

MENU ROYAL OF RED FORT

MENU A

Starters

- Chicken Tandoori Tender chicken legs marinated in yoghurt sauce, garlic, ginger and tandoori spices. Grilled in clay oven (Tandoor).
- Samosa Vegetables Pasty stuffed with vegetables and deep fried.
- Sheek Kabab Lamb minced mixed with herbs, spices, and roasted on skewers in clay oven (Tandoor).

Main Course

- Rogan josh Diced lamb cooked with fried chopped onion ginger, garlic, nutmeg and special spices. (Lamb curry of Kashmir)
- Butter Chicken Tandoori chicken off bones, sliced and blended with sliced onions, tomatoes and Cream sauce.

Served with pillau rice (Indian basmati) and garlic cream (bread Punjabi).

- Dessert Gulab jamun with tea Indian.

(Per Persan € 40)

MENU B

Starter

- Fish fry Fish blended with herbs, spices, and thick past of gram flour and deep fried.
- Onion bhaji Chopped onions rolled in a spiced batter of garlic, ginger, and lemon and deep fried.
- Mutton samosa minced lamb, peas ,ginger, garlic and Indian spices

Main Course

- Lamb Tika Masala Boneless lamb blended with tandoori spices and yoghurt and roasted in tandoor.
- Karai Chicken Selected tender chicken pieces cooked with home made sauce spices.
- Mushroom Bhaji Special mushroom cooked in homemade sauce and spices.

Served with boiled Indian basmati rice and garlic nan.

- Dessert Indian sweat with tea Indian.

(Per Persan € 49)

MENU C (Vegetarian)

Starter

Samosa vegetable

Pasty stuffed samosa with vegetables and deep fried.

Baingen pakora

Cut round pieces of Auvergne fried in herbs and spices.

Paneer pakora

House made cheese cut in cubes and enrobe in gram flour spiced and deep fried.

Main Course

Mix bhaji

Seasonal vegetables cuts and mix together and cooked together in selected spices.

Shai Paneer

Home made cheese is blended with onions, fresh tomatoes, ginger, garlic and special spices.

Saag Punjabi

Spinach (palak) and mustered leaves boiled, minced and fry with butter, green chilies and spices.

Served with matter Palau (Indian basmati rice) and plan nan.

Dessert

Kulfi (home made ice cream) with Indian tea.

(Minimum two covers € 45)

STARTERS

All Starters served with salade

- 1.Soup** € 5.75
Soup chicken or lamb or tomatoes or Mulligatawny (lentil soup) (at choice)
- 2.Onion Bhaji** € 5.75
Chopped onions rolled in a special batter of garlic, ginger, and gram flour and deep fried. Served with salade.
- 3.Chicken Pakora** € 6.50
Tender pieces of chicken in thick batter of special spices and gram flour and deep fried.
- 4.Gobi Pakora** € 5.50
Fresh cauliflower lightly battered in gram flour spiced and deep fried, served with special sauce.
- 5.Fish Pakora** € 7.00
Fish cubes in herbs and spices slightly battered in gram flour and deep fried, served with special sauce.
- 6.Samosa Vegetarian** € 5.50
Pasty stuffed with vegetables, ginger, and garlic, spiced and deep fried served with special sauce.
- 7.Meat Samosa** € 6.50
Pasty stuffed with minced meat, ginger, garlic, spices and deep fried, served with special sauce.
- 8.Prawn Puri** € 7.00
Small prawn subtle blended with garlic, ginger and little peas with little cream and folded in fried puri.
- 9.Paneer Pakora** € 6.95
Small cubes of home made cheese enrobed in gram flour, spiced and deep fried.
- 10.Dal Wada** € 6.95
The flour of black and green gram, onion, and ginger, garlic, spiced and deep fried.
- 11.Btata Wada** € 6.50
Potatoes, gram flour, onion, ginger, garlic, spiced and deep fried.
- 12.Cheese Cuttlet** € 6.50
Home made cheese semolina, onions, green chillies, and coriander fresh and Indian spices.

TANDOORI STARTERS

- 13. Red Fort mixed grill** € 9.00
A selection of tandoori cocktail kebab and tikka
- 14.Tandoori king prawn butterfly** € 9.50
King prawn marinated and delicately spiced barbequed in a clay oven (Tandoor). Presented on a bed of rice.
- 15.Boti Kabab** € 7.00
Boneless lamb pieces marinated in yoghurt based sauce, barbequed in a clay oven (Tandoor).

16. Seekh kabab € 8.50

Boneless diced lamb, ginger, garlic, coriander leaves, coriander powder and barbequed in clay oven (Tandoor).

17. Chicken kabab. € 7.00

Boneless diced breast of chicken marinated in a yoghurt based sauce, delicately spiced grill in Tandoor

18. Kalmi kabab € 7.00

Chicken tikka subtly blended with Fenugreek leaves (methi) delicately spiced and pineapple, masterpiece of Kashmiri culinary art.

19. Chicken seekh kabab € 7.50

Minced chicken spice and rolled on skewers and barbeques in a clay oven (Tandoor).

20. Fish Tikka € 8.00

Marinated fish cubes delicately spiced and barbequed in an oven.

21. Tandoori chicken € 7.00

Tender chicken legs marinated in tandoori spices in yoghurt sauce barbequed in tandoor.

Main Cours Tandoori Specialty

(All dishes can be prepared according to taste hot, medium or mild)

22. Tandoori chicken € 16.00

Tender chicken legs marinated in tandoori spices in yoghurt sauce barbequed in Tandoor. Served on an iron sizzler on a bed of onion and paprika.

23. Chicken Tikka € 15.00

Mildly marinated diced chicken with special tendering species barbequed in a clay oven (Tandoor) and served on an iron plate sizzler.

24. Chicken Shaslyke € 17.25

Fresh chicken mixed with garlic, ginger and spiced with chefs special sauce paste barbequed in a clay oven and served on an iron sizzler.

25. Lamb Tikka € 16.00

Boneless lamb pieces marinated in a yoghurt based sauce barbequed in a clay oven served on an iron sizzler.

26. Seek kabab € 15.00

Minced lamb spices and rolled on skewers and barbequed in a clay oven (Tandoor).

27. Tandoori king Prawn Butterfly € 17.50

King prawn marinated and delicately spiced barbequed on skewers in a clay oven (Tandoor).

28. Chicken Tikka Curry € 14.00

Tendered boneless marinated chicken barbequed in a clay oven and delicately blended firm in a subtle cream prepared sauce specialty herbs and spices subtly sweet. A firm favorite of the house.

29. Murg Kashmiri € 14.00

Tendered marinated chicken, sliced and blended with garlic, ginger, a little cream and yoghurt, mint and selected spices.

30. Chicken Tikka Masala € 15.50

Boneless chicken tikka barbequed, cooked with fresh tomatoes, onions paste and selective spices in a thick masala sauce.

31. Chicken Makhanwala (Butter Chicken) € 15.50

Tandoori chicken off bones, sliced and blended with sliced onions, peppers, fresh tomatoes and cream sauce.

32.Tandoori chicken Masala**€ 15.50**

Tandoori chicken off bones sliced and blended with sliced onions, tomatoes, cream and selective spices.

33.Lamb Tikka Masala (Chiefs Specialty)**€ 15.50**

Tandoori roasted lamb tikka, blended with sliced onions, cream, yoghurt, fresh tomatoes in thick masala sauce.

34.Red Fort Punjabi Grill**€ 25.00**

A mix grill of Tandoori chicken, seek kabab, chicken tikka, chicken seek kabab, boti kabab and king prawn, served on an iron sizzler laid on a bed of sliced onion and sliced peppers.

36.Fish Tikka Masala**€ 18.00**

Tendered marinated boneless fish cubes barbequed in a clay oven and cooked in a thick masala sauce.

37.Tandoori King Prawn Masala**€ 18.00**

Marinated King Prawn in a selected spices barbequed on skewer in a clay oven and cooked in a special sauce.

Main Couras**Bhuna Masala**

Diced pieces cooked with fresh tomatoes, chopped onions, little ginger, garlic, yoghurt and spices

38.Chicken bhuna masala**€ 14.00****39.Lamb bhuna masala****€ 15.00****40.Fish bhuna masala****€ 16.95****41.Prawn bhuna masala****€ 17.95****Do Piazza**

Tender pieces cooked with fresh tomatoes, cube onions, pepper, a little ginger, garlic and spices.

42.Chicken Do Piazza**€ 14.00****43.Lamb Do Piazza****€ 15.00****44.Fish do piazza****€ 16.95****45.King Prawn Do Piazza****€ 17.95****Jhal Frezi**

Tender pieces cooked with fresh tomatoes, fried onions, green chillies and special Indian spices

46.Chicken jhal frezi**€ 14.00****47.Lamb jhal frezi****€ 15.00****48.King prawn jhal frezi****€ 17.95****49.Fish jhal frezi****€ 17.00****Korma**

Boneless pieces cooked in onions, grinded coconut and yoghurt. A great creamy dish.

50.Chicken Korma**€ 15.00****51.Lamb korma****€ 16.00****52.King prawn korma****€ 17.95****Karahi**

Tendered pieces cooked with home made special spiced sauce, onions, tomatoes and peppers. Served in an iron karahi.

53.Chicken karahi**€ 14.00****54.Lamb karahi****€ 15.00****55.Fish karahi****€ 16.95****56.King prawn karahi****€ 17.95**

Saagwala

Boneless pieces cooked with fresh tomatoes, ginger, garlic, fenugreek leaves, mustard seeds blended with spinach and spices.

55.Chicken saagwala	€ 15.00
56.Lamb saagwala	€ 16.00
57.King prawn saagwala	€ 17.95

Dhansak

Boneless pieces cooked with fresh tomatoes, onions, ginger, garlic blended with lentil and special vegetable (bharta).

58.Chicken dhansak	€ 15.00
59.Lamb dhansak	€ 16.00
60.King prawn dhansak	€ 17.95

Vindaloo (spicy hot)

Boneless pieces cooked with garlic, ginger, fresh tomatoes and special hot with chef's special sauce. Specialty of GOA (India).

61.Chicken vindaloo	€ 16.00
62.Lamb vindaloo	€ 17.00
63.Fish vindaloo	€ 17.50
63.King prawn vindaloo	€ 17.95

Pasanda

Boneless pieces delicately cooked in almond sauce garnished with dry fruits and cream. Specialty of Royal families.

64.Murg pasanda	€ 16.00
65.Lamb pasanda	€ 17.00

Madras

Tendered pieces prepared in special sauce of Madras blended with coconut powder.

66.Chicken Madras	€ 16.00
67.Lamb Madras	€ 17.00
68.Fish madras	€ 17.95
68.Rogan Josh	€ 16.00

Diced lamb cooked with fried chopped onions, fresh tomatoes, ginger, garlic, onions, nutmeg and special Rogan josh spices.

69.Lamb Keema	€ 17.50
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Minced lamb and peas blended with finely chopped onions, fresh tomatoes and spices. Served with dry masala sauce.

70.Mugal Goshat	€ 17.00
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Tendered lamb with onion fried, tomatoes fresh, pepper and prepared with special sesame sauce and mustard seeds.

71.Fish Curry Masala	€ 17.50
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Marinated fish blended with onions, garlic, ginger, yoghurt, coriander fresh and cooked in special sauce.

72.Chicken shahjani	€ 16.00
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Boneless chicken pieces cooked with fried chopped onions, fresh tomatoes, fruit cocktail, home made sauce and yoghurt and slightly spiced.

73.Chilly chicken (spicy hot)	€ 16.00
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Minced chicken with lamellas of cabbage, ginger, garlic, chopped onions and tomatoes cooked in soya and chilly sauce special.

Thali Specialties.

74.Thali Punjabi (vegetarian)

€ 25.95

Four vegetarian dishes cooked with herbs and spices served in a thali with rice, nan and raita.

75.Punjabi Thali (Non-vegetarian)

€ 27.95

Four non vegetarian dishes cooked with herbs and spices served in a thali with rice and nan.

Vegetarian Specialties.

76.Red Fort Bhaji

€ 15.00

Vegetables mixed (cauliflower, potatoes, brinjal, courgettes, carrots, beans, peas and peppers) cooked in a special sauce and spices. Specialty of the house.

77.Palak Paneer

€ 14.00

Spinach blended with home made Indian cheese and cooked with ginger, garlic, onions and fresh tomatoes.

78.Navratten Korma

€ 14.00

It is own recipe for navratten korma, nine kinds of vegetables and dry fruits blended together in a butter and cream sauce.

79.Aloo Gobi Masala

€ 14.00

Cauliflower and potatoes cooked in spices, fresh tomatoes, ginger, garlic. Served dry.

80.Bhindi Bhaji (ladies finger)

€ 14.00

Fresh Okra cooked with chopped onions, chopped fresh tomatoes and spices.

81.Mushroom Bhaji

€ 14.00

Special mushroom cooked in a home made tomato sauce, peas and spices. Served dry.

82.Matter Paneer

€ 14.00

Home made cheese cooked with green peas, served in a thick curry sauce.

83.Dal Tarka

€ 14.00

Splitter gram (Chana Dal) blended with chopped onions and fresh tomatoes.

84.Chana Masala

€ 14.00

Chick peas cooked in fresh tomatoes, herbs and spices.

85.Brinjal Bhaji

€ 14.00

Diced aubergine blended with onions, tomatoes and spices.

86.Shahi Paneer

€ 14.00

Indian cheese blended with onions, tomatoes, ginger, garlic and cooked in a special sauce.

87.Paneer Malai Kofta (Specialty of the house)

€ 15.00

Home made Indian cheese blended with potatoes, green chilies, coriander leaves, corn flour, deep fried and cooked in a special sauce.

88.Paneer Bhurji (Punjabi's favorite dish)

€ 16.00

Home made cheese marinated with onions, garlic, tomatoes fresh, special spices and fried.

89.Saag Punjabi (Specialty of Punjab - India)

€ 15.00

Boiled mustered green leaves blended with ginger, garlic and spices and fried. Served dry.

90.Baigan Bharta

€ 15.00

Aubergine barbequed in a clay oven blended with onions, tomatoes, garlic and spices.

- 91.Chili Paneer** € 16.00
Home made cheese prepared in a special sauce and delicately spiced.
- 92.Dal Makhani** € 14.00
Black lentil boiled for hours fried with onions,ginger,garlic and garnished with coriander leaves and butter.
- 93.Dam Alloo** € 14.00
Potatoes deep fried, blended with ginger, garlic, fresh tomatoes, spices and cooked in a special sauce.
- 94.Alloo Palak** € 14.00
Chopped palak (spinach) potatoes, onion, ginger, garlic, mustard seeds and spices.

Tandoori Nana Bread.

All nan (pain) cooked in clay oven (tandoor)

(Traditional Indian meal is always accompanied with one of the following bread)

- 95.Nan Bread** € 3.00
Wheat flour blended and marinated with milk, eggs and make a thick duff and cooked in a clay oven.
- 96.Keema Nana** € 4.50
Nan bread stuffed with minced meat spices and cooked in a tandoor (clay oven).
- 97.Onion Kulcha** € 4.00
Round wheat flour nan bread stuffed with onions, peppers, herbs packed .
- 98.Masala Kulcha** € 4.00
Round wheat flour nan bread stuffed with potatoes and oriental spices.
- 99.Butter Nan** € 4.00
Round wheat flour nan bread stuffed with butter .
- 100.Cheese Nan** € 4.00
Round wheat flour nan bread stuffed with Indian cheese.
- 101.Garlic Nan** € 4.00
Round wheat flour bread stuffed with garlic.
- 102.Peshawary Nan** € 4.00
Nan bread with dry fruits fillings.
- 103.Prantha** € 3.50
A wheat flour bread folded with pure butter ghee.
- 104.Gobi di Prantha** € 4.00
A wheat flour bread stuffed with grated cauliflower and folded in pure butter ghee.
- 105.Chapati** € 2.50
Round wheat flour bread.
- 106.Tikka Nan** € 5.00
Nan tandoori farci: the chicken style tikka.
- 107.Tandoori Roti** € 3.00
Punjabi traditional Chapati cooked in a clay oven (Tandoor).
- 108.Lasha prantha** € 4.00
A wheat flour bread folded with pure butter ghee rolled and cooked.

Bryani Specialties.

- 109.Mixed Bryani** € 18.00
Basmati rice blended with chicken, lamb, small pink prawn and selected spices.
- 110.Lamb Bryani** € 16.00
Basmati rice blended with lamb and selected spices. Served with raita.
- 111.Chicken Bryani** € 15.00
Basmati rice blended with chicken and selected spices and special sauce.
- 112.King Prawn Bryani** € 17.00
Basmati rice blended with king prawn and special spices and special sauce.
- 114.Vegetable Bryani** € 15.00
Basmati rice blended with mixed vegetables, dry fruits selected spices and special sauce.

The Pride of Basmati

- 115.Navraten Pillau** € 12.00
Fried Basmati rice cooked with 9 kinds of vegetables and dry fruits, herbs and spices.
- 116.Pillau Rice** € 4.50
Basmati rice cooked with very selected spices and herbs.
- 117.Boiled rice** € 3.50
Basmati pearl white rice boiled.
- 118.Kesria Pillau** € 5.00
Special preparation of rice basmati by chef with dry fruits and Indian saffron and sugar.
- 119.Kash Pillau** € 5.00
Basmati rice cooked with dry fruits, herbs and spices.
- 120.Fried rice** € 8.00
Basmati rice cooked with eggs and peas in butter.
- 121.Jeera rice** € 5.00
Basmati rice cooked with cumin seeds with desi ghee (pure butter ghee).
- 122.Matter Pillau** € 6.00
Basmati rice cooked with peas and special spices.
- 123.Khumban Pillau** € 6.00
Basmati rice cooked with mushrooms and spices
- 124.Nimbu Da Pillau** € 5.00
Basmati rice Pillau mixed with lemon and spices

