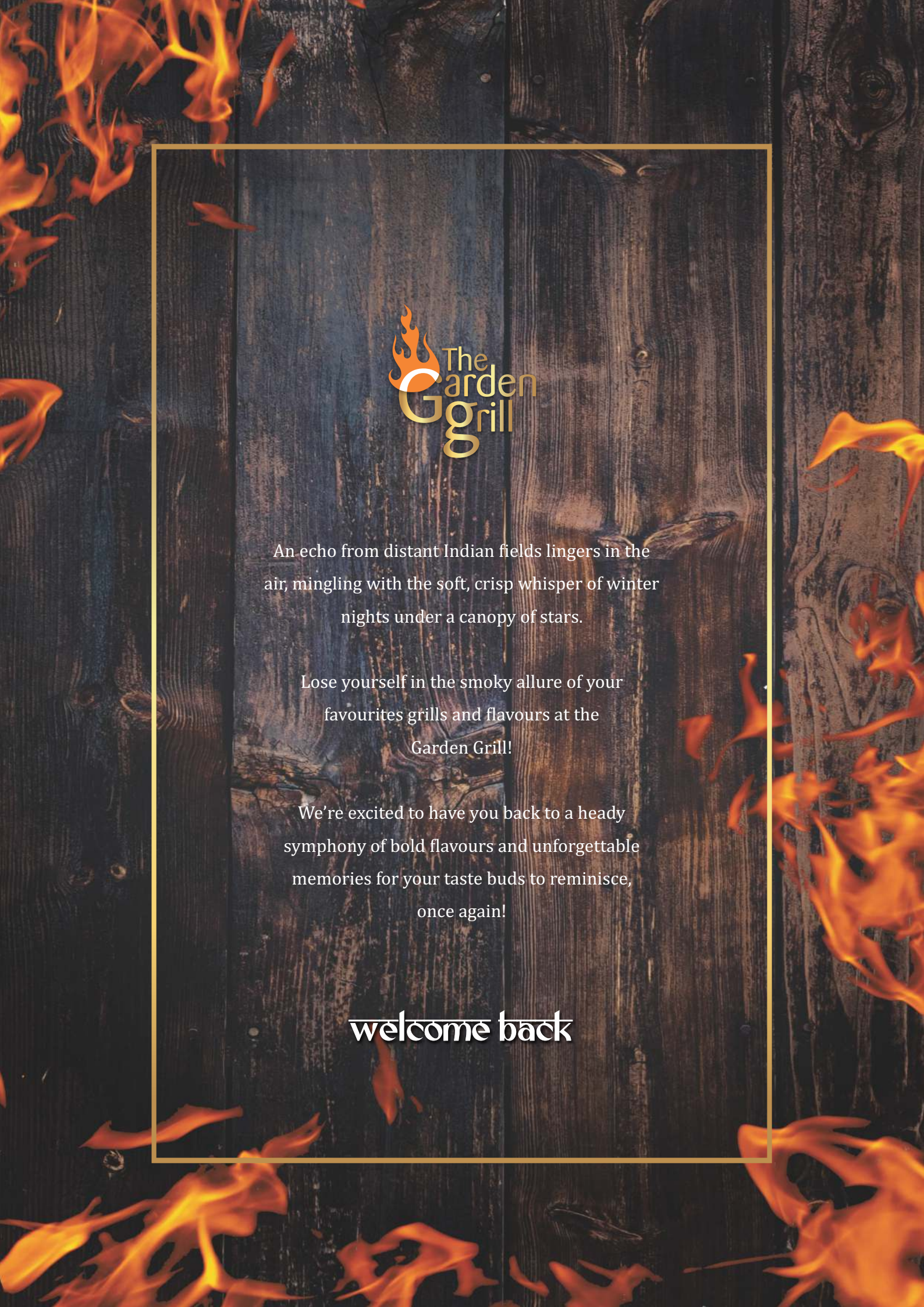
The Garden Grill

food menu







An echo from distant Indian fields lingers in the air, mingling with the soft, crisp whisper of winter nights under a canopy of stars.

Lose yourself in the smoky allure of your favourites grills and flavours at the Garden Grill!

We're excited to have you back to a heady symphony of bold flavours and unforgettable memories for your taste buds to reminisce, once again!

welcome back

agaaz-e-nosht

Tandoori Tamatar ka Shorba [~45 kcal] **₹ 400**
Tandoor-blackened tomatoes, little gur and a curry leaf tempering

Paye aur Nalli Nihari ka Pyala [~110 kcal] **₹ 495**
A cup drawn from the overnight nihari

Shahi Murg Shorba [~60 kcal] **₹ 450**
A delicately flavored chicken shorba with saffron



chatpati shuruaat

VEGETARIAN

Crispy Kale Chaat [~190 kcal] **₹ 450**
Crispy kale leaves layered with spiced potato masala, creamy yogurt, tamarind chutney, mint chutney, pomegranate pearls and sev

Avocado & Burrata Papdi Chaat [~240 kcal] **₹ 790**
Crispy papdi with creamy avocado mash, fresh burrata, sweet tamarind chutney, mint yogurt, pomegranate, and micro herbs

Thandi Imarti Chaat [~230 kcal] **₹ 470**
Chilled imarti layered with spiced potato masala, creamy yogurt, tamarind chutney, mint chutney, pomegranate pearls and sev

Tawa Shakarkand Chaat [~130 kcal] **₹ 610**
Tawa-grilled sweet potatoes tossed with chaat masala and fresh coriander, topped with pomegranate seeds, spicy green chutney and tamarind glaze

Please alert your order taker about any allergies. All Kcal counts are for 100 gm servings.
*JAIN on request (only excluding Onions & Garlic). Government Taxes extra, as applicable.

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riwayaat

Kashmiri Tandoori Gucchi [~260 kcal] **₹ 1250**
Mewa and mawa filled morels with saffron marination, grilled in a tandoor

Broccoli Quinoa Kebab [~170 kcal] **₹ 695**
Broccoli florets & fluffy quinoa with ajwain, green chillies, roasted cumin

Konkani Rawa fried Avocado [~250 kcal] **₹ 795**
Haas avocado in a new avataar

Kunafa Dahi Kebab [~290 kcal] **₹ 795**
Hung curd delicacy wrapped in kunafa, fried crispy

Chane aur Akhrot ki Galouti [~250 kcal] **₹ 725**
Vegetarian take on Awadhi galouti kebab on mini parathas

Malai Makhane ki Seekh [~90 kcal] **₹ 725**
Roasted foxnut and cream cheese seekh kebab

Surkh Lal Broccoli [~90 kcal] **₹ 795**
Chilli and yoghurt marinated broccoli grilled over hot charcoal

Tohfah e Zameen [~150 kcal] **₹ 695**
Pan fried galettes of root vegetables melange

Mathaniya Mirch Paneer Tikka [~250 kcal] **₹ 795**
Paneer skewers grilled over live charcoal



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Paneer Tulsi Pasanda Tikka [~270 kcal] **₹ 795**
Mawa and basil filled paneer - grilled over hot charcoal

Saboot Aloo [~160 kcal] **₹ 725**
Bhatti roasted smashed potatoes with toasted almond flakes & raisins

Dungaari Kumbh [~100 kcal] **₹ 725**
Garden fresh mushrooms marinated, spiced and perfected in a tandoor

Truffle Blue Cheese Kulcha [~330 kcal] **₹ 725**
House speciality: mixed cheese kulcha with truffle oil and dal makhni



Coastal Spiced Prawns
[~130 kcal] **₹ 1195**
Prawns wok tossed with onion, tomatoes and freshly ground Thallasherry pepper

Garlic Butter Tandoori Prawns [~160 kcal] **₹ 1195**
Piquant jumbo prawns mildly spiced chargrilled in tandoor

Samudri Khazana [~140 kcal] **₹ 1195**
Yellow chilli marinated prawns

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Tandoori Ajwaini Machli Tikka [~150 kcal] **₹ 995**
Fish brined in Ajwain, marinated in a special spice blend and cooked in tandoor

Murgh Tikka e Khaas [~200 kcal] **₹ 825**
Succulent pieces of boneless tender chicken marinated in truffle infused cream, cheese, green coriander and finished in tandoor.

Kaffir Leaf Murgh Tikka [~170 kcal] **₹ 825**
Kaffir lime and leaves marinated chicken cooked in tandoor

Mathaniya Mirch Murgh Tikka (~170 kcal) **₹ 825**
Chicken tikka with mathaniya chilli paste and hint of blue ginger

Purani Dilli ka Tandoori Chicken - Half (~190 kcal) **₹ 895**
Good ol' favourite from the capital!

Warqi Raan Tacos (~280 kcal) **₹ 1195**
Slow-braised Raan, hand-pulled and spiced with fragrant masala, folded into a flaky, golden warqis

Raunaqeen Seekh Kebab (~295 kcal) **₹ 1195**
Minced lamb, folded with roasted spices, shahi jeera and fresh mint, skewered and grilled in a tandoor until juicy and charred. finished with a flavoured glaze

Sikandari Raan (~325 kcal) **₹ 3295**
Tender leg of lamb delicately marinated and flavoured with extracts of rare spices, roasted in a tandoor, served with mini naan, dal makhni and khushka

Tandoori anda [~160 kcal] **₹ 595**
Delicately boiled eggs with tandoori red marination, grilled in a tandoor

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dastarkhwan platters

Sigri-e-Sabz, for two [~220 kcal] **₹ 1595**

Four kebabs (4 pcs each) from the sabz list with the chutney set, 2 mini garlic naans and 2 dal makhni tasting portions
Allergens may vary depending on kebabs chosen

Sigri-e-Shahi, for two [~210 kcal] **₹ 2595**

Four kebabs (4 pcs each, excluding prawns) from non veg list with the chutney set, 2 mini garlic naans and 2 dal makhni tasting portions
Allergens may vary depending on kebabs chosen

Angeethi Feast, for four [~230 kcal] **₹ 3595/ ₹ 4595**

Six kebabs (4 pcs each, no prawns) , with the chutney set, 4 mini garlic naan and 4 dal makhni tasting portions and a dessert of your choice to share
Allergens may vary depending on kebabs chosen



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handi aur kadhai ki qurbat

VEGETARIAN

Gucchi Edamame [~190 kcal] **₹ 1195**
Morels cooked with edamame, home made cottage cheese, cashew gravy and khoya

J **Amritsari Tawa Paneer** [~200 kcal] **₹ 825**
Battons of tandoori paneer tossed with shahi jeera, onion, capsicum and tomato

J **Garden Grill Sarson ka Saag** [~110 kcal] **₹ 725**
Sarson, bathua and palak mixed in a ratio and tempered with dry chillies and garlic, served with white butter and gud



J **Subz Khushrang** - seasonal [~120 kcal] **₹ 745**
Fresh winter vegetables simmered in onion and tomato based rustic gravy

J **Purvanchal ka Saag** [~105 kcal] **₹ 745**
'house specialty' of winter greens

Khumani Bhare Koftey [~220 kcal] **₹ 725**
Vegetable koftey stuffed with Apricot and almonds, cooked in a tomato and cashew gravy scented with shahi jeera, cardamom and saffron

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Dal Makhni [~140 kcal] **₹ 645**
A harmonious blend of black lentils, Bengal Gram and Rajma simmered with tomatoes, ginger, and garlic, overnight on charcoal embers and served with dollop of white butter

Dal Tadka [~100 kcal] **₹ 645**
Arhar lentils cooked along with a dash of yoghurt, yellow chilies and tempered with caramelized garlic

Amritsari Chole [~140 kcal] **₹ 695**
Lawrence street style chole

NON-VEGETARIAN

Sunhere Jhinge [~130 kcal] **₹ 1295**
Prawns simmered in turmeric, charred pepper and fenugreek flavored yoghurt gravy and perfected on dum.

Rai Tamatar ki Macchli [~120 kcal] **₹ 895**
Fresh water fish simmered in mustard flavoured onion and tomato gravy, garnished with ginger and fresh coriander.

Raan aur Nalli ka Roganjosh [~200 kcal] **₹ 1095**
Our chef's exquisite creation from lamb shanks, deeply simmered in its own cardamom-tinged juices and bone marrow, scented with saffron.

Handi Gosht [~190 kcal] **₹ 1095**
Succulent lamb simmered in rich onion gravy with rare spices and finished with vetiver

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Chooza Makkhanwala [~170 kcal] **₹ 845**
Tandoori chicken simmered in makhni gravy

Burrata Butter Chicken [~200 kcal] **₹ 945**
Traditional butter chicken topped with burrata cheese

Rogani Murgh [~180 kcal] **₹ 845**
Chicken cooked to perfection in smooth velvety gravy

Anda Curry [~160 kcal] **₹ 545**
Boiled and Fried Eggs simmered in onion-tomatoes laced with whole spices, kasuri methi and a finish of fresh cream

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chawal ki barkat

Gucchi Pulao [~190 kcal] **₹ 995**
Saffron scented long grain basmati rice cooked with cream cheese stuffed morels, sealed and cooked under dum, served with spiced yoghurt.

Subz Biryani [~170 kcal] **₹ 795**
Seasonal vegetables and basmati rice cooked on dum in subtly flavoured vegetable stock accompanied with raita

Butter Chicken Biryani [~190 kcal] **₹ 945**
Basmati rice and butter chicken in a biryani avatar, accompanied with raita.

Gosht Biryani [~200 kcal] **₹ 1195**
Basmati rice and lamb, simmered with mace, ittar, saffron and kewra, green chilly whole, pudina leaves accompanied with raita

Jeera Rice/ Matar Pulao/ Zafrani Subz Pulao
[~150 kcal] **₹ 445**

Saada Chawal [~130 kcal] **₹ 375**
Plain boiled basmati rice



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naan bai ki peshkash

- **Tandoori Roti** [~250 kcal] — ₹ 110
- **Roomali Roti** [~280 kcal] — ₹ 110
- **Olive & Sundried Tomato Kulcha** [~300 kcal] — ₹ 225
- **Multigrain Roti** [~250 kcal] — ₹ 195
- **Ragi Roti** [~230 kcal] — ₹ 195
- **Makke ki Roti** [~260 kcal] — ₹ 120
- **Methi roti** [~250 kcal] — ₹ 145
- **Mozzarella Cheese Paratha** [~320 kcal] — ₹ 225
- **Naan** [~290 kcal] — ₹ 175
  (Dhania Naan/ Garlic Naan/ Butter Naan)
- **Amritsari Kulcha** [~310 kcal] — ₹ 245
  Layered leavened kulchas smeared with butter, cooked in a very slow tandoor
- **Mutton Keema Kulcha** [~300 kcal] — ₹ 395
  Lamb mince stuffed kulcha



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inaayat-e-sheerini

Balai ka Tukda [~380 kcal] **₹ 395**
An exotic dessert of saffron rabri, spread over a slice of syrup-soaked homemade brioche bread topped with balai

Shahed-e-Jam [~340 kcal] **₹ 395**
A large gulab jamun stuffed with pistachio, dates and almonds, served with saffron -honey syrup

Sheer Khurma [~150 kcal] **₹ 395**
Ghee roasted vermicelli simmered in saffron infused reduce milk

Gajar Halwa [~260 kcal] **₹ 425**
All time winter favourite!

Jalebi Rabri [~380 kcal] **₹ 425**
Freshly made jalebis served with rabri

Paan Ice Cream [~210 kcal] **₹ 275**
Simply delicious, to the least!



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