



Namaste

❖ WELCOME TO AGRA ❖

Enjoy the delicacies from North Indian cuisine where our amazing recipes are made with a thrilling blend of spices,

where food speaks cheerfully with your palate and flavors jump into your mouth.

Handwritten signature of Henry Antonio Paredes in brown ink. The signature is written in a cursive style, with the first name 'Henry' and last name 'Paredes' clearly visible.

HENRY ANTONIO PAREDES
Chef de Cuisine

COCKTAILS

CHAI MARTINI

An aromatic seed blend with undertones of vodka infused with coconut

BOMBAY TONIC

A blissfully refreshing cocktail with rose essence and fragrant rosemary

SPICY MARTINI

Spicy and bold flavors provide a unique experience to our signature cocktail featuring spicy peppers, orange liqueur and a dash of lime

AGRA COLADA MOCKTAIL

Take a spin on the classic and frothy piña colada: cardamom seeds mixed with a hint of rosemary

GINGER MINT LEMONADE MOCKTAIL

Amazingly refreshing mocktail: dried ginger, mint and muddled fresh limes

APPETIZERS

ONION BHAJI 🌿❤️

Spicy deep fried onion slices in gram flour

VEGETABLE SAMOSA 🌿🌿/❤️

Homemade dough stuffed with mashed potatoes, onions, ginger-garlic paste, green peas and spices

PANEER TIKKA 🌿🌿/❤️

Diced Indian cheese marinated in spices

FISH AMRITSARI 🌿/

Fish marinated with red chili powder, asofoetida, ajwain, ginger, garlic, gram flour and turmeric

MURGH TIKKA 🌿/❤️

Juicy tender roasted chicken pieces flavored with Indian spices

RESHMI MALAI KABAB 🌿❤️

Juicy tendered roasted chicken with Indian spices, cream and cheese

LAMB SAMOSA 🌿/

Homemade dough stuffed with minced lamb, onion, ginger-garlic paste, green peas and spices

FROM THE GARDEN

CHOLE √ ⊕ ♪ /

Cheakpeas cooked in thick onion and tomato gravy with spices

MASALA DOSA √ ⊕ ♪

Indian crepes made up of rice and lentils with fenugreek seeds stuffed with spiced mashed potatoes

SADHA DOSA √ ⊕

Indian crepes made up of rice and lentils, served with sambar and coconut chutney

PANEER SAAGWALA ♪ ⊕ ♪ ♪ /

Indian cottage cheese cooked in spinach gravy with spices

PANEER BUTTER MASALA ♪ ⊕ /

Indian cottage cheese cooked in thick velvety tomato gravy

KORMA VEGETABLES ♪ ♪ ♪ ♪ ♪

Mixed vegetables cooked in white gravy and spices

DAL ANGARA √ ⊕ ♪ ♪ /

Yellow lentils cooked with turmeric, curry leaves and spices

DAL AGRAWALI ♪ ♪ ♪ ♪ /

Slowly cooked black lentils flavored with cream butter and fenugreek leaves

FROM THE SEA

GOAN FISH CURRY ⊕ / ♪ ♪

Fish in coconut flavored curry sauce

ZINGA MASALA ⊕ / ♪ ♪

Shrimp in dry curry sauce with spices

CHICKEN

MURGH TIKKA MASALA ⊕ / ♪ ♪

Roasted chicken in tomato base and velvety curry sauce

MURGH KASOORI METHI ⊕

Chicken cooked in white gravy with spices and dried fenugreek leaves

CHICKEN VINDALOO ⊕ // ♪ ♪

Goan traditional dish cooked in spicy and tangy gravy

MUTTON

MUTTON ROGAN JOSH 🍷 🌶️ 🥛 / ❤️

Mutton cooked in rich gravy flavored with Kashmiri spices

MUTTON KORMA 🍷 🌶️ 🥛 ❤️

Mutton cooked in white gravy with spices

MUTTON VINDALOO 🍷 🌶️ // 🥛 ❤️

Goan traditional dish, mutton cooked in spicy and tangy gravy

NAAN

🌿 TRADITIONAL INDIAN BREAD
COOKED IN A WOOD-FIRED OVEN

- CHILI 🌿 /
- GARLIC 🌿
- BUTTER 🌿

CHAWAL | RICE

🌿 PORTIONS ARE SERVED
WITH BASMATI RICE

SADHA CHAWAL ✓ 🍷 🌶️ 🥛

Spicy steamed rice

GREEN PEAS PULAO ✓ 🍷 🌶️ 🥛

Rice with cumin and green peas

RAITA AND CHUTNEY

TAMARIND CHUTNEY ✓ 🍷 ❤️

Tamarind pulp flavored with whole spices

MINT CHUTNEY 🌿 🍷 / ❤️

Mint and coriander leaves spiced with green chilis, onion and lemon juice

COCONUT CHUTNEY ✓ 🌶️ 🥛 / ❤️

With red chili pepper

ONION CHUTNEY ✓ 🌶️ // 🥛 ❤️

With tamarind and red chili pepper

TOMATO CHUTNEY ✓ 🌶️ / ❤️

With red chili pepper scented with paprika and fenugreek

CUCUMBER RAITA 🍷 🌶️ 🥛 ❤️

Herby yoghurt with grated cucumber, cumin seeds and chaat masala

🍷 Gluten free. Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 Vegetarian ✓ Vegan / Hot // Very hot 🍷 This food contains nuts or seeds that can cause allergies.

❤️ Light and healthy meals under 400 kcal per serving

HOMEMADE ICE CREAM

RICE ICE CREAM

An elegant flavor that makes this ice cream an easy but impressive dessert

BANANA ICE CREAM

Banana and fresh mint leaves coalesce into a delicate ice cream, freckled with toasty coconut flakes

YOGHURT ICE CREAM

This smooth and creamy ice cream is the perfect ending to a perfect meal

MANGO SORBET

Dessert seduction: tart, sweet and very rich mango sorbet

TEA

LONDON STRAND EARL GREY

GOLDEN TIPPED ENGLISH BREAKFAST

PURE SENCHA GREEN TEA

EXOTIC MANGO & GINGER GREEN TEA

SUMMER BERRY GREEN TEA

GOLDEN CARAMEL ROOIBOS

ENCHANTING FOREST FRUITS

BUDDING MEADOW CAMOMILE

MEDLEY OF MINT

HALWAI SWAAD / DESSERTS

GAJAR HALWA 🌿 🍵 🍷

Indian pudding made with fresh carrots, milk, cardamom and saffron

THANDI KHEER 🍷 🍵

Rice cooked in milk, flavored with dry fruits and a hint of cardamom

GULAB JAMUN 🍵

Deep fried dumplings made of milk powder and flour, soaked in rose flavored sugar syrup

COFFEE

- REGULAR
- ESPRESSO
- CAPPUCCINO
- LATTE

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