

UNITED KITCHENS OF INDIA: OUR STORY*

"UNITED KITCHENS OF INDIA" IS AN INNOVATIVE CONCEPT DESIGNED TO UNITE THE DIVERSE AND RICH CUISINES OF INDIA UNDER A SINGLE UMBRELLA. RENOWNED FOR ITS DEEP-ROOTED HISTORY AND CULTURAL TAPESTRY, INDIA IS CHARACTERIZED BY ITS VAST DIVERSITY, ENCOMPASSING NUMEROUS STATES, LANGUAGES, AND TRADITIONS. YET, A COMMON THREAD THAT BINDS THIS NATION TOGETHER IS ITS RICH CULINARY HERITAGE. FOOD IS INTEGRAL TO INDIAN CULTURE, EMBODYING SATISFACTION AND UNITY. WITH AN ABUNDANCE OF SPICES, PULSES, AND VEGETABLES, INDIAN CUISINE TRANSCENDS MERE TASTE, DELVING INTO THE SCIENCE OF COOKING AND THE MEDICINAL PROPERTIES OF VARIOUS INGREDIENTS.









THE MISSION OF "UNITED KITCHENS OF INDIA" IS TO HIGHLIGHT THE CULINARY TREASURES FROM EVERY REGION OF THE COUNTRY—WHETHER IT BE THE DISTINCT FLAVORS OF THE NORTH, EAST, WEST, OR SOUTH. EACH AREA BOASTS ITS OWN HISTORICAL AND TRADITIONAL CULINARY PRACTICES, REFLECTING INDIA'S CULTURAL DIVERSITY. THE HARMONIOUS BLEND OF FLAVORS, COOKING TECHNIQUES, AND INGREDIENTS ENCAPSULATES THE ESSENCE OF INDIAN CULTURE. DESPITE THE RAPID MODERNIZATION OF SOCIETY, THERE REMAINS A TIMELESS ALLURE FOR AUTHENTIC AND CULTURALLY RICH CUISINE THAT RESONATES WITH INDIVIDUALS FROM DIVERSE BACKGROUNDS. "UNITED KITCHENS OF INDIA" IS A HEARTFELT ENDEAVOR TO UNIFY THESE VARIED CULTURES THROUGH THE UNIVERSAL LANGUAGE OF FOOD, PRESENTING AN AUTHENTIC TASTE OF INDIA ALL UNDER ONE ROOF.






















Chef Narayan: A Culinary Journey

Born into a family of first-generation hoteliers and inspired by a love for home cooking, Chef Narayan's passion for food ignited at a young age when he stepped into the enchanting world of hotel kitchens at some of India's premier beach resorts in Kerala. With aspirations of becoming a Chef Extraordinaire, Narayan trained at the esteemed Institute of Hotel Management in Gwalior, India. He gained invaluable experience through internships with prominent chefs, refining his culinary talents. Narayan then worked with renowned hotel chains in India, including the Imperial Hotel in New Delhi, The Oberoi Hotels, and The Aman Resorts. He crafted intriguing menus that stemmed from years of research, blending a variety of Indian flavors to create dishes that nourished not just the body but also the soul. Having had the privilege of cooking for numerous presidents, prime ministers, and celebrities, his culinary style focuses on resurrecting ancient recipes, using spices not just for flavor but as medicinal ingredients. Driven by a desire to share the rich flavors of India, Narayan relocated to Portugal, where he founded United Kitchens of India—a culinary destination that showcases an eclectic array of Indian cuisine from across the country.

STARTERS

	CRACKLING GREENS		10 ⁴⁹
	CRISP FRIED SPINACH WITH HOUSE SPECIAL SAUCES		
		ONION PAKORA	10 ⁴⁹
	ONION FRITTERS OF ONION AND GRAM FLOUR		
		GOBI MANCHURIAN	10 ⁴⁹
	FLORETS OF CAULIFLOWER TOSSED WITH CHILLIES AND SOY		
	ALOO MUTTER SAMOSA		
	SPICED MASH POTATO, GREEN PEAS IN A CRISP PASTRY CASE		
	WITH ASSORTED CHUTNEY		
	ACHAARI JHINGA		35 ⁴⁹
	KING JUMBO PRAWN MARINATED IN PICKLING SPICES AND GRILLED IN THE CLAY OVEN		

MAIN COURSE

  		KATHIRIKKAI POONDU MASALA		14 ⁹⁹
EGGPLANT IN GARLIC FLAVOURED TOMATO AND ONION BASED MASALA				
  		ACHARI ALOO		14 ⁹⁹
BABY POTATO SLOWLY COOKED IN PICKLED FLAVOURED GRAVY AND CASHEWNUT.				
		PANEER MAKHANI		16 ⁹⁹
A HOUSE SPECIAL OF COTTAGE CHEESE CUBES COOKED IN CREAMY TOMATO GRAVY				
		MURGH TIKKA MASALEDAR		18 ⁹⁹
CHUNKS OF CHICKEN GRILLED IN TANDOOR AND IMMERSSED WITH HUNG YOGURT AND ONION AND CREAM				
 		SHAHI HANDI LAMB		23 ⁹⁹
CHUNKS OF LAMB COOKED IN ITS OWN JUICES OF RED ONION SPICES AND YOGURT				
 		METHI MACHHI CURRY		19 ⁹⁹
CUBES OF FISH COOKED IN ONION, TOMATO & FLAVOURED WITH FENUGREEK				
 		KATHAL KI SUBZI		19 ⁹⁹
SLICED TENDER JACKFRUIT COOKED WITH ONION, TOMATO AND FENUGREEK				
 		KELA KA PHOOL		14 ⁹⁹
BANANA BLOSSOM STIR-FRIED WITH RED ONION, COCONUT AND CORIANDER				

A map of Western India, showing the states of Pakistan, Rajasthan, Gujarat, Maharashtra, and Goa. Major cities like Kabul, Islamabad, Jaipur, Udaipur, Mumbai (Bombay), Pune, and Nagpur are marked. The Arabian Sea is to the west, and the Indian Ocean is to the south. The text 'WEST OF INDIA' is overlaid on the map.

WEST OF INDIA

SEAFOOD ALSO PLAYS A SIGNIFICANT ROLE IN THE CULINARY TRADITIONS OF WESTERN INDIA, ESPECIALLY IN COASTAL AREAS LIKE GOA AND MAHARASHTRA. HERE, DISHES LIKE "FISH CURRY" PREPARED WITH TANGY TAMARIND AND COCONUT MILK, OFFERING A TASTE OF THE SEA WITH EVERY BITE.

THE SWEETNESS OF WESTERN INDIAN DESSERTS IS EQUALLY NOTEWORTHY. "SHRIKHAND," A CREAMY YOGURT-BASED DESSERT FLAVORED WITH CARDAMOM AND SAFFRON, AND "GULAB JAMUN," SOFT MILK-BASED DUMPLINGS SOAKED IN ROSE-FLAVORED SYRUP, ARE JUST A COUPLE OF THE SWEET TREATS THAT ARE SURE TO SATISFY ANY SWEET TOOTH.

MALDIVES

Laccadive Sea

SRI LANKA
Colombo

INDIAN OCEAN

STARTERS

BATATA VADA
SPICED MASHED POTATO FRITTERS.

10⁴⁹

 **FISH KOLIVADA**
FISH MARINATED WITH SPICES,
YOGURT, AND GRAM FLOUR.

14⁴⁹

 **CHICKEN CAFREAL**
CHICKEN MORSELS MARINATED IN A RICH
CORIANDER CHUTNEY AND PAN-FRIED.

14⁹⁹

MAINS

 **LAMB KOLHAPURI**
A TANGY MAHARASHTRIAN CHICKEN
CURRY COOKED WITH KONKAN SPICES.

19⁴⁹

18⁴⁹

KOMDI CHA RASA
A FIERY PREPARATION OF MUTTON WITH COCONUT.

20⁴⁹

 **MALVANI PRAWN CURRY**
PRAWNS SIMMERED IN A SPICY COCONUT AND
TAMARIND SAUCE.

 **CABBAGE FOOGATH**
MINCED CABBAGE STIR-FRIED WITH CURRY LEAVES AND
COCONUT.

14⁴⁹

 **VANGYACHE BHARIT**
ROASTED EGGPLANT MASH WITH ONIONS,
TOMATOES, AND CRUSHED PEANUTS.

14⁴⁹

 **BHINDI MASALA**
(*SEASONAL)
DICED LADYFINGERS/OKRA STIR-FRIED WITH RED
ONIONS AND TOMATOES.

16⁴⁹

 **BATATA NU BHAJA**
STIR-FRIED POTATOES.

14⁴⁹

DAL PANCHMEL

14⁴⁹

A MIX OF FIVE LENTILS TEMPERED WITH TOMATOES
AND WHOLE RED CHILIES.

STAPLES

BROWN RICE

6⁴⁹

RICE COOKED WITH CARAMELIZED ONIONS.

CHAPATI

6⁴⁹

THIN WHOLE WHEAT BREAD COOKED ON A PAN.



EAST OF INDIA

YOU CAN INDULGE IN DELICIOUS FISH CURRIES, TYPICALLY PREPARED WITH FRESHWATER FISH. THESE DISHES ARE COOKED IN MUSTARD OIL AND INFUSED WITH A MIX OF SPICES THAT CREATE A UNIQUE FLAVOR PROFILE. ADDITIONALLY, THE AREA IS RENOWNED FOR ITS DELECTABLE SWEET

STARTERS



BHAJA

VEGETABLE FLITTERS FLAVOURED WITH NIGELLA

10⁴⁹



VEGETABLE CUTLETS

10⁴⁹

MIXED VEGETABLE CUTLETS



BEGUNI

10⁴⁹

EGGPLANT FRITTERS WITH ONION SEEDS AND MUSTARD
SAUCE



TUNA MAACH CUTLET

14⁴⁹

MINCED TUNE PATTICE COOKED IN MUSTARD OIL

MAINS



KASHA MANGSHO

18⁴⁹

STIR FRIED LAMB WITH FIVE SPICES



CHINGRI MALAI CURRY

20⁴⁹

SHRIMPS COOKED WITH COCONUT MILK AND CASHEWNUT



MURGHIR JHOL

18⁴⁹

CHICKEN COOKED WITH FIVE SPICES, POTATOES AND EGG
PLANT



CHOCHORI

17⁴⁹

MIXED VEGETABLES COOKED IN A MUSTARD AND NIGELLA
SEEDS SAUCE



ALLOOR DUM

14⁴⁹

QUESSENTIAL BENGALI POTATO CURRY



DIM CURRY

14⁴⁹

CLASSIC EGG CURRY

STAPLES



GHEE BHAT

6⁴⁹

STEAMED BASMATI, LIGHTLY TOSSED WITH GHEE &
CINNAMON

LUCHI (2PIECES)

UNLEAVENED BREAD FLAVOURED WITH BLACK ONION
SEEDS, DEEP FRIED

6⁴⁹



KORAISHUTIR KOCHURI (2 PIECES)

WHEAT FLOUR BREAD DEEP FRIED WITH STUFFING OF
MASHED GREEN PEAS, WITH CHILLIES & ASAFOETIDA

6⁴⁹

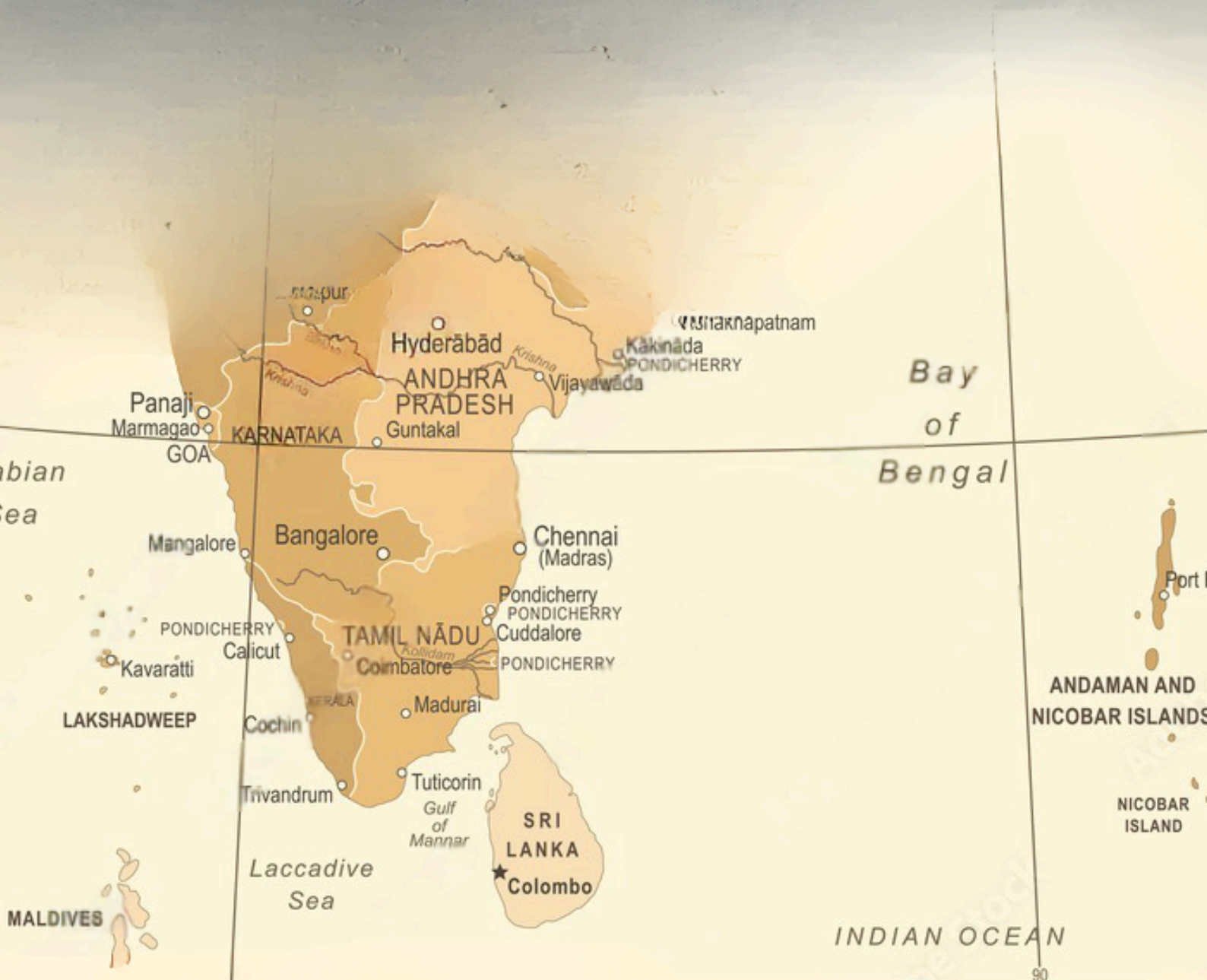
SOUTH OF INDIA

THE FOOD

IS A VIBRANT BLEND OF FLAVORS AND AROMAS. RENOWNED FOR ITS DIVERSE CULINARY TRADITIONS, EACH REGION BOASTS UNIQUE SPICES AND INGREDIENTS REFLECTING ITS RICH CULTURAL HERITAGE. COCONUT, TAMARIND, CURRY LEAVES, AND VARIOUS CHILIES ARE PREVALENT, CREATING BOLD YET COMFORTING DISHES.

IN TAMIL NADU, STAPLES LIKE IDLI AND DOSA ARE SERVED WITH CHUTNEYS AND SAMBAR. KERALA OFFERS SEAFOOD DISHES COOKED WITH COCONUT MILK AND SPICES. ANDHRA PRADESH IS FAMOUS FOR ITS SPICY AND TANGY FLAVORS, WITH BIRYANIS AND PICKLES.








WHETHER ENJOYING A SIMPLE MEAL ON A BANANA LEAF OR A FEAST OF AROMATIC DELICACIES, SOUTH INDIAN FOOD OFFERS AN UNFORGETTABLE CULINARY JOURNEY CELEBRATING TRADITION AND INNOVATION.



STARTERS

	FRIED IDLI	10 ⁴⁹
	RICE AND LENTIL STEAMED CAKES SERVED WITH SPICED LENTIL DRY CHUTNEY	
	CHICKEN 65 	14 ⁴⁹
	A TYPICALLY STREET SNACK-ADAPTATION OF CHINESE WITH LOCAL	
	LAMB SUKKE 	16 ⁴⁹
	STIR FRIED LAMB WITH CURRY LEAVES, BLACK PEPPER	
	MEEN FRY	14 ⁴⁹
	A SPECIAL MIX SPICED MARINATED FISH FRY	

MAIN COURSE

	GONGURA MAMSAM 	19 ⁴⁹
	LAMB COOKED WITH SOUR SORREL LEAVES	
	NELLORU CHAPALA PULUSU	17 ⁴⁹
	FISH STEWED WITH RED CHILLIES AND TAMARIND	
	NATU KODI PULUSU	18 ⁴⁹
	COUNTRY CHICKEN COOKED WITH RICH SOUTHERN SPICES AND TAMARIND	
	PRAWN MOILEE	20 ⁴⁹
	PRAWNS COOKED IN CURRY LEAVES SCENTED MILD COCONUT SAUCE	
	KOTHIMEERA VONKAI	14 ⁴⁹
	EGGPLANT WITH HOUSE SPECIAL SPICES AND COOKED IN A ONION TOMATO GRAVY	
	BANGALA-DUMPA MASALA	16 ⁴⁹
	YOUNG POTATOES COOKED WITH FRESHLY GROUND SPICE MIX	
	THOTA KOORA	14 ⁴⁹
	SPINACH COOKED WITH ONIONS AND TOMATOES	
	TOMATO PAPPU	12 ⁴⁹
	LENTILS COOKED WITH TOMATOES AND TEMPERED WITH CURRY LEAVES	

	STEAMED RICE	6 ⁴⁹
	COCONUT RICE	7 ⁴⁹
	LEMON RICE	7 ⁴⁹
	TAMARIND RICE 	7 ⁴⁹
	MALABAR PARATHA	5 ⁴⁹



**THE FOOD IS ABOUT
OF FLAVORS AND TRADITIONS, EACH DISH
TELLING ITS OWN UNIQUE STORY. FROM THE
AROMATIC SPICES OF KASHMIR TO THE RICH,
CREAMY CURRIES OF PUNJAB, THE CULINARY
LANDSCAPE IS AS DIVERSE AS IT IS DELICIOUS.
IN THE FOOTHILLS OF THE HIMALAYAS, YOU'LL
FIND FRAGRANT BIRYANIS AND HEARTY DALS
THAT WARM THE HEART AND SOUL. STREET
VENDORS OFFER SIZZLING KEBABS AND CRISPY
PAKORAS, ENTICING PASSERSBY WITH THEIR
TANTALIZING AROMAS. WHETHER YOU'RE
SAVORING A SIMPLE BOWL OF RICE OR
INDULGING IN A FEAST FIT FOR ROYALTY, THE
FOOD OF NORTH INDIA IS A CELEBRATION OF
CULTURE, COMMUNITY, AND THE JOY OF SHARING
A MEAL WITH LOVED ONES.**

STARTERS



PITHIWALI ALOO TIKKI

10⁴⁹

LENTIL STUFFED POTATO PATTIES TOPPED WITH HOUSE
SPECIAL SAUCES



AJWAINI PANEER DE TIKKE

12⁴⁹

SLICES OF COTTAGE CHEESE FLAVORED WITH CAROM SEEDS
AND GRILLED IN THE TANDOOR



KATHAL KEY CUTLETS

12⁴⁹

BREADED MINCE OF RAW JACKFRUIT



TANDOORI MURGH

12⁴⁹

1/2 SPRING CHICKEN MARINATED WITH YOGURT ,SPICES
BAKED ON CHARCOAL GRILL



MURGH ANGAAR TIKKA

14⁹⁹

BONELESS PIECES OF CHICKEN MARINATED WITH GINGER,
GARLIC, ONION JUICE, RED CHILLI & COOKED IN TANDOOR.



AMRITSARI MACHHI

14⁹⁹

FRIED FILLET OF FISH MARINATED AND COATED WITH GRAM
FLOUR



SHEEKH KEBAB

16⁹⁹

HAND POUNDED LAMB MINCE WITH INDIAN SPICES AND
CHAR GRILLED

GALOUTI KEBAB



16⁹⁹

A LAMB FINELY MINCED WITH ARRAY OF FRAGRANT SPICES &
IS SO SOFT THAT IT MELTS IN MOUTH

MAINS



KEEMA HARA MASALA



20⁹⁹

MINCED LAMB COOKED WITH CORIANDER MINT AND GREEN
CHILLY



ACHARI MURGH

18⁹⁹

CHICKEN COOKED IN PICKLING SPICES

AJWAINI MACCHI MASALA

18⁹⁹

CARAWAY SEED SCENTED MILD FISH CURRY WITH CASHEW
NUT



KANDHEY AUR PAPAD KI SUBZI



14⁹⁹

PEARL ONIONS WITH PAPAD, MANGO POWDER AND
TRADITIONAL PICKLE SPICED, SIMMERED IN A CORIANDER
AND BLACK PEPPER GRAVY

14⁹⁹

CREAMY PANEER KOFTA, STUFFED WITH
VEGETABLES AND GREEN CHILLIES, SIMMERED IN
FULL-BODIED TOMATO GRAVY WITH FENUGREEK



ALOO GOBI

POTATOES STIR FRIED WITH FLORETS OF CAULIFLOWER



DAL MAKHANI

BLACK LENTILS COOKED OVER 48 HOURS WITH TOMATOES AND GINGER GARLIC



STAPLES

TANDOORI ROTI

5⁴⁹

PLAIN NAAN

5⁴⁹

BUTTER NAAN

5⁴⁹

LACCHA PARATHA

5⁴⁹

AJWAINI PARATHA



AMRITSARI BHARWAN KULCHE



PULAO



JEERA PULAO

6⁴⁹6⁴⁹

ACCOMPANIMENTS

CUCUMBER RAITA

5⁴⁹

MIXED RAITA

5⁴⁹

POTATO RAITA

5⁴⁹

BOONDI RAITA

5⁴⁹

INDIAN GREEN SALAD

5⁴⁹

PAPADOM

299

ALCOHOLIC DRINKS

BEER ON TAP 45 CL	5⁹⁹
BEER ON TAP 20 CL	5⁹⁹
COBRA 33CL	4⁴⁹
KINGFISHER 33CL	4⁴⁹
SOMERSBY	4⁴⁹
BEER IN BOTTLES	2⁴⁹

NON ALCOHOLIC

HOUSE STILL	3⁹⁹
SPARKLING	3⁹⁹
AERATED DRINKS	2⁹⁹
LASSI	5⁹⁹
JUICES	3⁹⁹
GINGER ALE	3⁹⁹
TONIC WATER	2⁹⁹
COFFEE	2⁹⁹
CAFE LATTE	2⁹⁹
TEA	3⁹⁹
MASALA CHAI	4⁴⁹
MOCKTAILS	1 1⁴⁹
CASTELLO	2⁴⁹
PEDRAS	2⁴⁹