

SHURUAAT			DAAWAT-E-LAZEEZ		
<div><div></div></div>	Murgh Badami Shorba Juice of chicken trotters infused with almonds and coriander, garnished with almond slices	₹425	<div><div></div></div>	Kofta Lucknowi Cottage cheese and spinach balls in yoghurt tomato gravy	₹775
<div><div></div></div>	Mausam Ka Shorba Juice of seasonal vegetables and lentils flavored with coriander roots and cardamom	₹425	<div><div></div></div>	Paneer Hazrat Mahal Rich Hyderabad paneer korma	₹775
<div><div></div></div>	Tomato Dhania Shorba <div><div></div></div>	₹425	<div><div></div></div>	Lasooni Palak Spinach puree tempered with fresh garlic and royal cumin	₹750
APERITIF / MATKI SE			<div><div></div></div>	Kashmiri Aloo Baby potatoes in a roghani gravy of tomato and saffron	₹750
<div><div></div></div>	Lassi	₹250	<div><div></div></div>	Khade Masala Ki Sabzi <div><div></div></div>	₹750
<div><div></div></div>	Shikanji	₹250	<div><div></div></div>	Dal-e-Infinity House speciality makhan wali dal	₹650
<div><div></div></div>	Butter Milk	₹250	<div><div></div></div>	Mausam Ki Sabzian Assortment of seasonal vegetables cooked in fresh onion and tomato gravy	₹650
BHATTI SE			<div><div></div></div>	Chonke Wali Dal Toor dal tempered with garlic, onion, tomato and cumin seeds	₹550
<div><div></div></div>	Vegetarian Kebab Platter A combination of dahi kebab, paneer khazana, malai broccoli and tandoori aloo	₹1450	LUQMAT -E- KHASS		
<div><div></div></div>	Tawa Masala Fish <div><div></div></div>	₹750	<div><div></div></div>	Kadhai Jhinga <div><div></div></div>	₹1200
<div><div></div></div>	Tandoori Chicken Chaat <div><div></div></div>	₹650	<div><div></div></div>	Nalli Nihari Traditionally had early in the morning, these tender lamb shanks are slow cooked in mustard oil and yoghurt, an absolute delight in all meal time	₹1150
<div><div></div></div>	Paneer Khazana Layers of quality paneer filled with tasty filling and griddle cooked to perfection	₹550	<div><div></div></div>	Haleem Beaten wheat and mutton delicacy from Hyderabad. A must try	₹975
<div><div></div></div>	Bhuna Chaat <div><div></div></div>	₹550	<div><div></div></div>	Roghan-e-Nishat <div><div></div></div>	₹950
<div><div></div></div>	Dahi Singade Ke Kebab Hung curd and water chestnut in a silky mix flavored with cardamom and gram flour	₹550	<div><div></div></div>	Murgh Awadhi Korma Light creamy chicken preparation which is low on spices	₹850
FROM THE CLAY OVEN			<div><div></div></div>	Chooja Makhni Culinary classic delicacy of tandoor cooked chicken simmered in satin smooth tomato gravy	₹850
<div><div></div></div>	Non-Vegetarian Kebab Platter <div><div></div></div>	₹2600	<div><div></div></div>	Murgh Hara Pyaz <div><div></div></div>	₹850
<div><div></div></div>	Tandoori Lobster <div><div></div></div>	₹2200	LAGAN SE		
<div><div></div></div>	Jhinga Makhmali Jumbo prawns marinated in aromatic herbs and spices, cooked in tandoor	₹1150	<div><div></div></div>	Zafrani Gosht Biryani	₹900
<div><div></div></div>	Barrah Kebab <div><div></div></div>	₹1250	<div><div></div></div>	Murgh Dum Biryani <div><div></div></div>	₹800
<div><div></div></div>	Saunfiyani Mahi Tikka Tender boneless fish cubes in mustard fennel marinade, cooked in tandoor	₹900	<div><div></div></div>	Tarkari Mewa Biryani	₹750
<div><div></div></div>	Peshawari Murgh Recipe from the land of kebabs that will remind you of the Mughal era	₹700	<div><div></div></div>	Pulao Aap ki Pasand Kashmiri/jeera/mixed vegetable/green peas	₹750
<div><div></div></div>	Murgh Dum Tikka <div><div></div></div>	₹700	<div><div></div></div>	Saada Chawal	₹450
<div><div></div></div>	Bharwan Karela Malai Seasonal specialty known for its unique flavor and Ayurveda properties	₹600	SATH- SATH		
<div><div></div></div>	Malai Broccoli Fresh garden green broccoli marinated with processed cheese, cashew nut and rich cream, cooked in tandoor	₹550	<div><div></div></div>	Amritsari Kulcha	₹250
<div><div></div></div>	Bharwan Tandoori Aloo Potato shells filled with paneer and dry fruits, cooked in tandoor	₹550	<div><div></div></div>	Kulcha	₹200
			<div><div></div></div>	Naan (cheese/garlic/herb)	₹200
			<div><div></div></div>	Roti	₹150
			<div><div></div></div>	Phulka	₹150
			MEETHA		
			<div><div></div></div>	Gulkand Phirnee	₹450
			<div><div></div></div>	Shahi Tukra	₹450
			<div><div></div></div>	Gulab Jamun	₹450
			<div><div></div></div>	Ice Cream	₹450

Vegetarian

Non Vegetarian

Mild Spicy

PRICES EXCLUDE GOVERNMENT TAXES

PLEASE SPEAK TO OUR ASSOCIATE FOR ANY SPECIAL DIETARY REQUIREMENTS / FOOD ALLERGIES