







*Cilantro*

TAHIR GUEST PALACE



*Cilantro*

- ★ We do not serve Beef & Pork
- ★ We use Halal meats only
- ★ 7.5% VAT & 10% Service charges are applicable to the price mentioned

# BREAKFAST (6.30AM TO 11.30AM)

<b>Cilantro Sunrise</b> Choice of fruit juice, seasonal fruit platter, choice of cereal, grilled chicken sausage, potatoes, two eggs cooked any style, bread toast, jam and butter, coffee, tea or milk	4000
<b>Cilantro Indian Sunrise</b> Choice of fruit juice, seasonal fruit platter, Puri bhaji or Aloo paratha, coffee, tea or milk	4000
<b>Sliced Seasonal Fruit Platter</b> A platter of freshest seasonal fruits	1800
<b>Eggs your way</b> Two eggs any style served with grilled chicken sausage.	1800
<b>Puri Bhaji</b> Deep fried Indian bread, potato curry.	2000
<b>Aloo Paratha</b> Indian bread stuffed with spiced potato mixture, served with natural yoghurt, pickles.	2000
<b>Chole Bhature</b> A combination of chana masala & Bhature / Puri	2000

# MORNING BEVERAGES

<b>Selection of chilled Fruit Juices (large)</b> Orange, Pineapple, Mango or Apple	1800
<b>Freshly brewed Coffee</b> Espresso, Cappuccino or Latte	1800
<b>Selection of Teas</b> Regular, Green, Herbal or Indian Chai	1200
<b>Lassi</b> Sweet, Salted or Masala	1800



# SOUPS

## Sweet Corn Soup

An all-time favorite made with fresh cream style corns

VEG | CHICKEN

2000

## Hot & Sour Soup

A Spicy & Tangy Soup

VEG | CHICKEN

2000

## Manchow Soup

A Spicy & tangy soup served with fried noodles

VEG | CHICKEN

2000



# TANDOORI GRILLS

<b>Paneer Tikka</b> (classic   malai   hariyali   irani) Cubes of paneer seasoned in a rich blend of yoghurt and spices, roasted in tandoor	3500
<b>Mozarella Potatoes</b> Stuffed potatoes with peanuts and mozzarella cheese, roasted in clay oven	3500
<b>Corn Sheek Kebab</b> Sweet corn and Vegetable mince enhanced with spices, rolled on skewer, delicately broiled in tandoor	3500
<b>Veg Mixed Platter</b> Selection of Assorted Paneer Tikka, Mozarella Potatoes, Corn Sheek Kebab & Tandoori Mushrooms	7000
<b>Tandoori Chicken</b> Chicken marinated in blended yoghurt with herbs and spices, Roasted in tandoor	4000
<b>Chicken Tikka</b> (classic   malai   hariyali   irani) Cubes of chicken seasoned in a rich blend of yoghurt and spices, roasted in tandoor	4000
<b>Stuffed Tangdi Kabab</b> Chicken drumstick marinated in a cashew paste & stuffed with cottage cheese & touches of herbs, cooked in Tandoor	4000
<b>Tandoori Chicken Wings</b> Half a dozen chicken wings, punchy tasting, roasted in tandoor	4000
<b>Lamb Sheek Kebab</b> Tender lamb mince, rolled on skewer, broiled in tandoor	4000
<b>Tandoori Lamb Shoulder</b> Slow tandoor roasted marinated lamb shoulder	5500
<b>Fish Tikka</b> (Classic   Kasoori Methi   Ajwain) Cubes of Giwan Ruwa Fish seasoned in a rich blend of yoghurt and spices, roasted in tandoor	5500
<b>Tandoori Jumbo Prawns</b> Tandoori Jumbo Prawns marinated in yoghurt with exotic spices And cooked in tandoor	8000
<b>Non Veg Mixed Platter</b> Selection of Tandoori Chicken, Assorted Chicken Tikka, Lamb Sheek Kebab, Fish Tikka & Tandoori Prawns	8000

# STARTERS

<b>Masala Papad</b> Spicy thin crispy wafers, seasoned with tomatoes & vegetables	600
<b>Vegetable Samosas (2 pcs)</b> Crispy stuffed vegetable pyramids filled with potatoes	1200
<b>Aloo Bonda (2 pcs)</b> Mildly spiced, battered and deep fried minced potato balls	1200
<b>Hara Bara Kebab</b> Minced vegetables blended with green herbs, deep fried	2400
<b>Veg Pakoras</b> Assorted seasonal vegetables dipped in chick pea batter and deep fried	2400
<b>Onion Rings</b> Rings of onion, dipped in batter and deep fried	2400
<b>Vegetable Fingers</b> Minced vegetables with Indian herbs in vermicelli, deep fried	3200
<b>Mozzarella Hariyali Tikki</b> A cutlet made with chopped greens, Mozzarella cheese, mashed potatoes & spices	3200
<b>Vegetable Manchurian</b> Vegetable kaffas, tossed with onions and Chili garlic sauce	3200
<b>Chilli Mushroom</b> Mushrooms, stir fried in chili flavor	3200
<b>Paneer 65</b> Cubes of cottage cheese, sauteed with spices and tempered with Yoghurt	3200
<b>Chilli Paneer</b> Cubes of cottage cheese, stir-fried in chilli flavour	3200
<b>Chicken 65</b> Cubes of chicken, sauteed with spices and tempered with Yoghurt	3800
<b>Garden Chicken</b> Chicken cubes tossed in a special green sauce	3800
<b>Chicken Pepper Fry</b> Hot & Spicy chicken cubes with crushed pepper flavor	3800

<b>Kai Chi</b>	3800
Tender chicken wings marinated with fresh herbs, chilis And garlic, wok fried	
<b>Chilli Chicken</b>	3800
Diced chicken, stir fried in a special chilli sauce	
<b>Mutton Sukka</b>	4000
Hot & dry mutton cubes, prepared in South Indian style	
<b>Mutton Pepper Fry</b>	4000
Hot & spicy mutton cubes with crushed pepper flavor	
<b>Fish 65</b>	5000
Giwan Ruwa fish cubes sauteed with spices and tempered with yoghurt	
<b>Apollo Fish</b>	5000
Marinated fish fingers deep-fried and tossed with ginger and garlic	
<b>Prawns 65</b>	8000
Fried king prawns sauteed with spiced and tempered with yoghurt	
<b>Hot Garlic Jumbo Prawns</b>	8000
Golden fried king prawns, tossed with onions, garlic and chillies	



# OVEN HOT INDIAN BREADS

<b>Naan (plain / butter / garlic)</b> Leavened bread cooked on the walls of charcoal fired clay oven	600
<b>Naan (cheese)</b> Naan stuffed with mozzarella cheese	1200
<b>Peshawari Naan</b> Naan stuffed with shredded coconut and nuts	800
<b>Tandoori Roti</b> Traditional unleavened whole wheat bread	600
<b>Paratha (plain / pudhina / methi)</b> Multilayered, buttered, whole wheat bread	600
<b>Stuffed Masala Kulcha</b> Leavened bread stuffed with onions and spices	800
<b>Roti Ki Tokri</b> Five assorted Indian Breads	2500



# INDIAN CURRIES

<b>Dal Makhani</b> Black lentils simmered overnight with tomatoes, herbs and touch of butter	2800
<b>Dal Tadka</b> Yellow lentil tempered with ginger, garlic & chilli	2800
<b>Veg Jalfrezi</b> A delectable combination of seasonal vegetables	3500
<b>Baingan Bhartha</b> Eggplant roasted in the tandoor, mashed and blended in a rich mixture of herbs and spices	3500
<b>Malai Kofta</b> Mashed Vegetable dumplings cooked in a smooth creamy sauce	3500
<b>Dum Aloo</b> Potatoes simmered with onions, tomato & Garlic in thick sauce	3500
<b>Mushroom Mutter Curry</b> Fresh mushrooms and green peas in a curry sauce	3500
<b>Bhindi Jaipuri Curry</b> Okra fried in Rajasthan style & simmered in medium spicy gravy	3500
<b>Paneer Tikka Masala</b> Cubes of Paneer tikka simmered in creamy tomato gravy	3500
<b>Paneer Makhni</b> Paneer cooked in butter, coriander, tomato and ginger	3500
<b>Kadai Paneer</b> Cottage cheese tossed with tomatoes, onions and bell peppers	3500
<b>Palak Paneer</b> Cubes of cottage cheese in a thick gravy of farm fresh spinach	3500
<b>Chicken Tikka Masala</b> Boneless chicken tikka pieces simmered in creamy tomato gravy	4000
<b>Butter Chicken</b> Boneless chicken pieces cooked in butter, coriander, tomato and ginger	4000
<b>Kadai Chicken</b> Diced chicken pieces tossed with tomatoes, onions and bell peppers	4000

### **Chicken Handi**

A Traditional dish with a creamy sauce cooked in a Handi

4000

### **Chicken Chettinad**

Diced chicken pieces tossed with tomatoes, onions and bell peppers

4000

### **Lamb Roganjosh**

Selected lamb pieces cooked with spices, onion gravy & saffron

4000

### **Kadai Lamb**

Diced lamb pieces toosed with tomatoes, onions & bell peppers

4000

### **Goan fish Curry**

A light coconut flavored giwan ruwa fish curry from south west India

5000

### **Kadai Prawns**

Prawns cooked with tomatoes, coriander and capsicum

8000

### **Prawns Vindaloo**

Prawns cooked in light gravy sauce with potatoes and spices in a tangy hot sauce

8000



# BIRIYANI & RICE

## **Vegetable Biryani**

A milange of vegetables cooked with aromatic rice

3500

## **Chicken Biryani**

Aromatic rice cooked with tender pieces of chicken and spices

4500

## **Lamb Biryani**

Aromatic rice cooked with tender pieces of lamb and spices

4500

## **Prawns Biryani**

Aromatic rice cooked with prawns and spices

8000

## **Jeera Rice**

Aromatic rice cooked with cumin seeds

3500

## **Steamed Basmati Rice**

Long grain basmati rice, steamed

3000





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# CHINESE DINING

## COLD DISHES

Vermicelli with peanut sauce	2400
Flour tendon with peanut	3200
Seafood Combination	5000

## SOUP

Noodles Soup with Chicken	2000
Noodles Soup with Shrimps	3000
Seafood Cream Soup	3000

## APPETIZERS

Vegetable Spring Rolls (2 pcs)	1800
Chicken Spring Rolls (2 pcs)	1800
Seafood Spring Rolls (2 pcs)	2400
Shrimps on Toast	2800
Spicy Diced Chicken with cashew nuts	3500
Smoked Chicken	3500
Fried Squid	5000
Butterfly King Prawns	8000

## **CHICKEN**

**Shredded Chicken with green pepper** 3500

**Diced Chicken in peanut sauce** 3500

**Sweet & Sour Chicken** 3500

**Chicken in black bean sauce** 3500

**Chicken in Chili sauce** 3500

## **FISH**

**Shredded Fish with green pepper** 4500

**Sweet & Sour Fish** 4500

**Fish in chili sauce** 4500

**Sizzling Fish with mixed vegetables** 4500

## **PRAWNS**

**Prawns in Chili sauce** 8000

**Prawns in garlic sauce** 8000

**Sizzling Prawns with mixed vegetables** 8000

## **MUTTON**

**Shredded Mutton with green pepper** 4000

**Diced Mutton with special mixed vegetables** 4000

## VEGETARIAN

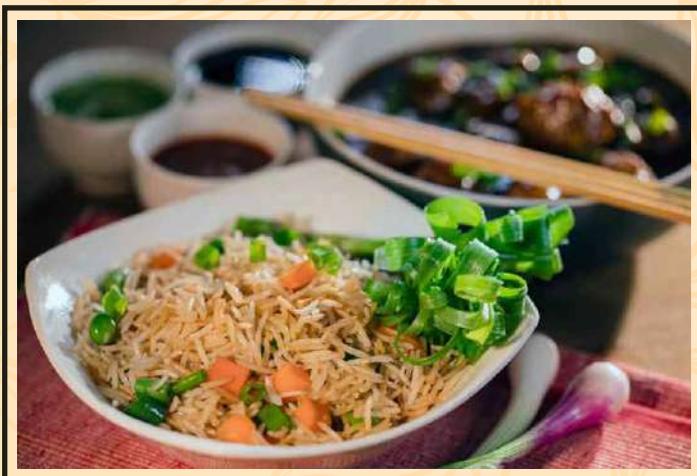
Broccoli with Garlic	3500
Tofu in chilli sauce	3500
Mushroom Baby Corn in black Bean sauce	3500

## RICE

Fried Rice with Vegetables	3200
Fried Rice with Egg	3500
Fried Rice with Chicken	3500
Fried Rice with Shrimps	4000

## NOODLES

Fried Noodles with Vegetables	3500
Fried Noodles with Egg	4000
Fried Noodles with Chicken	4000
Fried Noodles with Shrimps	4500



# KIDS MENU

<b>Nuggets</b> Breaded Chicken bites served with French fries	2500
<b>Fish Fingers</b> Breaded Fish Fingers served with French fries	3000
<b>Kids Spaghetti</b> with Fresh Tomato Sauce	3000
<b>French Fries</b> Finger cut Potato chips	1800



# DESSERTS

<b>Gulab Jamoon</b> Soft & fluffy milk dumplings in a sugar syrup	1500
<b>Carrot Halwa</b> A carrot based sweet pudding from the Indian Sub-Continent	1500
<b>Ice Cream (Vanilla / Chocolate / Strawberry)</b> 2 scoops of ice cream – flavor of your choice	1500

# MOCKTAILS

## Chapman

Nigeria's Favourite

1800

## Blushing Pinacolada

Pineapple, Coconut, Banana, Grenadine

2500

## Sun Burst

Green apple, Mango, Orange, Strawberries

2500

## Strawberry Mojito

Strawberry, Lime, Mint, Club soda

2500

## Watermelon Mojito

Watermelon, Lime, Mint, Club soda

2500



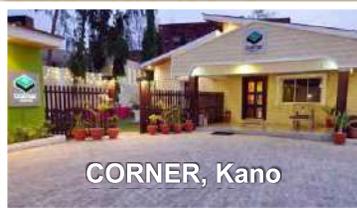
# BEVERAGES

<b>Freshly Squeezed Juices</b> Orange / Pineapple / Watermelon / Mango	1800
<b>Coffee</b> Cappuccino / Espresso	1800
<b>Selection of Teas</b> Regular, Green or Herbal	1200
<b>Carbonated Drinks</b> Pepsi, Miranda, 7up, Soda, Tonic, Bitter Lemon	500
<b>Malt</b> Guinness, Maltina	800
<b>Bottled Water</b> 75 cl	400
<b>Energy Drink</b> Red Bull / Monster	1000
<b>Selection of Packet Juices</b> Orange, Pineapple, Apple, Mango & Mixed Fruit Juices	1500



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Serving Passion Across Nigeria





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