



बल्गुव



# THE APPETIZERS



## FROM SIGREE

### Murgh Sigri Boti ■

₹1050

Signature preparation of chicken marinated with chef secret spices and finished in tandoor with aromatic butter

### Hyderabadi Jalli Kebab ■

₹1050

A lost recipe of black stone flower spiked hand pounded chicken cooked in cast iron wire net

### Nawabi Kakori ■

₹1150

One of the finest kebab originated from 'Kakor, Region in Uttar Pradesh. A fine and flavourful mixture made of lamb, and melange of spices. Put on a cast iron skewer and cooked on a slow charcoal grill.

### Achari Soya Chap ■

₹900

Pickle spiced soya chops cooked over charcoal grill flavored with clarified butter

### Subz Mewe Ki Sheek ■

₹855

Seasonal vegetable, cottage cheese skewered with dry fruits, nuts and glazed on grill.

## FROM TANDOOR

### Tandoori Jheenga ■

₹1750

Jumbo prawns marinated with unique spices, garlic and yoghurt, cooked in tandoor.

### Nimbu, Kasundi Mahi Tikka ■

₹1050

Delicate and flaky sole fish marinated with Kolkata style yellow mustard paste and kafir lime leaf

**Peshawari Chap ■****₹2250**

New Zealand lamb chop marinated with rose petal, nutmeg, black pepper green cardamom and cooked in tandoor

**Surkh Tandoori ■****₹1050**

Signature preparation of chicken marinated by our Master of Spice and finished in tandoor

**Murgh Malai Kebab ■****₹1050**

Signature preparation of chicken. Marinated with cardamom, cream cheese, yogurt and cooked in tandoor

**Non-Vegetarian Kebab Tasting ■****₹1450**

Degustation of tandoor jheenga, kalonji sole tikka, bhatti ka murgh and Jalandhari seekh

**Vegetarian Kebab Tasting ■****₹950**

Degustation of kebab jaituni paneer tikka, lauki aur mushroom ki chapli, subz aur kaju ki seekh, dahi ke kebab

**Multani Paneer Tikka ■****₹900**

Mushroom and pomegranate filled cottage cheese, from Multan, the land of dairy

**Jaituni Paneer Tikka ■****₹900**

Cottage cheese chunks flavored with olive, roasted in tandoor

**Lauki, Mushroom ki Chapli ■****₹855**

Grated bottle gourd and mushroom flavored with Indian spices, pan fried in butter in a classic Lahore style

**Dahi Ke kabab ■****₹855**

Seasoned hung yoghurt spiked with cheese, grounded green cardamom coated with crumb and crispy fried

**Cheese Mirchi ke Kebab ■****₹855**

Green pepper and cheese dumplings coated with vermicelli and deep fried

**Pan ke Patte Ki Chaat ■****₹650**

Betel leaves topped with seasoned yogurt and tamarind, mint chutney

### Tandoori Shakarkandi ki Chaat ■

₹600

Sweet potato marinated with yogurt, cooked in clay oven and topped with tamarind and mint chutney.

## SHORBA/SOUPS

### Murgh Makai ka Rab ■

₹450

Creamy chicken soup with corn and chicken

### Gosht Yakhani Shorba ■

₹450

Robust lamb broth flavored with cardamom, garlic, coriander and thickened with almonds

### Tamatar Tulsi Ka Shorba ■

₹450

Tomato and fresh basil, tempered with cumin and coriander garnished with basil oil

### Bhuni Dal ka Shorba ■

₹450

Slow cooked soup flavored with herbs garlic, lemon and roasted cumin



# MAIN COURSES



## Kandla Prawn Masala ■ ₹1450

Freshly caught prawn from from Kandla, cooked in onion and yoghurt gravy with ginger, green chili and spices

## Sarson Wali Macchi ■ ₹1200

Sole simmered with mildly ground mustard paste, royal spices and onion tomato gravy

## Indian Ocean Lobster ■ ₹1850

Lobster cooked to your choice

## Do Din Ki Nalli ■ ₹1275

A chef's secret recipe of Jaipur lamb shank flavored with whole spices and prepared over 2 days to perfection.

## Rara Gosht ■ ₹1250

Slow cooked hand pounded lamb mince & lamb chunks with onion, tomato and hand ground spices in old Punjabi style

## Railway Mutton Curry ■ ₹1250

A dish which was originated during the golden era of railway travels. It was served with rice or bread in the first class dining cars on long-distance trains or in the refreshment rooms during the British era.

## Kasore Ka Kadaknath ■ ₹1450

'Kadaknath' a rarest kind of black color chicken grown in 'Madhya Pradesh' and cooked in tribal style

## Angara Murgh Makhani ■ ₹1050

Tandoor roasted chicken with creamy tomato gravy and kasturi methi, finished with cream and butter

## Nimbu Dhaniya ka Murg ■ ₹1050

Chicken cooked in onion and tomato gravy with Indian spices, tempered with green chilli and coriander.

**Gucchi Satavri ■****₹1050**

Kashmiri morels cooked with green asparagus and edamame beans in a fenugreek flavored almond gravy

**Oarsman Mewa Kofteh ■****₹950**

Hand crafted cheese dumplings filled with dried nuts, simmered in cashew nut and poppy seed gravy, flavored with star anise

**Bhuna Soya Keema Mutte ■****₹850**

Hand pounded Delhi soya chap stir-fried with seasonal green peas , sweet peppers, spiced with fresh red chilli

**Paneer Laung Lata ■****₹950**

Cottage cheese roulade stuffed with oarsmana and nuts, cooked in tomato gravy, finished with cream and topped with grated cheese.

**Tandoori Paneer Mirch Masala ■****₹950**

Tandoor roasted cottage cheese, cooked with onion tomato gravy, finished with roasted cashew nuts, chilli and coriander.

**Cholia Kamal Kakdi ka Mel ■****₹900**

Wok tossed fresh green garbanzo beans and young lotus root with onion, baby tomatoes, water chest nut.

**Palak Bathua ka Saag ■****₹900**

Spinach and bathua tempered with cumin, garlic and Indian spices, finished with white butter and cream

**Bhuna Mushroom ■****₹900**

Mushroom tempered with royal cumin, onion and garlic

**Bhartha Rawalpindi ■****₹900**

Charcoal roasted eggplant mash cooked with onion garlic and green chili

**Subz Nizami Handi ■****₹900**

Seasonal vegetables, cooked with almonds and onion gravy, finished with green chili, ginger and coriander.

**Kurkure Bhindi ■****₹800**

An age old recipe of thinly sliced okra, spiced with chilli, dry mango powder, coated with hand ground rice flour and fried to perfection

**Aloo Bhuna Jeera ■****₹850**

Cast iron cooked potatoes tempered with cumin and spices

**Pyaz Pakode ki Kadhi ■****₹900**

Deep fried dumplings of gram flour and onion cooked in spicy yogurt stew

**Arhar Dal Tadka ■****₹900**

Yellow lentil stew tempered with onion, cumin and ginger finished with clarified butter and coriander

**Tandoori Paneer Mirch Masala ■****₹950**

Tandoor roasted cottage cheese, cooked with onion tomato gravy, finished with roasted cashew nuts, chilli and coriander.

**Dal Diya Khas ■****₹1000**

Overnight slow cooked black lentil, finished with white butter, hand churned cream and kasturi methi

# BIRYANIS



It is widely believed, that the etymology of the word “Biryani” is the Farsi word “Biryan”, which means ‘Fried before cooking’. Based on the name, and cooking style gourmets and historians believe that the dish originated in Persia or Arabia. It may have come from Persia via Afghanistan to North of India, or via the sea route by Arab traders, coming to trade their wares in Calicut. The Awadhi biryani is supposed to have been nurtured to its present state by the Nawabs- epicureans extraordinaire, during Mughal times. Deposed Nawab Wajid Ali Shah took his staple to Calcutta in 1856, giving rise to the Calcutta Biryani. The Asaf Jahi Dynasty, installed by Mughal ruler Aurangzeb as the ruler of Hyderabad patronized artisans and chefs, honing their skills to un matched levels, giving rise to the in comparable Hyderabad Biryani, Diya pays tribute to the simple yet majestic Biryani.

## Murg Dum Biryani ■

₹1050

Marinated chicken morsels and aromatic basmati cooked together in a sealed handi.

## Gosht Dum Biryani ■

₹1150

Lamb and finest basmati rice cooked together on dum with mint and caramelized onion in a sealed copper pot

## Tarkari Dum Biryani ■

₹900

Saffron seasoned basmati rice cooked with vegetables and finished in a sealed copper pot



# STAPLES



<b>Pudina Lachcha paratha</b> ■	₹220
Mint crusted flaky whole wheat bread	
<b>Chili and onion Kulcha</b> ■	₹250
Tandoor baked bread with green chilli and onion stuffing	
<b>Olive, Sundried Tomato Naan</b> ■	₹220
Queen olive and sun dried tomato topped naan	
<b>Cheese and Three Pepper naan</b> ■	₹250
Cheddar cheese and tri pepper topped naan	
<b>Truffle flavored Parmesan naan</b> ■	₹250
Truffle scented naan with parmesan cheese & garlic	
<b>Missi roti</b> ■	₹220
Chilli and coriander spiked tandoori bread made of gram flour	
<b>Roomali roti</b> ■	₹250
Famous handkerchief bread	
<b>Indian bread basket</b> ■	₹450
An assortment of traditional breads	
<b>Curd Rice</b> ■	₹550
Basmati with yoghurt, tempered with mustard and curry leaves	
<b>Sadey chaawal</b> ■	₹350
Fragrant basmati rice	

# SIDE ORDERS



## Raitas ■

₹150

Fig and Date Raita, boondi raita, Bhurani Raita, mixed vegetable raita

## Market salad ■

₹250

Toasted cumin and preserved lemon dressing

# MITHA/DESSERT



## Aam Aur Elaichi Ka Brulee ■

₹475

A rich custard flavored with mango, cardamom and topped with caramelized sugar

## Shahi Tukda with a Twist ■

₹450

Clarified butter fried bread, white chocolate and thick sweetened milk mousse, saffron and nuts.

## Pista, Malai Kulfi with Falooda ■

₹465

Pistachio flavored traditional Indian ice cream made with reduced milk

## Tender Coconut Kheer ■

₹450

Slow cooked, chilled South Indian dessert made with tender coconut water, coconut milk and sugar.

### Kinnaur Apple Phirnee ■

₹450

A traditional saffron scented rice & milk pudding with a twist of the best quality apple from Kinnaur, a place in Himachal Pradesh in India

### Anjeer Aur Khajoor Ka Halwa ■

₹450

Dried figs & Dates cooked with sugar and oarsman

### Baked Angoori Gulabjamun ■

₹450

Miniature sweetened cheese dumplings baked with litchi and cardamom flavored reduced milk

### Diya Dessert Tasting ■

₹650

Degustation chef curated desserts

### Ice Creams ■

₹450

Ask the server for the flavor of the day