

PESHAWRI

🍲 NON-VEGETARIAN

MACHLI TIKKA ₹1250

Per serve (~320g) 381 Kcal

Tender cubes of fish marinated in special tandoori masala and cooked in tandoor

TANDOORI POMFRET ₹ 1375

Per serve (~325g) 642 Kcal

Whole pomfret mildly spiced with yellow chili, garam masala, and turmeric powder, flavored with “ajwain” skewered and roasted in a “Clay Oven”

TANDOORI JHINGA ₹ 2250

Per serve (~305g) 522 Kcal

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

MURGH MALAI KEBAB ₹ 950

Per serve (~365g) 557 Kcal

Creamy “Kebab” of boneless chicken blended with cream cheese, malt vinegar, green chilies and coriander, grilled in the “tandoor”

KASTOORI KEBAB ₹ 950

Per serve (~420g) 729 Kcal

Succulent pieces of boneless chicken, marinated in ginger, garlic, gram flour, spices with freshly ground black pepper and char grilled with a coat of egg yolk

RESHMI KEBAB ₹ 950

Per serve (~320g) 593 Kcal

Tender rolls of chicken mince with cheese, ginger and royal cumin, char grilled in “Tandoor”

KADAK SEEKH KEBAB ₹ 1050

Per serve (~340g) 1119 Kcal

Char grilled chicken mince rolls, stuffed with green chilies and cheese, batter fried and served crisp

MURGH TANDOORI ₹ 1150

Per serve (~550g) 993 Kcal

The “King of Kebab”, Whole chicken marinated in a mixture of yoghurt, malt vinegar, ginger garlic paste, lemon juice, red chilies, yellow chilies turmeric powder, garam masala skewered and cooked in tandoor.

MURGH KHURCHAN ₹ 1275

Per serve (~240g) 521 Kcal

Tandoori chicken slivers pan fried with tomatoes, onions and tempered with mustard seeds

MURGH MAKHNI ₹ 1275

Per serve (~375g) 736 Kcal

Chicken tikka, tossed in a tomato, cream and cashew nut gravy, served in ginger juliennes and swirl of cream

PESHAWRI KEBAB ₹ 1375

Per serve (~270g) 487 Kcal

Boneless cubes of leg of lamb seasoned with chili powder and royal cumin marinated in a mixture of yoghurt, ginger garlic paste, malt vinegar, skewered and char grilled in tandoor

SIKANDRI RAAN ₹ 2550

Per serve (~520g) 895 Kcal

Whole leg of spring lamb, marinated in a mixture of malt vinegar, cinnamon, black cumin and red chili paste and finished in tandoor

SEEKH KEBAB ₹ 1150

Per serve (~310g) 609 Kcal

Tender lamb mince mixed with ginger, green chilies and coriander spiced with Royal Cumin and saffron skewered and grilled over charcoal fire

BARRAH KEBAB ₹ 1375

Per serve (~340g) 608 Kcal

Chunks of leg of lamb and chops marinated in a mixture of yoghurt malt vinegar and mélange of spices chargrilled over red hot embers



 Contains Fish  Contains Milk  Contains Egg  Contains Crustaceans  Contains Egg  Contains Wheat / Rye / Barley / Oats  Contains Nuts

Dear Guest, Please inform our Service Associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these |
Crustacean and their products | Milk & milk products | Eggs and egg products | Fish and fish products |
Peanuts, tree nuts and their products | Soybeans and their products | Sulphite in concentrations of 10mg/kg or more

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations

An average adult requires 2000 Kcal energy per day, however calorie needs may vary.

All prices are in Indian Rupees. Taxes extra as applicable.
06/22

PESHAWRI

 VEGETARIAN

PANEER TIKKA ₹ 900

Per serve (~400g) 1368 Kcal

Fresh cottage cheese marinated in fresh cream, gram flour, “ajwain”, and yellow chilies and grilled in an “Earthen Oven”

PANEER KHURCHAN ₹ 990

Per serve (~320g) 899 Kcal

Paneer slivers, pan fried with tomatoes, capsicum, and tempered with mustard seeds

BHARWAN PANEER ₹ 900

Per serve (~400g) 933 Kcal

Paneer slices stuffed with spicy potato mash, batter fried and served crisp

TANDOORI PHOOL ₹ 750

Per serve (~300g) 752 Kcal

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

TANDOORI SIMLA MIRCH ₹ 750

Per serve (~430g) 457 Kcal

Capsicum stuffed with sautéed beans, carrots, cabbage, cauliflower, cashew nuts and sultanas spiced with cumin and yellow chili powder skewered and roasted in and “Earthen Oven”

TANDOORI ALOO ₹ 750

Per serve (~395g) 815 Kcal

Scooped potato stuffed with potato mash, raisins, cashew nuts, chopped green chilies, coriander skewered and roasted in an “Earthen Oven”

TANDOORI SALAD ₹ 750

Per serve (~460g) 322 Kcal

Onion, capsicum, tomato wedges, and cottage cheese and pineapple, seasoned with yellow chilies, “garam masala” black cumin, malt vinegar arranged on skewers and grilled in an “Earthen Oven”

PANEER MAKHNI ₹ 990

Per serve (~450g) 1212 Kcal

Slices of tandoori paneer simmered in velvety tomato gravy

DAL BUKHARA ₹ 750

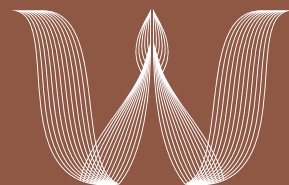
Per serve (~380g) 517 Kcal

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

MIXED RAITA ₹ 275

Per serve (~280g) 187 Kcal

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



WELCOMHOTEL

BY ITC HOTELS

GUNTUR

BREADS

NAAN BUKHARA ₹ 990

Per serve (~1.12kg) 3034 Kcal

NAAN AMAL ₹ 185

Per serve (~140g) 504 Kcal

BUTTER NAAN ₹ 185

Per serve (~160g) 548 Kcal

TANDOORI NAAN (WITHOUT EGG) ₹ 185

Per serve (~140g) 305 Kcal

KHASTA ROTI ₹ 185

Per serve (~120g) 511 Kcal

ONION KULCHA ₹ 185

Per serve (~175g) 524 Kcal

BHARWAN KULCHA ₹ 210

Per serve (~200g) 669.69 Kcal

LACHHA PARATHA ₹ 185

Per serve (~140g) 519.49 Kcal

PUDINA PARATHA ₹ 185

Per serve (~140g) 520 Kcal

TANDOORI ROTI ₹ 185

Per serve (~70g) 186 Kcal

ROOMALI ROTI ₹ 185

Per serve (~105g) 336 Kcal

DESSERTS

GULAB JAMUN ₹ 385

Per serve (~180g) 585 Kcal

Reduced milk dumplings stuffed with pistachios and cardamom, deep-fried and doused in sugar syrup

KULFI ₹ 385

Per serve (~180g) 492 Kcal

A rich and creamy dessert with almonds served with corn starch vermicelli and rose syrup

PHIRNI ₹ 385

Per serve (~180g) 271 Kcal

A light dessert of milk and basmati rice flavoured with cardamom, set in earthen moulds topped with pistachios

RASMALAI ₹ 385

Per serve (~160g) 365 Kcal

Poached dumpling of fresh cottage cheese floated in saffron flavoured reduced milk sauce

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