



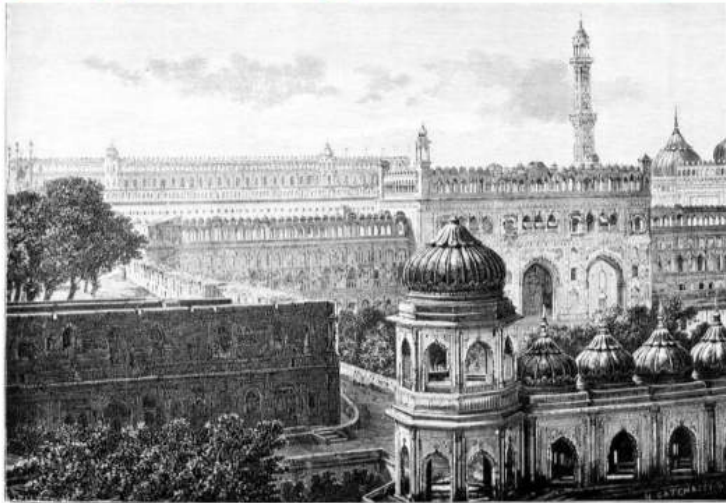
Order. Eat and Enjoy....

BILL OF FARE



MOBILE - 9370551029 / 9425154638

MAMA'S HEARTH RESTRO



BHOOl BHULAIYA AT BADA IMAMBARA LUCKNOW

A labyrinth of about a thousand passageways, the Bhool Bhulaiya at Bada Imambara in Lucknow, has intrigued traveller as well as architects for the last two hundred years. The fourth Nawab, Asaf-Ud-Daula, commissioned the building during the drought year of 1784 AD to help the poor make a living. The famine lasted for almost a decade and the construction too lasted for that period. It is said that in the morning the labourers used to build the structures and at night the noblemen used to bring it down; so that the labourers were never out of work during the famine. However, from the time it was finished, it became a symbol of pride and grandeur of Lucknow. But what does the word 'Bhool Bhulaiya' mean? It's not an easy word to translate, and it sort of means 'a place where you can forget directions and paths and get lost'!

PAYMENT



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**OPENING
HOURS:
(ALL DAYS)
12PM -
10:30PM**



**NEAR 2ND LINK
ROAD, MEHERPUR,
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BEVERAGES

SOFT DRINKS	50	NIMBU PAANI	50
LEMON SODA	70	WATER	20
HOT TEA	35	ICED TEA	60
HOT COFFEE	60	COLD COFFEE	130
LASSI	100	ORANGE BLOSSOM	170
BLUE LAGOON	170	PINA COLADA	170

JUST LIKE THAT

ALOO TIKKI	120	PAANI BATASHA	20
BREAD CHOP	40	PAANI BATASHA WITH CHOCOLATE	40
PAPDI CHAAT	100	DAHI BATASHA	100
MATTAR TIKKI	130	CHINESE BHEL	100
VEG CHOWMEIN	100	CHICKEN CHOWMEIN	130

**Preparation time 15-20 min Last order : 10:30 PM
BE KIND HEARTED AND LEAVE TIP FOR THE STAFF**

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ROLLS AND BURGERS 4/12



CHICKEN ROLL Spicy chicken chunks wrapped in a flaky laccha parantha. Served with a green chutney.	140	KEBAB ROLL A layer of galauti kebab spread over a flaky laccha parantha. Served with a green chutney.	150
PANEER ROLL Spicy paneer chunks wrapped in a flaky laccha parantha. Served with a green chutney.	135	SOYA CHAP ROLL Spicy chunks of Soya chap wrapped in a flaky laccha parantha. Served with a green chutney.	130
PANEER KATHI ROLL An egg roll filled with spicy chunks of Paneer wrapped in a flaky lachha parantha topped with tangy sauces and mint chutney.	145	ACHARI SOYA CHAP ROLL Spicy chunks of Soya chap in Achari flavour wrapped in a flaky laccha parantha. Served with a green chutney.	140
BUN KEBAB A layer of galauti kebab spread over home-made buns. Served with a green chutney.	140	CHICKEN KATHI ROLL An egg roll filled with spicy chunks of Chicken wrapped in a flaky lachha parantha topped with tangy sauces and mint chutney.	155
CHICKEN BURGER A Delicious Chicken burger with home made bun, and juicy boneless chicken topped with cheese & sauces	165	VEG BURGER A Delicious Veg burger with home made bun and Veg cutlet topped with cheese & sauces	150

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5/12



*Mutton Galouti
kebab*

MUTTON/ CHICKEN GALOUTI KEBAB

The Galouti Kebab has its origins in the kitchens of the Nawabs of Awadh in the late 17th century. Legend has it that the toothless Nawab Asad-ud-Daula, known for his love of meat delicacies, wished for a kebab that would be exceptionally tender and easily digestible. Galouti Kebabs are essentially minced meat cutlets that are known for their method of preparation that makes them melt in one's mouth. In fact, the word 'galouti' translates to "the thing that melts in the mouth." A common find in most Lucknowi households' menus

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LUCKNOWI BIRYANI

Lucknowi biryani, also known as Awadhi biryani, was made popular by the Nawabs of Awadh who were of Persian origin. The speciality of Lucknowi Biryani is the use of Mutton/Chicken cooked in a Dum pukht style, which means that gravy and rice are sealed in a handi and cooked over a slow flame that makes the mutton pieces juicy and aromatic. This process gives Awadhi biryani a distinct taste. Lucknowi biryani is smooth and its meat is mild in spices.

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STARTERS (VEG)

PANEER TIKKA	160	HASH BROWNS WITH ONION RINGS	110
FRENCH FRIES	70/130	CRISPY FRIED CORN	160
PANEER PAKODA	180	MASALA PEANUT	130
MASALA PAPAD	70	TANDOORI HARA ALOO	110

SOYA CHAPS

ACHAARI CHAP	150	HARYALI CHAP	145
MALAI CHAP	155	AFGHANI CHAP	145

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STARTERS (NON-VEG)

CHICKEN 65 Andhra twist to the chinese classic	180	CHICKEN GALOUTI KEBAB Tender juicy chicken kebabs marinated in secret spices	200
MUTTON GALOUTI KEBAB Tender juicy mutton kebabs marinated in secret spices	280	CHICKEN LABONE crispy fried minced chicken with a Russian twist	220
CHICKEN SEEKH KEBAB Spiced tender seekhs of minced chicken	175	CHICKEN AFGHANI Chicken marinated in curd, cream & spices	280/540
CHICKEN TIKKA Gently marinated chicken in curd and spices	190	CHICKEN ROAST Roasted chicken, a classic dish	280/540
CHICKEN MALAI Tender chicken pieces marinated in cream & spices	200/380	CHICKEN PLATTER Assorted chicken dishes, straight from the tandoor	680
CHICKEN PAKORA Tender boneless chicken pieces fried with a gram flour coating	200	FRIED CHICKEN Tender chicken pieces fried crispy to perfection	200
SADABAHAR TIKKA Tender boneless chicken pieces marinated in in mint and coriander and served straight out of tandoor	220	HARYALI CHICKEN Tandoori chicken marinated in green spices.	280/540
MUTTON PARSANDA A popular Awadhi cuisine prepared with boneless slices of Mutton, tenderisers, cream and a blend of spices.	300	CHICKEN KEBAB Inhouse accidental discovery..... Surprise.....	160

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MAIN COURSE (NON-VEG)

CHICKEN NIHARI Stew based dish, made by slow cooking meat in lucknowi spices	170/330	SHAHI MUTTON HANDI Mutton cooked in a rich gravy of dry fruits, cream and aromatic spices	220/430
CHICKEN BUTTER MASALA Tender chicken cooked in a rich, creamy gravy of tomatoes	180/340	MUTTON BOTI KEBAB Spiced and marinated skewered mutton pieces in a rich gravy	230/440
KALIMIRCH CHICKEN White, creamy gravy sure to elevate anyone's spirits. Can be served dry or with gravy	180/340	MUTTON QORMA Juicy pieces of mutton simmered in a creamy gravy. Red curry	220/430
CHICKEN QORMA Juicy chicken cooked in a rich, creamy gravy of cashews. Red curry	190/360	MUTTON NIHARI Stew based dish, made by slow cooking meat in lucknowi spices	220/430
CHICKEN HANDI Fragrant gravy of chicken and capsicum served in a handi	175/340	MUTTON KOFTA Minced mutton kofta made in a rich, cream tomato based gravy	230/440
CHICKEN CHANGEZI It is a medium spiced chicken dish cooked in tomato gravy and ghee.	175/340	CHICKEN ACHARI A flavourful gravy made with panch-poran and other spices to give the chicken an achari flavour,	175/340
CHICKEN ANGARA Fiery dish of chicken which is smoking hot literally	185/360	SAAG CHICKEN It is a medium spiced chicken dish cooked in green saag leaves.	185/360
EGG CURRY Boiled eggs prepared in a rich red gravvy	100/180	CHICKEN KOFTA Minced Chicken kofta made in a rich, cream tomato based gravy	200/370

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MAIN COURSE (VEG)

ZEERA ALOO Diced potatoes cooked in cumin and spices	130	DUM ALOO Our take on this kashmiri dish with fennel seeds & a rich creamy gravy	150
PANEER BUTTER MASALA Soft & succulent paneer pieces in a rich buttery gravy of tomatoes	160/300	PANEER QORMA Juicy paneer cubes in a rich gravy of cashew, curd & spices	155/290
MATAR PANEER Delicate gravy with green peas & paneer with tomato based gravy	160/300	MALAI KOFTA Balls made of minced paneer & potatoes in a rich, creamy gravy	180/340
KALIMIRCH PANEER White, creamy gravy sure to elevate anyone's spirits. Can be served dry or with gravy	160/290	SAAG PANEER it is a medium spiced Paneer dish cooked in green saag leaves.	160/300
SOYA CHAP KORMA Juicy Soya Chap cubes in a rich gravy of cashew, curd & spices	150/280	SOYA CHAP ANGARA Fiery dish of Soya chap which is smoking hot literally	160/300
DAL MAKHANI A rich, creamy dal made of whole lentils	110/200	DAL FRY Tur dal with chillies - dhaba style	110/200

BIRYANIS

LUCKNOWI CHICKEN BIRYANI Dum biryani cooked lucknow style with a blend of in-house biryani masala & spices	165/290	LUCKNOWI MUTTON BIRYANI Dum biryani with juicy mutton pieces & spices	210/400
EGG BIRYANI	140/260	VEG BIRYANI	150/270

RICE

STEAMED RICE	90/170	ZEERA RICE	100/180
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BREADS

TANDOORI NAAN	60	BUTTER NAAN	80
TANDOORI ROTI (ATTA/MAIDA)	35/40	ROOMALI ROTI	35
LUCKNOWI PARANTHA	55	MISSI ROTI	50
TAWA ROTI	20	SHEERMAL	50
BAKARKHANI	45		

DESSERTS

GULAB JAMUN	90	FIRNI	100
GAJAR HALWA	125	BROWNIE WITH ICE- CREAM	200
GULAB JAMUN WITH ICE-CREAM	150		

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