



Z I Y A

## Citibank Restaurant Week Mumbai Lunch Menu

### **Appetizers**

*Choice of any One*

Moong-Spinach Soup - green gram lentil & spinach soup, mushroom rice fritters

Galouti Platter - beetroot and mushroom galouti, sesame tomato chutney

Chicken Duo - Punjabi chicken masala-potato tikki, reshmi seekh

Akhroti Tawa Seekh - toasted walnut lamb seekh kebab with khema paratha

### **Main Course**

*Choice of any One*

Go Green - braised spinach sauce, olive paniyaram, rosemary raita, herb naan crisps , Spinach Herb Tikki

Subz Potli - flaky 'potli' – bag of chilli-pickle vegetables, rajma rice, Punjabi kadhi sauce

Matka Chicken - pot enclosed braised chicken, masala-chilli rice, kachumber raita, mathi sticks

Nariyal - Mirch Jhinga - prawns cooked in coastal style, infused with kaiffir lime leaves &

lemon grass served with steamed basmati rice

### **Dessert**

*Choice of any One*

Selection of Homemade Ice Creams

rose petal & vanilla bean, saffron-cardamom, caramelized banana

Shahi Zafran Tukda

saffron "Shahi Tukda", pistachio crème brulee, sohan papdi flakes

*Should you be allergic to any ingredient, please bring it to the attention of the server.*

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

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





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## Citibank Restaurant Week Mumbai Dinner Menu

### **Appetizers**

*Choice of any One*

Moong-Spinach Soup - green gram lentil & spinach soup, mushroom rice fritters

Galouti Platter - beetroot and mushroom galouti, sesame tomato chutney

Chicken Duo - Punjabi chicken masala-potato tikki, reshmi seekh

Akhroti Tawa Seekh - toasted walnut lamb seekh kebab with khema paratha

### **Main Course**

*Choice of any One*

Go Green - braised spinach sauce, olive paniyaram, rosemary raita, herb naan crisps , Spinach Herb Tikki

Subz Potli - flaky 'potli' – bag of chilli-pickle vegetables, rajma rice, Punjabi kadhi sauce

Dum Parida Subz Biryani - assorted vegetables, layered with basmati rice,  
encased in a flaky crust, kachumber raita

Matka Chicken - pot enclosed braised chicken, masala-chilli rice, kachumber raita, mathi sticks

Nariyal - Mirch Jhinga - prawns cooked in coastal style, infused with kaiffir lime leaves &  
lemon grass served with steamed basmati rice

### **Dessert**

*Choice of any One*

Selection of Homemade Ice Creams

rose petal & vanilla bean, saffron-cardamom, caramelized banana

Shahi Zafran Tukda

saffron "Shahi Tukda", pistachio crème brulee, sohan papdi flakes

*Should you be allergic to any ingredient, please bring it to the attention of the server.*

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

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

