ZIYA

THE OBEROI, GURGAON

MENU

Ziya, meaning 'splendour,' celebrates the rich and diverse culinary heritage of India while embracing a progressive outlook. Ziya's menu is a tribute to the rich and varied culinary traditions of India, featuring dishes that blend classic flavours with modern innovation.

FOOD MENU

STREET FOOD

Butternut squash soup
200 g | 240 kcal
barley and corn dal moth chaat

Tandoori avocado
190 g | 210 kcal
tandoori avocado, black rice jowar bhel, avocado mango chutney, mango relish

Corn pea tikki
210 g | 320 kcal
corn pea patties, gulkand yoghurt, coriander chutney, tamarind chutney

Chaat trilogy
210 g | 398 kcal
aloo chaat, crisp roti hay, dahi bhalla ice cream

Chandani samosa chaat
190 g | 340 kcal
vegetable samosa, chickpeas, beet yoghurt, pomegranate chutney

Croissant kachori
410 g | 478 kcal
croissant layered lentil kachori, tempered potatoes, flaked chilli lime yoghurt

Fish pakoda
210 g | 236 kcal
fish fritters, tempered peas, sundried tomato salsa

Podi chicken wings
220 g | 302 kcal
South Indian spiced chicken wings, gun powder dust, desi ketchup

Bheja fry
260 g | 402 kcal
pan fried lamb brain, toasted pao, mint chutney, spiced onion spirals

VEGETARIAN NON-VEGETARIAN VEGAN

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FOOD MENU

TANDOOR AND TAWA

Tandoori broccoli
210 g | 264 kcal
malai and Kashmiri chilli broccoli, tomato kut, crisp rice noodles

Hara chana seekh
310 g | 431 kcal
green chickpeas kebabs, coriander foxnut chutney, toasted spiced foxnuts

Grilled aubergine steaks
300 g | 456 kcal
aubergine, tomato kut, puffed rice bhel, pumpkin seeds, tofu cream

Herb paneer tikka
210 g | 380 kcal
paneer tikka, chilli burrata, black olive chutney drops, roti wedge crisp

Galouti duo
198 g | 374 kcal
wild mushroom and olive galouti, truffles, black olive raita, saffron chutney

Achari prawn tikka
226 g | 298 kcal
tandoori prawns, raw mango and prawn salad, chilli lemon, prawn jus

Sarson macchi
296 g | 321 kcal
pan seared fish, saag chenna dip, roti wedge crisp

Murgh chapli kebab
230 g | 397 kcal
mince chicken patties, green apple coriander chutney, burnt chilli oil

Punjabi chicken tikka
240 g | 395 kcal
chicken tikka, potato tikki, salli, tadka makhni

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FOOD MENU

TANDOOR AND TAWA · CONTINUED

▲ Peanut chicken kalmi kabab
200 g | 450 kcal
chicken kebabs, kara chutney, boondi crusted bonda

▲ Tandoori lamb chops
312 g | 607 kcal
ginger lamb chops, purple potato mash, aubergine walnut chutney

▲ Lamb seekh
310 g | 610 kcal
minced lamb skewers, rogan josh glaze, khamiri roti coins

EVOLVED MAINS

● Almond asparagus vegetable kofta
460 g | 647 kcal
vegetable kofta, grilled asparagus, chilli cashew nut khichdi, tomato yoghurt sauce

○ Curry leaf tofu
300 g | 520 kcal
tempered tofu, quinoa dosa, kara chutney

● Rosemary black olive paneer tikka
410 g | 620 kcal
paneer tikka, tomato jowar khichdi, Nilgiri korma sauce, rice papad

▲ Tawa Chilean sea bass
367 g | 476 kcal
pan grilled seabass, Gondhoraj lemon rice, kadhai sauce

▲ Jaali dosa chicken
300 g | 650 kcal
chicken black peppercorn, jaali dosa, pickled curd rice, coconut chutney

▲ Ghee roast mutton
320 g | 694 kcal
mutton roast, potato podimas, malabar parotta

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BIRYANIS AND PULAO

- Bharwan guchi biryani
  335 g | 388 kcal
- Dum parda chicken biryani
  425 g | 1236 kcal
- Lamb biryani
  422 g | 1064 kcal

BREADS

- Selection of Indian breads
  - cheese chilli kulcha | 140 g | 344 kcal
  - wild mushroom kulcha | 300 g | 520 kcal
  - aloo kulcha | 300 g | 520 kcal
  - garlic coriander naan | 140 g | 379 kcal
  - laccha butter naan | 180 g | 455 kcal
  - pudina paratha | 200 g | 460 kcal
  - malabar parota | 180 g | 310 kcal

HERITAGE BOWLS

- Paneer makhani
  300 g | 683 kcal
- ZIYA saag
  270 g | 510 kcal
- Achari baingan tadka dahi
  250 g | 529 kcal
- Mushroom kheema with walnuts
  320 g | 456 kcal
- Tempered supergreens
  140 g | 167 kcal
  asparagus, broccoli, edamame and beans

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HERITAGE BOWLS · CONTINUED

▲ Coastal prawns
350 g | 610 kcal

▲ Murg makhni
350 g | 750 kcal

▲ Dhaba chicken aloo
330 g | 890 kcal

▲ Patiala bhuna murgh
409 g | 710 kcal

▲ Chownk ki nalli
410 g | 694 kcal

▲ Methi maas
370 g | 810 kcal

● Ma choliyan di dal
310 g | 720 kcal
hearty mixed lentils of split black gram and split Bengal gram lentil

● Dal makhani
350 g | 750 kcal

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DESSERTS, COFFEE AND AFTER DINNER

DESSERTS

▲ Mango malai
178 g | 401 kcal
mango tres leches, saffron jalebi, saffron rabdi

● Kulfi falooda cheesecake
180 g | 411 kcal
caramelised chikki, rose falooda, basil seeds

● Baileys choco rasmalai
150 g | 420 kcal
pecan nut brownie, baileys, chocolate rasmali

● Gajar halwa ghewar
189 g | 367 kcal
saffron foam, basundi

◎ Coconut sorbet
130 g | 165 kcal
grilled pineapple, roasted nuts, coconut basundi

Home made ice cream
— Caramelised banana and jaggery | 120 g | 280 kcal
— Paan | 120 g | 313 kcal

SPECIALTY COFFEE

Jamaican blue mountain

Aged monsoon Malabar

Jewel of Chikmagalur

Illy coffee selection
cafe latte, cafe mocha, cappuccino, macchiato, Americano, espresso

South Indian filter coffee
(locally sourced)

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DESSERTS, COFFEE AND AFTER DINNER

COGNAC

Rémy Martin Louis XIII

Hennessy XO

Martell XO

Hennessy VSOP

Hennessy VS

Martell VS

LIQUEUR AND DIGESTIVE (60 ml)

Jagermeister

Bailey's Irish Cream

Cointreau

Triple sec

Drambuie

Sambuca Caffè

As per excise liquor regulations we are not permitted to serve alcoholic beverages to any guest below 21 years of age. An 18.90% Value Added Tax is applicable on all prices on this page.

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ZIYA SPLENDOUR

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White tomato shorba
120 g | 200 kcal
sesame crusted dahi kabab, black olive chutney

Ghewar chaat
160 g | 243 kcal
corn and melon kachumber, moilee sauce, pomegranate, mint gel drops

Paired with - The Ardmore as a straight serve or Ardmore Highball

Tandoori sarson broccoli
165 g | 232 kcal
home smoked broccoli with mustard and honey, dill and cucumber raita, pickled onions

or

Tandoori salmon
180 g | 283 kcal
home smoked salmon with mustard and honey, dill and cucumber raita, pickled onions

Grilled chilli paneer
210 g | 356 kcal
broccoli and curry leaf khichdi, tadka makhni, dried broccoli florets, cacao dust

or

Grilled chilli lobster
260 g | 410 kcal
broccoli and curry leaf khichdi, spiced lobster jus, dried broccoli florets, cacao dust

Lychee Sorbet
60 g | 110 kcal
ginger jelly, shikanji

Gucchi potli
234 g | 373 kcal
crisp potli with morels and wild mushrooms, goat's cheese, sundried tomato and cashew nut upma, dal sauce

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or

▲ Black chicken
310 g | 467 kcal
gold crusted black spiced chicken, sundried tomato and cashew nut upma, dal sauce

Paired with - Laphroaig 10YO

● Asparagus kofta
264 g | 364 kcal
spinach spelt, asparagus, chettinad sauce

or

▲ Kapi lamb
360 g | 417 kcal
South Indian coffee lamb chops, spinach spelt, asparagus, rogan josh sauce

Paired with - Bowmore 15YO

● Kheer nimish
110 g | 324 kcal
saffron infused aerated rice kheer, angoori rasmalai, paan caviar

● Chocomosa
160 g | 389 kcal
marbled chocolate samosa, coffee jalebi, sea salt and caramel chocolate, boondi shards

Paired with - Jim Beam Black

Kahwah, petit fours

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ZIYA CELEBRATIONS

VEGETARIAN SELECTION

- White tomato soup
  140 g | 200 kcal
  Kashmiri chilli dusted aloo toffee

- Chandani samosa chaat
  150 g | 240 kcal
  vegetable samosa, beet yoghurt, pomegranate chutney

- Herb paneer tikka
  100 g | 175 kcal
  paneer tikka, chilli burrata, black olive chutney drops, roti wedge crisp

- Lychee and ginger sorbet
  60 g | 97 kcal

- Coastal vegetable Stew
  250 g | 371 kcal

or

- Paneer makhani
  200 g | 341 kcal

or

- ZIYA saag
  270 g | 510 kcal

- Chocomosa
  150 g | 360 kcal
  chocolate samosa with dark and white chocolate, caramelised banana ice cream, shrikhand, coffee jaggery drizzle

All main course is served with dal makhani, saffron pulao, pomegranate and mint raita and choice of Indian breads.

POULTRY, MEAT AND SEAFOOD SELECTION

- White tomato soup
  140 g | 200 kcal
  Kashmiri chilli dusted aloo toffee

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ZIYA CELEBRATIONS

POULTRY, MEAT AND SEAFOOD SELECTION · CONTINUED

- Chandani samosa chaat
  150 g | 240 kcal
  vegetable samosa, beet yoghurt, pomegranate chutney

- Sarson macchi
  155 g | 304 kcal
  pan seared fish, saag chenna dip, roti wedge crisp

- Lychee and ginger sorbet
  60 g | 97 kcal

- Coastal prawn stew
  210 g | 410 kcal

or

- Murgh makhani
  250 g | 456 kcal

or

- Ghee roast mutton
  220 g | 510 kcal
  mutton roast, potato podimas, Malabari parotta

- Chocomosa
  150 g | 360 kcal
  chocolate samosa with dark and white chocolate, caramelised banana ice cream, shrikhand, coffee jaggery drizzle

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