

THE *ALCOR*[®] HOTEL

Zirca

Indian Restaurant

Traditionalists at heart,
Zirca is our way of introducing India to the world.
With delicate spices, razor sharp blends
and an exquisite menu, dining is an art here.
Discover our culinary creations,
tantalize your taste buds, and enjoy the timelessness
of these flavours - at Zirca.



Niamatnama – E – Khas

FUSION SPECIALS

Our seasoned chefs are bringing
you a new offering – a rare
fusion of
our quintessential Indian cuisine
with flavours from
different countries & cultures.

This blend is aimed at creating
explosive and mouth-watering
combinations, catering to the
curious palates
of our valued clients

At The Alcor, we believe that
food is an ongoing journey, with
every stop bringing an interesting
discovery



Chana Masala Tacos



Tandoori Lamb Spare Ribs



Indian Marinated Cottage Cheese Steak

VEG

Cottage Cheese Shashlik With Vegetable Tahari 485.00

Oregano and herb flavored cottage cheese along with bell peppers, mushrooms, pineapple and onion on a shashlik stick . Griddle cooked , topped with a fresh neapolitan sauce and served on an Indian spiced vegetable rice known as Tahari.

Mexican Spiced Paneer On Bengali Tomato Chutney 485.00

Piccatas of cottage cheese marinated with mexican spices slow cooked on a griddle and served on a bed of Bengali style tomato chutney and a small mould of vegetable tahari.

Baigan Bharta Spring Roll 330.00

Punjabi style baigan bharta made with charred eggplant, green peas, onions and tomatoes along with herbs and seasonings filled in spring roll sheet and deep fried, served with a mint mayo.

Desi Nachos Chaat 300.00

Mexican nachos topped with boiled chickpeas, diced boiled potatoes, chopped onions, green chillies, tomatoes and seasonings. Also topped with a yogurt and sweet & sour tamarind sauce. Garnished with red chilli powder, cumin powder and fresh coriander.

Chana Masala Tacos 325.00

Crispy Mexican tacos filled with famous Punjabi chickpea preparation called chana pindi along with shredded lettuce and sliced onions. Served with mint chutney.

Paneer Makhni Shawarma 380.00

Pita pocket filled with a buttery Indian spiced cottage cheese with julienne of bell peppers and a tangy tomato sauce flavored with fenugreek Served with lettuce salad and mint chutney.

Indian Marinated Cottage Cheese Steak 485.00 On Creamy Spinach

Cottage cheese steak filled with cream cheese, chopped jalapeños, black olives and herbs and served on a bed of creamy spinach flavored with nutmeg. Accompanied with masala kulcha bites.

Artichoke Asparagus Lasooni Palak 390.00

Fenugreek and burnt garlic flavoured creamed spinach tossed with selections of Indian spices, green chilli, diced artichokes and asparagus. A real delight to savour.

Indian Moussaka 380.00

Scooped brinjal filled with diced cumin flavoured potatoes, spiced with seasonings, ginger julienne and lemon juice-topped with fresh tomato sauce and cheese. Baked in the oven and served along with a baked kulcha and a fruit and lettuce salad

NON-VEG

Lemon Chicken

425.00

Lemon juice flavored chicken with a selection of Indian spices, cooked to perfection and garnished with green coriander, ginger juliennes and lemon zest.

Shanghai Chicken Tikka

425.00

Chicken morsels marinated in garlic, ginger and chinese spices. Slow cooked in tandoor.

Tandoori Green Goddess Prawn

675.00

River prawns spiced and marinated with basil, parsley fresh herbs and hung curd, slow cooked on burning ambers of charcoal.

Golden Fried Malapodi Prawn

675.00

River prawn marinated with sesame oil and the famous South Indian gun powder, coated in Chinese golden fried batter and served with a salad of fresh fruits and lettuce.

Tandoori Lamb Spare Ribs

630.00

Pot roasted lamb marinated with tandoori red masala and char grilled in tandoor. Served on a bed of lettuce with cumin spiced potatoes, mint garlic Mayo and a tangy onion salad.

Mutton Vindaloo Shepherd's Pie

650.00

A classic French shepherd's pie with an Indian twist. Portuguese style mutton in a tangy sauce topped with a nutmeg flavoured potato mash and baked to a brown color.

Raan Jalfrezi On Khallu Dosa

700.00

Roasted Lamb leg, pulled and tossed with a mélange of red, yellow and green bell peppers in a light tomato sauce. Served on a thick dosa along with a salad.

Shorba – E – Bahar

VEG

Tomato And Basil Shorba 180.00

Light broth made with fresh tomatoes, spices and flavored with sweet basil leaves.

Bombay Curry Soup with Spinach 180.00

A dal based shorba blended with onion tomato and spinach with a dash of the famous Madras curry powder.

Subz Malabar Soup 180.00

Fresh coconut milk soup flavoured with curry leaf and Malabar spices.

Makai Shorba 180.00

A super creamy soup with a desi touch.

NON – VEG

Murgh Jahangiri Shorba 210.00

Mouth Watering flavorful chicken soup with the twist of Indian spices.

Prawn Jafrani Shorba 240.00

A delicious saffron flavored soup with aromatic spices.

Gosht Yakhni Shorba 225.00

Hearty broth soup made from lamb shank, flavoured with whole spices and coriander.

Shorwa – e – Birinj 210.00

An Afghani chicken broth soup with vegetables.



Gulistan – E – Kebab

VEG

Makhmali Paneer aur Mushroom Roll 355.00

Paneer stuffed with mushroom marinated with white masala and char grilled in tandoor.

Paneer Nizami Tikka 355.00

Paneer piccata marinated in creamy spinach masala, stuffed with cheese, mint and coriander leaf slow cooked to perfection.

Bhatti Da Paneer 355.00

Cubes of soft paneer in a spicy hung curd marination flavored with crushed ground spices.

Masaledar Paneer Ki Chaap 355.00

Picatas of paneer stuffed with mint chutney and cheese marinated with hung curd, yellow chilly powder and spice, chargrilled in tandoor

Sofiyani Paneer Tikka 395.00

Mouth melting malai paneer marinated in creamy cheese sauce, filled with cheese and flavoured with sweet fennel and finished in tandoor.

Paneer Banjara Kebab 355.00

Fresh garden greens and spices form the base for this unique preparation, A treat from the nomadic tribes of Andhra.

Yogurt Kebab 300.00

Hang curd lightly spiced and filled with spicy chutney coated with oats, shallow fried till crisp.

Tandoori Soya Chaap 300.00

Soya chaap marinated in hung curd and Indian Spices, cooked in tandoor.

Irani Soya Chaap 300.00

Soya chaap marinated with ginger garlic, mixed in cashew nut paste, cheese and cream, grilled in tandoor.

Subz Aur Paneertikkî Filled With Mango Relish 325.00

Pan-fried patty made with grated paneer and chopped vegetables and Indian spice and stuffed with sweet mango chutney.



*Taxes as applicable.

Smoked Mushroom And Cheese Galouti 350.00

A vegetarian delight, fresh mushroom blended with cheese and ground spices. Smoked to perfection.

Royal Hara Bhara Kebab 295.00

Pan-fried patty of fresh spinach and green peas with ground spices, stuffed with mango chutney.

Onda Kebab 295.00

A house speciality; Raw banana and potato tikki stuffed with spicy raisin chutney and grilled in tandoor

Jafrani Tandoori Broccoli 345.00

A fusion of cheese and broccoli mildly spiced and flavored with saffron and aromatized with nutmeg.

Veg. Sikhmapuri 295.00

A combination of finely ground vegetables, paneer and stuffed with spicy hung curd.

Badami Cheese Seekh 300.00

Mouth melting cheese seekh coated with almond flakes and cooked to perfection.

Tandoori Subz Aloo 290.00

Stuffed barrels of potato coated with sesame seed and filled with vegetables cashew and raisins.

Tandoori Stuffed Mushroom 350.00

Handpicked button mushroom marinated with creamy masala and filled with cheese and bell pepper, finished in tandoor.

Shahi Tandoori Veg Palter 885.00

Assortment of veg kebab.



Taxes as applicable.

Gulistan – E – Kebab

CHICKEN

Afghani Murgh

425.00

This is delicately marinated in a creamy yogurt marinade seasoned with an array of spices and flavours.

Kebab – E – Laziz

425.00

Utterly delicious breast chicken piccata filled with cheese and bell pepper. Marinated with chef special masala and finished in tandoor.

Busy Bee Kebab

425.00

Chicken marinated in ground beet root cheese and cream. Skewered and cooked in tandoor.

Dhuadar Murgh Tikka

425.00

Chicken boneless marinated with hung curd, Kashmir chilli paste flavored with fenugreek leaf.

Dhaniya Lashooni Murgh Tikka

425.00

Chicken pieces marinated in yogurt, garlic coriander seeds and spices, put on a skewer and grilled.

Lahori Tangri Kebab

450.00

A delicious recipe with lots of flavor. Tender and juicy Tangri Kebab in a blend of spices.

Chicken Chapli Kebab

425.00

Is a Pashtun-style minced kebab, made of chicken with various spices in the shape of a patty. Shallow fried the traditional way.

Chicken Nizami Roll

425.00

Chicken breast piccata marinated in creamy spinach masala, rolled with spicy cheese, mint and coriander leaves slow cooked to perfection.

Chicken Reshmi Kebab

425.00

Tender and delicious kebab, marinated in juicy mixture of curd, cream, cashew nuts and spices.



Murgh Hara Sikhanji

425.00

Morsels of chicken marinated with roasted tomato, lemon juice, coriander and mintleaves, char grilled in clay oven.

Masaledar Murgh Ki Chaamp

450.00

Chicken legs marinated overnight in the bhatti spices and cooked in the tandoor.

Murgh Kala Masala

425.00

Tender chicken marinated in jerk spices and char grilled in tandoor to give an explosion of spices and flavors.

Murgh Ke Soola

425.00

Morsels of chicken marinated with hung curd and indian spices, flavored with fenugreek leaves Chargrilled in the tandoor

Tandoori Chicken Half/full

425.00/750.00

All-time favorite preparation of chicken marinated in hung curd and spices traditionally cooked over ambers of charcoal.

Shahi Non - Veg Platter (serves three people) 1150.00

Assortment of non-veg kebabs chicken, fish, prawn and mutton.



Gulistan – E – Kebab

MUTTON

Pakki Gosht Ki Boti Kebab 600.00

Succulent pieces of braised lamb marinated with hung curd and spices and again char grilled in tandoor.

Mutton Shifta Kebab 600.00

Skewered lamb mince mixed with fresh spinach and finely chopped cheese perfumed with broiled spices.

Lakhnawi Galawat Kebab – Mutton 600.00

Galawati kebab is one of the jewels of the Awadhi bawarchikhana. Lakhnawi Galawat a melt in the mouth.

Balouchi Seekh 600.00

A delightful soft and juicy mutton kebab aromatized with Indian spices.

SEA FOOD

Tawa Pomfret 625 .00

Spiced and marinated whole pomfret shallow-fried on a tawa.

Irani Fish Tikka 600.00

Fish fillet marinated with ginger garlic, mixed in cashew nut paste, cheese and cream, grilled in the tandoor.

Gondhoraj Fish Tikka 600.00

Kolkata bhetki marinated with hung curd and ground spice, flavored with gondhoraj lemon and slow cooked in the tandoor.

Sarsoon Mahi Tikka 600.00

Kolkata bhetki marinated with ground mustard and chef special spices cooked to perfection.

Kaffir Lime Fish Tikka 600.00

Kolkata bhetki marinated in cream sauce flavoured with



kaffir lime leaves.

Amritsari Fish Tikka

600.00

A delicious and authentic dish from Amritsar. Kolkata bhetkii fillet marinated with spicy red chilli, hung curd and flavored with ajwain.

Machchi Ke Sooley

600.00

A unique preparation of fish marinated with brown onion and fried garlic paste.

Nawabi Prawn

675.00

Prawn marinated in an array of cream and spices cooked till juicy and done.

Prawn Koliwada

675.00

Spicy batter fried river prawns with special spices from the Koli community.

Balkash Rubina

675.00

North West frontier specialty spiced prawn flavored with saffron and royal cumin seeds.

Jhinga Kalimirch

675.00

Fresh tiger prawns marinated with array of cream, cheese and spiced with crushed black pepper.



Dawat – E – Khaas

VEG

Paneer Tikka Khatta Pyaaz 390.00

Tandoori paneer cooked with pickle onion in smooth tomato gravy flavored with fenugreek

Amritsari Tawa Paneer 390.00

Marinated finger cut paneer with bell pepper and capsicum
Tossed on a tawa seasoned with ground spices

Lucknowi Paneer Kush Rang 390.00

A colorful recipe of paneer from the city of Lucknow.

Hari Mirch Aur Hare Pyaaz Ke Paneer 390.00

Finger cut paneer tossed with spring onion and chilli peppers
in chef special spices.

Paneer Lasooni Palak Banarasi 390.00

Cubes of cottage cheese in a creamy saunf flavor spinach gravy.

Paneer – Kadhai 390.00

Combination of onion, capsicum and tomato in spicy and tangy gravy.

Paneer Kalimirch 390.00

Cottage cheese in creamy cashew nut gravy tempered
with black pepper.

Paneer Do Pyaza 390.00

All-time favorite preparation of cottage cheese with diced onion.

Tawa Paneer Laccha Matter 390.00

Thinly sliced paneer cooked with green peas in
onion tomato gravy.

Paneer Peshawari 390.00

A rich preparation of paneer in a cashew nut and curd
based gravy with a tinch of coriander paste and Indian spices



Aloo Pyaaz Aur Paneer 350.00

A mélange of the trio in a curd and tomato gravy

Veg Darbari 350.00

A mélange of seasonal vegetables cooked in rich tomato gravy with aromatic herbs and spices.

Khoya Kaju Matter Makhana 350.00

From Awadh in mildly spiced cashew nut and brown onion gravy topped with fox nut.

Mirch Aur Baigan Ka Salan 350.00

This dish is a quintessentially Hyderabad. A delicious dish of eggplant with a sweet and sour taste flavoured with coconut.

Subz Meloni 350.00

Garden fresh mixed vegetables with chopped spinach and cashew nut paste.

Gobi Adraki 350.00

Florets of cauliflower tossed with onion tomato masala and flavoured with fresh ginger.

Mushroom Matter Hara Pyaz 350.00

Mushroom, green peas and fresh spring onion tossed with array of spices.

Kadhai Kaju Mushroom 350.00

Cashews and mushrooms tossed with diced onion and bell peppers in a tangy tomato masala.

Malai Kofta 385.00

Cottage cheese dumpling filled with nuts and saffron flavoured mawa in a rich creamy white gravy.

Awadhi Dum Kofta 385.00

Kofta made of grated malai paneer in a rich brown gravy flavoured with nut meg.

Subz Kofta 350.00

Homemade dumpling made with vegetables, cottage cheese and cashew nuts.



Veg Kofta With Choice Of Gravy

Jodhpuri – Yogurt based gravy tempered with red chilli whole

Kolahpuri – Spicy and tangy gravy flavoured with coconut.

Kadhai – A mouthwatering combination of diced tomato, onion and capsicum.

Spinach – Fresh spinach gravy blended with Indian spices.

Makhni – Rich creamy tomato gravy finished with butter.

Soya Kadhai 385.00

Soya chunks tossed with diced onion, tomato and capsicum, flavoured with homemade kadhai spices.

Subz Kolahpuri 350.00

Seasonal vegetables in onion and tomato based gravy tossed with spicy kolahpuri spices.

Vilaity Subz Takatin 350.00

A mélange of zucchini, wellow squash, broccoli, American corn tossed with onion tomato masala and Indian spices, flavored with fresh mint.

Chole Amritsari 325.00

Speciality from Punjab- spicy and tangy chick peas tempered with carom seeds.

Chole Rawal Pind 325.00

Boiled chick peas flavoured with cumin, caraway coated with wide range of spices, a dry preparation.

Apki Pasand – Palak 350.00

Fresh Spinach Gravy Blended with Spices, Served with your choice of : (cottage cheese /american corn /mushroom / Potato /mixed seasonal vegetables)

Apki Pasand – Aloo 300.00

You're choice of Potato preparation:
(Dum Kashmiri/Dahiwal/Hara Pyaaz/Heeng Tamatar/ Jeera)

Nimbu Achari Aloo 300.00

A spicy and tangy preparation of baby potato with lemon pickle

Baigan Bharta (seasonal) 300.00

Smoked eggplant flavored with onion, tomatoes, ginger, garlic and flavorful Indian spices



Dawat – E – Khaas

CHICKEN

Murgh Peshawari Masala 460.00

Chicken morsels simmered in rich and invigorating blend of spices, brown gravy and roasted garlic.

Murgh Tikka Khatta Pyaaz 460.00

Chicken tikka cooked with pickle onion in smooth tomato gravy flavoured with fenugreek

Chooza Khas Makhni 460.00

Lip smacking all-time favorite - clay oven grilled tandoori chicken simmered in creamy tomato gravy.

Murgh Tikka Lababdar 460.00

A celebrated dish with onion and tomatoes flavored with fenugreek, cooked with succulent pieces of marinated charcoal grilled chicken.

Dhaba Murgh 460.0

A typical Punjabi road side preparation of chicken in spicy gravy, flavored with ground spices.

Dungarpur Chicken Curry 460.00

This is a special dish from the Dungarpur State of Rajasthan, with a smoky flavour with Ghee & Asafetida.

Murgh Awadhi Korma 460.00

Chicken preparation in rich gravy. From the city of Lucknow.

Chicken Tikka Butter Masala 460.00

Morsels of chicken tikka cooked with butter and cream in a traditional Punjabi way.

Saoji Chicken 460.00

A spicy preparation of chicken made with patiently ground selected Marathi spices. A specialty from the Umred region.

Chicken Nilgiri Korma 460.00

Morsels of chicken simmered in a blend of herbs and spices, gets in a classic green colour and delicious aroma from mint and curry leaves.

Chicken Bharta 460.00

A semi dry preparation of julienne of chicken cooked with onion, tomato and capsicum, garnished with egg.

Murgh Methi Mali 460.00

Tender chicken curry cooked with predominate flavours of fenugreek leaves in rich creamy white gravy.

Murgh Jalfrezi 460.00

A chicken preparation in classic old Delhi style- with special ground spices, juliennes of Tandoori chicken with bell peppers, onion and tomatoes tossed together in an Indian wok.



*Taxes as applicable.

Dawat – E – Khaas

MUTTON



Mutton Rogan Josh 625.00

Our signature dish. Patiently cooked specials cuts of lamb with Kashmiri spices.

Gosht Korma Wajid-ali 625.00

Gosht Wajid Ali is one of the lesser found recipies From The Majestic Kitchen Of, In Rich Brown Gravy.

Nargis Kofta 625.00

Awadhi preparation of seasoned lamb mince filled with boiled egg in a rich gravy, a specialty from the region of Awadh.

Rajasthani Laal Maans 625.00

As the name signifies, laal maas is a spicy red meat curry prepared with a mathania hot chili paste, yogurt and flavored with ground spice.

Kosha Mangsho 625.00

Hot and dry preparation of lamb from the heart of Bengal.

Bhuna Gosht Saagwala 625.00

Marinated lamb slow cooked on dum and then simmered in creamy spinach gravy and flavoured with fenugreek leaves.

Gosht Rara 625.00

The creation of Maharaja Ranjit Singh's kitchen- lamb and mince meat cooked together in a thick gravy, flavoured with ground spices.

Keema Anda Ghotala 625.00

A unique combination of mutton mince and egg.

Nakhod 625.00

Afghani chickpea curry with lamb meat balls flavoured with ground spices.

SEA FOOD

Kadhai Jhinga 700.00

River water prawns tossed with onion, tomato and capsicum spiced with kadhai masala.

Goan Shrimp Curry 700.00

Prawn in spicy coconut curry with a Goan touch

Jhinga Hara Masala 700.00

Prawn cooked in green curry made of spinach, coriander leaves, mint leaves and green chilly.

Chingri Malai Curry 700.00

Prawn cooked in smooth onion and tomato gravy blended with fresh coconut milk and flavored with green cardamom and traditional spices. A delicacy from West Bengal.

Soorse Bhapa Betki 600.00

A bong preparation of Kolkata vekti flavored with mustard paste.

Goan Fish Curry 600.00

Tangy and spicy coconut based gravy flavored with cumin from South West India.



Dal – E – Khaas

Alcor Special Dal Makhani 350.00

The famous black lentils cooked overnight with butter, cream and fenugreek leaves

Dal Tadka 295.00

A mixture of moong dal and arhar dal tempered with royal cumin and red chilli whole

Char Dalon Ka Methi Tadka 295.00

A robust Hyderabad dal which is a melting pot of four varieties pulses and tempered with fenugreek leaves.

Punjabi kaali daal 295.00

Homemade preparation of kali dal tempered with cumin, garlic, onion



*Taxes as applicable.

Dum – E – Khaas

RICE

VEG

Noor Mahal Veg Dum Biryani 430.00

Seasonal vegetables spiced and marinated with aromats and tossed with Fragrant basmati and cooked in dum.

Choley Aur Aloo Ki Biryani 430.00

Incomparable northern rice delicacy of potatoes and basmati rice Cooked in sealed pots with whole choley.

Soya Keema Da Pulao 275.00

A delicacy for vegetarians, spiced soya mince blended highly fragrant basmati rice

Rale Mile Pulao 275.00

Fragment rice pilaf with plethora of condiments tossed with seasonal vegetables, corn and cottage cheese.

Pulao (Green Peas/Veg/Corn/Onion & Mint) 275.00

Long grain basmati rice with flavours of cardamom, cinnamon, clove and javitri.



NON – VEG

Lucknowi Gosht Dum Biryani 660.00

Delicious and exotic smells aromatic and promises a royal treat of highly fragrant basmati rice and richly spiced succulent meat cooked in Dum Pukht method.

Hyderabadi Murgh Dum Biryani 565.00

Choicest cuts of chicken with basmati rice combined with saffron and cooked under dum.

Jhinga Biryani 675.00

Is a delicious dish made from layering of rice with a mixture of yogurt and spice marinated prawns.

Keema Da Pulao 450.00

Dry tossed minced lamb sautéed briskly with saffron flavored long grain basmati rice

RAITA (Anar Pudhina/ Pineapple /Cucumber & Onion) 125.00

Green Salad 120.00

Onion Salad 85.00

Tadka Dahi 125.00

Masala Fried Papad 120.00

*Taxes as applicable.

Khaas Rotiyan

ROTI / BREADS

Methi Malai Paratha	120.00
Khameeri Naan	120.00
Palak Paratha	100.00
Ajwain Aur Lal Mirch Paratha	100.00
Sumak Cheese Naan	120.00
Zaatar Naan	100.00
Gilafi Naan	100.00
Masala Cheese & Tomato Naan	120.00
Garlic & Olive Naan	135.00
Jalapeno Naan	120.00
Choice Of Roti (Tandoori/Missi/Dhaniya/Multi Grain)	75.00
Plain Naan	90.00
Choice of Naan (Butter Naan/Garlic/Kalonji)	90.00/ 95.00
Kulcha Amritsari (Panner/Aloo/Payaz/Subz)	95.00/ 100.00
Laccha Parathas (Pudina/Methi/Dhaniya/Butter)	95.00



*Taxes as applicable.

Dawat – E – Jashan

DESSERTS

Gulab Jamun 250.00

Reduced milk dumplings, deep-fried and soaked in sugar syrup.

Kesari Rasmalai 250.00

Cheese dumplings soaked in saffron flavoured reduced milk.

Moong Dal Ka Halwa 250.00

Ground lentil slow cooked to nutty flavours with dry fruits and clarified butter.

Jauzi Ka Halwa 250.00

Hundred years old recipe- Heavenly taste halwa made of ghee, reduced milk and flavoured with mace and nut meg.

Gajar Ka Halwa (seasonal) 240.00

One of the most popular Indian desserts. Originated in Punjab.

Kesari Phirni 180.00

A must have Punjabi dessert made with rice powder and reduced milk, perfumed with saffron.

Parsi Kulfi 210.00

A traditional kulfi, must have.





THE ALCOR[®] HOTEL