

Namaste India Menu - 2

*TGKF traditional salad / Lachedaar Kheera, Mooli Aur Pyaaz with Alsi chutney (Flax seeds)
Welcome drinks – Sannata (U.P. style spicy & smokey buttermilk)*

Namaste India Menu - 1

*TGKF traditional salad / Lachedaar Kheera, Mooli Aur Pyaaz with Alsi Ki chutney (Flax seeds)
Welcome drinks – Sannata (U.P. style spicy & smokey buttermilk)*

Non Vegetarian

Galouti Kabab

Farcha Chicken Kabab

Parsi recipe, a tangy preparation of fried chicken

Goan Fish Recheado

Fish fillet marinated in special chilli vinegar Goan masala

Bhilai Ki Ragda Gulgappa Chaat

Kaali Mutton Boti

Iconic delicacy from Maharashtra

Thecha Murgi

*Maharashtrian mind boggling chicken delicacy with spicy
green chilli marinade*

Chukka Jhinga

*Mildly spiced Prawns with a hint of fennel prepared in
Bangalorean style*

Chicken Taash (Live)

Bihari style chicken tikka cooked on tawa

***Kolkata Kacche Murg Ki Biryani with Aloo Bukhara
Chutney***

Vegetarian

Subz Galouti

Paneer Samosa Tikka

Paneer morsels filled with tangy potato and peas stuffing

Malvani Patrode Kabab

*Malvani style colocasia leaves wrapped & layered in spicy
paste of rice, coconut & chilly*

Indori Kopra Tikki

Coconut based famous street food from Indore

Kathal Pepper Tikka

Kerala specialty - Jack fruit dices marinated in peppered spice

Konkani Pudina Mirchi Ananas

Pineapple chunks infused with mint & chilli flavor

Soya Taash (Live)

Soya tawa masala

Kashmiri Pulao with Pahadi Raita

Dal Factory

Sindhi Dal Pakwan

Champaran Handi Gosht

Bhopali Chicken Korma

Kolhapuri Paneer Curry

Tamatar Ki Sabzi

Indori Poha Jalebi

Makhana Kesari Kheer

Aamrakhand

Manglorian Apple Halwa

Kesari Kulfi

Breads of the day- Methi & Madua Ki Roti

Chutneys- Aloo Bukhara Chutney/ Mint Chutney/ Yoghurt Chutney/ Peanut Garlic

Non Vegetarian

Galouti Kabab

Sigdi Murgi

Chicken marinated in tandoori spices and grilled over charcoal griller

Dilli Ki Tali Machi

Crispy fried surmai, a Delhi street specialty

Himanchali Chha Mutton Chop

From royal kitchens of Himachal, grilled mutton chop marinated in array of aromatic spices

Jaali Chicken Kabab

Chicken mince mixed with mildly spiced masala and deep fried

Rava Fried Goan Prawn

Semolina coated crispy prawns flavored with chilli & vinegar

Jodhpur Boti on Roti (Live)

Delicious roasted mutton recipe from jodhpur

Kolkata Kacche Mutton Ki Biryani with Aloo

Bukhara Chutney

Aloo Handi Chaat

Vegetarian

Subz Galouti

Tawa Paneer Lehsooni Tikka

Roasted garlic flavored grilled Paneer cubes

Sabudana Banana Cutlet

Crispy pan-fried patties of sago pearls with mashed potatoes and spices

Aloo Hara Malai

Potatoes marinated in green chilli cheese mixture and finished in tandoor

Imli Soya Chops

Tangy preparation of famous tandoori soya chaap

Tandoori Ananas Bharwan Tamatar

Tomatoes stuffed with grilled pineapple salsa

Kathal Ki Boti on Roti (Live)

Traditional jackfruit preparation flavored with aromatic spices

Punjabi Subz Pulao with Bethua Raita

Dhaba Dal Tadka

Bhatt Ki Churkani

Saoji Chicken Curry

Kosh-e-Mangsho

Kerala Mushroom Coconut Curry

Champaran Paneer

Indori Poha Jalebi

Makhana Kesari Kheer

Aamrakhand

Manglorian Apple Halwa

Paan Icecream

Breads of the day- Methi & Madua Ki Roti

Chutneys- Aloo Bukhara Chutney/ Mint Chutney/ Yoghurt Chutney / Peanut Garlic