



# NITZANA

INDIAN RESTAURANT

# Starters

## **Samudri Kaliyan** 260

Seafood patties, subtly flavoured with fennel and mustard, layered with poppadum, on a bed of tomato garlic chutney.

## **Samuk Tawa** 400

Scallops from the French Riviera, macerated in coarse mustard and saffron, pan seared, and served with nuts and honey salsa.

## **Triveni Shaslik** 280

Pan roasted morsels of Indian ocean fish, Malagasy prawns and French scallops, pierced with lemon grass, marinated with garden herbs, with peanut and chili butter.

## **Kurkura Kekda** 550

Soft shell crab, marinated in aromatic herbs and spices, laced with lemon and garlic, coated with rice and corn flours, and deep fried to crispy perfection.

## **Ganna Reshmi** 220

Fresh chicken mince, flavored with mountain herbs, pista and raisins, skewered on ripe sugarcane sticks. Pan roasted.

## **Mirch Makhan jheenga** 260

The East Indian classic, tossed with cracked red chili and salted butter, finished with cilantro and saffron oil.

## **Nariyal Zaituni Phool** 280

Marinated squid florets, accented with crushed black pepper and garlic, coated with fresh coconut and served with mango coulis.

## **Jheenga Uttapam** 240

The epitome of fresh and light rice pancakes, topped with shrimps, shallots, and curry leaves, served with coconut and coriander chutney.

**Gun Powder Prawns** 320

Deep water shrimps, marinated in south Indian spices, coated with Nitzana Gun Powder and deep fried to explosion.

**Batakh Laungi Dhooan** 360

Clove infused duck breast, tandoor roasted, with cumin, cashew and honey salsa.

## *Vegetarian Starters*

**Beetroot Rajma Shammi** 140

The vegetarian version of the legendary kebab from Lucknow, made with beet, kidney beans and whole spices, served with savoury mint marmalade.

**Chowpatty Tikki Chaat** 160

The all-time classic, from the shores on Mumbai. Potato patties, stuffed with gram, raisins, onions and coriander, pan fried to crispness and served with tamarind and mint sauce.

**Baingan Sateek** 160

Farm fresh aubergine roundels, stuffed with homemade cottage cheese, nuts, and fresh condiments, grilled , and served with roasted garlic and tomato chutney.

**Saboodana Tikki** 160

Nitzana specialty of tapioca pearls, combined with sun dried peanuts, and fresh spices.

# Tandoori & Kebabs

## **Machli Ke Phool** 240

Fresh catch of the day, kissed with thyme, olive oil, pickled green chili, and ocean salt, tandoor cooked.

## **Salmon Tikka** 480

Fresh salmon filet, marinated in lemon and salt, with kiss of aniseed, basil and yoghurt.

## **Tandoori Chingri** 610

King prawns, flavored with ginger, turmeric and lemon, scented with fresh thyme oil.

## **Murg Tikka** 280

Traditional chicken offering of the tandoor.

## **Chandni Murg** 320

The pride of Nawabi cuisine, boneless stuffed chicken legs, marinated with hung yogurt, fresh chilies, and min cream, charcoal roasted in the tandoor.

## **Bharwan Murg Awadhi** 300

Delicately flavoured stuffing of spinach, feta, and raisins, the breast is marinated in saffron, cream, and mustard, and tandoor cooked.

## **Mirch Machi Kebab** 290

The giant Mauritian chili, stuffed with tuna and grapes, skewered and slow roasted in the tandoor.

## **Boti Saunf Jaisalmer** 320

Lean cut morsels of Australian lamb leg, marinated with fennel seeds, black pepper corn, and rock salt, char grilled in the tandoor.

**Hariyali Champ****480**

Australian lamb chops, marinated in green masala, topped with fresh pomegranate.

**Seekh Jehanara****280**

Traditional lamb mince kebabs, accentuated with mint and rosemary, cooked on skewers, lightly drizzled with rosewater.

## *Vegetarian Tandoori & Kebabs*

**Khumb Avadhi****220**

Fresh stuffed mushrooms, marinated with garlic and sesame.

**Jackfruit Adhraki****140**

Jack fruit, also known as the meat of the vegetarians, marinated with ginger and yogurt, and slow cooked in the tandoor.

**Hara Channa Kebab****140**

Garden greens, combined with fresh herbs and spices, rolled on skewer and slow cooked.

# Main Course

**Meen Moilee** 360

Southern fish curry tempered with mustard and curry leaves, finished with coconut cream and lemon grass.

**Machi Lal Moti** 320

Cubes of fresh fish cooked in a tomato and yogurt gravy, flavoured with marinated red grapes, mustard and turmeric.

**Macher Jhol** 350

From the heartland of Bengal, this is a typical fish curry made with mustard and local spices

**Kairi Machi** 380

From the west coast of India, fish morsels cooked with fiery spices and condiments, tampered with raw mango pulp.

**Prawn Sukha Malwani** 440

From the Malwan coast of India, shrimps cooked in a red chilli and coconut gravy, finished with coconut cream.

**Zaitun Malabari** 320

From the shores of India. Pan-fried octopus combined with coriander, ginger, coconut and tomato, smooth and fiery gravy.

**Jheenga Pardanasheen** 520

From the region of the Nizams of South India. Shrimps marinated in Nitzana spice bouquet and oven cooked in fresh coconut shell, in own gravy.

**Chingri Balchao** 520

Traditional delicacy of Goa. King prawns, marinated in Indian pickles, and slow cooked with gingelli seeds, onions, fennel, and fresh herbs.

**Murg Tikka Makhni** 340

The eternal favourite! Tandoor cooked chicken morsels, in rich tomato gravy, flavoured with dried fenugreek and a hint of mint!

**Murg Methi Salan** 320

From the deserts of Rajasthan. Pot broiled chicken, with dried whole spices, garlic, and cracked cumin, finished with fresh watercress and cilantro.

**Murg Mussalam** 380

The import of the Moguls to the North Indian belt, the mussalam is identified with its rich cashew and tomato gravy.

**Gol Mirch Ka Khurchan** 280

Specialty of Lucknow. Dry Chicken curry, fired with cracked black pepper.

**Palak Gosht** 400

From the central plains of India. Slow cooked lamb leg, caraway seeds, ginger, and fresh spinach.

**Madras Nariyal Gosht** 420

Southern stewed lamb, with black peppercorn, coconut and cinnamon.

**Rogan Josh** 380

The one and only, traditional lamb curry from the valleys of Kashmir.

**Gosht Badami Korma** 450

From the northwest regions of Punjab, succulent lamb leg, cooked with almonds, cream and cardamom.

**Rara Gosht** 480

Robust lamb curry cooked with lamb mince and cumin, finished with chili oil and cilantro.

**Hara Pyaaz Gosht** 380

The lamb curry with double green onions, imparting added freshness and flavour to the all-time classic.

**Hiran Haider** 480

(Available during deer season)

Fresh venison marinated with coarsely ground cumin, coriander, chili, aniseed, and pepper, cooked with onions, tomatoes, and nuts.

**Nitzana Thaali** 550

Traditional service of a full meal, with 1 kebab, 3 curries, dal, pilaf rice and 2 Indian breads.

**Dum Biryani** 380

Traditional lamb and rice preparation, sealed and slow cooked in the oven.



# Vegetarian Main Course

**Paneer Pasanda** 210

Sliced cottage cheese in a cashew gravy, perfumed with rosewater.

**Paneer Makhani** 210

Cottage cheese simmered with fresh tomato and double cream.

**Patti Dum Aloo** 220

Pan-fried potato slivers, filled with cottage cheese and nuts, wrapped into cigars, and finished in almond and mint gravy.

**Baingan Posto** 160

The unassuming brinjal, spiked with whole spices, and sesame seeds, finessed with light mustard cream.

**Paneer Kala Chana** 220

Cottage cheese cubes, tossed with steamed black gram, flavoured with ginger, tomatoes and coriander.

**Makai Saag** 210

Baby corn tossed with garlic and onions, combined with blanched spinach leaves, and finished with clarified butter and mint.

**Bhindi Nazneen** 210

Okra stuffed with pasted chickpeas, nuts and raisins, marinated in corn and gram batter, and crisp fried to perfection.

**Mattar Methi Malai** 240

Garden fresh peas and watercress in a light cream gravy.

**Navrattan Korma** 160

Seasonal vegetables stewed in a blend of nine spices and nuts.

**Baghare Baingan** 220

Eggplant marinated in mustard and yogurt, cooked with cashew and cardamom gravy.

**Avial** 230

Southern spiced vegetables, in a coconut and coriander stew.

**Nargisi Kofta** 220

Grated pumpkin and squash dumplings, in a rich almond gravy.

**Khumb Simla Mirch Sabzi** 260

Mushrooms and peppers tossed with cumin and garlic, finished with herb oil and cream.

**Aloo Kali Mirch** 220

The traditional potato from the plains of northern India, cooked with crushed black pepper corn.

**Lasooni Palak** 240

Fresh spinach, tossed with slivers of garlic, green chili, and fennel.

**Sabzi Biryani** 320

The vegetarian version of the classic biryani.

# Roti, Rice & Dal

<b>Dal Kandahari</b>	<b>160</b>
Black lentils, simmered with tomatoes, herbs and cream, slow cooked over the charcoal grill.	
<b>Dal Tadka</b>	<b>150</b>
Yellow lentils, cooked with onions, ginger and cilantro.	
<b>Dal Palak</b>	<b>180</b>
Yellow lentils with spinach.	
<b>Naan/Roti/Paratha/Roomali</b>	<b>75</b>
Breads from the tandoor.	
<b>Khada Pulao</b>	<b>200</b>
Long grain basmati, cooked with butter and whole spices.	
<b>Sada Chawal</b>	<b>150</b>
Steamed rice.	

# Desserts

<b>Angoori Rabri</b>	<b>190</b>
The classic combination of Punjab and Bengal.	
<b>Pista Kulfi</b>	<b>220</b>
From the house of Nizams; pistachio flavoured Indian ice cream.	
<b>Khajjur Gulmarg</b>	<b>190</b>
Matured dates combined with fresh hung yogurt, flavoured with cinnamon and nutmeg.	
<b>Ras-parfait</b>	<b>200</b>
The humble steamed milk dumpling, combined with a chocolate parfait.	
<b>Saeb ki Kheer</b>	<b>240</b>
Sliced apple toffee, served with rabri and nuts.	
<b>Rabri Malai</b>	<b>200</b>
Traditional feast of the maharaja, whole cream milk reduced to custard and flavoured with nuts and aniseed.	
<b>Ice Cream</b>	<b>180</b>

*Prices are quoted in Mauritian rupees and include tax.*