



EMBARK ON “ZAIKA KA SAFAR”, WHERE WE TAKE YOU ON AN EXQUISITE CULINARY JOURNEY THROUGH INDIA’S RICH AND DIVERSE GASTRONOMIC HERITAGE. OUR MENU IS A HARMONIOUS BLEND OF TIME-HONORED RECIPES AND INNOVATIVE CREATIONS, OFFERING A PERFECT BALANCE OF CLASSIC FLAVORS AND CONTEMPORARY TWISTS. WHETHER YOU CHOOSE TO INDULGE IN OUR TRADITIONAL FAVORITES OR EXPLORE THE INVENTIVE DELIGHTS OF OUR PROGRESSIVE OFFERINGS, EACH DISH PROMISES A MEMORABLE DINING EXPERIENCE THAT WILL TANTALIZE YOUR TASTE BUDS AND CELEBRATE THE ESSENCE OF INDIAN CUISINE.



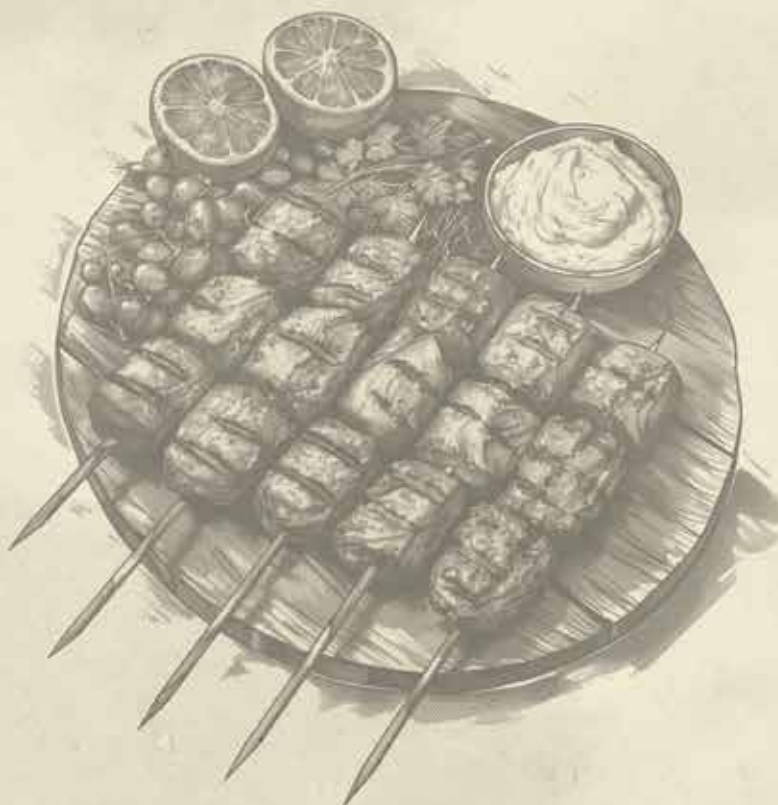
NAMAK HERITAGE CLASSICS

FROM THE ROYAL KITCHENS OF HYDERABAD'S NIZAMS TO THE DISTINGUISHED NAWABI FLAVORS, THE ROBUST SPICES OF PUNJAB, AND THE AROMATIC DELIGHTS OF SOUTH INDIA, OUR CLASSIC MENU REFLECTS THE ESSENCE OF EACH REGION. EACH DISH IS METICULOUSLY CRAFTED TO HONOR TRADITION AND AUTHENTICITY, PROVIDING A TRUE TASTE OF INDIA'S CULINARY TREASURES.



NAMAK CLASSIC: KEBABS

- **TANDOORI MALAI PANEER ROLL**
FROM THE LAND OF FIVE RIVERS - PUNJAB 273 KCAL ⓘ **1200 /-**
 SUCCULENT COTTAGE CHEESE FILLET MARINATED IN PICKLED SPICES, GENEROUSLY STUFFED WITH ONION, REFRESHING MINT & CREAMY CHEESE, FLAVOURED WITH SAFFRON.
- **TANDOORI BROCCOLI**
FROM THE LAND OF MAHARAJAS - 195 KAL ⓘ **1100/-**
 YOUNG BROCCOLI MARINATED WITH HUNG CURD, INDIAN SPICES, FINISHED IN TANDOOR.
- **CHHENE PALAK KI SHAMI**
FROM THE LAND OF THE NAWABS - 218 KCAL ⓘ☿ **1050/-**
 SMOOTH, SOFT COTTAGE CHEESE & SPINACH KEBABS, DELICATELY STUFFED WITH CREAMY CHEESE FOR A MELT-IN-THE-MOUTH EXPERIENCE.
- ▲ **BALAI KA TANDOORI JHINGA**
FROM THE COASTAL SHORES TO LAND OF FIVE RIVER - 183 KCAL ⓘ☿ **2050/-**
 COASTAL FLAVOURS: JUICY PRAWNS INFUSED WITH A RICH CREAMY MARINADE AND AROMATIC SPICES, GRILLED TO PERFECTION IN A TRADITIONAL BHATTI OVEN.
- ▲ **GOSHT KA GILAWAT**
FROM LUCKNOW'S CULINARY HERITAGE - 222 KCAL ⓘ **1850/-**
 LUCKNOW'S FAVOURITE SOFT & DELICATE LAMB GALOUTI, CRAFTED WITH AROMATIC SPICES, SERVED WITH ULTE TAVA KA PARATHA.
- ▲ **TANDOORI BARRA**
FROM THE LAND OF NAWABS - 193 KCAL ⓘ **1800/-**
 JUICY LAMB CHOPS MARINATED IN YOGURT & SUBTLE SPICES, IMPARTING A RICH, AROMATIC FLAVOUR.
- ▲ **BHATTI KA MURGH**
FROM THE LAND OF FIVE RIVERS - 152 KCAL ⓘ **1450/-**
 OVERNIGHT-MARINATED CHICKEN THIGH IN A SPICY YOGURT & CHILI BLEND, FINISHED IN A CLAY OVEN.



TANDOOR & TAVA KEBAB SPECIALTIES

-  **NADARU KE GILAWAT**
A KASHIMIRI DELIGHT - 137 KCAL  **1100/-**
 MOUTH-WATERING KEBAB MADE FROM TENDER LOTUS ROOT, INFUSED WITH ROSE PETALS & SAFFRON.
-  **SUBZ AKHROD KI SEEKH**
FROM THE HEART OF NORTH INDIAN HERITAGE - 209 KCAL   **1100/-**
 CHAR-GRILLED KEBAB OF YOUNG GREEN VEGETABLES & DRY FRUITS, WITH A DOMINANT FLAVOUR OF TAILED PEPPER (KEBAB CHINI).
-  **KARARE DAHI KE KEBAB**
FROM THE HEART OF NORTH INDIA - 300 KCAL  **1100/-**
 TOMATO RELISH STUFFED IN SUCCULENT KEBABS MADE WITH THICK HUNG CURD, OFFERING A ZESTY BURST OF FLAVOURS.
-  **MALAI DOODHIYA MUSHROOM**
FROM THE ROYAL KITCHENS OF LUCKNOW - 158 KCAL   **1050/-**
 JUICY MUSHROOMS FILLED WITH RICH MALAI, DELICATELY MARINATED & GRILLED TO PERFECTION.
-  **BHARWAN TANDOORI ALOO**
FROM THE ROYAL KITCHENS OF LUCKNOW - 182 KCAL   **1050/-**
 TANDOOR-COOKED POTATOES FILLED WITH PLUMP RAISINS & A FRAGRANT SPICE MIX, SERVED WITH REFRESHING MINT CHUTNEY.
-  **TANDOORI LOBSTER SIYA MIRCH**
FROM THE COASTAL SHORES TO LAND OF FIVE RIVERS - 143 KCAL   **2000/-**
 SUCCULENT LOBSTER MARINATED IN A BLEND OF PINK PEPPER & TANGY SPICES MARINADE, ROASTED IN A SLOW-FIRED TANDOOR.
-  **SARSON MACCHI TIKKA**
FROM BENGAL, THE LAND OF RIVERS - 119 KCAL   **1900/-**
 TENDER BEKTI FISH, MARINATED IN A BLEND OF MUSTARD & YOGURT, COOKED TO PERFECTION IN THE TANDOOR.
-  **TAWA RICHARD CHONAK**
FROM THE SUN-KISSED SHORES OF GOA - 162 KCAL  **1850/-**
 PAN-FRIED SEA BASS MARINATED IN TRADITIONAL GOAN SPICES, DELIVERING A BURST OF COASTAL FLAVOURS.
-  **KOLMI MASALA STUFFED POMFRET**
FROM THE VIBRANT COASTAL MALABAR - 183 KCAL   **1850/-**
 SHALLOW-FRIED POMFRET, GENEROUSLY STUFFED WITH FLAVOURFUL TINY PRAWNS.
-  **LAZEEZ-E-GOSHT SEEKH**
FROM AWADH'S CULINARY HERITAGE - 209 KCAL  **1800/-**
 TRADITIONAL LAMB SEEKH MADE FROM MINCED LAMB MEAT, INFUSED WITH SAFFRON & MINT CREATING A BURST OF FLAVOUR.
-  **MURGH HAZARVI KEBAB**
FROM THE HEART OF PUNJAB - 117 KCAL  **1450/-**
 MOUTH-WATERING CHICKEN KEBAB MARINATED IN CREAMY CHEESE & FRESH GREEN HERBS.
-  **MURGH MALAI SEEKH**
FROM THE HEART OF NORTH INDIA - 236 KCAL  **1450/-**
 CHARCOAL - GRILLED SKEWERS OF TENDER CHICKEN MINCE, BLENDED WITH FRIED ONIONS & AROMATIC SPICES.
-  **KHUROOS-E-MURGH TIKKA**
FROM THE ROYAL NAWABI KITCHENS - 176 KCAL  **1450/-**
 BONELESS CHICKEN LEG THIGH, MARINATED FOR A DAY & CHAR-GRILLED FOR A SUBTLE FLAVOUR.

NAMAK CLASSIC: CURRIES

-  **MASALENDAR KADAI PANEER**
FROM THE HEART OF PUNJAB - 114 KCAL   **1300/-**
 SPICED COTTAGE CHEESE CUBES, DELICATELY COOKED WITH POUNDED INDIAN SPICES, ONION & BELL PEPPERS FOR A FLAVOURFUL DISH.
-  **SUA DAKHANI SAAG**
NAWABI FLAVOURS FROM NORTH INDIA - 102 KCAL  **1050/-**
 SPINACH TEMPERED WITH ROASTED GARLIC & INDIAN SPICES, INFUSED WITH AROMATIC DILL LEAVES FOR A COMFORTING DISH.
-  **RAAN-E-NAMAK**
FROM THE ROYAL KITCHENS OF NAWABS IN LUCKNOW - 131 KCAL   **1950/-**
 A MAJESTIC DISH FAVOURED BY THE NAWABS OF AWADH, FEATURING A WHOLE LEG OF LAMB MARINATED IN A BLEND OF AROMATIC SPICES & TENDERIZED THROUGH SLOW COOKING, EMBODYING THE RICH CULINARY TRADITION OF AWADHI CUISINE.
-  **SAHARA-E-AWADH**
LUCKNOW'S AWADHI CULINARY HERITAGE - 167 KCAL  **1800/-**
 SUCCULENT BABY LAMB SHANKS, CAREFULLY MARINATED & SLOW-COOKED TO PERFECTION, CAPTURING A RICH AROMA & DELIVERING AN EXQUISITE DEPTH OF FLAVOUR THAT EPITOMIZES THE CULINARY HERITAGE OF AWADH.
-  **AMBADE KA MURGH**
FROM LAND OF NIZAMS - 124 KCAL  **1500/-**
 TENDER CHARGRILLED CHICKEN INFUSED WITH THE DISTINCTIVE TANGY FLAVOURS OF SOUR AMBADA LEAF, OFFERING A DELIGHTFUL BLEND THAT REFLECTS THE VIBRANT & UNIQUE CULINARY HERITAGE OF HYDERABAD.

REGIONAL CURRIES FROM INDIAN PROVINCES

-  **BHARWAN GUCCHI KORMA**
FROM THE VALLEY OF KASHMIRI ROYALTY - 97 KCAL    **1600/-**
 STUFFED KASHMIRI MOREL MUSHROOMS SIMMERED IN A LUSCIOUS GRAVY OF ALMONDS & YOGURT, ENRICHED WITH AROMATIC SPICES, CREATING A DECADENT & FLAVOURSOME DISH.
-  **SUBZ KOFTA-E-NOOR**
FROM THE VALLEY OF KASHMIR - 143 KCAL   **1250/-**
 FRESH VEGETABLE AND COTTAGE CHEESE DUMPLINGS SIMMERED IN A RICH TOMATO & CASHEW NUT GRAVY, BURSTING WITH A HARMONIOUS BLEND OF WARM SPICES & CREAMY TEXTURES.
-  **PANEER-E-PUKHTAN**
FLAVOURS OF VIBRANT NORTH-WESTERN INDIA - 265 KCAL  **1250/-**
 TENDER CUBES OF COTTAGE CHEESE SLOW-COOKED IN A SPICED TOMATO GRAVY, OFFERING A RICH & DELIGHTFUL CULINARY EXPERIENCE.
-  **SUBJ PANCHKUTA**
FROM THE KITCHENS OF RAJASTHAN'S MAHARAJAS - 110 KCAL  **1000/-**
 RAJASTHAN'S SIGNATURE DISH FEATURING FIVE VARIETIES OF VEGETABLES COOKED WITH WHOLE SPICES & AROMATIC SEASONINGS.

REGIONAL CURRIES FROM INDIAN PROVINCES

- ALOO GOBHI ADRAKI**
AUTHENTIC FLAVOURS FROM PUNJAB - 86 KCAL

CAULIFLOWER & POTATO COOKED IN A RICH TOMATO & ONION GRAVY, DELICATELY FLAVOURED WITH PUNGENT GINGER & GARNISHED WITH FRESH CORIANDER LEAVES, PRESENTING A COMFORTING & AROMATIC DISH.

950/-
- KHUSK KASURI ALOO METHI**
FROM THE CULINARY TRADITIONS OF PUNJAB & RAJASTHAN - 118 KCAL

BABY POTATOES COOKED WITH FRESH & DRY FENUGREEK LEAVES, COMBINING EARTHY POTATO FLAVOURS WITH THE DISTINCT BITTERNESS & AROMATIC QUALITIES OF FENUGREEK, CREATING A UNIQUE & FLAVOURFUL DISH.

950/-
- BHARWAN BHINDI**
MAHARAJA'S FAVOURITE: RAJASTHAN'S ROYAL CUISINE - 159 KCAL

FINEST YOUNG OKRA STUFFED WITH A FLAVOURFUL MIX OF GROUND SPICES, COOKED WITH BABY ONIONS & CHERRY TOMATOES FOR A DELIGHTFUL VEGETARIAN OFFERING.

900/-
- BHUNA KATHAL**
FROM THE COASTS OF SOUTH INDIA - 218 KCAL ⓘ

TENDER JACKFRUIT CUBES COOKED WITH SOUTH INDIAN SPICES, TEMPERED WITH GARLIC & CURRY LEAVES FOR AN AUTHENTIC TASTE.

900/-
- PRAWN GHEE ROAST**
INSPIRED BY THE COASTAL FLAVORS OF MANGALORE - 105 KCAL ⓘ 🍄

TANGY & SPICY PRAWNS SAUTÉED IN RICH GHEE & AROMATIC SPICES, EMBODYING THE RENOWNED COASTAL FLAVOURS OF SOUTH INDIAN MANGALOREAN CUISINE.

2000/-
- DUM JHINGA KALIMIRCH**
FROM THE VIBRANT SHORES OF SOUTH INDIA - 178 KCAL ⓘ 🍄

SLOW-COOKED PRAWNS SPICED WITH POUNDED BLACK PEPPER, CORIANDER SEEDS & BAY LEAF FOR A BURST OF COASTAL FLAVOURS.

1950/-
- MUTTON ROGAN JOSH**
A ROYAL FEAST FROM THE VALLEY OF KASHMIR - 229 KCAL ⓘ

TENDER BABY LAMB COOKED WITH KASHMIRI CHILI, AROMATIC HERBS & YOGURT FOR A RICH TASTE.

1900/-
- MAPAS MEEN CURRY**
FROM KERALA'S COASTAL TREASURE - 106 KCAL 🐟

RICH & FLAVOURFUL FISH CURRY COOKED WITH COASTAL SPICES & COCONUT-BASED GRAVY, A STAPLE IN KERALA CUISINE.

1850/-
- BHUNA GHOST**
FROM THE SHAHI RASOI OF THE MUGHAL EMPERORS - 228 KCAL ⓘ 🍄

TENDER LAMB SLOW-COOKED WITH AROMATIC SPICES, ONIONS & YOGURT, CREATING A RICH AND FLAVOURFUL DISH THAT CAPTURES THE ESSENCE OF TRADITIONAL MUGHLAI CUISINE.

1800/-
- CHOOZA KHAAS MAKHANI**
FROM THE HEART OF PUNJAB - 156 KCAL ⓘ 🍄

A NORTH INDIAN CLASSIC CHAR-GRILLED CHICKEN SIMMERED IN FENUGREEK-SPECKLED, BUTTER-ENRICHED TOMATO GRAVY, OFFERING A DELICIOUS CULINARY EXPERIENCE.

1550/-
- LAAL MIRCH KA KUKKAD**
FROM THE ROYAL KITCHENS OF RAJASTHAN, A SPICY DELIGHT - 137 KCAL ⓘ

SPICY CHICKEN CURRY MADE WITH MATHANIA CHILI & YOGURT GRAVY, OFFERING A FIERY CULINARY EXPERIENCE FROM RAJASTHAN.

1500/-

RICE & BIRYANI

- SUBZ DUM BIRYANI**
FROM THE KITCHENS OF AWADH - 137 KCAL ⓘ

A SEASONAL VEGETABLE BIRYANI INFUSED WITH MINT, YOGURT & A BLEND OF SELECTED GARAM MASALA & KASHMIRI SAFFRON, SERVED WITH GARLIC YOGURT CHUTNEY.

1200/-
- SADA CHAWAL - 120 KCAL**
 FRAGRANT BASMATI RICE STEAMED TO PERFECTION.

550/-
- ▲ GOSHT DUM BIRYANI**
FROM THE ROYAL KITCHENS OF HYDERABAD - 169 KCAL ⓘ

TENDER CUTS OF LAMB MARINATED IN AROMATIC SPICES, LAYERED WITH FRAGRANT BASMATI RICE & SLOW-COOKED TO PERFECTION, INFUSED WITH SAFFRON FOR AN EXQUISITE FLAVOUR EXPERIENCE.

1500/-
- ▲ MURGH DUM BIRYANI**
FROM LUCKNOW'S CULINARY HERITAGE - 160 KCAL ⓘ

TENDER CHICKEN MARINATED IN A SYMPHONY OF HANDPICKED SPICES, LAYERED WITH FRAGRANT BASMATI RICE & SLOW-COOKED TO PERFECTION, WITH THE DELICATE AROMA OF SAFFRON.

1400/-

ACCOMPANIMENTS & BREADS

- DAL MAKHANI**
FROM THE HEART OF PUNJAB - 260 KCAL ⓘ

BLACK URAD LENTILS SLOW-COOKED OVERNIGHT IN A TANDOOR, INFUSED WITH RICH, ORIGINAL FLAVOURS.

1100/-
- DAL MORADABADI**
FROM THE KITCHENS OF THE NAWABS OF AWADH - 75 KCAL ⓘ

A YELLOW LENTIL DISH FROM MORADABAD, RENOWNED FOR ITS SIMPLE PREPARATION THAT BURSTS WITH FLAVOUR FROM THE TEMPERING.

1050/-
- SHEERMAL - 105 KCAL ⓘ 🌾 🥥 ⓘ**

SAFFRON, CARDAMOM & NUTS-INFUSED FLATBREAD FROM KASHMIR, ADDING A TOUCH OF RICHNESS TO YOUR MEAL

300/-
- ZAFRANI ROTI - 264 KCAL ⓘ**

SAFFRON-FLAVOURED BREAD COOKED IN A CLAY POT OVEN FOR A UNIQUE AROMA & TASTE.

300/-
- WARQI PARATHA - 313 KCAL ⓘ 🌾**

FLAKY PARATHA TOPPED WITH SAFFRON & POPPY SEEDS FOR A DELIGHTFUL CRUNCH.

300/-
- AJWAINI PARATHA - 268 KCAL 🌾**

CRISPY, MULTI-LAYERED PARATHA LOADED WITH AJWAIN FOR A BURST OF

300/-
- ROOMALI ROTI - 113 KCAL ⓘ 🌾**

THIN, HANDKERCHIEF-LIKE FLATBREAD, PERFECT FOR WRAPPING AROUND FLAVOURFUL CURRIES.

300/-
- NAAN (REFINED FLOUR) - 260 KCAL 🌾**

GARLIC, PLAIN, BUTTER, AJWAIN & ZAFRANI

300/-
- ROTI (WHEAT FLOUR) - 220 KCAL 🌾**

PLAIN, GARLIC, BUTTER

300/-
- ▲ KHAMIRI NAAN - 119 KCAL 🌾 🥚 ⓘ**

NATURALLY FERMENTED BREAD MADE WITH MILK & EGG, OFFERING A SOFT & FLUFFY TEXTURE.

300/-

INDIAN CLASSIC DESSERTS

- **STUFFED GULAB JAMUN WITH LACHHA RABADI - 418 KCAL**
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GOLDEN-FRIED CONDENSED MILK DUMPLINGS STUFFED WITH RICH PISTACHIO, SERVED WITH LACHHA RABADI FOR AN INDULGENT DESSERT.

500/-
- **ANGOORI RASMALAI - 179 KCAL**
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SOFT MILK DUMPLINGS SOAKED IN SAFFRON & CARDAMOM SYRUP, INSPIRED BY TRADITIONAL INDIAN FLAVORS.

500/-
- **PURAN POLI, UKHADI CHA MODAK, MALAI KULFI - 207 KCAL**
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500 /-
- **DOUBLE KA MEETHA - 406 KCAL**
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ENRICHED MILK BREAD SOAKED IN SAFFRON RABADI FOR A SATISFYING DESSERT

450/-

