# CINCKO®

#### COMFORT DINING

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Savour your favourite cuisine in the comfort of your home









That of the month

Daawat-e-Khaas Platter

#### Non Vegetarian

#### **STARTERS**

• Bhatti Da Murgh, Fish Cutlet

#### **MAIN COURSE**

- Murgh Kalimirch, Mutton Roganjosh, Prawns Masala,
- Tadkewali Dal, Aloo Gobi Rosha, Dry Fruit Pulao, Biryani Rice,
- Indian Breads, Mint Chutney, Laccha Salad, Raita

#### DESSERT

Kheer Chamcham

Daawat-e-Khaas Platter

#### Vegetarian

#### **STARTERS**

Paneer Khas Seekh Kebab, Cheese Stuffed Vegetables Cutlet

#### **MAIN COURSE**

- Paneer Kalimirch, Lauki Anjeer Kofta Curry, Lasooni Makai Palak,
- Tadkewali Dal, Aloo Gobi Rosha, Dry Fruit Pulao, Biryani Rice,
- Indian Breads, Mint Chutney, Laccha Salad, Raita

#### DESSERT

Kheer Chamcham

Vegetarian

1400

2000





# BIRYANI – QUB – A SYMPHONY OF FLAVOURS

An Ambrosial Collection of Biryani & Pulao Platters

Biryani Platters Serves Two

	KOLKATA SUBZ BIRYANI PLATTER	1400
•	<b>STARTER</b> VEG KABIRAJI	
	<b>MAIN COURSE</b> KOLKATA SUBZ BIRYANI, DAL MAKHANI KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD	
•	DESSERT RASMALAI	
	HYDERABADI SUBZ BIRYANI PLATTER	1400
•	STARTER MAKKAI SHEEK KEBAB	
	<b>MAIN COURSE</b> HYDERABADI SUBZ BIRYANI, DAL MAHARANI KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD	
•	DESSERT DRY FRUIT KHEER	
	KOLKATA MUTTON BIRYANI PLATTER	1800
•	STARTER CHICKEN SHAMMI KEBAB	
•	<b>MAIN COURSE</b> KOLKATA MUTTON BIRYANI DAL MAKHANI, KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD	
•	<b>DESSERT</b> RASMALAI	
	HYDERABADI MURGH DUM BIRYANI PLATTER	1800
•	STARTER MACHER CHOP	
•	<b>MAIN COURSE</b> HYDERABADI MURGH DUM BIRYANI MIRCH KA SALAN, KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD	
•	<ul> <li>DESSERT</li> <li>CHANAR PAYESH</li> <li>Vegetarian</li> <li>Non-Vegetarian</li> <li>All Prices are in INR and exclusive of tag</li> </ul>	axes

Pulao Platters

**Serves Two** 

	PANEER TIKKA PULAO PLATTER	1400
•	<b>STARTER</b> BHARWAN TANDOORI ALOO	
•	<b>MAIN COURSE</b> PANEER TIKKA PULAO, MIRCH KA SALAN KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD	
•	DESSERT CHANAR PAYESH	
	BENGALI DRY FRUIT PULAO PLATTER	1400
•	<b>STARTER</b> PANEER KHAAS SHEEK KEBAB	
•	<b>MAIN COURSE</b> DRY FRUIT BENGALI PULAO, MOONG MOHAN DAL KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD	
•	DESSERT ELAICHI KESAR PHIRNI	
	PRAWNS PULAO PLATTER	1800
•	<b>STARTER</b> KASUNDI CHICKEN TIKKA	
•	MAIN COURSE PRAWNS PULAO MOONG MOHAN DAL, KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD	
•	DESSERT ELAICHI KESAR PHIRNI	
	KAKORI SEEKH PULAO PLATTER	1800
•	<b>STARTER</b> MURGH MALAI TIKKA	
•	<b>MAIN COURSE</b> KAKORI SHEEK PULAO DAL MAHARANI, KULCHA AND PARATHA, RAITA, MINT CHUTNEY, LACCHA SALAD	
•	DESSERTDRY FRUIT KHEER• Vegetarian• Non-VegetarianAll Prices are in INR and exclusive of ta	xes

•	CHICKEN RESHMI KEBAB Creamy Mughlai chicken and almonds	375
•	KASUNDI KANCHALANKAR CHICKEN TIKKA Mustard and green chilli flavoured chicken kebab	375
•	<b>BUTTER GARLIC PRAWNS</b> Marinated prawns tossed in butter and chopped garlic	575
•	GONDHORAJ TANDOORI FISH (KOLKATA BHETKI) Gondhoraj lemon flavoured fish(bhetki) tikka	575
•	BHATTI DA MURG Clay oven cooked chicken	375
•	CHICKEN JUNGLEE SANDWICH Marble bread, shredded chicken, mayonnaise	225
•	<b>CHICKEN TIKKA SANDWICH</b> Ciabatta, chicken tikka, iceberg lettuce, mayonnaise and coriander	225
•	<b>KASUNDI PANEER TIKKA</b> Mustard flavoured cottage cheese cooked in clay oven	375
•	<b>TANDOORI BHARWAN ALOO</b> Filled potatoes cooked with tandoori spice	275

andwiches PERI PERI PANEER WRAP 200 Grilled peri peri paneer tikka in plain wrap, peri peri cream **KOLKATA EGG CHICKEN ROLL** 225

Kolkata style roll wrapped in laccha paratha

Comfort Meals \_\_\_\_\_

•	KOSHA MANGSHO COMFORT MEAL NEW	1000
	Kosha Mangsho (Mutton)	
	Moong Mohan Dal	
	Indian Bread	
	Indian Dessert	
•	CHINGRI MALAI COMFORT MEAL NEW	1000
	Steamed Rice	
	Chingri Malai Curry (Prawns)	
	Kanchalankar Tarkari	
	Indian Bread	
	Indian Dessert	
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•	KOSHA MURGI COMFORT MEAL NEW	900
•	Dry Fruit Pulao	900
•		900
•	Dry Fruit Pulao	900
•	Dry Fruit Pulao Kosha Murgi (Chicken)	900
•	Dry Fruit Pulao Kosha Murgi (Chicken) Moong Mohan Dal	900
•	Dry Fruit Pulao Kosha Murgi (Chicken) Moong Mohan Dal Indian Bread	900 750
•	Dry Fruit Pulao Kosha Murgi (Chicken) Moong Mohan Dal Indian Bread Indian Dessert	
•	Dry Fruit Pulao Kosha Murgi (Chicken) Moong Mohan Dal Indian Bread Indian Dessert	
•	Dry Fruit Pulao Kosha Murgi (Chicken) Moong Mohan Dal Indian Bread Indian Dessert <b>CHANAR KOFTA CURRY COMFORT MEAL</b>	
•	Dry Fruit Pulao Kosha Murgi (Chicken) Moong Mohan Dal Indian Bread Indian Dessert <b>CHANAR KOFTA CURRY COMFORT MEAL NEW</b> Basanti Pulao Chanar Kofta Curry	
•	Dry Fruit Pulao Kosha Murgi (Chicken) Moong Mohan Dal Indian Bread Indian Dessert <b>CHANAR KOFTA CURRY COMFORT MEAL NEW</b> Basanti Pulao Chanar Kofta Curry Aloor Dum	

• Non-Vegetarian

9	ndian Main Course	$\Im$
•	MUTTON DUM BIRYANI Layered basmati rice and mutton cooked in dum style	500
•	CHICKEN DUM BIRYANI Layered basmati rice and chicken cooked in dum style	425
•	SUBZ DUM BIRYANI Layered basmati rice, seasonal vegetables cooked in dum style	350
•	ADA KANCHALANKAR MURGI Bengali style chicken curry cooked with the paste of ginger and green chillies	450
•	CHICKEN TIKKA MAKHANWALA Chunks of chicken tikka cooked in makhni gravy	450
•	KOSHA MANGSHO (MUTTON) Slow cooked mutton in tomato onion gravy with spices	575
•	SHORSHE CHINGRI (PRAWNS) Delicious Bengali prawns curry cooked in mustard paste and mustard oil	625
•	BHETKI MACHER KALIA Traditional Bengali fish curry cooked in mustard oil, spices and aromatic masala	625
•	<b>CHANAR DALNA</b> Cottage cheese dumplings cooked in rich tomato gravy	375
•	KANCHALANKAR TARKARI	300

Bengali style mix vegetables cooked with green chilli paste

Vegetarian
 Non-Vegetarian

All Prices are in INR and exclusive of taxes

Indian Main Course -----

٠	CHICKEN KALIMIRCH	450
	Creamy chicken and black peppercorn	
•	PANEER TIKKA MASALA Grilled cottage cheese in onion- tomato gravy	400
•	PALAK PANEER Cottage cheese simmered in a spiced spinach gravy	400
•	VEG KOFTA CURRY Vegetables and c age cheese dumpling, in cashew gravy	300
•	VILAYATI SUBZ Assorted seasonal vegetables cooked in Indian spices	300
•	<b>PENNE IN CREAMY TOMATO SAUCE</b> Penne pasta, creamy tomato sauce, diced vegetables and parmesan cheese	400
•	<b>DAL MAKHANI</b> Slow cooked black lentils complimented by tangy tomato and butter	300
•	LASOONI DAL TADKA Yellow dal tempered with fried garlic and butter	300
٠	Steamed basmati rice	165
٠	JEERA PULAO Cumin tempered basmati rice	190
•	VEGETABLE STUFFED PARATHA Vegetable stuffed tawa fried paratha	80
٠	<b>LACHHA PARATHA</b> Flaky layered tawa fried whole wheat paratha	80

riental Main Course **CHILLI CHICKEN** 450 Oriental style chicken cooked in soya chilli sauce **KUNG PAO CHICKEN** 450 Oriental style chicken cooked in kung pao sauce

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**STIR FRIED BABYCORN MUSHROOM** 

Oriental style babycorn and mushroom cooked in stir fried sauce

ſ	Kick & ploogles	- (3)
•	<b>CHICKEN EGG HAKKA NOODLES</b> Stir fried noodles cooked with vegetables, egg scramble and shredded chicken	320
•	<b>CHICKEN EGG FRIED RICE</b> Stir fried oriental rice cooked with vegetables, egg and chicken	320
•	VEGETABLE FRIED RICE	250

Stir fried oriental rice cooked with vegetables

325

Desserts Servestwo

•	<b>RABDI GULAB JAMUN</b> Rich milk solid dumpling fried and soaked in sugar syrup	150
•	<b>BAKED ROSOGOLLA</b> Rosogolla topped with thickend milk cream and baked in oven	150
•	<b>BAKED CHEESE CAKE</b> Mascarpone and cream cheese baked cake with Berry Coulis	300
•	<b>CHOCOLATE TRUFFLE PASTRY</b> Rich dark chocolate ganache pastry, dipped in dark chocolate	250
•	BAKED SAFFRON YOGHURT Creamy baked yoghurt with saffron	300
•	<b>CLASSIC FRAMBOISE OPERA</b> Thin layers of joconde sponge, chocolate raspberry ganache and raspberry butter cream	250
•	DARK CHOCOLATE MOUSSE Bitter sweet chocolate delight	300

Desserts-

#### ASA HANDCRAFTED ARTISANAL CHOCOLATE BOXES

•	<b>BOX OF 12: ARTISANAL CHOCOLATES ASSORTED</b> Ivory Framboise x 2, Valencia Amande x 2, Espresso x 2, Lactée Cocoa x 2, Amandes Chocolate Noir x 1, Cashew Lait x 2, Noyer Dark x 1	500
•	<b>BOX OF 21: ARTISANAL CHOCOLATES ASSORTED</b> Ivory Framboise x 3, Valencia Amande x 3, Espresso x 3, Lactée Cocoa x 3, Amandes Chocolate Noir x 3, Cashew Lait x 3, Noyer Dark x 3	750
•	<b>BOX OF 32: ARTISANAL CHOCOLATES ASSORTED</b> Ivory Framboise x 5, Valencia Amande x 5, Espresso x 5, Lactée Cocoa x 5, Amandes Chocolate Noir x 4, Cashew Lait x 4, Noyer Dark x 4	990
•	ALMOND ROCK CHOCOLATES 250GM Roasted almonds coated in dark chocolate	650
•	ALMOND ROCK CHOCOLATES 500GM Roasted almonds coated in dark chocolate	1100





# BIG TREATS FOR the Oney

Q-Kids "







Q-Kids

## NON-VEGETARIAN JUNIORS

# CHICKEN BURGER

- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE

#### VEGETARIAN JUNIORS

- VEGETABLE BURGER
- POTATO WEDGES
- MAC AND CHEESE PASTA
- CHOCOLATE BROWNIE
- BUTTERSCOTCH COOKIES
- TETRA PACK FRUIT JUICE

INR 1000

**INR 1000** 



### **TO PLACE YOUR ORDER**

#### CALL ON 1800-266-7646

#### OR

#### **DOWNLOAD THE QMIN APP**





### Timings: 11:00 AM to 10:00 PM

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A COMMITMENT RESTRENGTHENED

**INCL** TAJ SELEQTIONS VIVANTA GINGER EXPRESSIONS



