

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.

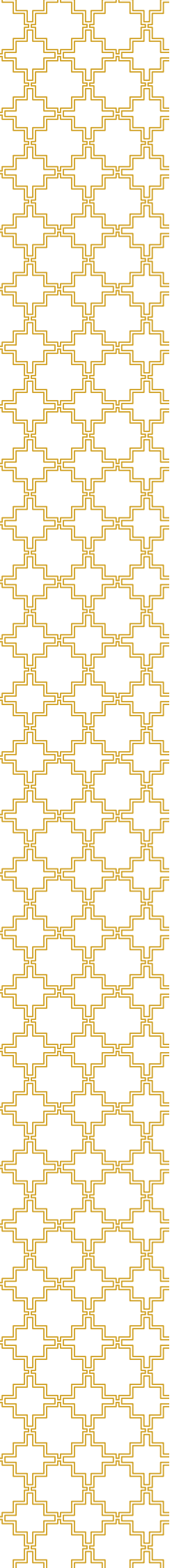
Come experience a feast worthy of the battle-hardened horse-masters of the Hindu Kush, the demanding rulers of the Indo-Gangetic plains, and you.

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

BHAKARKHANI	The tragic love story of Bakar Khan and Khani Begum inspired the bakers to name his favorite bread
CHAM PEIN	Lamb ribs are called by this name in northern frontier regions
CHILGOZA	Chilgoza pine or neja is a pine native to the northwest Himalayas
CHUN DA	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



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

### AMRITSAR! 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 grounded  
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

🍃 Vegetarian 🍖 Non-Vegetarian 🌱 Vegan

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 yoghurt 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



### BHUTTE KE KARARE KEBAB

Shallow fried sweet corn and potato patties

### 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  
Stuffed guchhi mushroom and seasonal vegetables cooked in dum

- DAL-E-FALAK

*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

#### MUTTON ROGAN JOSH

Kashmiri Mutton preparation cooked with lamb, spices, herbs, and yoghurt

#### 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

### PANEER KHUSHNUMA

Stuffed paneer roll served with cashewnut and onion gravy

### AMCHOORI BHINDI

Lady fingers stuffed with a spicy mix of onions, mango powder, chillies

### 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.*



### AMRITSARI WADIYA WALE ALOO

Semi dry traditional preparation of tiny lentil dumpling and baby potatoes with onion and tomato gravy

### YELLOW DAL TADKA

Tempered yellow lentil with cumin, garlic and chilli

### DUM ALOO BANARASI

Baby potatoes simmered in yoghurt and chilli gravy

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## BIRYANI, RICE & BREADS

- SUBZ BIRYANI  
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  
Steamed fragrant basmati rice

### BREADS

Naan - Plain, Butter, Garlic, Rogani  
Roti - Khameeri, Roomali, Missi, Plain, Butter  
Parantha - Warqi, Pudhina, Mirchi  
Signature - Bakarkhani, Taftan

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## MEETHA

- BALAI KA TUKDA  
A royal dessert from the Mughals
- BHARWAN GULAB JAMUN  
Reduced milk dumplings, stuffed with saffron and almond and deep fried
- GULAB KI PHIRNI  
Slow cooked broken rice with rose petals, and pistachio
- KESARI RASMALAI  
Cottage cheese dumpling served with reduced milk
- KULFI FALOODA  
Served with sweet noodles and roohafza
- MITHAI PLATTER  
Chefs special festive mithai
- 🌱 TAMARIND SORBET  
Blended tamarind pulp and mango juice with brown sugar syrup

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## Dastan E Goi

A story transcending times, told by the Chefs as you savour each course.  
Some of the recipes forgotten over time, recreated specially for you.

### Non - Vegetarian

#### Falak Specials

Tandoori Chicken

#### Kebabs

Achari Jheenga  
Gosht Ki Gilawat  
Harabhara Kebab (V)

#### Carving

Koyla Atta Chicken

#### Mains

Shahi Nalli Nehari  
Moge Wala Kukad  
Lobster Kali Mirch  
Palak Chilgoza (V)  
Gosht Dum Biryani  
Dal-e-Falak (V)  
Assorted Breads

#### Mithai Platter

Assortment of Indian Mithai

### Vegetarian

#### FalaK Specials

Bharwan Guchhi

#### Kebabs

Kandhari Paneer Tikka  
Malai Vegetable Seekh  
Harabhara Kebab

#### Carving

Koyla Paneer

#### Mains

Peshouri Paneer Kadhai  
Subz Bharwan Kofta  
Khoti Bazaar Ki Soya Champ  
Palak Chilgoza  
Subzi Biryani  
Dal-e-Falak  
Assorted Breads

#### Mithai Platter

Assortment of Indian Mithai

Savour the chefs special menu at INR 51,000 for maximum 10 guests.

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## SET MENU - NON VEGETARIAN

### Starter

#### Murgh Tikka

Chicken cooked with homemade spices and Lahori salt

#### Multani Seekh Kebab

Juicy lamb mince kebab from the city of Multan

#### Lahori Macchi

Fish is marinated with spices ground and deep fried

### Main Course

#### Moge Wala Kukkad

Classic preparation of chicken morsels cooked in the tandoor, simmered in cashew and tomato gravy

#### Mutton Rogan Josh

Kashmiri mutton preparation cooked with lamb, spices, herbs and yoghurt

#### Bharwan Subz Kofta

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

#### Dum Aloo Banarasi

Baby potato simmered in yoghurt and chilli gravy

#### Dal E Falak

Black lentils cooked slowly for 48 hours with tomatoes and dried fenugreek and tempered with ghee

#### Gosht Dum Biryani

Fragrant preparation of rice and lamb simmered in dum sealed

#### Indian Assorted Breads

Warqui paratha, Bakharkhani, Khameeri, Butter naan

### Chef's Dessert Platter

#### Bharwan Gulab Jamun

Reduced milk dumplings stuffed with saffron and almond

#### Gulab Ki Phirni

Slow cooked broken rice with rose petals and pistachio

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## SET MENU - VEGETARIAN

### Starter

#### Kandhari Paneer Tikka

Chargrilled cottage cheese, marinated with yoghurt and stuffed with pomegranate

#### Dahi Ke Kebab

Yoghurt patties spiced with chillies and mawa

#### Hara Bhara Kebab

Kebab of spinach stuffed with nuts and chilli cooked on griddle kebab

### Main Course

#### Peshouri Karahi Paneer

Cottage cheese with whole spices

#### Bharwan Subz Kofta

Cottage cheese and vegetable dumplings stuffed with a saffron and nut cooked in an aromatic gravy

#### Bhunna Lassoni Palak Chilgoza

Chopped spinach tempered with garlic and pinenuts

#### Dum Aloo Banarasi

Baby potato simmered in yoghurt and chilli gravy

#### Dal E Falak

Black lentils cooked slowly for 48 hours with tomatoes and dried fenugreek and tempered with ghee

#### Subz Dum Biryani

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

#### Indian Assorted Breads

Warqui paratha, Bakharkhani, Khameeri, Butter naan

### Dessert

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Reduced milk dumplings, stuffed with saffron and almond

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## SET MENU - NON VEGETARIAN

### Starter

#### Aachari Jheenga

Tiger prawns marinated in pickle spice, cooked in clay oven

#### Murgh Tikka

Chicken cooked with homemade spices and Lahori salt

#### Multani Seekh Kebab

Juicy lamb mince kebab from the city of Multan

### Main Course

#### Daadi Jaan Ka Murgh Quorma

Quorma's an age-old recipe of Chef Farman's Grandmother

#### Shahi Nalli Nehari

Baby lamb shanks cooked overnight with aromatic potli masala

#### Raan- E- Sikandari

Slow roasted leg of lamb served with a masaledar gravy

#### Dal E Falak

Black lentils cooked slowly for 48 hours with tomato and dried fenugreek and tempered with ghee

#### Gosht Dum Biryani

Fragrant preparation of rice and lamb simmered in dum sealed

#### Indian Assorted Breads

Warqui paratha, Bakharkhani, Khameeri, Butter naan

### Dessert

#### Bharwan Gulab Jamun

Reduced milk dumplings, stuffed with saffron and almond

#### Kesari Rasmalai

Soft cottage cheese dumpling with reduce milk

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## SET MENU - VEGETARIAN

### Starter

#### Kandhari Paneer Tikka

Chargrilled cottage cheese, marinated with yogurt and stuffed with pomegranate

#### Hara Bhara Kebab

Kebab of spinach stuffed with nuts & chili cooked on griddle

#### Dahi Ke Kebab

Yoghurt patties spiced with chillies and mawa

### Main Course

#### Peshouri Karahi Paneer

Cottage cheese with whole spices

#### Bharwan Subz Kofta

Cottage cheese and vegetable dumplings stuffed with a saffron and nut cooked in an aromatic gravy

#### Guchhi Aur Subz E Bahar Qaliya

Stuffed Guchhi mushroom and seasonal vegetable is cooked in dum

#### Dal E Falak

Black lentils cooked slowly for 48 hours with tomatoes and dried fenugreek and tempered with ghee

#### Subz Dum Biryani

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

#### Indian Assorted Breads

Warqui paratha, Bakharkhani, Khameeri, Butter naan

### Chef's Dessert Platter

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## SET MENU

### Starter

#### Amritsari Tandoori Roasted Chicken

Whole chicken marinated with chef secret spices and cooked on tandoor

#### Lahori Macchi

Fish is marinated with spices grounded and deep fried

#### Multani Seekh Kebab

Juicy lamb mince kebab from the city of Multan

#### Kandhari Paneer Tikka

Chargrilled cottage cheese, marinated with yoghurt and stuffed with pomegranate

#### Shahi Nadru Ki Champ

Stuffed lotus stem mince kebabs

#### Dahi Ke Kebab

Yoghurt patties spiced with chillies and mawa

### Dessert

#### Bharwan Gulab Jamun

Reduced milk dumplings, stuffed with saffron and almond

#### Kesari Rasmalai

Soft cottage cheese dumpling with reduce milk

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