



*A story conceived in 1994; still being written ....“T Oaks” is a way of life for many of its characters. Having grown with them, served them their first drink, witnessed their first intoxication :), laughed with them, given them a shoulder to cry on occasionally, played their music, seen them getting married and stepping into parent hood (not necessarily in that order), together we have written many chapters.*

*As we welcome the second generation and the uninitiated into our tribe, we continue to take our music as seriously as our food and drink. A garden section, a non-smoking restaurant, and a bar constitute “T Oaks”. Serving North Indian cuisine, an extensive range of kababs, drinks (including various flavours of the Barmans Pitcher) and music is what we do.*

*To all those we have disappointed in the past and will disappoint in the future....we will continue to try not to repeat those instances.*

*Thank you for letting us into your lives.*

*It continues to be fun.*

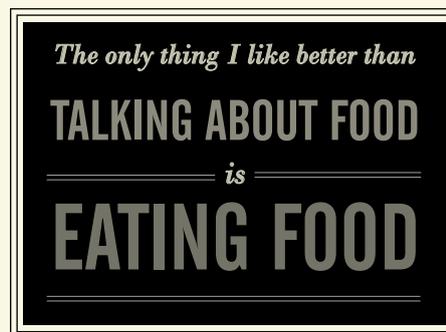
# SOUPS

PLEASE ASK FOR THE SOUPS OF THE DAY FROM THE LIST BELOW.

POTATO LEEK SOUP	200	CREAM OF TOMATO / MUSHROOMS	170
HERBED PUMPKIN SOUP	200	CREAM OF TOMATO AND BASIL	170
ROASTED CORN CAPSICUM SOUP	200	SHRIMP CORIANDER LIME SOUP	210
CREAM OF BROCCOLI AND ALMOND SOUP	200	CREAM OF CHICKEN SOUP	210

# SALADS

<b>SHREDDED ASIAN PEAR SALAD</b> (Pear, assorted vegetables, mixed lettuce and herbs with soy chilli dressing)	400
<b>PANZANELLA</b> (Bocconcini cheese, baby tomatoes, mixed greens and garlic croutons in a pesto dressing)	400
<b>SMOKED POTATO AND FETA CHEESE</b> (Smoked baby potatoes, mixed lettuce, feta and olives in a lime mustard vinaigrette)	400
<b>CORN SALAD</b> (American corn with diced vegetables)	290



<b>APPLE LETTUCE SALAD</b> (Apple wedges, parsley, ice berg lettuce, cheese, walnuts drizzled with olive oil)	400
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# STARTERS

# VEGETARIAN

<b>ASSORTED PLATTER</b>	810	<b>BABYCORN CHILLY</b> 🌶️	370
<b>SAUTE BROCCOLI</b> (Broccoli stir fried with garlic, olive oil and chilly flakes)	430	(Babycorn deep fried in a tempura batter, schezwan sauce,soya sauce, green chilly and capsicum)	
<b>GARLIC HERB BREAD</b> (Grilled sliced baguettes sprinkled with oregano and garlic)	240	<b>CRISPY BABYCORN</b>	370
<b>CHEESE GARLIC HERB BREAD</b> (Grilled sliced baguettes topped with cheese)	280	(Babycorn deep fried in a red chilly paste batter)	
<b>CHEESE CORN CROQUETTES</b> (Corn and cheese croquettes deep-fried and served with barbecue sauce)	370	<b>PANEER TIKKA</b>	370
<b>BABYCORN FRITTERS</b> (Babycorn deep fried in a cornflour batter)	370	(Cottage cheese marinated with red chilly paste and curd; barbecued)	
		<b>PANEER HARIYAALI TIKKA</b>	370
		(Cottage cheese marinated in a green chilly and mint paste; barbecued)	
		<b>PANEER CHILLY</b> 🌶️	370
		(Cottage cheese stir fried with soya sauce, onions and green chillies)	

Please inform us of any allergies you might have

We use refined sunflower oil/ olive oil for cooking

All prices are in INR.

Taxes as applicable.

# VEGETARIAN

<b>STUFFED TANDOORI MUSHROOMS</b> (Mushrooms stuffed with cheese; barbecued)	<b>370</b>	<b>HARRA BARRA KABAB</b> (Minced spinach and vegetable cutlets, deep fried)	<b>310</b>
<b>MAKAI SHEEKH KABAB</b> (Corn, cottage cheese minced mixture; barbecued)	<b>370</b>	<b>CRISPY POTATOES</b> (Juliennes of potatoes coated with red chilly paste, deep fried)	<b>310</b>
<b>SAUTE' MUSHROOMS</b> (Fried mushrooms stir fried in soya sauce and onions)	<b>330</b>	<b>POTATO WEDGES</b> (Deep fried wedges of potato)	<b>310</b>
<b>GARLIC MUSHROOMS</b> (Fried mushrooms tossed with garlic and tomato)	<b>330</b>	<b>SALTED CASHEWNUITS</b>	<b>310</b>
<b>TANDOORI MUSHROOMS</b> (Mushrooms marinated with red chilly paste and curd; barbecued)	<b>330</b>	<b>CHEESE CHERRY PINEAPPLE</b>	<b>220</b>
<b>THAI STYLE DUM ALOO</b> (Baby potatoes with Thai red curry paste; barbecued)	<b>310</b>	<b>FRENCH FRIES / PERI PERI FRIES</b>	<b>180</b>

**COUNT THE MEMORIES**  
*not the calories*

# NON-VEGETARIAN

<b>ASSORTED PLATTER</b>	<b>1050</b>	<b>TANDOORI / PERI PERI POMFRET</b> (Whole fish marinated with curd and red chilly paste/ peri peri marination; barbecued)	<b>AS PER CATCH</b>
<b>PRAWNS - </b> <b>PEPPER ROAST / TANDOORI</b> (Prawns stir fried with curry leaves and crushed black pepper / marinated with curd and red chilly paste)	<b>AS PER CATCH</b>	<b>TANDOORI MURGH </b>	<b>550</b> (Whole chicken marinated with red chilly paste and curd; barbecued)
<b>KAFFIR LEMON PRAWNS</b>	<b>AS PER CATCH</b> (Thai butter flavoured prawns with kaffir lemon)	<b>CHICKEN PEPPER ROAST</b>	<b>400</b> (Chicken on the bone tossed with crushed black pepper)
<b>FISH TAWA FRY </b>	<b>AS PER CATCH</b> (Fish slices pan fried with mild spices)	<b>PERI PERI CHICKEN TIKKA</b>	<b>400</b> (Chicken tikka in a peri peri marination; barbecued)
<b>FISH N CHIPS/ FISH FINGERS</b>	<b>AS PER CATCH</b> (Boneless fish deep fried)	<b>CHEESE AND ONION CHICKEN TIKKA</b>	<b>400</b> (Creamy cheese and onion flavoured tikka; barbecued)
<b>FISH TIKKA / HYDERABADI TIKKA</b> (Boneless fish marinated with curd and red chilly paste / black pepper corns)	<b>AS PER CATCH</b>	<b>MURGH SHEEKH KABAB</b>	<b>400</b> (Chicken mince marinated with various spices; barbecued)
<b>FISH CHILLY </b>	<b>AS PER CATCH</b> (Fish stir fried with schezwan and soya sauce, capsicum, green chilly and onions)	<b>MURGH TIKKA</b>	<b>400</b> (Chicken marinated with curd and red chilly paste; barbecued)

Tomato, Potato and chilli don't belong from Indian Origin. These staple ingredients of Indian Cuisine were brought to India by the Portuguese

<b>MURGH ANGAARE</b> 	400
(Chicken in a spicy marination; barbecued)	
<b>MURGH MALAI TIKKA</b>	400
(Chicken marinated with cream, cashew, cheese; barbecued)	
<b>MURGH SHOLAY KABAB</b> 	400
(Chicken in a spicy marination wrapped in egg; barbecued)	
<b>TANDOORI CHICKEN WINGS</b>	400
(Chicken wings marinated with curd and spices)	
<b>MURGH BANJARA KABAB</b>	400
(Chicken marinated with curd and cream, green chilly, cashewnut; barbecued)	

<b>MURGH LASOONI PEPPER TIKKA</b>	400
(Chicken marinated with cream, black pepper and garlic flakes; barbecued)	
<b>MUTTON PEPPER ROAST</b> 	490
(Mutton tossed with crushed black pepper)	
<b>SHAAMI KABAB</b>	430
(Minced lamb cutlets with spices and pulses; deep fried)	
<b>MUTTON SHEEKH KABAB</b>	430
(Lamb mince spiked with green chilly and other spices; barbecued)	

## NACHOS

<b>CLASSIC BEAN</b>	370
(The classic black beans and herbed sour cream variation)	
<b>MUSHROOMS AND CORN</b>	370
(Roasted mushrooms and corn variation with bell peppers and fresh tomato salsa)	

<b>SMOKED CHICKEN</b>	400
(Smoked chicken marinated with paprika and oregano served along with fresh bell peppers)	
<b>CHILLI LAMB MINCE</b>	420
(Spicy minced meat served with shredded bell peppers and sour cream)	

## NANZAS

(Our Desi naan based pizzas topped with cheese and..)

<b>OLIVES</b>	400
<b>PANEER</b>	400
<b>CHICKEN TIKKA / PERI PERI / SMOKED CHICKEN</b>	400
<b>KHEEMA</b>	420

## WRAPS

<b>PANEER TIKKA WRAP</b>	310
(Barbecued cottage cheese pan fried with onions, wrapped in a roti)	
<b>BUTTER CHICKEN WRAP</b>	350
(As it says above)	
<b>CHICKEN KATHI WRAP</b>	350
(Barbecued chicken pan fried with onions wrapped in a roti)	

— THE ONLY —

**TIME TO EAT  
DIET FOOD**

IS WHILE YOU'RE  
WAITING

— FOR YOUR —

**STEAK**

— TO COOK —

# MAIN COURSE

## VEGETARIAN

<b>STIR FRIED VEGETABLES</b> (Broccoli, red and yellow bell peppers, mushrooms, babycorn stir fried in olive oil)	<b>430</b>	<b>LASSOONI PALAK</b> (Spinach paste with garlic)	<b>350</b>
<b>PANEER TIKKA MASALA</b> 🍴 (Cottage cheese marinated in spiced yoghurt, charcoal grilled, served in an onion tomato gravy)	<b>390</b>	<b>SUBZI TAWA MASALA</b> 🍴 (A spicy dry assorted vegetables on tawa preparation)	<b>350</b>
<b>TAWA PANEER</b> (Grated cottage cheese in a semi-dry rich gravy)	<b>390</b>	<b>SUBZI KADHAI</b> (Assorted vegetables in an onion tomato gravy)	<b>350</b>
<b>PANEER MAKHANWALA</b> (Tender cottage cheese in a tomato gravy laced with fresh cream)	<b>390</b>	<b>BHINDI MASALA</b> (Ladyfingers fried with Indian spices)	<b>350</b>
<b>KADHAI PANEER</b> (Cottage cheese in an onion based curry)	<b>390</b>	<b>MATKI</b> (Sprouts with a tangy flavor)	<b>240</b>
<b>SARSON KA SAAG</b> <i>(Seasonal)</i> (A north Indian winter speciality of mustard leaves, best had with makki (maize flour) roti)	<b>390</b>	<b>METHI ALOO</b> (Potatoes and fresh fenugreek tossed with spices and served dry)	<b>350</b>
<b>PALAK PANEER</b> (Spinach and cottage cheese with a hint of garlic and blended with fresh cream)	<b>390</b>	<b>JEERA ALOO</b> (Potatoes tempered with cumin and finished with coriander)	<b>350</b>
<b>LAHORI MALAI KOFTA</b> (Paneer koftas in an onion tomato gravy)	<b>390</b>	<b>DAL BUKHARA</b> (Black lentils cooked on a slow fire overnight to give a perfect creamy texture)	<b>310</b>
<b>METHI MUTTER MALAI</b> (Green peas and fenugreek in a cashewnut gravy topped with cream)	<b>390</b>	<b>DAL MAKHANI</b> (Rajma (kidney beans) and urid dal (black lentils) cooked on a slow fire overnight and flavoured with a garlic onion mix )	<b>310</b>
<b>SUBZI MAKHANWALA</b> (Fresh vegetables in a smooth, creamy tomato gravy, garnished with cream)	<b>390</b>	<b>DAL HYDERABADI</b> 🍴 (Yellow lentils (tur dal) tempered with various spices and condiments)	<b>310</b>
<b>KHUMBH MUTTER</b> 🍴 (Mushrooms and green peas served in a spicy onion and tomato curry)	<b>350</b>	<b>DAL TADKA</b> (Yellow lentils (tur dal) in a garlic onion flavor)	<b>310</b>

MY FAVOURITE EXERCISE IS A CROSS BETWEEN  
A LUNGE & A CRUNCH

IT IS CALLED LUNCH

## CHICKEN

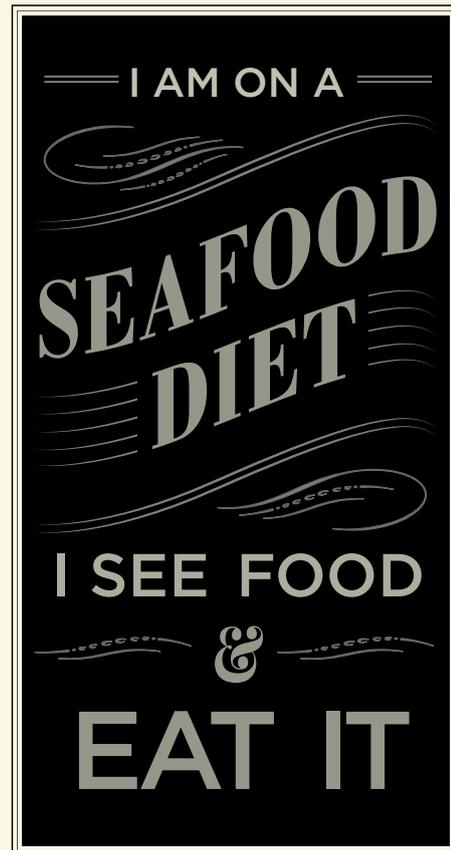
<b>TANDOORI CHICKEN MAKHANWALA</b> (Shredded tandoori chicken in a tomato gravy)	<b>490</b>	<b>MURGH LAHORI</b> (Chicken tikka in an onion tomato curry, spiked with crushed pepper)	<b>470</b>
<b>MURGH MAKHANWALA</b> (Barbecued chicken in a non-spicy tomato curry, topped with fresh cream)	<b>490</b>	<b>MURGH PATIALA</b> (Grilled chicken wrapped in egg in a mildly spiced tomato cashew base curry)	<b>470</b>
<b>MURGH TIKKA MASALA</b> 🌶️ (Tender chicken tikka in a thick tomato onion gravy)	<b>490</b>	<b>MURGH KABAB MASALA</b> 🌶️ (Chicken sheekh kababs served in a spicy onion and tomato gravy)	<b>470</b>
<b>MURGH HANDI</b> (Chicken on the bone in a spicy curry of red chilly, turmeric)	<b>490</b>	<b>KACHCHI MIRCH KA MURGH</b> 🌶️ (Succulent chicken pieces cooked in a spicy cashewnut and mint chutney curry)	<b>470</b>
<b>BALTI CHICKEN</b> 🌶️ (Chicken mince and pieces in a spicy onion gravy)	<b>470</b>	<b>MURGH BHUNA</b> (A semi dry chicken speciality cooked in a mildly spiced onion tomato gravy)	<b>470</b>
<b>MURGH TAWA MASALA</b> (Chicken mince and pieces in a thick medium spicy onion gravy)	<b>470</b>		

## SEA FOOD

<b>FISH CURRY</b> 🌶️ (Fish (pomfret / surmai slices) in a spicy coconut based curry)	<b>AS PER CATCH</b>
<b>PRAWN CURRY</b> 🌶️ (Prawns in a spicy coconut based gravy)	<b>AS PER CATCH</b>

## MUTTON

<b>SUKHA GOSHT</b> (Dry lamb tossed with capsicum, onions and garnished with coriander)	<b>490</b>
<b>GOSHT ROGAN JOSH</b> 🌶️ (Mutton on the bone in a spicy gravy)	<b>490</b>
<b>KHEEMA</b> 🌶️ (Lamb mince, spices; semi dry)	<b>490</b>
<b>KACHCHI MIRCH KA GOSHT</b> 🌶️ (Mutton in a spicy cashewnut and mint chutney curry)	<b>490</b>
<b>BALTI GOSHT</b> 🌶️ (Mutton mince and pieces in a spicy onion gravy)	<b>490</b>



*Shah Jahan instructed his cooks to add more haldi, jeera and dhania to the food for their medicinal properties. Legend has it that his cooks also added red chilli powder to keep evil spirits at bay.*

## RICE

PRAWNS BIRYANI	AS PER CATCH	VEGETABLE BIRYANI	350
GOSHT BIRYANI	490	DAL KHICHDI	300
MURGH BIRYANI	470	PEAS PULAO	210
ONION NUT PULAO	280	JEERA RICE	210
CURD RICE	220	PLAIN RICE	160

## CURD

BOONDI /CUCUMBER/ PINEAPPLE - RAITA	110
SPINACH/ALOO /PUDINA MIXED VEG - RAITA	110
PLAIN CURD	80

## INDIAN BREADS

ASSORTED BASKET	310
KHEEMA NAAN	250
STUFFED NAAN / KULCHA (as per your choice)	160
GARLIC NAAN / ONION KULCHA	100
LACHHEDAR PARATHA	65
MAKKI ROTI	65
BUTTER ROTI / NAAN	65
TANDOORI ROTI / NAAN	43

FRIDAY

*is my second  
favourite*

**F**  
*word*

*my first is*

**FOOD**  
DEFINITELY  
FOOD

*Biryani is derived from the Farsi word birian. In the olden days, rice was stir-fried in clarified butter (or ghee) before it was boiled in water. Hence, "fried before cooking". Biryani some believe it was the Mughal version of fusion foods, the coming together of delicate Persian pilaus with the robust spices of India. Pilaus arrived in India with Arab traders and invaders. The one-pot dish was favoured by soldiers when they set up camp for the night. As different cooking styles were employed, biryani and pulao gradually parted ways. The main difference seems to be that in biryani the meat is arranged between layers of rice.*

# DESSERTS

CHOICE OF ICE CREAMS .....	AS PER ORDER
• WARM CHOCOLATE BROWNIE .....	330
(Eggless also available) (served with vanilla ice cream)	
• CHOCOLATE MOUSSE .....	260
(A creamy chocolate dessert)	
SEASONAL FRESH FRUIT .....	260
GAAJAR KA HALWA (SEASONAL) .....	260
(A winter dessert of grated carrots simmered in milk and best had with vanilla ice cream)	
KHUBANI KA MEETHA .....	260
(Stewed dried apricots that can be had with fresh cream or vanilla ice cream)	
MALAI KULFI .....	150
(A frozen sweetened dessert of condensed flavoured milk)	
SEASONAL FLAVOURED KULFI .....	170
GULAB JAMUN .....	130

*Life is uncertain*

**EAT DESSERT FIRST**

