

# The Best of Lucknowi Cuisine at

*Char Bizarre®*  
India's Restaurant

## VEGETARIAN

### STARTERS

#### Lauki Ki Galouti

*Delicately spiced bottle gourd kababs, slow-cooked and finished with a light crisp*

#### Hara Bhara Kabab

*A vibrant blend of fresh herbs and green vegetables, mixed into a spiced batter and shallow-fried to golden, crispy perfection*

#### Zeera Ajwain Poori

*Fluffy, golden, and crisp deep-fried bread*

### Main Course

#### Shahi Paneer

*Cottage cheese cooked in a aromatic stew of onions, tomatoes, fresh cream, and mild whole spices*

#### Shorwari Arbi

*Tender taro root simmered in a flavourful, mildly spiced curry that strikes the perfect balance between comfort and heartiness*

#### Kathal Masala Gravy

*Raw jackfruit fried in a rice batter and cooked in a robust, aromatic masala gravy*

#### Shahi Chana Dal

*Split chickpeas cooked in a spiced thick tangy gravy and finished with a touch of desi ghee*

#### Vegetable Yakhni Pulao

*Fragrant rice cooked in a yakhni of aromatic spices with seasonal vegetables and paneer*

### ACCOMPANIMENTS

Roghni Tikiya | Kachumbar Salad | Lahsun Ki Chutney | Zeera Raita

### DESSERTS

#### Zafrani Firni

*A decadent, fragrant rice pudding flavoured with saffron, cardamom, dry fruits, and rosewater, finished with slivers of almonds and pistachios*

#### Shahi Tukda

*A rich and indulgent fried bread, soaked in saffron-infused sugar syrup, topped with creamy rabri and nuts*

**INR 1300 all inclusive (per person)**

Some food items may contain traces of nuts, dairy or gluten.  
Please inform us if you have any allergies. We do not levy any service charge.

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## NON VEGETARIAN

### STARTERS

#### Kacche Keeme Ke Kabab

*Melt-in-the-mouth kababs made with finely minced mutton, expertly seasoned with aromatic spices, and seared to perfection*

#### Chicken Shami Kabab

*Delicately spiced minced chicken and lentils, slow-cooked to perfection and pan-fried until crisp and golden*

#### Zeera Ajwain Poori

*Fluffy, golden, and crisp deep-fried bread*

### Main Course

#### Chicken Stew

*A rich and flavourful stew made with succulent chicken, slow-cooked vegetables, and a medley of traditional whole spices*

#### Mutton Hari Mirchein Keema

*Minced mutton cooked with a blend of bold spices, offering a range of complex yet balanced flavours - sweet, spicy and tart*

#### Shahi Paneer

*Cottage cheese cooked in a aromatic stew of onions, tomatoes, fresh cream, and mild whole spices*

#### Shahi Chana Dal

*Split chickpeas cooked in a spiced thick tangy gravy and finished with a touch of desi ghee*

#### Mutton Yakhni Pulao

*Fragrant rice slow-cooked with tender mutton and a mutton broth infused with a bouquet of whole spices and herbs*

### ACCOMPANIMENTS

Roghni Tikiya | Kachumbar Salad | Lahsun Ki Chutney | Zeera Raita

### DESSERTS

#### Zafrani Firni

*A decadent, fragrant rice pudding flavoured with saffron, cardamom, dry fruits, and rosewater, finished with slivers of almonds and pistachios*

#### Shahi Tukda

*A rich and indulgent fried bread, soaked in saffron-infused sugar syrup, topped with creamy rabri and nuts*

**INR 1600 all inclusive (per person)**

Some food items may contain traces of nuts, dairy or gluten.  
Please inform us if you have any allergies. We do not levy any service charge.