

## Jaipur

### STARTER

Pudina Hariyali Fish (SF&S)	AED 65
Fish fillet marinated with green spice paste grilled in clay oven	
Murgh Soorkh Tikka (N&S)	AED 70
Chicken thigh marinated with cheese and Kashmir chili powder served with tomato chutney	
Tandoori Atish Chop	AED 85
Succulent marinated lamb chop straight from a clay oven	
Tandoori Anar Ke Aloo (V) (Signature Dish)	AED 55
Long potatoes stuffed with pomegranate and cottage cheese, cooked to perfection in clay oven	
Paneer Tikka (V)(N)	AED 55
Cubes of soft cottage cheese marinated in cashew nut and yogurt.	

### MAIN COURSE

Murgh Jaishalmandi (N)	AED 75
Traditional chicken curry cooked in rich creamy sauce with cashew nut	
Adraki keema	AED 70
Ground minced mutton seasoned with ginger and spices	
Dum Aloo Achari (V)	AED 45
Stuffed new potatoes cooked in tomato gravy flavored with pickles	
Paneer Pudina (V) (N&H)	AED 50
Cottage cheese cooked in creamy mint gravy with a mixture of indian spices	
Jaipuri Ratan (V) (N)	AED 50
Mix seasonal vegetables, cottage cheese, mushroom and sweet corn cooked in a tomato gravy	
Dal Dar E Hayat (V) (H)	AED 45
Chef's special three lentils cooked together, tempered with butter, fennel seeds and black pepper corn	

### RICE

Jaipuri Jhinga Biryani (SF) (Mild Spicy)	AED 90
Prawns cooked with saffron rice	
Mungori Mattar Pulao (V) (N)	AED 50
Long grain basmati rice, cooked with green peas, moong lentil topped with fresh mint and nuts	

### DESSERT

Rasmalai (N)	AED 45
Saffron flavored cottage cheese in cardamom milk	
Fal Kotora	AED 35
Seasonal fruit with citrus dressing	

(V) Vegetarian | (S) Spicy | (A) Contains alcohol | (H) Healthy | (N) Nuts | (SF) Seafood

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

Above prices are inclusive of 10% Municipality fee & 10% service charge

## Punjab

### STARTER

Zaika Tandoori Chicken Tikka	AED 70
Boneless chicken marinated in seasoned curd, char grilled till golden brown	
Mahi Amritsari (SF)	AED 55
Fenugreek and ajwain marinated fish lightly fried to a golden hue	
Bhati Ka Gosht (N&S)	AED 80
Mutton chunks, marinated overnight in aromatic spices	
Punjabi Khumb ke kebab (V) (N)	AED 50
Mushroom stuffed with cottage cheese and dry fruits cooked in clay oven	
Bhutte ka Seekh (V)(S&H)	AED 45
Fresh corn with mixed vegetables, cooked to perfection	
Aloo Tikki Sanja Chula (V)	AED 45
Pan-fried potato patties with our traditional spices	

### MAIN COURSE

Murgh Makhani Masaledar (Mild Spicy)	AED 70
Char grilled chicken tikka cooked in rich tomato onion gravy	
Bhuna Gosht (Mild Spicy)	AED 75
Succulent pieces of Indian mutton marinated with yoghurt and various spices, slow cooked to perfection	
Amchoor Machi Curry (SF)	AED 65
Pan - fried fish fillet simmered in onion tomato gravy flavored with dry mango	
Palak Paneer (V) (H)	AED 50
Cottage cheese cubes simmered in spinach gravy	
Dahi Aloo Gobi (V) (H)	AED 45
New potato and cauliflower tossed in onion tomato gravy with a yoghurt flavor	
Rajma Makkai Harapayaz (V) (N)	AED 45
Kidney beans, baby corn & green onion leaves, cooked in yellow gravy	
Dal Gharana (V) (Signature Dish)	AED 45
A blend of black lentils and cream cooked over night in a clay oven	

### RICE

Chicken Tikka Biryani	AED 75
Tender chicken pieces cooked in clay oven flash with Indian spices and dum with long grain basmati rice	
Jeera Pulao (V)	AED 45
Long grain basmati rice tempered with whole cumin	

### DESSERT

Shehad E' Jamun (N)	AED 45
Khoya milk balls topped with saffron, pistachio and creamy milk	

(V) Vegetarian | (S) Spicy | (A) Contains alcohol | (H) Healthy | (N) Nuts | (SF) Seafood

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

Above prices are inclusive of 10% Municipality fee & 10% service charge

## Lucknow

### STARTER

Kastoori Seekh Kebab	AED 80
Mouthwatering ground mince of tender mutton rolled to chef's secret recipe	
Rann Nawabi (N)	AED 70
Chicken drumsticks marinated overnight with saffron and Gharana spices	
Mahi Mumtaj (S)	AED 55
Fish tikka marinated in tandoori spices flavored with yellow chilly	
Subzi Seekh Kebab (V) (H)	AED 45
A fabulous blend of assorted vegetables flavored with Gharana spices cooked in char grill	
Kadak Bharwan Paneer (V) (N&H)	AED 50
Crispy thin slice of cottage cheese stuffed with green chili, cardamom and mint	
Chat Ki Bahar (V) (H)	AED 25
Mélange of lentil flours patty topped with fresh yoghurt and tangy tamarind mint glaze	

### MAIN COURSE

Nalli Gosht (Mild Spicy)	AED 75
Slow braised lamb shank cooked in Gharana spiced flavored stock	
Hara Murgh Mewa (N)	AED 65
Tender pieces of chicken thigh cooked in green spinach gravy	
Bhindi Nazakat (V) (N)	AED 45
Fresh long okra stuffed with nuts and vegetables cooked to perfection in yellow gravy	
Khumb ke Kofta (V)	AED 45
Fresh mushrooms stuffed with cottage cheese, cashew, cooked to perfection	
Paneer dum kuff Anardana (V)	AED 50
Cottage cheese and pomegranate stuff dumpling simmered in chef special gravy	
Chaunka Dal (V) (S&H)	AED 40
Yellow dal cooked in Lucknow tradition tempered with garlic, red chilly & cumin	

### RICE

Shahi Murgh Biryani (N) (Mild Spicy)	AED 70
Boneless pieces of chicken cooked with basmati rice and a mixture of spices	
Choosa Keema Biryani (Signature Dish)	AED 95
Spring chicken & mince mutton cooked in traditional Lucknowi style	
Subz Yakhni Biryani (V) (S&N)	AED 60
Fresh garden vegetables cooked with basmati rice, finished with fried onion and dry fruit	

### DESSERT

Kulfi E Matak (N)	AED 38
Rich saffron ice cream	
Spiced Cream Brule	AED 35

(V) Vegetarian | (S) Spicy | (A) Contains alcohol | (H) Healthy | (N) Nuts | (SF) Seafood

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

Above prices are inclusive of 10% Municipality fee & 10% service charge

## Hyderabad

### STARTER

Murgh Gazala (Signature Dish)(N)	AED 75
Saffron marinated chicken cooked in clay oven	
Murgh Mirchi Kebab (S&N)	AED 75
Chicken thighs marinated with yoghurt, green chilli paste and spices cooked in clay oven	
Jhinga Tajdar (SF&N)	AED 95
Jumbo prawns marinated with tandoori spices cooked in char grill	
Tandoori Whole Fish (SF)	AED 95
Fresh catch of the day marinated with our chef special spices and grilled to perfection	
Hara Bara Kebab (V) (N)	AED 45
Pan - fried mix of green peas and spinach with spices	
Paneer Taka Tak (V)	AED 50
Spicy and tangy sautéed paneer with onion, bell pepper and coriander leaves	

### MAIN COURSE

Jhinga Malmal Curry (SF&N)	AED 80
Marinated prawns simmered in onion tomato gravy	
Murgh Asiana (N)	AED 70
Sliced boneless chicken cooked in mild yellow gravy with a cardamom flavour	
Murgh E Chaman (N)	AED 70
Boneless chicken cooked in fenugreek gravy	
Kadai Gosht (N)	AED 75
Slow cooked fresh mutton with diced onion, tomato and bell pepper	
Khatti Bhindi (V)	AED 54
Okra deep fried and coated in tangy tomato tamarind gravy	
Paneer Methi Tuk (V)(N&H)	AED 55
Cottage cheese cooked with fenugreek leaves	

### RICE

Hyderabad Gosht Biryani (N)	AED 85
Fresh mutton cooked in dum with long grain basmati rice finished with dry fruits and fried onion	
Bhunna Chawal (V)	AED 35
Long grain basmati rice tossed in creamy ghee	
Vegetable Pulao (V)	AED 45
Seasonal vegetables tossed with basmati rice	

### DESSERT

Litchi Rabdi (N) (Hyderabad Specialty)	AED 45
A must try Gharana's specialty dessert	
Khubani ka Meetha (N)	AED 45
A rich creamy preparation of dried apricots stewed in honey and garnished with dry nuts	

(V) Vegetarian | (S) Spicy | (A) Contains alcohol | (H) Healthy | (N) Nuts | (SF) Seafood

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager. Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions.

Above prices are inclusive of 10% Municipality fee & 10% service charge

## Choice of Breads

Naan	AED 15
Plain, Butter, Garlic and Pudina	
Kashmiri Naan	AED 25
Clay oven baked flat bread stuffed with dry fruit and topped with fresh fruits and butter	
Paratha	AED 18
Plain, Pudina and Laccha	
Kulcha	AED 20
Aloo, Paneer, Keema and Masala	
Punjabi Kulcha	AED 20
Clay oven baked flat bread stuffed with chopped onion and dry amchor powder	
Roti	AED 10
Plain, Butter	
Missi Roti	AED 15
Bread made with a combination of wheat and gram flour, seasoned with spice	

## Gharana Special Platter

Treasures from the tandoor (Non - Vegetarian)	AED 280
Selection of rann nawabi, murgh soorkh tikka, mutton seekh kebab, atish chop and pudina hariyali fish	
Treasures from the tandoor (Vegetarian)	AED 150
Selection of hara bara kebab, subzi seekh kebab, punjabi khumb ke kebab and paneer tikka	



### Chef Qureshi's Profile

The culinary team at Gharana is led by the celebrity Chef Shaukat Ali Qureshi who comes from the legendary Qureshi clan. Hailed as royal chefs, the 200-year-old Qureshi family prides itself as the guardian of the rich legacy of nawabi cuisine. Chef Qureshi has perfected the art of cooking like no other in his 40 years of career. His culinary journey took him to some of the finest Indian eateries including the world-famous Bukhara Restaurant, Maurya-Sheraton and Balucci at Holiday Inn Delhi. The food at Gharana certainly reveals a real mastery of flavour and texture.



Rajasthani puppet playing a musical instrument



Traditional Punjabi bride



Classical dances performed for the Nawabs



Classical dance beads worn by a Haranatic dancer