

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 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 dishes.

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.

BON APETIT!

Please ask our chef for recommendations in case of allergies.

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

An average active adult requires 2,000 kcal of energy per day; however, calorie needs may vary.

**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*



VEGETARIAN

DAHI KE KEBAB 	850
<i>Deep fried hung yoghurt kebabs stuffed with home-made gastrique</i>	
Calorie (per 250 grams) 260  	
AWADHI HARA BHARA KEBAB 	860
<i>Shallow fried spinach and lentil kebabs flavoured with regional spices</i>	
Calorie (per 250 grams) 256 	
MUSHROOM AUR TRUFFLE MALAI 	850
<i>Shaved truffles with black pepper</i>	
Calorie (per 260 grams) 165   	
SHATAWAR SOYABEAN KI GALOUTI 	900
<i>Smoked asparagus, legume floral fragrances and ulta tawa ka paratha</i>	
Calorie (per 150 grams) 499   	
PAKHTUNI PANEER TIKKA 	930
<i>Cottage cheese, olives and pakhtun spices</i>	
Calorie (per 325 grams) 628   	
NAKHAS-E-PANEER TIKKA 	930
<i>Cottage cheese with spiced yoghurt and red chilli, cooked in a clay oven</i>	
Calorie (per 300 grams) 486   	
NARGISI BHARWAN ALOO 	860
<i>Cottage cheese and plant mince stuffed potatoes, finished in tandoor</i>	
Calorie (per 450 grams) 507   	
TANDOORI BROCCOLI TEEN TARAH 	860
<i>Roasted broccoli cheese with green chillies and chilli yoghurt</i>	
Calorie (per 350 grams) 452   	
ZEERA VEGETARIAN KEBAB PLATTER 	2490
<i>Dahi ke kebab, shatawar ki galouti, nakhas-e-paneer tikka, nargisi bharwan aloo served with select indian condiments and dips</i>	
Calorie (per 540 grams) 670    	



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NON-VEGETARIAN

SEA FOOD, POULTRY AND LAMB

MUGHLAI GOSHT SEEKH ▲	1200
<i>Skewered lamb mince spiced with green chillies, chefs secret spices, served with mint chutney</i>	
Calorie (per 300 grams) 400  	
AMINABADI GALOUTI KEBAB ▲	1200
<i>36 spices, melt in mouth lamb with ulta tawa ka paratha</i>	
Calorie (per 300 grams) 408   	
AWADH-E-CHAAPE ▲	2785
<i>New Zealand lamb chops, marinated in yoghurt and Indian spices, yoghurt chilli and fried garlic</i>	
Calorie (per 350 grams) 1009  	
BHATTI KA MURGH TIKKA ▲	1125
<i>Chicken morsels marinated with spiced curd and cheese, flavoured with bhatti masala cooked in tandoor</i>	
Calorie (per 300 grams) 1177  	
BARADARI MURGH TIKKA ▲	1125
<i>Chicken morsels marinated with spiced curd and cashew nut paste</i>	
Calorie (per 300 grams) 1201   	
NAJIRABADI MURGH TIKKA ▲	1125
<i>Chicken morsels marinated with spiced curd and cheese, flavoured with Awadhi masala cooked in tandoor</i>	
Calorie (per 300 grams) 111  	
RADHUNI MAHI TIKKA ▲	2150
<i>Marinated Norwegian salmon with saffron yoghurt, cooked in tandoor</i>	
Calorie (per 300 grams) 1293   	
SUNEHRI JHINGA NISHA ▲	1500
<i>Line caught tiger prawns with fresh pepper and chilli jam</i>	
Calorie (per 260 grams) 509  	

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TANDOORI LOBSTER ▲ 2550
Lobster in red chilli paste, charred in tandoor
 Calorie (per 300 grams) 1237 🍷 🍴 🦀

ZEERA NON-VEGETARIAN KEBAB PLATTER ▲ 2875
Baradari murgh tikka, gosht ki galouti, rudhani mahi tikka and sunehri 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 ■ 575
Potato stuffed Turkish apricot with khajoori tamatar chutney
 Calorie (per 180 grams) 405 🍷 🍷

PALAK PATTE KI CHAAT ■ 575
 Calorie (per 180 grams) 400 🍷

BANARASI TAMATAR KI CHAAT ■ 575
Tangy tomato appetizer from the heartland of Banaras
 Calorie (per 180 grams) 320 🍷

SHORBA

MURGH BADAMI SHORBA ▲ 580
48-hour cooked chicken broth with almonds
 Calorie (per 150 grams) 320 🍷

TAMATAR POTLI AUR BADAM SHORBA ■ 580
Roasted tomatoes with homemade potli masala
 Calorie (per 150 grams) 245 🍷

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CHEF QURESHI'S SIGNATURES

RAAN-E-ZEERA  2550

A whole roasted Jaipur lamb leg in chef's secret spice mix

Calorie (per 700 grams) 1200   



MORADABADI TANDOORI CHICKEN CURRY  1375

Nomadic style whole chicken preparation in Moradabadi masala baked with sheermal

Calorie (per 300 grams) 260   



GUCCHI AUR TEEN MUSHROOM MARTABAAN  1250

Pickled handpicked Kashmiri morels and mushroom trio, simmered in a traditional pot

Calorie (per 300 grams) 275  



SAFEENA KHICHDA  1380

Chef Qureshi's personal favourite: lamb boti, broken wheat, lotus stem, and saffron, served with mini warqi paratha

Calorie (per 300 grams) 332  

SAFEENA KHICHDA  995

Chef Qureshi's personal favourite: mixed vegetables, broken wheat, lotus stem, and saffron, served with mini warqi paratha

Calorie (per 300 grams) 245  

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MAIN COURSE

VEGETARIAN

PANEER SHAN-E-AWADH 	995
<i>Stuffed cottage cheese with red pepper in roasted tomato gravy</i>	
Calorie (per 300 grams) 669  	
PANEER KOFTA LABABDAR 	995
<i>Cottage cheese dumplings with cashewnuts in rich tomato gravy</i>	
Calorie (per 250 grams) 763   	
LASOONI BHUNA SAAG 	950
<i>Spinach, fenugreek and dill tempered with garlic</i>	
Calorie (per 300 grams) 359  	
DUM KE NARGISI ALOO 	950
<i>Tradition “dum” cooking from Lucknow in spicy tomato curry</i>	
Calorie (per 250 grams) 239  	
VILAITI KADHAI SUBZ 	985
<i>Seasonal exotic vegetables and whole spices sourced from Chef Qureshi’s Amirabad home</i>	
Calorie (per 250 grams) 249  	
TAAZI BHUNI SUBZI 	985
<i>Seasonal exotic vegetables tossed with hand pound mixed spices</i>	
Calorie (per 300 grams) 578  	
PURANI DELHI KE PINDI CHOLE 	995
<i>Chickpeas, pind ka masala and our Chef’s mother’s cooking</i>	
Calorie (per 300 grams) 2059 	
NADRU ANJEER KE KOFTE 	920
<i>Spiced lotus stem, cottage cheese and fig dumplings in creamy cashew nut gravy</i>	
Calorie (per 250 grams) 300  	



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NON-VEGETARIAN

SEA FOOD, POULTRY AND MEAT

PURANI CHOWK KI GOSHT NIHARI ▲ <i>24-hour slow braised mutton shanks</i> Calorie (per 300 grams) 602  	1500
SIGNATURE SASRANGA GOSHT ▲ <i>Hand pulled lamb in Kashmiri gravy</i> Calorie (per 400 grams) 710  	1475
MURGH NAWABI PUSHTOON ▲ <i>Morsels of chicken cooked in chef's special spices, served in a clay pot</i> Calorie (per 400 grams) 710  	1275
MURGH MAKHANI ▲ <i>Tandoor charred chicken in velvety tomato butter sauce</i> Calorie (per 250 grams) 675  	1270
AWADHI MURGH KORMA ▲ <i>Aromatic Awadhi-style chicken preparation</i> Calorie (per 350 grams) 1049  	1270
MUGHLAI LAMB KEEMA ▲ <i>A spicy minced lamb preparation flavoured with cinnamon and tempered, finished with ginger and coriander</i> Calorie (per 350 grams) 1049  	1475
TALI HARI FISH CURRY ▲ <i>Fish simmered in spinach gravy with ginger, garlic and green chilli</i> Calorie (per 300 grams) 1293   	1380
JHINGA DUM JEHANGIRI ▲ <i>Large prawns cooked on dum to make them light and juicy</i> Calorie (per 300 grams) 1293   	2200

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DAL


DAL-E-KHAAS  825

Signature black lentils, cooked for 24 hours until perfection


Calorie (per 250 grams) 899 

DAL BALUCHI  780

A speciality of the house: smoke-infused lentils

Calorie (per 250 grams) 899 

RICE & PULAO


STEAMED BASMATI RICE  600

Dum-cooked finest doon basmati

Calorie (per 300 grams) 1129


PULAO AAP KI PASAND  700

Choice of vegetable, peas or corn

Calorie (per 400 grams) 710 

5 MILLET KHICHDI  725



Slow cooked, 5 grains high fibre porridge

Calorie (per 400 grams) 710 

LUCKNOWI BIRYANI

SUBZ DUM BIRYANI  1200

Dum cooked fragrant rice, handpicked vegetables and aromatic spices

Calorie (per 350 grams) 706  

AWADHI MURGH DUM BIRYANI  1350

Chicken morsels in fragrant rice and aromatic spices

Calorie (per 400 grams) 1455  

AWADHI GOSHT BIRYANI  1450

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

Calorie (per 400 grams) 1575  

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YOGHURT

355


SUBZ RAITA

Calorie (per 100 grams) 103 


AVOCADO AUR CHURANWALI 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

Calorie (per 100 grams) 200 


225

TANDOORI ROTI

Calorie (per 100 grams) 165 



225

MISSI ROTI

Calorie (per 100 grams) 290 


250

DAHI KI KHAMERI ROTI

Calorie (per 100 grams) 110  

250


BISCUIT ROTI

Calorie (per 100 grams) 145 

250



PARATHA

LACCHA PARATHA

Calorie (per 200 grams) 774 


225

WARQI PARATHA

Calorie (per 200 grams) 862  

275

MULTIGRAIN LACCHA PARATHA

Calorie (per 200 grams) 669 

250

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NAAN/ KULCHA



PLAIN NAAN  225

Calorie (per 100 grams) 400 

GARLIC NAAN  225


Calorie (per 100 grams) 353 

BUTTER NAAN  225

Calorie (per 100 grams) 353  

RAMPURI KULCHA LACCHA  275



Paneer, potatoes, mixed vegetables and onions

Calorie (per 100 grams) 353 

MEETHA



PARSI DAIRY KULFI  575

From the famous Mumbai store with condiments



Calorie (per 100 grams) 196  

BOURBON FLAMBED PISTA GULAB JAMUN  575

Scotch Flambé

Calorie (per 400 grams) 710  

ZAFFRANI RASMALAI  575

Calorie (per 200 grams) 240  



SEASONS MASTANI ICE CREAM  520

Waffle bowls, homemade seasonal ice cream with dry fruits and hot rabdi

Calorie (per 200 grams) 240   

GULAAB KI PHIRNI  575

Rose scented rice flour dessert, a Chef Qureshi's signature

Calorie (per 200 grams) 240  

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ICECREAM AND SORBETS

KOLKATA STYLE MEETHA PAN ICE CREAM	520
Calorie (per 100 grams) 209	
MADRAS FILTER COFFEE ICE CREAM	520
Calorie (per 100 grams) 217	
KESAR PISTA	520
Calorie (per 100 grams) 217	

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.

PUNE SUGAR BOX

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