

*Inspired by the many creations of khansamas and cooks of the Indian era
Our Master Chef Anwar Ali Ansari at Terracotta has created the food to a level where it not only
satisfies the palate but also the five senses of being human.*

*Below are his versions of the original recipes, providing nouvelle experiences, not compromising on the
sensual appeal of the dishes.*



Food Allergy Assistance

*It is our endeavor to take special care of all our guests. If you or anyone in your party is allergic to any food; please inform your server before
you order your meal and they would assist you in ordering food items to suit you.*



Purated Dining

Gharana - 1249

A three course dining menu

Zayka - 1549

A four course dining menu

Shahi Raunak - 1849

A five course dining menu

add ons

Our Sommelier recommendations

Paired with the wine flights by the glass

Flight of two wines

Sula brut \ Fratelli MS Chardonnay and Sauvignon blanc

1050

Flight of three wines

Danzante Pinot grigio \ Fratelli Sangiovese \ Sula chenin blanc

1450

Flight of five wines

*Sula Sauvignon blanc \ Fratelli Gran Cuvee Brut \
Nederburg Shiraz SA \ Santana Classic Tempranillo \ Sula chenin blanc*

1950



Gharana



Nimona ki tikki

Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

Our sommelier recommends ₹ 500

Sula brut | Fratelli ms chardonnay and sauvignon blanc



Aloo bukhara kofta

Cottage cheese dumpling stuffed with prune cooked in light cashew gravy, Flavored with saffron

Dal tadka

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Muttar pulao

Kernels of basmati rice cooked with green peas

Garlic butter naan

Leavened bread of enriched refined wheat flour topped with Garlic baked in clay oven

Our sommelier recommends ₹ 550

Nederburg shiraz SA | Fratelli sangiovese



Shahi jamun with rabadi

Sweet dumplings, fried and soaked in a syrup topped with rabdi

Our sommelier recommends ₹ 400

Sula chenin blanc

Gharana



Malai murg tikka

Cream cheese and yogurt marinated boneless chicken cubes flavored with garlic and cardamom cooked to perfection in tandoor

Our sommelier recommends ₹ 500

Grover shiraz | Fratelli rose shiraz



Gosht roganjosh

Lamb simmered in Kashmiri red chilli gravy with a Hint of fennel and garlic

Dal tadka

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Muttar pulao

Kernels of basmati rice cooked with green peas

Garlic butter naan

Leavened bread of enriched refined wheat flour topped with Garlic baked in clay oven

Our sommelier recommends ₹ 550

Santana classic tempranillo | Nederburg shiraz SA



Shahi jamun with rabadi

Sweet dumplings, fried and soaked in a syrup topped with rabdi

Our sommelier recommends ₹ 400

Sula chenin blanc

Zayka



Nimona ki tikki

Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

Bharwan tandoori kumbh

mushrooms stuffed with dry fruits, bell peppers and cheddar

Our sommelier recommends! 500

Sula sauvignon blanc | Fratelli gran cuvee brut



Tamatar pudina shorba

Fresh mint scented ripe tomato broth



Kadhai of tandoori cottage cheese

Cottage cheese sautéed with onion, tomato masala and tempered with crushed spices

Dal tadka

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Subz pulao

Kernels of basmati rice cooked with mixed vegetables

Garlic butter naan

Leavened bread of enriched refined wheat flour topped with garlic Baked in clay oven

Our sommelier recommends! 550

Jacobs creek shiraz cabernet



Kesariya rasmalai

An indian specialty made with pan-reduced milk flavored with kashmiri kesar

Our sommelier recommends! 400

Fratelli chenin blanc



Zayka



Malai murg tikka

Cream cheese and yogurt marinated boneless chicken cubes flavored with garlic and cardamom cooked to perfection in tandoor

Sarsonwali mahi tikka

Fish marinated with mustard paste and cooked in the clay oven

Our sommelier recommends! 500

Danzante pinot grigio



Murgh dhaniya shorba

Chicken soup flavored with fresh coriander



Gosht roganjosh

Lamb simmered in kashmiri red chilli gravy with a hint of fennel and garlic

Dal tadka

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Subz pulao

Kernels of basmati rice cooked with mixed vegetables

Garlic butter naan

Leavened bread of enriched refined wheat flour topped with garlic Baked in clay oven

Our sommelier recommends! 550

Santana classic tempranillo | Nederburg shiraz SA



Kesariya rasmalai

An indian specialty made with pan-reduced milk flavored with kashmiri kesar

Our sommelier recommends! 400

Fratelli chenin blanc

Shahi raunak



Palak patta papri chaat



Pothari paneer tikka

Cottage cheese coated with pickled spices, lemon and cooked in tandoor

Sarsonwali broccoli

Mustard and cream marinated broccoli florets cooked in clay oven

Our sommelier recommends! 500

Sula brut | Sula sauvignon blanc



Tamatar pudina shorba

Fresh mint scented ripe tomato broth



Baingan bharta

Eggplant char-grilled in the tandoor and finished with mild spices, yoghurt

Aloo bukhara kofta

Cottage cheese dumpling stuffed with prune cooked in Light cashew gravy, flavored with saffron

Dal makhani

Traditional Punjabi preparation made from black lentils simmered Overnight on tandoor cooked with fresh tomato puree and Finished with cream and homemade butter

Subz pulao

Kernels of basmati rice cooked with mixed vegetables

Chilli olive naan

Leavened bread of enriched refined wheat flour baked In clay oven topped with chilli and olives

Our sommelier recommends! 550

Fratelli merlot



Sewai ka muzzafar

Vermicelli cooked in milk & sugar enriched with dry fruits flavored with vetivier

Our sommelier recommends! 400

Fratelli chenin blanc



Shahi raunak



Palak patta papri chaat



Galawati kebab

Mouth melting tender minced lamb kebab from the region of awadh Created for the leisure loving nobles who preferred not to chew.

Bhatti ka jheenga

Prawns marinated with yogurt flavored with a mix of indian spices from the clay oven

Our sommelier recommends! 500

Fratelli chardonnay | Sula sauvignon blanc



Murgh dhaniya shorba

Chicken soup flavored with fresh coriander



Gosht roganjosh

Lamb simmered in Kashmiri red chilli gravy with a hint of fennel and garlic

Lahori murgh

Chicken cooked in rich tomato and cream gravy, flavored with dried fenugreek

Dal makhani

Traditional Punjabi preparation made from black lentils simmered Overnight on tandoor cooked with fresh tomato puree and Finished with cream and homemade butter

Zaffrani murgh tawa pulao

Cooked together on tawa, with brown onion, green chilli, ginger and coriander

Chilli olive naan

Leavened bread of enriched refined wheat flour Baked in clay oven topped with chilli and olives

Our sommelier recommends! 550

Sensi montepulciano d' abruzzo sangiovese



Sewai ka muzzafar

Vermicelli cooked in milk and sugar enriched with dry fruits flavored with vetivier

Our sommelier recommends! 400

Fratelli chenin blanc

The Terracotta Signatures



Zaffrani mawa kofta 525

Dumplings made up of saffron, dry fruits and mawa cooked in a mild cashew and cream gravy

Terracotta special dal makhani 525

Traditional Punjabi preparation made from black lentils simmered overnight on tandoor cooked with fresh tomato puree, finished with cream and homemade butter

Galawati kebab 650

Unquestionably the greatest mouth melting tender minced lamb kebab from the region of Awadh. Created for the leisure loving nobles who preferred not to chew. Its uniqueness comes from zealously guarded secret spices used to make this kebab

Lahori chicken 650

Famous preparation from the city of Lahore in Punjab is cooked in rich tomato and cream gravy, flavored with dried fenugreek

Peeli mirch aur achari jheenga 825

Chilli, pickling spices marinated prawns from the clay pot

Badam aur lehsoon ki kheer 425

Earlier known as benami because key ingredient garlic was a surprise from the kitchens of "royals"

Shorba

Flavored with spices and ingredients that are typically Indian, these soups differ from what is served in the west in taste and texture. Generally rich and full bodied, shorba comes from a tradition of cooking that has been around for many years.

Shorba offer delicious and bracingly healthy options with which to begin your meal.

375

Tamatar pudina shorba

fresh mint scented ripe tomato broth

Murgh dhaniya shorba

chicken soup flavored with fresh coriander

Kebabs

Found throughout the world these days, kebabs came into prominence in India and this flourished immensely. The kebab is believed to have been born out of necessity. Whatever the origin, the kebab is certainly not a humble preparation anymore. The perfectly cooked kebab which is juicy, flavorful and succulent is made in a variety of ways – clay oven, stone slabs, griddle using different cuts of meat and vegetables, which are marinated in myriad ways, sometimes ground for a delectable range of flavors and textures.

Vegetarian 525

Non vegetarian 650

Seafood 825

Sarson wali broccoli

Mustard and cream marinated broccoli florets cooked in clay oven

Nimona ki tikki

Green pea patties stuffed with cashewnut and cheese, mildly spiced with cumin, asafoetida and yellow chilli

Bharwan tandoori kumbh

Fresh button mushrooms stuffed with dry fruits, bell peppers and cheddar cooked in clay oven

Pothari paneer tikka

Cottage cheese coated with pickled spices, lemon and cooked in a clay oven

Dahi ke kebab

Exotic kebab from the city of Awadh made with hung curd and herbs

Karare aloo

Crisp batter fried baby potato, tossed in tangy masala, sprinkled with coriander

Bhutte de kebab

Griddle cooked patty made with corn kernels and spices

Bharwan tamatar aur shimla mirch

Stuffed tomato and bell pepper cooked in the clay oven and gratinated with cheese

Bhatti ka jheenga

Coastal jumbo prawns marinated in carom seeds and spiced yoghurt, skewered and grilled in charcoal

Sarsonwali mahi tikka

River sole fillet marinated with mustard paste and cooked in the clay oven

Peshawari murgh

Marinated boneless chicken cubes flavored with pomegranate juice cooked in the clay oven

Malai murgh tikka

Cream cheese marinated boneless chicken with garlic and cardamom cooked in the clay oven

Galawati kebab

Unquestionably the greatest mouth melting tender minced lamb kebab from the region of Awadh. Created for the leisure loving nobles who preferred not to chew.

Its uniqueness comes from zealously guarded secret spices used to make this kebab

Khaas seekh kebab

Skewered lamb mince flavored with clove, black pepper, scallions, barley, and coriander leaf



Handi, Kadhai aur Tawa

A handi is a thick bottom pot in which food is tightly sealed and cooked on a slow fire. There are two main aspects to this style of cooking “bhunao” and “dum” of a prepared dish. Each dish has its own selection of spices that enrich it. Kadhai dishes are quick stir-fried style cooking using very little, or more often, no water, the idea is to cook all the ingredients together. The ingredients cook in their natural juices as they are stirred, creating another subtle layer of delicious, mouth-watering flavor. Tawa cooking is done on a flat frying pan or griddle usually made of cast iron in which food is cooked using bare minimum oil and cooking time is short and fast.

Vegetarian 525

Peshawari chole

Soaked chickpea simmered overnight with the traditional ‘potli masala’ cooked in ‘peshawari style’

Do khumb shimla mirch masala

A delicate combination of duet of mushroom with green bell pepper tossed in a tomato and onion masala

Dum aloo methi hara pyaz

Baby potatoes tossed with fresh fenugreek & green onion with subtle spices

Kadhai of tandoori cottage cheese

Cottage cheese cubes simmered in rustic tomato gravy, accentuated by capsicums named after the indian wok.

Aloo bukhara kofta

Cottage cheese dumpling stuffed with prune cooked in light cashew gravy, flavored with saffron

Baingan bharta

Roasted aubergine pulp, cooked with onion, tomato, chilli. Finished with desi ghee

Bhindi kurkure

Julienne of crispy fried okra dusted with spices

Saufiyana lasooni saag

Baby spinach tempered with dill leaves, onions and finished with clarified butter

Subz lazeez handi

Assortment of vegetables sautéed with onion tomato and spices, braised in brown cashew nut gravy, finished with chopped coriander and fried red chili

Dal tadkewali

Yellow lentils tempered with cumin, ginger, tomatoes and chilli

Dal makhani

Traditional Punjabi preparation made from black lentils simmered overnight on tandoor cooked with fresh tomato puree and finished with cream and homemade butter

Non vegetarian Seafood 825

Jheenga joshina

Prawns simmered in rustic tomato gravy, accentuated by capsicums

Tawa macchi

Ginger, garlic and Kashmiri red chilli marinated darne of king fish cooked on a griddle plate

Lobster..... Terracotta way 2499

Battered lobster morsels gently tossed in onions, peppers and fresh coriander presented in its shell

Non vegetarian Poultry 650

Murgh makhani

Tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with white butter and cream

Methi murgh

Tender chicken combined with fresh fenugreek leaves, spices and homemade butter finished with dry kasoori methi powder

Kadhai murgh

Chicken morsels braised with crushed spices tossed with pimentos, onion and tomato

Highway dhabewala murgh

Home style country chicken curry with tomato, chilies, potato and spices

Non vegetarian Meat 675

Nalli nihari

Lamb shank cooked on slow flame, flavored with potli masala

Gosht rogan josh

Lamb simmered in Kashmiri red chilli gravy with a hint of fennel and garlic

Terracotta raan 950

Whole baby lamb leg smoked with whole spices, cooked to perfection

Rice

Awadhi gosht biryani 675

Succulent lamb in brown onion, mint and yoghurt yakhni with saffron scented basmati rice, cooked in traditional dum style

Zaffrani murgh tawa pulao 650

Chicken curry and rice cooked together on tawa, topped with brown onion, green chilli, ginger and coriander

Subz dum biryani 525

Mixed vegetables in yoghurt, brown onion, ginger, mint gravy and fragrant rice, cooked together in dum style.

Saada chawal 375

Steamed white rice

Flavored rice 375

Kernels of basmati rice cooked with green peas/mixed vegetables

Bread features prominently in all cultures of the world.

More than just a staple it is a symbol of the basic necessities of the human race. In india most flatbreads are made with different flours like atta, maida, makai and water. They can be either baked, griddle cooked, or deep fried. Some breads are leavened and yet some are unleavened.

Traditionally breads were prepared in the tandoor complementing the classic grand cuisines. Often they were developed as a perfect accompaniment to a particular dish and served to enhance its aroma and flavor.

Breads 165

Naan- garlic/butter/plain/cheese/cheese & olive

Leavened bread of enriched refined wheat flour baked in clay oven

Khasta roti

Leavened crisp and flaky flat bread made from whole wheat flour, cumin and clarified butter

Roomali roti

Large paper thin refined wheat flour bread cooked on inverted dome shaped griddle

Tandoori roti

Wheat flour bread baked in clay oven

Multigrain roti

Bread from clay oven with selected multi grains

Warqi paratha

Exotic ajwain flavored multi layered bread, baked in clay oven

Pudina parantha

Flaky crusted whole wheat bread flavored with mint baked in clay oven

Onion chilli kulcha

Refined flour bread stuffed with onion and green chilli cooked in clay oven

Dahi 365

Masala chaas

Thin yogurt based drink with refreshing taste of ginger

Dahi bhalla

Stuffed lentil dumplings in a sweetened yoghurt, spiced with tamarind chutney

Raita

Tempered yoghurt with roasted cumin powder/ cucumber/boorani

A decorative floral motif, possibly a stylized flower or leaf design, rendered in a light, golden-yellow color against a textured, light-colored background.

Meetha

The dessert as a grand finale to a lavish meal demands a balance of flavor and texture which has always been accepted as a specialized art. These are an aspiration towards complete satisfaction – the crowning touch to a great meal experience.

425

A cluster of small, light-colored, oval-shaped items, possibly nuts or seeds, arranged in a small group.

Sewai ka muzzafar

Vermicelli cooked in milk and sugar enriched with dry fruits flavored with vetivier

Kesariya rasmalai

An Indian specialty made with pan-reduced milk

Shahi jamun with rabdi

Sweet dumplings, fried and soaked in a syrup topped with rabdi

A single, cylindrical, light-colored object, possibly a piece of candy or a small dessert, with a slightly textured surface.

Kulfi

Our unique flavors to surprise you

VIVANTA

BENGALURU
Whitefield