

BUKHARA

À LA CARTE MENU >

SET MENU EXPERIENCES >



ITC HOTEL
RESPONSIBLE LUXURY



ITC MAURYA
NEW DELHI

BUKHARA

VEGETARIAN

PANEER TIKKA 2450

Per serve (~400g) 1367 Kcal
Fresh cottage cheese, marinated in fresh cream, gram flour, "ajwain" and yellow chillies skewered and grilled in the "Earthen oven"

TANDOORI PHOOL 2150

Per serve (~300g) 751 Kcal
Cauliflower florets seasoned with yellow chilli and spices, coated with spiced batter of gram flour and "ajwain" deep fried, skewered and chargrilled

TANDOORI SHIMLA MIRCH 2150

Per serve (~430g) 457 Kcal
Capsicum stuffed with sauteed beans, carrots, cabbage, cauliflower, cashewnuts and sultanas, spiced with cumin and yellow chilli powder, skewered and roasted in an "Earthen oven"

TANDOORI ALOO 2150

Per serve (~395g) 815 Kcal
Scooped potatoes stuffed with potato hash, raisins cashewnuts, chopped green chillies and green coriander, skewered and roasted in the "Earthen Oven"

TANDOORI SALAD 2150

Per serve (~460g) 323 Kcal
Onions, capsicum, tomatoes, fresh cottage cheese and pineapple seasoned with yellow chillies, "garam masala", black cumin and malt vinegar. Arranged on a skewer, and grilled in the "Earthen oven"

DAL BUKHARA 1150

Per serve (~380g) 517 Kcal
A harmonious blend of black lentil, tomatoes, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter

MIXED RAITA 500

Per serve (~280g) 187 Kcal
Fresh yoghurt served with a choice of garnish - onion, tomato, cucumber or pineapple

BREADS

TANDOORI NAAN 300

Per serve (~140g) 304 Kcal

KHASTA ROTI 275

Per serve (~120g) 408 Kcal

ONION KULCHA 325

Per serve (~175g) 407 Kcal

BUTTER NAAN 300

Per serve (~160g) 515 Kcal

NAAN BUKHARA 2200

Per serve (~1.12Kgs) 3063 Kcal

NAAN AMAL 300

Per serve (~140g) 415 Kcal

BHARWAN KULCHA 275

Per serve (~200g) 582 Kcal

PUDINA PARATHA 325

Per serve (~140g) 454 Kcal

ROOMALI ROTI 275

Per serve (~105g) 321 Kcal

TANDOORI ROTI 275

Per serve (~70g) 186 Kcal

DESSERTS

GULAB JAMUN 725

Per serve (~180g) 584 Kcal
Reduced milk dumplings stuffed with pistachio and cardamom, deep fried and doused in sugar syrup

KULFI 700

Per serve (~180g) 357 Kcal
A rich and creamy frozen dessert with almonds, served with corn starch vermicelli and rose syrup

PHIRNI 725

Per serve (~180g) 270 Kcal
A light dessert of milk and ground Basmati rice flavoured with cardamom, set in an earthen mould, topped with pistachio and almond slivers.

RASMALAI 725

Per serve (~160g) 365 Kcal
Poached dumplings of fresh cottage cheese floated in saffron flavoured reduced milk sauce.

Dear Guest, allow us to fulfil your needs, please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance : -



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nut

Please inform our service associate if you are allergic to any ingredient.
Our chefs will be delighted to create your meal without the use of these ingredients.

Refined vegetable oil / butter / desi ghee used in preparation. Prices mentioned are in Indian rupees
Rate are exclusive of taxes. We levy no service charge.

BUKHARA

☐ NON-VEGETARIAN

PESHAWARI KEBAB 🍖 2775

Per serve (~270g) 486 Kcal

Boneless cubes of leg of lamb seasoned and marinated in chilli powder, royal cumin, yoghurt, ginger-garlic paste and malt vinegar. Skewered and chargrilled in the "Earthen Oven".

SIKANDARI RAAN 🍖 3950

Per serve (~520g) 894 Kcal

Whole leg of Spring lamb, braised in a marinade of malt vinegar, cinnamon, black cumin, red chilli paste and finished in the "Tandoor".

SEEKH KEBAB 🍖 2775

Per serve (~310g) 608 Kcal

Tender lamb mince, mixed with ginger, green chillies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire.

BARRAH KEBAB 🍖 2850

Per serve (~340g) 608 Kcal

Chunks of leg of lamb and chops marinated in a mixture of yoghurt, malt vinegar & melange of spices, chargrilled over "Red hot Embers".

TANDOORI POMFRET 🍖 CF 🐟 2725

Per serve (~325g) 641 Kcal

Whole pomfret mildly spiced with yellow chilli, garam masala, turmeric powder, and flavoured with "Ajwain". Skewered & roasted in the "Clay Oven"

MACHLI TIKKA 🍖 CF 🐟 2725

Per serve (~320g) 380 Kcal

Boneless, succulent morsels of river sole marinated with salt, ginger & garlic paste, turmeric and lemon juice, laced with tandoori curd masala and cooked to perfection in tandoor.

TANDOORI JHINGA (4pcs.) 🍖 🦞 3950

Per serve (~305g) 522 Kcal

Jumbo prawns marinated in an "ajwain" flavoured mixture of yoghurt, red chilli, turmeric and garam masala, skewered and roasted over charcoal fire

KASTOORI KEBAB 🍖 🥚 2350

Per serve (~420g) 728 Kcal

Succulent pieces of boneless chicken marinated in ginger and garlic, spiced with freshly pounded black peppercorns, gramflour and chargrilled with beaten egg yolk.

MURGH MALAI KEBAB 🍖 🥚 2725

Per serve (~365g) 557 Kcal

Creamy "kebab" of boneless chicken blended with cream cheese, malt vinegar, green chilli and coriander, grilled in the "Tandoor".

RESHMI KEBAB 🍖 2350

Per serve (~320g) 592 Kcal

Tender rolls of chicken mince spiced with black cumin, blended with cheese, ginger, garlic and "Royal Cumin", chargrilled in the Tandoor

MURGH TANDOORI 🍖 2775

Per serve (~550g) 992 Kcal

The "King of Kebab" - Whole chicken marinated in a mixture of yoghurt, malt vinegar, ginger-garlic paste, lemon juice, red chillies, yellow chillies, turmeric powder and garam masala, skewered and cooked in the "Tandoor"

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Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Fish



Choose Wise. Go for it!



Contains Egg



Contains Crustacean

Please inform our service associate if you are allergic to any ingredient.
Our chefs will be delighted to create your meal without the use of these ingredients.

Refined vegetable oil / butter / desi ghee used in preparation. Prices mentioned are in Indian rupees
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BUKHARA

Vegetarian Menu

INR 6000/- (per person) + 18 % Applicable GST

☐ Paneer Tikka

Per serve (~400g) 1367 Kcal

Fresh cottage cheese, marinated in fresh cream, gram flour, "ajwain" and yellow chillies, skewered and grilled in the "Earthen oven"

☐ Tandoori Aloo

Per serve (~395g) 815 Kcal

Scooped potatoes stuffed with potato hash, raisins, cashew nuts, chopped green chillies and green coriander, skewered and roasted in the "Earthen oven"

☐ Tandoori Phool

Per serve (~300g) 751 Kcal

Cauliflower florets seasoned with yellow chili, and spices, coated with spiced batter of gram flour and "ajwain", deep fried, skewered and char grilled

☐ Tandoori Shimla Mirch

Per serve (~430g) 457 Kcal

Bell Peppers stuffed with french beans, carrots, cabbage, cauliflower, cashew nuts and sultanas spiced with cumin and yellow chili powder and finally roasted on a special skewer

☐ Dal Bukhara

Per serve (~380g) 517 Kcal

A harmonious combination of black lentils, tomatoes, ginger and garlic simmered overnight on slow charcoal fire and finished with cream, served with a dollop of unsalted butter

☐ Mix Veg Raita

Per serve (~280g) 187 Kcal

Fresh yoghurt served with a choice of garnish - pineapple, onion, tomato or cucumber

☐ Assorted Indian Breads

Per serve (~160g) 515 Kcal

☐ Kulfi

Per serve (~180g) 357 Kcal

Rich and creamy frozen dessert with corn starch vermicelli

or

☐ Gulab Jamun

Per serve (~180g) 584 Kcal

Reduced milk dumplings deep fried and served soaked in sugar syrup

☐ Vegetarian



Contains Milk



Contains Wheat/ Rye/ Barley/ Oats



Contains Nut

Please inform our service associate if you are allergic to any ingredient.
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Refined vegetable oil / butter / desi ghee used in preparation.

Prices mentioned are in Indian rupees

Rate are exclusive of taxes. We levy no service charge.

BUKHARA

Fixed Menu A

INR 7000/- (per person) + 18 % Applicable GST

Tandoori Jhinga

Per serve (~305g) 522 Kcal

Jumbo prawns marinated in an "ajwain" flavoured mixture of yoghurt, red chillies, and turmeric and garam masala, skewered and roasted over charcoal fire

Machli Tikka

Per serve (~320g) 380 Kcal

Boneless succulent morsels of River sole marinated with salt, ginger & garlic paste, turmeric and Lemon Juice, laced with tandoori curd masala & cooked to perfection in Tandoor

Murgh Malai Kabab

Per serve (~365g) 557 Kcal

Creamy "kababs" of boneless chicken blended with cream cheese, malt vinegar, green chilli and coriander, grilled in the "Tandoor"

Seekh Kabab

Per serve (~310g) 608 Kcal

Tender lamb mince, mixed with ginger, green chillies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire

Sikandari Raan

Per serve (~520g) 894 Kcal

Whole leg of spring lamb, braised in a marinade of malt vinegar, cinnamon and black cumin braised in the marinade, skewered and then finished in the "Tandoor"

Paneer Tikka

Per serve (~400g) 1367 Kcal

Fresh cottage cheese, marinated in fresh cream, gram flour, "ajwain" and yellow chillies, skewered and grilled in the "Earthen oven"

Tandoori Aloo

Per serve (~400g) 1367 Kcal

Scooped potatoes stuffed with potato hash, raisins, cashew nuts, chopped green chillies and green coriander, skewered and roasted in the "Earthen oven"

Tandoori Phool

Per serve (~300g) 751 Kcal

Cauliflower florets seasoned with yellow chili, and spices, coated with spiced batter of gram flour and "ajwain", deep fried, skewered and char grilled

Dal Bukhara

Per serve (~380g) 517 Kcal

A harmonious combination of black lentils, tomatoes, ginger and garlic simmered overnight on slow charcoal fire and finished with cream, served with a dollop of unsalted butter

Mixed Raita

Per serve (~280g) 187 Kcal

Fresh yoghurt served with a choice of garnish - pineapple, onion, tomato or cucumber

Assorted Indian Breads

Per serve (~160g) 515 Kcal

Gulab Jamun

Per serve (~180g) 584 Kcal

Reduced milk dumplings deep fried and served soaked in sugar syrup

Or

Kulfi

Per serve (~180g) 357 Kcal

Rich and creamy frozen dessert with corn starch vermicelli

 Contains Milk

 Contains Wheat/ Rye/ Barley/ Oats

 Contains Nut

 Contains Fish

 Choose Wise. Go for it!

 Contains Egg

 Contains Crustacean

Please inform our service associate in case you are allergic to any of the following ingredients:-
(Fish, shellfish & their products/ Egg & Egg products/ Milk & Dairy products/ Wheat & Wheat Products/
Peanuts, Soya, Tree Nuts, Sesame seeds & other nuts/ Mushrooms or edible fungi/ any other
Our Chef would be delighted to design your meal without them.)

BUKHARA

Fixed Menu B

INR 6000/- (per person) + 18 % Applicable GST

Tandoori Jhinga

Per serve (~305g) 522 Kcal

Jumbo prawns marinated in an "ajwain" flavoured mixture of yoghurt, red chillies, and turmeric and garam masala, skewered and roasted over charcoal fire

Machli Tikka

Per serve (~320g) 380 Kcal

Boneless succulent morsels of River sole marinated with salt, ginger & garlic paste, turmeric and Lemon Juice, laced with tandoori curd masala & cooked to perfection in Tandoor

Murgh Malai Kabab

Per serve (~365g) 557 Kcal

Creamy "kababs" of boneless chicken blended with cream cheese, malt vinegar, green chilli and coriander, grilled in the "Tandoor"

Seekh Kabab

Per serve (~310g) 608 Kcal

Tender lamb mince, mixed with ginger, green chillies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire

Paneer Tikka

Per serve (~400g) 1367 Kcal

Fresh cottage cheese, marinated in fresh cream, gram flour, "ajwain" and yellow chillies, skewered and grilled in the "Earthen oven"

Tandoori Aloo

Per serve (~400g) 1367 Kcal

Scooped potatoes stuffed with potato hash, raisins, cashew nuts, chopped green chillies and green coriander, skewered and roasted in the "Earthen oven"

Tandoori Phool

Per serve (~300g) 751 Kcal

Cauliflower florets seasoned with yellow chili, and spices, coated with spiced batter of gram flour and "ajwain", deep fried, skewered and char grilled

Dal Bukhara

Per serve (~380g) 517 Kcal

A harmonious combination of black lentils, tomatoes, ginger and garlic simmered overnight on slow charcoal fire and finished with cream, served with a dollop of unsalted butter

Mixed Raita

Per serve (~280g) 187 Kcal

Fresh yoghurt served with a choice of garnish - pineapple, onion, tomato or cucumber

Assorted Indian Breads

Per serve (~160g) 515 Kcal

Gulab Jamun

Per serve (~180g) 584 Kcal

Reduced milk dumplings deep fried and served soaked in sugar syrup

Or

Kulfi

Per serve (~180g) 357 Kcal

Rich and creamy frozen dessert with corn starch vermicelli

 Contains Milk

 Contains Wheat/ Rye/ Barley/ Oats

 Contains Nut

 Contains Fish

 Choose Wise. Go for it!

 Contains Egg

 Contains Crustacean

Please inform our service associate in case you are allergic to any of the following ingredients:-
Fish, shellfish & their products/ Egg & Egg products/ Milk & Dairy products/ Wheat & Wheat Products/
Peanuts, Soya, Tree Nuts, Sesame seeds & other nuts/ Mushrooms or edible fungi/ any other
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09/23