

THE TERRACOTTA SIGNATURE

The myriad choices of the menu may prompt you to ask the chef for his signature. The following degustation is just the thing which will appeal to you in a way never before.

■ Aloo bukhara kofta ₹ 800

Filled with spiced dry prunes in a mild cashew and cream gravy, flavoured with saffron

■ Terracotta special dal makhani ₹ 600

Traditional black 'urad' lentils simmered overnight on tandoor and finished with cream and fresh tomato purée

■ Galouti kebab ₹ 950

Unquestionably the greatest minced lamb kebab in the Lucknowi region. So soft that it literally melts in your mouth. Created for the leisure loving nobles who preferred not to chew. Its unique flavour is a result of zealously guarded secret spices used to make this kebab

■ Roti aur boti ₹ 950

Lamb boti served on mini breads flavoured with black cardamom

■ Lahori chicken ₹ 950

Cooked in rich gravy of tomato and cream, flavoured with dried fenugreek

■ Tandoori salmon tikka ₹ 1400

Matured in a richly spiced marinade of mustard oil and carom seed

■ Garlic kheer ₹ 600

Surprise from the kitchen of the royals

■ Mutton halwa ₹ 600

A pure showcase of our chef's skills, this dish will surely send you on a sweet and unusual culinary journey

SMOKEY FLAVOURS OF THE INDIAN POT GRILL

To start with, we serve you an ensemble of delectable quick eats that'll fire-up your appetite and keep you yearning for more.

■ Vegetarian ₹ 575

■ Meat and poultry ₹ 800

■ Seafood ₹ 1025

■ Tandoori apricots

Marinated with hung yogurt and spices, flavoured with mustard oil

■ Anjeeri makai seekh

Dry figs and crushed corn kernels seekh with fine herbs

■ Tandoori broccoli

Marinated in a homemade yogurt and carom-spiced marinade

■ Mattar palak tikki

Spinach and peas kebab, dusted with powdered cashew nuts and grilled crispy

■ Bharwan mushroom

Mushrooms stuffed with dry fruits, bell peppers and cheddar

■ Double cream chilli cottage cheese

Smothered with pickled spices, lemon and cooked in a hot clay oven

■ Shakarkandi gilafi seekh

Sweet potato skewers rolled in fresh vegetable brunoise, sesame and dry nuts

■ Char-grilled scampi prawns

Yogurt-marinated scampi with the chef's special ingredients

■ Char-grilled fillet of white fish

Lemon chutney and mint marinated fish

■ Peshawari murg

Lightly marinated boneless chicken cubes flavoured with roasted fennel

■ Potli tangdi kebab

Ballotine of chicken leg with chicken mince and nuts

■ Mathania chilli flavoured chicken morsels

Flavoured with cardamom and char-grilled

■ Hare masale ki seekh

Skewered lamb mince, spiced with clove, black pepper and scallions

■ Lahori champ

Lamb chops served with muddled Indian gooseberry and dry ginger

■ Whole baby lamb leg ₹ 1150

Smoked with whole spices, cooked to perfection in a wheat dough casing.
Serves 2

PAN PLEASURES

The griddle, popularly known as the “Tawa” in Hindi, is synonymous with Indian cuisine. From this cooking pan, we serve you delicacies that will not only entice you, but also take your taste-buds on an absolutely thrilling ride.

■ Vegetarian ₹ 575

■ Meat and Poultry ₹ 800

■ Seafood ₹ 1025

■ Spinach and lentil kebab

Spinach and yellow lentil patty, infused with garam masala powder

■ Corn and cottage cheese patty

Flavoured with coriander, fenugreek and ground spices

■ Crispy flat rice crusted fish fingers

Crispy fried fenugreek-flavoured fish, served with date, tamarind and chilli chutney

■ Chapli kebab

Mutton mince patties flavoured with fenugreek leaf and lahori masala, and shallow fried in mustard oil

When it comes to making the perfect choice of kebabs to suite every epicurean desire, we've come up with the “Roohani” or “Soul” combo. Which is a unique platter of our specially selected exclusive kebabs. Savour the best.

■ Vegetarian ₹ 1100

■ Meat and Poultry ₹ 1500

■ Seafood ₹ 1950

Each platter consists of 9 pieces with a choice of 3 kebabs from each of the above sections.

WARM INFUSIONS ₹ 375

Aromatic thin soups infused with herbs to prepare you for a completely appetising culinary experience.

■ Pumpkin and basil shorba

Sweet pumpkin cooked with root ginger and basil

■ Dhania anari shorba

Pomegranate molasses and puréed fresh coriander with a hint of chilli

■ Murgh narangi shorba

Unique orange peel and mint-flavoured shorba with orange juice

■ Paya shorba

Slowly extracted from mutton shanks and spiced with saffron

HANDI CLASSICS ₹ 750

The 'Handi', a traditional small-mouthed North Indian cooking device has seduced many a gourmand with its specialty preparations. In our endeavour to take you on a journey through the flavours of North India, we present to you some vegetarian 'handi classics'. Indulge.

■ Peshawari chole

Chickpeas soaked and simmered overnight with the traditional 'Potli masala' and cooked in 'Peshawari style'

■ Broccoli jalfrezi

Stir-fried with onion, tomato and light spices

■ Soya kheema mattar

Hand-chopped soya and green peas, cooked hot and spicy in a traditional North Indian spice mix

■ Aloo pyaz kishmish bharta

Small dices of potato cooked with soaked raisins

■ Kadhai of tandoori cottage cheese

Sautéed with onion, tomato and tempered with crushed North Indian spices

■ Makai okra

Local okra and sweet corn tempered with fennel seeds, ground turmeric and a hint of dry mango powder

■ **Vilayati subzi khaas**

Exotic vegetables in a light saffron-flavoured cashew and onion gravy

■ **Smoked eggplant**

Char-grilled in the tandoor and finished with mild spices, yogurt and cream

■ **Saufiyana lahsuni saag**

Tempered baby spinach and dill leaves with onions and finished with chopped tomatoes

■ **Palak rosogolla**

Another version of palak paneer with 'rosogolla' cottage cheese dumplings instead of regular paneer

■ **Mushroom makhana korma**

Crunchy lotus seeds cooked with mushroom in a korma style and flavoured with fresh fenugreek

■ **Lahori mixed vegetables**

Assortment of fresh seasonal vegetables cooked in Lahori style

■ **Yellow dal**

Yellow tur lentils tempered with cumin, garlic and asafoetida

■ **Rajma masala**

Red kidney beans cooked in traditional North Indian style

FISHY TALES ₹ 1800

Exploring seafood has been a pleasure for many of the khansamas of yore. Swearing by their creations we offer our Fishy Tales for your delight.

- **Prawn rara tuk**

Tossed with pimentos, onion and tomato in a light gravy

- **Curry of white prawns**

Flavoured with fenugreek and mustard and finished in korma style

- **Amritsari fish fry**

Tempered with ajwain in hot oil and spiced with lemon and Indian spices

- **Lobster a la 'Biren' ₹ 2250**

One of our most popular dishes. An ode to our most regular guest who had once specially instructed our chef to prepare the dish in this manner. Battered lobster morsels gently tossed in delicate Indian spices, presented in its shell

KUKKAD TIME ₹ 950

Our special poultry selections at their best. With unique combinations and recipes to impress even the most seasoned palates.

- **Murgh pasanda wajid ali shah**
Beaten chicken breasts simmered in an almond and poppy seed emulsion
- **Dum ka murgh**
Chicken cooked in a sealed container
- **Tangdi butter masala**
Chicken drumstick kebab, simmered in tomato velvety gravy with rose petal sprinkles
- **Murgh aloo korma**
Chicken cooked in reduced stock with baby potatoes, spices, black pepper and apricot purée
- **Kadhai chicken**
Chicken morsels braised with crushed spices

LETS MEAT ₹ 1100

The royals in their time dwelled thoroughly in their red meat.

Mainly comprising of lamb and goat, they constantly challenged their 'khansamas' to keep impressing them with innovative creations, to compete among the royal houses and create wonderful flavourful dishes.

■ Lagan boti

Tender lamb meat cooked with saffron and mild spices finished in a lagan

■ Gosht tandrook

Lamb shanks cooked with yogurt in a one time sealed pot, a Terracotta specialty

■ Kheema kaleji

Hand chopped mince of mutton and mutton liver cooked to perfection with pounded masala

■ Gosht rogan josh

All time Kashmiri favourite lamb preparation, adapted to modern tastes and flavoured with black cardamom

RAZZMATAZZ

Now for a little Razzmatazz for your taste-buds where in we feature Indian food with an international touch. A feel that you will relish and thoroughly enjoy, coerced from the ingredients using the skill of our expert chefs. Indulge in some feel-good food.

Our dishes are served with sliced potatoes, wilted garlic, spinach and chef's choice of sauces.

■ Griddled gram flour and buttermilk cakes ₹ 925

Coriander and asafoetida flavoured cakes

■ Paneer pinwheel with Indian coriander pesto ₹ 925

Thin slices of cottage cheese layered with roasted cashew nut and coriander pesto

■ Lightly marinated Indian rock lobster ₹ 2500

Served with duo of chutney

■ Whole fillet of fresh water fish ₹ 1450

Marinated with crushed fenugreek, onion seeds and white wine

■ Grilled chicken breast with pomegranate vinaigrette ₹ 1100

Marinated with honey, olive oil and freshly chopped coriander

■ Grilled New Zealand lamb chops ₹ 2000

Coated with full bodied Indian spices, ginger, garlic and fresh herbs

■ Beef roulade ₹ 1100

Stuffed with carrot, onion, cilantro and served with its own jus

BIRYANI BONANZA

Biryani, the name itself invokes an appetite like never before and our expert chefs have come up with exquisite biryanis from around the country. Traditional “dum” cooked basmati rice flavoured with saffron, kewda, and whole spices finished with brown onion and fresh herbs with a mélange of:

■ Vegetarian ₹ 750

■ Chicken ₹ 850

■ Lamb ₹ 950

INDIAN BREADS

Our staples have been consumed for centuries. Our breads are specially prepared with cereals and pulses and are served best with our traditional accompaniments.

Herbed breads ₹ 165

Mint paratha

Methi paratha

Dill and coriander naan

Paratdaar rogni paratha

Gau jubaan

Spiced breads ₹ 165

Missi roti

Chane ki roti

Onion and chilli kulcha

Creamy mushroom and cheese kulcha

Flavoured breads ₹ 165

Pashto naan

Lahori naan

Cheese garlic naan

Regular breads ₹ 130

Plain roomali

Tandoori roti

Plain naan

Butter naan

Garlic naan

Vasa vrihis (basmati rice) ₹ 375

Saade chawal

Saada pulao

Choice of pulao

(Corn, peas, nuts and brown onion, jeera or ghee)

SPICED SIDES ₹ 350

■ Baby spinach

Sautéed with onion, garlic and cumin with a hint of lemon

■ Raita of the day

Mixed vegetable, tomato, boondi, pineapple, burnt garlic or cumin

■ Mélange of potato, cauliflower and tomato

Tempered with asafoetida, cumin and crushed roasted coriander

DESSERT ₹ 425

Don't consider this as a sin. Think of this as a sweet lingering memory of an unforgettable meal.

- **Sewai ka muzaffar**
Vermicelli cooked in milk and sugar and enriched with dry fruits flavoured with vetiver
- **Gulab jamun**
Cottage cheese dumplings soaked in sugar syrup flavoured with cardamom
- **Rabdi rosogolla**
An Indian specialty made with pan reduced milk
- **Shrikhand parfait**
Layered fresh fruit shrikhand
- **Moong dal halwa**
In 'charmagaz' tווילע tian
- **Ice-cream**
Rose petals and organic vanilla
- **Baklava**
Our unique twist to this classic dessert with chironji
- **Kulfi of the day**
Depicting true Indian flavours, Terracotta brings you unique homemade kulfi, sure to surprise first time tasters
- **Masala chai crème brûlée**
An Indian twist to the classical crème brûlée