



ZAMINDAR — HAUS —

REGAL FLAVORS
TIMELESS HOSPITALITY



Elixirs of the Court

MANGO WASABI FIZZ 200

Ripe mango nectar with a bold hint of wasabi, finished with a sparkling fizz, a playful sip inspired by zamindari feasts.

MASALA MOJITO 200

Echoing courtyard hospitality, mint, lime, and soda meet a tangy masala twist.

WATERMELON GINGER COOLER 200

A refreshing blend of sweet watermelon and lively ginger, echoing the simple luxuries of zamindari summers

CHILLI MELON COOLER 200

A daring blend of sweet melon and fiery chilli, inspired by the bold flavors often savored in royal feasts.

VIRGIN PINA COLADA 200

A breezy mix of pineapple juice and coconut milk, light, refreshing, and reminiscent of seaside feasts enjoyed by zamindar households.

VIRGIN MOJITO 200

A refreshing mix of lime and mint, named after the twelve-doored pavilions where zamindars hosted summer gatherings.

ICED TEA 200

Echoing Bengal's zamindars, who embraced tea culture during the colonial era, brewed, chilled, and brightened with lemon.

PINEAPPLE BLOSSOM 200

Rooted in Awadh's tradition of fragrant dining, this drink combines pineapple nectar with a whisper of flowers.

CHOCOLATE MONK 200

Rich cocoa, milk, and cream, an indulgent treasure fit for a zamindar's table

CHILLI MANGO FIZZ 200

Sweet mango, fiery chilli, and soda, a royal refreshment with a daring twist.

PINEAPPLE MINT FIZZ 200

Tropical pineapple and garden mint crowned with fizz, the modern heir to an old royal favorite.



CHEF SPL MOCKTAIL 250



Chef's special



Spice Level: Low



Spice Level: Medium



Spice Level: High



Soups & Shorbas

	ROASTED PUMPKIN SOUP	 	250
	CREAMY TANDOORI BROCCOLI SOUP		300
	<i>Inspired by the Zamindar kitchens of Bihar, where vegetables met the tandoor's glow to create subtle, smoky perfection.</i>		
	DAL SHORBA		250
	<i>A Zamindar table favorite, velvety lentils, tempered with garlic and ghee, served as an invitation to comfort.</i>		
	SWEET CORN/ JET CORN SOUP		250 280
	<i>Sweet corn gently stewed in creamy stock, simple yet worthy of a royal table.</i>		
	MASALA TOMATO WONTON SOUP		250 280
	MANCHOW/ HOT & SOUR/ TOM YUM SOUP		250 280
	THAI COCONUT LEMONGRASS SOUP		250 300
	<i>A creation born of spice routes and royal kitchens, smooth coconut milk and lemongrass, delicately balanced with herbs and heritage.</i>		

Harvest

	TANDOORI PANEER CAESAR SALAD	290
	<i>A regal reinvention of the classic, charred paneer, crisp lettuce, and Caesar's grace with royal indulgence.</i>	
	THAI RAW PAPAYA SALAD	290
	<i>A tropical delight from the royal retreats, crunchy papaya and peanuts brought alive with a Thai-inspired tang.</i>	
	SPROUT SALAD	290
	<i>Sprouts and crisp vegetables tossed in citrus dressing, a nod to the estate gardens where health met heritage.</i>	
	RAW MANGO SALAD	290
	<i>A bright, refreshing bite of raw mango and spice, simplicity perfected by Zamindari finesse.</i>	
	ZAMINDAR HAUS SPECIAL SALAD	290
	<i>Fresh from the season's yield, vegetables tossed in our signature house dressing, echoing the flavors of royal kitchens.</i>	
	GLASS NOODLE SALAD	290
	WATERMELON CHEESE FETA SALAD	290

 Chef's special  Spice Level: Low  Spice Level: Medium  Spice Level: High



Veg-Starters

Bites of Durbār

	MAKAI PANEER SHEEK <i>Corn and paneer marinated in butter and spice grilled to perfection.</i>		380
	CHEESE STUFFED KAJU SPINACH TIKKI <i>Spinach, cashew, and cheese born from the regal feasts of Delhi courts.</i>		380
	CORN CHEESE TIKKI <i>Crisp outside, soft inside - the street soul reborn with royal poise.</i>		380
	TANDOORI MALAI BROCCOLI <i>Broccoli charred in the Punjabi tandoor tradition for a regal finish.</i>		380
	PIRI PIRI TANDOORI FRUIT CHAT <i>Pineapple, apple & Guava chunks roasted with spicy Piri Piri masala.</i>		350
	KASHMIRI BHARRA MIRCHI <i>Chillies filled with paneer and tempered with the soul of Kashmir.</i>		380
	STUFFED CHILLI MUSHROOM <i>Mushrooms stuffed with spiced cheese, grilled to perfection.</i>		380
	MUSHROOM PEPPER ROLL <i>Juicy mushrooms tossed in black pepper, wrapped in soft rolls.</i>		380
	MUMBAIYA VADA BRUCHETTA <i>The humble vada pav dressed in house-made sauce.</i>		380
	ARANCINI CHEESE BOMB <i>From Sicily to ZH kitchen, rice cheese balls infused with indian spices.</i>		380
	GHEE PODI OPEN RUMALI <i>A south-indian twist on traditional rumali roti.</i>		150
	CHEESE CHILLI PANEER TIKKA <i>A spicy take on paneer tikka, inspired by Nawabi court of Awadh.</i>		380
	CHEESE PANEER POCKET <i>Crispy, melting goodness inspired from Zamindari feasts of Bengal.</i>		380
	DYNAMIC TOFU <i>Crispy tofu cubes with a fiery Indo-Asian spice kick.</i>		380
	THECHA PANEER TIKKA <i>Panner marinated in Maharastiran Thecha fired in the tandoor.</i>		380
	GHEE ROAST IN PANEER/ MUSHROOM/ BABY CORN WITH NEERU DOSA		380
	SESAME CHILLI BABYCORN <i>A modern favorite from noble kitchens.</i>		380
	THAI CHILLI BASIL MUSHROOM <i>Lively medley born from The Zamindar's appetite for adventure.</i>		380
	STEAMED MOMOS VEG/ CORN & CHEESE / MUSHROOM/ CHICKEN & PRAWN	300	350 
	FRIED MOMOS VEG/ CHICKEN/ PRAWNS	300	350 
	SIZZLING MOMOS PAN TOSSED IN MACHURIAN/ HOT GARLIC/ SZECHUAN	350	380 
	PAPPADAM NACHOS	300	350 

Non-Veg Starters

Shikari Selections

- CHICKEN MIRCHI KEBAB**  450
Skewers spiced with green chilli paste, a bold dish from Andhra Zamindars.
-  **TURKISH ADANA KEBAB**  450
Chicken laced with turkish spices, travelled from Ottomon empire to you.
- KOREAN CHICKEN** 450
Crispy chicken glazed in sweet spicy korean sauce, global flavors for royal palate.
- OYSTER CHICKEN**  450
Asian influenced chicken starter with oyster sauce and herbs.
- CREAMY CHEESY CHICKEN** 450
Juicy chicken topped with a molten cheese crown, a showstopper from the Haus.
-  **CHICKEN KEEMA BALLS**  450
Chettinad's kola urundai re-imagined with minced chicken and fiery spices.
- CHICKEN SATAY** 450
Skewers served with spiced chicken and thai peanut sauce.
- CHICKEN PEPPER DRY** 450
Chicken roasted in ghee and black pepper, originating from colonial era.
-  **CHITTI GUDUR CHICKEN VADA**  500
Crispy chicken cutlets from the kitchens of Chitti Gudur Samsthan.
-  **PACHIMIRAPAKAI KODI** 450
Andhra-style green chilli chicken fry born from Challapalli Zamindars.
- CORIANDER CHICKEN** 450
Chicken marinated with coriander paste, a royal nod to Andhra heritage.
-  **CHICKEN GHEE ROAST WITH NEERU DOSA**  450
Tender chicken cooked in ghee, served with Kerala Neeru dosa.
-  **BHATTI DA MURGH TIKKA** 450
Clay oven roasted chicken tikka with smoky Punjabi spices.
- LAZEEZ MURGH TIKKA** 450
A durbar classic, melt-in-mouth chicken tikka.
- BEZAWADA KODI VEPUDU**  450
Blazing spicy chicken fry with a ZH twist.
-  **GUN POWDER CHICKEN TIKKA**  450
Twist on chicken tikka inspired from Vijayanagara dynasty's invention - milagai podi
- SAHAHJAHANI STUFFED TANGDI (2 PCS)** 450
Creamy marinade with mace, cardamom, nutmeg, kasuri methi, mustard oil.
-  **CHICKEN SUKKA WITH APPAM/ PARATHA**  450
Manglore's fiery roasted chicken served with your choice of Appam or Paratha.
- MANGOLIAN CHICKEN** 450
- KOREAN FRIED CHICKEN WINGS** 450

Non-Veg Starters

Shikari Selections

	DYNAMITE CHICKEN	450
	<i>Deep fried chicken in a creamy chilli kissed sauce - a contemporary twist</i>	
	CHICKEN 65	🔥 450
	TANDOORI POMFRET	1100
	<i>A kerala shore delicacy - whole pomfret marinated in coastal spices.</i>	
	AMRITSARI FISH TIKKA	500
	<i>Grilled fish with ajwain and punjabi spices, inspired by the kitchens of Amritsar.</i>	
👨🍳	LAHORI FISH TIKKA	🔥 530
	<i>A smoky, spiced legacy from pre-partition Lahore made with ajwain & pepper.</i>	
	GRILLED TAWA FISH	500
	<i>Rustic, spiced fish fillet seared on a hot tawa for bold coastal flavor.</i>	
	FISH RECHEADO	500
	<i>Goan-style fish with fiery masala, echoing coastal Indo-Portuguese heritage.</i>	
	GOAN TAWA POMFRET	900
	<i>Fresh pomfret marinated in Goan spices, grilled on tawa for a coastal classic.</i>	
👨🍳	APOLLO FISH	🔥 500
	<i>Spicy, tangy South Indian favorite tossed with curry leaves and bold masalas.</i>	
	CHITTI ROYALU VEPUDU	550
	<i>Tiny prawns tossed in fiery Andhra masala, inspired by Vizianagaram's royal kitchens.</i>	
👨🍳	PRAWN RECHEADO	550
	<i>Goan-style prawns stuffed with tangy, spiced masala for a bold coastal bite.</i>	
	GHEE ROAST PRAWN WITH NEERU DOSA	🔥 550
	<i>Juicy prawns in rich ghee roast masala, paired with delicate Neer dosa.</i>	
	LASOONI PRAWN	530
	<i>Juicy prawns cooked with garlic-infused butter and mild spices.</i>	
	LAHSUNI JUMBO PRAWNS / PESHWARAI PRAWNS	700
	<i>Jumbo prawns grilled with aromatic garlic butter and northern spices.</i>	
	DYNAMITE PRAWN	550
	<i>Crispy prawns tossed in spicy creamy sauce for an explosive flavor burst.</i>	
	GHEE ROAST MUTTON WITH NEERU DOSA	🔥 600
	<i>Spicy, rich Mangalorean-style mutton roasted in ghee served with Neeru Dosa.</i>	
	MUTTON PEPPER FRY WITH EGG KOTHU PARATHA	600
	<i>Spicy pepper mutton paired with flaky egg kothu paratha.</i>	
	MUTTON KEEMA KOTHU PARATHA	600
	<i>Spiced minced mutton tossed with flaky paratha for a hearty street-style favorite.</i>	
👨🍳	MUTTON KEEMA BALL	600
	<i>Traditional Chettinad-style minced mutton balls, spiced and fried to perfection for a royal southern treat.</i>	
	SCHENZWAN CHILLI PRAWN	🔥 530
	<i>Crispy prawns tossed in spicy Schenzwan sauce with a bold Indo-Chinese kick.</i>	
	BUTTER GARLIC PRAWN	530
	<i>Succulent prawns sautéed in rich butter and aromatic garlic.</i>	
	CHITTI GUDUR FISH VADA	🔥 550

Curries of the Court

NON VEG

- MURGH MAKHANI CHICKEN TIKKA** 480
Tender chicken tikka simmered in buttery tomato gravy for a rich North Indian classic.
- BUTTER CHICKEN** 480
Tender tandoori chicken in creamy tomato gravy with a touch of butter and spice.
- MURGH HANDI LAZEEZ** 480
Slow-cooked chicken in creamy, spiced Mughlai gravy.
-  **ZAMINDAR SPL CHICKEN CURRY** 550
House-special chicken curry crafted with royal spices and rich gravy.
- AMRITSARI MURGH CURRY** 550
North Indian-style chicken curry with bold spices and rustic Punjabi flavors.
-  **CHICKEN RARHA** 480
A rich Punjabi delicacy with boneless chicken cooked together in bhuna masala.
-  **CHICKEN KOFTA** 480
Juicy minced chicken balls simmered in rich, spiced gravy for a royal indulgence.
- HARIYALI CHICKEN CURRY** 480
Chicken cooked in a vibrant green gravy of herbs, spinach, and aromatic spices.
-  **ANDHRA STYLE BUTTER CHICKEN** 480
Creamy butter chicken infused with fiery southern spices for a bold regional twist.
- MAKHMALI KOFTA** 380
Soft chicken koftas in a velvety white gravy with a rich Zamindari touch of indulgence.
- CHICKEN SHAJAHANI CURRY** 480
Royal chicken curry enriched with cream, nuts, and a touch of Mughlai grandeur.
-  **CHICKEN VINDALOO** 480
- MUTTON ROGAN JOSH** 600
Kashmiri-style slow-cooked mutton in aromatic red gravy rich with spices and tradition.
-  **LAL MAAS** 600
Fiery Rajasthani mutton curry slow-cooked with red chillies and rustic royal spices.
- NALLI MASALA** 600
Tender mutton shanks simmered in rich, spiced gravy for a bold and hearty indulgence.
-  **COASTAL FISH CURRY** 550
Fresh catch simmered in tangy coconut gravy with bold coastal spices.

 Chef's special | Spice Level:  Low  Medium  High



Curries of the Court

VEG

KADAI PANEER

Cottage cheese cooked with bell peppers and onions in spiced kadai masala.

380

METHI CHAMAN PANEER TIKKA MASALA

Paneer simmered in a rich methi-spinach gravy with aromatic tikka spices.

380

ANGLO INDIAN VEG

A colonial-era fusion of Indian spices and British comfort, rich in heritage and nostalgia.

380

DAL TADKA

Yellow lentils tempered with ghee, garlic, and spices for a comforting homestyle classic.

280

PALAK PANEER

Soft paneer cubes simmered in a creamy spinach gravy with gentle spices.

380

VEGETABLE STEW

Mild coconut-based curry with fresh vegetables, inspired by Kerala's coastal kitchens.

300

CHICKEN STEW

400

MUTTON STEW

500

MALAI KOFTA CURRY

Creamy paneer dumplings in rich cashew-tomato gravy, finished with a royal Zamindari touch.

380



PANEER DO PYAZA

Paneer cooked with double onions, tomatoes, and aromatic royal spices.

380



PANEER MUSALLAM

Grilled paneer cooked in rich Mughlai-style gravy, finished with a royal Zamindari flair.

380



PINDI CHHOLE

Spiced chickpeas slow-cooked in traditional Punjabi style for deep, earthy flavors.

380

MUSHROOM HARA PYAZA

Fresh mushrooms tossed with spring onions and mild spices for a rustic, earthy flavor.

380



SAM SAWERA

Chef Sanjeev Kapoor's signature creation of spinach and paneer koftas in a rich, creamy tomato gravy.

380



DAL MAKHANI

380



RAJMA MASALA

380



Chef's special | Spice Level: Low Medium High



Pulao & Biryani

VEG PULAV/ MUSHROOM/ PANEER 350

Fragrant rice from princely kitchens, layered with vegetables or mushroom, or paneer.

VEG BIRYANI/ PANEER BIRYANI/ MUSHROOM BIRYANI 400

Fragrant layered rice slow-cooked with royal spices, a cherished legacy from the Nizami kitchens.

EGG BIRYANI 400

Fragrant basmati rice layered with spiced eggs, inspired by royal Hyderabad kitchens.

DAL KHICHDI 400

Comforting lentil and rice delicacy once favored in royal kitchens for its simple elegance.

PEAS PULAV / PANEER PULAV 400

Aromatic basmati rice simmered with mild spices with choice of peas or paneer inspired by the Zamindar's kitchen gardens.

ULAVACHARU VEG BIRYANI 400

CHICKEN DUM BIRYANI 520

Hyderabadi royal classic of layered rice and spiced chicken slow-cooked to perfection.

SHAHI CHICKEN BIRYANI 550

Chicken slow-cooked in creamy white gravy finished on dum with a Zamindari touch.

CHICKEN GHEE ROAST BIRYANI 550

Blending Mangalorean spice and Zamindari indulgence.

CHICKEN TIKKA BIRYANI 550

Smoky chicken tikka layered with fragrant rice, uniting Mughlai richness and Zamindari flair.

CHICKEN FRY PIECE BIRYANI 550

Biryani layered with Andhra spicy chicken fry.

PACHIMIRCHI CHICKEN BIRYANI 520

Andhra-style green chilli chicken fry layered in a biryani.

CHUKKAKURA CHICKEN BIRYANI 520

Tangy C'Kura-infused chicken biryani inspired by Andhra's rustic flavors with a Zamindari twist.

PRAWN TANGIDI BIRYANI 550

A royal fusion of coastal prawns and tandoori, slow-cooked on dum with Zamindari richness.

NALLI MASALA BIRYANI 600

Mutton shanks simmered in thick spicy gravy and tossed in Basmati Rice

CHITTI MUTIYALA CHICKEN PULAO 500

Tender chicken cooked with Andhra's heirloom small-pearl rice from Zamindari kitchens.

MUTTON DUM BIRYANI 600

Slow-cooked layers of spiced mutton and fragrant rice, a timeless Zamindari feast.

MUTTON SHAHI BIRYANI 650

MUTTON FRY PIECE BIRYANI 650

Fragrant biryani layered with spicy fried mutton, inspired by Andhra's royal kitchens.

MUTTON KEEMA BIRYANI 650

Fragrant rice layered with spiced minced mutton, a hearty creation from the Zamindar's feast table.

ULAVACHARU CHICKEN BIRYANI 480

CURD RICE 250

Breads of the Haveli

NAAN

80

Soft, leavened bread baked in a clay tandoor, a staple of royal Mughlai feasts.

ROTI (PLAIN/ BUTTER)

70

Whole-wheat bread baked in a clay tandoor, carrying the rustic charm of royal hearths.

KULCHA

90

Soft, leavened bread baked to golden perfection, a Mughlai favorite from royal feasts.

GARLIC NAAN

100

Soft tandoor-baked bread brushed with butter and garlic, a fragrant royal indulgence.

CHEESE NAAN

120

Rustic tandoor-baked bread stuffed with melting cheese, echoing old estate kitchens.



MISSI ROTI

80

Rustic gram flour bread spiced and griddled, a hearty favorite from Punjabi countryside kitchens.

LACHHA PARATHA

80

Flaky, layered paratha griddled with ghee, a timeless favorite from North Indian kitchens.

KURA KARRAM PARATHA

90

Fiery spiced paratha inspired by Andhra's bold village flavors and Zamindari kitchens.

BUTTER NAAN

100

Soft tandoor-baked bread brushed with butter, a simple indulgence from royal feasts.



KESHARI NAAN

130

Chef's special saffron-infused naan, baked in the tandoor for a royal Zamindari touch.

STUFFED PANEER LACHHA PARATHA

120

Flaky layered paratha stuffed with spiced paneer, a hearty favorite from royal kitchens.

MASALA KULCHA

100

SPECIALTY BREADS



BREAD BASKET

300

SCHEZUAN ROGANI NAAN

70

PYAZ MIRCHI ROTI

70

ITALIAN HERB ROTI

70

DO TILL ROTI

70

CURRY SESAME ROTI

70

Meetha Darbar

	JAGGERY & NUT PANCAKE <i>Must Try! Fluffy pancake infused with jaggery and nuts, a chef's special and Zamindar Haus top-rated dish.</i>	300
	PAN PANNA COTTA <i>Creamy Italian dessert infused with betel leaf, blending colonial elegance with Indian nostalgia.</i>	300
	COCONUT ROLL WITH RABDI <i>Sweet coconut rolls served with creamy rabdi, a decadent dessert from Zamindari feasts.</i>	300
	CINNAMON DRY FRUITS PUDDING <i>Cinnamon Dry Fruits Pudding – Warm spiced pudding with cinnamon and dry fruits, inspired by old Anglo-Indian kitchens.</i>	300
	HONEY FRIED NOODLE WITH ICE CREAM	300
	ZH SPECIAL KHEER	300
	CHEF'S SPECIAL DESSERT OF THE DAY	300
	INDIAN DESSERT OF THE DAY	300
	KESARI PHIRNI	300
	FUDGE BROWNIE WITH ICE CREAM	300
	BAKED DESSERT OF THE DAY	350

Rice / Gravy

	STICKY RICE WITH VEG/ CHICKEN/ PRAWN <i>Fragrant sticky rice stir-fried with your choice of veg, chicken, or prawn, served with black pepper, chilli garlic, and lemongrass sauces.</i>	300/350/400
	NOODLES (PLAIN, UDON OR FLAT) <i>Stir-fried noodles tossed with your choice of chilli oil lemongrass, Schezwan, or chilli oyster sauce - a bold Indo-Asian fusion from the Zamindar kitchens.</i>	300/350/400
	HAKKA NOODLES / FRIED RICE <i>(Veg/ Chicken & Prawns) (Plain/ Szechuan/ Chilly Garlic)</i>	300/350/400
	SINGAPORE GLASS NOODLES <i>(Veg/ chicken & Prawns)</i>	300/350/400
	HUNAN SAUCE/ CHILLY OYSTER / LEMON BASIL SAUCE (DRY/GRAVY) <i>(Veg/ chicken & Prawns)</i>	300/350/400

Rice Combos

👨🍳 GHEE RICE WITH CHEPALA PULUSU	500
PAPPUCHARU ANNAM WITH KODI VEPUDU	550
👨🍳 CRAB CURRY WITH PODI RICE	🌶️ 600
PODI IDLY WITH MIRAPAKAYA KODI PULUSU	🌶️ 450
PARATHA/ NEER DOSA WITH MUTTON SUKKA	600
TANDOORI LOBSTER/ KING CRAB	900
MUTTON CHAPS	650
RAGI MUDDHE WITH KODI PULUSU	400
👨🍳 MUDAPAPPU AVAKAAY ANNAM SIZZLER	🌶️ 300
👨🍳 GHEE SAMBAR RICE SIZZLER	🌶️ 300

Thali

👨🍳 ZAMINDARI VEG THALI	600
👨🍳 ZAMINDARI NON VEG THALI	700

South Special Side dishes

NATUKODI PULUSU	🌶️ 250
👨🍳 GONGURA PRAWNS	🌶️ 250
👨🍳 MUTTON GHEE ROAST	🌶️ 250
GONGURA MUTTON	250
👨🍳 CHEPALA PULUSU	🌶️ 250
👨🍳 DOSAKAYA MUTTON	350
CHICKEN LIVER FRY	250
PRAWN GHEE ROAST	🌶️ 350
👨🍳 CHICKEN SUKKA	🌶️ 250
EGG BHURJI	200
OMLETT	120
👨🍳 GUTTIVANKAYA KURRA	200
ALOO 65 FRY	150



ZAMINDAR — HAUS —

THANK YOU FOR
DINING LIKE A ZAMINDAR.

WE HOPE TO HOST YOU AGAIN SOON
WITH NEW STORIES, FAMILIAR FLAVORS,
AND TIMELESS HOSPITALITY.

PHONE: 099889 96069

