 1554 kcal
  - An assortment of non-vegetarian kebabs
  - INR 2050

- **Jheenga lehsuni (410gms)**
  - 428 kcal
  - Jumbo prawns marinated in hung yoghurt, cream and spices cooked in clay oven
  - INR 2050

- **Raan musallam (500gms)**
  - 1100 kcal
  - Slow roasted leg of baby lamb - a speciality of Oudhyana
  - INR 1750

- **Galawat ke kebab (200gms)**
  - 445 kcal
  - A delicacy of pan fried minced lamb medallions which simply melt in the mouth
  - INR 1225

- **Kakori kebab (200gms)**
  - 445 kcal
  - A subtle blend of finely minced lamb, saffron, rose petals and cardamom
  - INR 1225

- **Mirchi mahi tikka (400gms)**
  - 328 kcal
  - Chunks of sole fish marinated with chillies, spices, yoghurt and broiled in a clay oven
  - INR 1225

- **Tandoori kareli (420gms)**
  - 846 kcal
  - Lamb shanks marinated with awadhi spices and grilled in an oven
  - INR 1225

- **Murgh reshmi seekh kebab (257gms)**
  - 377 kcal
  - Chicken breast, marinated in juicy mixture of curd, cream, cashewnuts and spices, grilled in an oven
  - INR 1225

- **Murgh zafrani tikka (200gms)**
  - 451 kcal
  - Chicken marinated in saffron flavoured yoghurt with exotic spices, char-grilled
  - INR 1225

- **Machhli rudauli (250gms)**
  - 342 kcal
  - River sole marinated in roasted gram flour, lemon and spices
  - INR 1200

List of Allergens:
- Milk
- Eggs
- Fish
- Soy
- Sesame
- Nuts
- Mustard
- Gluten

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# KEBABS

- **Kebab e tasharti (350gms)**
  - 765 kcal
  - An assortment of vegetarian kebabs
  - INR 1750

- **Paneer achari tikka (260gms)**
  - 201 kcal
  - Cottage cheese marinated with aromatic spices, smoked in a clay oven
  - INR 1100

- **Hara tawa kebab (185gms)**
  - 304 kcal
  - Kebab of spinach, vegetables, lentils and aromatic spices, griddle fried
  - INR 1100

- **Dal ke kebab (180gms)**
  - 369 kcal
  - Mashed yellow lentil patty with a melange of aromatic spices, griddle fried
  - INR 1100

- **Dahi ke kebab (180gms)**
  - 453 kcal
  - Yoghurt and cottage cheese delicacy cooked on the griddle
  - INR 1100

- **Tandoori chatpate aloo (200gms)**
  - 313 kcal
  - Tangy and spicy potatoes cooked in a clay oven
  - INR 1100

- **Tandoori mushroom (205gms)**
  - 285 kcal
  - Mushroom stuffed with cottage cheese, cooked in clay oven
  - INR 1100

# NON VEGETARIAN

- **Jheenga salan (400gms)**
  - 421 kcal
  - Prawns cooked in the tangy salan gravy of peanut and onion
  - INR 2050

- **Keema palak (420gms)**
  - 789 kcal
  - Boneless pieces of tender lamb simmered in fenugreek and tempered with indian spices
  - INR 1250

- **Nahari gosht (500gms)**
  - 557 kcal
  - Tender lamb on the bone, cooked with exotic herbs and spices in rich lamb yakhini
  - INR 1250

- **Bhuna gosht (420gms)**
  - 680 kcal
  - A delicious classic pan cooked lamb curry made with spices, fenugreek leaves and bell pepper
  - INR 1250

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List of Allergens:
- Mace, Eggs, Fish, Lush, Soya, Milk, Peanuts, Gluten
- Cereals, Mustard, Nuts, Sesame, Sulphur, Sulphites

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- Vegetarian
- Non-vegetarian

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<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Murg awadhi korma (420gms)</td>
<td>606 kcal</td>
<td>A boneless chicken delicacy simmered in cashew nuts and onion based velvety gravy</td>
</tr>
<tr>
<td>Murg begum bahar (420gms)</td>
<td>630 kcal</td>
<td>Boneless chicken cooked in capsicum green chilli and cashew nuts gravy</td>
</tr>
<tr>
<td>Gomti fish curry (390gms)</td>
<td>491 kcal</td>
<td>Fish cooked in home style onion tomato gravy</td>
</tr>
<tr>
<td>Murgh tariwala (450gms)</td>
<td>485 kcal</td>
<td>Chicken boneless cooked in home style onion tomato brown gravy</td>
</tr>
<tr>
<td>Ande ka salan (460gms)</td>
<td>410 kcal</td>
<td>A preparation of boiled eggs and potatoes cooked in onion gravy</td>
</tr>
</tbody>
</table>

**SUBZAURO SALAN VEGETARIAN**

<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Calories</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paneer do pyaza (450gms)</td>
<td>800 kcal</td>
<td>Cubes of cottage cheese and onion cooked together in an onion based gravy</td>
</tr>
<tr>
<td>Baingan mirch ka salan (440gms)</td>
<td>630 kcal</td>
<td>Delightful combination of baby aubergine and green chilies, cooked in salan</td>
</tr>
<tr>
<td>Dum aloo lucknowi (400gms)</td>
<td>660 kcal</td>
<td>Baby potatoes stuffed with a unique combination of cottage cheese, onion</td>
</tr>
<tr>
<td>Teen mirch ka paneer (420gms)</td>
<td>802 kcal</td>
<td>A semi dry preparation of cottage cheese cubes cooked with pepper, onions, and tomatoes</td>
</tr>
<tr>
<td>Dhania jeera hing ke aloo (350gms)</td>
<td>319 kcal</td>
<td>Potatoes spiced with cumin, chillies and asafoetida</td>
</tr>
<tr>
<td>Bhindi tilwali (460gms)</td>
<td>185 kcal</td>
<td>Fresh okra tossed with sesame seeds and tomatoes, sprinkled with ginger juliennes</td>
</tr>
</tbody>
</table>

List of Allergens:
- Milk
- Eggs
- Fish
- Ladel
- Soy
- Milk
- Peanuts
- Gluten
- Sesame
- Mustard
- Nuts
- Sulphites
- Sulphites

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<thead>
<tr>
<th>Dish Name</th>
<th>Description</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Subj nawabi (250gms)</td>
<td>Delightful combination of green beans, carrot, peas and cauliflower cooked in mughlai gravy</td>
<td>358 kcal</td>
<td>INR 1050</td>
</tr>
<tr>
<td>Annari paneer makhana (460gms)</td>
<td>Cottage cheese cooked in tomato gravy finished with fenugreek seeds, dry fenugreek leaves and cream</td>
<td>788 kcal</td>
<td>INR 1050</td>
</tr>
<tr>
<td>Lehnsuni palak (316gms)</td>
<td>Spinach tempered with Garlic</td>
<td>304 kcal</td>
<td>INR 1050</td>
</tr>
<tr>
<td>Nimona (390gms)</td>
<td>A traditional green pea preparation</td>
<td>229 kcal</td>
<td>INR 300</td>
</tr>
<tr>
<td>Dal tadka (100gms)</td>
<td>Yellow lentils tempered with onion, garlic and tomatoes, a specialty of the house</td>
<td>133 kcal</td>
<td>INR 300</td>
</tr>
<tr>
<td>Dal makhani (100gms)</td>
<td>Black lentil delicacy incorporating tomato puree and garlic, simmered overnight and finished with butter and cream</td>
<td>180 kcal</td>
<td>INR 300</td>
</tr>
<tr>
<td>Tawa subz jalfrezi (390gms)</td>
<td>Mixed or seasonal vegetables cooked in a tomato based sauce</td>
<td>197 kcal</td>
<td>INR 300</td>
</tr>
</tbody>
</table>

**BASMATIKI SHAAN**

<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Description</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Murg zafrani pulao (560gms)</td>
<td>Boneless chicken cooked with saffron flavored rice</td>
<td>822 kcal</td>
<td>INR 1150</td>
</tr>
<tr>
<td>Sultani khushka (230gms)</td>
<td>Dum cooked rice, flavored with saffron and clarified butter</td>
<td>214 kcal</td>
<td>INR 550</td>
</tr>
<tr>
<td>Paneer aur makhana zafrani pulao (460gms)</td>
<td>Cottage cheese and fox nuts with saffron flavored rice</td>
<td>714 kcal</td>
<td>INR 550</td>
</tr>
<tr>
<td>Safed chawal (230gms)</td>
<td>Steamed basmati rice</td>
<td>139 kcal</td>
<td>INR 500</td>
</tr>
</tbody>
</table>

List of Allergens:
- Mutton
- Eggs
- Fish
- Lactose
- Soya Milk
- Peanuts
- Gluten
- Oats
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

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**Biryani**

- **Dum ki gosht biryani (670gms)**
  
  843 kcal | Lamb chunks and basmati rice cooked on 'dum' with saffron and cardamom - served with raita or gravy
  
  INR 1250

- **Dum ki murgh biryani (650gms)**
  
  729 kcal | Chicken morsels and basmati rice cooked on 'dum' with saffron and cardamom - served with raita or gravy
  
  INR 1250

- **Subz biryani (560gms)**
  
  580 kcal | Seasonal vegetables and basmati rice cooked on “dum” with saffron and cardamom served with raita or salan
  
  INR 1050

**Roti & Naan**

- **Sheermal (110gms)**
  
  326 kcal | Bread flavored with saffron and baked in a clay oven
  
  INR 225

- **Warqi paratha (130gms)**
  
  382 kcal | Multi layered soft bread made of refined wheat flour, cooked on a griddle
  
  INR 225

- **Stuffed kulcha (200gms)**
  
  351 kcal | Soft leavened bread stuffed with a choice of onions, potatoes or both
  
  INR 225

- **Plain naan (100gms)**
  
  230 kcal | Leavened bread, straight from the clay oven
  
  INR 225

- **Kaju naan (120gms)**
  
  354 kcal | Cashew flavored leavened bread, straight from the clay oven
  
  INR 225

- **Saufiyaana naan (110gms)**
  
  230 kcal | Naan layered with fennel seeds
  
  INR 225

- **Roomali roti (60gms)**
  
  160 kcal | A soft paper-thin whole wheat bread
  
  INR 225

- **Laccha paratha (110gms)**
  
  390 kcal | Layered whole wheat bread
  
  INR 225

- **Tandoori roti (110gms)**
  
  257 kcal | Bread made with whole wheat flour
  
  INR 225

**List of Allergens:**

- Milk
- Egg
- Fish
- Sesame
- Soya Milk
- Peanuts
- Gluten
- Nut (including Mustard)
- Sesame
- Sesame Oil
- Sulphites

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- Vegetarian
- Non-Vegetarian
PAHLUMEIN

- Raita (250gms)  
  Mixed vegetable  
  92 kcal  
- Burani  
  97 kcal  
- Pineapple  
  215 kcal

- Green salad (200gms)  
  40 kcal

MITHAI

- Mithai ki tashtari (200gms)  
  314 kcal  
  Choice of any three desserts

- Rabdi lachhedar (110gms)  
  407 kcal  
  Milk reduced skillfully to obtain a dessert, served chilled and garnished with dry nuts

- Shahi tukra (100gms)  
  272 kcal  
  Golden fried bread, soaked in saffron milk, topped with thickened sweet milk

- Sewai ka muzaffar (200gms)  
  Roasted Indian vermicelli, cooked in sugar syrup with dried whole milk and dry fruits

- Lehsun ki kheer (100gms)  
  150 kcal  
  Garlic flakes cooked in condensed milk

- Pista gulab jamun (80gms)  
  209 kcal  
  Pistachio stuffed deep-fried cottage cheese dumplings, soaked in sugar syrup

- Narangi malpua (100gms)  
  280 kcal  
  Saffron flavored rich, soft filigree pancakes

- Kesaria kulfi (100gms)  
  175 kcal  
  Frozen luscious mixture of saffron flavored milk, cardamom from northern India

- Choice of ice cream (100gms)  
  Vanilla 213 kcal  
  Butter scotch 209 kcal  
  Chocolate 216 kcal  
  Strawberry 192 kcal  
  INR 600

Choice of Ice Cream:

- Vanilla 213 kcal
- Butter Scotch 209 kcal
- Chocolate 216 kcal
- Strawberry 192 kcal

INR 600

List of Allergens:

- Maida  
- Eggs  
- Fish  
- Milk  
- Soya  
- Gluten

- Mustard  
- Sesame  
- Shellfish  
- Lupin

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- Vegetarian  
- Non-vegetarian