



RAZZMATAZZ
THE BANQUET HALL



URBAN TUGGAN
THE AUTHENTIC FINE DINE



CHEER PEER
THE TAVERN & RESTROBAR



GRILL DRILL
OPEN TO SKY



GALE REGALE
THE DISCOTHEQUE

Metropolitan
CLUB

CP 134, VIRAJ KHAND, GOMTI NAGRA, LUCKNOW - 226010

www.metropolitancubs.com

Live Metropolitan

Live Metropolitan

Menu

Metropolitan
CLUB





Urban Turban

THE MULTI-CUISINE RESTAURANT

The food hub of the club... a delightful destination for every passionate foodie. Here, the traditional Indian, the rich Mughlai, Continental, Mexican and Italian (veg and non veg both) all gourmet cuisine are served with their authentic taste and secret ingredients intact, and quality assured.

Through our menu, we try to serve you the best of the world, on a platter... an assortment of dishes/recipes that you relish most and also some exclusive innovations by our master-crafter chefs.

The quiet, soft and pristine ambience, the custom/aesthetically designed interiors, the kind hospitality/service of our efficient staff and course, the delectable food, all combine to give you that splendid dining experience-one that will make you want to come here again and again. As you enjoy your food, relax and wind down to the tune of a piano as you imbibe the taste.

Go ahead... Indulge your taste buds... Bon Appetite!

REFRESHING

COLD COFFEE WITH OR WITHOUT ICE CREAM	120
ICED FRESH LIME	75
SHAKES (CHOCOLATE/VANILLA/STRAWBERRY/KESAR PISTA)	135
LASSI (SWEET/SALT)	160

AERATED DRINKS

MINERAL WATER	75
PACKAGED DRINKING WATER	55
MASALA COLA	80
CHOICE OF SOFT DRINKS	70
JUICE/DIET COKE CANNED	80

STIMULATING

TEA/MASALA TEA/COFFEE	80
LEMON ICE TEA	85

ENERGIZERS

RED BULL	220
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VEGETARIAN

TAMATAR DHANIYAE KA SHORBA GARLIC INFUSED TOMATO BROTH FLAVORED WITH CLANTRO LEAVES	175
BADAM AUR TULSI SHORBA ALMOND BROTH STEWED WITH SWEET BASIL LEAF	175
TOMATO SPINACH SOUP TOMATO SOUP SERVED WITH CRISPY SPINACH AND BREAD CROTONS GARNISHED WITH CREAM	175
ST. GERMAN SOUP GREEN SOUP GARNISHED WITH FRESH CREAM	175
CREAM OF MUSHROOM / CREAM OF VEGETABLE SOUP CREAM SOUP WITH MUSHROOM OR FINE CHOPPED VEGETABLE AND GARNISHED WITH CREAM	175
MINISTRONE SOUP TOMATO BASED SOUP WITH FINE CHOPPED VEGETABLE PASTA AND GARNISHED WITH CHEESE	175
VEGETABLE LEMON CORIANDER SOUP LEMON REFRESHER SOUP PAIRED WITH BAMBOO SHOOTS AND CORIANDER	175
SWEET CORN BROTH WITH SILKEN GOLDEN CORN KERNELS CLASSIC SWEET CORN SOUP	175
SOUR AND PEPPER VEGETABLE SOUP SPICY VEGETABLE SOUP	175
VEGETABLE MANCHOW OLD TIME FAVORITE SOUP WITH ROOT VEGETABLES, MUSHROOM, CARROTS, CELERY AND GARLIC	175
TUM YUM VEGETABLE A THAI HOT AND SOUR PEPPERY SOUP WITH GALANGAL	175

NON-VEGETARIAN

MURGH GOLI KA SHORBA CHICKEN BROTH PAIRED WITH YOGURT AND INFUSED WITH KASHMIRI SPICES	195
CHICKEN HOT AND SOUR CLASSIC PEPPERY SOUP WITH CHICKEN AND EGGS	195
CHICKEN MANCHOW OLD TIME FAVORITE SOUP WITH CHICKEN, MUSHROOM, CARROTS, CELERY AND GARLIC	195
TUM YUM CHICKEN A THAI HOT AND SOUR PEPPERY SOUP WITH GALANGAL	195
CHICKEN TOM KHA KHAI THAI DELICACY SOUP WITH COCONUT, MUSHROOMS AND CHICKEN	195
EGG AND TOMATO SOUP TOMATO BASED SOUP WITH CURIES OF BOILED WHITE EGG GARNISHED WITH BASIL	195
CHICKEN SPINACH SOUP SPINACH BASED SOUP WITH CURIES OF BOILED CHICKEN AND GARNISHED WITH CRISPY FRIED SPINACH	195

VEGETARIAN

VEG. SPRING ROLL DEEP FRIED CHINESE ROLL SERVED WITH HOT GARLIC SAUCE	215
GOLDEN FRIED BABY CORN BABY CORN DIP IN BATTER AND DEEP FRIED	275
VEGETABLE SALT N PEPPER ASSORTMENT OF VEGETABLES TOSSED WITH SPRING ONION, SALT AND PEPPER	275
VEG. DUMPLING DRY CHINESE VEG. BOLLS TOSSED IN PAN WITH ONION AND SPECIAL SAUCE DRY	285
CORN SALT N PEPPER AMERICAN CORN TOSSED WITH SCALLIONS, GARLIC, ONION AND GINGER	285
PANEER CHILLY PANEER TOSSED WITH ONIONS AND CAPSICUM WITH SOYA SAUCE	325
HONEY CHILLY POTATO BETTER FRIED POTATO TOSSED WITH HONEY CHILLY	265
ONION O RING BATTERED ONION RINGS TOSSED WITH CHINESE SPICES	275

NON-VEGETARIAN

CHILLY CHICKEN CHICKEN TOSSED WITH ONIONS AND CAPSICUM WITH SOYA SAUCE	350
SESAME CHICKEN CHICKEN WITH SESAME SEEDS DIP IN BATTER FRIED SERVED CRISP WITH HOT GARLIC SAUCE	350
HONEY PEPPER CHICKEN DEEP FRIED CHICKEN TOSSED WITH HONEY AND CRUSHED BLACK PEPPER	350
CHICKEN SALT N PEPPER CHICKEN DICES DEEP FRIED AND SAUTÉED WITH DRY ONION SALT PEPPER AND SPRING ONION	350
CHICKEN LOLLIPOP DEEP FRIED AND TOSSED SOYA SPRING ONION	400
BEIJING LAMB SHREDDED CRISPY LAMB DEEP FRIED AND TOSSED WITH CHINESE GREEN	400
GOLDEN FRIED PRAWN PRAWNS DIP IN SPECIAL TEMPURA BATTER AND DEEP FRIED SERVED WITH HOT GARLIC SAUCE	545
PRAWN SALT N PEPPER DEEP FRIED PRAWNS TOSSED WITH ONION SALT AND PEPPER	545
CHILLY SESAME FISH FISH FILLET DEEP FRIED IN CHINESE SESAME MARINATED SERVED WITH HOT GARLIC SAUCE	400
CHILLY GARLIC PRAWNS PRAWNS TOSSED IN CHILLY GARLIC SAUCE AND SERVED	545

VEGETARIAN

PANEER TIKKA KALIMIRCH CUBES OF COTTAGE CHEESE MARINATED WITH HOMEMADE CURD, FRESH CREAM AND BLACK PEPPER AND ROASTED IN TANDOOR	300
PANEER HARIYALI TIKKA CUBES OF COTTAGE CHEESE MARINATED WITH HAND CURD, MINT, GREEN CORIANDER AND GREEN CHILI AND ROASTED IN TANDOOR	300
PANEER TIKKA JOSHILA CUBES OF COTTAGE CHEESE MARINATED WITH RED CHILL GINGER GARLIC AND ROASTED IN TANDOOR	300
VEGETABLE GALAWATI KEBAB FINE CHOPPED VEGETABLES WITHED ROASTED BENGAL GRAM, CURD TOASTED ON IRON PLATE	275
VEGETABLE SEEKH KEBAB FINE GRINDED ALL VEGETABLES WITH SPICES MAKE SKEWERS AND ROASTED IN TANDOOR	275
MUSHROOM STUFFED TIKKA TANDOORI GRILLED SPICY MUSHROOM	300
DAHI KE KEBAB COTTAGE CHEESE AND HAND CURD MIX PATTY ROASTED ON IRON PLATE	250
HARA TAWA KEBAB PATTIES OF SPINACH, COTTAGE CHEESE & NUTS WITH FRESH GREEN HERBS AND DEEP FRIED	250
PANEER GILAFI SEEK MINCED COTTAGE CHEESE WITH SPICES AND COATED WITH BELL PEPPER TOMATO ONION MIX COOKED IN SKEWERS IN TANDOOR	275
ACHARI PANEER TIKKA CHARCOAL GRILLE COTTAGE CHEESE STUFFED WITH HOMEMADE AAM KA ACHAR	300
MANGO MUSTARD BABY POTATO BABY POTATOES TOISSED IN A MARINADE OF MANGO PICKLE AND HOMEMADE MUSTARD PASTE, GLAZED IN A CLAY OVEN	250
BROCCOLI AUR BHUTTE KE SHAMI BROCCOLI AND CORN PATTES AND SHALLOW FRIED. A MUST TRY	250
FRESH ROASTED VEGETABLE MARINATED ENGLISH VEGETABLES ROASTED IN TANDOOR	350
TANDOORI SIZZLER PLATTER CHEF SPECIAL MIX VEGETARIAN TANDOORI SIZZLER PLATTER	495

NON-VEGETARIAN

JALPARI TIKKA (AJWAINI/ACHARI/ANGARA) BONELESS CUBES OF FISH IN DIFERENT FLAVORS	400
AMRITSARI FISH A SPECIALTY OF PUNJAB	400
TAWA GRILLED FISH BONELESS CUBES OF FISH FILLET ROASTED ON HOT PLATE CHICKEN WITH BOON COOD IN THICK GRAVY GARNISHED WITH RED CHILLY	400
ACHARI TANGARI KABAB CHICKEN LEGS TOSSED IN YOGHURT MARINADE FLAVORED WITH PICKLING SPICES, ROASTED IN A CLAY OVEN	400
MURGH KASTURI KEBAB A SUCCULENT CHICKEN KEBAB MARINATED WITH COMBINATION OF CURD, CREAM CASHEW NUT PASTE AND KASOORI METHI, COOKED IN A CLAY OVEN A MUST TRY	350
CHOOZA KA TTIKKA (LEHSUNI/MALAI/HARIYALI) BONELESS CUBES OF CHICKEN IN DIFFERENT FLAVORS	350
MURGH MAKHMALI TIKKA CHICKEN MALAI TIKKA COVERED WITH THE WHITE PART OF EGG AND COOKED IN CLAY OVEN	350
TANDOORI CHICKEN (HALF/FULL) TANDOORI GRILLED FULL/ HALF CHICKEN	350/650
MURGH GILAFI MINCED MEAT OF CHICKEN WITH INDIAN SPICES IN COLOR FULL SKEWERS AND COOKED IN TANDOOR	350
TANDOORI SIZZLER PLATTER NON-VEG EA COMBINATION OF CHICKEN, FISH AND MUTTON SPECIALTY OF METROPOLITAN	575
LAHORE KI MAKHMALI SEEKH ROULADE OF TENDER MILK FED LAMB SMOKED AND COOKED TO PERFECTION	350
MUTTON SHAMI KEBAB SUCCULENT MINCED LAMB PATTES WITH SOME BANGEL GRAM AND LOADS OF FRAGRANT MASALAS	350
MUTTON GALAWAT KEBAB METROPOLITAN'S SPECIALTY	350
ROTI PE BOTI TENDER MORSELS OF LAMB MARINATED IN OUR SPECIAL RECPE ROASTED IN TANDOOR TOPPED ON COCKTAIL PARATHA	350
BAHTTI WALA NIMBU MIRCH JHINGA FRESH PRAWNS MARINATED WITH LEMON & CHILL COOKED TO PERFECTION IN CLAY OVEN	600

VEGETARIAN

FRENCH FRIES	150
ZESTY NACHOS CORN CHIPS SERVED WITH SALSA AND CHEESE DIP	275
NACHOS GARDEN CORN CHIPS DRIZZLE WITH CHEESE AND MEXICAN SALSA	300
CHEESE CHILI TOAST GARLIC BREAD TOPPED WITH CHEDDAR CHEESE, FINE CHOPPED GREEN CHILI AND AMERICAN CORN	275
BRUSCHETTA CLASSICAL GARLIC BREAD TOPPED WITH FINE CHOPPED TOMATO, GARLIC AND FRESH BASIL AND CHEESE GRATIN	275
JALAPEÑO CHEESE BALLS CHEESE WITH FINE CHOPPED JALAPEÑO CRUMBED AND DEEP FRIED	275
FUNGI RIPIENI CHEESE AND SPINACH STUFFED MUSHROOM, CRUMBED AND DEEP FRIED	275
FALAFAL WRAP SERVED WITH HUMMUS AND PICKLED VEGETABLES	275

NON-VEGETARIAN

FISH ORLEY BEER BETTERED DEEP FRIED FISH	350
FISH FINGER CRUMBED AND DEEP FRIED FISH FINGER SERVED WITH TARTAR SAUCE	350
CHICKEN NUGGETS SERVED WITH AMERICAN BBQ SAUCE	350
SMOKED BREAST OF CHICKEN SMOKED BREAST OF CHICKEN WITH BALSAMIC VINEGAR DRESSING ON CRUNCHY ICEBERG BED	375
CHICKEN SATAY GRILLED CHICKEN SKEWERS WITH SPICY PEANUT SAUCE	375

VEGETARIAN

CHINESE GREENS VEGETABLES COMBINATION BROCCOLI BAMBOO SHOOTS, MUSHROOM, BABY CORN, GREEN PEPPER, CARROTS COOKED IN CHEF'S SPECIAL SAUCE	350
EXOTIC VEGETABLE IN CHILI BASIL SAUCE ASSORTED VEGETABLES FLAVORED IN CHILI BASIL SAUCE SERVED WITH STEAMED RICE	350
COTTAGE CHEESE & PEPPERS HONG KONG STYLE COTTAGE CHEESE TOSSED WITH CLUBS ONION AND CAPSICUM HONG KONG STYLE WITH NUTS	350
VEGETABLE MANCHURIAN CHOICE OF SAUCE FROM HOT GARLIC SAUCE / MANCHURIAN GRAVY	350
EXOTIC CHINESE GREENS LEMON SWEET SAUCE FRESH VEGETABLES WITH PINEAPPLE	350
THAI VEGETABLE CURRY RED / GREEN / YELLOW	385

NON-VEGETARIAN

SHREDDED LAMB WITH GARLIC SAUCE SHREDDED LAMB STR-FRIED WITH WATER-CHESTNUTS AND CELERY IN HOT SPICY GARLIC SAUCE	400
KUNG PAO CHICKEN DICED CHICKEN STR-COOKED WITH BROCCOLI PEANUTS IN HOT PEPPER KUNG PAO SAUCE (SPICY)	400
CHICKEN WITH CASHEW NUTS DICED CHICKEN SAUTÉED WITH CASHEW NUTS IN A TASTY BROWN SAUCE	400
SHRIMP WITH GARLIC SAUCE SHRIMPS STR-COOKED WITH WATER CHESTNUTS & CELERY IN HOT SPICY GARLIC SAUCE	545

VEGETARIAN

NAPOLETANA 350
GARLIC AND BASIL FLAVORED TOMATO SAUCE.

FUNGI 350
MUSHROOM, BABY CORN AND BELL PEPPER

A LA ARRABIATA 350
FRY TOMATO SAUCE WITH RED PAPRIKA & CHILI FLAKE

ALFREDO 350
CREAMY CHEESE SAUCE

LASAGNA AL FUME' 400
LAYERED WITH SPINACH & VEGETABLE MOZZARELLA AND PARMESAN
TOPPED WITH A CLASSIC HERBED ITALIAN TOMATO CREAM SAUCE BAKED
IN OUR STORE—OVEN

NON-VEGETARIAN

BOLOGNAISE 400
SPECIAL SAUCE MADE WITH MINCED MEAT SERVED WITH GARLIC BREAD

GRILLED FISH LEMON BUTTER SAUCE 465
GRILLED FISH FILLET, TOPPED WITH LEMON BUTTER SAUCE WITH
ASSORTED VEGETABLE AND MASHED POTATO

POACHED FISH CAPPERS 465
FILET OF POACHED FISH SERVED PRE PLATED IN CAPPERS SAUCE

FISH N CHIPS 465
ALL TIME SAY "DE MANGE MORE"

ROASTED CHICKEN BBQ SAUCE 465
ROASTED SKIN CHICKEN TOSSED WITH BBQ SAUCE AND SERVE WITH
BUTTERED VEGETABLE AND GARLIC BREADS

CHICKEN BROCHETTE 465
CUBES OF CHICKEN IN BROWN SAUCE SERVED WITH RICE AND VEGETABLES

CHICKEN STEAK SIZZLER 500
ESPAGNOLE CHICKEN STEAK WITH GARLIC MASHED POTATO, SAUTÉ VEGETABLE

VEGETARIAN

KADHAI PANEER (ALL TIME FAVORITE) 350

PANEER LABABDAR 350
CHEF SPECIAL PREPARATION OF PANEER IN CHEESE ENRICH GRAVY WITH BELL PEPPER
AND TOMATO FINISHED WITH BUTTER AND CREAM

PANEER TIKKA MASALA 350
TANDOOR ROASTED COTTAGE CHEESE COOKED IN TOMATO TANGY GRAVY

PANEER KHURCHAN 350
COTTAGE CHEESE WITH ONION-CAPSICUM-BELL PEPPER, A DRY SPICE PREPARATION

PANEER BUTTER MASALA 350
CUBES OF COTTAGE CHEESE IN RICH TOMATO & CASHEW NUT GRAVY

PANEER SAAG WALA 350
HOME MADE COTTAGE CHEESE WITH SPINACH GRAVY AND TEMPERED WITH
GARLIC AND FENUGREEK LEAVES

PANEER MATKA 350
COTTAGE CHEESE MIXED WITH CHOPPED ONION AND TANGY TOMATO GRAVY
SERVED IN DESI STYLE MATKA

PANEER DO PYAZA 350
FRESH PANEER, ONION BLENDED WITH TOMATO & CASHEW NUT GRAVY

SHAHI PANEER 350
COTTAGE CHEESE SKEWED IN RICH CASHEW NUT MANKI GRAVY

PANEER KALEJI 350
CHEF SPECIAL TRADITIONAL SPICES USED

PANEER LUCKNAWI 350
LUCKNOW SPECIAL MUGHLAI DELICACY SPICED WITH AROMATIC INDIAN HERBS

MALAI KOFTA 350
CYLINDRICAL MILK DUMPLINGS TOPPED WITH THICK WHITE CASHEW
GRAVY GARNISHED WITH CREAM

METROPOLITAN KHAS KOFTA 325
THE METROPOLITAN SPECIALTY COTTAGE CHEESE DUMPLINGS IN TOMATO GRAVY

VEGETABLE KOFTA CURRY 325
Kofta's TORED ON THICK RED GRAVY GARNISHED WITH GINGER AND CORIANDER LEAF

DUM ALOO BANARSI / KASHMIRI 325
A KASHMIRI LAND SPECIALTY IN TOMATO TANGY GRAVY WITH RED CHILI

BHINDI MASALA / BHINDI DO PAYZA / KURKURI (SEASONAL) 325

KHUMB DA JOSH 325
FRESH MUSH-ROOM AND GREEN PEAS WITH SPICY TANGY ROGANI GRAVY

KHUMB MAKKI MASALA MUSHROOM & CORN SERVED IN SPICY TOMATO ONION GRAVY	325
ASSORTED MIX VEGETABLE (ALL TIME FAVORITE)	325
TEEN MIRCH AUR BEANS KI JHALFREZI MÉLANGE OF GREEN, RED AND YELLOW BELL PEPPERS TOSSED WITH FRENCH BEANS AND CUMIN	325
DIWANI HANDI EXOTIC VEGETABLES MADE WITH SPINACH AND CREAM SAUCE	325
HING AUR DHANIYAE KE CHATPATE ALOO BABY POTATOES COOKED WITH LEMON JUICE, HARA DHANIYA AND TEMPERED WITH ASAFOETIDA	300
JEERA ALOO HARA PIYAZ HOME STYLE POTATOES TEMPERED WITH CUMIN AND TOSSED WITH SPRING ONIONS	300

NON-VEGETARIAN

CHOOZA MAKHANI CHICKEN WITH BONE COOKED IN MAKHANI GRAVY GARNISHED WITH BUTTER AND FRESH CREAM	475
MAHI AMRITSARI MASALA FISH MORSELS SHALLOW FRIED AND SIMMERED IN TOMATO RICH GRAVY	475
MURG TIKKA MASALA TANDOOR COOKED BONELESS CHICKEN CHUNKS WITH TOMATO TANGY GRAVY	475
MURGH DO PAYZA BONED MORSELS OF CHICKEN TOSSED WITH ONION TOMATO COMBINATION	475
MURG SAAG WALA SPINACH BASED GREEN GRAVY CHICKEN	475
BHUNA MURG ONION BASED BRAWN THICK GRAVY WITH BONE	475
MUTTON ROGAN JOSH ROGAN JOSH IS ONE OF THE SIGNATURE DISHES FROM THE MAGNIFICENT STATE OF KASHMIR	475
BHUNA GOSHT MORSELS OF LEG FROM LAMB SLOW COOKED ON FIRE WITH BLEND OF SPICES	475
GOSHT RARA COMBINATION OF MEAT COOKED WITH CHUNKS OF LAMB IN SPICY TANGY BLEND	475

LAL MASS A BONELESS PREPARATION FROM THE TRADITIONAL RAJPUTANA LAND OF RAJASTHAN	475
MACHER JHOL A SPECIAL FISH PREPARATION COOKED IN OWN JUICE AND FLAVOR FROM SUNDARBAN REGION OF EAST COAST INDIA	475
SHARABI JHINGA TAMARIND FLAVOURED SPICY PRAWNS TEMPERED WITH BLACK PEPPERS AND CHILLIES	645
GOAN FISH CURRY SOLE COOKED IN COUNTRY STYLE 'GOANESE' GRAVY	475

DAL'E AMADH

DAL ARHAR	250
AMRITSARI CHOLE MASALA / PINDI CHOLE	250
RAJMA TAMATAR RASILA	250
DAL MAKHANI (CHEF'S ALL TIME FAVORITE)	250
DAL YELLOW PUNJABI DOUBLE TADKA	250

RICE / BIRYANI

VEGETARIAN

HANDI DUM BIRYANI ACCOMPANIED WITH CHUTNEY, RAITA AND PAPAD	400
PULAO VEGETABLE / PEAS / ZEERA / PANIR	215
STEAMED RICE	200

NON-VEGETARIAN

MUTTON DUM BIRYANI	450
CHICKEN/EGG DUM BIRYANI	450

VEGETARIAN

CHOICE OF NOODLES SINGAPORE/CHILLY GARLIC/HAKKA/SECH'WAN	275
FRIED RICE SINGAPORE/SECH'WAN/TOMATO CORN	275
CHINESE CHOPSUEY	325
AMERICAN CHOPSUEY	325

NON-VEGETARIAN

CHOICE OF NOODLES (CHICKEN/EGG) SINGAPORE/CHILLY GARLIC/HAKKA/SECH'WAN	350/325
FRIED RICE (CHICKEN/EGG) SINGAPORE/SECH'WAN/TOMATO CORN	350/325
CHINESE CHOPSUEY	325
AMERICAN CHOPSUEY	325

VEGETARIAN

BEAN ENCHILADAS ENCHILADAS MADE BY CORN TORTILLA COVERED WITH KIDNEY BEANS, BAKED AND SERVED WITH GREEN LETTUCE, SOUR CREAM AND BARBECUE SAUCE ACCOMPANIED WITH GARLIC TOAST	400
SPINACH AND CORN BAKED BLANCHED SPINACH AND CORN KERNELS WITH CHEESE SAUCE BAKED TO PERFECTION SERVED WITH GARLIC BREADS	400
CORN AND MUSHROOM PRINCESS ON THE BED OF FINE CHOPPED BLANCHED SPINACH TOSSED IN CHEESE AND BAKED SERVED WITH GARLIC BREADS	400
ORIENTAL SHASHLIK MARRINATED COTTAGE CHEESE BELL PEPPER, ONION, TOMATO, PAN GRILLED SERVED WITH TOMATO SAUCE ON THE BED OF HERB RICE WITH GREEN VEGETABLES	400
CANNELLONI FLORENTINE SPINACH COOKED WITH GARLIC, MUSHROOM, ROLL IN THE FLOUR WARP GRIDDLE AND BAKED SERVED WITH TOSSED VEGETABLE AND GARLIC BREAD	400
ITALIANO RISSO ARBORIO RICE COOKED WITH WHITE WINE SAUCE SERVED WITH MASHED POTATO AND VEGETABLE	400
PANEER SHASHLIK SIZZLER WITH TOMATO RICE SPICY TOMATO RICE GRILLED COTTAGE CHEESE SHASHLIK DROZZLE WITH BARBECUE SAUCE	400
GARDEN SURPRISE SIZZLER WITH MIX PASTA SAUTE ENGLISH VEGETABLE & VEGETABLE STEAK WITH TOMATO TANGY PASTA	400

VEGETARIAN

RAITA / CURD 135

MIX VEG. / PINEAPPLE / ONION / MINT / POTATO / MINT / BOONDI

GARDEN GREEN SALAD 135

ASIAN SEASONAL GREEN ASSORTMENTS

WALDORF SALAD 225

DICES OF APPLE, CELERY, MAYONNAISE AND GARNISHED WITH WALNUTS AND HONEY

GREEK SALAD 225

TOMATO, CUCUMBER, BELL PEPPERS, ONIONS, FETA CHEESE AND OLIVE SEASONED WITH SALT PEPPER, OREGANO WITH OLIVE OIL LEMON DRESSING

CAESAR SALAD 225

KOBERG, CRETONNES PARMESAN CHEESE OLIVE OIL WORCESTERSHIRE SAUCE AND BLACK PEPPER

KACHUMBER SALAD 135

CUBES OF FRESH GREEN VEGETABLES SERVED WITH LEMON DRESSING

ALOO CHANA CHAT 135

SERVED WITH GINGER CHUTNEY

FATTOUSH 250

TOASTED CUBES OF BREAD WITH MEDITERRANEAN GREEN VEGETABLES WITH CHEF SPECIAL SEASONING

NON-VEGETARIAN

PHI MU CHICKEN 275

GRILLED CHICKEN MINT, LEMON JUICE, GREEN VEGETABLES AND SEASONING

NUTTY CHICKEN SALAD 275

SHREDDED CHICKEN WITH CRUSHED NUTS, HONEY, GINGER LEMON DRESSING

CHICKEN TIKKA CHAAT 275

CLAY OVEN ROASTED CHICKEN CUBES MARINATED INDIAN SPICES AND VEGETABLES SERVE COLD

MISSI ROTI 60

PLAIN NAAN 60

BUTTER NAAN / GARLIC NAAN 70

CHEESE NAAN 85

KULCHA 70

(PANEER / ALOO / ONION/MIX)

LACCHA PARATHA / PUDINA PARATHA 50

TANDOOR ROTI 40

ROOMALI ROTI 55

KEEMA NAAN 150

(MUTTON MINCED STUFFED NAAN)

PAPAD

PAPAD DRY / FRY 25

MASALA PAPAD 75

FRIED ICE CREAM	200
KASERIA PHIRNI	100
GULAB JAMUN	100
HALWA GAJAR/MOONG (SEASONAL)	120
SHAHI TUKRA	120
BANANA / APPLE TOFFEE	200
METROPOLITAN SPL SUNDAY	225
THREE SCOOP OF ICE CREAM WITH FRUITS AND CHOCOLATE SAUCE TOP WITH NUTS	
SIZZLING N DRIZZLING BROWNIE	225
A DELICIOUS SIZZLING BROWNIE WITH VANILLA ICE CREAM TOPPED WITH CHOCOLATE SAUCE IN JUST THE RIGHT WAY ON A PIPING-HOT SIZZLER PLATE	
CHOICE OF ICE CREAM (ASK YOUR SERVER)	200
FRESH FRUITS SALADS / FRUIT	225
RICE KHEER	100
RASMALAI	200

RESTAURANT TIMINGS:
11:00 AM TO 10:30 PM

WE SERVE VEG AND NON VEG PREPARATIONS

Terms and conditions:

1. All rates are in rupees and excluding of all taxes will be charged extra, as applicable.
2. Due to practical reasons, tandoori dishes and Indian food are not served between 3:30 pm to 7:00pm.
3. Food once ordered, can not be replaced.
4. Left-overs are not packed. Please excuse.
5. Tandoori and bar be que dishes need extra time in preparation so please bear with us.
6. Consuming estates, other than our 'in-house products' are prohibited.
7. Rates are subject to change without prior notice.
11. The management will not be responsible of guest's belongings. Please take care yourself.
12. Rights of admission reserved.
13. All dispute are subject to Lucknow jurisdiction only.

www.metropolitancubs.com

CP 134, VIRAJ KHAND, GOMTI NAGAR, LUCKNOW - 226001

THE DISCOTHEQUE
GATE REGRATE



OPEN TO SKY
GRILL GRILL



THE TAVERN & RESTAURANT
CHEER PEER



THE AUTHENTIC FINE DINE
URBAN TURBAN



THE BANQUET HALL
RAZZATAZZ



Live Metropolitan Life

Metropolitan
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Live the
Metropolitan
Life