

Food Delivery MENU



SALAD BAR

GARDEN GREEN (V)
200
Melange of Fresh Vegetable and Herbs

APPETIZERS

| | |
|--------------------------------------------------------------------------------------------------------------|---------|
| PALAK MOONGFALI KI SEEKH (V) | 300 |
| <i>Spinach and peanut seekh kebab, cooked in tandoor</i> | |
| ZAFFRANI KHUMB TIKKA (V) | 350 |
| <i>Mushroom tikka marinated with yogurt, yellow chilli and spices, cooked in tandoor</i> | |
| MULTANI PANEER TIKKA (V) | 350 |
| <i>Cottage cheese stuffed with chutney marinated with saffron, yoghurt and spices, cooked in tandoor</i> | |
| TANDOORI MURG (Full/ Half)(NV) | 375/650 |
| <i>Kashmiri chilli and yogurt marinated spring chicken, cooked in tandoor</i> | |
| DRY CHILLI CHICKEN (NV) | 400 |
| <i>crispy fried chicken pieces with julienne of ginger, garlic, chili and soya sauce</i> | |
| MURG TIKKA (NV) | 400 |
| <i>Succulent chicken marinated in saffron flavoured yogurt with exotic spices, char - grilled in tandoor</i> | |
| AJWAINI MAHI TIKKA (NV) | 500 |
| <i>Basa chunks marinated in carom seeds, red chillies, thick yoghurt, mustard oil, cooked in tandoor</i> | |
| GOSHT SEEKH KEBAB (NV) | 500 |
| <i>A mixture of minced mutton, garlic and spices thinly wrapped around a skewer, cooked in tandoor</i> | |
| PRAWNS IN HUNAN SAUCE (NV) | 550 |
| <i>Prawns tossed in hunan sauce</i> | |

MAIN COURSE

ASIAN



RICE AND NOODLES

BABY CORN AND MUSHROOMS IN HUNAN (V) 350

Wok-tossed baby corn and mushroom in Hunan sauce

MANCHURIAN (DRY OR GRAVY) (V/ NV) 330/385/400

Vegetable / Paneer / Chicken

THAI CURRY (RED OR GREEN) 400 / 500 / 600

Spices in the form of curry paste and coconut milk
Vegetable / Chicken / Prawns

WOK-FRIED RICE (V/ NV) 350 / 400 / 450 / 500

Vegetables / Egg / Chicken / Prawns

HAKKA NOODLES (V/ NV) 350 / 400 / 450 / 500

Vegetable/ Egg / Chicken / Prawns



- Timing of Delivery is 12 noon to 10:00 pm.
- Contact Number : +91 77700 19320

Veg | Non-Veg | Spicy | Chef's Special
Government taxes are applicable . All above prices are in Indian Rupees

• INDIAN •

ADRAKI ALOO GOBHI (V) 300

Potato and cauliflower cooked in tangy masala and ginger

METHI MUTTER MALAI (V) 350

Fenugreek leaves and green peas cooked in cashew gravy and mild spices

SUBZI JAIPURI (V) 350

Juliennes of seasonal vegetables with yellow gravy topped with roasted papadam

KHUMB HARA PYAZ (V) 350

Mushroom delicacies cooked with spring onions

PANEER LAZZATDAR (V) 400

Combination of cottage cheese, onion, bell pepper and tomatoes with freshly pounded spices

MURG MAKHANI (NV) 500

Shredded tandoori chicken simmered in tomato gravy rich in butter and cream

MURG BHARTA (NV) 500

Shredded chicken with velvety tomato gravy finished with dried kasoori methi

GOSHT ROGAN JOSH (NV) 550

Tender mutton cooked Kashmiri-style

FISH RARRA (NV) 550

Boneless fillet of pomfret with aromatic yellow gravy

DAL

TADKEWALI HANDI DAL (V) 250

Yellow lentils tempered with Kashmiri whole chilli, cumin, garlic and green chilli

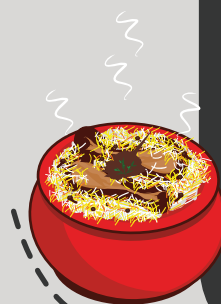
DAL MAKHANI (V) 350

Black lentils cooked overnight with tomato puree, butter and cream

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RICE AND BIRYANI



STEAMED RICE (V) 200

JEERA RICE (V) 300

Steamed rice tossed in cumin seeds

VEG. BIRYANI (V) 450

Seasonal vegetables cooked with basmati rice and aromatic spices served with burrani raita

MURG DUM BIRYANI (NV) 550

Basmati rice flavoured with saffron layered with chicken in thick gravy, cooked dum style

GOSHT KI BIRYANI (NV) 600

Meat marinated with spices, soaked in curd sandwiched between layers of fragrant basmati rice cooked dum style

ROTI 50

Plain / butter / khasta / Missi

NAAN 75

Plain / butter / cheese / garlic / green chili / stuffed

INDIAN BREADS

FROM TANDOOR

TRADITIONAL

KAJU KOTHIMBIR VADI (V) 300

Spiced cashew nuts & green coriander fritters

SEAFOOD (RAWA FRY / MASALA FRY)

KOLAMBI (PRAWNS) 600

SURMAI (SEER FISH) 600

GAVTHI SUKHA CHICKEN (Free range) (NV) 500

Country chicken cooked dry with local spices

SUKHA MUTTON (NV) 550

Mutton cooked dry with local spices

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MAIN COURSE

VALLA CHI BHIRDA (V) 350

Mixed bean legumes cooked local style

KAJU CHI AAMTI (V) 450

Spicy curry of cashew nuts

GAVTHI KOMBDI VADE (NV) 500

Free range chicken curry served with vade made of rice flour

MASECHE CHA RASSA (NV) 600

Cooked in grated coconut, dry red chillies with tamarind paste Surmai / Prawns

• ACCOMPANIMENT (V) •

TANDEL CHI BHAKARI 50

Bread prepared from rice flour

VADE 60

Local version of deep-fried, prepared by a rice flour mixture

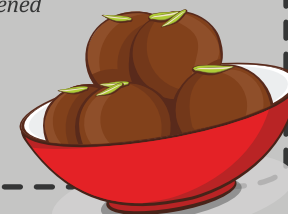
DESSERTS

KESAR GULAB JAMUN (V) 220

Golden-fried cheese dumpling flavoured in sweet syrup

PHIRNI (V) 250

Dessert prepared from rice, sweetened milk and almonds flavoured with cardamom and saffron



- Free Home Delivery on all orders above INR 2000
- Delivery Charges of INR 100 for all orders below INR 2000

*T&C Apply

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