



YANTRA

LUNCH MENU

NON-VEGETARIAN

Chaat Banarasi

Sweetened Aerated Yogurt | Pomegranate | Tamarind | Jeera Mathri | Lentil Dumplings | Beetroot Pillows | Potato | Black Chickpea | Chaat Masala | Cumin Powder | Mung Beans

Fish Fry

Seabass | Panko Crumb | Tomato

Murg Kali Mirch

Chicken | Black Pepper | Bell Pepper

Nizam Kathi Kebab

Charcoal Mutton Kebabs | Mini Paratha

Sutta Gosht

Slow Cooked Goat | Black Cumin | Fennel
Or

Maithali Maach

Red Snapper | Mustard | Garlic | Turmeric
Or

Purani Dilli Murgh Makhani

Kasoori Methi | Cloves | Smoke

VEGETARIAN

Shammi Kebab

Minced Lotus Root Kebab | Pine Nuts | Salsa Cruda

Malai Broccoli

Broccoli | Cream | Cheese

Badal Jam

Eggplant | Tomato Walnut Tapenade | Yoghurt

Dungare Paneer

Cottage Cheese | Kasoori Methi | Cloves | Smoke
Or

Milao Ki Jholgiri

Mixed Vegetables | Cumin | Asafoetida | Mustard | Cashew
Or

Char Saag

Local Seasonal Greens | Edamame | Ginger | Onions | White Butter

Curries Served With Naan, Ma Ki Dal, Veg Pulao

Dessert Of The Day

\$48++ Per Pax

Subject to prevailing 9% GST and 10% Service Charge