



22 APR —  
01 MAY 2016

*Five Years of Celebrating Fine Dining*

## Baluchi

### OLA Prime presents Restaurant Week Delhi Vegetarian Menu

#### SOUP

Tamatar Aur Gajjar ka Ark

Light Soup of fresh tomatoes and carrot flavoured with fresh coriander and black pepper

#### APPETISER

*Choice of any one*

Malai Artichoke

Juicy vinaigrette artichoke marinated with cream and yoghurt, enhanced with special Indian spices and grilled to perfection in tandoor

Ajwaini Paneer Tikka

Fresh cottage cheese with tangy marination of crushed spices and carom seeds, grilled in a clay oven

Subz ki Seekh

Skewered kebab of vegetables, soya nuggets and cottage cheese, spiked with ginger, green chilies and spices

#### RW Signature Appetiser

Dahi aur Sing Daney ke Kebab

Mouth melting curd patties coated with peanuts and cooked over a griddle

#### MAIN COURSE

*Choice of any one*

Aloobukhara Kofta

Dumplings of cottage cheese stuffed with prunes, simmered in tomato and saffron gravy

Methi Palak Papad ki Sabzi

Melange of green leafy spinach and fresh fenugreek finished with fried papad

*Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner*

*RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra*

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra.*

Presented by



Quality Sedans | Top Drivers | Auto Connect Wi-Fi

Online Partner



Charity Partner



Created by



@rwindia

/RestaurantWeekIndia

@restweekindia



22 APR —  
01 MAY 2016

### **Five Years of Celebrating Fine Dining**

Gobhi Broccoli aur Aloo ki Sabzi

A combination of crispy broccoli, cauliflower and baby potato tossed in a home style gravy

Dal Baluchi

A harmonious combination of black lentil, ginger and garlic simmered overnight on charcoal fire and finished with cream

### **RW Signature Main Course**

Paneer Lababdar with Laccha Parantha

Onion and tomato based masala cooked with indian spices served along with traditional layered Indian bread

### **STAPLES**

*Choice of any one*

Missi Roti

Tandoori Roti

Roomali Roti

### **BIRYANI**

Paan ki Biryani

Fragrant preparation of basmati rice with vegetables, beetel nut leaves and sweetened rose petals

### **DESSERT**

*Choice of any one*

Gulkand Gulab Jamun

Dumpling of milk reduced to semi solid texture, dipped in saffron honey syrup

Phirni Sakora

A light dessert of milk with pounded basmati rice flavoured with cardamom and served in an earthen pot

Kesari Kulfi

Indian version of ice cream made from reduced milk and flavoured with saffron

**Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner**

**RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra**

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra.*

Presented by



Quality Sedans | Top Drivers | Auto Connect Wi-Fi

Online Partner



Charity Partner



Created by



@rwindia

/RestaurantWeekIndia

@restweekindia



22 APR —  
01 MAY 2016

*Five Years of Celebrating Fine Dining*

## Baluchi

### OLA Prime presents Restaurant Week Delhi Non Vegetarian Menu

#### SOUP

Gaffari Paya Shorba

Velvety mutton soup with chunks of meat with a flavour of green apple and Kashmiri spices, lace with lemon

#### APPETISER

*Choice of any one*

Panchporan Mahi Tikka

River sole fillet marinated with a combination of pounded mustard, fennel, cumin, fenugreek and kalonji seeds

Mutton Chapli Kebab

Pomegranate, coriander and black pepper corn flavoured minced mutton kebabs, cooked on a griddle

Bhune Masale ka Tandoori Chooza

Spring chicken marinated with brown onion paste and selected Baluchi spices, roasted in a clay oven

#### RW Signature Appetiser

Gilafi Murg ke Seekh

Tender kebab of minced chicken, herbs and spices coated with tri peppers and roasted in a clay oven

*Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner*

*RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra*

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra.*

Presented by



Quality Sedans | Top Drivers | Auto Connect Wi-Fi

Online Partner



Charity Partner



Created by



@rwindia

/RestaurantWeekIndia

@restweekindia



22 APR —  
01 MAY 2016

### **Five Years of Celebrating Fine Dining**

#### **MAIN COURSE**

*Choice of any one*

Shorshey Maach

Bengali style mustard flavoured sole fish curry

Kashmiri Roganjosh

Lamb simmered in Kashmiri red chili gravy with hint of fennel and garlic. Speciality form 'The Lalit, 'Srinagar.

Murgh Makhanwala

Char-grilled morsels of chicken, cooked in rich tomato gravy with blend of special spices

Murgh Balti Yakhni

Succulent pieces of chicken cooked in delicate masala gravy and yoghurt, enriched with Kashmiri spices

#### **RW Signature Main Course**

Afghani Nalli Nihari with Laccha Parantha

A traditional baby lamb stew made from shanks, simmered overnight in amce and yoghurt gravy served along with traditional layered Indian bread

#### **STAPLES**

*Choice of any one*

Missi Roti

Tandoori Roti

Roomali Roti

#### **BIRYANI**

Hydrabadi Gosht Dum Biryani

Marinated lamb and aromatic basmati rice cooked in a traditional dum style and finished in a clay pot

**Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner**

**RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra**

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra.*

Presented by



Quality Sedans | Top Drivers | Auto Connect Wi-Fi

Online Partner



Charity Partner



Created by



@rwindia

/RestaurantWeekIndia

@restweekindia



22 APR —  
01 MAY 2016

### ***Five Years of Celebrating Fine Dining***

#### **DESSERT**

*Choice of any one*

Gulkand Gulab Jamun

Dumpling of milk reduced to semi solid texture, dipped in saffron honey syrup

Phirni Sakora

A light dessert of milk with pounded basmati rice flavoured with cardamom and served in an earthen pot

Kesari Kulfi

Indian version of ice cream made from reduced milk and flavoured with saffron

***Price is INR 1100/-\* per head for lunch and INR 1300/-\* per head for dinner***

***RW Signature Appetiser: INR 200/-\* per head extra, RW Signature Main Course: INR 300/-\* per head extra***

*Please let your server know of any dietary restrictions or allergies. Please note if you choose the Signature Option your regular selection will be replaced with the Signature Option. \*Government taxes and Service Charges as applicable will be charged extra.*

Presented by



Quality Sedans | Top Drivers | Auto Connect Wi-Fi

Online Partner



Charity Partner



Created by



@rwindia

/RestaurantWeekIndia

@restweekindia