

Choice of Breads

Naan	15
Plain, Butter, Garlic, Pudina	
Kashmiri Naan	20
Dry fruit stuffed flour dough	
Parathas	15
Plain, Pudina, Mirchi	
Kulcha	20
Aloo, Paneer, Keema, Masala flatbreads	
Punjabi Kulcha	20
Chopped onion, cottage cheese or dry fruits in a refined flour	
Roti	10
Plain or butter wheat bread	
Missi Roti	15
A combination of wheat and gram flour	




Choice of Gluten Free Breads

Missi Roti	15
Plain, Butter	
Makki Ki Roti	15
Cornmeal flat bread with white butter	
Bajre Ki Roti	15
Healthy traditional pearl millet flatbread	



Chef Qureshi’s Profile

The culinary team at Gharana is led by the celebrity Chef Shaukat Ali Qureshi who comes from the legendary Qureshi clan. Hailed as royal chefs, the 200-year-old Qureshi family prides itself as the guardian of the rich legacy of Nawabi cuisine. Chef Qureshi has perfected the art of cooking like no other in his 40 years of career. His culinary journey took him to some of the finest Indian eateries including the world-famous Bukhara restaurant, Maurya-Sheraton and Balucci at Holiday Inn Delhi. The food at Gharana certainly reveals a real mastery of flavour and texture.

(SF) Seafood, (D) Dairy, (N) Nuts, (G) Gluten, Vegetarian, Signature, Spicy

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager.
*Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness, especially those with certain medical conditions
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About Gharana

“Gharana” conjures up images of Home – Home in different parts of India, Home to the musical elite, Home to regional rhythms and ragas, Home to the diverse musical notes. We introduce you to “Gharana” here in Dubai, where we take it a step forward and fuse these musical rhythms of selected regions with a melody of flavours from their respective cuisines. Indian food is like a Mahler symphony, its beauty evident but its construct encrypted. Indian Khansamas build their dishes in the same way that the country’s musicians play the ragas.

Gharana - The Menu






Indian food is nothing less than a cultural phenomenon. Our fascinating menu draws from the greatest cooking traditions of North, South, East and West India and features the finest desi delicacies. The magnificently diverse historic states of Lucknow, Delhi, Hyderabad and Rajasthan are known for their rich musical heritage and cuisines. Having been the cultural capitals during the country’s most glorious eras, each region prides itself with its own distinct style of cooking. The legendary Maharajas, Shahenshas, Nawabs and Sultans contributed immensely to the development of music and cuisines in their respective regions

At “Gharana” we invite you to discover the treasures from the Royal kitchens which have been the most closely-guarded secret up to now.



Jaipur

STARTER

Pudina Hariyali Macchi (SF, D)	68
Fish fillet marinated in green spices, grilled to perfection	
Murgh Surkh Tikka (D)	65
Kashmiri chili, cheese and tomato chutney encrusted chicken thighs	
Tandoori Aatish Chaap (D )	89
Succulent lamb chops hot from the clay oven	
Tandoori Anar Ke Aloo (D, N  )	58
Cottage cheese & pomegranate stuffed potato	
Makki Ka Raab (D )	45
Butter milk soup tempered with cumin and coriander	
Sabudana Tikki (D, N )	48
Sago patties served with tamarind chutney	


Punjab Gharana is the rhythm house of India – made famous by Ustad Alla Rakha and his son Zakir Hussain with their nimble fingers playing Tabla.

The captivating capital of Delhi is a mixture of old and new and is famous for Mughlai food. Purani Dilli is deliciously obsessed with kebabs but is equally well-known for its indulgent curries, grilled meats and a variety of spicy stews.




MAIN COURSE

Macchli Jaisalmandi (SF, D )	75
Rajasthani style fish stuffed with green paste in a gravy of spices and silky texture of cream	
“Dungar” Laal Maas (D  )	78
Clove smoked mutton with Mathania chili and garlic	
Rajasthani Gatta Curry (D )	55
Poached gram flour roulade, cooked in yoghurt gravy	
Aloo Hare Pyaaz Ki Sabzi (D )	48
Medley of potato and spring onion tossed with tomato	
Jaipuri Subz Ratan (D )	52
Seasonal vegetables & cottage cheese tossed in delectable gravy	
Dal Punchmel (D )	47
A five lentil mix tempered with garlic & spices	

RICE

Subz Biryani (D, N )	65
Garden fresh vegetables cooked with basmati rice, nuts seasoned with saffron, cardamom and rosewater	

DESSERT

Malpua Rabri (D, N, G )	48
Sugar syrup semolina pancake in a compote of reduced milk	
Malai Ghevar (D, N, G  )	48
Disc shaped shallow fried cake, tempered with condensed milk and nuts	

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Punjab









STARTER

Mahi Amritsari (SF, G)	58
Carom seeds scented battered fried fish with mint chutney	
Zaika Murgh Tikka (D )	65
Classical chicken tikka like never before	
Patiala Paneer Tikka (D )	52
Cubes of cottage cheese, chili mango salsa with vegetable satay	
Tandoori Khumb (D  )	48
Green Peas & masala stuffed Portobello mushrooms	
Aloo Tikki Sanjha Chulha (D, G )	48
Pan fried potato patties with masala chickpea	


MIXED GHARANA PLATTER

Selection of tandoori aatish chaap, kastoori seekh kebab, Awadhi murgh tikka and tandoori macchi (For One Or Two)	85/135
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MAIN COURSE

Murgh Makhani Masaledar (D, N )	75
Char grilled chicken tikka simmered in a rich onion tomato gravy	
Bhuna Gosht (D )	78
Home style cooked mutton in dry masala and ginger gravy	
Sarson Da Saag Teh	
Makki Di Roti (D, G  )	55
Fresh mustard puree with corn meal flatbread	
Kadhai Paneer (D )	52
Mélange of cottage cheese, bell pepper tossed with onion and ginger	
Pindi Chana Masala (D )	48
Chickpea stew of onion & tomato flowered with Indian spices	
Dal Gharana (D  )	48
36hrs slow cooked black lentils enriched to Gharana’s secret recipe	

RICE

Jeera Pulao (V )	48
Basmati rice tempered with royal cumin	

DESSERT

Shehad E’ Jamun (D, N, G )	38
Golden milk ‘rose-fruits’ soaked in a rosewater scented syrup topped with saffron & pistachio	
Gajar Ka Halwa (D, N )	38
Nutritious grated carrot pudding combined with nuts and reduced milk	




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Lucknow

STARTER

Awadhi Murgh Tikka (D, N)	65
Mild spiced chicken with cream and fragrant spices	
Mutton Ki Galouti (D, N )	78
Classic mouth melting mutton kebabs on a warqi paratha	
Kastoori Seekh Kebab (D)	75
Grounded minced mutton rolled to chef’s secret recipe	
Chaat Ki Bahar (D, G )	35
Mélange of lentil flour patties topped with yoghurt, tangy tamarind mint glaze	
Subz Seekh Kebab (D, G )	48
Minced vegetable skewers from the clay oven	






MIXED GHARANA PLATTER

Selection of hara bhara kebab, subz seekh kebab, paneer tikka and sabudana tikki (For One Or Two)	65/98
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Lucknow Gharana in the northern province of Uttar Pradesh is where Ustad Bismillah Khan, Shehnai maestro hails from is known for its refined cuisine and sophisticated style.

The influence of Nawabs lingers in the delicately spiced cuisine of Lucknow which is extremely rich and liberally uses ingredients like cream, raisins, saffron, almonds and cashews




MAIN COURSE

Murgh Korma (D, N)	75
Chicken slow cooked in rich onion cashew nut sauce	
Nalli Nihari (D )	79
Slow braised mutton shank flavored with fennel seeds	
Subz Jalfrezi (D, N )	52
Assortment of vegetable tossed with onion & tomato	
Khumb Matar Mawa (D, N )	48
Duet of mushroom and green peas in reduced milk	
Palak Paneer Kofta (D, N )	52
Cottage cheese stuffed spinach in a creamy tomato gravy	
Chaunka Dal (D )	47
Garlic and whole chili tempered yellow lentil soup	

RICE

Dum Pukht Murgh Biryani (D, N)	75
Awadhi style chicken layered with aromatic rice, nuts and rosewater	

DESSERT

Kesar Kulfi Falooda (D, N, G )	38
Glass noodles in rose syrup topped with saffron flavored Indian homemade ice cream	
Shahi Tukda (D, N, G  )	38
Lucknow’s famous dessert reconstructed by Gharana	






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Hyderabad






STARTER

Jhinga Tajdar (SF, D, N)	89
Yellow chili & yoghurt marinated jumbo prawns, finished in tandoor	
Tandoori Macchi (SF, D)	68
Fillet of fish marinated with spiced yoghurt flavored with mustard oil	
Murgh Ghazala (D, N )	79
Saffron, cashew nut flavored chicken	
Arbi Ki Shikampuri ( )	48
Colocasia cutlets with tamarind sauce	
Hara Bhara Kebab (D, N )	48
Pan fried galette of green peas, fresh spinach blended with special spices	
Paneer Taka Tak (D, N )	52
Cottage cheese, onion, bell pepper and coriander chopped in wok to a spicy, tangy finish	

Hyderabad Gharana is the home of the Nirdamgani – a long Dhol like instrument made famous by Subramaniam Pillai

The cuisine of this area features many coastal delights including an enticing variety of fish and prawns. The Hyderabad royals were famous for luxury and often one dish could be composed of as many as 32 rare spices giving full bodied aroma and vibrancy in color exploding with flavor.


MAIN COURSE

Jhinga Malmal Curry (SF, D, N)	85
Tiger prawns simmered in spiced coconut milk	
Murgh Kalimirch (D, N)	75
Chicken curry with black pepper & whole spices	
Mutton Do Pyaaza (D, N, )	78
Slow cooked mutton stewed with bell peppers & diced onion	
Paneer Pasanda (D, N, G )	52
Stuffed cottage cheese in creamy almond gravy	
Baigan Bharta (D  )	48
Smoked eggplant mashed with green pea, onion & tomato	
Khatti Bhindi ()	48
Tender okra tossed in raw mango, tomato and onion seeds	

RICE

Kacche Gosht Or Jhinga Ki Biryani (D, N)	82/ 86
Marinated mutton or prawns layered with long grain basmati rice, dry fruits and fried onion	

DESSERT

Litchi Rabdi (D, N )	48
Litchis sandwiched in Gharana’s specialty crème	

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Jaipur Gharana – The home of the Mohan Ueena, a guitar like instrument slowly strummed by the famous maestro Pandit Uishwa Mohan Bhatt.

The region offers a feast of fiery curries and exotic provincial creations. Gutsy flavours redolent with the region’s indigenous delights combine to produce a range of succulent kebabs and curries.



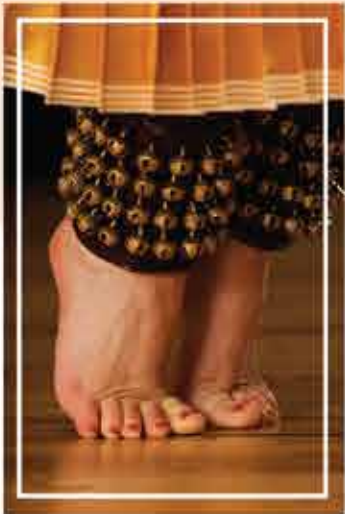
Rajasthani puppet playing a musical instrument



Traditional Punjabi bride



Classical dances performed for the Nawaab



Classical dance beads worn by a Harnatik dancer