

# **BUKHARA A LA CARTE MENU**

## **VEGETARIAN**

### **PANEER TIKKA**

“Kababs” of fresh cottage cheese,  
Marinated in a batter of cream, gram flour,  
”ajwain” and yellow chillies, skewered  
And grilled in the “Earthen oven”

### **TANDOORI PHOOL**

Whole cauliflower seasoned with  
yellow chilli, chatt masala, lemon juice  
And ginger garlic coated with “ajwain”  
Flavored batter of gram flour,  
Fried then skewered and chargrilled.

### **TANDOORI SIMLA MIRCH**

Capsicum stuffed with French beans,  
Carrots, cabbage and cauliflower,  
And sultanas, spiced with  
Cumin and yellow chili powder, finally  
roasted on a special skewer.

### **SABZ KHASHA**

Vegetable produce of the season spiced  
with aromatic masala mix, encased with  
in ajwain short dough of whole wheat  
flour chargrilled to perfection in tandoor

### **TANDOORI ALOO**

Scooped potatoes stuffed with potato  
hash, raisins and cashew nuts mixed  
with green chillies, green coriander,  
Skewered and roasted over charcoal fire.

### **TANDOORI SALAD**

Onions, capsicum, tomatoes, paneer and  
pineapple seasoned with a spicy mixture  
of chaat masala, yellow chillies, “garam  
masala”, black cumin and lemon juice.  
Skewered one after the other, sprinkled  
With oil and grilled in the “Tandoor”.

### **DAL BUKHARA**

A harmonious combination of black  
lentils, tomatoes, ginger and garlic  
simmered overnight on slow charcoal fire  
and finished with cream, served with a  
dollop of unsalted butter.

### **RAITA**

Fresh yoghurt served with a choice of  
Garnish - pineapple, onion, tomato or  
cucumber

## **BREADS**

### **BHARVAN KULCHA**

### **NAAN BUKHARA**

### **TANDOORI NAAN**

### **KHASHA ROTI**

### **ONION KULCHA**

### **NAAN AMAL**

### **PUDINA PARANTHA**

### **TANDOORI ROTI**

### **ROOMALI ROTI**

### **BUTTER NAAN**

## **DESSERTS**

### **GULAB JAMUN**

Syrup dipped fried dumplings of milk  
reduced to a semi solid texture,  
with fragrance of cardamom.

### **KULFI**

A rich and creamy ice cream with almonds,  
accompanied corn starch vermicelli  
with herbal syrup

### **PHIRNI**

a light dessert of milk with ground  
Basmati rice and flavoured with  
cardamom topped with pistachio and  
almond slivers

### **RASMALAI**

Miniature poached dumplings of fresh  
cottage cheese from cow’s milk in a topped  
saffron flavoured reduced milk sauce

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## **NON-VEGETARIAN**

### **PESHAWARI KABAB**

Boneless cubes from the leg of lamb seasoned with chilli powder and royal cumin, marinated in a mixture of yoghurt, ginger-garlic paste and malt vinegar, skewered and chargrilled in the "Earthen Oven"

### **SIKANDARI RAAN**

Whole leg of Spring Lamb, marinated in a mixture of malt vinegar, cinnamon and black cumin braised in the marinade, Skewered and then finished in the "Tandoor"

### **SEEKH KABAB**

Tender rolls of succulent lamb mince, mixed with ginger, green chillies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire

### **BARRAH KABAB**

Chunks from leg of lamb and lamb chops marinated in a mixture of yoghurt and malt vinegar headed with a melange of spices char grilled over "Red hot Embers"

### **TANDOORI POMFRET**

An exotic "ajwain" flavoured whole Pomfret mildly spiced with yellow chilli, garam masala and turmeric powder, skewered and roasted in the "Clay Oven" sprinkled with lemon juice and "Kabab Masala"

### **TANDOORI JHINGA (4pcs.)**

Jumbo prawns marinated in an "ajwain" flavoured mixture of yoghurt, red chillies, turmeric and flavoured with "garam masala" skewered and roasted over charcoal fire. Served with lemon wedges.

### **KASTOORI KABAB**

Succulent pieces of boneless chicken marinated in ginger garlic, spiced with freshly pounded black peppercorns, half cooked with gram flour and char grilled with beaten egg yolk

### **MURGH MALAI KABAB 2150.00**

Creamy "kabab" of boneless chicken blended with cream cheese, lemon juice and green coriander, grilled in a moderate "Tandoor"

### **RESHMI KABAB**

Tender rolls of chicken mince and cashew nut spiced with black cumin blended, with cheese, ginger, garlic and "Shahi jeera" finally chargrilled

### **MURGH TANDOORI**

The "King of Kabab" and the best known Indian delicacy. Whole chicken, marinated in a mixture of yoghurt, malt vinegar, ginger-garlic paste, lemon juice, red chillies, yellow chillies, turmeric

### **MACHALI TIKKA**

Boneless, succulent morsels of river sole marinated with salt, ginger & garlic paste, turmeric & lemon juice, laced with tandoori curd masala & cooked to perfection in tandoor.

Please inform our service associate in case you are allergic to any of the following ingredients:-

(Fish, shellfish& their products/Egg & Egg products/ Milk & Dairy products/ Wheat & Wheat Products/ Peanuts, Soya, Tree Nuts, Sesame seeds& other nuts/ Mushrooms or edible fungi/ any other

Our Chef would be delighted to design your meal without them.)

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