



M
MEMENTOS
BY ITC HOTELS

EKAAYA UDAIPUR

JISKI KHUSHBOO SE MEHEK UTTHE FIZZA
JISKI RANGAT SE BHI AA JAYE MAZA
HO NAFEEES AUR LAZEEZ HAR LUQMA
ZAIQA ISKA HO HAR EK SE JUDA
KHA KE HO JAYE JEHVAN KHUSH MEHMAN
HUM BECHAATÉ HAIN WAHI DASTARKHAN

- AN OLD COUPLET BY RIZVI

The aroma of which pervades the air
A sight which adds to its flavour
Aesthetic and appetising is every morsel
With a taste unmatched and unique
Prepared just to please our guest is the meal
That we serve at our table



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EKAAYA UDAIPUR

HYGIENE AND SAFETY MEASURES



regular temperature checks
and control



hygienically prepared
fresh food



regular sanitisation and
cleaning



use of masks, gloves and other
equipment as prescribed

ALLERGEN AND DIETARY INDICATORS



Contains Milk



Contains Wheat/
Rye/ Barley/ Oats



Contains Nut



Contains Egg



Contains Fish



Contains Crustacean

■ VEGETARIAN ▲ NON-VEGETARIAN

Our menus indicate approximate values of serving size, indicated by the approx. sign (~). An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary.

While ordering please inform our associate in case you are allergic to any of the following ingredients:

Cereals containing gluten - i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these | Crustacean and their products | Milk & milk products | Eggs and egg products | Fish and fish products | Peanuts, tree nuts and their products | Soybeans and their products | Sulphite in concentrations of 10mg/kg or more

Our Chef would be delighted to design your meal without them.

Vegetable Oil | Butter | Desi Ghee used in preparations



Presenting Kebabs & Kurries, a symphony of fine dining, in an ambience that complements the cuisine. Under the batons of the most celebrated chefs, great curries of the country flow harmoniously into the most exquisite kebabs of the land.

Years of experiment and research into the culinary secrets have composed a delectable menu that will entrance the taste buds of even the most fastidious gourmet.

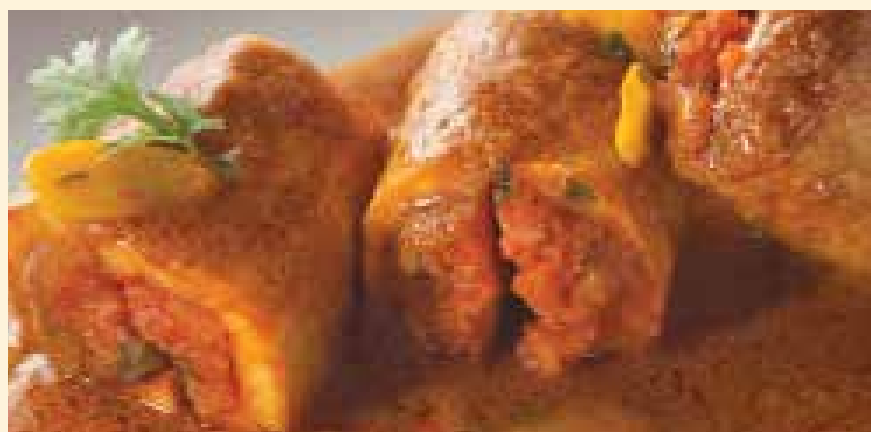


SHAKAHARI / VEGETARIAN

- Pudina Paneer Tikka** Per serve (~400g) 872 Kcal ₹ 1299
Paneer cubes marinated in mango and mint chutney, cooked in the *tandoor*
- Saboot Tandoori Aloo** Per serve (~456g) 808 Kcal ₹ 1199
Jacket potatoes, filled with raisin and a spice mix and baked in the *tandoor*, topped with chopped coriander, almond flakes and green chillies

- Makkai ki Tikki** Per serve (~310 gms) 881 Kcal ₹ 1199
Delectable kebab made with minced fresh corn kernels, sautéed with aromatic spices and centered with a tangy raw mango, ginger, chilli and mint stuffing
- Labgeer** Per serve (~320g) 602 Kcal ₹ 1199
Delicate aromatic patties of fresh beetroot stuffed with a mixture of green chillies, mint, cashew and cheese flavoured with cardamom and pan grilled in butter

- Subzazar Kofteh** Per serve (~375g) 1583 Kcal ₹ 1299
Marbles of vegetables tossed with spring onions, simmered in brown onion gravy finished on *dum* with ginger



- Dum Aloo Bharwan** Per serve (~500g) 780 Kcal ₹ 1299
Spiced potatoes and nuts cradled in roasted potato barrels, finished on *dum* with fragrant herb gravy

- Subz Abeer** Per serve (~423g) 793 Kcal ₹ 1399
Coarsely chopped spinach and paneer flavoured with fenugreek
- Paneer Khurchan** Per serve (~500g) 1400 Kcal ₹ 1399
Cottage cheese batons, pan fried with tomato and bell peppers, tempered with mustard seeds
- Dal Bukhara** Per serve (~340g) 462 Kcal ₹ 1199
Harmonious blend of black lentils, tomato, ginger and garlic, simmered overnight on slow charcoal fire, finished with cream and served with a dollop of unsalted butter
- Dal Dum Pukht** Per serve (~500 gms) 775 Kcal ₹ 1199
Arhar lentils cooked with yellow chillies and yoghurt exotically tempered with caramelised garlic

- Bhagara Khuska** Per serve (~750 gms) 982 Kcal ₹ 1299
Basmati rice tempered with whole spices and flavoured with caraway seeds and coriander
- Tarkari Pulao** Per serve (~750g) 1545 Kcal ₹ 1199
Seasonal vegetables and aged Basmati rice cooked on *dum* in subtle spice-flavoured vegetable extract

- Warqi Paratha** Per serve (~150g) 491 Kcal ₹ 299
- Tandoori Naan** Per serve (~140g) 304 Kcal ₹ 299
- Naan-e-Biranj** Per serve (~113g) 367 Kcal ₹ 299



SAMUNDARI / SEAFOOD

- Machli Tikka** Per serve (~320g) 378 Kcal ₹ 1599
Boneless succulent morsels of fish marinated with salt, ginger garlic paste, turmeric and lemon juice laced with tandoori curd masala and cooked to perfection in *tandoor*

- Tali Subz Machli** Per serve (~260g) 635 Kcal ₹ 1599
Pomfret fillet marinated in a mixture of fresh ginger, green chillies and coriander leaves, coated with bread crumbs and cooked on a tawa

- Jhinga Ajwaini** Per serve (~305g) 522 Kcal ₹ 1599
Jumbo prawns marinated in "ajwain" flavoured mixture of yoghurt, red chilli, turmeric and garam masala, skewered and roasted over a charcoal fire



- Mahi Qaliya** Per serve (~472g) 661 Kcal ₹ 1699
Fish marinated with turmeric, yellow chilli, ginger and garlic, simmered in rich gravy of fish stock, soured with dry mango and enhanced with fenugreek seeds

- Jhinga Hara Masala** Per serve (~479g) 460 Kcal ₹ 1799
Fresh bay prawns tossed with spring onions and "hara masala" of coriander, mint, green chillies and garlic



- Naan-e-Bahkumaach** Per serve (~110g) 301 Kcal ₹ 299
- Roomali Roti** Per serve (~105g) 320 Kcal ₹ 299
- Missi Roti** Per serve (~100g) 273 Kcal ₹ 299



Kebabs

Tandoor

Tawa

Angethi

Kurries

Kofteh

Qorma

Qaliya

Do Piazza

Salan

Biranj

Naan



MURGH / CHICKEN

- Murgh Angaar** Per serve (~435g) 1148 Kcal ₹ 1399
Boneless leg of chicken marinated with ginger, garlic, chopped onion and red chilli flakes. Grilled in the *tandoor* served hot with a sprinkling of kebab masala and lemon juice

- Murgh Shami** Per serve (~317g) 849 Kcal ₹ 1399
Delicate melt-in-the-mouth chicken mince patties flavoured with select spices, stuffed with tangy raw mango and pan grilled on tawa

- Murgh Kali Mirch Tikka** Per serve (~445g) 1103 Kcal ₹ 1399
Creamy tikka of boneless chicken blended with cream cheese, lemon juice and green coriander. Spiked with freshly milled peppercorn and grilled in the *tandoor*



- Murgh Bemisal** Per serve (~522g) 1733 Kcal ₹ 1599
Smoked chicken tikka simmered in velvety gravy of tomato and brown onion with fenugreek and dill

- Murgh Handi Qorma** Per serve (~500g) 1189 Kcal ₹ 1599
Boneless morsels of chicken simmered in brown onion and yoghurt gravy, flavoured with Chef's special aromatic spice powder

- Murgh Khushk Purdah** Per serve (~700g) 1316 Kcal ₹ 1599
Resplendent dish of boneless chicken, cured with a star anise scented marinade, grilled in the *tandoor* and *dum* cooked with an assortment of vegetables, with *purdah*

- Murgh Khurchan** Per serve (~350g) 760 Kcal ₹ 1599
Tandoori chicken slicers pan fried with tomato, onion and tempered with mustard seeds

- Murgh Biryani** Per serve (810g) ~ 1126 Kcal ₹ 1399
Boneless chicken marinated with yoghurt, caramelised onion, chillies, mint and saffron, cooked on *dum* with fragrant aged Basmati rice

- Kulcha** Per serve (~124g) 363 Kcal ₹ 299
- Tandoori Roti** Per serve (~70g) 186 Kcal ₹ 299
- Khamiri Roti** Per serve (~130g) 320 Kcal ₹ 299



GOSHT / LAMB

- Barrah Kebab** Per serve (~340g) 942 Kcal ₹ 1499
Chunks from the leg of lamb and chops marinated in mixture of yoghurt, malt vinegar and mélange of spices, char grilled over red hot embers

- Sikandari Raan** Per serve (~520g) 895 Kcal ₹ 2299
Whole leg of spring lamb, marinated in the mixture of malt vinegar, cinnamon and black cumin braised in the marinade, skewered and then finished in the *tandoor*

- Gilawat ke Kebab** Per serve (~350g) 633 Kcal ₹ 1499
Delicate, irresistible melt-in-the-mouth kebab of finely minced lamb flavoured with cloves and cinnamon, grilled on the mahi tawa with clarified butter

- Tawa Gosht** Per serve (~412g) 1009 Kcal ₹ 1599
Boneless cubes from baby lamb shoulder marinated with ginger, garlic, curd and chillies cooked on the griddle

- Nehari** Per serve (~500g) 1141 Kcal ₹ 1799
Succulent flavourful lamb preparation simmered overnight with green herbs and traditional spices, served with crisp onions, coriander, mint, green chilli and dash of lemon

- Koh-e-Awadh** Per serve (~500g) 1035 Kcal ₹ 1799
Chef's recipe for a qorma of elegantly exposed lamb shanks, *dum* cooked in their own cardamom-tinged juice and marrow finished with saffron

- Gosht Hari Mirch** Per serve (~471g) 476 Kcal ₹ 1799
Chunks of lamb tossed with green chillies, green herbs and whole spices, finished with a dash of lemon juice

- Burrhani Gosht** Per serve (~548g) 1112 Kcal ₹ 1799
Chunk of lamb leg on the bone, cooked in onion yoghurt gravy, spiced with garam masala, topped with a dollop of garlic flavoured yoghurt

- Dum Pukht Biryani** Per serve (~787g) 1255 Kcal ₹ 1499
Basmati rice and lamb simmered with mace, ittar and kewra finished in a sealed Handi

- Pudina Paratha** Per serve (~140g) 454 Kcal ₹ 299



MEETHA

- **Khubani Chenna** 🍷🍷🍷 *Per serve (~170g) 386 Kcal* ₹ 899
 Stewed apricots fragranced with star anise, stuffed with chenna; slow baked in saffron tinged yoghurt custard
- **Kesri Phirnee** 🍷🍷 *Per serve (~170g) 303 Kcal* ₹ 899
 A light dessert of milk and Basmati rice, flavoured with cardamom and saffron, set in an earthen mould, topped with pistachio and almond slivers
- **Kebabs & Kurries Kulfi** 🍷🍷 *Per serve (~485g) 447 Kcal* ₹ 899
 Reduced milk, flavored with saffron, enriched with pistachios; served frozen
- **Shaan-e-Aam** 🍷🍷🍷 *Per serve (~200g) 1302 Kcal* ₹ 899
 King of fruits - Alphonso, combined with reduced milk 'Chenna' finished with silvers of pistachio and almond shavings
- **Gulab Jamun** 🍷🍷🍷 *Per serve (~180g) 585 Kcal* ₹ 899
 Reduced milk dumplings deep fried and served soaked in sugar syrup
- **Shahi Tukda** 🍷🍷🍷 *Per serve (~150g) 737 Kcal* ₹ 899
 An exotic dessert saffron rabri, spread on a slice of fried homemade bread, soaked in syrup and garnished with silver leaf, pistachio and almonds

Culinary Terminology

- Angethi:** Even today, the leaping flames of the good old angethi remain the most popular way to grill lamb, fish, chicken and vegetables. Raw foods are marinated in a variety of herbs and spices before being cooked by this high-heat process which chars the surface of the food, sealing in the juices and creating a golden crust with a typical smoky flavour.
- Pulao:** Pulao, pilau or pilaf, call it by any name, but what sets it apart is the delicate fragrance of Basmati rice. The rice is cooked on *dum* with cream, ghee and aromatic spices in a sealed *handi*. Lamb, fish, chicken or vegetables are cooked separately and added while serving.
- Biryani:** Biryani is derived from the Perisian word *Biryani*, which means to sauté, stir fry or shallow fry. This rice dish made with the best Basmati rice, par boiled and cooked on *dum* with *biryani* meat, spices and herbs in its own juices, is a complete meal and the ultimate culinary fantasy synonymous with joyous celebration and festivity.
- Dopiaza:** Dopiaza describes the process in which lamb, fish or chicken is *bhunao*-ed with slices of onion and whole spices in ghee and cooked along with a variety of vegetables.
 A vegetarian dish may also be cooked in a similar way. Dopiaza is often mistakenly believed to be a method of cooking using two onions or double the quantity of onions to that of meat.
- Kofteh:** Kofteh are made from the trimmings of prime cuts of vegetables, pounded, minced or ground along with herbs or spices to create a different texture or a feel. The kofteh are then rolled into balls or croquettes. Originally, kofteh were lightly coated in a gravy but with the passage of time, the volume of gravy has increased.
- Qorma:** The word qorma is derived from the Turkish word *Kuvarma*, which is considered the first basic meat preparation. Qorma is aromatic and rich in flavour. The dish may consist of lamb, fish, chicken or vegetables cooked in a browned onion paste and yoghurt. Ingredients are sautéed in ghee alone, water is used sparingly. The art of making qorma lies in the art of *bhunao*.
- Qaliya:** Prepared with lamb, fish or chicken, sautéed in ghee and enough water to cook along with powdered spices, of which turmeric is particularly important.
- Salan:** Salan refers to most dishes that are not qorma, qaliya or dopiaza. A salan may or may not have gravy and does not have any fixed rules regarding the spices or methods used and therefore, includes dishes prepared using various cooking styles.
- Tandoor:** A clay oven that contains an open charcoal fire, the tandoor cooks bread, meats and vegetables to perfection. As the food cooks slowly on stainless steel skewers placed directly over the fire, it absorbs the wonderful smoky flavours that characterises tandoori cooking. Kebabs in particular seem softer, juicier and altogether more sumptuous.
- Tawa:** A tawa is a griddle, made mainly of iron though it could be made of clay or stone. It is used to shallow fry kebabs in the form of patties, as well as small or thin strips such as pasandas to create a fine, golden crisp with a soft centre.
- Naan:** A Persian word, naan is the generic word for bread. They could be flat, leavened, unleavened, layered, thick, and sometimes as thin as handkerchiefs. They are made with single or different grain flours and in various combinations.

Please ask our Service Associate for certain dishes which can be made without onion and garlic.

All prices are in INR and exclusive of applicable Government taxes and levies.