

Alhambra

THANDA PEENA - LASSIYA

Meetha Lassi	700
Punjabi style sweet yogurt drink.	
Khara Lassi	700
Salted yogurt drink.	
Mango Lassi	750
Mango infused yogurt drink.	
Mughlai Rajbhog Lassi	800
Mogul style sweet yogurt drink garnished with dry fruit and nuts.	

GARMA GARAM SHORBA - SOUP

Taje Tamatar Ka Shorba (v)	700
Tomato & coriander soup infused with Indian spices.	
Hara Sabzi Ka Shorba (v)	700
Creamy mixed vegetable soup.	
Murgh Manchow	800
Aromatic North-East Indian style chicken soup.	
Nalli Soup	950
Traditional Rajasthani mutton soup.	

RAITA & SALADS

Rajsthani Raita - Aloo, Onion, Boondi

Chili and coriander essence with yogurt dip served with a mixed potato, onion or chickpea dumpling.

Aloo - Potato 650

Pyajj - Onion 650

Boondi - Chickpea Dumplings 680

Bhartiya Mogul Salad

Greens from the hill country tossed with a dressing of lemon and cracked pepper.

600

Kachumber Salad

Cucumber Tomato salad infused with coriander and green chili, with a drizzle of olive oil dressing in Indian Spices.

600

CHATPATE CHAAT & STARTERS - VEGETARIAN

Punjabi Samosa

A samosa stuffed with potato & green pea masala, infused with aromatic Indian spices and accompanied with tamarind chutney.

700

Papdi Chaat

Crunchy fried wheat flour wafer served with sweet mint, potato masala & tamarind chutney.

700

Aloo Tikki Chaat

Potato & green pea cake infused with pan fried onions and coriander, served with spicy chutney.

700

Badami Chandni Kebab	950
Potato & cottage cheese kebab coated with almond flakes and complimented with mint chutney.	
Dahi Kebab	950
Grilled cream cheese cutlet with coriander and dry fruit.	
Pyaz Ke Pakode	650
Onion fritters prepared in a chickpea batter and served with tamarind chutney.	

MASAHARI STARTERS - NON VEGETARIAN

Mughlai Murgh Kebab	1100
Minced chicken patty infused with a blend of mogul spices and served with raita.	
Murgh 65	1100
Fried chicken prepared in corn batter infused with Indian spices, served with mint chutney.	
Macchi Amritsari	1300
Kingfish fried in a Punjabi style gram flour batter.	
Jhinga Koliwada	1500
Fried prawns cooked in a batter of chickpea flour and corn flour, infused with a mix of Indian spices.	
Shami Kebab	1800
Shallow fried minced mutton patty coated with gram dhal.	
Gosht Pepper Fry	1900
Hot & spicy fried lamb with crushed pepper.	

HAMARE MOGUL TANDOOR SE TANDOORI SPECIALTIES

Paneer Tikka	1350
Tandoori spiced cottage cheese cubes, tossed with tomato and onion and served with mint chutney.	
Paneer Makhmali Tikka	1350
Cottage cheese cooked with coriander infused cashew & tomato.	
Tandoori Murgh	1400
Half a tender chicken roasted in a clay oven with a delicious mix of yogurt and mogul spices.	
Murgh Tikka	1400
Chicken cubes marinated in aromatic Indian spices and roasted in a charcoal oven.	
Murgh Reshmi Tikka	1400
Char-grilled chicken cubes marinated in a rich mix of cream cheese & yogurt, accompanied with a spicy chutney.	
Awadhi Murgh Seekh Kebab	1400
Nawabi style minced chicken skewers cooked in a charcoal oven.	
Lucknowi Seekh Gosht Kebab	1850
Minced mutton seekh kebab infused with garlic, ginger and green chili.	
Ajwani Macchi Tikka	1550
A chunk of mullet fish marinated in tandoori masala and carom seeds, cooked in a clay oven.	
Tandoori Jhinga	2200
Tiger prawns infused with an exhilarating mix of Indian spices and cooked in a charcoal oven.	
Assorted Kebab Platter	2800
A spicy combo of mutton, chicken, prawn & mullet fish kebabs served on a platter.	

RANG BIRANGE BASMATI CHAWAL

RICE DISHES

Basmati Chawal Steamed basmati rice.	700
Kashmiri Pilaf Saffron rice infused with ghee and dry fruits.	1000
Jeera Rice Tempered cumin rice infused with ghee.	800
Matar Pilaf Buttered green pea rice.	800
Veg. Pilaf Buttered vegetable rice.	800
Dhal Khichdi Typical Indian lentil rice.	900
Dahi Chawal Curd rice infused with mustard, chili and curry leaves.	900
Murgh Pilaf Minced chicken rice prepared in clarified butter.	1100
Gosht Pilaf Minced mutton rice prepared in clarified butter.	1400

BOMBAY BIRYANI

Bombay Biryani

Chicken, mutton, prawn or vegetarian biryani cooked in Bombay spices and herbs and garnished with cashew nuts, raisins and fresh coriander.

Murgh - Chicken	1600
Gosht - Mutton	2200
Jhinga - Prawn	2500
Sabzi - Vegetarian	1300

MOGUL SHASHLIK

Mogul Shashlik

A richly flavored biryani and lemon rice with tomato concoction served with chicken, mutton or paneer.

Paneer Tikka - Cottage Cheese	1600
Murgh Tikka - Chicken	1600
Gosht Tikka - Mutton	2200

GARMA GARAM TANDOORI NAAN ROTIYA

TANDOOR OVEN BAKED FLAT BREAD

Tandoori Roti	400
Whole wheat bread baked in a clay oven.	
Spiced Roti	450
Baked naan bread spiced with Kashmir chili and garam masala.	
Chili Paratha	550
Paratha with green chili infused with Indian spices.	
Rumali Roti	350
A large flat bread cooked in a hot tawa.	
Plain Naan	300
Plain bread baked in a clay oven.	
Butter Naan	400
Flat bread served with a glaze of butter.	
Garlic Naan	400
Freshly baked bread with a spread of garlic.	
Amritsari Kulcha (V)	620
Mashed potato and pomegranate masala stuffed into a flat bread and cooked in a tandoor oven.	
Gosht Keema Naan	800
Naan stuffed with minced mutton and baked in a clay oven.	

HARI BHARI SABZIYA - VEGETARIAN CURRIES

Dal Tadke Wali	850
Ghee flavored yellow lentil curry with green chili.	
Dal Makhani	900
Black lentils simmered overnight and laced with butter & cream.	
Palak Paneer	1350
Fried diced cottage cheese cooked in garlic, onion & spinach cream gravy.	
Paneer Makhanwala	1350
Freshly made cottage cheese cubes cooked in an audacious mix of tangy tomato and cashew gravy enriched with cream & butter.	
Paneer Butter Masala	1350
Cottage cheese cooked in spicy onion and tomato gravy, garnished with fresh coriander leaves.	
Paneer Do Pyaza	1350
Spicy cottage cheese curry prepared in North Indian style and garnished with onions & bell peppers.	
Digri Paneer Malai	1450
Awadhi style mushroom and cottage cheese with fenugreek and cashew gravy.	
Adraki Aloo Gobi	950
Classic North Indian style spicy cauliflower & potato curry.	
Kadai Bhindi	950
Fried ladies finger curry with aromatic spices.	
Punjabi Chole	950
A famous Punjabi dish made with spicy chickpea curry and garnished with cream and coriander.	

Tawa Sabzi 950
Spicy vegetables made with tomato and onion gravy.

Bombay Dum Aloo 950
Onion, tomato and potato curry prepared in Bombay style.

MASAHARI KHANA (NON VEGETARIAN CURRIES)

Murgh Makhani 1400
Chicken curry infused with a tantalizing mix of cashew, tomato and honey, sprinkled with coriander.

Murgh Patiyangi 1400
An authentic Punjabi delicacy of boneless chicken tossed with bell pepper in a tomato based gravy.

Murgh Achari 1450
Tender chicken cooked in spices and flavored with pickles and onions in a cashew curry.

Murgh Balti Wala 1400
Authentic village style chicken prepared in a tomato and onion masala gravy.

Murgh Methi Malai 1400
Coconut based chicken and cashew curry with fenugreek.

Murgh Rogan Josh 1300
Spicy Kashmir chicken curry.

Rajasthan Laal Maas	2200
Rajasthan style spicy mutton curry with tomatoes & onions.	
Hari Mirch De Gosht	2200
Tangy mutton tossed with spinach, green chili masala and fenugreek leaves.	
Gosht Madras	2200
Madras mutton masala curry enriched with coconut cream and tamarind.	
Mughlai Gosht	2200
Fiery and sour mutton stew.	
Dhansak Gosht	2200
Lentil, eggplant and pumpkin enriched mutton curry with fenugreek leaves.	

SAMUNDARI KHAZANA - SEAFOOD

Goan Meen Curry	1700
Coconut based authentic Goan fish curry.	
Macchi Methi Bahar	1700
Made in a thick and spicy almond and cashew masala gravy.	
Modha Fillet Jaisalmeri Macchi	1700
Fish curry flavored with Jaisalmer style spicy chickpea gravy.	
Masaledar Jhinga	2500
Prawns sautéed in whole spices with tomato and onion gravy.	
Jhinga Pasanda	2500
Creamy prawn curry with red chili and cashew gravy, lightly flavored with almonds.	
Jalfrezi Jhinga	2500
A popular South Indian dish made with mildly spiced gravy.	

NAWABI THALI

Nawabi Thali

Chicken, mutton, prawn or vegetarian curry infused with aromatic Indian spices and served with biryani rice, dhal, mogul salad and raita with two vegetable curries, pickles and desserts.

Murgh - Chicken	2400
Gosht - Mutton	2700
Jhinga - Prawn	2700
Shakahari - Vegetarian	1900

RAJWADI MITHAIYA - DESSERTS

Gulab Jamun Deep fried dumplings made of dried milk and cottage cheese, soaked in sugar syrup.	850
Gajar Halwa Fine shreds of carrot simmered in milk and set with raisins and cashew nuts.	850
Rajwadi Marwari Kulfi A rich frozen cream dessert flavored with almond and pistachio nuts.	850
Raj Rani Kheer A sweet South Asian dish made of boiled rice, milk, sugar, spices and served with roasted nuts and raisins.	700
Ice Cream Vanilla, strawberry or chocolate flavored ice cream. Toppings - chocolate sauce / strawberry sauce / vanilla cream / butterscotch sauce.	700
Curd & Treacle	700