



DIL SE



Old Delhi Korma 28

Jama Masjid wala Mutton Korma, essence of Mace, Green Cardamom, Saffron

Famous Butter Chicken / Paneer 26

Chicken / Paneer in Vintage tomato & cashew Nut curry, Swirl of cream

Chicken Changezi 24

Named After Mangolian Warrior Changez Khan, Mildly Spiced Gravy

Steak Garam Masala 80

Bone-in rib eye, Garam masala rub, clarified butter

Palak Paneer Mirch Rogan 24

Spinach purée, Confit garlic Cottage Cheese, aromatic blend of Chili Rogan

Dal Makhani 18

Slow Cooked black lentil, with dollop of white Butter



DIL SE



Kerala King Fish Curry 36

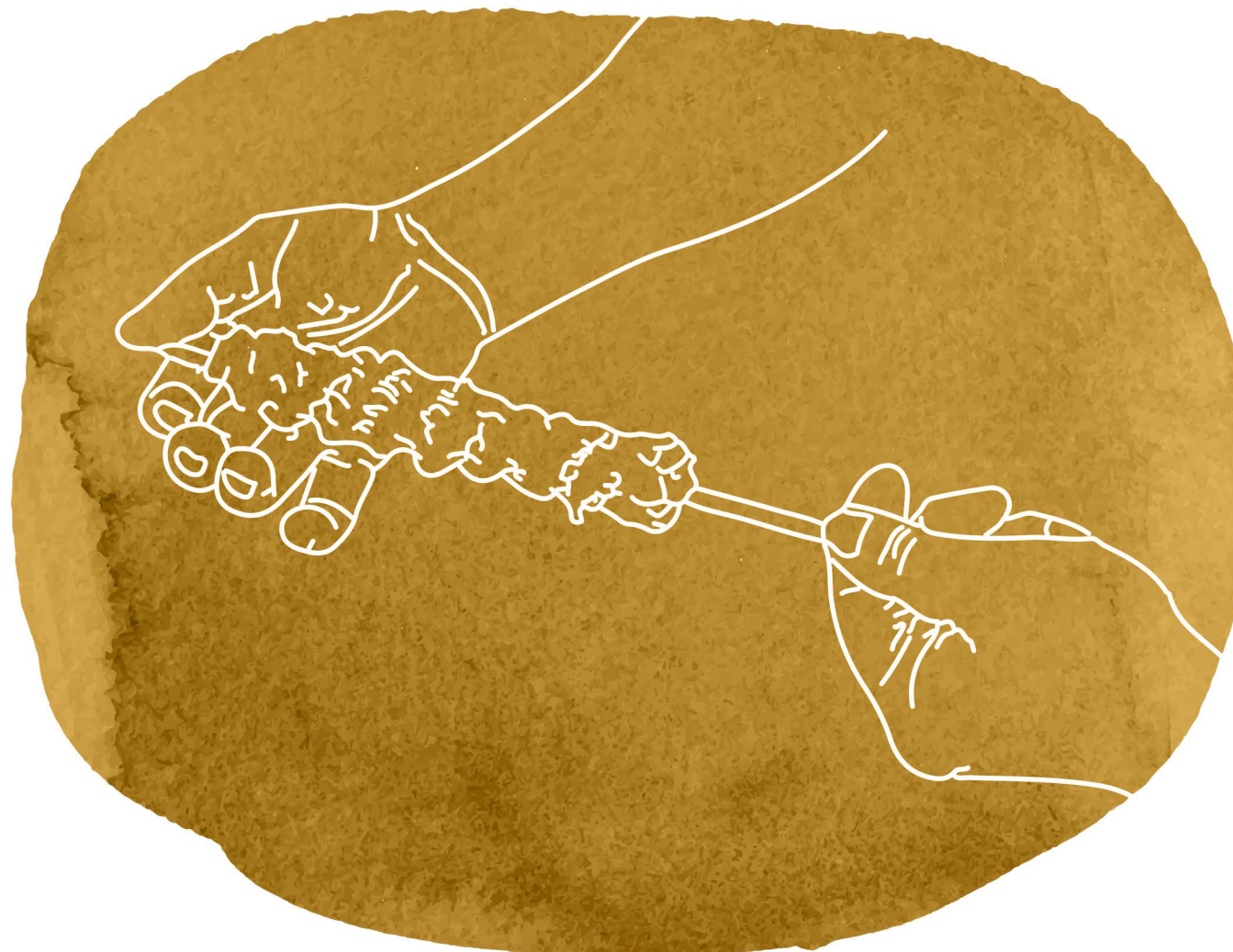
South Indian Preparation with Shallots, fresh coconut milk and Kokum

Rose Petals And Paneer Kofta 24

Cottage Cheese and Rose petals flavored Dumplings, luscious Smooth sauce

Special Muradabadi Daal.....18

Yellow lentils slow cooked with curry leaves, mustard seed, topped with onion, tomato and dal crisp



KOYLE SE



Kashmiri Tandoori Chicken With Kachumber 22

Chicken (bone-in) marinated in Tandoori Masala, Kachumber salad, chutney

Lamb Chops Lal Mass Vada Mash 39

Lamb Chops prepared in a sauce of Yoghurt and Red Mathania chilies

Sardarji Machi Pudine Ki Chutney 26

Cod Fish From the streets of Sadar Bazaar, Purani delhi

River Prawns With Mango Chutney 29

Curry Leaf flavored Prawns, Sweet & Tangy Mango sauce

Aslam Butter Chicken Tikka 20

Old Delhi's famous Aslam grilled chicken, Smoked Butter, cream

Baby Goat Doori Kebab, Sheermal 24

Mouthmelting Kebab served with Persian rich and royal Sheermal



VEG KEBAB



Dahi Ke Kebab 18

Hung Yoghurt Kebab, saffron delicacy of Awadh

Nawabi Paneer seekh 19

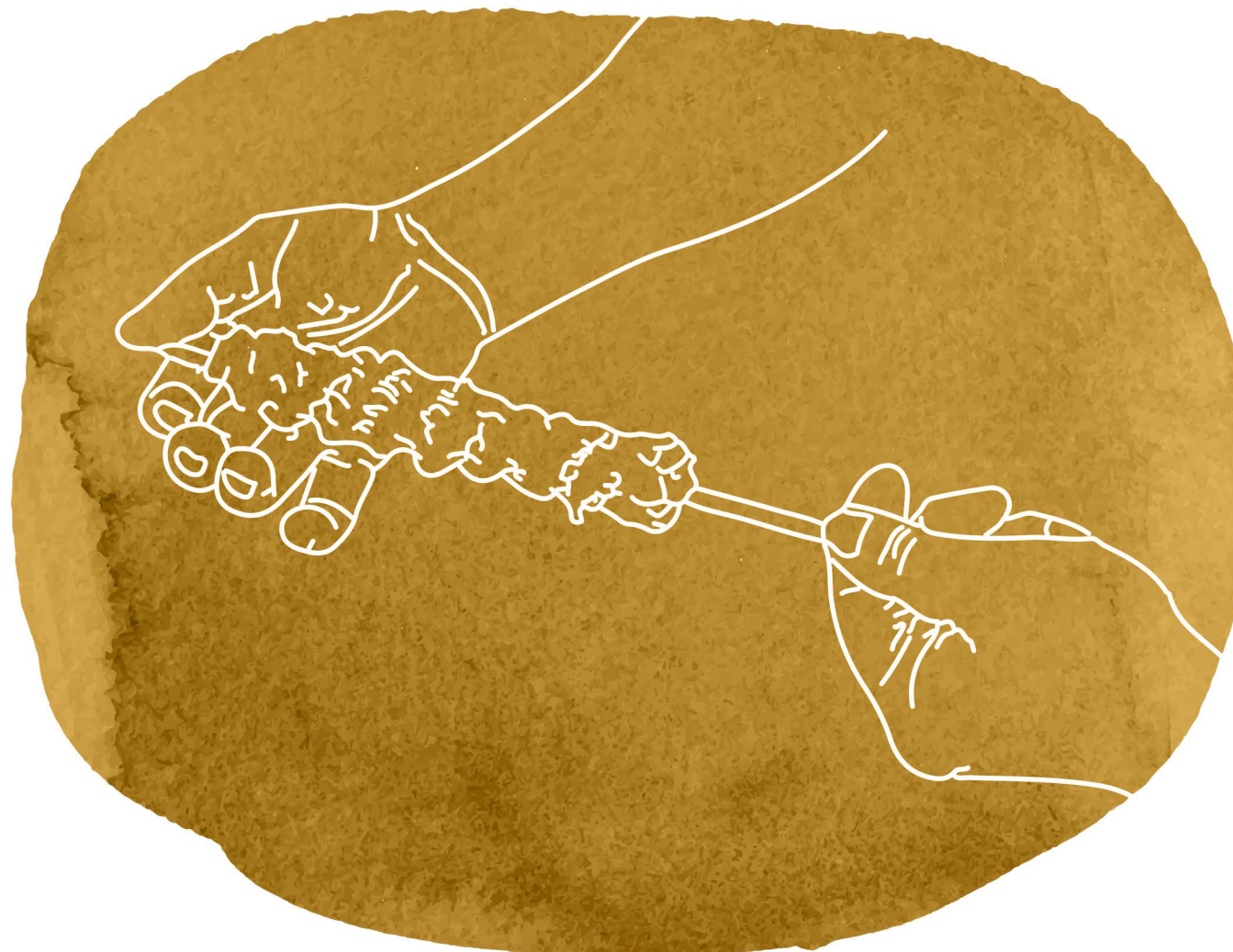
Soft grilled cottage cheese served with Mint Chutney

Corn Chapli Kebab..... 18

Crispy fried cakes of corn, It was inspired by Peshawari cuisine

Vegetables Papad Ki Sheekh Gongura Chutney 19

Veg Sheekh Kebab, fermented pickle chutney



PYAAR SE



Wagyu Beef Pathar Ke Kebab 65

Traditional Hyderabad Delicacy cooked on Hot Granite Stone

Andhra Green Chili Chicken 18

Spicy pan tossed chili chicken, crunchy Sago Papad

Maharaja Crab Legs 45

Charred King Crab slow cooked in Butter Garlic sauce

Venison Ghee Roast 32

Venison meat balls in Dry Aromatic Ghee Roast Masala with Curry Leaves

Special wagyu seekh (limited availability) 65

Wagyu mince, houseblend garam masala, green chili



RICE



Malabar Bone Marrow Pulao 35

From the coast of Malabar, Coconut, Ghee and Curry leaf, Aged Basmati Rice

Himalayan Morel Pulao 28

Handpicked Luxury ingredient of Kashmir, pilaf

Chicken Biryani 24

Chicken marinated with Chef's Special Spices, cooked to perfection over slow fire



ROTI SHOTI



Ghee wali Roti 6
Flatbread made with whole wheat.

Butter Naan 7
Leavened flatbread made from Refined flour.

Lacchha Paratha 7
Flaky bread, layered with ghee.

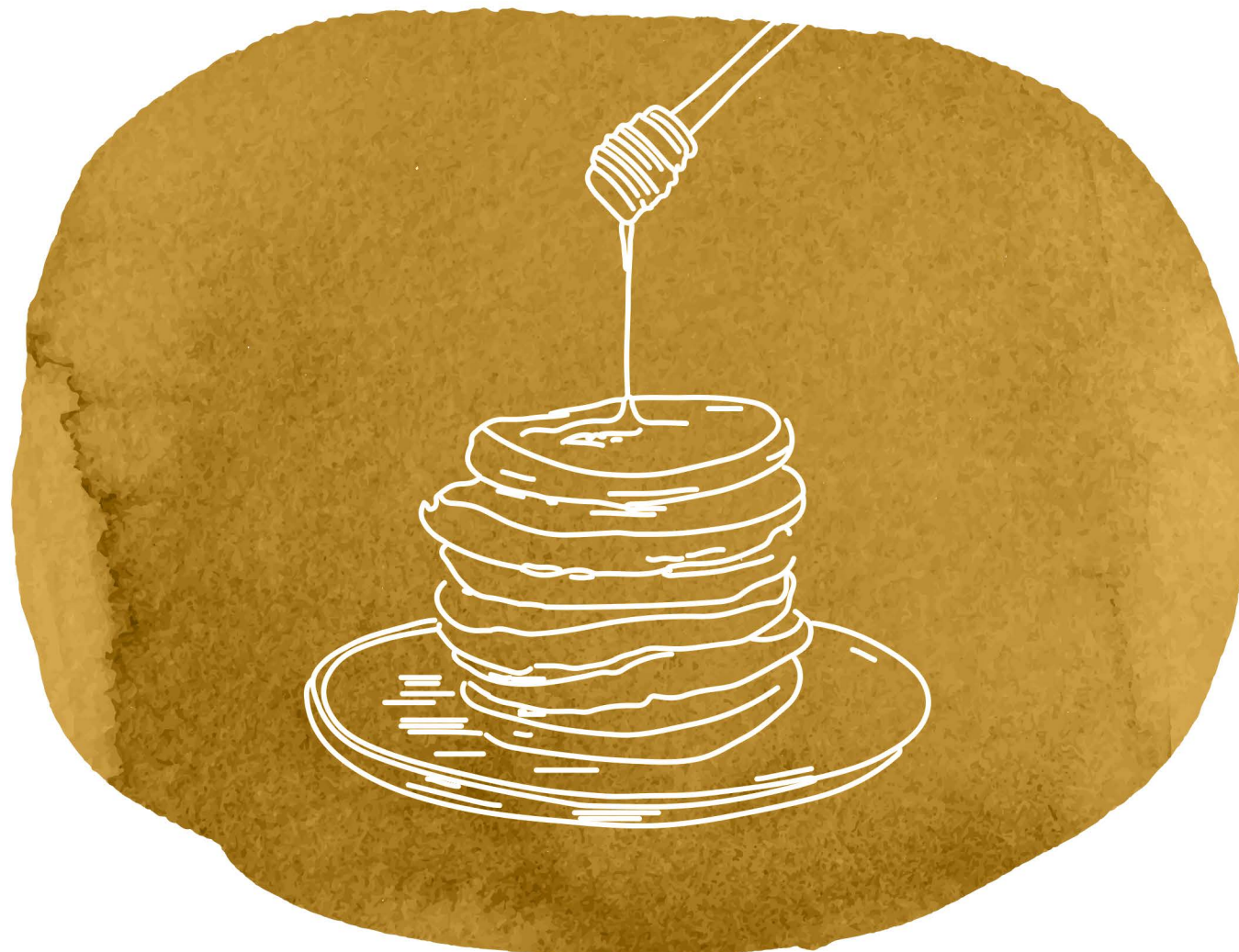
Roomali roti 7
Handkerchief look alike bread made from all-purpose flour

Basmati ghee Chawal 6
Steamed Rice. Chawal Translates to Rice in Hindi.

Garlic Naan.....8
Leavened bread topped with amul butter and garlic

Pineapple Raita 8
Sweet, spicy and tangy, seasoned with few spices and herbs.

Shirazi Salad 12
Persian cucumber and tomato salad from the city of Shiraz in southwest Iran.



MEETHA 18



Mango And Lychee Phirni

Rice Pudding, Infused with Alphanso Mango and Jaggery

Gulkand Chocolate Mousse

Creamy white chocolate mousse, gulkhund gel insert, caramel sauce

Saffron Pancakes With Nuts Crumble

Traditional Indian pancakes, vanilla ice-cream, nuts crumb and Rose syrup



KUCH THANDA

Limca 5

Thumbs Up 5

Bottled Water sm 6 lg 9

Sparkling Watersm 6 lg 9

Masala Soda (choice of limca / thumbs up) 7.50

Lassi Lychee + Mango 12

Kala Khatta (sour berry drink) 7

Filter Coffee (Hot) 8