ZARQASH

THE RITZ-CARLTON, BANGALORE

À LA CARTE

Taking our name from the Persian art of gold embroidery, we treat every dish as a delicate thread of heritage and innovation. Under the masterful hand of Chef Rohit Ghai, the North-West Indian traditions of his youth are not merely revisited they are elevated through a contemporary lens and a commitment to craft.

Lunch 12:30 PM - 03:30 PM · Dinner 07:00 PM - 11:30 PM, every day

À LA CARTE

ZARQASH SPECIALS

Chicken Tikka Masala
Charred Chicken, Fenugreek, Vine Tomatoes

Peshawari Chicken
Pot-braised chicken, cashew nuts, coriander, ginger

Railway Lamb Curry
Potatoes, Fried Onions, Ginger

Lamb Shank Nihari
Purple Potato, Kashmiri Chilli, Slow Cooked

Palak Paneer
Spinach, Cottage Cheese, Fenugreek

Cauliflower Steak Makhani
Vine Tomatoes, Fenugreek, Garlic

Kadhai Paneer
Cottage Cheese, Crushed Coriander, Chili, Tomatoes

Gucchi Matar Korma
Morels, Green Peas, Cashew Nuts

Truffle Malai Kofta
Wilted Spinach, Truffle, Cashews, Cottage Cheese

Dal-e-Zarqash
Black Lentils, Fenugreek, Vine Tomato

Double Tadka Dal
Yellow Lentils, Whole Chilli, Cumin

Bhindi Jaipuri
Gram Flour, Lady Finger, Limes

À LA CARTE

APPETIZERS (SMALL PLATES)

Prawns Ghati Masala
Sesame, Pink Onion, Coconut

Wild Prawns
Honey, Mustard, Turnip, Sundal

Quail Truffle
Masala Scrambled Egg, Minced Quail Meat, Truffle Oil

Butter Chicken Chops
Garlic, Tomato, Fenugreek

Murgh Khurchan
Puffed Bread, Charred Chicken, Pumpkin Chutney

Goat Keema Pao
Buttered Brioche, Fenugreek, Salli

Paneer Bhurjee Pie
Puff, Wild Berries, Pickle, Carrot

Aloo Tikki Chaat
Honey Yogurt, Mint, Chickpeas

Amritsari Choley Kulcha
Pickle, Coriander Seeds, Chickpeas

Achari Jackfruit Mathhi
Wheat crisp, Mango Chunda, Carom Seed

Samosa Cornetto
Wheat Crust Cone, Yogurt, Tamarind Gel

Dabeli Pinwheel
Peanut, Tamarind, Ghati Masala

Khaman Dhokla Apple
Fresh Coconut, Mustard, Beetroot

À LA CARTE

KEBABS (SMALL PLATES)

Salmon Fish Tikka
Mooli Raita, Carom Seed, Pickle

Tandoori Chicken Breast
Fenugreek, Chicken Petro, Chicken Skin

Murgh Lasooni
Chicken, Garlic, Roasted Gram Flour, Puy Lentil

Parda Seekh Kebab
Mutton skewers enveloped in pastry

Barrah Kebab
Lamb, Kasundi, Mooli

Lamb Shami Kebab
Churchur Paratha, Bone Marrow, Black Cardamom

Duck Seekh Kebab
Pineapple, Thecha, Kachumber

Edamame & Asparagus Seekh
Koshambir, Tomato, Mixed Berries

Tandoori Morels & Broccoli
Truffle, Mixed Berries Chutney, Philadelphia Cheese

Paneer Tikka
Corn Chat, Cottage Cheese, Papaya Relish

Rajma Jimikand Galouti
Kidney Bean, Fried Onion, Cashew

Kandhari Soya Chops
Pomegranate, Avocado, Dry Mango

À LA CARTE

ZARQASH FEAST

Murgh Kala Masala
Burnt Spices, Bone Marrow, Brown Onion

Raan-e-Zarqash
Slow Cooked, Milk Fed Kid Goat, Gold Leaf

Zucchini Mussallam
Stuffed Cottage Cheese, Fried Onion

REGIONAL CLASSICS

Lobster Neelgiri
Jaggery, Shallots, Coconut

Chemmeen Manga
Wild Prawns, Raw Mango, Coconut

Goat Barbat
Poppy Seed, Fried Onion, Homemade Masala

Baingan Haleem
Aubergine, Curry Leaf, Cashew

Kadi Pakora
Gram Flour, Fritters, Yogurt

Jakhia Aloo
Baby Potatoes, Wild Mustard, Turmeric

Khumb Harapyaz
Mushroom, Spring Onion

BREADS

Roti/Naan
Plain, Garlic, Butter

À LA CARTE

BREADS · CONTINUED

Lachha Paratha

Kulcha
Paneer, Aloo, Onion

Missi Roti

BIRYANI AND RICE

Gucchi Truffle Pulao
Goji Berries, Barista, Morels

Saffron Rice
Saffron, Basmati Rice, Fried Onion, Mint

Steamed Basmati Rice

Chicken Biryani
Basmati Rice, Yogurt, Fried Onion

Lamb/Mutton Biryani
Caramelized Onion, Mint, Basmati Rice, Raita

DESSERTS

Mango Rasmalai
Wheat Crisp, Reduced Milk, Shrikhand

Aam Malai
Panna Cotta, Mango, Pink Pepper

Rose Falooda

Trio of Classic
Besan Ladoo, Gulab Jamun, Shrikhand

À LA CARTE

DESSERTS · CONTINUED

Chocolate Chilli Mousse
Orange, Chilli, Doughnut, Chocolate Soil

Ice Cream
Paan | Rose Petal | Coconut

KEBAB & CURRY FEAST NON-VEGETARIAN MENU

KEBAB & CURRY FEAST

WILD PRAWN
Kasundi, Honey, Sundal

SALMON FISH TIKKA
Mooli Raita, Salmon, Carom Seed, Pickle

CHICKEN LASOONI
Lentil Salad, Mint, Egg

— OR DUCK SEEKH KEBAB — Pineapple, Kachumber, Pickled Onion

BARRAH KEBAB
Lamb, Kasundi, Mooli, Bone Marrow Sauce

CHICKEN TIKKA MASALA
Charred Chicken, Fenugreek, Vine Tomatoes (Serves With Onion Potato Kulcha, Black Dal And Raita)

DESSERT

AAM MALAI
Mango Panna Cotta, Crisp, Pink Pepper

PRICE : INR 8000 PLUS TAXES

KEBAB & CURRY FEAST VEGETARIAN MENU

KEBAB & CURRY FEAST

EDAMAME & ASPARAGUS SEEKH
Koshambi, Sesame, Mustard

RAJMA JIMIKAND GALOUTI
Kidney Bean, Fried Onion, Cashew

PANEER TIKKA
Cottage Cheese, Corn Chat, Mint
— OR TANDOORI BROCCOLI — Raw Mango, Raita, Beets

CAULIFLOWER STEAK MAKHANI
Kashmiri Chili, Fenukgreek, Vine Tomatoes (Serves With Onion Potato Kulcha, Black Dal And Raita)

DESSERT

CHOCOLATE CHILLI MOUSSE
Orange, Chilli, Doughnut, Soil

PRICE : INR 7000 PLUS TAXES

SUMMER VEGETARIAN TASTING MENU

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GOL GUPPA, AAM PANNA
Sweet & Tangy, Chickpea, Raw Mango

ACHARI JACKFRUIT MATHHI
Wheat Crisp, Garlic Chips, Carom Seed

SAMOSA CORNETTO
Tamarind Gel, Potato, Masala Dust

RAJMA JIMIKAND GALOUTI
Kidney Bean, Fried Onion, Cashew

TANDOORI BROCCOLI
Soft Cheese, Raw Mango Raita, Beets Chutney

PALATE CLEANSER

MAIN

AMRITSARI CHOLEY KULCHA
Pickle, Coriander Seeds, Chickpeas
— OR PALAK PANEER — Spinach, Homemade Cottage Cheese, Fenugreek (Serves With Onion Potato Kulcha, Black Dal And Raita)

DESSERT

CHOCOLATE CHILLI MOUSSE
Orange, Chilli, Dough Nut, Soil
— OR MANGO RASMALAI — Shrikhand, Saffron, Mix Berries

SUMMER NON-VEGETARIAN TASTING MENU

SUMMER NON-VEGETARIAN TASTING MENU

GOL GUPPA, AAM PANNA
Sweet & Tangy, Chickpea, Jaggery

SCALLOPS BHEL
Raw Mango, Puff Rice, Burnt Tomato Garlic

SALMON FISH TIKKA
256 KCAL | 200 GM
Mooli Raita, Salmon, Carom Seed, Pickle

MURGH KHURCHAN
260 KCAL | 160 GM
Puffed Bread, Charred Chicken, Mint, Pumpkin Seed

DUCK SEEKH KEBAB
Pineapple, Kachumber, Pickled Onion

PALATE CLEANSER

MAIN

CHEMMEEN MANGA
Wild Prawns, Coconut, Raw Mango

— OR KACHHI MIRCH & KAIRI GOSHT — Boneless Lamb, Raw Mango, Green Pepper (Serves With Jakhia Aloo, Dal Zarqash, Rice & Brea

DESSERT

CHOCOLATE CHILLI MOUSSE
Orange, Chilli, Dough Nut, Soil

— OR MANGO RASMALAI — Shrikhand, Saffron, Mix Berries

DINEANIMATION MENU

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PASSIONFRUIT CHOCOLATE BONBON

ARANCINI CHEESE WITH BERRIES CHUTNEY

PALAK PATTA WITH HONEY YOGURT FOAM

VEGETARIAN SOUP

BADAM SHORBA

NON-VEGETARIAN SOUP

MUTTON SHORBA

VEGETARIAN APPETIZER

RAJMA JIMIKAND GALOUTI WITH HARISSA SAUCE

NON-VEGETARIAN APPETIZER

TANDOORI CHICKEN WITH SPICY SALAD

VEGETARIAN MAINS

CAULIFLOWER STEAK MAKHANI WITH MUSHROOM TRUFFLE PULAO & LACCHA

NON-VEGETARIAN MAINS

LAMB SHANK WITH BIRIYANI LACCHA PARATHA

SIDES

PUNJABI BAIGAN BHARTA

DAL E-ZARQASH

DESSERT

CHOCOLATE CHILLI MOUSSE