



varq

Citibank Restaurant Week Delhi Menu

APPETIZER

Choice of any One

KASUNDHI FISH TIKKA - river sole marinated with yoghurt and mustard

CHICKEN MINT SHORBA - chef's special chicken broth with mint bread

CORN AND SPINACH CHAAT - layers of crispy spinach leaves, corn and spinach dumplings

SPICED CAULIFLOWER AND SPINACH SOUP - roasted cauliflower and spinach broth

MAIN COURSE

Choice of any One

NUKKAD KA KUKKAD - Home style chicken curry served with rice

MASALA GOSHT - spicy lamb flavored with black pepper, shallots and curry leaves

PINDI PANEER AMCHOORI - tangy cottage cheese served on a base of stir fried green vegetables

SUBZ TARKARI - mix of vegetables wrapped in poppadum and cooked in spicy yoghurt

ACCOMPANIMENTS

masala raita, masala kohlrabi, steamed rice, breads

DESSERT

ANJEER KI RASMALAI

fig flavoured cotton-soft cheese in buttery milk sauce

varq signature tea

Kindly inform the associate, if you are allergic to any ingredient

Lunch : INR 1050/-* & Dinner : INR 1350/-* per head

**Government Taxes & Service Charges as applicable will be charged extra.*

