



SEP 23 - OCT 2, 2013
BANGALORE • DELHI • MUMBAI



Citibank Restaurant Week Mumbai September 2013

“Please select any one dish from each section from the following menu. Indian breads and a bowl of Dal will be served complimentary”

Shorba / Kabab / Mumbai Street Tawa

Curry / Biryani

Mishtaan

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Shorba | Soup

Murgh Badami Shorba

Chicken almond soup

Subz Santre Ka Shorba

Root vegetables and orange soup

Subziyan | Vegetables

Paneer Sabzani Tikka

Tandoor cooked cottage cheese flavored with dill

Rajma aur Shalgam Ki Golowti

Red Kidney Beans and Beetroot tikki seared on the tawa

Peshawari Paneer Tikka

Crushed spices rubbed Paneer, tandoor cooked

Jaituni Khumb Tikka

Green olive rubbed, tandoor cooked mushrooms

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Kesari Khumb Tikka

Saffron marinated tandoori mushrooms

Aloo Panch-Foran

Sigdi BBQ'd baby potatoes, marinated with mango pickle

Basnu aur Singhada Ka Kabab

Bamboo shoot and water chestnut patty, tawa seared

Sarson Wali Gobhi

Yellow mustard and yoghurt marinated, tandoor cooked cauliflower

Peshwari Rataloo

Sigdi roasted sweet potato with traditional Peshawari spices

Mattar Aur Malai Ke Kabab

Tawa seared green pea kabab

Sabz Makai Ki Sheekh

Corn sheikh kabab

Palak aur Akhrot Ki Seekh

Spinach and walnut seekh

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Subziyan | Vegetables

Paneer Badami Salan

Cottage cheese in saffron almond gravy

Khade Masale Ka Paneer

Cottage cheese with roasted, coarse spices

Kashmiri Seb Ki Sabzi

Kashmiri apple curry

Khatta Meetha Baingan

Baby aubergine with sweet sour, peanut and sesame gravy

Bhindi Kali Mirch

Okra tossed with yoghurt and fresh ground pepper

Desi Achari Khumb

Tawa cooked, Yoghurt and pickle coated Mushrooms

Jodhpuri Aloo

Tandoor Roasted Baby Potatoes flavoured with five spice
and cucumber seeds

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Lahsooni Saag paneer

Paneer with mixed Greens, tempered with Garlic and Chilies

Kashmiri Aloo Salan

Baby potatoes in a curd and brown onion curry

Uttari Lahsooni Saag

Mixed greens with garlic and chili tempering

Samudra Se | Seafood

Mahi Sarson Tikka

Sigdi cooked, mustard seed flavored Basa

Ajwaini Rawas Tikka

Carom seed flavored, tandoor cooked Rawas

Tulsi Patte Ka Jhinga

Holy basil flavored prawns, tandoor cooked

Hyderabadi Macchli Ka Salan

Hyderabadi Rawas curry

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Hare Pyaaz Ka Jhinga

Tawa finished prawns with fresh spring onion greens

Jhinga Dum Anari

Prawns in Almond and Pomegranate Curry

Murgh | Chicken / Poultry

Saundha Murgh

Tandoor roasted Chicken, flavored with Black Peppercorn
and fresh Cilantro

Murgh Karachi Kabab

Beet marinated chicken, tandoor roasted

Jaituni Murgh Tikka ...585

Green Olive rubbed Chicken, tandoor cooked

Jehangiri Tangdi ...585

Tandoori chicken drumstick

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Murgh Malai Kali Mirch

Tandoor roasted, Yoghurt marinated Chicken

Murgh Hara Pyaaz Pasanda

Scallion rubbed chicken thigh, tawa seared

Murgh | Chicken / Poultry

Murgh-E-Khaas

Tandoor roasted spring Chicken, in rich Tomato gravy

Murgh Baradari Korma

Boneless chicken leg in a rich Baradari gravy

Sabzani Murgh

Chicken cooked with fresh greens and burnt garlic

Khade Masale Ka Murgh

Tandoor cooked chicken with roasted, coarse spices

Gosht | Lamb / Mutton

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Kakori Kabab

Finely ground lamb seekh, sigdi cooked

Lucknow Seekh Kabab

Sigdi cooked, coarsely ground mutton seekh

Pake Hue Gosht Ke Kabab

Smoked lamb finished in the tandoor

Habibia Chaap

Tawa seared Lamb ribs

Kareli Ka Taar Korma

Slow cooked lamb shank in rich marrow gravy

Bhoona Laal Maas

Mutton cooked in Rajasthani red chilies

Khade Masale Ka Keema

Minced lamb cooked on the tawa with coarsely crushed spices

Hyderabadi Haleem

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Slow cooked mutton and wheat porridge

Mumbai 'Street' Tawa (Evenings only)

Adraki Bhoona Gosht

Baida Roti

Stuffed with Mutton Kheema

Butter Bheja

Bhoona Gosht Kathi Roll

Hare Pyaaz aur Murgh Ka Kathi Roll

Bhoona Paneer Kathi Roll

Bhatti Khumb Ka Kathi Roll

Hare Masale Ka Nizami Tawa Pomfret

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Chawal | Rice

Gosht Ki Dum Biryani

Mutton Biryani

Murgh Ki Tehri

A Lucknowi Chicken Pulao

Tarkari Dum Biryani

Vegetable Biryani

Khushka Baghara Pulao

Basmati tempered with black cumin seeds & ghee

Steam Rice

Dal | Lentils

Kabul Ki Dal

Very slow cooked, rich black lentils

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Dal Palak Ki Katli

Yellow lentils with spinach and burnt garlic

Rotiyan | Flat Breads

Roti (Tandoori, Butter & Roomali)

Naan (Plain, Kalonjhi, Garlic, Butter)

Paratha (Tandoori, Pudina, Laccha)

Tandoori Warqi Paratha

Awadhi Magaz Naan

Bakhumaas

Khamiri Roti

Ulte Tawe Ka Paratha

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Malai Paratha

Mishtan | Desserts

Agre Ka Ilaichi Jamun

Angoori Rabdi

Kesari Rasmalai

Parde Me Khubani

Baked apricot halwa

Neel Rabdi Ice-cream

Jalebi

Malpua

PRICE PER HEAD : Rs. 1000/-* at LUNCH & RS. 1200/-* at DINNER

*** GOVERNMENT TAXES & SERVICE CHARGES AS APPLICABLE WILL BE CHARGED EXTRA**

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