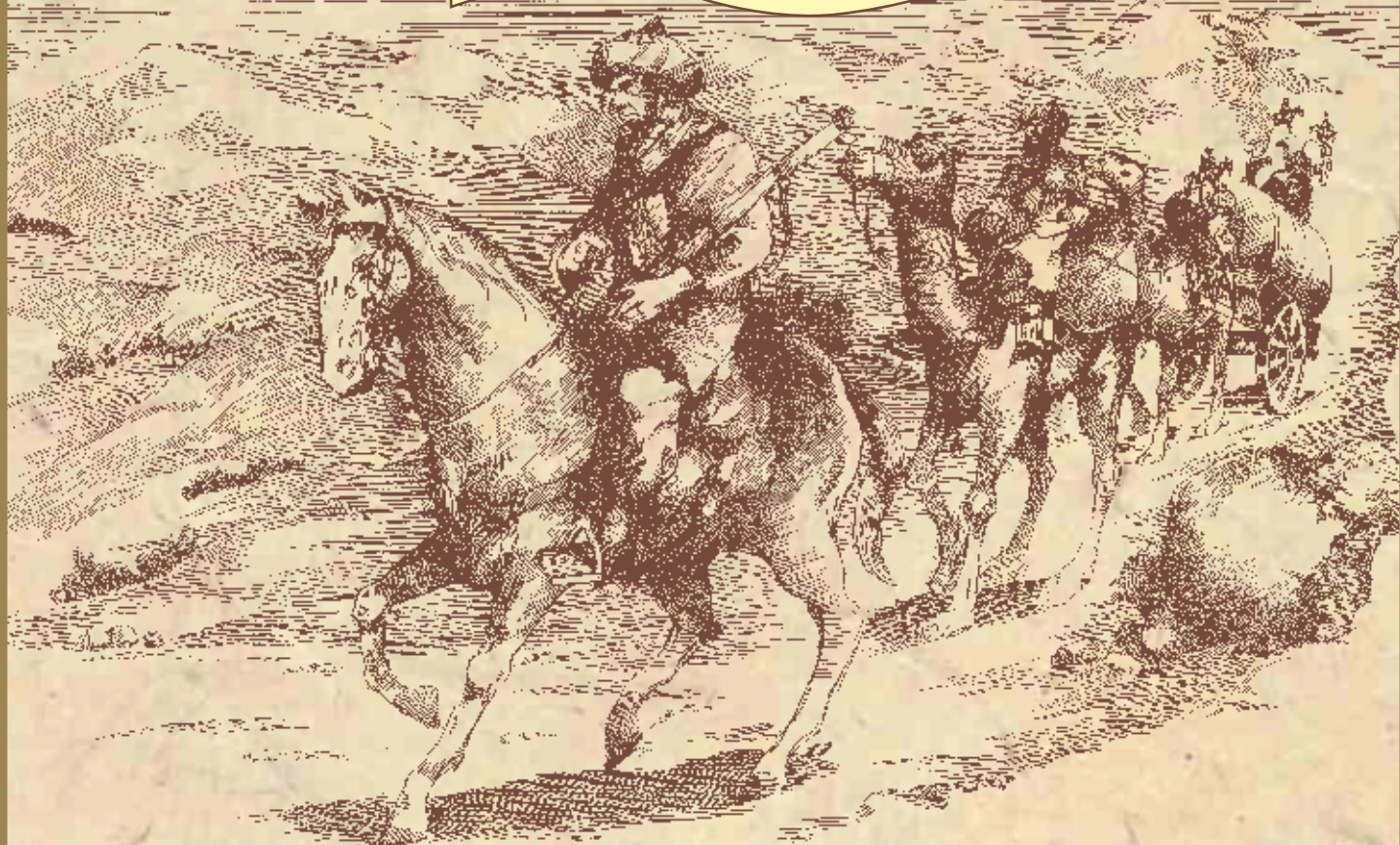


## TANDOOR / SIGRI / TAWA



- |   |                   |
|---|-------------------|
| <p> <span style="color: red;">■</span> <b>NIMBU KA JHEENGA</b> (Punjab)<br/>                     Lemon Grass Flavoured Prawns, Roasted In Tandoor                 </p>  | <p><b>695</b></p> |
| <p> <span style="color: red;">■</span> <b>MACHHLI METHI TIKKA</b> (Uttar Pradesh)<br/>                     Tender Chunks Of Fish Marinated In Fenugreek &amp; Yogurt.<br/>                     Grilled In The Tandoor                 </p>  | <p><b>510</b></p> |
| <p> <span style="color: red;">■</span> <b>RESHMI SEEKH</b> (Delhi)<br/>                     Skewers Of Chicken Mince Flavoured With Aromatic<br/>                     Spices &amp; Roasted In The Tandoor                 </p>  | <p><b>425</b></p> |
| <p> <span style="color: red;">■</span> <b>GAZAB KA TIKKA</b> (Chor Bizarre, Delhi)<br/>                     Bite Sized Chicken Tikka Prepared In A Unique Cheesy Marinade.<br/>                     The Original Chor Bizarre Best Seller For Over Two Decades                 </p> | <p><b>450</b></p> |
| <p> <span style="color: red;">■</span> <b>TANDOORI MURGH</b> (Punjab)<br/>                     India's Foremost Offering To The World. Needs No Introduction                 </p>   | <p><b>550</b></p> |
| <p> <span style="color: red;">■</span> <b>ANGAAR KA MURGH</b> (Punjab)<br/>                     Clay Oven Roasted Chicken Thighs In Hung Curd &amp; Ginger Marination                 </p>  | <p><b>550</b></p> |
| <p> <span style="color: red;">■</span> <b>SEEKH KABAB MULAYAM</b> (Delhi)<br/>                     Minced Mutton Flavoured With Light Spices &amp; Grilled In The Tandoor                 </p>  | <p><b>450</b></p> |
| <p> <span style="color: red;">■</span> <b>SHIKAMPURI KABAB</b> (Hyderabad)<br/>                     Lamb Patties Stuffed With Chopped Onion &amp; Mint. Deep Fried                 </p>   | <p><b>450</b></p> |
| <p> <span style="color: red;">■</span> <b>GALOUTI KABAB</b> (Uttar Pradesh)<br/>                     A Delicacy Of Minced Lamb Medallions Pan Fried On The Tawa                 </p>  | <p><b>475</b></p> |
| <p> <span style="color: red;">■</span> <b>CHAPLI KABAB</b> (Peshawar)<br/>                     Pounded Lamb Cakes With Pomegranate, Onions &amp; Coriander.<br/>                     Served Pan Fried                 </p>  | <p><b>450</b></p> |
| <p> <span style="color: red;">■</span> <b>THE NON-VEGETARIAN SAMPLER</b><br/>                     Assortment Of Non-Vegetarian Kababs - Gazab Ka Tikka,<br/>                     Galouti Kabab, Machhli Methi Tikka &amp; Seekh Kabab Mulayam                 </p>                  | <p><b>725</b></p> |

### TANDOORI

A style of cooking that was developed in the harsh and hardy North West Frontier Province and was spread by caravans travelling through the Khyber Pass from Samarkand. A development over spit roasting and barbecuing, the burning fuel was placed inside pots enclosed in earth, so that a little fuel could cook a whole meal.

Civilisation refined this creation of necessity into one of the most popular styles of cooking in the sub-continent.

- Vegetarian  
■ Non-Vegetarian

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