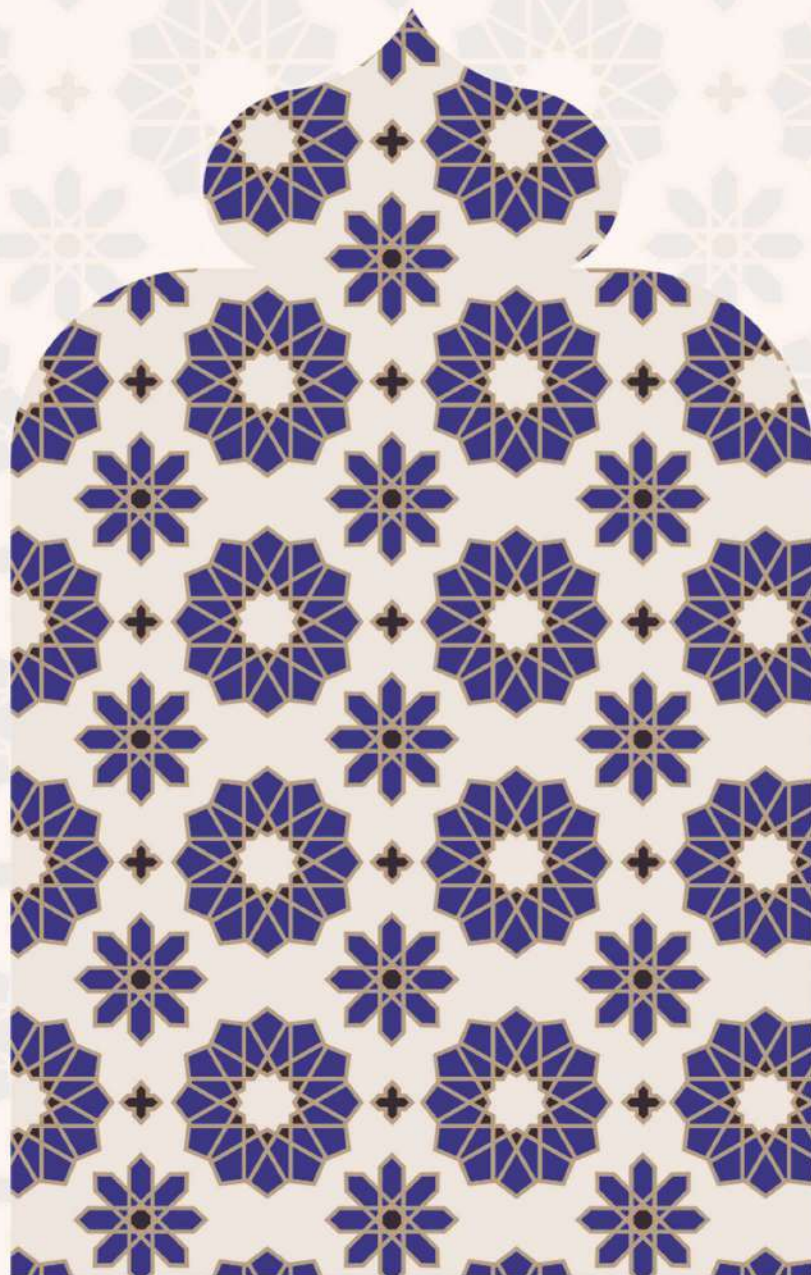




ATULYAA
TAJ



Taj Jharokha Dawat-e-Zaika

INDIAN CUISINE

Breakfast

BOILED EGG / POACHED EGG

INR 110.00

POORI BHAJI

INR 160.00

ALOO PARATHA

INR 200.00

PANEER PARATHA

INR 250.00

CONTINENTAL

INR 325.00

(PACKED ORANGE JUICE, TOAST WITH BUTTER/JAM,
TEA OR COFFEE, OMELETTE (PLAIN OR MASALA))

INDIAN

INR 325.00

(POORI BHAJI OR PARATHA (STUFFED OR PLAIN) ,
LASSI (PLAIN OR SALTED), TEA OR COFFEE)

AMERICAN

INR 350.00

(PACKED ORANGE JUICE, CORN FLAKES WITH MILK,
TWO BOILED EGGS, TOAST WITH BUTTER/JAM,
TEA OR COFFEE)

Soups

TAMATAR DHANIYA KA SHORBA

INR 170.00

(SLOW-COOKED TANGY AND FLAVOURFUL TOMATO BASED SOUP, GARNISHED WITH A DASH OF GHEE AND FRESHLY CHOPPED CORIANDER)

CHICKEN CLEAR SOUP

INR 200.00

(FRESH CHICKEN BROTH, SIMMERED WITH SUBTLE HERBS AND FRESH VEGETABLES AND GARNISHED WITH A TOUCH BY CORIANDER)

HOT & SOUR (CHICKEN /VEG)

INR 220/170.00

(A BOLD AND ZESTY SOUP INFUSED WITH SOY SAUCE VINEGAR AND CHILLI, COMES WITH A CHOICE OF VEGETABLES (MUSHROOM) OR CHICKEN)

SWEET CORN SOUP

INR 170.00

(A CREAMY AND COMFORTING SOUP BRIMMING WITH THE NATURAL SWEETNESS OF TENDER CORN KERNEL)

Small Plates

MASALA/ SALTED PEANUT

INR 200.00

(ROASTED PEANUTS TOSSED IN A BLEND OF AROMATIC SPICES, CHILLI POWDER AND TANGY SEASONINGS FOR A BOLD, ZESTY KICK)

VEG PAKORA

INR 200.00

(CRISPY, GOLDEN FRITTERS MADE WITH A MEDLEY OF FRESH VEGETABLES COATED IN A SPICED GRAM FLOUR BATTER AND DEEPFRIED TO PERFECTION)

ALOO CHAAT

INR 170.00

(A TANGY AND SPICY STREET FOOD FAVOURITE, FEATURING CRISPY, GOLDEN FRIED POTATO CUBES TOSSED IN A MEDLEY OF AROMATIC SPICES TANGY TAMARIND CHUTNEY, AND REFRESHING MINT CHUTNEY)

MASALA /PLAIN PAPAD

INR 70.00

A CRISPY, ROASTED INDIAN WAFER TOPPED WITH A FRESH AND FLOUR MIX OF DICED ONIONS, TOMATOES AND GREEN CHILLI

PANI PURI IN SHOT GLASS

INR 150.00

(A POPULAR STREET FOOD DELICACY ,CONSISTS OF HOLLOW CRISPY PURIS FILLED WITH A SPICY AND TANGY MIXTURES OF TAMARIND WATER, CHICKPEAS & POTATOES)

Vegetarian Starters

DHAHI KE SHOLEY

INR 325.00

(CRISPY, GOLDEN ROLLS STUFFED WITH A CREAMY MIXTURE OF SPICED YOGURT, FRESH HERBS AND CHOPPED VEGETABLES)

PANEER TIKKA

INR 375.00

(SUCCULENT CUBES OF PANEER MARINATED IN A RICH BLEND OF YOGURT AND AROMATIC SPICE, THEN CLAY OVENED FOR A PERFECT SMOKEY FLAVOUR)

HARA BHARA KEBAB

INR 300.00

(A DELICIOUS AND VIBRANT VEGETABLES KEBAB MADE FROM A BLEND OF FRESH GREEN VEGETABLES, INCLUDING SPINACH, PEAR, AND HERBS, MIXED WITH AROMATIC SPICES)

MUSHROOM GALOUTI KEBAB

INR 350.00

(A DELECTABLE AND MELT-IN- MOUTH VEGETARIAN KEBAB MADE WITH FINELY MINCED MUSHROOMS, BLENDED WITH AROMATIC SPICES AND HERBS HERBS, MIXED WITH AROMATIC SPICES)

SUBZ TANDOORI

INR 400.00

(A COLOURFUL ASSORTMENT OF FRESH SEASONAL VEGETABLES MARINATED IN A ZESTY BLEND OF YOGURT AND TANDOORI SPICES, THEN GRILLED TO PERFECTION IN A TRADITIONAL TANDOOR)

Starters

Non-Vegetarian

CHICKEN TIKKA OR TANDOORI CHICKEN

INR 450.00

(A CLASSIC INDIAN DISH THAT SHOWCASES THE ART OF TANDOORI CHHOOPING, FEATURING MARINATED CHICKEN PIECES INFUSED WITH A RICH BLEND OF YOGURT GARLIC, GINGER AND MEDLEY OF SPICES)

MURG MALAI TIKKA

INR 465.00

(TENDER PIECES OF CHICKEN MARINATED IN A RICH CREAMY BLEND BY YOGURT, FRESH CREAM AND AROMATIC SPICES INCLUDING CARDAMOM , NUTMEG AND WHITE PEPPER)

FISH AMRITSARI

INR 450.00

(A POPULAR PUNJABI DELICACY FISH, MARINATED IN A TANGY AND SPICY BLEND OF GRAM FLOUR, YOGURT AND MEDLEY OF FRESH SPICES AND CRISPED TO PERFECTION)

CHICKEN CHATKARA

INR 450.00

(TENDER PIECES OF CHICKEN ARE MARINATED IN A VIBRANT BLEND OF SPICES INCLUDING CUMIN CORIANDER AND GARAM MASALA THEN GRILLED TO PEFECTION IN A TRADITIONAL TANDOOR)

CHICKEN RESHMI KEBAB

INR 450.00

(SUCCULENT MINCED CHICKEN BLENDED WITH CREAM YOGURT AND AROMATIC SPICE INCLUDING CARDAMON AND NUTMEG)

MUTTON GALOUTI KEBAB

INR 500.00

(TENDER, MELT-IN-MOUTH KEBAB WITH FROM FINELY MINCED MUTTON IN FUSED WITH A BLEND OF RICH SPICES AND HERBS)

Main Course

DAL DHABA

INR 350.00

(A COMFORTING DISH OF SPLIT LENTILS COOKED TO PERFECTION AND TEMPERED WITH GHEE ,CUMIN SEEDS AND AROMATIC SPICED, FINISHED WITH A TOUCH OF GARLIC GARNISHED WITH FRESH CORIANDER)

DAL MAKHMALI

INR 400.00

(A RICH AND CREAMY PREPARATION OF BLACK LENTIL SLOW- COOKED OVERNIGHT WITH BUTTER AND SPICES)
(A CHEF'S FAVORITE)

KADHAI PANEER

INR 380.00

(A VIBRANT AND FLAVOURFUL DISH FEATURING PANEER CUBES COOKES IN A SPICY TOMATO AND ONION GRAVY ,INFUSED WITH AROMATIC SPICES AND BELL PEPPER)

PANEER TIKKA MASALA

INR 380.00

(SUCCULENT PIECES OF MARINATED PANEER GRILLED TO PERFECTION AND SIMMERED IN A RICH CREAMY TOMATO BASED GRAVY INFUSED WITH AROMATIC SPICES)

MUTTER MUSHROOM

INR 350.00

(A DELIGHTFUL COMBINATION OF FRESH GREEN PEAS AND TENDER MUSHROOM COOKED IN A RICH ,SPICY TOMATO GRAVY)

GOBHI MUTTER MASALA

INR 350.00

A HEARTY NORTH INDIAN DISH OF TENDER CAULIFLOWER AND GREEN PEAS COOKED IN A RICH, SPICY TOMATO -ONION GRAVY.

Main Course

MIXED VEGETABLES

INR 350.00

(A COLOURFUL MEDLEY OF SEASONAL VEGETABLES SAUTEED WITH AROMATIC SPICES AND HERBS. THIS WHOLESOME DISH IS LIGHTLY SEASONED AND COOKED TO RETAIN ITS NATURAL FLAVOUR)

ALOO DHANIYA

INR 280.00

(AROMATIC AND COMFORTING DISH, SIMMERED UNTIL POTATO ARE PERFECTLY INFUSED WITH THE VIBRANT ESSENCE OF CORIANDER CREATING A DELIGHTFUL BALANCE OF TASTE)

Main Course Non Veg

BUTTER CHICKEN /BONELESS OR BONE

INR 485.00

(TENDER CHICKEN PIECES MARINATED AND COOKED IN A RICH CREAMY TOMATO SAUCE INFUSED WITH AROMATIC SPICES UNTIL A VELVETY TEXTURE IS ACHIEVED)

CHICKEN TIKKA MASALA

INR 485.00

(PIECES OF CHICKEN TIKKA IN FUSED WITH TOMATO BASED SPICY SAUCE AND FINISHED IN A CREAMY TEXTURE)

CHICKEN DESI MASALA

INR 480.00

(A ROBUST AND FLAVOURFUL DISH FEATURING TENDER CHICKEN COOKED IN A SPICED TOMATO-ONION GRAVY ,INFUSED WITH TRADITIONAL SPICES ;LIKE CUMIN ,CORIANDER AND GARAM MASALA)

CHICKEN SHAHI KORMA

INR 490.00

(A RICH AND LUXURIOUS DISH FEATURING TENDER CHICKEN SIMMERED IN A CREAMY AROMATIC SAUCE MADE WITH YOGURT, NUTS AND A BLEND OF FRAGRANT SPICES)

CHICKEN MUGHLAI

INR 490.00

(A FLAVOURFUL AND SPICY DISH MADE FROM YELLOW CHILLI POWDER IN A YOGURT BASED GRAVY)
(MUST TRY FOR SPICY LOVERS)

Main Course Non Veg

BENGALI FISH CURRY

INR 500.00

(AN AROMATIC DISH FEATURING FRESH FISH COOKED IN A TANGY MUSTARD AND POPPY SEED PASTE ENHANCED WITH SPICES LIKE TURMERIC AND CUMIN)

MUTTON MASALA / CURRY

INR 550.00

(SUCCULENT PIECES OF MUTTON COOKED IN A RICE AND SPICY GRAVY MADE A BLEND OF AROMATIC SPICES)

MUTTON ROGAN JOSH

INR 550.00

(A CLASSIC KASHMIRI DISH FEATURING TENDER MUTTON SLOW COOKED IN A FRAGRANT SPICES AND YOGURT SAUCE)

Breads

TANDOORI ROTI	INR 55.00
RUMALI ROTI	INR 70/65.00
NAAN (BUTTER OR PLAIN)	INR 100.00
NAAN (GARLIC OR CHEESE)	INR 120.00
LACHHA PARATHA	INR 110.00
KULCHA	INR 110.00
MISSI ROTI	INR 85.00
GARLIC NAAN	INR 100.00

Rice / Biryani

RICE	INR 140.00
VEG BIRYANI /PULAO WITH RAITA	INR 300/170.00
HYDERABADI CHICKEN DUM BIRYANI WITH SALAN	INR 450.00
HYDERABADI MUTTON DUM BIRYANI WITH SALAN	INR 600.00

Raita

PAHADI CUCUMBER RAITA	INR 140.00
BOONDI RAITA	INR 145.00
MIX VEG RAITA	INR 140.00



Desserts

ICE CREAM (VANILLA/CHOCOLATE)	INR 200.00
GULAB JAMUN (02 PIECES)	INR 150.00
BANANA SPLIT	INR 250.00
FRUIT SALAD WITH ICE CREAM	INR 210.00
BROWNIE WITH ICE CREAM	INR 300.00
CHOCOLATE TRUFFLE PASTRY	INR 300.00

Drinks

MINERAL WATER (STILL)	INR 60.00
SODA	INR 60.00
CANNED COKE/SPRITE/THUMS UP	INR 60.00
FRESH LIME SODA	INR 80.00
JUICE	INR 100.00
MILK SHAKE (VANILLA/CHOCOLATE/OREO)	INR 250.00
LASSI (SWEET/SALTED/PLAIN)	INR 110.00
MILK (HOT/COLD)	INR 100.00
PLAIN TEA	INR 80.00
GINGER TEA	INR 95.00
BLACK TEA	INR 70.00
BLACK COFFEE	INR 90.00
MILK COFFEE	INR 100.00
COLD COFFEE	INR 170.00

MANGO LASSI



₹180