



*Namaste*  
❖ WELCOME TO AGRA ❖

Enjoy the delicacies from North Indian  
cuisine where our amazing recipes are made  
with a thrilling blend of spices,

where food speaks cheerfully with your  
palate and flavors jump into your mouth.

JUAN APARICIO  
Chef de Cuisine

## COCKTAILS

### CHAI MARTINI

An aromatic seed blend with undertones of vodka infused with coconut

### BOMBAY TONIC

A blissfully refreshing cocktail with rose essence and fragrant rosemary

### SPICY MARTINI

Spicy and bold flavors provide a unique experience to our signature cocktail featuring spicy peppers, orange liqueur and a dash of lime

### AGRA COLADA MOCKTAIL

Take a spin on the classic and frothy piña colada: cardamom seeds mixed with a hint of rosemary

### GINGER MINT LEMONADE MOCKTAIL

Amazingly refreshing mocktail: dried ginger, mint and muddled fresh limes

## APPETIZERS

### ONION BHAJI

Spicy deep fried onion slices in gram flour

### VEGETABLE SAMOSA

Homemade dough stuffed with mashed potatoes, onions, ginger paste, green peas and spices

### CHICKEN SAMOSA

Homemade dough stuffed with minced chicken, onion, ginger-garlic paste, green peas and spices

### SABUDANA VADA

Fried patties made of sago, mashed potatoes, green chilies and ginger

## FROM THE TANDOOR

### PANEER HARIYALI TIKKA

Diced Indian cheese marinated in spices

### MURGH TIKKA

Juicy tender roasted chicken flavored with Indian spices

### RESHMI MALAI KABAB

Juicy tender roasted chicken with Indian spices, cream and cheese

### SALMON TIKKA

Roasted salmon flavored with mustard, yoghurt, Indian spices and a touch of honey

### MUTTON KABAB

Minced lamb marinated with Indian spices and fragrant herbs

## FROM THE GARDEN

### CHOLE ୧୫୫/

Cheakpeas cooked in thick onion and tomato gravy with Indian spices

### PANEER BUTTER MASALA ୧୫/

Indian cottage cheese cooked in thick and spicy tomato gravy

### JEERA ALOO ୧୫/୫୫

Cumin flavored potatoes cooked with onion, green chili and a blend of spices

### MASALA DOSA ୧୫୫/

Indian crepes made of rice and lentils with fenugreek seeds, stuffed with spiced mashed potatoes

### SADHA DOSA ୧୫/୫୫

Indian crepes made of rice and lentils, served with sambar and coconut chutney

### PAV BHAJI ୧୫୫/

An amazing blend of spiced vegetables cooked in a thick gravy served with soft dinner rolls

### HARIYALI PANEER KOFTA ୧୫୫/

Fried Indian cheese and spinach balls dipped in rich cashew and tomato gravy

### GUJARATI KADHI ୧୫/୫୫

The balance of sweet and tangy flavors are quite interesting: yoghurt based sauce made with gram flour and herbs

### BHINDI MASALA ୧୫୫/

Healthy dish made with tender okra enveloped in a savory onion and tomato gravy

## FROM THE SEA

### MEEN MOILEE ୧୫୫/୫୫

Kerala style lightly spiced coconut based fish stew

### GOAN FISH CURRY ୧୫/

Fish in coconut flavored curry sauce

### ZINGA MASALA ୧୫/

Shrimp cooked in thick gravy with spices

## CHICKEN

### KORI GASSI ୧୫୫/୫୫

A rich fiery chicken masala cooked with finely ground coconut, spices and chili pepper

### MURGH KORMA ୧୫/୫୫

Chicken braised in white gravy, yoghurt and Indian spices

### CHICKEN VINDALOO ୧୫୫/

Traditional Goan dish cooked in spicy and tangy gravy

### MURGH TIKKA MASALA ୧୫/

Roasted chicken cooked in velvety tomato gravy

### LUCKNOWI MURGH BIRYANI ୧୫୫/୫୫

Steam-cooked marinated chicken layered with rice

## MUTTON

### MUTTON ROGAN JOSH 🍴🌶️🌶️

Mutton cooked in rich gravy flavored with Kashmiri spices

### DAL GHOSHT 🍴🌶️🌶️

Marinated lamb cooked with yellow Indian lentils and spices

### MUTTON VINDALOO 🍴🌶️🌶️🌶️

Goan traditional dish: mutton cooked in spicy and tangy gravy

### MUGHLAI KARAH GHOSHT 🍴🌶️🌶️

Slow cooked lamb pieces in thick gravy with ginger, garlic and fragrant herbs

## HANDI KI KHASIYAT

🌿 HANDI SPECIALTIES

### DAL TARKA 🌿🍴🌶️🌶️

Yellow lentils cooked with turmeric, onion, tomato and spices

### DAL AGRAWALI 🌿🍴🌶️🌶️

Slowly cooked Indian black lentils flavored with cream, butter and fenugreek leaves

## CHAWAL | RICE

🌿 PORTIONS ARE SERVED WITH BASMATI RICE

### SADHA CHAWAL 🌿🍴🌶️

Fragrant steamed rice

### ZAFRANI PULAO 🌿🍴🌶️

Rice cooked with mild spices, saffron and milk

## NAAN

🌿 TRADITIONAL INDIAN BREAD COOKED IN TANDOOR

- CHEESE 🌿
- GARLIC 🌿
- CILANTRO 🌿
- CHILI 🌿
- PLAIN
- BUTTER

## RAITA AND CHUTNEY

### TAMARIND CHUTNEY 🌿🍴

Tamarind pulp flavored with whole spices

### MINT CHUTNEY 🌿🍴

Mint and coriander leaves spiced with green chilis, onion and lemon juice

### CUCUMBER RAITA 🍴🌶️

Herby yoghurt with grated cucumber, cumin seeds and chaat masala

🍴 Gluten free. Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

\* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 Vegetarian   🌿 Vegan   🌿 Hot   🌿 Very hot   🌿 This food contains nuts or seeds that can cause allergies.

## HOMEMADE ICE CREAM

### RICE ICE CREAM

An elegant flavor that makes this ice cream an easy but impressive dessert

### BANANA ICE CREAM

Banana and fresh mint leaves coalesce into a delicate ice cream, freckled with toasty coconut flakes

### YOGHURT ICE CREAM

This smooth and creamy ice cream is the perfect ending to a perfect meal

### MANGO SORBET

Dessert seduction: tart, sweet and very rich mango sorbet

## TEA

LONDON STRAND EARL GREY

GOLDEN TIPPED ENGLISH BREAKFAST

PURE SENCHA GREEN TEA

EXOTIC MANGO & GINGER GREEN TEA

SUMMER BERRY GREEN TEA

GOLDEN CARAMEL ROOIBOS

ENCHANTING FOREST FRUITS

BUDDING MEADOW CAMOMILE

MEDLEY OF MINT

## HALWAI SWAAD / DESSERTS

### GAJAR KA HALWA 🌿 🥛

Amazing traditional dessert: grated carrots sautéed in butter, flavored with cardamom

### THANDI KHEER 🌿 🥛

Rice cooked in milk, flavored with dry fruits and a hint of cardamom

### KULFI 🌿 🥛

Indian milk based ice cream, flavored with mango and pistachio

### GULAB JAMUN

Deep fried dumplings made of milk powder and flour, soaked in rose flavored sugar syrup

## COFFEE

- REGULAR
- ESPRESSO
- CAPPUCCINO
- LATTE

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