



A Modern Indian Eatery by TGB


Mr. & Mrs. Somani is a modern Indian eatery at heart. The menu, done up by Narendra Somani himself consists of an eclectic mix of classic and popular Indian flavours with some International fusion.

It is the perfect kitchen chemistry of Narendra Somani, the owner of TGB and his wife Sunita Somani that has given shape to this restaurant. Mr. Somani is an out-and-out foodie and Mrs. Somani is known for laying down elaborate dinner tables for family and friends.







The interiors, name, logo and everything at this cosy restaurant carries the signature style of Narendra Somani, Sunita Somani and the Somani family who have also passed on some of their home recipes to create a unique menu for the eatery.



Beverages

Chilli Melon Caipiroska (250ml) Tall and handsome watermelon and fresh mint combo; with a hint of chilli	250.00
Kiwi Ka Panha (250ml) Tangy sweet and sour Kiwi refresher with fresh mint	250.00
Frozen Mint Mojito (250ml) Tangy and refreshing lemon and fresh mint punch spiked with black salt	250.00
Summer Lime & Lychee Granita (250ml) Refreshing lemon and lychee packed in crushed ice	250.00
Exotic Fruit Lassi (250ml) Choose from: Mango, Strawberry, Apple or Wild berries	250.00
 Dhungar Oudhi Lassi (250ml) Try our special "clove smoked" lassi	250.00
Aerated Beverages (300ml)	80.00
Bottled Water (750ml)	95.00

Shuruvaat – Kebabs – Starters


 Nazza (250gm) Exciting fusion: mini sized crisp naans topped and baked like pizza	340.00
 Thai Paneer & Pepper Grill (250gm) Soft cottage cheese and bell peppers marinated in Thai red kari paste; grilled and served with drizzle of chilli oil	380.00
 Stuffed Mozzarella Pakora (200gm) Batter fried cheese cubes stuffed with jalapeno and olives	380.00
 Paprika Paneer Bbq (200gm) Paprika spiked cottage cheese; spit roasted on lava stones	380.00
Persian Cheese Kebab (250gm) Tahini, yogurt and garlic flavoured cottage cheese	380.00
  Paneer Angare (250gm) Soft paneer cubes coated in a spicy chilli yogurt marinade; spit roasted	380.00

 House Speciality





 Spicy

 Jain Option Available













 Za'taar Pathar Paneer (250gm) Paneer picattas brushed with Arabic spices and grilled on hot stone	380.00
 Mandarin Singada (250gm) Crisp water chestnuts tossed in butter chilli garlic sauce	360.00
 Pesto Paneer Tikka (250gm) Fresh cottage cheese picattas marinated in Basil pesto; grilled in tandoor	380.00
Khumb Dhania Ki Shikampuri (200gm) Pan fried mushroom kebab scented with cilantro and stuffed with yogurt and pickled ginger	380.00
 Mexican Bean Tikki (200gm) Red beans and vegetable tikkis stuffed with jalapeno and shallow fried; served with Mexican queso	340.00
Quesadillas (250gm) Pudina chutney spiced paneer stuffed tortilla; shallow fried and served with Salsa	380.00
 Palak Makai Tinka (250gm) Crisp skewers of minced spinach and corn; served with spiced date chutney	380.00
Sailana Papad Crispy (150gm) Masala papad with a twist; mini pepper papads topped with spicy vegetable & cheese mix	225.00

Shorba - Soups

 Lal Tamatar Moti Shorba (225ml) Delicately spiced tomato broth with spicy paneer marbles	250.00
 Curried Sweet Corn (225ml) Mélange of creamy corn and vegetables in a curry flavoured broth	250.00
Bhuna Bhutta Tamatar (225ml) Delicious blend of roasted corn, ripe tomatoes and cream; topped with cheddar	250.00
 Tom Yum Phak (225ml) Hot and spicy Thai soup flavoured with galangal, kafir lime leaves and chilli	250.00
Leafy Green Herb Soup (225ml) Unique blend of fresh greens with Oriental and Indian spices	250.00
 Desi Hot & Sour (225ml) The popular Oriental soup with an Indian touch	250.00
 Hara Phoolgobhi Ka Shorba (225ml) Exotic broccoli and cream; spiked with peppercorn and hint of green chilli	250.00
 Makkai Ka Dugna Mazaa (225ml) Juicy corn kernels and creamed corn with our desi tadka	250.00



From The House Of Somani's








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|  Swiss Minted Cheese Grill (250gm)
Fresh mint flavoured bar be quod paneer topped with cheese fondue | 399.00 |
|  Patrani Paneer Aur Mushroom (250gm)
Soft paneer and shiitake mushroom in a spicy green masala; wrapped in leaves and grilled on hot tava | 445.00 |
|  Achari Paneer Enchiladas (350gm)
Cheese and bell pepper in pickling spices; stuffed in flour tortillas and baked with cheese | 445.00 |
|  Teekhi Multani Dhingri (250gm)
Spiced stuffed button mushroom roasted with a coat of mint reduction | 399.00 |
| Paprika Pepper Potatoes (300gm)
Crisp roasted baby potatoes coated with fine paprika and crushed peppercorn | 375.00 |
|  Lucknowi Subz Tundey Kebab With Warqi Paratha (250gm)
Famous kebab from Tundey mian of Lucknow's Akbari gate.
Served with Qorma and traditional Indian bread | 490.00 |
| Hyderabad Pathar Ke Paneer (250gm)
Fennel and garam masala spike paneer picattas seared on lava stone grill.
Served with salan and sheermal. | 490.00 |
|  Amritsari Soya Tak-a-tin (350gm)
Dhaba style spicy tava soya keema matar. Served with tariwali chutney, kachumber and assorted kulchas | 490.00 |
|  Ranjit Singh Shahi Paneer (350gm)
Saffron scented paneer triangles cooked in fresh tomato and cream.
Served on a bed of spiced paneer bhurji with mirchi ka laccha paratha | 490.00 |
|  Bangkok Red Kari (350gm)
Paneer cubes and exotic vegetables in spicy Thai curry | 445.00 |
|  Cilantro & Chilli Risotto (350gm)
Unique adaptation of the popular Italian dish; spiked with fresh coriander leaves and green chilli | 399.00 |
|  Bell Pepper Aani Basar (350gm)
Sindhi besan and onion specialty with a modern twist; a must try | 399.00 |




Evergreen 'Bricks' Specials

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|  Paneer Tikka Lababdar (350gm)
Ta ndoori paneer tikkas served on a bed of spicy tomato masala | 445.00 |
| Baked Paneer Burra Sahib (350gm)
Layers of paneer and vegetables drizzled with chilli garlic chutney and baked | 445.00 |
|  Methi Mattar Malai (350gm)
A popular combination of methi leaves with peas in a creamy rich gravy | 399.00 |
|  Shaam Savera (350gm)
Spinach koftas stuffed with spiced paneer and simmered in a creamy tomato gravy | 399.00 |
|  Nanhi Subziyon Ka Mela (350gm)
Assorted baby vegetables simmered in a spicy gravy | 399.00 |
|  Diwani Subz Handi (350gm)
Fresh vegetables simmered in shredded spinach gravy | 399.00 |


Subzi Mandi Se – Vegetable Corner

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|  Dhungar Paneer (350gm)
Soft malai paneer marinated in a pungent marinade, smoked in tandoor and finished on 'Dum' with saffron scented curry. | 445.00 |
|  Subzi Bemissal (350gm)
Seasonal vegetables simmered in silky tomato gravy, redolent of cinnamon and cloves | 399.00 |
| Karari Seekh Masala (350gm)
Crisp vegetable seekh kebab served on a bed of 'Kadai' masala | 399.00 |
|  Paneer Mirach Khurchan (350gm)
Shredded paneer and coloured bell peppers tossed in a pungent spice mix | 445.00 |
| Bhagare Khatte Aloo (300gm)
Tempered pan roasted baby potatoes with curry leaves and sundried mango | 399.00 |
|  Methi Gobhi Khusk Purdah (300gm)
Cauliflower marinated in pickling spices and cooked in a sealed pot in its own juices. | 399.00 |
|  Dhingri Dum Sunehri (350gm)
Button mushroom cooked on 'Dum' with bell peppers, onion, tomato, cream and garlic gravy | 399.00 |
|  Baby Vegetables Peshaweri (350gm)
Fresh exotic baby vegetables tossed in 'kadhai masala'; topped with crispy okra | 399.00 |
|  Lasooni Palak Ravioli (350gm)
Spiced spinach, garlic and pinenut stuffed pasta tossed in creamy basil pesto | 399.00 |
| Quser-e-pukhtan (350gm)
Soft paneer cubes cooked in rich tomato based gravy laced with cheddar cheese and cooked on 'Dum' encased in roti purdah. | 445.00 |



Dum Aloo Bharwan (350gm) Spiced potatoes, peas and dry fruits stuffed in potato barrels, cooked on 'Dum' in vegetable gravy	399.00
Dum Ka Urad (350gm) Black dal enriched with dairy butter, fresh cream and a bouquet garni of spices	399.00
 Tovar Tarannum (350gm) Our special dal with the perfect tadka	299.00

Khane Ke Saath - Accompaniments




 Somani's Caesar Salad (200gm) Fresh crisp lettuce dressed in a cheesy dressing and topped with pan fried paneer cubes	225.00
Burhani Raita (200gm) Yogurt spiked with caramelized garlic and roasted chilli	145.00
Raita (200gm) Choose from: Boondi / Vegetables / Pineapple	110.00
Papad (10gm) Roasted or Fried	75.00
Hare Subziyon Ka Salaad (150gm) Fresh greens with assorted dressings	175.00

Tandoor Se - Copper Clad Clay Oven

Warqui Badami Naan (120gm) Multi layered unleavened bread with crushed almonds	170.00
Lacchedar Saunfi Naan (120gm) Fennel scented unleavened Indian bread	149.00
Taaza Pudina Paratha (120gm) Fresh mint flavoured whole wheat bread	139.00
 Mixed Herb & Black Olive Paratha (120gm) Great combination - great taste	149.00
Makhani Naan (120gm) Best eaten with any Indian curry	139.00
 Mirchi Paratha (120gm) Choose from: Black pepper / Green Chilli / Red Chilli	139.00
Bharwan Kulcha (200gm) Choose from: Paneer / Gobhi / Aloo	149.00
Plain Naan (120gm)	109.00
Karari Roti (50gm)	85.00
Rotiyon Ki Tokri (350gm) Choice of assorted roti, paratha and naans	395.00



'Dum' Rasoi Se – Basmati Station

 Somani's Handi Biryani (350gm) 455.00 Exotic mélange of soy chunks, mini koftas, roasted paneer cubes and aromatic basmati; seasoned with hand picked spices and slow cooked, sealed in a 'roti'
 Nawabi Dum Biryani (350gm) 425.00 Fragrant basmati layered with curried vegetables, enriched with cream, butter and cooked in a sealed pot
 Manpasand Pulao (300gm) 340.00 Choose from: Green Peas, Corn, Palak, Herbs or Jeera
STEAMED RICE (250gm) 280.00

Shahi Mithaas - Sweets

Shireen E Jannat (200gm) 285.00 Sliced gulab jamun with Vanilla ice cream and drizzled with chocolate fudge
Sizzling Tava Kulfi (200gm) 285.00 Our specialty – frozen Malai Kulfi served sizzling
Sweet Angel Vermicelli (200gm) 285.00 Vermicelli cooked in desi ghee and condensed milk; served chilled topped with dry fruits and Mango Ice Cream
Falooda Mumtaz Mahal (200gm) 285.00 Scoop of cardamom and pistachio ice cream served on a bed of falooda and laccha rabdi; topped with candied rose petals, rose syrup and dark chocolate curls
Choice Of Ice Creams (150ml) 200.00 Regular - Vanilla, Strawberry, Chocolate Exotic - Chocolate Chip, Butter Scotch, Kesar Pista, Roasted Almond
Aaj Ka Mithaas (200gm) 285.00 Enquire with the server for the house special

"Dear guest, if you or anyone in your group is allergic to any food items which are specified in the menu, please inform the server before ordering your meal"

Taxes As Applicable

 House Speciality

 Spicy

 Jain Option Available