

Zahtar

A gastronomic
experience

Indulge in gastronomic decadence with our multi-cuisine restaurant. Our 50 seater restaurant provide lip smacking Indian and International cuisine catering to all kinds of taste buds. Our food is prepared by the best chefs in hygienic conditions with handpicked seasonal ingredients. We invite you to enrich your palette and give yourself a unique fine dining experience at Zahtar.

BREAKFAST

7:00AM-10 30 AM

CONTINENTAL

(CANNED JUICE / TOAST & PRESERVE/ TEA OR COFFEE)

195/-

ENGLISH BREAKFAST

(CANNED JUICE / TOAST & PRESERVE / CEREALS/
EGGS TO ORDER/ NON-VEG/ TEA OR COFFEE)

275/-

INDIAN BREAKFAST

(POORI BHAJI OR ALOO PARATHA /CURD /SWEET
TEA OR COFFEE)

225/-

PAN CAKE

150/-

WAFLES

140/-

TOAST WITH PRESERVE

150/-

CANNED JUICE

140/-

FRESH JUICE

165/-

STUFFED PARATHA

150/-

CHOLE BATURA

165/-

MAKE YOUR OWN SANDWICH

(VEG/NON VEG)

150/210/-

CUT FRUIT

150/-

LASSI / CHANCH

135/-

LUCHI-ALOO DUM

145/-

DOSA

125/-

(PLAIN/ONION/MASALA)

VADA

120/-

UTTAPAM

130/-

POHA

130/-

TEA

65/-

COFFEE

85/-

ICED TEA

110/-

COLD COFFEE

125/-

TEA BY POT

150/-

COFFEE BY POT

175/-

SALAD

GREEN SALAD	95/-
TOSSED SALAD	110/-
RUSSIAN SALAD	145/-
COTTAGE CHEESE SALAD	120/-
CHICKEN HAWIIAN SALAD	175/-
GREEK SALAD	120/-
KIMCHI SALAD	95/-
ONION SALAD	85/-
WORLDROP SALAD	150/-
CAESER'S SALAD	175/-

ANGAR KA DAMAKKA

12.00PM-03.00 PM 07.00PM-11.00 PM

VEG

ALOO NAZZAKAT	165/-
MUSHROOM TANDOORI	195/-
PANEER TIKKA	220/-
PANEER MALAI TIKKA	235/-
PANEER HARIYALI KEBAB	240/-
HARA BHARA KEBAB	165/-
DAHI KI KEBAB	155/-
BHARWAN ALOO	175/-
PANEER PAKODA	165/-
ASORTED PAKODA	175/-

NON VEG

TANOORI CHICKEN (FULL/HALF)	500/300/-
MURG TANGRI AFGHANI	250/-
MURG TIKKA	240/-
MURG MALAI KABAB	250/-
MURG SHEEK KABAB	240/-
CHICKEN HARIYALI KABAB	240/-
MAHI KABAB	350/-
MUTTON SAMI KABAB	360/-
GALAUTI KABAB	375/-
AJWANI FISH TIKKA	375/-
TANDOORI POMPRET	575/-
TANDOORI JHINGA	580/-

LUNCH/DINNER

12 00PM-11 00 PM

CONTINENTAL

SOUP

THE CREATION IN CREAM (TOMATO/VEG/MUSHROOM/CHICKEN)	165/-
CHICKEN CONSOMME	175/-
MINISTRONE	175/-

MAIN COURSE

VEG AU GRATIN (SEASONAL VEGETABLES TOSSED IN CREAMY BÉCHAMEL TOPPED WITH CHEESE AND GRATINATED)	375/-
COTTAGE CHEESE STEAK (FILLET WITH MUSHROOM SERVED ON A BED OF TOMATO GINGER GLAZE)	380/-
GRILLED STUFFED MUSHROOM (MUSHROOM STUFFED WITH CHEESE SERVED WITH EXOTIC SAUCE)	380/-
CHICKEN STEAK (STUFFED CHICKEN AND FORCED MEAT COOKED IN BROWN SAUCE)	450/-
FISH STEAKES MAITRE D' HOTEL (FRESH FILLET STEAK GRILLED TO PERFECTION. SERVED WITH LEMON BUTTER SAUCES.)	480/-
CAPSICANO (PANEER/VEG/CHICKEN)	325/-
RISSOTTO (VEG/ CHICKEN)	
PAELLA (NON VEG/VEG)	450/ 325/-
CHICKEN TETRAZINI	475/-
MUTTON GOULASH	575/-
CHICKEN ALAKIEV (BONELESS CHICKEN BREAST STUFFED WITH HERBED BUTTER AND DEEP FRIED)	475/-
FISH COLBERT (FILLET OF FISH COATED WITH CRUMBS & FRIED. SERVED WITH SAUTÉ VEGETABLE & TARTAR SAUCES)	465/-
GRILLED PRAWN IN CHOICE OF SAUCE (GRILED PRAWN SERVED WITH CREAMY BUTTER SAUCE,LEMON BUTTER SAUCE,PAPRIKA SAUCE,PEPPER SAUCE)	650/-
POACHED PRAWN (HOT&SPICY OR BUTTER GARLIC SAUCE)	640/-
GRILLED POMFRET (FRESH POMFRET GRILLED ,SERVED WITH PEPPER SAUCE AND VEGETABLE)	650/-
LAMB STEW (CHUNKS OF BONELESS LAMB COOKED IN BROWN SAUCE SERVED WITH HERB RICE)	410/-
LAMB STEAK (TENDER JUICY LAMB COOKED IN BROWN SAUCES)	410/-

SPECIALITY OF ITALIAN CUISINE

SPAGHETTI /PENE/ FUSHLI/MACCRONI/BUTTERFLY (MUSHROOM/CHEESE/CONCASE/ARABITA) (VEG/ CHICKEN/MUTTON/PRAWN)	(350/375/450/575)
SPAGHETTI BOLOGNESE (MINCED MEAT COOKED WITH TOMATO CONCASSE & DEMI-GLAZE, FRESH HERBS. SERVED WITH GARLIC FLAVOURED SPAGHETTI.)	650/-
SPAGHETTI NAPOLOTINA (COMBINATION OF SPAGHETTI WITH TOMATO BASIL SAUCE)	375/-
LASAGNE (VEG) (A FLAT SHAPPED PASTA WITH LAYERS, VEGETABLE WITH CREAMY SAUCE)	425/-
LASAGNE (NONVEG) (FLAT SHAPPED PASTA STUFFED WITH MINCED CHICKEN AND CREAMY SAUCE)	475/-
CHOICE OF PASTA (PENE/FUSELI/MACARONIE) (VEG/CHICKEN/MUSHROOM/PRAWN)	CHOICE OF SAUCE (CHEESE SAUCE/CONCASE/CHEESE MUSHROOM) 275/350/450/550

CHINESE

12 00PM-11 00 PM

CHOICE OF SOUP

(VEG/NON VEG)

150/175/-

SWEETCORN

LEMON CORIANDER SOUP

WANTON SOUP

MANCHOW SOUP

THAI SOUP

STARTER VEG

CHILLI PANEER

220/-

CRISPY CHILLI BABYCORN

225/-

SPRING ROLL/VEG /CHEESE

175/-

VEG SALT & PEPPER

175/-

VEG MANCHURIAN

185/-

GOBI MANCHURIAN

175/-

AMERICAN CORN PEPPER SALT

250/-

MUSHROOM SALT & PEPPER

275/-

STARTER NON VEG

CHILLY CHICKEN	250/-
CHICKEN IN SALT N PEPPER	230/-
CHICKEN SPRING ROLL	175/-
DRUMS OF HEAVEN	250/-
CHICKEN 65	275/-
CRISPY CHICKEN	195/-
SESAME CHILLY FISH	375/-
CRISPY FISH	330/-
CHILLY GARLIC PEPPER FISH	375/-
GOLDEN FRIED PRAWN	550/-
PRAWN SALT & PEPPER	525/-
SAUTEE PRAWN	550/-

MAIN COURSE

CHOICE OF SAUCE	VEG/CHICKEN/FISH/PRAWN/CRAB
HOT GARLIC SAUCE	175/220/375/525/575/-
MANCHURIAN SAUCE	
SCHEZWAN SAUCE	
CHILLI GARLIC SAUCE	
CHILLI	
LEMON HONEY	
THAI RED CURRY	
GREEN PEPPER SAUCE	
HUNAN	
(ALL ITEMS COME EITHER DRY OR GRAVY)	
STIR FRIED WITH VEGETABLE	VEG/CHICKEN/FISH/PRAWN/CRAB
	175/220/375/550/575/-
FRIED WANTON	
(VEG/CHCKEN/PRAWN)	150/175/350/-
SHREDED LAMB	450/-
LAMB IN CHILLY GARLIC	450/-
LAMB THAI RED CURRY	475/-
SHREDED LAMB IN BLACK BEANS SAUCE	475/-
MOMO	
(VEG/CHICKEN/MUTTON/PRAWN)	150/225/-

RICE & NOODLES

HAKKA NOODLES (VEG /CHICKEN/MIX/PRAWN)	150/175/195/300/-
SCHEZWAN NOODLES (VEG/CHICKEN/MIX/PRAWN)	165/185/200/290/-
CHILLY GARLIC (VEG/CHICKEN/MIX/PRAWN)	150/175/190/290/-
CANTONESE NOODLES (VEG /CHICKEN/MIXED /PRAWN)	160/200/250/325/-
RICE NOODLES (VEG/CHICKEN / MIXED /PRAWN) SCHEZWAN/CHILLY GARLIC	175/200/275/325/-
FRIED RICE (VEG/CHICKEN/MIXED/PRAWN)	150/180/250/350/-
SCHEZWAN BURNT GINGER CHINESE MANCHOW (VEG/CHICKEN/MIXED/PRAWN)	175/200/250/350/-
CHOPSUEY AMERICAN (VEG/NONVEG)	190/250/-
CHOPSUEY(MEXICAN/ CHINESE) (VEG/NONVEG)	275/350/-

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INDIAN

12 00PM-03 30 PM 07 00PM-11 00 PM

SHORBA

MURG BADAMI SHORBA (AROMATIC STOCK OF CHICKEN AND SELECTED GROUND ALMOND REDUCED TO PERFECTION)	175/-
TOMATO DHANIA SORBA (FRESH TOMATOES, CARROTS AND OTHER GREENS SIMMERED WITH INDIAN SPICES)	150/-
DAL SHORBA (PUREE OF DAL COMBINED WITH INDIAN HERBS)	165/-

DAL

YELLOW DAL FRY (A UNIQUE PREPARATION OF LENTIL WITH ONIONS, TOMATO FRESH INDIAN HERBS N SPICES)	120/-
DAL MAKHANI (CLASSIC BLACK LENTIL COOKED OVER NIGHT ON SLOW FIRE WITH TOMATO PUREE CREAM AND MAKHANA)	150/-
DAL TARDKA (YELLOW DAL COOKED WITH INDIAN HERBS TEMPERED WITH RED CHILLES)	130/-
DAL BHUKHARA (COOKED BLACK LENTIL OVERNIGHT ON SLOW FIRE WITH REACH CREAM & BUTTER)	165/-
DAL PANCHEMELA (DISH FROM PUNJAB MADE WITH FIVE LENTILS)	175/-

VEG

MAIN COURSE

MALAI KOFTA (FRIED COTTAGE CHEESE BALL COKKED IN MILD GRAVY)	280/-
ALOO GOBI (POTATO AND CAULIFLOWER COOKED IN YELLOW GRAVY)	175/-
ALOO JEERA (A TEMPERAMENT OF CUMIN WITH BOILED POTATO)	135/-
ALOO DUM BENARASI (STUFFED POTATO WITH RICH TANGY GRAVY)	145/-
MIXED VEG (AN ASSORTED VEGETABLE TOSSED IN TOMATO TANGY SPICES IN A PAN)	175/-
BHINDI MASALA (FRIED BHINDI COOKED IN CHOOPED ONION AND TOMATO)	185/-
METHI MALAI MATAR (GREEN PEAS COOKED IN CREAMY CASHEW GRAVY FLAVOURED WITH METHI LEAVES)	220/-

KUMB MATAR (MUSHROOM AND GREEN PEAS COMBINATION COOKED IN CREAMY CASHEW GRAVY)	190/-
KUMB MASALA (FRESH MUSHROOM COOKED IN CHOOPED ONION AND INDIAN SPICES)	195/-
KUMB TIKKA MASALA (TANDOORI MUSHROOM COOKED IN INDIAN SPICES)	220/-
BAGARA BEGAN (A BRINJAL PREPARATION FROM THE SELECTED HYDERABADI FRESH GROUND TRADITIONAL INDIAN AROMATIC PLANT)	165/-
CURRY PAKORI (ALL TIME FAVOURITE RAJASTHANI FOOD MADE UP OF PAKODA AND YOGURT CURRY)	185/-
PALAK PANEER (FRESH COTTAGE CHEESE COKKED IN CREAMY SPINACH GRAVY)	220/-
MATTAR PANEER (DICED CUBE CUT OF PANEER COOKED WITH FRESHLY GREEN PEAS)	195/-
GATTA KA SABJI (MADE UP OF BESAN GATTA,COOKED IN SPICY BROWN GRAVY,IN TOUCH OF GAWA GHEE)	220/-
PANEER MAKHANI (COOKED COTTAGE CHEESE TOMATO MAKHNI GRAVY, & FLAVOURED OF KASSORIMETHI)	220/-
LABABDAR PANEER (PANEER COOKED IN CREAMY TOMATO CASHEW GRAVY)	250/-
KADAI PANEER (PANEER COOKED TRADITIONALLY WITH CAPSICUM, TOMATO& ONION)	195/-
SAHI PANEER (PANEER COOKED IN RICH CASHEW NUT, FRESH CREAM & SAFFRON)	230/-
NON VEG	
MAIN COURSE	
MURG TIKKA MASALA (BONELESS CHICKEN CUBES IN TANGY TOMATO CHEESY GRAVY.)	250/-
KADAI MURG (CHICKEN WITH BONE AND COOKED CRUSHED ROASTED EXOTIC HERBS & BIG BITES OF CAPSICUM, ONIONS AND TOMATO)	240/-
BUTTER CHICKEN (ROASTED CHICKEN COOKED IN YELLOW GRAVY)	275/-
CHICKEN BHARTA (ALL TIME HITS OF CHICKEN PREPARATION, MADE UP OF CASHEW GRAVY)	250/-
MURG RARAH (TRADITIONAL LOOUKHNYEE DISH MADE UP WITH MINCED CHICKEN WITH THICK TANGY GRAVY)	265/-

DHANIA MURG	250/-
CHICKEN PATIALA	325/-
CHICKEN RESHMI MASALA	285/-
SARSONWALI MURG	265/-
CHICKEN KHADA MASALA	265/-
MURG MAKHANI	275/-
DAHI CHICKEN	250/-
MURG KALI MIRCH	275/-

(CHEFS SPECIAL)

MURG LABABDAR (BONELESS CHUNK OF CHICKEN COOKED IN RICH CREAMY RED GRAVY)	250/-
LAL MANS (A TRADITIONAL MUTTON PREPARATION FROM RAJASTHAN)	425/-
BHUNA GHOOST (A PICKLED FLAVOURED PREPARATION OF MUTTON, SERVED WITH TIP OF FRIED ONION)	450/-
MUTTON KASA (MUTTON WITH BONE COOKED WITH FRESH GROUND INDIAN SPICES)	395/-
FISH AMRITSWARI (AJAWIN FLAVOUR FRIED FISH COOKED WITH TENGARINNE YELLOW GRAVY)	375/-
FISH TIKKA MASALA (BONE LESS FISH CUBES IN TANGY TOMATO CHEESE GRAVY)	375/-
FISH BEGAM BAHAR (BONE LESS FISH CUBES FRIED AND COOKED IN RICH TOMATO GRAVY)	375/-
PRAWN MASALA`` (TIGER PRAWN COOKED IN INDIAN SPICES)	550/-
AJWANI PRAWN TAWA	540/-
POMFRET MASALA	600/-

ASSORTED INDIAN BREAD

TANDOORI ROTI /RUMALI	55/-
NAAN/BUTTER NAAN/GARLIC NAAN	65/-
STUFFED KULCHA/ONION KULCHA	75/-
STUFFED PARATHA	75/-
MISSI ROTI	75/-

RICE

STEAMED RICE	145/-
CURD RICE (SOUTH INDIAN SPECIALTY TEMPERED WITH MUSTARD SEED AND CURRY LEAVES)	175/-

PULAO (BASMATI RICE COOKED WITH CUMIN SEEDS OR GREEN PEAS OR VEGETABLES)	VEG/JEERA/ONION/CHICKEN/MUTTON/PRAWN	160/160/175/350/450/-
VEG BIRYANI (A GOOD COMBINATION OF RICE AND VEGETABLES WITH INDIAN SPICES AND HERBS)		165/-
EGG BIRYANI		170/-
MURG BIRYANI (AN EXOTIC COMBINATION OF RICE AND CHICKEN WITH INDIAN AROMATIC HERBS)		225/-
PRAWN BIRYANI (AN EXOTIC COMBINATION OF RICE AND PRAWN WITH INDIAN AROMATIC HERBS)		375/-
MUTTON BIRYANI (AN EXOTIC COMBINATION OF RICE AND MUTTON WITH INDIAN AROMATIC HERBS) WITH STEAMED POTATO IN BENGALI SPICES)		375/-

BENGALI

12 00PM-03 30 PM 07 00PM-11 00 PM

BHAJA MOONG DAL SABJI / PLAIN / MACHER MAATHA		140/130/150/-
DAL CHORCHORI MUSUR DAL		120/ 110/-
VEG POTOL ER DOLMA		.150/-
ALOO PATOL RASSA (POTATO AND PARWAL TOGETHER COOKED BY BENGALI STYLE)		140/-
PHULGOBIR DALNA (A TRADITIONAL BENGALI DISH MADE UP OF CAULIFLOWER)		165/-
MOCHAR GHANTA (MOCHA COOKED BY INDIAN SPICES AND TOUCH OF BENGAL WITH COCONUT AND CHOLE)		150/-
SHUKTO (EXOTIC BENGALI VEGETABLES COOKED IN MUSTARED GRAVY)		150/-
ALOO POSTO (FRIED POTATO CUBES COOKED WITH POPPY SEEDS PASTE)		175/-
DHOKAR DALNA (PASTE OF CHANA DAL IN DIAMOND SHAPE,COME WITH THICK GRAVY)		160/-
DUM ALOO (A TRADITIONAL BENGALI DISH MADE UP		175/-
NON VEG EGG CURRY (A AUTHENTIC BOILED EGG PREPARATION)		150/-
MURGI JHOL (A TRADITIONAL BENGALI DISH OF CHICKEN WITH BENGALI SPICES)		220/-

MURGI KASHA (CHICKEN WITH BONE COOKED IN FRESH GROUND INDIAN SPICES)	220/-
MUTTON KASHA (SPICY PREPARATION OF MUTTON WITH THE INDIAN SPICES)	450/-
HILSA FISH (ELISH) (SARSE/BHAPA/BHUNA/FRY)	750/-
KATLA MACH (JHOL/JHALL)	250/-
TEL KOI	450/-
PABDA MACHER JHAL	400/-
PRAWN MALAIKARY (A AUTHENTIC BENGALI PRAWN PREPARATION BY COCONUT MILK AND CREAMY FLAVOUR)	575/-
PRAWN BHUNA (A SPICY KHARA PREPARATION OF PRAWN WITH THE ONION AND CHILLI)	550/-
RICE	
GHEE BHAAT	150/-
BASMATI PALAO	175/-
MISTI PALAO	165/-
DESSERT	
CHEESE CAKE	125/-
PASTRY	110/-
SIZZLING BROWNIE	150/-
LAVA CAKE	150/-
BANANA DELIGHT	150/-
CHOICE OF ICE CREAM	130/-
TRUITY FRUITY	220/-
GULAB JAMUN	110/-
RASGULLA	120/-
MISTI DAI	75/-
PHIRNI	95/-

BEVERAGE

FRESH LIM E SODA	145/-
JUICE FRESH	150/-
JUICE CANNED	150/-
COLD COFFEE	150/-
ICED TEA	130/-
MILK SHAKE	150/-
HORLICKS	110/-
BOURNVITA	110/-
LEAF TEA (JASMINE/DARJEELING/ASSAM/AL GRAY)	65/75/85/95/-
READY MADE TEA (MASALA/LEMON/HONEY/BLACK)	75/-
COFFEE	80/-
SOFT DRINKS	65/-
MASALA COKE	75/-

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ROUND THE CLOCK

MAKE YOUR OWN SANDWICH VEG,CHEESE, MUSHROOM, CHICKEN SERVED BY GRILLED / PLAIN / TOASTED	175/250/-
CHOICE OF MINI PIZZA (TOPPINGS ANY TWO)	175/250/-
BURGER	220/-
HOT DOGS	250/-
LITTLE FRIES	175/-
ONION RINGS	180/-
ASSORTED PAKODA	175/-
EGGS TO ORDER	130/-
TEA / COFFEE	65/-
BIRIYANI VEG / EGG / CHICKEN / MUTTON / PRAWN	175/180/250/350/350/-
TAWA PARATHA	55/-
MIX VEGETABLE	175/-
PANEER BUTTER MASALA	220/-
KADHAI PANEER	195/-
YELLOW DAL FRY	120/-
DAL MAKHANI	150/-
COMBO MEAL (VEG/NON VEG)	375/- & 425/-





THE MAUREEN

KOLKATA

A LUXURY BOUTIQUE HOTEL



Kanak Trade-Link Private Limited
(KANAK GROUP INITIATIVE)

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