

# Incredible India

DILLI Mela

## rajasthani

Food Festival

In association with the Government of India Tourist Office

|| 1 February to 31 March 2012 ||

Khamba Gani (Traditional Rajasthani greeting)

*Rajasthan* is an ancient Indian princely state, a land of Maharajas. The food we bring to you in this festival is fit for kings.

A special menu highlighting the finest flavours of Rajasthan has been created for the restaurant by our award - winning chefs led by Chef Kuldeep Singh, Chef Bhagat Kannar Head Chef, Chef K Ram ( Mela Red Hill ) and Chef Nayeem (Dilli Restaurant, Manchester) who will ensure that the freshest ingredients are combined expertly with the perfect mix of spices to ensure the most authentic flavours

Chefs trained at the prestigious Taj group of hotels Rambagh Palace (a Palace of the Jaipur royal family), and a number of prestigious Rajasthani heritage hotels including the famous Lake Palace Hotel in Udaipur .

Chef Kuldeep Singh imparts the secrets of the royal kitchens of Rajasthan , where food was raised to the level of an art-form. Recipes from that era were closely guarded and passed only from generation to generation of Rajasthanis.

### Menu

Each day at lunch time there will be a buffet with a daily changing spread of Rajasthani dishes on offer for **£17.50** per head

## Starters

### NON VEGETARIAN

**SULA - £6.95** A classical smoked kebab made from fish, chicken or lamb

**BATER - £6.95** Quail marinated in mildly spiced yoghurt and baked in the tandoor oven

**KALEJI GURDE - £6.25** Diced lamb's liver and kidneys tossed in a spicy coating

**KHAAS SEEKH KEBAB - £5.95** Skewered mince of lamb, covered with aromatic bell pepper, onions and royal cumin.

**BATAKH KA SAMOSA - £5.95** Spicy duck mince paired with spring onions, potatoes, ginger and coriander wrapped in crispy fried pastry.

### VEGETARIAN



**SHIMLA MIRCH - £5.95** Capsicum stuffed with spiced vegetables and baked in the tandoor

**CHILLA - £5.95** Pancake smothered in fresh coriander and mint leaves

**KING SAMPLER VEG / NON VEG - £12.95**  
(A Platter for 2 people) A varied selection of the starters to tantalise your taste buds (Chicken Sula/ Kaleji/ Seekh Kebab/Samosa / Shimla Mirch)

## Main Course

### NON VEGETARIAN

**JHINGA JAIPURI - £7.95 £12.95** Jumbo prawn rubbed with spices and baked in the tandoor oven

**SABUT MACHLI - £12.95** Whole Sea bass/ fish of the day marinated in ajwain and spiced yoghurt and roasted over charcoal

**RAJASTHANI MIRCHI SHANK KEBAB-£11.95**

Succulent lamb shank in a perfectly balanced marinade of chillies, with an infusion of cloves and cardamom, and chargrilled.



## GAME AND TAWA SPECIALS

**VENISON NIZAMI KEBAB -£12.95** Small pieces of venison marinated in papaya and cooked to a medium hot taste

**KHARGOSH MOKAL -£12.95** Shredded hare sautéed with chillies, cumin and cardamom



**JUNGLE MURGHI SHASHLIK-£12.95** Wild Fowl cooked with fresh coloured peppers marinated in mustard and caraway marinade and grilled to perfection

**KHATTI BATAKH-£12.95** Pot roasted duck breast in tangy onion yoghurt flavoured with panchphoran spices



**PARTRIDGE AJMERI - £12.95**  
Marinated quails cooked in a garlic and lemon sauce

## CURRIES NON VEGETARIAN

### **PRAWN MOKAL - £12.95**

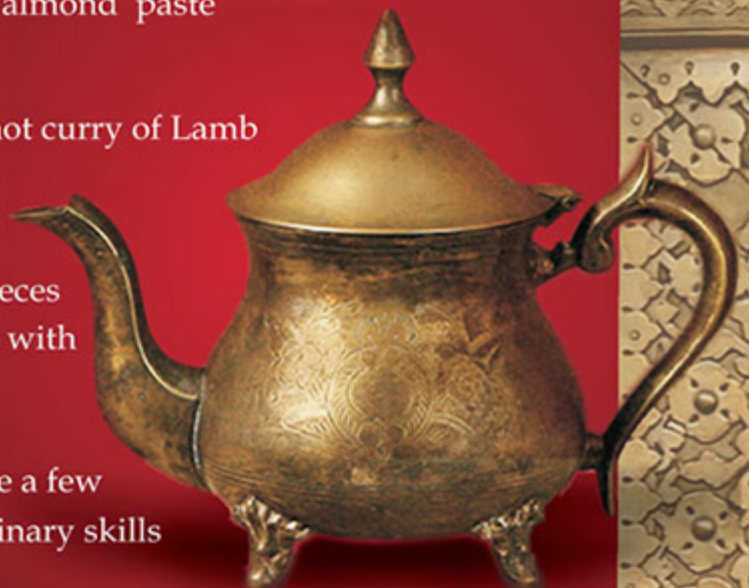
King Prawn cooked with spices, poppy seeds, grated coconut and lime juice

**SAFED MASS KORMA - £10.95** Lamb korma cooked to velvety perfection with yoghurt cream and almond paste

### **LAL MASS -£10.95**

A traditional Rajasthani favourite- hot curry of Lamb in a blend of spices, onions and tomatoes

**JANGLI MASS - £10.95** Sautéed pieces of lamb in clarified butter flavoured with whole red chillies. A dish eaten by Maharajas when they went hunting for days and were only able to take a few ingredients - testing their chefs' culinary skills to the limit.



**SOYTA GOSHT KOFTA - £10.95**

Lamb cooked with the millet grain whole spices and fresh coriander

**GOSHT ACHARI - £10.95** Lamb cooked to a hot and sharp taste with lemon juice, curd, mustard seeds and red chillies

**KEEMA BHARVA MURG £10.95** Spiced chicken stuffed with minced lamb, nuts, eggs and raisins

**MURG UDAIPURI - £10.95** Chicken cooked with whole cardamoms, peppercorns, cloves, cinnamon and curd

**MURG RARA - £10.95** A hot dish of chicken cooked in whole spices and red chillies

**HARA MURG - £10.95** Chicken marinated in spiced yoghurt and then cooked with whole spices, cardamom, cinnamon and mace- and garnished with fresh mint leaves

**VEGETARIAN**

**DAL BATTI CHURMA - £7.95** A complete meal in itself comprising mixed lentils, hard bread soaked in clarified butter and sweet whole wheat marbles

**SABJI SOYTA- £6.95** - Potatoes, carrots, green beans and peas cooked with whole spices

**BHINDI ALOO MIRCH-KI SABJI- £6.95** - Okra cooked with potatoes and green pepper

**ALOO GOBI MATTAR-KI TARKARI - £5.95** Cauliflower cooked with potatoes and peas

**BAINGAN MATTAR- £5.95** Chunks of aubergine cooked with fresh peas

**GOVIND GATTE- £6.95** Gram flour dumplings cooked in a sharp curd sauce



## SIDE ORDERS-

**KADAK PALAK MASALA - £4.95** Assorted green spinach sautéed with coriander and chillies, tempered with onion and garlic

**CHOLE - £4.95** Chickpeas boiled with spices to a dry finish

**CHANNA DAL- £4.95** Gram lentils cooked to a tangy finish

**RAITA- £2.00 -**

**GARDEN SALAD - £2.55** Freshly cut carrot, onion, cucumber, tomato.



**ONION SALAD - £2.00** Freshly sliced red onions served with green chillies.

**PRINCELY PAPPADUMS (Basket) - £3.95**

Variety of Rajasthani Papad. Freshly prepared Rajasthani Aam ki Longi garlic chutney/ mixed pickle.



## Rice & Breads

**ROTI - £2.00** Flat whole wheat bread

**JEERA PURI - £2.95** Golden brown deep fried bread flavoured with cumin

**METHI PURI - £3.25** Golden brown deep fried bread flavoured with fresh fenugreek leaves

**NAAN - £2.00** Traditionally leavened fine flour bread baked in the tandoor oven

**PARATHA - £2.95**

Layered and unleavened whole wheat bread

**JEERA PULAU - £2.95**

Fried aromatic basmati rice

**SHADA CHAWAL - £2.50**

Plain boiled rice

## Desserts

**DAL HALWA-£3.65** - Moong lentils cooked with milk sugar syrup and saffron

**KESARI KHEER- £3.00** - Basmati rice cooked in milk and sugar with almonds, raisins and saffron

**RAS MALAI- £3.60** Poached dumplings of flavoured reduced milk fresh cottage cheese in saffron

**KULFI-£3.20** A rich and creamy ice cream flavoured with either almond or mango