

# UNDER THE MANGO TREE

Welcome to Under The Mango Tree, Bhopal's first speciality fine-dining restaurant, where centuries-old recipes come alive in a setting of refined elegance and timeless charm.

Our chefs have been specially trained to recreate some of the signature dishes of the Royal Family of Bhopal, passed down through generations— their unique zaiqa or flavour that has truly withstood the test of time.

We endeavour to present the finest of traditional cuisine, from succulent kebabs and classic curries to indulgent rice preparations, thoughtfully paired with signature cocktails designed to tantalise the senses—offering you not just a meal, but an experience.



## NON-VEGETARIAN KEBABS

### FISH

- |   |             |
|---|-------------|
| ▲ <b>AJWAINI MAHI TIKKA</b> 536 Kcal                  | <b>1000</b> |
| Carom seed, yoghurt, marinated fish, morsels          |             |
|   |             |
| ▲ <b>TANDOORI POMFRET</b> 694 Kcal                    | <b>1300</b> |
| Chargrilled, yoghurt marinated crispy whole fish      |             |
|   |             |
| ▲ <b>LASOONI JHEENGA</b> 568 Kcal                     | <b>1300</b> |
| Garlic, yoghurt marinated prawns cooked over charcoal |             |
|   |             |

### CHICKEN

- |   |            |
|---|------------|
| ▲ <b>PANKHI KEBAB</b> 672 Kcal                              | <b>900</b> |
| Marinated chicken winglets cooked in clay oven              |            |
|   |            |
| ▲ <b>MURGH MALAI TIKKA</b> 538 Kcal                         | <b>900</b> |
| Creamy chicken morsels, cheese, coriander, cardamom         |            |
|   |            |
| ▲ <b>TANGDI KEBAB</b> 800 Kcal                              | <b>900</b> |
| Tender chicken drumsticks, fenugreek, grilled over charcoal |            |
|   |            |
| ▲ <b>TANDOORI MURGH (HALF)</b> 821 Kcal                     | <b>900</b> |
| Chicken marinated, yoghurt, red chilli cooked in tandoor    |            |
|   |            |
| ▲ <b>MURGH RESHMI SEEKH</b> 469 Kcal                        | <b>900</b> |
| Chicken mince skewered, cashew nut, pine nuts, saffron      |            |
|   |            |

### LAMB

- |  |             |
|--|-------------|
| ▲ <b>PESHAWARI CHAPLI KEBAB</b> 845 Kcal             | <b>950</b>  |
| Traditional pounded lamb galette, spices             |             |
|  |             |
| ▲ <b>AWADHI SEEKH KEBAB</b> 919 Kcal                 | <b>950</b>  |
| Minced lamb skewer, onion, green chilli, chargrilled |             |
|  |             |
| ▲ <b>GALOUTI KEBAB</b> 895 Kcal                      | <b>950</b>  |
| Soft, exotic lamb patty                              |             |
|  |             |
| ▲ <b>BARRAH CHAAP</b> 1224 Kcal                      | <b>1050</b> |
| Lamb chops marinated, yoghurt, spices                |             |
|  |             |
| ▲ <b>KEBAB PLATTER</b> 12265 Kcal                    | <b>1900</b> |
| Assorted chicken, fish, lamb kebabs                  |             |
|  |             |

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## VEGETARIAN KEBABS

- **BHARWAN ALOO** 749 Kcal 700  
 Scooped potato stuffed, cottage cheese, raisin, peas, cooked, clay oven  
 
- **KHUMB GALOUTI KEBAB** 824 Kcal 700  
 Vegetarian version of traditional galouti, mushroom  
 
- **ACHARI BROCCOLI** 402 Kcal 700  
 Broccoli florets marinated, pickled spices, yoghurt  

- **DAHI KE KEBAB** 970 Kcal 700  
 Tempered yoghurt galettes, deep fried  

- **CHOWK KI TIKKA** 1294 Kcal 700  
 Shallow fry potato galettes, tempered green pea filling  

- **PALAK CHILGOZE KI TIKKI** 600 Kcal 750  
 Dehydrated spinach galettes with a blend of spices, stuffed with pine nuts  
 
- **PANEER TIKKA** 1015 Kcal 750  
 Cottage cheese, onion, capsicum, marinated in yoghurt and red chili  

- **VEG KEBAB PLATTER** 1963 Kcal 1500  
 Assortment of cottage cheese and vegetable kebabs  
  

## SHORBAS

- **DAL SHORBA** 356 Kcal 400  
 Traditional Indian lentil, curry leaves, coconut
- **PALAK AUR DAHI KA SHORBA** 206 Kcal 400  
 Spinach, yoghurt, cumin, tempering  

- ▲ **PAYA SHORBA** 388 Kcal 450  
 Lamb trotters simmered overnight, cinnamon, black pepper
- ▲ **MURGH BADAM SHORBA** 397 Kcal 450  
 Indian style chicken broth, almonds  











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## ROYAL KITCHEN OF BHOPAL

- |   |             |
|---|-------------|
| ▲ <b>MACHHLI KA SALAN</b> 633 Kcal  | <b>1100</b> |
| Traditional Bhopali fresh water fish, yoghurt, onion gravy                        |             |
|  |             |
| ▲ <b>MURGH BHOPALI RIZALA</b> 765 Kcal  | <b>1100</b> |
| A favourite of Shah Jahan Begum, chicken, coriander curd gravy                    |             |
|  |             |
| ▲ <b>BHOPALI GOSHT KORMA</b> 1172 Kcal  | <b>1100</b> |
| Recipe from the royal kitchen of Bhopal   |             |
|  |             |
| ▲ <b>BHOPALI FILFORA</b> 974 Kcal   | <b>1100</b> |
| Traditional Bhopali coarse lamb preparation, Indian spices                        |             |
|  |             |




## MAIN COURSE NON-VEGETARIAN

- |   |             |
|---|-------------|
| ▲ <b>KADHAI MURGH</b> 957 Kcal  | <b>1000</b> |
| Chicken, fresh tomatoes, Indian spices  |             |
|    |             |
| ▲ <b>MURGH MAKHANE KA KORMA</b> 859 Kcal  | <b>1000</b> |
| Chicken, puffed lotus seed, korma gravy   |             |
|  |             |
| ▲ <b>MURGH TIKKA MASALA</b> 1394 Kcal   | <b>1000</b> |
| Chicken morsels, onion tomato gravy, dried fenugreek leaves                         |             |
|  |             |
| ▲ <b>DAHI WALA MURGH</b> 661 Kcal   | <b>1000</b> |
| Slow cooked chicken on dum, yoghurt, whole chili                                    |             |
|  |             |
| ▲ <b>FISH RAI TAMATAR</b> 1016 Kcal   | <b>1050</b> |
| Fish, predominant flavour of mustard, tomato gravy                                  |             |
|  |             |
| ▲ <b>MUTTON ROGAN JOSH</b> 935 Kcal   | <b>1050</b> |
| Kashmiri delicacy, lamb, Royal cumin, tomatoes                                      |             |
| ▲ <b>HALEEM</b> 904 Kcal  | <b>1050</b> |
| Traditional pounded lamb, lentil, wheat porridge, blend of secret spices            |             |
|  |             |
| ▲ <b>ACHARI GOSHT</b> 973 Kcal  | <b>1050</b> |
| Lamb, pickled spices, stuffed red chilies   |             |
|  |             |
| ▲ <b>KHADE MASALE KA GOSHT</b> 895 Kcal   | <b>1050</b> |
| Braised lamb, traditional blended spices  |             |
|  |             |
| ▲ <b>PURANI DELHI KI NIHARI</b> 972 Kcal  | <b>1050</b> |
| Slow cooked lamb stew from old Delhi  |             |
|  |             |

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## MAIN COURSE VEGETARIAN

- |   |            |   |
|---|------------|---|
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>BHARWAN BHINDI</b> 812 Kcal<br/>                     Spice stuffed okra, stir fried, Indian spices<br/>  </li> </ul>   | <b>700</b> | ○ |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>SOYA KEEMA MATTAR</b> 955 Kcal<br/>                     Minced soya, green peas, cumin<br/>  </li> </ul>   | <b>700</b> |   |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>ALOO METHI</b> 526 Kcal<br/>                     Slow roast potatoes, fresh fenugreek, cumin, asafoetida<br/>  </li> </ul>                                   | <b>700</b> |   |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>PINDI CHOLEY</b> 754 Kcal<br/>                     Traditional chickpea preparation, Indian spices<br/>  </li> </ul>   | <b>700</b> |   |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>MAUSAMI TARKARI</b> 881 Kcal<br/>                     Melange of seasonal vegetable, slow cooked tempered, cumin<br/>  </li> </ul>                           | <b>700</b> |   |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>LEHSOONI SAAG</b> 669 Kcal<br/>                     Spinach leaves, garlic, spices<br/>  </li> </ul>   | <b>700</b> |   |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>BAINGAN BHARTA</b> 578 Kcal<br/>                     Slow clay oven roasted aubergine, mashed, cumin, spices<br/>  </li> </ul>                             | <b>700</b> |   |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>NADRU KE KOFTE</b> 1107 Kcal<br/>                     Lotus stem dumpling, ginger, raisin, cashew, creamy gravy, saffron<br/>  </li> </ul>                 | <b>750</b> | ○ |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>MIRCH BAINGAN KA SALAN</b> 1109 Kcal<br/>                     Traditional Hyderabad aubergine, chili preparation in peanut, sesame gravy<br/>  </li> </ul> | <b>750</b> |   |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>MALAI KOFTA</b> 1546 Kcal<br/>                     Cottage cheese dumpling, nuts, cashew gravy<br/>  </li> </ul>   | <b>750</b> |   |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>PANEER BUTTER MASALA</b> 1554 Kcal<br/>                     Rich and buttery dish with cottage cheese morsels, flavoured with fenugreek<br/>  </li> </ul>  | <b>750</b> |   |
| <ul style="list-style-type: none"> <li> <span style="color: green;">■</span> <b>KADHAI PANEER</b> 1253 Kcal<br/>                     Stir fried cottage cheese, capsicum, tomato, onion<br/>  </li> </ul>                                  | <b>750</b> | ○ |

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## LENTILS

- **DAL TADKA** 822 Kcal **550**  
Yellow lentil, cumin, red chili  

- **DHUAAR LAUKI CHANA DAAL** 820 Kcal **550**  
Yellow chickpea lentil, bottle gourd, smoked, clove clarified butter  

- **DAL KANDHARI** 804 Kcal **600**  
Black lentil, cooked overnight, aromatic, Indian spices, butter, cream  

- **HYDERABADI BHAGAR KI KADHI** 862 Kcal **600**  
Gram flour dumpling, yoghurt gravy, garlic, curry leaf  


## RICE

- **STEAMED RICE** 145 Kcal **500**
- **JEERA RICE** 378 Kcal **600**  

- **PEAS PULAO** 376 Kcal **600**  


- **RAMPURI CHAWAL** 576 Kcal **600**  
Slow cooked basmati rice, split black lentil, ginger, whole chili broth  


- **KATHAL KI BIRYANI** 905 Kcal **750**  
Jackfruit, aromatic Basmati rice, sealed, slow cooked in its own dish  
 
- ▲ **AWADHI MURGH BIRYANI** 965 Kcal **950**  
Succulent spring chicken, aromatic Basmati rice, slow cooked in its own dish  
  
- ▲ **HYDERABADI GOSHT DUM BIRYANI** 1328 Kcal **950**  
Lamb marinated overnight, fragrant basmati rice, cooked in a sealed pot  
 
- ▲ **BHOPALI YAKHNI PULAO** 1123 Kcal **950**  
Rice cooked in a broth, lamb trotters, Bhopali style  



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## INDIAN BREADS

- **ROTI** 388/ 344/ 343/ 385 Kcal **120**  
 (Tandoori, Roomali, Khameeri, Missi)  

- **NAAN** 521/537/570 Kcal **150**  
 (Butter/Garlic/Kabuli)  

- **PARATHA** 455/463/454 Kcal **150**  
 (Pudina/Ajwain/Mirchi)
- **KULCHA** 509/642/540/619 Kcal **200**  
 (Onion/Paneer/Aloo/chili Cheese)  

- **AWADHI NAAN** 646 Kcal **200**  
 Naan flavoured with nuts and raisins  

- **KADAK ROOMALI (THECHA)** 466 Kcal **300**  
 Crispy roomali flavoured, traditional Gujarati green chili, lentil  

- **KADAK ROOMALI (PERI PERI)** 443 Kcal **300**  
 Crispy roomali flavoured, peri-peri spice  


## RAITA & KACHUMBER

- **DAHI (PLAIN)** 174 Kcal **300**  

- **RAITA** 397, 181, 290 Kcal **350**  
 (Palak/ Mix vegetable/ Baingan)  

- **DAHI BHALLA** 492 Kcal **400**  

- **KARELA KACHUMBER** 197 Kcal **400**  


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## DESSERTS

- **SHEER KHORMA** 691 Kcal 500  
Traditional vermicelli, milk pudding, dry fruits  

- **SHAHI TUKDA** 1114 Kcal 500  
Crispy bread, saffron milk, pistachio, almonds  

- **KALA JAMUN** 799 Kcal 500  

- **CHANA DAL HALWA** 857 Kcal 500  
Traditional chickpea lentil, ghee, dry fruits  

- **RASMALAI** 395 Kcal 500  
Cottage cheese dumplings, saffron milk  

- **ZAFRANI PHIRNI** 421 Kcal 500  
Rice, saffron, pistachio, almonds  

- **ARTISANAL ICE CREAMS** 400 Kcal 300  
Home-churned gelatos  


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