



## ROTI/NAAN/CHAAWAL

☐ STUFFED KULCHA	115
☐ ULTE TAWE KA PARANTHA	70
☐ NAAN BUTTERED / GARLIC	70
☐ NAAN PLAIN	60
☐ TANDOORI ROTI	50
☐ MISSI ROTI	60
☐ PARANTHA	60
☐ KEWAL CHAAWAL	185
☐ JEERA RICE Pulao Made With Cumin Seeds	195
☐ HYDERABADI BIRYANI VEGETARIAN Basmati Rice Layered & Cooked With Vegetables On Dum With Aromatic Spices. Served with Mirchi Ka Salan & Mix Raita	395
☐ HYDERABADI GOSHT / MURGH BIRYANI Basmati Rice Layered & Cooked With Tender Mutton / Chicken Pieces On Dum With Aromatic Spices. Served With Mirchi Ka Salan & Mix Raita	495

## ACCOMPANIMENTS

☐ RAITA Masala / Cucumber / Pineapple.	120
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Perhaps you'd like to have an old recipe for Mango pickle.

From the Khwam Niamut - Chosen Recipes from the Nawabs Kitchen, translated from the Persian circa 1839.

"Peel the Mangoes and divide them into halves, clearing them of their stones; then apply to them some salt; keep them in the sun for two to three days; after which clean them well with a cloth, then stuff them with some Garlic and Ginger, well sliced; also Culonjee (seed of onion) and tie them up with some thread, which preserve either in Vinegar, Urug-i-Nuanea, Mango Juice, or Oil, and keep for some days in the sun..."

If you ever thought that the Indian saree must be a nightmare to move around in, then behold the fisherwomen of Maharashtra.

One of the many ways the saree can be worn is in their 'Nawwari' style. Tucked snugly, it gives as much freedom of movement as a jumper, along with well ventilated cotton comfort - even as the ladies bustle about their day.

- ☐ Vegetarian
- ☐ Non-Vegetarian

Prices mentioned are in Rupees. Taxes extra as applicable. Service charge extra.