



SWASTI
artisanal indian culinary

VEGETARIAN STARTERS

GOAT CHEESE DAHI BHALLA tamarind chutney, sweet yoghurt, pomegranate	495
CHANDNI CHOWK ALOO MATAR KI TIKKI coriander root chutney, golden cashews, secret spices	495
BHUNEE PINEAPPLE & SWEET POTATO CHAAT pineapple sweet potatoes, roasted on charcoal, tossed in balsamic vinegar	595
ANARKALI TIKKI beetroot, amaranth, peanut butter, panko crumbed	615
PARRATWALA PANEER layered cottage cheese, raw mango chutney, char-grilled	645
BHATTI PANEER TIKKA cottage cheese, burnt garlic marinade, roasted in clay oven	645
PANEER GHEE ROAST, BEETROT MATHRI spiced cottage cheese, curry leaves, tangy sauce	615
DAHI MIRCHI KEBAB hung curd, spices, laal pyaaz	615
SARSON MALAI BROCCOLI charred broccoli, chili cashew mustard	645
MUSHROOM 65 crispy fried mushroom tossed with chilies, curry leaves and spices	595
TANDOORI BHARWAN GUCCHI Kashmiri morels, cheese marinade, clayoven roasted	1225

NON-VEGETARIAN
STARTERS

SPICY TAMARIND GLAZED CHICKEN LEGS	745
chicken legs, tangy tamarind, based sauce	
CHICKEN BALCHOW TIKKA	715
chicken tikka, curry leaves, coconut oil, balchow masala	
TEEN MIRCHI KA CHICKEN TIKKA	715
light creamy chicken tikka, mixed bellpeppers, parmesan	
DILLI 6 MUTTON SEEKH KEBAB	815
minced lamb, house spices, char grilled on skewers	
GRILLED TAWA LAMB BOTI	815
tender lamb chunks grilled, own fat served with jus	
LAMB GALAUTI KEBAB	815
Lucknow's best selling kebabs, served on varqi parantha	
DILL MAHI DARIYA	915
river sole, fresh dill leaves, clay oven	
MEETHE NEEM KA JHEENGA	915
prawns, curry leaves, mustard seed, coconut masala	
BUTTER GARLIC LOBSTER	1595
pan-seared lobster, saffron, crushed black pepper, fresh butter	

MAINS
NON VEGETARIAN

GRAND MOM'S CHICKEN POT	755
chicken legs spiced marinated simmered home style	
DUM KA MURGH KORMA	755
boneless pieces of chicken cooked with cashew nut paste and spices, flavoured with saffron	
AMRITSARI TAMATERI KUKAD	755
char-grilled chicken, simmered in cream, and drizzled with fresh butter	
RAJPUTAANA LAAL MAAS	945
traditional royal Rajasthani mutton curry	
AMRITSARI RAHRA GOSHT	945
punjabi style mutton braised with minced meat with onion tomato and fragrant spices	
MUTTON GHEE ROAST	945
Mangalore style mutton curry	
DAAB CHINGARI	1025
prawns cooked in coconut spiced gravy	
KADHAI JHEENGA	1025
prawns cooked in tomato onion gravy with bellpeppers	
RAWA MEEN MOILY	1050
coastal spiced curry, coconut milk, fish	
MAHARAJA THALI	1495
sumptuous Indian dishes elegantly served in silver thali	

MAINS
VEGETARIAN

DUM KA PANEER	695
oven roasted cottage cheese, aromatic herbs & spices, tomato garlic sauce	
PINWHEEL PANEER	695
cottage cheese, tangy cherry tomato sauce	
PANEER HARA PYAAZ	695
paneer dish, tossed green onions, sesame seeds	
JAIPURI GATTA CURRY	645
classic Rajasthani gatta curry	
SHAHI KAJU MATAR TARKARI	645
cashews, green peas stewed in signature house curry	
ANJEER CHHENA KOFTA	695
cheese dumplings, figs, saffron sauce	
CHAR-GRILLED BHUTTA KA BHARTHA	615
sweet corn cooked, masala cream, spices	
KASHMIRI DUM ALOO	615
spicy fried potatoes, kashmiri spiced curry	
TAWA GREENS VEGETABLES	645
zucchini, broccoli, snow peas and asparagus, with mustard seeds, curry leaves, and grated coconut	
PINDI CHANA MASALA	615
overnight soaked chickpea, cooked in onion tomato gravy, carom seeds	
DUM KI DAAL	615
black lentils, simmered overnight, tomato puree, fresh cream and butter	
RAJWADA DAAL TADKA	595
a trio of lentils tempered with cumin, asafoetida, and dry chilies	
MAHARAJA THALI	1195
sumptuous Indian dishes elegantly served in silver thali	

All prices in Indian Rupees, exclusive of Government Taxes. We collect 10% service charge.
Please advise whether you would be allergic to any of the ingredients.

BIRYANI
AND PULAO

STEAMED RICE	345
plain steamed rice	
JEERA RICE	395
plain steamed rice tempered with cumin and desi ghee	
DUM LAMB BIRYANI	845
braised lamb, yogurt, cloves and chef special spices	
MURG DEGI MASALA BIRYANI	745
served with traditional burani raita	
GOBHI ALOO METHI KI TEHRI	615
basmati rice, cauliflower, fenugreek, potatoes, spiced and slow cooked	
GUCCHI KESARI PULAO	1050
slow cooked morels in saffron with basmati rice	

SIDES

RAITA	250
boondi, mix veg, tadka dahi	
GARDEN GREEN SALAD	295
traditional green salad	

HEALTHY
MILLETS OPTIONS

BLACK CHICKPEA AND AMARANTH SALAD	425
BARLEY AND BROCOLLI PORRIDGE barley and brocolli with home made spices cooked to perfection	545
BAJRA KI KHICHDI pearl millet, green vegetables, desi ghee	545

BREADS

ROTI tandoori, butter, masala	120
NAAN plain, butter, garlic	130
PARATHA laccha, pudina, garlic, green chilli	130
KULCHA herb potato, red onion, paneer	150

DESSERTS

MAHARAJA RABDI FALOODA	345
BADAMI MOONG DAL HALWA	345
GULKAND KA GULAB JAMUN	345
KESARI RASMALAI	345