

CONRAD®  
PUNE

Hilton

# Zeera

*Zeera explores the confluence of Awadhi cultures and flavours that have found their way to the city of Nawabs through the various invasions and immigrations, and now re-interpreted with the unique twist of Master Chefs through generations.*

*Our Master Chef Taj Qureshi hails from Aminabad in Lucknow and brings with him his childhood growing up years and eating through the lanes of his humble home. Through these dishes he tries to reinterpret his world onto your plates and showcase an exquisite mix of all those royal recipes from the Shahi kitchens and the nostalgia infused tastes.*

*We endeavour to take you on a unforgettable gastronomic journey. Do take a peek into our world of culinary magic, of artful presentation and an experience unparalleled.*

**Please ask our chef for the recommendation in case of allergies.**

**All prices are in Indian Rupees subject to applicable government taxes and service charge.**

**Service charge is discretionary/voluntary payment on part of guests.**

**An average active adult required 2,000 Kcal energy per day, however, calorie need may vary.**



# VEGETARIAN APPETIZERS

<b>DAHI KE KEBAB</b> <span style="color: green;">■</span>	720
<i>Pan seared hung yoghurt kebab stuffed with sweet and spicy mango gastrique</i>	
Calorie (per 250 grams) 260  	
<b>AWADHI HARA BHARA KEBAB</b> <span style="color: green;">■</span>	700
<i>Shallow fried spinach and lentil kebab flavoured with regional spices</i>	
Calorie (per 250 grams) 256  	
<b>MUSHROOM AUR TRUFFLE MALAI</b> <span style="color: green;">■</span>	720
<i>Stuffed field mushrooms with shaved truffles, black pepper dust</i>	
Calorie (per 260 grams) 165  	
<b>SHATAWAR SOYABEAN KI GALOUTI</b> <span style="color: green;">■</span>	700
<i>Smoked asparagus, legume, floral fragrances, on ulta tawa ka paratha</i>	
Calorie (per 150 grams) 499  	
<b>PAKHTUNI PANEER TIKKA</b> <span style="color: green;">■</span>	720
<i>Cottage cheese, olives and pakhtuni spices</i>	
Calorie (per 325 grams) 628  	
<b>BHATTI KA PANEER</b> <span style="color: green;">■</span>	710
<i>Cottage cheese with spiced yoghurt, smoked in a clay oven</i>	
Calorie (per 300 grams) 486  	
<b>NARGISI BHARWAN ALOO</b> <span style="color: green;">■</span>	610
<i>Cottage cheese and crisp poppadom stuffed potatoes, charred in a tandoor</i>	
Calorie (per 450 grams) 507  	
<b>TANDOORI BROCCOLI TEEN TARAH</b> <span style="color: green;">■</span>	720
<i>Clay oven roasted broccoli three ways, drizzled with cheese, mustard and chilli yogurt</i>	
Calorie (per 350 grams) 452  	

■ Vegetarian ■ Non Vegetarian

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**ZEERA VEGETARIAN KEBAB PLATTER**  2050  
*Dahi ke kebab, shatavar ki galouti, bhatti ka paneer, nargisi bharwan aloo served with select Indian condiments*  
 Calorie (per 540 grams) 670  


## NON- VEGETARIAN APPETIZERS




### SEA FOOD, POULTRY AND LAMB




**DHUNGAR MUTTON KE PARCHE**  900  
*Spiced and smoked lamb slices, with peanut and fig sauce*  
 Calorie (per 350 grams) 400  




**AMINABADI GALOUTI KEBAB**  900  
*36 spices marinated lamb galettes, on ulta tawa ka paratha*  
 Calorie (per 300 grams) 408  




**PASHTUNI CHAMPEN**  2460  
*New zealand lamb chops marinated in yoghurt and indian spices with yogurt chilli and fried garlic*  
 Calorie (per 350 grams) 1009 

**BHATTI KA MURGH TIKKA**  900  
*Chicken morsels marinated with spices, yoghurt and cheese, finished in a clay oven*  
 Calorie (per 300 grams) 1177

**BARDARI MURGH TIKKA**  900  
*Chicken morsels marinated with yoghurt, spices and cashew nut paste*  
 Calorie (per 300 grams) 1201  

**MURGH KALMI KEBAB**  900  
*Chicken drumstick marinated with spices, yoghurt and cheese, cooked in tandoor*  
 Calorie (per 300 grams) 1111  

**RUDHANI MAHI TIKKA**  1050  
*Marinated norwegian salmon, saffron yoghurt*  
 Calorie (per 300 grams) 1293  

**SUNHERI JHINGA NISHA**  1080  
*Marinated line caught tiger prawns, fresh pepper and chilli jam*  
 Calorie (per 260 grams) 509  





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**ACHARI ROCK LOBSTER**  2050  
*Canadian sand lobster with pickling spices, charred in a charcoal oven*  
Calorie (per 300 grams) 1237   

**ZEERA NON-VEGETARIAN KEBAB PLATTER**  2450  
*Bardari murgh tikka, gosht ki gilawat, radhuni mahi tikka and sunheri jhinga with select indian condiments and dips*  
Calorie (per 300 grams) 1359



**CHANDNI CHOWK**  
*Street side chaat reinterpreted and india inspired salads*


**ALOO KHUBANI CHAAT**  500  
*Potato stuffed with turkish apricot, with date and tomato chutney*  
Calorie (per 180 grams) 405  

**PALAK PATTE KI CHAAT**  500  
*Crispy fried spinach, with plum chutney and black pepper*  
Calorie (per 180 grams) 400 

**BANARASI TAMATAR KI CHAAT**  500  
*Tangy tomato appetizer from the heartland of Banaras*  
Calorie (per 180 grams) 320 

## SHORBA

**MURGH BADAMI SHORBA**  485  
*48 Hours cooked chicken broth with flavour of almond*  
Calorie (per 150 grams) 320 

**TAMATAR POTLI AUR BADAM SHORBA**  485  
*Roasted tomato broth, homemade potli masala and pistachio*  
Calorie (per 150 grams) 245

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## CHEF QURESHI'S SIGNATURES

**RAAN E ZEERA**  1830  
*Slow roasted baby lamb leg flavoured with chef Qureshi's secret spice mix*  
Calorie (per 700 grams) 1200  




**KHAD KI BATER**  1750  
*Marinated nomadic quail wrapped in atta dough, served with a fragrant gravy*  
Calorie (per 300 grams) 260  





**GUCCHI AUR TEEN MUSHROOM MARTABAAN**  980  
*Pickled handpicked Kashmiri morels and mushroom trio, simmered in a traditional pot*  
Calorie (per 300 grams) 275  




**AVTAR E HALEEM**  950  
*A concoction of broken wheat cous cous, lotus stem and saffron, served with mini warqi paratha.*  
Calorie (per 300 grams) 332  




## MAIN COURSE

### VEGETARIAN

**PANEER SHAN E AWADH**  900  
*Stuffed marinated cottage cheese, red pepper and roasted tomato gravy*  
Calorie (per 300 grams) 669  

**PANEER KOFTA LABABDAR**  900  
*Seasoned cottage cheese dumplings, simmered in a cashew based rich gravy*  
Calorie (per 250 grams) 763   

**LASOONI BHUNA SAAG**  840  
*Spiced lush green spinach gravy mildly tempered with garlic*  
Calorie (per 300 grams) 359  

**DUM KE NARGISI ALOO**  800  
*Chef Qureshi's version of signature "Dum aloo" from Lucknow, aromatic tomato curry*  
Calorie (per 250 grams) 239  



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**TAAZI BHUNI SUBZI** ■ 845  
*Seasonal exotic vegetables tossed with hand pound spice mix*  
Calorie (per 300 grams) 578  


**PURANI DELHI KE PINDI CHOLE** ■ 890  
*Chickpeas cooked on dum, a signature from the capital city of India*  
Calorie (per 300 grams) 2059 

**VILAYATI KADAI SUBZ** ■ 890  
*Seasonal exotic vegetables, cooked with whole spices sourced from Lucknow*  
Calorie (per 250 grams) 249  

**NADRU ANJEER KE KOFTE** ■ 775  
*Spiced lotus stem, cottage cheese and fig dumpling, creamy cashew nut gravy*  
Calorie (per 250 grams) 300  



## NON-VEGETARIAN



### SEA FOOD, POULTRY AND MEAT

**PURANI CHOWK KI GOSHT NIHARI** ▲ 1090  
*24 Hours slow braised lamb shanks, cooked in marrow based gravy finished with saffron*  
Calorie (per 300 grams) 602 

**SIGNATURE SASRANGA GOSHT** ▲ 1090  
*Hand pulled lamb simmered in a kashmiri gravy*  
Calorie (per 400 grams) 710  

**MARTABAN KA MURGH** ▲ 1050  
*Chicken morsels with pickling spices cooked in a traditional pot*  
Calorie (per 400 grams) 710  

**MURGH MAKHANI** ▲ 1025  
*Chicken tikka tossed in tomatoes, cream and cashew gravy finished with fenugreek and swirl of cream*  
Calorie (per 250 grams) 675  

**AWADHI MURGH KORMA** ▲ 1025  
*Chicken cooked in traditional lucknowi style with a rich almond gravy*  
Calorie (per 350 grams) 1049  




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**MURGH CHANGEZI**  1000  
*Tandoori chicken on bone cooked in rich tomato and onion gravy*  
Calorie (per 350 grams) 587  

**ROCK LOBSTER QALIYA**  2650  
*Line caught lobster cooked in creamy onion gravy*  
Calorie (per 400 grams) 710  

**RUBIYAN E HARRA MASALA**  1750  
*Arabian sea prawns sautéed with homemade spices, mint and spinach gravy*  
Calorie (per 400 grams) 710   

## DAL


**DAL E KHAAS**  690  
*24 hours cooked lentil preparation, Chef Qureshi's signature*  
Calorie (per 250 grams) 899 

**DAL SULTANI**  600  
*Smoke infused lentil cooked with Indian spice, cream and Kashmiri saffron*  
Calorie (per 250 grams) 1576 

## RICE & PULAO

**STEAMED BASMATI RICE**  450  
*Dum cooked finest doon basmati*  
Calorie (per 300 grams) 1129

**PULAO AAP KI PASAND**  500  
*Choice of vegetable, peas or corn*  
Calorie (per 400 grams) 710 

**5 MILLET KHICHDI**  650  
*Slow cooked, 5 grains high fibre porridge*  
Calorie (per 400 grams) 710 

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## LUCKNOWI BIRYANI



SUBZ DUM BIRYANI ■ 980

*Dum cooked aromatic rice, handpicked seasonal vegetables, rose water and saffron*

Calorie (per 350 grams) 706  

AWADHI MURGH DUM BIRYANI ▲ 1100

*Chicken morsels, dum cooked aromatic rice, rose water and saffron*



Calorie (per 400 grams) 1455  

AWADHI RAAN BIRYANI ▲

*Available on weekends, whole lamb leg from Jaipur dum cooked with fragrant rice and aromatic spices*



HALF 2800

FULL 3200

Calorie (per 400 grams) 710  

AWADHI GHOSTH BIRYANI ▲ 1250

*Lamb morsels, dum cooked aromatic rice, rose water and saffron*

Calorie (per 400 grams) 1495  

YOGHURT 250

SUBZ RAITA ■

Calorie (per 100 grams) 103

AVOCADO AUR CHURANWALA RAITA ■

Calorie (per 100 grams) 121

DELHI DAHI WADA ■

Calorie (per 100 grams) 126

APRICOT AUR TEEN MIRCH ■

Calorie (per 100 grams) 110


## BREADS

### ROTI


RUMALI ROTI ■ 145

Calorie (per 100 grams) 200 

TANDOORI ROTI ■ 125

Calorie (per 100 grams) 165 

MISSI ROTI ■ 150

Calorie (per 100 grams) 290 


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DAHI KI KHAMIRI ROTI  145  
Calorie (per 100 grams) 110  

## PARATHA

LACCHA PARATHA  125  
Calorie (per 200 grams) 774 


WARQI PARATHA  125  
Calorie (per 200 grams) 862  

MULTIGRAIN LACCHA PARATHA  125  
Calorie (per 200 grams) 669 

## NAAN/ KULCHA

PLAIN NAAN  125  
Calorie (per 100 grams) 400 




GARLIC NAAN  125  
Calorie (per 100 grams) 353 

BUTTER NAAN  125  
Calorie (per 100 grams) 410  

AMRITSARI KULCHA  150  
Calorie (per 200 grams) 229 

## MEETHA

PARSI DAIRY KULFI  450  
*From the famous Mumbai store*  
Calorie (per 100 grams) 196  

BOURBON FLAMBEED PISTA GULAB JAMUN  450  
*Scotch flambé'*  
Calorie (per 400 grams) 710  

NAWABI RASMALAI  450  
Calorie (per 200 grams) 240  

VALRHONA CHOCOLATE "PAAN"  450  
*Our take on Lucknowi signature with paan icecream and chocolate*  
Calorie (per 100 grams) 149  

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**GULAB KI PHIRNI**  450  
*Rose scented rice flour dessert, a Chef Qureshi's signature*  
Calorie (per 100 grams) 158 

## ICECREAM AND SORBETS

**KOLKATA STYLE MEETHA PAN ICE CREAM**  450  
Calorie (per 100 grams) 209 

**MADRAS FILTER COFFEE ICE CREAM**  450  
Calorie (per 100 grams) 217 

**SEASONAL ICE CREAM**  450  
Calorie (per 100 grams) 200 

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## OTHER DINING OPTIONS

### K-O-J-I

Taking diners on a gastronomic journey through Japan, China and Thailand, Koji is an Asian speciality restaurant. This exclusive restaurant features a live kitchen, sushi bar as well as a private dining area that is served by a personal chef at the Teppanyaki grill.

Designed by Spin, a distinguished Japanese interior design company, the interiors boast of elegant, distinctive chandeliers and a walk-in wine cellar.

### MASU

Diners walk through a Sake cellar to Masu, a chic bar that enhances the Asian experience.

At Masu, diners can lounge to music every evening while sipping on authentic rice wine from Japan. Relax at the 9-metre long bar that offers exotic cocktails and a complete Sake collection.

Adding to the Asian experience is the menu that features Asian bar food with an innovative twist. Enjoy lounge music played by the in-house DJ over the weekends.

### KABANA

Located on the hotel's lifestyle floor - Level 2, Kabana is an exclusive pool bar with dramatically constructed double-height al fresco cabanas overlooking the outdoor swimming pool. Featuring an open kitchen, the lounge will offer a classic western lounge menu with comfort food. Guests can enjoy beers and sangrias, lounging by the pool while enjoying the music.

### PUNESUGARBOX

Pune's next hot spot, Pune Sugar Box, a delicatessen, will offer hand-crafted pastries, savouries and chocolates.

Operating round-the-clock, the menu will feature a variety of salads, sandwiches, pastas, fresh juices, freshly brewed coffee, gourmet teas and an exciting Mid Night menu.

### CORIANDER KITCHEN

Inspired by the street-food culture, Coriander Kitchen, the all-day dining restaurant, offers Mediterranean, Italian, French, Asian and Indian cuisines. An expansive space with a 40-foot high ceiling and floor to ceiling windows, the restaurant offers views of a dramatic outdoor waterscape.

The restaurant features a rotating ice-cream bar with 12 flavours and a food library, an innovative concept that offers diners a selection of miniature juices and small plates of tapas, tapenade and salads. Diners can enjoy an a-la-carte menu in addition to the extensive buffet.

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For Reservations, please call: 020 6745 6745