



**TAMARIND**



# DAROGA-E-BAWARCHI KHANA

## Rajasthan - India's Desert

The Rajasthani cuisine has varied influences from Mewar, Marwar, Jodhpur, Pushkar & Bikaner where the Chefs or Bawarchis personalised their cooking methods for the Kings. Their cuisine primarily consisted of vegetarian dishes. But through time the cuisine started offering an impeccable array of meat preparations as well. It has a predominant use of spices and ghee, which is quite high compared to the other cuisines in India

## Awadh - The Royal Influence

The Awadhi cuisine is greatly influenced by Persian cuisine. This cuisine was further refined by the Nawabs by adding the exotic flavours of saffron and dry fruits. A lot of innovation took place with the styles of cooking because of their influence from the Persian way of cooking. Its extensive use of ingredients with amazing aroma and delicate flavour definitely shows in the Awadhi cuisine.

*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires **2000 kcals** of energy per day. However, the actual calories needed may vary per person.*







## SHURUWAT-E-NOOR

 <b>TAMATAR CHUKUNDARI ARK</b> 	400
<b>212 kcal / 250 gms</b>   Tomatoes, beetroot, brahmi, whole spices, garlic	
 <b>BAKLI SALAD</b> 	450
<b>312 kcal / 250 gms</b>   Wheat, onion, tomatoes, coriander, clarified butter	
 <b>KHASTA</b>  	450
<b>670 kcal / 250 gms</b>   Refined flour, clarified butter, carom seed	
 <b>MURGH BADAMI SHORBA</b>  	450
<b>285 kcal / 250 gms</b>   Chicken, almonds, ginger, spices	
 <b>PAYA SHORBA</b>  	550
<b>350 kcal / 250 gms</b>   Lamb trotters, ginger, whole spices	

*Paya shorba is a delicious and hearty soup made with lamb trotters and flavourful spices. This soup was served to armies and successful traders to sustain their energy during the reign of the Emperor*



 Vegetarian
  Non Vegetarian
  Vegan
  CP Contains Pork

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## GAZAK

- **BHARWA GUCCHI KHUMB**  1900  
 1060 kcal / 190 gms | Morels, cheese, spices
- **HARE PHOOL SI MIRCH**  1000  
 745 kcal / 350 gms | Broccoli, green chilli, jalapeno, mustard
- **DHOODHIA KEBAB**  850  
 875 kcal / 200 gms | Cottage cheese, potato, cheese, tree nuts
- **BETROOT GALOUTI**  850  
 875 kcal / 200 gms | Beetroot, spices, mint
- **DAHI PALAK KI TIKKI**  850  
 604 kcal / 350 gms | Spiced yogurt spinach, roasted nuts
- **GILORI PANEER TIKKA**  850  
 966 kcal / 350 gms | Cottage cheese, nuts, spices, herbs, sweet pickle
- **HARI MANDI KI GILAFI SEEKH**  850  
 649 kcal / 350 gms | Potato, sweet peas, pimentos, sesame
- ▲ **LAHSOONI JHEENGA**  1800  
 732 kcal / 350 gms | Prawns, garlic, yogurt, cream, cardamom
- ▲ **MACCHLI RUDOLI**  1400  
 710 kcal / 350 gms | Salmon, cinnamon, manjitha, oil

*Gilori refers to the shape of a paan, an after-meal treat made with betel leaves. The inspiration for the Gilori Paneer Tikka is taken from the folding of the paan. The delicious filling of this appetizer unfolds the many textures and flavours of all its ingredients.*



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## GAZAK

- |  |             |
|--|-------------|
| <p><b>▲ GOSHT TAR KEBAB</b> </p> <p><b>957 kcal / 350 gm</b>   Lamb patties, mincemeat, fenugreek leaf, spice blend</p>   | <p>950</p>  |
| <p><b>▲ MATHANIA LAL MIRCH, BARRAH</b>   </p> <p><b>957 kcal / 450 gms</b>   Red chillies, garlic, yellow chilli lamb chops</p>             | <p>1800</p> |
| <p><b>▲ KAKORI KEBAB</b>  </p> <p><b>1650 kcal / 200 gms</b>   Subtle blend of finely minced lamb, saffron, rose petals</p>  | <p>1600</p> |
| <p><b>▲ MURGH KALMI KEBAB</b>   </p> <p><b>1202 kcal / 350 gms</b>   Chicken drumstick, yellow chillies, yogurt, malt vinegar</p>           | <p>1200</p> |
| <p><b>▲ THANDE MASALE KA MURGH TIKKA</b>   </p> <p><b>850 kcal / 350 gms</b>   Chicken, mint, coriander, rose petal, poppy seed, yogurt</p> | <p>1100</p> |
| <p><b>▲ MURGH RESHMI SEEKH</b> </p> <p><b>559 kcal / 200 gms</b>   Minced chicken, ginger, green chillies</p>   | <p>1100</p> |

*Believed to have been first invented by the rakabdars of an Awadhi Aristocrat, the irresistible kakori kebabs are a perfect blend of minced lamb, saffron, rose petals and cardamom. These kebabs are known for its soft texture and fragrant flavour.*



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### Dal Bati Churma

The small dough balls served with panchmel dal (a mixture of five types of dal) and Churma, the third element of the dish which is a sweet crumb made with pearl millet and jaggery

## MANDI-E-SUBZ

- 🍃 **PANEER PUKHTAN** 🥛🍅 850  
 497 kcal / 420 gms | Cottage cheese roulade, squash, cashewnut sauce
- 🍃 **DUM KA PHULA PANEER** 🥛🍅 850  
 635 kcal / 420 gms | Poached cheese, cashewnut, brown onion, vitvier water
- 🍃 **GULKAND, SEM PHALI MOONG KOFTA KALIA** 🥛🍅 850  
 672 kcal / 420 gms | Ground green lentil, rose petal, tomato, coriander
- 🍃 **PANCH TARKARI** 🥛🍅 850  
 408 kcal / 420 gms | Mushroom, peas, corn, water chestnut, ridge gourd
- 🍃 **CHARRA ALOO BENARASI** 🥛🍅🌱 750  
 333 kcal / 420 gms | Sliced potato, onion
- 🍃 **KATHAL MASALEDAR** 🥛🍅 750  
 664 kcal / 420 gms | Jackfruit, onion, tomato, coriander, Kashmiri chilli, yogurt
- 🍃 **GATTA CURRY** 🥛🍅 750  
 322 kcal / 420 gms | Bengal gram, coriander, yogurt
- 🍃 **LAHSOONI KHADA PALAK** 🥛 750  
 395 kcal / 420 gms | Spinach, caramelized garlic, onion
- 🍃 **DAL BATI CHURMA** 🥛🍅🌱 650  
 956 kcal / 420 gms | Wheat dumplings, yellow lentil, Bengal gram



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*A unique blend of spices and caramelized onions stuffed in bitter gourd and immersed in a flavorful sauce. This dish brings out 4 flavors bitter, salty, spicy and tangy.*

## MANDI-E-SUBZ

- **BHARWAN KARELA**    650  
**745 kcal / 420 gms** | Bitter gourd, onion, mustard, tomatoes, yogurt, fennel seed
- **ARBI MIRCH KA SALAN**     550  
**865 kcal / 420 gms** | Colcoccassia, coriander, sesame seed, chillies, coconut, peanut

## DASTAR-E-QORMA

- ▲ **LOBSTER TAWA MASALA**    2800  
**982 kcal / 950 gms** | Lobster, yogurt, garlic, shallots
- ▲ **JHEENGA E KHAAS**    1800  
**674 kcal / 420 gms** | Prawns, cashewnut, tomatoes, bell pepper, lime
- ▲ **MAHI KALIYAN**    1500  
**525 kcal / 420 gms** | Fish, brown onion, tomato, coriander
- ▲ **JAISALMER MURGH MASALA**    1200  
**1123 kcal / 420 gms** | Chicken, mathania red chillies paste, clarified butter, tomatoes
- ▲ **DUM KA MURGH**   1200  
**1470 kcal / 450 gms** | Chicken leg, brown onion, cashewnut, poppy seeds



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## DASTAR-E-QORMA

- |   |      |
|---|------|
| <p><b>▲ RAAN-E-DARBARI</b>   </p> <p><b>2510 kcal / 900 gms</b>   Lamb leg, rose petal, cinnamon, star anise, fermented dough</p>  | 2500 |
| <p><b>▲ NALLI NIHARI</b>    </p> <p><b>595 kcal / 350 gms</b>   Lamb shank, spices, rich lamb yakhni</p> | 1600 |
| <p><b>▲ LAL MAANS</b>  </p> <p><b>793 kcal / 420 gms</b>   Lamb, red chillies, clarified butter</p>  | 1400 |

## DAL-E- SULTAN

- |  |     |
|--|-----|
| <p><b>■ DAL MAKHANI</b> </p> <p><b>950 kcal / 450 gms</b>   Black lentils, spices, butter, cream</p>                 | 700 |
| <p><b>■ DAL TADKA</b> </p> <p><b>575 kcal / 450 gms</b>   Yellow lentil, clarified butter, onion, tomatoes, cumin</p> | 700 |
| <p><b>■ DAL MASOOR</b> </p> <p><b>531 kcal / 450 gms</b>   Red lentil, clarified butter, onion, tomatoes, cumin</p>  | 550 |

*In Lucknow, under the patronage of the Nawabs, the cooks or bawarchis were always asked to prepare the softest kebabs. There are many stories that go back to the invention of this legendary delicacy of the Nawabs, "Raan-e-Darbari"- one of the most popular ones mentions a British officer who complained about the hardness of the kebab which made the cooks prepare the softest kebab, that it melted in the mouth.*



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## BIRANJ

 <b>KHUSHKA</b>  <b>615 kcal / 450 gms</b>	400
 <b>SUBZ BIRYANI</b>  <b>925 kcal / 650 gms</b>   Vegetables, rice, cardamom, spices	1050
 <b>SANGRI PULAO</b>  <b>822 kcal / 650 gms</b>   Shrub beans, cumin, coriander, rice, bay leaf	1100
 <b>AWADHI MURGH BIRYANI</b>  <b>925 kcal / 650 gms</b>   Chicken, basmati rice, saffron, cardamom, mint	1350
 <b>AWADHI GOSHT BIRYANI</b>  <b>1200 kcal / 650 gms</b>   Lamb, basmati rice, saffron, cardamom, mint	1400

*Biryani from Awadh are said to have widely influenced by the Nawabs who were of Persian origin. The Awadhi Gosht biryani is an aromatic and delicious, flavoured with spices, herbs, nuts, plant extracts, yellow chilli powder and saffron.*



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## NAAN-E-TANDOOR

- **BAJRE KI ROTI**  150  
 217 kcal / 120 gms | Pearl millet, salt
- **KUTI MIRCH JAITUNI NAAN**   150  
 238 kcal / 120 gms | Leavened bread, olives, pounded chillies
- **SAUNFIYANI KHAMEERI ROTI**   150  
 264 kcal / 120 gms | Fermented wheat bread, fennel seeds, clarified butter
- **TANDOORI ROTI**  150  
 223 kcal / 120 gms | Tandoor baked whole wheat bread
- **GARLIC NAAN**   150  
 309 kcal / 120 gms | Leavened bread, garlic
- **MISSI ROTI**  150  
 288 kcal / 120 gms | Gram flour bread, spring onions, coriander seeds,
- **BUTTER NAAN**   150  
 223 kcal / 120 gms | Refined flour, butter, salt
- **GILAFI KULCHA**   200  
 801 kcal / 120 gms | Leavened and laminated dough, refined flour, clarified butter fenugreek
- **KHUMB MALAI KULCHA**   200  
 397 kcal / 120 gms | Mushrooms, cheese, mint, coriander
- ▲ **ROOMALI ROTI**    200  
 288 kcal / 140 gms | Refined flour, eggs, salt, convex griddle

*'Khamir' is an Urdu word meaning yeast. A leavened baked flatbread, Khameeri is believed to have originated in the Mughal era and was a staple amongst the people.*



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## BRAJ SE

■ <b>PLAIN YOGURT</b> 🥛	150
<b>200 kcal / 200 gms</b>	
■ <b>BURRANI RAITA</b> 🥛🌿	150
<b>220 kcal / 200 gms</b>   Garlic tempered yogurt	
■ <b>SUBZ MILONI RAITA</b> 🥛	150
<b>210 kcal / 200 gms</b>   Dices of cucumber, carrot, tomato in yogurt	
■ <b>THANDI MALAI TASEER</b> 🥛🍌	350
<b>425 kcal / 450 gms</b>   Churned yoghurt, sugar, saffron	

*A unique yoghurt based preparation of Tamarind, made with churned yoghurt, sugar and saffron.*



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## MEETHA

- 🍱 **MALPUA TERRINE**  450  
**813 kcal / 150 gms** | Pancakes, coconut, jaggery, reduced milk, treenuts
- 🍱 **TILLI MALAI KULFI**  450  
**273 kcal / 120 gms** | Clotted milk, poached milk cake, saffron, treenuts
- 🍱 **SHAHI TUKRA (SUGAR FREE)**  450  
**265 kcal / 120 gms** | Refined flour, clotted cream, cardamom
- 🍱 **SEWAIN MUZAFFAR SIPHON RABDI**  450  
**438 kcal / 200 gms** | Refined flour noodle, sugar, clarified butter, clotted cream
- 🍱 **MILLE FEUILLE BADAM HALWA**  450  
**538 kcal / 200 gms** | Almond paste, clarified butter, flour

*Kulfi, a frozen dairy dessert originating in the 16th century gets its name from the Persian word "Qufli". The creamy Malai Kufi is a decadent summer treat that is made with simple ingredients and flavoured with cardamom, dried milk solids, nuts and saffron.*



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