



Masala Art Impression
- Prabhakar Kolte 2010

FIRST IMPRESSIONS

▣ Non vegetarian

Mirch ka jheenga Char grilled prawns, hung yoghurt, pickled chilli	2625
Macchli tikka River sole, Kashmiri chilli paste, cinnamon, carom powder	1800
Dhungare murgh Smoked infused, char grilled chicken	1675
Doodhiya murgh tikka Char grilled chicken, burnt garlic, cheese	1675
Bhatti ka murgh Whole chicken, home ground spices, hung yoghurt	1675
Barrah kebab Char grilled lamb chops, home ground spices	2125
Galouti kebab Minced lamb kebab, griddled, floral aromats, ulta tawa paratha	1825
Seekh kebab Skewered lamb mince kebab	1825

*Please inform our associates if you are allergic to any ingredients.
All prices are in Indian rupees and subject to Government taxes.*



Vegetarian

Mutter ki shammi Green peas galettes, cumin, ginger	1025
Sarson ke phool Broccoli florets, char-grilled, mustard	1025
Teen mirch ka paneer tikka Cottage cheese, mélange of three peppers, hung yoghurt	1175
Dahi singhdane ki tikki Hung yoghurt, roasted peanut kebabs, griddled	1025
Kurkure khumb Crispy fried cheese stuffed mushroom	1025
Dal bharwaan aloo tikki Potato galettes, spiced gram lentils, tamarind sauce, pomegranate pearls	800
Paneer makai seekh Mashed cottage cheese and corn kernel skewer, green cardamom	1175

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WATER COLOURS

☐ Non vegetarian

Murgh yakhni 600
Extract of chicken, home ground spices, fresh herbs

Gosht pudina 600
Mint scented spiced lamb extract

☑ Vegetarian

Tamatar dhaniya 600
Extract of tomatoes, fresh herbs, papdi crisps

Khumb nimbu 600
Lemongrass infused mushroom broth

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Heavy strokes

▣ Non vegetarian

Jheenge ka salan Sautéed prawns, peanuts, sesame, coconut	2400
Murgh angara Char grilled chicken, homemade pounded spices	1775
Murgh makhni Grilled chicken, tomatoes, cashew nuts, cream	1775
Murgh korma Chicken on bone cooked in aromatic gravy	1775
Khusk raan Whole leg of lamb, braised with spices	3000
Bhuna gosht Succulent lamb morsels, the best of Lucknowi traditional cooking	1950
Dum ki rohani nalli Slow braised lamb shanks, saffron, vetiver	1950
Gosht biryani Aromatic basmati rice, lamb, home ground spices	1950

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■ **Vegetarian**

Paneer makhni Cottage cheese, tomatoes, cashew nut	1175
Tawa paneer Char grilled cottage cheese, fresh peppers	1175
Malai kofta Cottage cheese and nut dumplings, fresh pomegranate pearls, milk fat	1175
Lasooni palak Sautéed spinach, garlic tempered	1025
Methi gobhi Cauliflower cooked with fenugreek, home ground spices	1025
Baingan bharta Roasted aubergine mash, onions, tomatoes, pounded spices	1075
Bhindi naintara Griddle tossed okra, onions, spices, sesame seeds	1075
Peepaywale chole Stewed chickpeas, raw mango, onion	1075
Khusk subziaan Sautéed vegetables, fresh herb, home ground spices	1025
Dal makhani Simmered black lentils, home ground spices, butter	1025
Dal tadka Tempered yellow lentils	825
Subz dum biryani Assorted vegetables, basmati rice, saffron, vetiver	1300
Steamed rice	600

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■ SIDE DISHES

Raita 400
Whipped yoghurt, gram flour pearls/mix
vegetables/pineapple/mint/tempered garlic

Ghar ki dahi 350
Homemade plain yoghurt

Green salad 325

BAKED COLLAGE

Phulka 225
Puffed Indian wheat bread

Roti 300
Whole wheat bread baked in clay oven

Khameeri roti 300
Traditional bread prepared using cultured dough

Laccha / pudina parantha 300
Layered bread, whole wheat flour, butter, powdered mint

Naan
Leavened refined flour and with following toppings
Garlic 325
Butter 325
Plain 275

Bharwan kulcha 375
Bread with a choice of fillings of onion, potato,
cheese, cottage cheese

Amritsari kulcha 375
A specialty bread from Punjab, filled with spiced
mashed potatoes

Missi roti 325
Special Bengal gram flour bread with chopped onions
and coriander seeds

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▣ FINAL TOUCHES

Kesar pista kulfi Sweetened reduced milk, saffron, pistachios, served frozen	700
Kulfa Scoop of frozen reduced milk on a bed of rice pudding	700
Kesari jalebi with rabdi Fried rings of a cultured batter, saffron, sugar syrup, reduced milk	750
Gulab ki phirni Grounded basmati rice, sweetened milk, fresh rose, rose extract, dry fruits	550
Pista gulab Jamun Deep fried whole milk fudge dumplings, pistachio	700
Doodhi badam halwa Bottle gourd pudding, almonds, whole milk fudge	700

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■ SOFT HUES

Freshly squeezed seasonal fruit juice	350
Sugarcane juice	375
Bhune jeera ki chaas	350
Shikanjivi	350
Lassi	350

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DABBA DELIGHTS



Since ancient times, to Indians, the meal eaten at work is a form of homage to the householder. It is an age old tradition for the breadwinner of the household to carry a packed home cooked meal to be eaten at work. Whether it was a farmer in his field or an industrialist, a freshly prepared wholesome meal was an integral part of every Indian, in every walk of life.

Today while times have changed, tradition still lives on. Across India, meals today are packed for millions in what is called their “dabba” or tiffin. However in these times, the householder is likely to get an outsourced “dabba”, where home cooked meals are supplied by a catering service run by housewives. This thriving business model has been recognized across the world and has even become a Harvard case study.

Now, witness our chefs as they recreate this popular Indian experience through our delicious Dabbas. From a dry starter that helps set the tone to a delightful curry or ‘subzi’ with a preference of ‘roti’(flat bread) or rice that makes up the heart of the meal. And to finish a dessert that sums up every Indian meal, the most important ingredient is love

■ Poultry and Meat Tiffin: INR 2250*

■ Vegetarian Tiffin : INR 2050*

* Each tiffin serves one

Masala
Art

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