

yantra

Welcome to Yantra. . .

where every dish is a history book on a plate. Some are complete chapters – perfect renditions of traditional Indian cuisine. Others are living chronicles of our times – inspired by tradition and contemporary influences.

Yantra pays tribute to fine Indian cuisine with a balanced mix of classic and contemporary dishes. In loving, reverent and highly skilled hands, cherished dishes are recreated with a passion. You will find many dishes are presented in incarnations that simultaneously stir loving memories while exciting your palate.

Should you have any food allergies or dietary restrictions, please let us know and we will be pleased to accommodate your special needs. Requests for Jain cuisine are also happily accommodated.

∩ represents our signature dishes

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Appetizers

Crab butter pav garlic and pepper crab, egg rolls	20
Carnatic prawn popcorns † crispy fried prawn popcorns	20
Kashmiri lamb lamb chops, coconut, goat cheese salad	26
Andhra fried chicken † spiced chicken with chilli, aromatic spices	18
Bukhni kebab minced lamb kebabs tempered with dried chillis and mustard oil	20

Chaats

Guppe shup semolina balloons, potato, tamarind and mint chutney water	16
Berry & magaz ke dahi bhalla lentil dumplings, yoghurt, melon seeds, tamarind chutney	16
Papdi chaat † crispy chaat on 'chairs', dried mango bar	16
Vegetable fritters aromatic fritters of zucchini and eggplant, yoghurt dip	18
Khurmani ki tikki † potato and apricot cakes, mango powder	16
Quinoa chaat spiced quinoa salad, avocado and tamarind chutney puffs	18

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Soup

Rassam

seafood essence ၄

22

spinach, vegetable broth

16

Bhune badam aur makai shorba

16

soup of roasted corn & almonds, turmeric popcorn

Murg shorba

18

creamed chicken broth reduction, saffron and almond



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From the Grill & Tandoor

Balchao tandoori king prawns[၎] 40
Goan-Portuguese inspired 'Balchao' marinated king prawns

Mustard marinated cod fillet in banana leaf 40
cucumbers, baby shallots, tomatoes, fennel chili-orange dressing

Galouti Kebabs 40
Lucknawi lamb kebabs

Malai chicken tikka 34
Tellicherry pepper, cream and cheese

Namak mandi lamb chops 40
marinated lamb, cilantro and mint salad, pickled onions

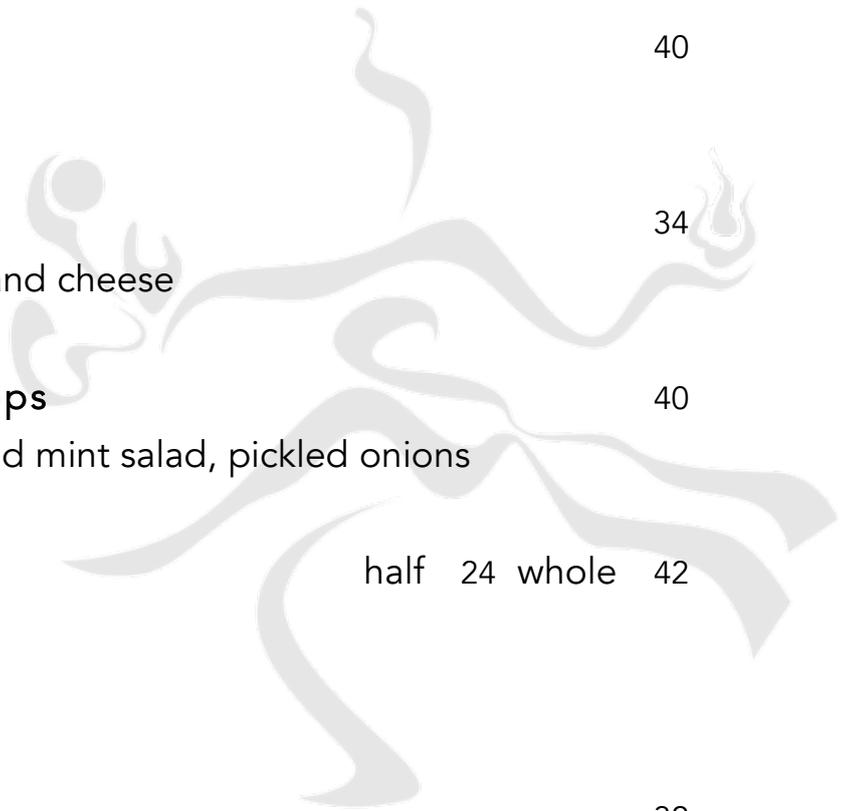
Tandoori chicken half 24 whole 42
a traditional preparation

Vegetarian Selection

The Yantra platter[၎] 32
a selection of tandoor baked seasoned avocado,
mustard flavoured chargrilled broccoli and cauliflower

Paneer tikka 22
chilli flavored grilled cottage cheese

Hara moong & chilgoza kebabs 20
green moong beans and pinenut kebabs



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Seafood

King prawns sauteed in butter garlic	40
King prawns anardana sauteed fresh prawns, aromatic spices, pomegranate seeds	42
Prawn <u>or</u> fish alleppey curry ^၂ piquant green mangoes and coconut curry, basmati rice	45 / 42

Meat

Haleem Hyderabadi style slow-cooked lamb in lentils and wheat	42
Achari gosht traditional tempered lamb curry	46
Dum ki raan ^၂ aromatic whole leg of lamb, flambé table side	48

Poultry

Tari wala murg traditional home-style chicken curry	32
Chicken bhartha ^၂ creamy shredded chicken with coriander	36
Chicken tikka makhani Chicken tikka in a butter and cream sauce	34

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Vegetarian Selection

Hing jeera aloo[၎] potatoes tempered with cumin, chili	24
Palak pasand choice of asparagus palak, paneer palak or khumb palak	22
Paneer makhani cottage cheese, rich tomato and creamy gravy	30
Bhindi pyaz okra with onions, dry spices	26
Nizami mandi seasonal selection of fresh baby vegetables	24
Asparagus, methi, coconut braised chestnuts pan-fried asparagus, fresh fenugreek leaves & chestnuts	32
Panch phoran paneer Cottage cheese tempered with five spices	30
Amritsari chole, tomato kulcha[၎] slow cooked spiced chickpeas, mozzarella, tomatoes	30
Baingan saraf smoked brinjal mash with spices	26
Adrak broccoli, gobi ginger enhanced broccoli and cauliflower	24

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Dal

Do tadke ki Hyderabad dal 20
twice tempered yellow lentils

Langar wali dal 22
split black urad and gram, a Golden Temple specialty

Dal makhani 24
black urad simmered overnight

Rice

Lucknavi gosht or chicken biryani^د 38
Aromatic rice with curried lamb or chicken

Tawa chicken pulao 36
Aromatic, juicy chicken and fragrant basmati rice

Lucknavi subz biryani^د 28
Aromatic rice and vegetable preparation

Mutter wala pulao 16
Fragrant basmati, garden fresh green peas

Steamed basmati or brown rice 8

चान्त्रा

Freshly baked breads



Missi roti	8
Roomali roti	8
Tandoori roti	6
Plain naan	8
Garlic naan	9
Butter naan	10
Lachcha paratha	10
Onion kulcha	10
Pudina paratha	10
Aloo paratha	10
Chili olive naan	12
Tomato, mozzarella kulcha	12

Sides

Raita	10
Choice of cucumber, onion, tomato or boondi	
Yoghurt	8

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Sweet Endings

16

Gulab jamun

milk dumplings, traditional

Rasmalai

cottage cheese dumplings

Kulfi – choice of malai or mango

homemade ice-cream popsicles

Saffron flavoured crispy jalebi rabdi

flavored flour fritters, cardamom flavoured reduced milk

Orange pista rabdi^٥

reduced milk, fresh orange pulp, pistachio, orange shell

Kindly note that all prices are subject to a 10% service charge
and existing government taxes
