

Nouth Sian

MENUS

Our experienced staff has designed these menus to delight every palate! We would be happy to further customize our menus in order to reflect your individual tastes and make your special day even more extraordinary. The Citadel culinary staff prides itself on providing superior cuisine of the highest quality standards.

Thank you for your interest in The Citadel!

Cocklail Thacks

SUCCULENT CHICKEN TIKKA BITES

SHAMI KABOB

mutton

CHICKEN SAMOSAS

FISH FRY BITES

SHEEKH KABOB

ACHARI MURG TIKKA

MINI CHICKEN SAMOSAS

with tamarind and mint chutney

TANDOORI PANEER TIKKA BITES

HARA BHARA KABOB

spinach and potatoes

MIXED VEGETABLE KABOB

peas, carrots and potatoes

GRILLED PINEAPPLE

ASSORTED PAKORAS

MINI VEGETARIAN SAMOSAS

MINI VEGETARIAN BREAD ROLLS

MINI VEGETARIAN SAMOSAS

PAV BHAJI STATION

mashed vegetables, warm soft white bread, onions, limes and butter

AALOO CHAAT STATION

aloo tikki, yogurt, onions, coriander, mint and tamarind chutney, spicy cashews

PANI PURI STATION

flour puffs, potato, garbanzo, pomegranate, mint-tamarind water

BHEL PURISTATION

puffed rice, vegetables and a tangy tamarind sauce, onions, tomatoes, cilantro

Specially Toups

ALMOND SOUP

CREAM OF MUSHROOM

SPINACH SOUP with cottage cheese croutons

CHICKEN CORN SOUP

CHICKEN NOODLE SOUP

CREAM OF TOMATO

ONION AND POTATO SHORBA

Main Courses

NON-VEGETARIAN CLASSICS

CHICKEN TIKKA MASALA with gravy

CHICKEN CURRY

CHICKEN VINDALOO

BUTTER CHICKEN

KADHAI CHICKEN

CHICKEN JALFREZI

SAAG CHICKEN

ROGAN JOSH

KEEMA

minced meat with peas

SEEKH KABOB

with onions and green peppers

LAMB VINDALOO

SAAG GOSHT

KADHAI GOSHT

PRAWN CURRY

FISH GOAN CURRY

Main Courses VEGETARIAN CLASSICS

DAAL MAKHANI

MOONG DAAL/CHANA DAAL TADKA

RAJMAH

with curry

PUNJABI KADHI WITH ONIONS PAKODAS

CHANA MASALA

CHEESE DILRUKA

cottage cheese sandwich in creamy tomato gravy

SAAG PANEER

MUTTER PANEER

MUSHROOM MUTTER

BHARVEIN BAINGINI

stuffed baby eggplants

BAINGAN BHARTA

CRISPY BHINDI

JEERA ALOO

MALAI KOFTA

ALOO GOBHI MASALA

PANEER MAKHANI

DUM ALOO

NAVRATTAN KORMA

Accompaniments

PEAS PALAO

ONION RICE

JEERA RICE

with bay leaves, onions, black cardamom, cloves

NAVRATTAN RICE

saffron soaked rice with cashew nuts, raisins and almonds

BOONDI RAITA

PINEAPPLE RAITA



RICE KHEER

SEVIYAAN KHEER

vermicelli

SHAHI TUKRA

RAS MALAI

GULAB JAMUN

MOON DAAL HALWA

CARROT HALWA

ICE CREAM

FRUIT CREAM



MANGO LASSI

JAL JEERA

MANGO SHAKE

MASALA CHAI

KESAR BADAM MILK

SWEET AND SALTY FRESH LIME

with soda and block salt