

ONEEL
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Shorba | Soup

Shetbar Aur Pista Ka Shorba... 300

Asparagus and pistachio soup

Subz Santre Ka Shorba... 300

Root vegetable and orange soup

Murgh Dhanewal Shorba... 330

Chicken and fresh coriander soup

Vegetarian Kebabs

Alleppey Aloo... 425

Wok-tossed baby potatoes in spicy Kerala spices

Nadru Ki Shami... 490

Skillet grilled lotus stem and Bengal gram patties

Shetbar Ki Galowti... 675

Skillet grilled white asparagus

Peshawari Paneer Tikka... 535

Tandoor-cooked cottage cheese, rubbed with crushed Peshawari spices

Bharwan Khumb... 455

Spinach and cheese stuffed button mushrooms broiled in a tandoor

Malai Ajwaini Broccoli... 455

Tandoor-charred broccoli, flavoured with carom seeds and yoghurt

Peshawari Rataloo... 455

Tandoor-cooked chunks of sweet potatoes, rubbed with crushed Peshawari spices

Gosht | Lamb / Mutton

Kakori Kebab... 825

A traditional sigdi cooked seekh, made with Chef's signature blend of spices

Boti Kebab... 750

Sigdi-cooked chunks of tender goat's meat

Raan-e-Changezi... 1,625

Delicately spiced, slow tandoor-roasted kid goat leg

Burrah Kebab... 795

Tandoor cooked lamb chops

Gilawat Ke Kebab... 825

Tawa-seared kebab of pasted baby goat meat, flavoured with blend of Hakimi spices

Murgh | Chicken / Poultry

Desi Saundha Murgh... 630

Tandoor-roasted chicken, flavoured with fresh crushed black peppercorn and fresh cilantro

Malai Lasooni Tikka... 630

Tandoor-roasted succulent chicken with fried garlic

Tandoori Murgh... 740

Tandoori chicken done the Neel way

Murgh Karachi Kebab... 630

Tandoor-roasted chicken tikka in a unique blend of beetroot and spices

Murgh Shikampuri... 630

Chicken patties cooked on griddle

Samudra Se | Seafood

Sarson Rawas Tikka... 795

Sigdi-cooked rawas, flavoured with stone ground mustard

Ajwaini Rawas Tikka... 795

Tandoor-cooked rawas, flavoured with carom seeds

Awadhi Sunheri Jhinga... 855

Tandoor-cooked prawns, flavoured with saffron and crushed pepper

Konkani/Malwani Tawa Jhinga... 815

Tandoor-cooked prawns, marinated with green Konkani/red Malwani spices

Nizami Tawa Pomfret... 960

Pomfret fillet flavoured with fresh green herbs and spices

Masaledar Tawa Surmai... 815

Darnes of fresh king fish, coated with coastal spices and pan-seared

Main Course

Paneer Kerala Curry... 645

Cottage cheese cooked with Kerala style gravy

Khade Masale Ka Paneer... 645

Cottage cheese with roasted, crushed whole spices

Lucknowi Aloo Korma... 510

Potatoes cooked in Lucknowi style gravy

Taazi Bhuni Subzi... 490

Fresh seasonal vegetable tossed with onions, tomatoes and roasted crushed spices

Uttari Lahsooni Saag... 490

Mixed greens with garlic and chilli tempering

Amritsari Chholey... 510

Chickpeas tossed with a blend of spices

Kathal Ka Kaliya... 510

Green jackfruit cooked Awadhi style

Raw Banana and Vegetable Ishtew... 490

Plantain chips simmered in Chef's special broth, flavoured with coconut milk

Gosht | Lamb / Mutton

Bhoona Laal Maas... 855

Mutton cooked Rajasthani style with fiery red chillies

Lagaan Ki Nihari... 855

Slow-cooked mutton with traditional Nihari spices

Burhani Gosht... 855

Kid goat cooked in thick onion-based gravy

Railway Mutton Curry... 855

Rustic style mutton curry cooked with country style baby potatoes and shallots

Murgh | Chicken / Poultry

Murgh-E-Khaas... 685

Tandoor-roasted spring chicken in rich tomato gravy

Murgh Baradari Korma... 685

Boneless chicken leg braised in onion and lazeez masala gravy

Murgh Mulla Doppiaza... 685

Chicken cooked with shallots, almonds and yoghurt based gravy

Murgh Chettinad... 685

Chicken flavoured with coconut, curry leaves and Kerala spices

Chowk Ka Murgh Curry... 685

Homemade-style chicken curry

Taxes as applicable

We levy a 10% service charge

Samudra Se | Seafood

Konkani Jhinga... 855

Fresh prawns cooked in a spicy coastal style gravy with sundried coconut

Meen Moilee

Seafood cooked in gravy redolent with coconut milk and fresh spices

Pomfret... 855

Rawas... 750

Teekhi Tamatar Macchli... 855

Rawas cooked with gravy of onions, almonds, tomatoes and spices

Khatta Mitha Machhli... 855

Rawas cooked with sweet and sour gravy

Hyderabadi Machhli Ka Salan... 855

Rawas cooked with almonds and brown onion paste

Dal | Lentils

Kabul Ki Dal... 525

Our speciality slow simmered black lentils

Tadkewali Dal...345

Toor dal tempered with onions, garlic, cumin and tomatoes

Chawal | Rice

Kathal Ki Biryani... 615

Aged Basmati and jackfruit cooked in a traditional dum style

Subz Gatte Ki Tehri... 615

Vegetable and gram flour dumplings cooked with aged Basmati

Kesari Mattar Pulao... 400

Saffron flavoured peas pulao

Gosht Ki Dum Biryani... 795

A traditional Awadhi biryani cooked with tender mutton aged in dum style

Kolambichi Biryani... 740

A Maharashtrian delicacy with shrimps

Murshidabadi Murgh Biryani... 660

Aged Basmati cooked with chicken in truly Mughlai way

Steamed Rice... 275

Plain Basmati rice

Raita | Yoghurt

Mixed Vegetable Raita... 160

Taxes as applicable

We levy a 10% service charge

Rotiyan | Flat Breads

Roti (Plain, Butter, Roomali)...	80
Naan (Plain, Garlic, Butter)...	105
Paratha (Plain, Pudina, Laccha)...	105
Tawa Warqi Paratha...	105
Malabari Paratha...	105
Bakhumaas...	105
Ulte Tawe Ka Paratha...	105
Amritsari Kulcha...	120
Cheese Naan...	120
Crispy Roomali Roti...	200

Mishtan | Desserts

Agre Ka Ilaichi Jamun...	245
Angoori Rabdi...	245
Kesari Rasmalai...	245
Parde Mein Khubani...	375
Neel Rabdi Ice-cream...	245
Jalebi...	245