

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.

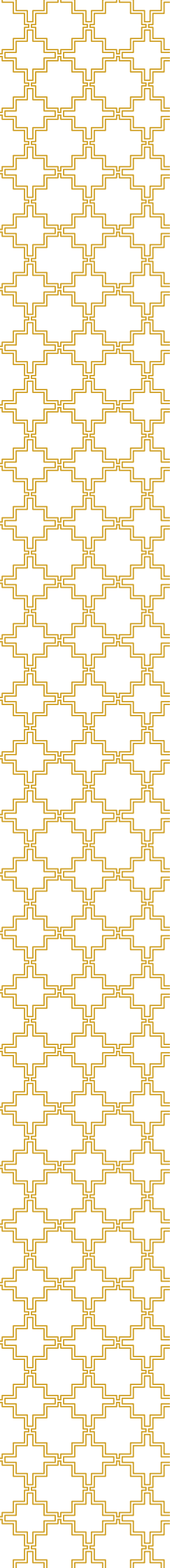
Come experience a feast worthy of the battle-hardened horse-masters of the Hindu Kush, the demanding rulers of the Indo-Gangetic plains, and you.

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 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

🟢 Vegetarian 🟡 Non-Vegetarian 🌱 Vegan

Kindly inform our associates of any potential allergies or intolerances you are borne to.

All prices are in Indian rupees and subject to government taxes. We will apply an optional / voluntary 5% 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! KARAH! 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

Vegetarian Non-Vegetarian Vegan

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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

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 - 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

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

Starter

Amritsari Tandoori Roasted Chicken

Whole chicken marinated with chef secret spices and cooked on tandoor

Lahori Macchi

Fish is marinated with spices ground 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 reduced milk

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