

An uncompromising culinary tradition from an uncompromising land.

Falak is a word from the Arabic, Persian and Urdu traditions. It means 'star' or refers to 'one who decorates the sky'. An apt name for a restaurant that sits atop The Leela Bhartiya City Bengaluru with breath-taking views and sky-high ambitions. Falak is destined to join the ranks of the finest Indian cuisine restaurants, both in India and around the world.

Slow-cooked cuisine from the northern reaches of the Indian subcontinent represents one of the last true luxuries in the world. Slow cooking ensures a delicate and even infusion of the myriad spices, seasonings and ingredients that set this cuisine apart. Meat is simmered over a slow fire for hours (sometimes overnight), allowing it to cook through to a melt in your mouth tenderness, something the nawabs of old insisted on. The same attention to process and the same authenticity will course through your meal of signature 'dal', delicate kebabs, sumptuous biryanis, and rich desserts.

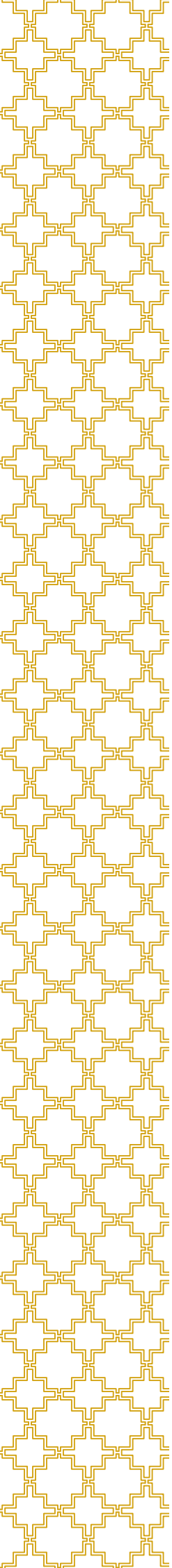
Come experience a feast worthy of the battle-hardened horse-masters of the Hindu Kush, the demanding rulers of the Indo-Gangetic plains, and you.

Set against the canvas of sweeping panoramas of a changing India, Falak is where the past and the future of Indian gastronomy come alive.



Glossary

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| BHAKARKHANI | The tragic love story of Bakar Khan and Khani Begum inspired the bakers to name his favorite bread |
| CHAMPEIN | Lamb ribs are called by this name in northern frontier regions |
| CHILGOZA | Chilgoza pine or neja is a pine native to the northwest Himalayas |
| CHUNDA | A relish made from mango |
| GILAWAT | Gilawat literally translates to soft kebabs that melt in your mouth |
| GUCCHI | One of the most expensive mushrooms found at the foothills of Himalayas |



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| HALEEM | Stew made with wheat, meat and lentils |
| KANDHARI | Dish originates in Afghanistan; made of pomegranate molasses, garlic and chilli |
| KARAHI | Thick, circular and deep cooking pot |
| KHAMEERI | Fermented using yeast |
| LAHORI NAMAK | Salt, which often has a pinkish tint due to trace of minerals. Primarily used as a food additive to replace table salt. |
| MAWA | Reduced or condensed milk |
| MARTABAN | A special earthen pot used to store pickles |
| MULTANI MASALA | Masala made with dry ginger powder, Lahori salt, roasted cumin, raw mango powder and carom seeds |
| NADRU | Lotus stem commonly found in Kashmir |
| POTLI MASALA | Special spice mix, tied in a muslin cloth |
| QALIYA | Light broth made of yoghurt and saffron |
| TAFTAN | Leavened flour bread made with milk, yoghurt and egg, baked in clay oven |
| WARQI | Means layers |

KEBABS & GRILLS

NON - VEGETARIAN

MURGH TIKKA

Chicken cooked with homemade spices and Lahori salt

AMRITSARI TANDOORI ROASTED CHICKEN - Half / Full

TAWA CHAMPIEN

Overnight marinated baby lamb chops cooked on griddle

MULTANI SEEKH KEBAB

Juicy lamb mince kebab from the city of Multan



*Multan in Punjab province of Pakistan is one of the oldest cities in South Asia.
It was firstly ruled by Katoch Rajputs. It has seen a lot of warfare
because of its location on a major invasion route between South and Central Asia.
It is famous for its Sufi shrines.*

The famous kebabs originate from ghantaghar chowk next to Shah Shams Tabrez dargah.



GOSHT KI GILAWAT

A mouth melting delicacy of lamb marinated with handpicked spices from Lucknow

LAHORI MACCHI

Deep fried fish marinated with homemade spices



*Originated in the Mughal kitchens, the fish is marinated with spices ground
on hamandasta (mortar). Typical spices include turmeric powder, coriander,
hot green chillies, black peppercorns, red chilli powder, cinnamon, cardamom,
cumin and garam masala powder.*

The use of Lahori Namak in the marination gives it a distinctive flavor.



ACHARI JHEENGA

Tiger prawns marinated in pickle spices, cooked in clay oven

MAKHMALI CRAB TIKKI

Crabmeat with fresh turmeric and green chillies

FALAK NON-VEGETARIAN KEBAB PLATTER

Murgh tikka, Multani seekh kebab, Gosht ki gilawat, Lahori machi, Achari jheenga

Kindly inform our associates of any potential allergies or intolerance you are borne to.
All prices are in Indian rupees and subject to government taxes. We levy no service charge.



KEBABS & GRILLS

VEGETARIAN

KANDHARI PANEER TIKKA

Chargrilled cottage cheese, marinated with yogurt and stuffed with pomegranate

AFGHANI SOYA CHAMP

Soya champ marinated in almond cream and yoghurt, cooked in tandoor

DAHI KE KEBAB

Yogurt patties spiced with chillies and mawa

TANDOORI BHARWAN ALOO

Potatoes stuffed with paneer, dry nuts, cooked in tandoor

HARA BHARA KEBAB

Kebab of spinach stuffed with nuts and chilli cooked on griddle

SUBZ MALAI SEEKH

Garden green vegetables mince cooked on skewers

SHAHI NADRU KI CHAMP

Stuffed lotus stem mince kebabs

FALAK VEGETARIAN KEBAB PLATTER

Dahi ke kebab, Kandhari paneer tikka, Tandoori bharwan aloo,
Shahi nadru ki champ

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FALAK SPECIALS

KOYLA ATTA CHICKEN (Serves Four)

Aromatic masala marinated whole chicken roasted inside a crafted whole wheat dough cooked over charcoal

A tribal delicacy which originates from northwest frontier province. Was popularized in Kotkapura, a small town in Faridkot district of Punjab. Whole chicken is covered in dough and cooked on charcoal. It is to be carved on the table.

RAAN-E-SIKANDARI (Serves Four)

Braised and roasted leg of lamb

Sikandari Raan came along with the great Alexander who loved to eat large joints of meat. The subtle flavour, juicy succulence from charbroiling, larger portions, lean meat and the ritual of sharing and eating with your fingers makes for an excellent meal.

SHAHI NALLI NEHARI

Baby lamb shanks cooked overnight with aromatic potli masala

GUCHHI AUR SUBZ E BAHAR QALIYA (V)

Stuffed guchhi mushroom and seasonal vegetables cooked in dum

DAL-E-FALAK (V)

Dal-E-Falak is our take on the most popular dal in the world - Dal Makhani. The entire process takes around 48 hours of soaking, washing, cooking and tempering. Cooked in traditional copper utensil which does not allow the heat to escape through a narrow neck. The Dal-E-Falak contains generous amounts of ghee - specially sourced from Amritsar and unsalted homemade butter.

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MAINS

NON - VEGETARIAN

DAADI JAAN KA MURGH QUORMA

Quorma's came to India with Mughals and became favourites of the royal kitchens. The one served in Falak is an age old recipe of Chef Farman's grandmother.

MOGEWALA KUKKAD

The dish originates from rural Punjab. Morsels of boneless chicken are slow cooked in mustard oil and simmered in a fenugreek flavoured rich tomato gravy.

BATER HARA MASALA

Quail cooked with spinach and homemade masala

RARA GOSHT KALEJI

Lamb chunks, liver cooked with lamb mince and regional spices

HALEEM-E-KHASS

Lucknow style lamb and wheat delicacy

SARSON MAHI

Fish simmered in tangy mustard flavoured gravy

LOBSTER KALI MIRCH

A whole lobster cooked with black pepper

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MAINS

VEGETARIAN

PESHAWARI KARAHI PANEER

Cottage cheese with whole spices

BHUNNA LASSONI PALAK CHILGOZA

Chopped spinach tempered with garlic and pinenuts

BHARWAN SUBZ KOFTA

Cottage cheese and vegetable dumplings stuffed with nuts, cooked in an aromatic gravy

MARTABAN KE CHOLE

Chickpeas cooked with dried mango powder, chillies and pickling spices

KHOTI BAZAAR KA SOYA CHAMP

Cooked on tawa (griddle) with spices and butter



Khoti bazaar is a busy street in Amritsar famous among traders.

*Soya champ is one of the most delicious vegetarian options
other than lentils and paneer.*

We bring you one of the best dishes from the streets of Amritsar.



DUM ALOO BANARASI

Baby potatoes simmered in yoghurt and chilli gravy



BIRYANI, RICE & BREADS

SUBZ BIRYANI (V)

Fragrant preparation of basmati rice and vegetables simmered in dum sealed handi

MURGH BIRYANI

Fragrant preparation of basmati rice and chicken simmered in dum sealed handi

GOSHT KI BIRYANI

Fragrant preparation of rice and lamb simmered in dum sealed handi

PULAO AAP KI PASAND

Pilaf rice of your choice - vegetable, peas, corn

BASMATI RICE (V)

Steamed fragrant basmati rice

BREADS

Naan - Plain, Butter, Garlic, Rogani

Roti - Khameeri, Roomali, Missi, Plain, Butter

Parantha - Warqi, Pudhina, Mirchi

Signature - Bakarkhani, Taftan



MEETHA

BALAI KA TUKDA (V)

A royal dessert from the Mughals

BHARWAN GULAB JAMUN (V)

Reduced milk dumplings, stuffed with saffron and almond and deep fried

GULAB KI PHIRNI (V)

Slow cooked broken rice with rose petals, and pistachio

KESARI RASMALAI (V)

Cottage cheese dumpling served with reduced milk

KULFI FALOODA (V)

Served with sweet noodles and roohafza

MITHAI PLATTER (V)

Chef's special festive mithai

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