

NON-VEGETARIAN

SHORBA		MAHI TIKKA	525	ROGAN JOSH	485
MURGH SHORBA	155	Fish tikka cooked to succulent perfection using yoghurt and light spices		A dark and rich mutton curry spiced with rattanjog and saffron	
STARTERS		AMRITSARI MACHI	525	LAMB CHOP MASALENDAR	485
TANDOORI MURGH	440	Batter fried Sole in Amritsari style		Mutton chops cooked in an onion and tomato gravy	
Whole chicken skewered and cooked in the "Clay Oven"		MAIN COURSE		RARRA MUTTON	495
MURGH TIKKA	435	MURGH MUMTAZ	485	Mutton pieces cooked and served in a thick keema gravy	
Boneless chicken in a tandoori marinade sprinkled with kebab masala		Tandoori chicken cooked in a fresh tomato gravy		MARTBAAN MEAT	495
MURGH MALAI TIKKA	435	MURGH LABABDAR	460	Tender pieces of Mutton cooked with aromatic spices served in a Martbaan	
Boneless chicken blended with yoghurt and cheese and grilled in the tandoor		Chicken pieces cooked in thick tomato, onion gravy		FISH CURRY	495
MURGH KALI MIRCH TIKKA	435	CHICKEN BOTI MASALA	460	River sole prepared in a Chef's style fish curry	
Boneless chicken marinated with cashewnut paste and flavoured with pepper corn		Chicken shashlik in a highly aromatic capsicum and onion curry		EGG CURRY	320
MURGH RESHMI TIKKA	435	KADHAI MURGH	460	Two boiled eggs cocked in an onion and tomato based gravy	
Boneless chicken chunks marinated with cream cheese, besan & dry masala and cooked in the clay-oven		Spiced chicken cooked with a thick capsicum and onion gravy		MURGH BIRYANI	460
TANGRI APNA ANDAAZ	435	METHI MALAI CHICKEN	460	Chicken and rice cooked in a flavourful stock, served with raita	
A delightful preparation of chicken legs		Boneless chicken cooked with dry kasturi methi in a mild creamy gravy		HYDERABADI BIRYANI	495
RAUNAK-E-SEEKH	435	CHICKEN CURRY	460	Mutton and rice cooked in a flavourful stock, served with raita	
Tender rolls of chicken/mutton mince grilled in the tandoor		Chicken cooked in traditional gravy			
NOOR JAHANI BURRA	495	MURG TAKA TAK	460		
Ribs of baby lamb marinated in ustaad's spl. masala and grilled in the clay oven		Boneless chicken cooked in wok vegetables			
RAAN-E-KASBAH	725	CHICKEN JALFREZI	460		
A Zaffran speciality, whole leg of mutton marinated in Ustaad's special masala		Juicy shreds of Tandoori chicken stir fried with juliennes of onions, capsicum and tomatoes			
TANDOORI POMFRET (Seasonal)	525	BHUNA MURGH	460		
Whole pomfret marinated in fine Indian herbs and cooked in the tandoor		Chicken cooked in spicy bhuna masala			
TANDOORI JHEENGA	890	CHICKEN TIKKA MASALA	460		
Prawns marinated in "Ajwain" flavoured mixture of yoghurt and chilies		Chicken tikka cooked in a mild tomato gravy, cream and khoya			
		MURGH/MUTTON BADAM PASANDA	485		
		Chicken/mutton cooked in a mild almond gravy			
		MURGH/MUTTON SAAGWALA	485		
		Chicken/mutton cooked with spinach			

DESSERTS

DESSERTS

PARSI DAIRY KULFI	160
GULAB JAMUN	125
PHIRNI	125
THE ORIGINAL TUTTI-FRUTI	160
CHOICE OF ICE-CREAM	135

TAXES AS APPLICABLE

VEGETARIAN

SHORBA	
TAMATAR SHORBA	135
DAL SHORBA	135
STARTERS	
PANEER TIKKA	375
Fresh cottage cheese skewered and grilled in the clay oven	
TANDOORI MUSHROOM	365
Button mushrooms sprinkled with herbs and grilled in the tandoor	
TANDOORI BHARWAN ALOO	365
Scooped potatoes stuffed with raisins cashewnuts and potato hash	
TIL METHI SEEKH	365
Cottage cheese seasoned with methi leaves, nuts & herbs.	
CHARMINAR VEG SEEKH	365
Vegetable seekh kabab grilled Hyderabad style	
MAIN COURSE	
DUM ALOO KASHMIRI	350
Fried potatoes cooked in traditional Kashmiri style	
PANEER KUNDAN KALIAN	350
Cottage cheese flavoured with kasturi methi and garam masala	
JEERA ALOO	350
Diced potatoes tossed with cumin seeds	
PALAK PANEER	350
Cottage cheese in a thick spinach gravy	
GOBI MASALENDAR	350
Cauliflower cooked in a delicious masala	
MAKKI KHUMB MASALA	350
Corn and mushroom in gravy, Zaffran speciality	
PANEER AKBARI	350
Cottage cheese chunks in a rich creamy tomato gravy	
KADHAI PANEER	350
Fresh cottage cheese chunks cooked with capsicum and onion gravy	

KURKURI BHINDI	350
Crispy fried Ladyfinger	
GOBI DUMDAR	350
Cauliflower cooked in a delicate mix of Indian herbs, finished on Dum	
BHINDI MASALA	350
Okra tossed with onion, ginger & tomatoes	
MALAI KOFTA	350
Koftas made of paneer mashed with kaju-kishmish stuffing cooked in a vegetable gravy	
CHANNA PINDI	350
Kabuli channa cooked in traditional Punjabi style	
MAKKI PALAK	350
Corn in a thick spinach gravy	
SUBZ TAKA TAK	350
Mixed seasonal vegetables cooked in a dry tomato gravy	
PALAK KOFTA	350
Vegetable dumplings in aromatic spinach gravy	
CHEESE MALAI KOFTA	360
Deep fried cheese dumplings in a creamy sauce	
DAL TARKA	300
Yellow lentils cooked with tomato & jeera tarka	
DAL MAKHNI	300
Black lentils simmered overnight on a slow charcoal fire	
YASEEN VEGETABLE BIRYANI	325
Rice cooked with beans, carrots, peas, exotic spices and served dum style, with raita	
PULAO CHAR BAGH	300
Rice with vegetables served with raita	
JEERA RICE	280
Jeera rice served with raita	
STEAMED RICE	235
RAITA (MIX/PINEAPPLE)	165
Fresh yoghurt served with garnish	
MASALA PAPAD	40
SALAD	100

ROTIYAN (BREADS)

TANDOORI NAAN	65	PARANTHA	65
BUTTER NAAN	65	ONION KULCHA	65
KEEMA NAAN	95	ALOO KULCHA	65
KHASTA ROTI	65	CHEESE NAAN	65
TANDOORI ROTI	45	GARLIC NAAN	65
MISSI ROTI	65	PESHAWARI NAAN	95
PUDINA PARANTHA	65		

Zaffran

A MEMORY OF A DESERT

Twilight looms, and we retire to the desert floor,
her warm sands

a welcome mattress, and we gaze skyward.

a thousand million stars are fast at play,
the golden Algerian Sahara
Watches from below, and we with her,
all spectators to the great game.

I sit up to taste the last dying embers
of the tandoor as they play on.



HOTEL PALACE HEIGHTS

New Delhi: Greater Kailash-1,
Connaught Palace, Gurgaon, Goa

TAXES AS APPLICABLE