



*Namaste*  
❖ WELCOME TO AGRA ❖

Enjoy the delicacies from North Indian  
cuisine where our amazing recipes are made  
with a thrilling blend of spices,

where food speaks cheerfully with your  
palate and flavors jump into your mouth.



HONORIO DZIB CHAN  
Chef de Cuisine

# COCKTAILS

## CHAI MARTINI

An aromatic seed blend with undertones of vodka infused with coconut

## BOMBAY TONIC

A blissfully refreshing cocktail with rose essence and fragrant rosemary

## SPICY MARTINI

Spicy and bold flavors provide a unique experience to our signature cocktail featuring spicy peppers, orange liqueur and a dash of lime

## AGRA COLADA MOCKTAIL

Take a spin on the classic and frothy piña colada: cardamom seeds mixed with a hint of rosemary

## GINGER MINT LEMONADE MOCKTAIL

Amazingly refreshing mocktail: dried ginger, mint and muddled fresh limes

# APPETIZERS

## ONION BHAJI ✓

Spicy deep fried onion slices in gram flour

## VEGETABLE SAMOSA 🌱🌱🌱

Homemade dough stuffed with mashed potatoes, onions, ginger-garlic paste, green peas and spices

## LAMB SAMOSA 🌱🌱

Homemade dough stuffed with minced lamb, onion, ginger-garlic paste, green peas and spices

## FISH AMRITSARI 🌱🌱

Fish marinated with red chili powder, asofoetida, ajwain, ginger, garlic, gram flour and turmeric

## PANEER TIKKA 🌱🌱🌱

Diced Indian cheese marinated in spices

## MURGH TIKKA 🌱🌱

Juicy tender roasted chicken pieces flavored with Indian spices

## RESHMI MALAI KABAB 🌱

Juicy tendered roasted chicken with Indian spices, cream and cheese

## MUTTON ACHARI TIKKA 🌱🌱

Mutton marinated with Indian pickled spices and mustard oil

## FROM THE GARDEN

**CHOLE** 1 2 3 4

Cheakpeas cooked in thick onion and tomato gravy with spices

**MASALA DOSA** 1 2 3

Indian crepes made up of rice and lentils with fenugreek seeds stuffed with spiced mashed potatoes

**SADHA DOSA** 1 2

Indian crepes made up of rice and lentils, served with sambar and coconut chutney

**PANEER SAAGWALA** 2 3 4

Indian cottage cheese cooked in spinach gravy with spices

**PANEER BUTTER MASALA** 2 3 4

Indian cottage cheese cooked in thick velvety tomato gravy

**KORMA VEGETABLES** 2 3 4

Mixed vegetables cooked in white gravy and spices

**DAL ANGARA** 1 2 3 4

Yellow lentils cooked with turmeric, curry leaves and spices

**DAL AGRAWALI** 2 3 4

Slowly cooked black lentils flavored with cream butter and fenugreek leaves

## FROM THE SEA

**GOAN FISH CURRY** 3 4

Fish in coconut flavored curry sauce

**ZINGA MASALA** 3 4

Shrimp in dry curry sauce with spices

**TANDOORI LOBSTER** 3 4 **USD 29**

Yoghurt and Indian spice marinated lobster cooked in wood fire oven, served with Indian spice rice, potato pakora and green vegetables

## CHICKEN

**CHICKEN JALFREZI** 3 4

With green chili peppers, bell peppers, onion and tomatoes served in thick spicy sauce

**MURGH TIKKA MASALA** 3 4

Roasted chicken in tomato base and velvety curry sauce

**MURGH KASOORI METHI** 3

Chicken cooked in white gravy with spices and dried fenugreek leaves

**CHICKEN VINDALOO** 3 4

Goan traditional dish cooked in spicy and tangy gravy

## MUTTON

**MUTTON BHOONA MASALA** 🌾 🌿 🔥  
Mutton cooked in dry curry sauce and spices

**MUTTON ROGAN JOSH** 🌾 🌿 🔥  
Mutton cooked in rich gravy flavored with Kashmiri spices

**MUTTON KORMA** 🌾 🌿  
Mutton cooked in white gravy with spices

**MUTTON VINDALOO** 🌾 🌿 🔥 🔥  
Goan traditional dish, mutton cooked in spicy and tangy gravy

## NAAN

🌿 TRADITIONAL INDIAN BREAD  
COOKED IN A TANDOOR OVEN

- CHILI 🌿 🔥
- GARLIC 🌿
- BUTTER 🌿

## CHAWAL | RICE

🌿 PORTIONS ARE SERVED  
WITH BASMATI RICE

**SADHA CHAWAL** 🌿 🌾 🌿  
Spicy steamed rice

**GREEN PEAS PULAO** 🌿 🌾 🌿  
Rice with cumin and green peas

## RAITA AND CHUTNEY

**TAMARIND CHUTNEY** 🌿 🌾  
Tamarind pulp flavored with whole spices

**MINT CHUTNEY** 🌿 🌾 🔥  
Mint and coriander leaves spiced with green chilis, onion and lemon juice

**COCONUT CHUTNEY** 🌿 🌿 🔥  
With red chili pepper

**ONION CHUTNEY** 🌿 🌿 🔥 🔥  
With tamarind and red chili pepper

**TOMATO CHUTNEY** 🌿 🌿 🔥  
With red chili pepper scented with paprika and fenugreek

**CUCUMBER RAITA** 🌾 🌿  
Herby yoghurt with grated cucumber, cumin seeds and chaat masala

🌾 Gluten free. Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

\* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 Vegetarian   🌿 Vegan   🔥 Hot   🔥 Very hot   🌿 This food contains nuts or seeds that can cause allergies.

Additional cost applies. The amount will be charged in USD or the MXN equivalent and it will be charged to the room bill.

The exchange rate for service charge is MXN \$21.00