

Entrée

VEGETARIAN

Palak Patta Chat

Spinach leaves in a crispy lentil batter, topped with yoghurt, date & tamarind and chili & mint sauces

Entrée **5.90** Mains **12.90**

Bharwan Khumb Lukhnavi

Favorite of Nawabs - Mushroom cups filled with cheese & vegetable mix crumbed, served with tamarind and mint chutney

Entrée **6.90** Mains **13.90**

Paneer Tikka Chutney Wala

Cottage cheese chunks laced with a mint and green chili mix skewered and cooked in the tandoor (Clay Oven)

Entrée **8.90** Mains **15.90**

Sabut Tandoori Aloo

Well spiced mix of potatoes, cashew & raisins delicately flavored and encased in potato barrels finished in the tandoor.

Entrée **7.90** Mains **14.90**

NON VEGETARIAN

Murgh Malai Kabab

Chicken fillets bathed in spiced cheesy yoghurt mix & cooked in tandoor - from the north west frontier province of Afghanistan.

Entrée **10.90** Mains **16.90**

Tandoori Choosa

Our chef's special recipe of spring chicken marinated in Indian spices and roasted over ambers in the tandoor

(Half) **9.90** (Full) **15.90**

Seekh Kabab Peshawari

Soft minced lamb kababs with mace, ginger, coriander, garlic and fresh green chilies cooked in the tandoor

Entrée **10.90** Mains **16.90**

Shammi Kabab

Recipe from Bade Miyan - a famous chef of CP - ground lamb mince and chick peas, delicately spiced cooked on tawa (curved pan)

Entrée **9.90** Mains **15.90**

Khasta Punjabi Tali Machi

12 secret spices crusted to seasonal fish served with mint chutney recipe taken from Punjabi Mirch of CP

Entrée **12.90** Mains **18.90**

Jhinga Til Tinka

Garlic infused prawn cutlets skewered and finished with a golden sesame crust served with mint and coriander chutney

16.90

Mains

VEGETARIAN

Paneer Khada Masala

Paneer (cottage cheese) cubes cooked with capsicum, onion & tomato topped with crushed coriander seeds & black pepper.

13.90

Methi Chaman

From Kashmir fenugreek flavored paneer and spinach mix. A variation to the popular Palak Paneer

13.90

Paneer Makhani

Chunks of paneer simmered in a traditional makhani sauce - this recipe has made a place called "Gulati" in CP very famous

13.90

Mausami Sabzi

Seasonal vegetable of the day, cooked grandma style

12.90

Khumb Hara Pyaz

A mélange of fresh button mushrooms, onion and tomato finished carefully with fenugreek leaves & shallots - **our signature dish**

13.90

Malai Kofta Aloo Bukhara

Vegetable and cottage cheese dumplings stuffed with prune, simmered in a rich tomato and cashew gravy

13.90

Mirchi Baingan Ka Salaan

Eggplant and green chilies in a ground paste of cashew, peanut, sesame and coconut cooked in Hyderabad style

12.90

Kakke Da Dhabba - Dal Makhani

Black lentils cooked overnight and simmered with tomato, ginger, garlic and fresh cream straight from Kakke da Dhaba

9.90

Mains

NON VEGETARIAN

Moti Mehal Da Murgh Makhani

Tender boneless chicken fillet roasted in tandoor & finished with perfect blend of tomato, fenugreek and cream from moti mehal

15.90

Pepper Chicken Chettinard

Pepper chicken: on the bone - a delicacy dish from south India has made Madras House of CP booked days in advance

14.90

Chicken Punjabi Tikka Masala

Chicken tikka simmered in a capsicum tomato and onion mélange finished carefully with crushed pepper & coriander pods

15.90

Lamb Melaram

Punjabi style slow cooked lamb with chili, tomato, mace and garam masala a guarded recipe from halwai Melaram of CP

15.90

Hara Gaylord Palak Ghoasht

Tender morsels of baby lamb carefully finished with a spinach and tomato sauce a secret recipe from world famous Gaylord of CP

15.90

Lamb Korma

A lightly spiced lamb dish cooked in a rich sauce of cashew and green cardamom an all time favorite

14.90

Goat Nihari

Slow cooked: dum pukth for 6-8 hrs with a delicate mix of onion, ginger & garlic & garam masala **our signature dish.**

16.90

Goan Fish Curry

A coastal spiced favorite fish with ground coconut, onion and tomato gravy tempered with mustard and curry leaves

16.90

Tandoori Breads and Rice

BIRYANI

Vegetable Dum Degh Biryani

Garden fresh seasonal vegetables cooked with Dehraduni basmati rice delicately spiced served with boorani raita and salan. **14.90**

Avadh Dumpukth Biryani

Tender morsels of lamb slow cooked with Dehraduni basmati rice and a blend of aromatic spices served with boorani raita and salan. **15.90**

RICE

Basmati Rice

Dehraduni Basmati Rice cooked in the dum pukht style (mogul style cooking - the technique is more than 200 years old where the cooking is done on a slow oven - on very low flame in sealed containers, allowing the food to cook, as much as possible, in their own juices) **2.90**

Peas Pulao

Dehraduni Basmati Rice cooked in the dum pukht style with handpicked peas desi style **3.90**

TANDOORI BREADS

Plain Naan	2.75
Garlic Naan	3.25
Cheese Naan	3.75
Roti	2.75
Lacha Paratha	3.25
Pudina Paratha	3.75

Side Dishes / Deserts / Drinks

YOGURT AND SALADS

Raita

Yoghurt with boondi spiced up to taste **2.90**

Green Salad

Green salad seasonal vegetables with onions **3.90**

Papadums (4 Pcs) or Pickle Tray

Orders that are placed in addition to the complimentary on arrival **2.90**

DESERTS

Ghanta Ghar ke Gulab Jamun (2 Pcs)

Golden fried dumplings of evaporated milk soaked in saffron and cardamom flavored sugar syrup. Served warm. **3.50**

Connaught Place Di Kulfi

Popular North Indian home-style ice cream, garnished with pistachio and served with chilled falooda our signature desert **4.50**

Malcha Marg Di Malai Phirni

Creamy Indian rice pudding set in a bowl garnished with saffron, almonds and pistachios **4.50**

Nirula's Ice Cream

French Vanilla ice cream served with choice of toppings Butter Scotch for those who remember how it was in CP **3.50**

IN DOOR OR OUT DOOR CATERING

Our restaurant is available for your private functions. Our chef's have experience in catering to over 800 guests we invite you to speak to our manager and visit our kitchen to demonstrate our capabilities to make your event the most memorable one.

Connaught Place

Indian Fine Dining

**69 Wigram Street
Harris Park**

Ph 96 33 44 55

Less 10% for Take Away

**INDOOR AND
OUTDOOR CATERING**