

A HERITAGE HOTEL ESTABLISHED IN 1898



FINE DINE RESTAURANT
Relaunching in its 125th year celebration.

MENU

Delectable food, excellent service, luxurious ambiance and culture conversation come together at the renovated "**1898 by The Carlton**".

Enjoy the unique old-world charm in its cozy interiors or dine under the stars below over century-old cluster of towering trees.

Rana Pratap Marg, Near Sahara Ganj Mall, Lucknow - 226001

Phone : +91 9935401898, +91 9044195195, 0522 4051333

SOUPS & SALADS

Soup

■ Veg. ■ Non Veg.

Manchow Soup <i>Ginger & black-pepper flavoured veg stock with veggies or chicken & light soy</i>	185/-	195/-
Hot & Sour Soup <i>Spicy & sour veg or chicken stock with red chilli paste & soy</i>	185/-	195/-
Lemon Coriander <i>Lemon grass, kaferlime flavoured stock with fresh coriander & veggies or chicken</i>	185/-	195/-
Peking Soup <i>Veggies or Spicy chicken broth with crisp noodles</i>	185/-	195/-
Tamater Dhaniya Ka Shorba <i>Tomato puree flavored and tempered with cumin and coriander</i>	185/-	
Cream of Mushroom <i>Button mushroom or shredded chicken & thyme cream soup with dash of butter</i>	225/-	245/-
Veg. Sweet Corn Soup <i>Indo Chinese style soup made with mixed veggies, sweet corn kernels & pepper</i>	225/-	
Murg Tamatari Shorba <i>Chicken stock and tomato-based soup with Indian herbs and spices.</i>		225/-

Salads

■ Veg.

Caesar Salad <i>Grilled veggies in Caesar dressing with lettuce olives & crutons</i>	125/-
Garden Green Salad <i>Fresh green salad with onion, tomato, carrot, cucumber, lemon & green chilly</i>	145/-

Raita

Plain Curd	95/-
<i>Traditional yogurt made and enjoyed in India for a millennia</i>	
Mix-Veg Raita	145/-
<i>Made with mixed vegetables and curd</i>	
Mint Raita	145/-
<i>Refreshing Raita with fresh mint leaves and spices</i>	
Boondi Raita	145/-
<i>North Indian raita variety made with curd, boondi (crisp fried gram flour balls), herbs and spices</i>	
Pineapple Raita	145/-
<i>Made with plain yogurt (dahi) and fresh pineapples</i>	

Papad

Papad	125/-
Masala Papad	145/-

REGIONAL INDIAN APPETIZERS

Vegetarian Appetizers

Tandoor Se

■ Veg.

Tandoori Bharwa Aloo	225/-
<i>Potatoes stuffed with nuts & paneer marinated with hung curd & spices smoked in clay oven</i>	
Paneer Kalimirch Tikka	345/-
<i>Paneer stakes marinated with blackpepper, cashew paste & cream smoked in clay oven</i>	
Paneer Achari Tikka	345/-
<i>Paneer stakes marinated with achari masala, chillies, hung curd smoked in clay oven</i>	
Awadhi Paneer Tikka	345/-
<i>Paneer stakes marinated with Awadhi herbs, hung curd & spices smoked in clay oven</i>	
Mushroom Malai Tikka	345/-
<i>Button mushrooms marinated with cashew paste & cream smoked in clay oven</i>	
Tandoori Malai Broccoli	375/-
<i>Broccoli florets marinated with cashew paste & cream smoked in clay oven</i>	
Veg Platter	595/-
<i>Mélange of paneer tikka, mushroom tikka & tandoori broccoli in a platter</i>	

Kebabs

■ Veg.

Hare Bhare Kebab

325/-

Pan grilled kebabs made with lentil, green peas, spinach & coriander

Dahi Ke Kebab

325/-

Hung curd, paneer kebabs with cardamom-pan grilled

Mushroom Galawati Kebab

325/-

Melt in mouth veg kebabs

REGIONAL INDIAN APPETIZERS

Non Vegetarian Appetizers

Tandoor Se

■ Non Veg.

Murgh Malai Tikka

395/-

Chicken morsels marinated with cashew cream paste, cardamom & curd smoked in clay oven

Murg Awadhi Tikka

395/-

Chicken morsels marinated with Awadhi herbs & spices & curd smoked in clay oven

Murg Pahadi Tikka

395/-

Chicken morsels marinated with coriander chilly paste, mustard oil & curd smoked in clay oven

Highway Style Roasted Chicken

395/-

Half chicken marinated with mustard oil, chillies, fine herbs & curd smoked in clay oven

Murg Reshmi Seekh

425/-

Chicken mince seekh kebabs with herbs & spices smoked in clay oven

Fish Ajwaini Tikka (Sole)

495/-

Fish morsels marinated with carom seeds, spices & curd smoked in clay oven

Fish Hariyali Tikka (Sole)

495/-

Fish morsels marinated with cashew cream paste, cardamom & curd smoked in clay oven

Fish Awadhi Tikka (Sole)

495/-

Fish marinated with cashew cream paste, cardamom & curd smoked in clay oven

Non Veg Platter

695/-

Mélange of tandoori non veg preparations

Kebabs

■ Non Veg.

Murg Parcha Kebab

425/-

Mahi tawa grilled thin chicken kebabs marinated with fine herbs & nut paste

Mutton Rogani Seekh

445/-

Mutton Seekh Kebabs tossed in rogani sauce

Mutton Boti Kebab

445/-

Boneless mutton chunks cooked with brown onion & Awadhi spices

Mutton Galawati Kebab

425/-

Melts in mouth Lakhnavi mutton kebabs

Fish

■ Non Veg.

Fish Amritsari

375/-

Fish marinated with carom seeds, mustard & chillies-deep fried

Khatti Macchi (Grilled)

395/-

Mahi tawa grilled fish marinated with mustard, lemon juice & fine herbs

INTERNATIONAL APPETIZERS

Vegetarian Appetizers

Chinese

■ Veg.

Crispy Corn Salt & Pepper	245/-
<i>Crispy corn kernels tossed with chopped onions, salt & pepper</i>	
Chilli Potato	275/-
<i>Crisp potato batons tossed in hot sauce with onion and bellpeppers</i>	
Honey Chilly Potatoes	275/-
<i>Crisp potato batons tossed with hot sauce and honey with seasme</i>	
Spring Rolls	275/-
<i>Crisp homemade veg spring rolls</i>	
Chilli Paneer	345/-
<i>Wok tossed crisp cottage cheese cubes with onions & capsicum in chinese spices with hot sauce & soy</i>	
Chilly Mushroom	375/-
<i>Wok tossed crisp mushrooms in hot sauce with onion and bellpeppers</i>	
Mushroom Babycorn Salt & Pepper	375/-
<i>Crisp button mushroom & baby corn tossed with onion, salt & pepper</i>	
Stir Fry Veg (Dry)	395/-
<i>Blend of colorful veggies cooked in a sweet and savory honey garlic sauce</i>	

Continental

■ Veg.

French Fries (Salted / Peri Peri)	195/-
<i>Classic fries plain salted or peri peri dusted</i>	
Peri Peri Potato Wedges	225/-
<i>Peri peri dusted crisp potato wedges</i>	
Cheese Rolls	285/-
<i>Our signature cheese with onions & chillies rolled in bread, shallow fried</i>	
Cottage Cheese Finger	285/-
<i>Cottage cheese batons marinated with herbs crumb fried</i>	
Stuffed Mushroom	345/-
<i>Button mushrooms stuffed with assorted cheeses, olives and sundried tomato</i>	

INTERNATIONAL APPETIZERS

Non Vegetarian Appetizers

Continental

■ Non Veg.

Crispy Fried Chicken

395/-

Hammered chicken breast marinated with garlic & chillies, butter fried chicken

Fish Fingers

425/-

Fish batons marinated with Dijon mustard, lemon juice & cheese crumb fried

Chicken Fingers

425/-

Crumb fried buttermilk chicken fingers

Chinese

■ Non Veg.

Chilly Chicken Dry

385/-

Wok tossed chicken chunks with onion, capsicum, chinese spices, hot sauce & soy

Black Pepper Chicken

385/-

Wok tossed chicken with black pepper

Kung Pao Chicken Dry

425/-

Stir fried chicken with hot sauce, coriander stems & peanuts

Pakora

■ Veg.

Pyaz Pakora

145/-

Aloo Pakora

155/-

Mix-Veg Pakora

185/-

Paneer Pakora

225/-

CARLTON'S SIZZLERS

■ Veg.

Schezwan Paneer, Rice & Honey Fries 525/-

Paneer Cutlets, Rice & Cheesy Fries 525/-

■ Non Veg.

Black Pepper Chicken, Rice & Honey Fries 625/-

Chicken Cutlets, Rice & Cheesy Fries 625/-

CARLTON SPECIALS - PIZZA ON NAAN

Nanzas

Indian style pizzas on a naan with tomato concasse, mozeralla cheese with paneer/ chicken or mutton seekh baked in clay oven

■ Veg.

Paneer Tikka Caramalised Onion 245/-

Paneer Corn & Cheese Delight 275/-

Mushroom Tikka Nanza 325/-

■ Non Veg.

Chicken Tikka Nanza 325/-

Chicken Seekh Nanza 325/-

Mutton Seekh Nanza 345/-

SANDWICHES, ROLLS & WRAPS

■ Veg.

Veg. Sandwich <i>Home mad coleslaw with cheese on white bread</i>	175/-
Cheese Sandwich <i>Grilled white bread with mayo and cheese</i>	225/-
Veg. Club Sandwich <i>Double-decker toasted bread sandwich with onion, tomato, cucumber, cheese, and pickles</i>	275/-
Grilled Paneer Tikka Sandwich <i>Paneer tikka with onion & green chutney in white bread grilled</i>	295/-
Mushroom Boti Roll <i>Mushroom boti rolled in Ulta Tawa paratha with onion chutney</i>	295/-
Paneer Kathi Roll <i>Paneer with onion capsicum tossed in spices in rolled Ulta Tawa paratha</i>	295/-

■ Non Veg.

Chicken Kathi Roll <i>Chicken tikka with onion and capsicum with spices rolled in Ulta Tawa paratha</i>	295/-
Chicken Tikka Roll <i>Chicken tikka with onion and green chutney rolled in Ulta Tawa paratha</i>	295/-
Mutton Galawat Roll <i>Mutton galwat kebab rolled in Ulta Tawa.</i>	295/-
Non-Veg Club Sandwich <i>Double-decker toasted bread sandwich with grilled chicken tomato with fried egg and cheese</i>	345/-
Shredded Chicken Sandwich <i>Grilled shredded chicken in mayo in white bread</i>	345/-
Mutton Boti Roll <i>Mutton boti rolled in Ulta Tawa paratha with green chutney and onion.</i>	375/-

BURGERS

■ Veg.

Veg. Burger <i>Veg patty with iceberg, onion, and tomato in a bun</i>	185/-
Cheese Burger <i>Veg patty, veggies and cheese in a bun</i>	205/-

VEG MAIN COURSE

Paneer Curries

■ Veg.

Classic Matar Paneer

395/-

Traditional matar paneer in masala curry

Paneer Tikka Lababdar

425/-

Paneer tikka with chopped garlic & onion in rich tomato curry with cheese

Kadhai Paneer

425/-

Spicy cottage cheese curry with onion & capsicum in cashew onion & tomato gravy

Paneer Do Pyaza

425/-

Cottage cheese curry twice cooked with onions

Paneer Butter Masala

445/-

Cottage cheese in rich tomato cashew gravy with a dash of butter

Paneer Kalimirch

445/-

Cottage cheese cubes in onion cashew gravy with crushed black pepper

Mushroom Curries

■ Veg.

Handi Mushroom

395/-

Spicy mushroom curry cooked in handi with chopped capsicum & onions

Mushroom Do Pyaza

395/-

Mushroom curry cooked twice with onions

Mushroom Matar masala

425/-

Button mushroom & green peas curry

Mushroom Boti Masala

445/-

Button mushroom chunks cooked in brown onion & awadhi spices

Khumb Rizala

445/-

Button mushrooms in mild Awadhi gravy with cardamom & cream

Veggies & Koftas

■ Veg.

Jeera Aloo

185/-

Stir fried boiled potatoes tempered with zeera, green chillies & coriander

Aloo Achari

195/-

Boiled potato cubes tossed in achari masala

Aloo Gobhi Adraki

225/-

Potatoes & cauliflower tossed with spices & ginger

Khade Masale Ke Aloo

225/-

Stir fried potatoes with whole spices & chillies finished with fresh coriander

Subz Jalfrezi

275/-

Mélange of veggies tossed in tomato paste with herbs & spices

Bhindi do Pyaza

275/-

Fried okra tossed with onion & tomatoes with fine spices

Soya Chaap Tawa Masala

285/-

Chickpeas prepared in a special masala from the Pindi province of Punjabi

Punjabi Chola Masala

295/-

Overnight soaked kabuli chola with onion tomato masala & punjabi spices

Jaipuri Bhindi

295/-

Crispy fried okra in chickpea flour

Dum Aloo Banarasi

325/-

Stuffed potatoes simmered in rich brown gravy

Gobhi Musallam

325/-

Whole Cauliflower cooked with awadhi spices and cashew curry in dum style

Subz Nargisi Kofta

325/-

Soya chaap tikka in thick awadhi gravy

Malai Kofta Curry

345/-

Paneer & khoya balls simmered in mild cashew onion gravy

NON VEG MAIN COURSE

Mutton

■ Non Veg.

Mutton Rogan Josh

445/-

Kashmiri delicacy of mutton cooked with fennel & red chillies

Awadhi Bhuna Gosht

475/-

Mutton pieces slow cooked with whole spices, onion & Awadhi spices- semi gravy

Gosht Khada Masala

475/-

Mutton pieces slow cooked with whole spices, brown onion finished with coriander

Mutton Do Pyaza

475/-

Mutton twice cooked with onions & Awadhi spices

Achari Gosht

475/-

Mutton pieces slow cooked with achari spices

Rajwada Laal Maas

495/-

Lamb cooked in a variety of Rajasthani masalas with a burst of red chillies.

Chicken

■ Non Veg.

Chicken Tawa Masala

425/-

Chicken cooked with onion, cashew & Awadhi spices

Chicken Tikka Masala

425/-

Chicken tikka simmered in rich tomato cashew gravy

Butter Chicken

445/-

Roasted chicken simmered in rich tomato cashew gravy with butter

Dhaba Murg Curry

445/-

Chicken cooked with whole spices, onions & tomato

Chicken Do Piyaza

445/-

Marinated chicken chunks cooked in a variety of spices, yogurt and kasoori methi

Murg Kalimirch

475/-

Chicken simmered in rich cashew cream gravy with crushed black pepper

Egg

■ Non Veg.

Masala Egg Curry

2 boiled eggs in onion tomato masala gravy

275/-

Fish

■ Non Veg.

Fish Curry Masala

Fish cooked in a spicy paste of chilli and coconut with the tang fruity tamarind and sweet onions

475/-

DAL, RICE & BIRYANI'S

Dal

■ Veg.

Dal Arhar Tadka

Arhar dal tempered with cumin, asafoetida & onion tomato masala

295/-

Dal Makhani

Overnight cooked black lentil with tomato puree, butter & cream

345/-

Rice

■ Veg.

Steamed Rice

Steamed white rice

225/-

Zeera Rice

Steamed basmati rice tempered with whole cumin

245/-

Matar Pulao

Steamed rice with green peas

245/-

Biryani

■ Veg.

Subz Dum Biryani

Veggies with Awadhi spices & basmati rice dum style

325/-

Kathal Biryani

Mildly spiced dum cooked biryani made with raw unripe jackfruit

325/-

Biryani

■ Non Veg.

Murg Dum Biryani

Chicken with Awadhi spices & rice dum style

425/-

Murgh Tikka Biryani

Chicken tikka with Awadhi spices & rice dum style

445/-

Mutton Dum Biryani

Mutton with Awadhi spices & rice dum style

495/-

PAN ASIAN

Curries, Rice & Noodles (Vegetarian)

■ Veg.

Veg Hakka Noodles 275/-

Stir fried noodles with veggies & chinese spices

Chilli Garlic Noodles 275/-

Stir fried noodles with green chillies, crisp garlic & chinese spices

Burnt Garlic Rice 275/-

Stir fried rice with burnt crisp garlic, chinese spices

Veg Fried Rice 275/-

Stir fried rice with veggies

Veg Manchurian Dry / Gravy 295/-

Veg balls in spicy chinese sauce

Stir Fried Veg (in Black Bean/ Black Pepper / Schezwan Sauce) 325/-

Stir fried veggies with choice of sauces

Chilly Paneer Gravy 345/-

Stir fried crisp cottage cheese cubes with onions & bell peppers in hot sauce

Kung Pao Cottage Cheese 375/-

Stir fried crisp cottage cheese with coriander stems & peanuts

Curries, Rice & Noodles (Non Vegetarian)

■ Non Veg.

Hong Kong Style Chicken 425/-

Wok tossed shredded chicken in hot sauce with nuts

Chicken Hakka Noodles 325/-

Wok tossed noodles with shredded chicken

Chicken Burnt Garlic Rice 325/-

Stir fried rice & chicken with crisp brown garlic

Chicken Fried Rice 325/-

Stir fried rice with chicken

Chilli Chicken Gravy 375/-

Stir fried chicken with onion & bell peppers in hot sauce

Kung Pao Chicken 395/-

Stir fried chicken with coriander stems, & peanuts

HANDCRAFTED PASTA

Choice of Pasta - Penne, Fussli & Sphagetti

■ Veg.

Alfredo Pasta

Bechamel sauce with thyme & parmesan cheese

325/-

Neapolitan Pasta

Tomato sauce with basil, olive & parmesan cheese

325/-

Arrabiata Pasta

Tomato sauce with chilli flakes & parmesan cheese

325/-

Choice of Pasta - Penne, Fussli & Sphagetti

■ Non Veg.

Alfredo Pasta Chicken Pasta

Bechamel sauce with Sharded chicken, thyme & parmesan cheese

375/-

Neapolitan Chicken Pasta

Tomato sauce with chicken, basil, olive & parmesan cheese

375/-

Arrabiata Chicken Pasta

Tomato sauce with chicken, chilli flakes & parmesan cheese

375/-

Pink Sauce Chicken Pasta

Mixed sauce with shredded chicken, thyme & parmesan cheese

375/-

BREADS

Tandoori Roti	45/-
Missi Roti	95/-
Ulta Tawa Paratha	95/-
Laccha Paratha	95/-
Pudina Paratha	95/-
Mirchi Paratha	95/-
Naan	95/-
Butter Naan	105/-
Garlic Butter Naan	125/-
Amritsari Kulcha	125/-

DESSERT

Gulab Jamun <i>Fried mawa dumplings soaked in sugar syrup</i>	125/-
Moong Dal Halwa <i>Traditional Rajasthani desi ghee moong dal halwa</i>	145/-
Shahi Tukda <i>Awadhi dessert made with fried bread simmered in reduced milk with nuts</i>	175/-
Badam Pista Phirni <i>Kashmiri sweetened rice pudding with dry fruits and saffron</i>	175/-
Chip Chocolate Pudding <i>Crumbled chocolate sponge with vanilla, nougat & choc sauce</i>	175/-

BEVERAGES

Packaged Drinking Water	At MRP
Aerated Beverage (300 ml)	125/-
Tea (Masala / Green / Lemon / Black)	125/-
Diet Coke (300 ml)	145/-
Fresh Lime Soda (Sweet / Salty / Mix)	175/-
Coffee (Filter / Black)	175/-
Red Bull	225/-
Virgin Mojito	245/-
<i>Refreshing blend of mint, citrus, and sugar the summer heat</i>	
Shirley Ginger	245/-
<i>Classic mix of ginger ale and grenadine with a squeeze of lemon or lime</i>	
Virgin Cosmopolitan	245/-
<i>Legend orange syrurp and cranberry juice</i>	
Frozen Curacao	245/-
<i>Perfect blend of Blue curacao, coconut cream and pineapple juice</i>	
Cold Coffee	245/-
<i>frothy, creamy milkshake-style chilled coffee drink</i>	
Fruit Punch	275/-
<i>Delightful blend of colours and flavous</i>	

KIDS MENU

French fries

Classic salted french fried

175/-

Veg Chowmein

Stir-fried noodles with veggies and oriented sauces (Kid Style)

225/-

Paneer Fingers

Cottage cheese batons marinated with five herbs crumb fried

245/-

Chicken fingers

Panks crumbed buttermilk and cumin chicken finger.

275/-

