

Awadh

A Bygone Era of Gracious Living

The very mention of Awadh, the seat of the Nawabs of Lucknow brings to mind a city built on manners, refinement and immaculate taste.

The region of "Oudh" came into prominence through Nawab Burhan ul Mulk in the early 1700's, whose family was from Persia. However it was his descendent Nawab Asaf-ud-Daulah, the benevolent and great ruler who transformed and gave Lucknow its true image as it stands today. He was a connoisseur and a great lover of cuisine, who is said to have maintained six kitchens and spent vast sums of money inventing fabulous delicacies.

The courts of Lucknow were known for their chefs of repute. The Awadhi chefs or 'Rakaabdaars' as they were called, created dishes to impress the royal guests. The famous 'Galawat ke Kebab' was conjured for an aged Nawab who had barely any teeth left to chew. Hence this kebab was made so soft that it would melt in his mouth.

Awadhi cuisine today is famous world over for its meticulous preparations and delicate flavours present in its vegetarian and non-vegetarian kebabs, biryanis, salans, kormas and the mellifluous delectable desserts. The delicate 'Kakori Kebab' owes its origin to the village of Kakori, located on the outskirts of Lucknow, which also became infamous for the Kakori train robbery in 1925, during the Indian independence movement against the British Raj.

At Taj Mahal Lucknow, our specialty Awadhi chef conjures up the nostalgia of this great cuisine cooked in traditional vessels : the copper bottomed 'lagan, deggh and patila' and manifests the popular belief; 'Pehle taam badahu kalaam' meaning "first eat then comment" - a true Nawabi passion.

■ Vegetarian ▲ Non-vegetarian

Kindly let the associate know if you are allergic to molluscs, eggs, fish, lupin, soya, milk, peanuts, gluten, crustaceans, mustard, nuts, sesame, celery, sulphites or any other ingredient.

List of Allergens:



All prices in Indian rupees and subject to government taxes.

Calories in Kcal per serving and serving size.

Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person.

AWADHI DASTARKHAWAN SE SHURUAAT

- **Palak bhalla chaat (200gms)** INR 700
540kcal | Black gram dumpling and fried spinach with chaat accompaniments



- **Dahi gujiya (220gms)** INR 650
300kcal | Urad dal dumplings topped with spicy savory yoghurt and tamarind chutney

- **Sharbat -e- Gudhal (250ml)** INR 650
360kcal | Hibiscus infused with chia seed



- **Zafrani thandai (330ml)** INR 650
440kcal | The classic cooler of almonds, rose petals, saffron and melon seeds

- ▲ **Murg pudina chaat (190gms)** INR 800
485 Kcal | Chargrilled chicken laced with mint chutney


SHORBA NON VEGETARIAN

- ▲ **Zafrani murg shorba (240ml)** INR 800
379Kcal | Rich chicken broth flavoured with mild indian spices, herbs and saffron

- ▲ **Jahangiri shorba (240ml)** INR 850
157kcal | A rich extract of lamb shanks, flavoured with herbs and saffron


VEGETARIAN

- **Tamatar gol mirch ka shorba (240ml)** INR 775
77kcal | Tomato puree flavored and tempered with black pepper and spice

- **Dal aur palak ka shorba (240ml)** INR 775
114kcal | A thin lentil and spinach broth with lemon


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K E B A B S

N O N V E G E T A R I A N

- ▲ **Kebab e tashtari (450gms)** INR 2600
1554kcal | An assortment of non-vegetarian kebabs
    
- ▲ **Malai jheenga (320gms)** INR 2600
790kcal | Prawns marinated with fresh cheese and cream, cooked in tandoor
  
- ▲ **Tandoori salmon fish tikka (320gms)** INR 2200
860kcal | Salmon fish marinated with awadhi pounded spice
  
- ▲ **Machali tawa masala (250gms)** INR 1550
700kcal | River sole marinated in roasted gram flour, lemon and spices
    
- ▲ **Raan musallam (500gms)** INR 1900
1100kcal | Slow roasted leg of baby lamb - a speciality of Oudhyana
   
- ▲ **Galawat kebab (200gms)** INR 1650
980kcal | A delicacy of pan fried minced lamb medallions which simply melts in the mouth
  
- ▲ **Kakori kebab (200gms)** INR 1650
445kcal | Creamy tender kebabs of minced mutton, blended with rose petals, cardamom, saffron and a secret spice mix
  
- ▲ **Tandoori kareli (420gms)** INR 1650
846kcal | Lamb shanks marinated with awadhi spices and grilled in oven
 
- ▲ **Murg tikka angara (260gms)** INR 1600
294kcal | Yoghurt marinate spicy boneless chicken kebab with traditional indian spices cooked in tandoor
  
- ▲ **Murg gilafi seekh (220gms)** INR 1600
451kcal | Spiced mix chicken mince skewered, cooked in clay oven
  
- ▲ **Murg zafrani tikka (200gms)** INR 1600
451kcal | Chicken marinated in saffron flavoured yoghurt with exotic spices, char-grilled
  

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VEGETARIAN

- **Vegetarian kebab platter (350gms)** INR 2200

765kcal | An assortment of vegetarian kebabs


- **Aambi paneer tikka (260gms)** INR 1450

201kcal | Cottage cheese infused with mango chutney spice


- **Hara tawa kebab (185gms)** INR 1300

304kcal | Kebab of spinach, vegetables, lentils and aromatic spices, griddle fried


- **Malai bharwan gucchi (180gms)** INR 1500

280kcal | Morel mushroom stuffed with cheese cream and cooked in clay oven


- **Dahi singara kebab (180gms)** INR 1350

453kcal | Yoghurt, water chestnut and cottage cheese, shallow fried


- **Hari mirch ki chaap (200gms)** INR 1350

240kcal | Soya chaap marinated with green chilli pickle and spice


- **Jaitooni aur kubhani bhare kumbh (180gms)** INR 1350

232kcal | Fresh Mushroom stuffed with olive and apricot


- **Tandoori bharwan aloo (180gms)** INR 1350

232kcal | Tangy jacket potato filled with pomegranate, potatoes, cottage cheese, ginger and nuts


- **Subz galawat (260gms)** INR 1350

496Kcal | Mashed assorted vegetables and yellow lentil patty, griddle fried



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SUBZ AUR SALAN NON VEGETARIAN

- ▲ **Jhinga masala (400gms)** INR 2500
712kcal | Prawns cooked in traditional style

- ▲ **Home style fish curry (390gms)** INR 1550
491kcal | Fish cooked in home style onion tomato gravy

- ▲ **Lucknowi daal gosht (450gms)** INR 1700
650kcal | Traditionally style lamb and green moong preparation with spice

- ▲ **Nalli nahari (450gms)** INR 1800
557kcal | Tender lamb with bone, cooked with exotic herbs and spices in rich lamb yakhni

- ▲ **Khade masale ka bhuna gosht (420gms)** INR 1700
680kcal | A delicious classic pan fried lamb with bone made with whole indian spices

- ▲ **Murg lazeez (420gms)** INR 1650
620kcal | Chicken boneless cooked with ricotta cheese and caramalized onion gravy

- ▲ **Murg awadhi korma (420gms)** INR 1650
606kcal | A boneless chicken delicacy simmered in cashew nuts and onion based velvety gravy

- ▲ **Murgh ambari (420gms)** INR 1650
734kcal | Boneless marinated chicken roasted in tandoor cooked in rich tomato and cashew nuts gravy


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Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

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VEGETARIAN

- **Khush rang paneer (450gms)** INR 1350
800kcal | A delightful combination of cottage cheese, capsicum, onion and tomatoes with awadhi spices

- **Paneer hazrat mahal (420gms)** INR 1350
810kcal | Cottage cheese stuffed dumpling served with tomato rich gravy

- **Teen mirch ka paneer (420gms)** INR 1350
802kcal | A semi dry preparation of paneer cubes cooked with bell pepper, onions and tomatoes

- **Dilkhush kofta (460gms)** INR 1350
1225kcal | Dumpling of cottage cheese stuffed with saffron, khoya and nuts simmered in cashew nut and yoghurt

- **Methi mushroom masala (450gms)** INR 1350
390kcal | Fenugreek and fresh mushroom

- **Subz nawabi (350gms)** INR 1300
358Kcal | A melange of seasonal vegetable cooked in mughlai gravy

- **Lehsuni palak (316gms)** INR 1300
304kcal | Spinach tempered with garlic

- **Baigan mirchi ka salan (440gms)** INR 1350
342kcal | Delightful combination of baby aubergine and green chilies, cooked in salan (a tangy chilly gravy)

- **Dum aloo lucknawi (400gms)** INR 1350
660kcal | Baby potatoes stuffed with a unique combination of cottage cheese, thickened reduced milk and nuts


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- **Gobhi matar (316gms)** INR 1300
782kcal | Cauliflower and green peas cooked with root ginger
 
- **Bhindi tillwali (460gms)** INR 1300
185kcal | Fresh okra tossed with sesame seeds and tomatoes, sprinkled with ginger juliennes
 
- **Palak olive tofu masala (420gms)** INR 1300
185kcal | Tofu and spinach cooked in olive oil and spice
 
- **Kutti mirch ke aloo (350gms)** INR 1300
319kcal | A special potatoes prepration with home ground spices and chillies
 
- **Dal tadka (400gms)** INR 800
400kcal | Yellow lentils tempered with onion, garlic and tomatoes
 
- **Dal makhani (430gms)** INR 900
465kcal | Black lentil delicacy incorporating tomato puree and garlic, simmered overnight and finished with butter and cream
 



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B A S M A T I K I S H A A N

- ▲ **Murg noor mahal motiya pulao (460gms)** **INR 1350**
822kcal | Juicy meat balls and chunks of chicken cooked with saffron flavored rice
  
- **Bagare chawal (230gms)** **INR 700**
214kcal | Cumin tempered flavoured basmati rice

- **Sultani khuska (230gms)** **INR 700**
214kcal | Dum cooked rice, flavored with saffron and clarified butter

- **Zafrani kofti pulao (460gms)** **INR 700**
750kcal | Baby dumpling of cottage cheese and condensed milk cooked with saffron rice
  
- **Safed chawal (230gms)** **INR 600**
139kcal | Steamed basmati rice

B I R Y A N I

- ▲ **Dum ki gosht biryani (670gms)** **INR 1700**
843kcal | Lamb chunks and basmati rice cooked on 'dum' with saffron and cardamom (served with raita or gravy)
 
- ▲ **Dum ki murg biryani (650gms)** **INR 1600**
729kcal | Chicken boneless morsels and basmati rice cooked on 'dum' with saffron and cardamom (served with raita or gravy)
 
- **Subz biryani (560gms)** **INR 1350**
580kcal | Seasonal vegetables and basmati rice cooked on "dum" with saffron and cardamom (served with raita or salan, a tangy chilly gravy)
 

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ROTI AUR NAAN

- **Sheermal (110gms)** INR 250
326kcal | Bread made of rich dough, flavored with saffron and baked in an iron clay oven

- **Warqi paratha (130gms)** INR 250
382kcal | Multi layered soft bread made of refined wheat flour, cooked on a griddle

- **Stuffed kulcha (200gms)** INR 275
351kcal | Soft leavened bread stuffed with a choice of onions, potatoes or both

- **Naan** INR 250
Leavened bread, straight from the clay oven

 - Naan plain (120gms)**
191Kcal
 - Garlic (120gms)**
194Kcal
 - Butter (120gsm)**
206Kcal
 - Naan layered with fennel seeds (120)**
206Kcal
- **Cheese chilli olive naan (140gms)** INR 250
273Kcal | Cheese and chilly stuffed leavened bread, straight from the clay oven

- **Roomali roti (60gms)** INR 250
160kcal | A soft paper-thin whole wheat bread

- **Lachha parantha (110gms)** INR 250
390kcal | Layered whole wheat bread

- **Tandoori roti (110gms)** INR 250
257kcal | Bread made with whole wheat flour



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











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S I D E D I S H

- **Raita (250gms)** INR 450
Mix vegetable **92kcal** | Burani **97kcal** | Pineapple **215kcal**

- **Green salad (200gms)** INR 350
40kcal |

M I T H A I

- **Rabri lachhedar (110gms)** INR 800
407kcal | Milk reduced skillfully to obtained a multi-layered dessert, served chilled and garnished with dry nuts
 
- **Shahi tukra (100gms)** INR 775
277kcal | Golden fried bread, soaked in saffron milk, topped with thickened sweet milk and garnished with pistachios
    
- **Baked boondi jamun (100gms)** INR 775
277kcal | Soft gulab jamun, crunchy sweet boondi and creamy rabdi, baked to perfection
   
- **Sewain ka muzaffar (200gms)** INR 775
271kcal | Roasted Indian vermicelli, cooked in sugar syrup with dried whole milk and dry fruits
   
- **Rasmalai (130gms)** INR 775
615kcal | Cottage cheese dumpling with saffron flavoured milk
 
- **Pista gulab jamun (80gms)** INR 775
280kcal | Pistachio stuffed deep-fried cottage cheese dumplings, soaked in sugar syrup
   
- **Narangi malpua (100gms)** INR 775
400kcal | Saffron flavored rich, soft filigree pancakes
 
- **Kesaria kulfi (100gms)** INR 775
160kcal | Frozen luscious mixture of saffron flavored milk, cardamom from northern India
 
- **Choice of Icecream (100gms)** INR 750
Vanilla **213kcal** | Butter scotch **209kcal** | Chocolate **216kcal** | Strawberry **192kcal**
Coffee **215kcal**
 

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