

Basmati Granary

Biryani Samundri (shrimp) <i>Basmati rice and prawns cooked with herbs and spices.</i>	15.50
Biryani Ghosht (lamb) <i>Basmati rice and tender pieces of lamb cooked with herbs and spices.</i>	13.50
Biryani Ghosht (goat) <i>Basmati rice and tender pieces of goat cooked with herbs and spices.</i>	13.50
Biryani Lucknow (chicken) <i>Basmati rice and tender pieces of chicken cooked with herbs and spices.</i>	13.50
Biryani Maharani (vegetable) <i>Basmati rice, cooked with select vegetables</i>	11.50
Biryani Kali Dal <i>Black lentils and onions cooked with basmati rice in popular North Indian style.</i>	11.00
Pulao Zafrani (dry fruits) <i>The choices basmati rice cooked with saffron & spices. Garnished with almonds, cashews & raisins.</i>	5.50
Pulao Hara <i>Spinach rice tossed with cubes of paneer.</i>	6.00
Chawal Peela (lemon rice) <i>Basmati rice cooked in lemongrass with select herbs.</i>	4.00
Chawal Kesri (saffron rice) <i>Basmati rice fully steamed with saffron and delicately garnished.</i>	4.00