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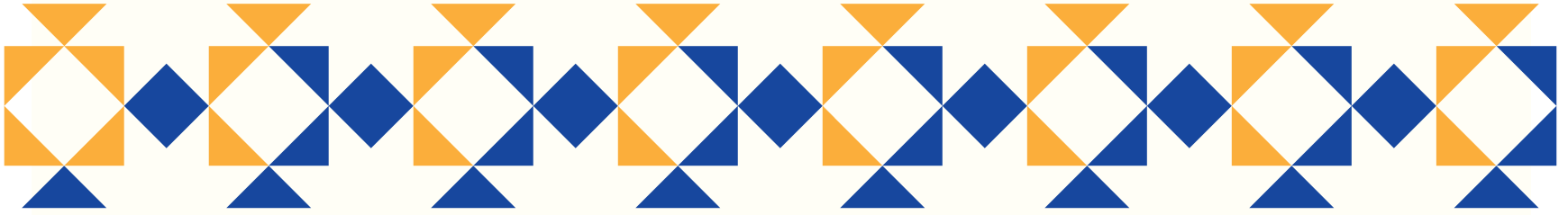
स्वागत

Welcome to Indian Cuisine in its simple, authentic and ethnic best. Neel tells the story of ancient cooking traditions with the voice of a contemporary kitchen. Neel is a journey through the length and breadth of India and features handpicked dishes that showcase the diversity of this beautiful country.

The menu is a unique blend of recipes from across regions - ranging from the classics such as street food from Uttar Pradesh and Rajasthan, to the nostalgic and hidden gems - from Kashmir and the Konkan. The menu comprises dishes in their most authentic form - reviving age old recipes, bringing back forgotten spices and presented with a unique Neel touch.

Rediscover your roots and experience the richness of India on a plate.

All dishes can be ordered as a
S- SMALL PLATE / L- LARGE PLATE



SOUPS

DESI TAMATAR KA SHORBA... 195

Mildly spiced tomato soup with crunchy water chestnuts

DHANEWAL MURGH KA SHORBA... 225

A light and aromatic chicken broth flavoured with coriander

VEGETARIAN SHORT EATS CHAATS

Please speak to your server if you wish to see our specially curated menu for Jain diners

ALOO KI KARRARI TIKKI... 145

AGRA KA DAHI BHALLA... 145

RAJ KACHORI... 145

SEV POORIE... 145

PALAK PATTA CHAAT... 145

PANI POORIE... 145

Needs no introduction!

The quintessential Indian street food

SAMOSA KADHI... 165

– A NEEL SPECIALITY!

Crisp Punjabi samosas served with a sour Punjabi kadhi and toppings done the khow suey way.

NEEL KA PANEER TIKKA... S-215 / L-395

Tandoor roasted paneer or cottage cheese, spiced with burnt yellow chillies

MALABARI PANEER... S-215 / L-395

Wok tossed cubes of paneer with curry leaves and Malabari spices

BHARWAN KHUMB,

STUFFED MUSHROOMS... S-215 / L-395

Cheddar cheese and spinach stuffed mushrooms, roasted in a tandoor

NADRU KE SHAMMI... S-215 / L-395

– A NEEL SPECIALITY!

Skillet seared minced lotus stem or 'kamal kakdi' kebabs flavoured with cinnamon and black cardamom

ALLEPY ALOO... S-165 / L-285

Crispy potato wedges, tossed with onions, curry leaves and chillies

TANDOORI LACHEELE ALOO... S-165 / L- 285

Tandoor charred baby potatoes flavoured with kesar – saffron and kalonji – onion seeds

RATALOO KA TIKKA... S-185 / L-345

– A NEEL SPECIALITY!

Tandoor roasted rataloo or sweet potato flavoured with a blend of crushed spices

– kebab chini, cloves, cardamom and yogurt

SARSON WALI GOBHI... S-185 / L-345

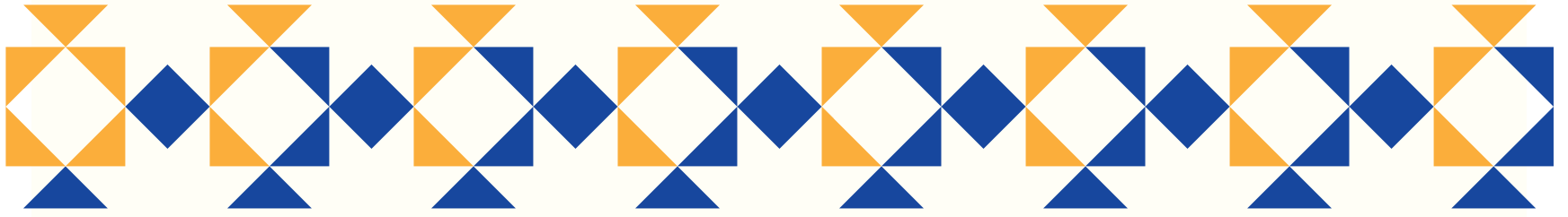
Tandoor charred gobhi or cauliflower florets flavoured with stone ground yellow mustard

BHAWNAGRI MIRCHI PAKODA... S-185 / L-345

Bhawnagri chillies stuffed with a spicy mixture of potatoes or tangy paneer

S- SMALL PLATE / L- LARGE PLATE

Prices inclusive of VAT. We levy 10% Service Charge.



NON - VEGETARIAN SHORT EATS CHICKEN

NEEL'S BHATTI KA MURGH... S-285 / L-545
- A NEEL SPECIALITY!

Tandoor roasted spring chicken with our blend of bhatti masala

TELLICHERY PEPPER CHICKEN... S-225 / L-415
Crushed Tellichery black pepper crusted chicken cubes, tossed with fresh sweet peppers and onions

HOUSE BOAT CHICKEN... S-225 / L-415
Chicken tossed with mustard and curry leaves in a spicy and tangy coconut chilli sauce

MURGH ANGARA TIKKA... S-225 / L-415
- A NEEL SPECIALITY!
Lipsmacking and succulent tandoor cooked chicken tikka flavoured with yogurt, chilli flakes and crispy garlic

MURGH MALAI TIKKA... S-225 / L-415
yogurt, cheese and cream marinated chicken tikka flavoured with green cardamom and fennel, charred in the tandoor

CHARBAGH MURGH PASANDA... S-225 / L-415
Fresh mint, coriander and dill rubbed sliced chicken, grilled on a skillet

FISH AND SEAFOOD

KOLI CRABS... S-295 / L-545
Stone crabs tossed with a spicy mix of coastal masalas, dry coconut and chillies

KONKANI JHINGA... S-295 / L-545
Skillet grilled prawns tossed with fresh coriander and ethnic Konkani spices

PRAWNS ULLARTHIYADU... S-265 / L-485
Skillet grilled prawns tossed with fresh Malabar tamarind and coconut

SUKKA SQUID... S-265 / L-485
Pan seared squid tossed with fresh roasted coconut flakes and chillies

POMFRET COOKED YOUR WAY... 645

Hirva masala – skillet grilled, with a mix of fresh coriander, mint and pomegranate seeds

Malvani – skillet grilled with fresh and toasted coconut and spicy Kolhapuri masalas

TROUT COOKED YOUR WAY... 745

Sarsonwali – skillet grilled, with a mix of fresh stone ground mustard and green chillies

Rechad Masala – skillet grilled with fresh Goan spices

ACHARI RAWAS TIKKA... S-345 / L-645

Tandoor roasted chunks of rawas, flavoured with home-made mango and chilli pickle

JHINGA KALI MIRCH... S-345 / L-645

Crushed black pepper, cream and cheese flavoured tiger prawns, charred in the tandoor

GOAT MEAT

GALOWTI... S-315 / L-585
- A NEEL SPECIALITY!

Traditional '7 times minced' tender goat meat - galowti kebab, spiced the age old Lucknowi way - with a closely guarded blend of 65 spices!

MUTTON BOTI KEBAB... S-315 / L-585

Tandoor cooked boneless kid goat, flavoured with 'Lazzat e taam', a unique blend of spices and herbs, mixed to ancient recipes and measures!

MUNNAR ROAST MUTTON... S-315 / L-585

A country style succulent pan roasted kid goat tossed with spices and crisp coconut

LUCKNOWI MUTTON SEEKH... S-285 / L-525

Minced 'rookha mutton' seekh kebabs, slow cooked on smouldering charcoal

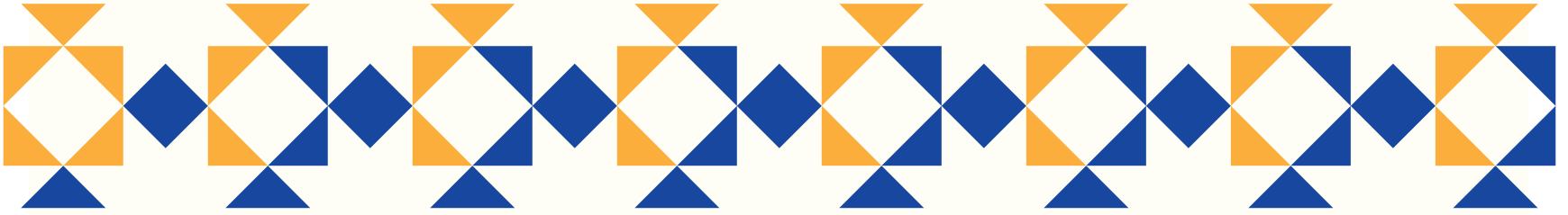
RAAN-E-MUKHTAR GOOD FOR 4... 1485
- A CHEF'S SPECIAL!

(Available on weekends or otherwise, please order a day in advance!)

Marinated mutton leg, slow cooked in the tandoor with Chef Mukhtar Qureshi's special blend of spices and herbs! Flamed at the table with spiced rum – If you please!

S- SMALL PLATE / L- LARGE PLATE

Prices inclusive of VAT. We levy 10% Service Charge.



VEGETERIAN MAINS

Please speak to your server if you wish to see our specially curated menu for Jain diners

PURANI DILLI KI PANEER MAKHNI... S-245 / L-445

Tandoor roasted paneer cooked in a buttery tomato sauce flavoured with kasoori methi

PANEER KHADA MASALA..... S-245 / L-445

Tandoor roasted paneer tossed with bell peppers and hand pounded spices

PANEER KALI MIRCH... S-245 / L-445

Seared paneer tossed in a light and creamy sauce with peppers

ALOO JODHPURI... S-185 / L-345

Baby potatoes tossed with onions, tomato, cashewnuts and cucumber seeds

HARE PYAAZ KA ALOO... S-185 / L-345

Seared baby potatoes tossed with spring onions and 'Bhujwa Masala'

GOBHI MATAR ADRAKI... S-185 / L-345

Cauliflower and green peas tempered with chillis, shahi jeera and ginger

VEGETABLE 'ISHTEW'... S-185 / L-345

Fresh garden vegetables simmered in a rich coconut gravy

SINGHADA AUR KUMBH KA

THIYAL... S-185 / L-345

Water chestnuts, fresh button mushrooms cooked in a peppery roasted gravy

TAAZI BHUNI SUBZI... S-185 / L-345

Fresh seasonal vegetables pan seared and tossed with 'Lazzat e taam'
– a bouquet of 65 ancient spices!

UTTARI LAHSOONI SAAG... S-185 / L-345

5 seasonal greens – saag, cooked over slow heat with chilli and garlic

KHATTA MEETHA BAINGAN... S-185 / L-345

Baby brinjals cooked in an almond, sesame and peanut sauce, seasoned with tamarind and chilli

SARSON WALI BHINDI... S-185 / L-345

Lady fingers or bhindi tossed in a peppery cashewnut and onion sauce tempered with crushed black mustard

DRY FRUIT KI SUBZI... S-245 / L-445

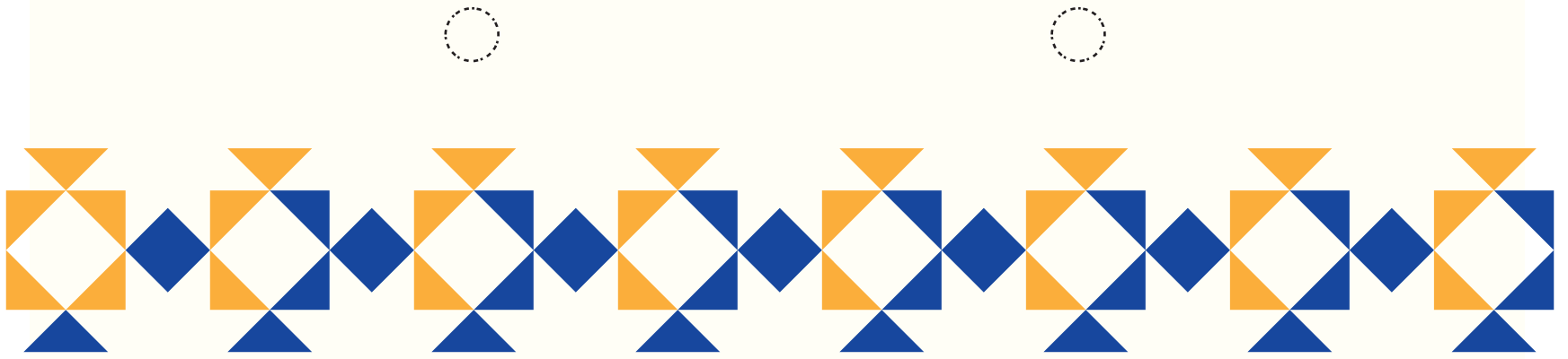
Almonds, cashewnuts, fox nuts - phool makhana, simmered in a rich cream sauce

AMRITSARI CHHOLEY... S-185 / L-345

Chickpeas, cooked with chopped tomatoes and onions

S- SMALL PLATE / L- LARGE PLATE

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NON - VEGETARIAN MAINS CHICKEN

NEEL'S BUTTER CHICKEN... S-315 / L-585

Shredded tandoor roasted spring chicken, simmered in a buttery tomato sauce flavoured with kasoori methi

CHICKEN TAWA ROAST... S-295 / L-545

Slow roasted chicken cooked with onions, curry leaves and seasoned with Kerala garam masala

KOZHI MULAGU CHETTINAD... S-295 / L-545

Chicken cooked in fiery onion, poppy seeds and coconut milk, tempered with chillis and crushed Tellichery peppercorns

CHOWK KA CHICKEN CURRY... S-265 / L-485

What we often have for our meals!
A delicious, home-style 'comfort' chicken curry

ADRARI ACHARI MURGH... S-295 / L-545

Succulent tandoor seared chicken cooked in a tangy sauce flavoured with home-made mango garlic pickle and fresh ginger

FISH AND SEAFOOD

MEEN MOILEE... S-365 / L-685

Pomfret fillets simmered in freshly squeezed coconut cream, tempered with turmeric and mild Kerala spices

TEEKHI TAMATAR MACCHLI... S-365 / L-685

Fresh rawas slices simmered in a spicy tomato sauce flavoured with kasoori methi and chillies

FISH POLLICHATTU... S-365 / L-685

Pomfret slices smeared with madras onions and tomatoes steamed in a banana leaf

TAWA ACHARI JHINGA... S-345 / L-645

Skillet seared prawns flavoured with home-made pickles

HARE PYAAZ KA JHINGA... S-345 / L-645

Prawns cooked with spring onions, chillies and tempered with our home-made Bhujwa masala

KONKANI MASALA JHINGA... S-365 / L-685

Prawns simmered in coconut milk and poppy seed paste, tempered with traditional Konkani spices and dagad ka phool

KOCHI CRAB CURRY... S-345 / L-645

Fresh mud crabs cooked in coconut milk with robust Kerala spices and kokum

MUTTON

KARELI KA TAAR KORMA... S-345 / L-645

Tender goat shanks slow simmered over coal in a delicate saffron flavoured mutton stock

DESI BHOONA GOSHT... S-315 / L-585

Boneless goat meat, slow cooked with a spice blend from Bihar

TAMBDA RASSA... S-315 / L-585

Succulent mutton botis slow cooked in a traditional Kolhapuri sauce

KHASTA KEEMA – HARA MASALA OR KHADA MASALA... S-315 / L-585

Juicy tawa keema with your choice of **Hara masala** - an aromatic blend of fresh coriander, mint and garlic leaves or **Khada masala** – whole broiled cloves, cinnamon, green and black cardamom

SHALGAM GOSHT... S-315 / L-585

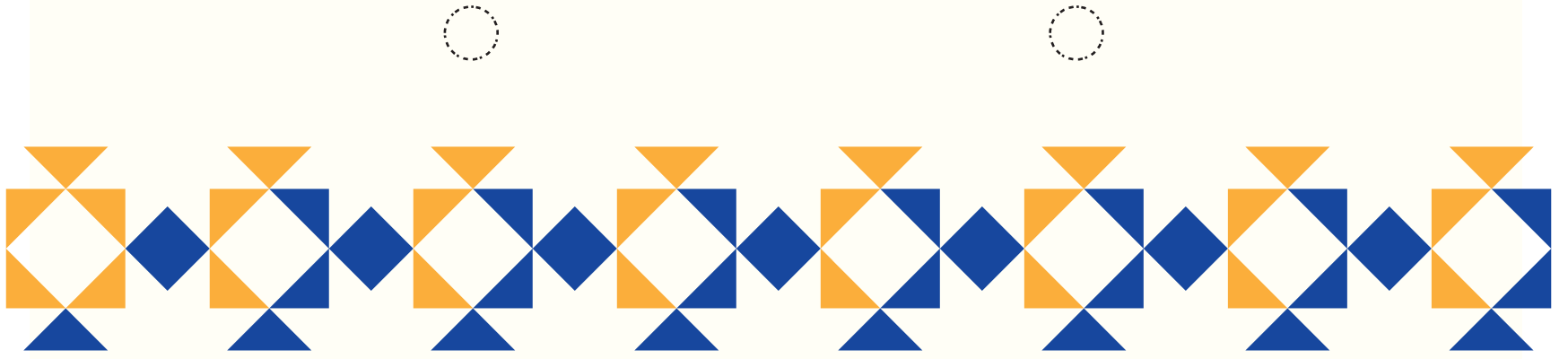
A delicate stew of kid goat meat and baby turnip – shalgum, cooked with cinnamon, cloves and peppers

BURHANI CHAAMP... S-315 / L-585

Succulent goat chops cooked with onion, garlic and green chillies

S- SMALL PLATE / L- LARGE PLATE

Prices inclusive of VAT. We levy 10% Service Charge.



DAAL

KABUL KI DAAL... S-185 / L-345

Neel's 24 hour slow simmered black dal, a must try!

JANTA KI DAAL... S-145 / L-245

A home-style blend of yellow lentils tempered and flavoured with your choice of ingredients!

- Brown garlic
- Palak or spinach
- Ambada or kenaf leaves
- Tender methi or fenugreek leaves

BIRYANIS AND RICE

KACCHE GOSHT KI DUM BIRYANI... S-365 / L-685

- A NEEL SPECIALITY!

Aged basmati rice and tender kid goat are cooked together in 'Dum'

KERALA CHICKEN BIRYANI... S-265 / L-495

Layers of basmati rice and chicken are cooked with curry leaves, garlic and coconut milk in this Kerala style biryani

SUBZ CHUTNEY BIRYANI... S-245 / L-425

- A NEEL SPECIALITY!

Fresh seasonal vegetables and home-made mango and coriander chutney flavours this rice delicacy!

STEAM RICE / GHEE RICE... S-145 / L-265

Steamed basmati rice / Basmati rice tossed with ghee and tempered with whole spices

BROWN RICE... S-115 / L-195

Nutritious unpolished brown rice

INDIAN BREADS

ROTI... Regular-35 / Butter-45

Whole wheat or genhu ka tandoori roti, with or without butter

LACCHA PARATHA

- PLAIN, MINT OR METHI... 50

Flaky whole wheat tandoori paratha served plain or flavoured with mint or methi - fenugreek

TAFTAAN... 75

Saffron and fennel flavoured tandoori bread

KULCHA

- ALOO, CHEESE, PANEER OR ONION... 60

Tandoori kulchas stuffed with tangy potatoes, cheese, paneer or onions

BAKHUMAAS... 60

A tandoori bread flavoured with fennel seeds and leavened with yogurt

MALABARI PARATHA... 60

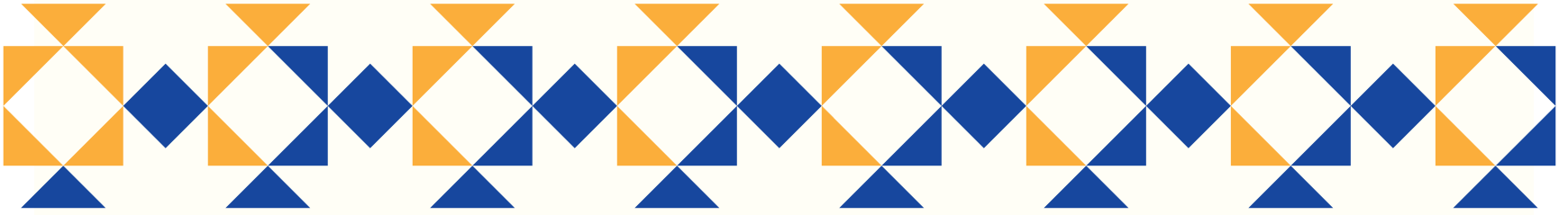
Flaky golden brown paratha flavoured with coconut milk

APPAM... 60

Fermented rice batter and coconut milk pancakes. Best paired with our curries from Kerala

S- SMALL PLATE / L- LARGE PLATE

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SIDES

RAITA... 145

- Palak kasundi
- Gajar aur anardana
- Chukundar aur ananas

A yogurt based side, with a choice of spinach and mustard or carrots and dry pomegranate seeds or beetroot and pineapple

KHAMANG KAKDI... 145

Baby cucumber, tossed with yogurt, crushed peanuts, cashewnuts and cracked mustard seeds

ALOO TUK AND ANARDANA SALAD... 145

Crushed double fried baby potatoes, onions fresh pomegranate seeds tossed with spices, chutneys and tangy tamarind dip

PAPAD - ROASTED / FRIED... 60

Choice of – black pepper spiked gram flour or sago or rice

GOING SOLO

KATHI ROLLS

Skewer roasted kebabs wrapped in roomali rotis

VEGETARIAN

BHOONA PANEER... 285
with tandoori paneer

BHATTI KUMBH... 285
with spicy mushrooms

ACHARI ALOO... 225
with tangy spiced potatoes

NON - VEGETARIAN

BHOONA GOSHT... 345
with a spicy goat meat kebab

MURG HARA PYAAZ... 325
with tandoor cooked spring onion spiced chicken

BAIDA ROTI... 385
Egg coated paratha parcels filled with 'bhoona' goat mince

Prices inclusive of VAT. We levy 10% Service Charge.

