



ਲਵਭਾਵ ਟਿਫ ਟੀਫ

In the 1830s, the British East India Company became concerned about the Chinese monopoly on tea, which constituted most of its trade and supported the enormous consumption of tea in Great Britain around one pound (by weight) per person per year. British colonists had recently noticed the existence of the

Assamese tea plants, and began to cultivate tea plantations locally. In 1870, over 90% of the tea consumed in Great Britain was still of Chinese origin, but by 1900, this had dropped to 10%, largely replaced by tea grown in British India (50%) and British Ceylon (33%), present-day Sri Lanka.

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Saffron milk cake	39
Lotus kulfi	36
Coconut ice-cream	25
Gulab jamun	14
Maharaja gulab jamun	33
Jalebi tree	28
Rasmalai	19
Nutella stars	13

ਫ਼ੁਲਬੇ ਜ਼ਲਮ ਰਧੁਫ਼ਰ

Gulab jamun was first prepared in medieval India, derived from the Persian words gol (flower) and āb (water), referring to the rose water-scented syrup. "Jamun" or "jaman" is the Hindi-Urdu word for Syzygium jambolanum, an Indian fruit with a similar size and shape, commonly known as black plum. The Arab dessert luqmat al-qadi

ਲਠਕੇਰ ਫ਼ਾਇ ਫ਼ ਜ਼ੇਪੋਟਫ਼

Mango juice	22
Strawberry margarita	31
Mango margarita	31
Indian strawberry mojito	26
Lemon mojito	26
Orange juice	17
Lemon mint juice	18
Watermelon juice	19
Salt lassi	17
Sweet lassi	17
Mango lassi	19
Soft drinks	6
Voss sparkling water	12
Voss still water	12
Spring water	5
Karak tea	8
Green tea	8



ਫ਼ਾਇ ਫ਼

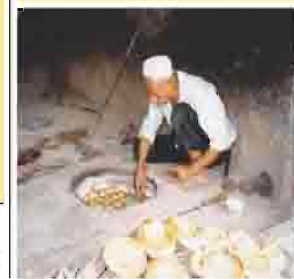
The traditional mild sweet (or salty) form of lassi is more common in Northern India, Dhaka, Bangladesh and Punjab, Pakistan. It is prepared by blending dahi (yogurt) with water with added salt. The resulting beverage is known as salted lassi. This is similar to doogh.

ਨਾਨ ਰਧੁਫ਼ਰ

Naan is a teardrop-shaped bread that is baked in a tandoor (traditional Indian clay oven) and served with various curries. The tandoor is rounded and beehive in shape. Although tandoor cooking is associated with North Indian cuisine, particularly in Punjab, the tandoor traces its origins to the nomadic tribes in central Asia and is believed to have been introduced into India by the Moghul rulers.

ਫ਼ਾਇ ਫ਼

Butter roti	9
Tandoori roti	8
Cheese naan	12
Aloo paratha	12
Paneer paratha	11
Garlic naan	9
Naan	8
Tandoori paratha	8
Malabari paratha (2 pcs)	9
Butter Naan	9



is similar to gulab jamun, although it uses a different batter. According to the culinary historian Michael Krondl, both luqmat al-qadi and gulab jamun may have derived from a Persian dish, with rose water syrup being a common connection between the two.



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ਮੰਦੂ ਅਭਿਆਨ

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ਦਿੱਲੀ ਏਸੀਆਰ

ਵੇਫ਼ਰ ਫ਼ਾਇ

Dal (also spelled daal, dail, dhal, dahl; pronunciation: [d̪aːl]) is a term used in the Indian subcontinent for dried, split pulses (legumes) (that is, lentils, peas, and beans). The term is also used for various soups prepared from these pulses. These pulses are among the most important staple foods in South Asian countries, and form an important part of Indian, Nepalese, Pakistani, Sri Lankan, Afghani, and Bangladeshi cuisines.

ਫ਼ਾਇ ਫ਼

Central Asian samsa were introduced to the Indian subcontinent in the 13th or 14th century by traders from Central Asia. Amir Khusro (1253–1325), a scholar and the royal poet of the Delhi Sultanate, wrote in around 1300 CE that the princes and nobles enjoyed the "samosa prepared from meat, ghee, onion, and so on"



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Shrimp sizzler 74
Chicken sizzler 50



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Dal Soup	19
Mushroom soup	20
Rajasthan dynamite shrimp	48
Chicken nawabi kebab	39
Indian chicken tikka	42
Mozzarella chicken tikka	44
New Delhi masala fries	24
Paratha Volcano	39
Cheese balls	33
Crispy chicken	32
Chicken tacos	32
Chicken seekh kebab	39
Maharaja chicken samosa	29
Vegetable samosa	26
Baby chicken kulcha	28
Potato chaat	36
Salad chaat	44
Bhel Puri chaat	34
Maharaja onion Bhaji	29
Hariyali shrimp	48
Saffron shrimp	48
Cucumber raitha	22
Green salad	25
Lamb karak kebab	42
Tandoori lobster	149



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Chicken cheetos roll	39
Butter chicken burger	24
Kashmiri chicken tikka roll	36
Punjabi lamb bhuna roll	39
Malai chicken roll	33
Maharaja special roll	32



ਫ਼ਾਇ ਫ਼

Chaat (Hindi: चाट, from cāt nā चाटना (to lick), Nepali: चाट, Odia: ଚାଟ, from Prakrit caṭṭ ei चट्टेइ (to devour with relish, eat a savory snack that noisily) originated in India, Most chaats originated in some parts of Uttar Pradesh in India, but they are now eaten all across the Indian Sub-continent. Some are results of cultural syncretism - for instance, pav bhaji (Bread/bun with cooked and mashed vegetables) reflects a Portuguese influence, in the form of a bun, and bhel puri and Sevपुरी, which originated in Mumbai.

