A truly fine meal is enjoyed
not once but three times,
in anticipation, in consumption
and in remembrance

Made in India offers a new dining experience...flavors of the long forgotten cuisines of India, where the menu presents a “delicious departure” from the ordinary.

Our menu is rooted in the rich royal heritage of India and is a combination of subtle tastes where the flavours are as varied as India’s climate and as exotic as India’s royal culinary legacy. Our passionate team of chefs, who believe in absolute perfection, are offering a true feast for all four senses with a range of signature dishes. The blending and preparation of spices in a century old craft and is indispensable to Indian cuisine. Recreating the magic of spices, our master chefs have carefully handpicked spices/flavours often used in Kitchens of the erstwhile royalties.

Made in India is a culinary where dinners now have access to a unique experience, which brings together the New Age with the Old Age. While we take pride in our traditional Indian cuisine, our master chefs have introduced the “Futuristic cuisine” which marks the evolution of the Indian cuisine as it would be desired by the future palate. While catering to the sensitive palates and aesthetic sensibilities of a progressively demanding public the futuristic cuisine includes Paprika infused chicken tikka, Char grilled Prawns with lemongrass and Kafir lime leaf, Thyme Oil marinated with fish tikka, Cottage cheese steaks with a hint of basil, Saffron and rosemary mushroom brochette.

For dinners who are looking for home like-like food made with less oil and spices, food served in desi style definitely stands apart for its very “ma-like” cooking style.

Shuruwat - Starters

Non Vegetarian Kabab Platter - Jheenga kali mirch, samak-e-sakhnavi, murg tawa Kabab and mutton tikka **1750**

Jhinga Kali Mirch - "Jumbo Prawns" coated with hung curd, freshly ground pepper cooked in clay oven **1375**

Mass-e-Angara - "Prawns" marinated with Peepli Masala cooked in clay oven **1375**

Mahi Chatpati - Deep fry Fish marinated with red chilli hung curd, coated with semolina **1200**

Tilasmi Mahi Tikka - "Fish Cubes" in a spiced marinated with sesame seeds, cooked in Clay oven **1200**

Samak-e-Sakhnavi - "Minced Fish" mix with fresh coriander, chilli,onion paste skewered and cooked on Sigree **1200**

Murgh Gola Kabab - House speciality soft, succulent melt in the mouth minced chicken kabab, Infused with raw papaya paste, marinated with poppy seed and aniseed cooked on sigree **1200**

Murgh Cafreal Kabab - A popular spicy Goan Chicken preparation based on traditional Portuguese cooking, marinated with fine paste of coriander, green chillies, ginger and garlic **1200**

Tala Murgh - Deep fried chicken with bone, marinated with red chilli, ginger garlic paste **1200**

Zaffrani Murgh Tikka - "Tender Morsels of Chicken" flavored with Kashmiri Saffron **1200**

Murgh Tawa Kabab - "Chicken and Bengal Gram Patties" infused with green chillies and shallow fried **1200**

Bhatti ka Murgh - "House speciality" of whole spring chicken with clarified butter and flavored with star anise **1450**

Chapli Kabab - "Mince mutton patty" marinated with garam masala and chilli powder, coriander fried egg and shallow fried with ghee **1350**

Sultani Seekh - "House speciality" minced mutton in seekh infused house made spices. Cooked on sigree, cut and served at your table **1350**

Mutton Tikka Kabab - "Mutton chunks" marinated in mustered oi1 and hand crushed spices cooked on sigree **1350**

Dora Kabab - "Minced Lamb Kabab" with rare spices (like ocean froth) wrapped on sandal wood stick and cooked over charcoal **1350**

Kakori Kabab - "Spiced Ground Lamb "combined with raw papaya and thirty two spices, finished over charcoal **1350**

Galouti Kabab - "Finely Minced Lamb Galette "with spices, cooked on griddle, served with a traditional wheat bread **1200**

Gosht ke Shammi - Tender Mutton mince galette cooked on slow heat with chillies, bengal gram and then finished on Indian tawa **1200**

Awadhi Seekh Kabab - "Skewered Spiced Lamb"with cashew nuts and spices slow cooked on skewers over live coal **1200**

Healthy options

Made In India signatures

All prices are in indian rupees.
Taxes as applicable. We levy 5% service charge.
Please inform the server for any food allergies.

Subz Kabab Platter - Tandoori aloo, kastoori paneer tikka, hara kabab and Zameeni hayyat **1350**

Broccoly -E- Nazuk - "House speciality" mouth melting kebab stuffed with mozzarella cheese and grilled on pan **875**

Bharwa Tandoori Gucchi - House speciality stuffed morel with nuts and cottage cheese marinated with hung curd and home made spices cooked on char coal **1250**

Khumb Gilavate - House speciality mouth melting mushroom kebab marinated with kachari masala cooked on tawa **875**

Bharwa Paneer - House speciality deep fried cottage cheese marinated with gram flour, Turmeric, ginger and spices, coated with spicy pop dam stuffed with Fresh pine apple **875**

Dahi ke Kabab - "Yoghurt Pattie" flavoured with cardamom stuffed with pomegranate griddle fried with ghee **875**

Hare Mutter ka Kabab - "Green Pea Dumpling" filled with cheese and raisins, shallow fried **875**

Navrattan Kabab - "Vegetable Kabab" with a combination of nuts, vegetables and griddle fried **875**

Makai Chuimui Kabab - "Corn Pattie" with reduced milk and ground spices, shallow fried **875**

Dal ke Kabab - "Lentil Galette" finely mashed yellow lentil stuffed with sprouts and griddle fried **875**

Hara Kabab - "Spinach Galette" cooked with roasted gram flour and pan grilled **875**

Tandoori Aloo - "Potato Barrels" filled with finely grated seasoned potato and cooked in a clay oven **875**

Kastoori Paneer Tikka - "Cottage Cheese Steaks" marinated in yoghurt, gram flour and yellow chillies, tandoor cooked **875**

Zaffrani Paneer Tikka - Cottage Cheese Steaks marinated with Kashmiri Saffron and cooked in Indian clay oven **875**

Zameeni Hayyat - Shallow fried shredded beetroot patties served with mint chutney **875**

Healthy options
Made In India signatures
Vegetarian preparations

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Shorba - Soups

Murgh Dhaniya aur Pudina Shorba - Chicken and green coriander, mint with Indian spices	**500**
Murgh Zafrani Shorba - Chicken stock with whole spices served with saffron & fresh cream	**500**
Murgh Badami Shorba - Chicken and almond broth with Indian spices	**500**
Addas Shorba - Lentil cooked with whole spices	**450**
Till ka Shorba - Roasted sesame seeds cooked with whole spices	**450**
Haryali Shorba - Broccoly finished with creamy juice	**450**
Tamatar aur Nariyal ka Shorba - "Tomato Broth" finished with coconut	**450**

Curries - Gravy

Jhinga Masala - "Stir fried Prawns" in a spiced onion and tomato gravy	**1550**
Malabar Fish Curry - "Fillet of Fish" cooked in tomato onion gravy finished with coconut milk	**1350**
Murgh Estew - House speciality special wall city dish cooked with samuchi spices	**1250**
Dhaniya Murgh - "Chicken Morsels" simmered gently in a satin smooth coriander flavored sauce	**1250**
Murgh Nawabi Lukma - Tender chicken morsels in a rich gravy of cashew nut, red chillies and yoghurt	**1250**
Murgh Methi Masala - Chicken morsels with fenugreek, onion & tomato gravy with spice	**1250**
Murgh Khurchan - "Julienne of Chicken "stir fried with sliced onion, bell pepper and tomato	**1250**
Mutton Korma - House speciality, House style korma with perfect blend of curd and brown onion paste slow cooked in 'DEGH' with special korma spices	**1350**
Nihari - "Lamb Shanks" cooked in its own steam with mace, brown onion and cardamom	**1350**
Gosht Rezala - Succulent Lamb morsels cooked in mild yoghurt gravy	**1350**
Gosht Abey Shiri - Mutton with Milk, curd, rosewater and saffron	**1350**

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Curries - Gravy

Paneer Mirchi ka Keema - House speciality grated cottage cheese with chunks cooked in desi ghee and fresh red and green chili (big) **925**

Subz-Bahar Gucchi - House speciality Semi dry preparation of Kashmiri mushroom with mix vegetables **1250**

Subz- Jodhpuri - Mixed vegetable with jodhpur spices **925**

Paneer Khusro - Stuffed Cottage Cheese with Reduced milk, Pomegranate and nuts served in rich gravy **925**

Palak Soya - "Spinach and Fennel" tossed together with a tempering of cumin **925**

Khatte Meethe Baingan - "Sweet and Sour Aubergine" in a tangy yoghurt gravy **925**

Aloo ki Katli - Sliced Potatoes tempered with asafoetida flavor **925**

Punjabi Wadiyan - Spicy lentil dumplings in a perfumed gravy of onion and tomato with green chilli **925**

Bahar Khudar - Mix vegetable cooked with rich gravy **925**

Mussalam - e - Gucchi - House speciality "Stuffed Morel" with nuts and cottage cheese in a smoked onion and nut gravy **1250**

Khubani Bhare Koftey - "Cottage Cheese Dumplings" stuffed with apricot and simmered in a royal blend of almonds and reduced milk **925**

Palak Paneer ke Koftey - "Spinach and Cottage Cheese dumpling"simmered in satin smooth tomato gravy **925**

Gobhi Mussalam - "Cauliflower "cooked in a rich cashew nut and brown onion gravy, finished with cream **925**

Bhindi Masala - "Stir Fried Okra" made with semi dry onion and tomato cubes **925**

Healthy options
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Vegetarian preparations

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Dal - Lentils

Dal Makhani - Black lentils soaked and cooked slowly overnight, finished with fresh cream & butter **725**

Peeli Dal Tadka - Yellow lentils tempered with cumin seeds, red chillies and tamarind **625**

Hara Moong Mughlai - "Whole Green Gram" cooked overnight on a live coal, tempered with garlic and dill leaves **625**

Biryani/ Pulao - Rice

Mutton Biryani - House speciality flavorful combination of basmati rice, mutton and traditional spices **1350**

Murgh Biryani - House speciality chicken cooked with whole spices and flavor of basmati rice **1250**

Gucchi Dum Pulao - House speciality stuffed morels and paneer with green spices cooked with basmati rice **1400**

Tarkari Biryani - Mix vegetable cooked with onion, curd and five spices cooked with basmati rice **1075**

Sultani Khushka - Basmati rice cooked in milk and ghee **575**

Pulao - Jeera/Mutter/Paneer cooked with basmati rice **625**

Healthy options
Made In India signatures
Vegetarian preparations

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Rotiyan - Breads

Keema Kulcha - Refined flour bread stuffed with spiced minced lamb	**250**
Broccoli and Cheese Kulcha - A house speciality of stuffed bread with broccoli and cheese	**225**
Kulcha - With your choice of filling of onion, paneer or aloo	**225**
Lal Mirch ka Paratha - Wheat flour bread with a flavoring of red chilli powder	**185**
Seasonal Parantha - Whole wheat flour stuffed with seasonal vegetables	**200**
Rogani Roti - Whole wheat flour topped with rogan (spiced oil)	**185**
Kabalian Naan - Refined flour bread made with a combination of sesame seeds	**185**
Khurmi Naan - Refined flour bread stuffed with cheese, topped with diced tomatoes	**185**
Khameeri Roti - Leavened sour dough bread made with wheat flour	**175**
Roomali Roti - Thin bread like a handkerchief	**175**
Missi Roti - Spiced Indian bread with Gram Flour	**175**
Tawa Roti - Whole wheat flour bread cooked on griddle	**175**

Healthy options
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Vegetarian preparations

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Meetha - Desserts

Pick your choice of dessert for INR **475**

Phirnee - Reduced sweetened milk with grounded rice, nuts and saffron

Homemade Malai Kulfi - Parfait of reduced milk , flavoured with cardamom

Gulukand Jamun - Reduced milk dumpling stuffed with rose petals

Seasonal Halwa - Please ask your server for the season's specialty

Chocolate Rasmalai Terrine/ Baked Kulfi and Date Alaska

Vegetarian preparations

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MADE IN INDIA SPECIAL

(No Onion, No Garlic)

Kastoori Paneer Tikka	**875**
Hara Kabab	**875**
Garden Green Salad	**375**
Paneer Ki Bhujiya	**925**
Dal Chonka	**625**
Palak Corn	**925**
Day Special Subzee	**925**

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NEW AGE CUISINE

A Futuristic Form of the Evolution of Indian Cuisine

STARTERS

Shahi Gilawat Kabab

Zaffrani Murgh Tikka

Navrattan Kabab

Hare Mutter ka Kabab

MAIN COURSE

Char grilled prawns with lemongrass and kafir lime leaf

Thyme oil marinated fish tikka

Paprika infused chicken tikka

Cottage cheese steaks with a hint of basil

Saffron and rosemary mushroom brochette

DESSERT

Chocolate rasmalai terrine/ Baked kulfi and date alaska

All main course are accompanied with a small helping of dal, vegetable and bread.
Pick your choice of starter, main course and dessert for INR 1795+ taxes per person.

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Vegetarian preparations