

MODERN INDIAN FINE DINING

LAAL

Where Heritage Is Slow-Cooked

14, SUNDER NAGAR LANE, LODHI ESTATE · NEW DELHI
+91 11 4000 7070

Starters शुरुआत

Small plates to open the dastarkhwan.

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|  Galouti Kebab CHEF'S SPECIAL | ₹1,250 |
| Minced lamb pounded with a secret blend of spices, seared on ghee and served on saffron ulta tawa ka paratha. ♦♦ | |
|  Pani Puri Spheres | ₹650 |
| Crisp semolina shells, spiced potato, sweet tamarind and a chilled mint pani poured at the table. ♦♦ | |
|  Heirloom Samosa Chaat | ₹595 |
| Hand-folded potato and pea samosa broken over white chickpeas, whipped yoghurt, tamarind and pomegranate. ♦ | |
|  Koliwada Prawns GF | ₹1,150 |
| Mumbai fisherfolk-style crisp prawns in gram flour, carom, Kashmiri chilli and fried curry leaf. ♦♦ | |
|  Dahi ke Kebab GF | ₹695 |
| Hung-curd patties scented with green cardamom and pink peppercorn, crisp outside and molten within. ♦ | |
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Tandoor तंदूर

Clay, charcoal and patience.

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|  Tandoori Murgh CHEF'S SPECIAL · GF | ₹1,350 |
| Spring chicken marinated for a full day in hung curd, Kashmiri chilli and mustard oil, charred in the clay oven. ♦♦ | |
|  Tandoori Jhinga GF | ₹1,950 |
| Tiger prawns with ajwain, lemon and saffron cream, kissed by charcoal. ♦♦ | |
|  Paneer Tikka Angaar GF | ₹1,050 |
| Smoked malai paneer and bell peppers in a fiery achari marinade of pickling spices. ♦♦ | |
|  Malai Broccoli GF | ₹895 |
| Broccoli florets in a cream cheese, green cardamom and white pepper marinade, blistered at the edges. ♦ | |
|  Dilli-6 Seekh Kebab GF | ₹1,250 |
| Minced lamb, green chilli, coriander root and raw onion, pressed by hand onto long skewers. ♦♦ | |

Curries सालन

Slow gravies from eight regional kitchens.

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|  Old Delhi Murgh Makhani <small>CHEF'S SPECIAL · GF</small> | ₹1,450 |
| Tandoor-smoked chicken in a velvety tomato, butter and fenugreek gravy — the 1950s recipe, untouched. ♦ | |
|  Laal Maas <small>CHEF'S SPECIAL · GF</small> | ₹1,650 |
| Mathania chillies, ghee and a live coal for smoke; goat on the bone, braised low and slow. ♦♦♦ | |
|  Kashmiri Rogan Josh <small>GF</small> | ₹1,750 |
| Lamb shank, ratan jot, fennel and dried ginger — aromatic rather than fiery. ♦♦ | |
|  Chettinad Pepper Chicken <small>GF</small> | ₹1,450 |
| Kalpasi, star anise and fresh Tellicherry pepper, roasted dark in gingelly oil. ♦♦♦ | |
|  Kerala Meen Moilee <small>GF</small> | ₹1,550 |
| Seer fish in first-press coconut milk, turmeric and curry leaves. ♦ | |
|  Dal Makhani <small>CHEF'S SPECIAL · GF</small> | ₹950 |
| Black urad simmered for twenty-four hours over embers, finished with white butter. ♦ | |
|  Palak Paneer <small>GF</small> | ₹1,050 |
| Hand-cut spinach with house paneer and garlic tempered in cow's ghee. ♦ | |
|  Pindi Chana <small>GF</small> | ₹850 |
| Rawalpindi-style chickpeas darkened with tea leaves, dried pomegranate and roasted cumin. ♦♦ | |

Biryani & Rice बिरयानी

Scaled with dough, opened at your table.

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|  Awadhi Gosht Dum Biryani <small>CHEF'S SPECIAL · GF</small> | ₹1,850 |
| Aged basmati, saffron and kewra over tender kid goat, sealed and slow-cooked on dum for six hours. ♦♦ | |
|  Hyderabadi Kacchi Murgh Biryani <small>GF</small> | ₹1,550 |
| Raw-marinated chicken layered with rice and cooked together, fragrant with mint and fried onion. ♦♦ | |
|  Kolkata Mutton Biryani <small>GF</small> | ₹1,650 |
| The gentler Awadhi descendant — with a golden potato, a boiled egg and a breath of rose water. ♦ | |
|  Subz Tarkari Biryani | ₹1,250 |
| Garden vegetables, morels and saffron rice sealed under a flaky dough lid. ♦ | |
|  Ghee Jeera Pulao <small>GF</small> | ₹450 |
| Long-grain basmati tempered with cumin, bay leaf and cow's ghee. | |

Breads रोटी

Slapped against clay, straight to your table.

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|  Butter Naan | ₹250 |
| Leavened overnight, blistered in the tandoor and brushed with white butter. | |
|  Lasooni Naan | ₹295 |
| Roasted garlic, nigella seeds and fresh coriander. | |
|  Ulte Tawe ka Paratha <small>CHEF'S SPECIAL</small> | ₹325 |
| Handkerchief-thin bread cooked on an inverted griddle, glazed with saffron milk. | |
|  Amritsari Kulcha | ₹395 |
| Stuffed with spiced potato and onion, crisp from the clay oven. ♦ | |
|  Bajra Roti & White Butter <small>GF</small> | ₹225 |
| Pearl-millet flatbread, patted by hand. Naturally gluten-free. | |
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Desserts मिठाई

The sweet close of every mehfil.

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|  Shahi Tukda <small>CHEF'S SPECIAL</small> | ₹750 |
| Ghee-fried bread in saffron syrup, crowned with rabri, silver vark and pistachio. | |
|  Kesar Pista Kulfi <small>GF</small> | ₹650 |
| Milk reduced for hours, frozen in clay moulds with saffron and Iranian pistachio. | |
|  Jalebi & Rabri | ₹625 |
| Saffron jalebi spun to order, served warm over chilled rabri. | |
|  Kesar Phirni <small>GF</small> | ₹550 |
| Ground rice and saffron set in a brass bowl, finished with rose petals and pistachio. | |
|  Mithai Thaal | ₹795 |
| Motichoor laddoo, kaju katli and the season's barfi, lit by a single diya. | |

Beverages पेय

Brewed, churned and poured with ceremony.

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|  Masala Chai GF | ₹295 |
| Assam leaf, fresh ginger and green cardamom brewed with milk, served in a kulhad. ♦ | |
|  Kashmiri Kahwa CHEF'S SPECIAL · GF | ₹345 |
| Green tea with saffron, slivered almonds and cinnamon, poured from a brass samovar. | |
|  Gulab Lassi GF | ₹395 |
| Churned hung curd with rose, pistachio and dried petals. | |
|  Filter Kaapi GF | ₹295 |
| Chicory-blended decoction, frothed high with hot milk and served in a davara. | |
|  Kokum Sherbet GF | ₹325 |
| Konkan kokum, jaggery and roasted cumin, served over crushed ice. | |

Chef's Tasting Journey

In old Bombay, tiffins crossed the city with a meal packed by someone who loved you. Ours carries five courses, one tier at a time.

1. **Pani Puri Spheres** — Tamarind and mint pani set into delicate spheres that burst over spiced potato and crisp semolina. PAIRING: KOKUM & GREEN APPLE SPRITZ
2. **Galouti Kebab on ulte tawe ka paratha** — The Nawab's melt-in-the-mouth kebab, seared in ghee and laid on a saffron-glazed griddle bread. PAIRING: NASHIK SYRAH, 2021
3. **Tandoori Prawns** — Charcoal-kissed tiger prawns with ajwain and saffron, or cardamom-cream broccoli for vegetarian guests. PAIRING: NANDI HILLS RIESLING
4. **Laal Maas with bajra roti** — Mathania chilli-red goat with pearl-millet flatbread, or our twenty-four-hour black dal. PAIRING: MAHUA & JAGGERY OLD FASHIONED
5. **Kesar Pista Kulfi with meetha paan** — Saffron kulfi with pistachio dust, then a rose-gulkand paan to close the mehfil. PAIRING: CARDAMOM & SAFFRON CHAI DIGESTIF

₹6,500 per guest · wine & cocktail pairing ₹3,200

Prices in INR, inclusive of applicable taxes. Please inform us of any allergies. ♦ indicates spice level. Menu subject to seasonal change.