



THE

THE ELITE INN

LAKHIMPUR KHERI

ELITE RESTAURANT
MENU CARD

Starters (Vegetarian)

Tandoori Paneer Tikka

(Fresh cottage cheese marinated in yoghurt, red chilli paste, spices & grilled)

290

Malai Paneer Tikka

(Fresh cottage cheese marinated in creamy cashewnut paste & grilled)

290

Afghani Paneer Tikka

(Fresh cottage cheese marinated in a mildly spiced marination, A recipe from North West Frontier region of India)

290

Zafrani Paneer Tikka

(Fresh cottage cheese marinated in yoghurt, with flavours of saffron & grilled)

320

Lasooni Paneer Tikka

(Fresh cottage cheese marinated in yoghurt, garlic, spices & grilled)

300

Paneer Harimirchi Tikka

(Fresh cottage cheese marinated in yoghurt, green chilli paste, spices & grilled)

290

Paneer Ajwaini Tikka

(Fresh cottage cheese marinated in yoghurt, red chilli paste, spices topped with carom seeds & grilled)

290

Tandoori Mushroom

(Button Mushroom in a spiced yoghurt marinated and grilled)

290

Butter Garlic Mushroom

(Button mushrooms grilled with butter garlic marinate)

290

Atishi Aloo

(Baby potatoes grilled with a spicy marinade)

290

Tandoori Chatpata Aloo

(Baby potatoes in a tangy marinade and grilled)

260

Vegetarian Platter 18/36 Pcs

(An assortment of cottage cheese, baby potatoes, mushrooms, marinated with Chef's spices and grilled)

700/1500

Non-Vegetarian Starters (Chicken)

Chicken Malai Tikka **350**
(Creamy chicken cubes marinated & grilled)

Chicken Peshawri Tikka **350**
(Chicken cubes marinated in a mixture of red chilli paste, yoghurt, in-house special spices & grilled)

Chicken Anarkali Kebab **380**
(Chicken cubes marinated with crushed pomegranate seeds, Chef's special spices & grilled)

Chicken Chilli Milli Kebab **380**
(Chicken cubes marinated in fresh chillies, yoghurt chef's special spices & grilled)

Chicken Atishi Kebab **350**
(Chicken cubes marinated with special in-house spices & grilled)

Chicken Peeli Mirch Tikka **350**
(Creamy chicken cubes marinated, spiced with yellow chilli & grilled)

Chicken Chakori Tikka **350**
(Chicken cubes marinated in yoghurt, green chilli paste, spices and grilled)

Chicken Lajawab Tikka **380**
(Succulent chicken cubes marinated with our special in-house spices & grilled)

Chicken Nawabi Tikka **380**
(Creamy chicken cubes marinated with cheese, yoghurt, chef's special in-house spices & grilled)

Chicken Seekh Kebab **320**
(Minced chicken mildly spiced, skewered & grilled)

Chicken Seekh Gilafi Kebab **340**
(Minced chicken grilled with chopped onion, green chillies, capsicum & grilled)

Chicken Chapli Kebab **380**
(Minced chicken with chopped onions, coriander, whole masalas, and pan fried)

Chicken Platter 18/36 Pcs **990/1950**
(An assortment of our finest chicken kebabs)

Non-Vegetarian Starters (Chicken)

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|---|----------------|
| Elite Inn's Special Chicken Tandoori (Half/Full) (Whole chicken marinated in yoghurt, red chilli paste, special in-house spices & grilled) | 350/650 |
| Elite Inn's Special Afghani Chicken Tandoori (Half/Full) (Whole chicken marinated in yoghurt, red chilli paste, special in-house spices and grilled) | 350/650 |
| Elite Inn's Jehangri Tandoori (Half/Full) (Whole chicken marinated with our special in-house spices & charcoal grilled) | 350/640 |
| Chicken Tangdi Kulfi Kebab (Juicy succulent chicken drumsticks marinated in cheese, cream, chef's special ingredients, wrapped and grilled) | 360 |
| Chicken Afghani Tangdi (Chicken drumsticks marinated in yoghurt, garlic, special in-house) | 360 |
| Chicken Makrana Tangdi (Chicken drumsticks marinated in special tandoori masala topped with crushed black peppercorns and char grilled) | 350 |
| Chicken Pankhudi Fry (Chicken wings marinated in Tandoori spices & grilled) | 350 |
| Elite Inn's Special Chicken Potli Kebab (A rare delicacy, minced chicken stuffed in fillet of chicken marinated with chef's special spices & grilled) | 400 |
| Chicken Tikka (Chicken cubes marinated in yoghurt, red chilli paste, spices & grilled) | 350 |
| Chicken Kalimirch Tikka (Creamy chicken cubes marinated, spiced with crushed peppercorns & grilled) | 350 |
| Chicken Lasooni Tikka (Chicken cubes marinated in yoghurt, herbed spices, chopped garlic & grilled) | 350 |
| Chicken hazari Tikka (Chicken cubes marinated with chopped spinach, coriander & grilled) | 350 |

Non-Vegetarian Starters (Mutton)

| | 4 Pcs | 6 Pcs |
|---|------------|-------------|
| Mutton Seekh Kebab (Minced mutton skewered with in-house spices and grilled) | 300 | 450 |
| Galouti Kebab (A melt in the mouth mutton kebab made with its original secret recipe. HIGHLY RECOMMENDED) | 300 | 450 |
| Mutton Shami Kebab (A patty of pounded meat blended with whole gram crushed spices, dry red chillies coated with egg & pan fried) | 300 | 450 |
| Mutton Chapli Kebab (Minced mutton with chopped onions, coriander, whole masalas & pan fried) | 300 | 450 |
| Mutton Barra Chaap (Succulent pieces of mutton chops marinated with royal spices and char grilled in tandoor) | 300 | 450 |
| Mutton Shahi Barra Chaap (Mutton ribs marinated with yoghurt & Indian spices, topped with fresh cream) | 300 | 450 |
| Mutton Nalli Barra Kebab (Mutton Nalli pieces marinated in chef's special spices & grilled) | 300 | 450 |
| Mutton Chaap Fry (Mutton chops coated with egg & fried) | 300 | 450 |
| Shahi Raan Tandoori (Baby leg of mutton marinated in whole spices, malt vinegar, & grilled) | | 1999 |
| Non Vegetarian Platter (An assortment of our finest chicken, mutton, & fish kebabs) | | 1790 |

Non-Vegetarian Starters (Fish)

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|---|-------------|
| Fish Tandoori (Fresh Kolkata bekti cubes grilled in tandoori spices) | 480 |
| Fish Hazari Tikka (Fresh Kolkata bekti cubes marinated in garlic, mint, spinach herbs, carom seeds & grilled) | 480 |
| Fish Ajwain Tikka (Fresh Kolkata bekti cubes marinated in a mixture of yoghurt, special herbs, carom seeds & grilled) | 480 |
| Butter Garlic Fish Tikka (Fresh Kolkata bekti cubes marinated in yoghurt, cheese, butter, garlic, spices & grilled) | 480 |
| Fish Malai Tikka (Creamy fresh Kolkata bekti cubes marinated and grilled) | 480 |
| Fish Dry Fry (Fresh Kolkata bekti cubes marinated in Indian spices and fried) | 480 |
| Butter Garlic Prawn (Tiger prawns marinated in yoghurt, cheese, butter, garlic, spices & grilled) | 620 |
| Prawn Hazari Tandoori (Tiger prawns marinated in garlic, mint, spinach & grilled) | 620 |
| Prawn Tandoori (Tiger prawns marinated in yoghurt, red chilli paste, spices, topped with carom seeds & grilled) | 620 |
| Prawn Dry Fry (Tiger prawns marinated in Indian Spices and fried) | 620 |
| Pomfret Tandoori (Whole pomfret marinated in tandoori spices & grilled) | 650 |
| Pomfret Dry Fry (Whole pomfret marinated in Indian spices & fried) | 650 |
| Fish Platter (An assortment of our finest fresh fish, pomfret & prawns) | 1800 |

Non-Vegetarian Main Course (Chicken)

| | 3 Pcs | 6 Pcs | 12 Pcs |
|---|-----------------|------------|------------|
| Elite Inn's Special Butter Chicken (A classic chicken curry in butter tomato gravy flavoured with dried fenugreek) | 290 | 440 | 650 |
| Chicken Tikka Masala (Boneless chicken tikka in spicy butter tomato gravy) | 290 | 440 | 650 |
| Chicken Kadhai (Chicken cooked in an in-house kadhai masala with capsicum and onions) | 290 | 440 | 650 |
| Elite Inn's Special Chicken Masala (A classic chicken curry in tomato gravy flavoured with dried fenugreek) | 290 | 440 | 650 |
| Chicken Lahori (Chicken cooked in an age-old Lahori Style) | 290 | 440 | 650 |
| Elite Inn's Special Chicken Tawa Khurchan (Chicken pan fried with tomatoes, capsicum, & tempered with in-house spices) | 290 | 440 | 650 |
| Chicken Shahi Korma (Age old style preparation cooked in copper vessel) | 290 | 440 | 650 |
| Dum Dahiwala Chicken (Chicken simmered in a mildly spiced yoghurt gravy) | 290 | 440 | 650 |
| Chicken Matka (Chicken cooked in a garlic, coriander, cashew based gravy) | 290 | 440 | 650 |
| Chicken Lazeez Handi (Cubes of chicken in a yellow gravy with flavours of clove) | 290 | 440 | 650 |
| Chicken Istew (Special chicken curry cooked with pounded Indian spices & whole red chillies) | 290 | 440 | 650 |
| Chicken Hara Masala (Chicken simmered in coriander & green chilli based gravy) | 290 | 440 | 650 |
| Chicken Seekh Masala (Chicken seekh cooked in Chef's special spices) | 290 | 440 | 650 |
| Chicken Akbari (Chicken drumsticks cooked in our in-house chef's special dum masala) | 290 | 440 | 650 |
| Chicken Mussallam (Half/Full) (Whole grilled tandoori chicken tossed in spicy butter tomato gravy with saffron rice on the sides) | 650/1250 | | |

Non-Vegetarian Main Course (Mutton)

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| Dum Dahiwala Mutton (Mutton simmered in a mildly spiced yoghurt gravy) | 380 |
| Mutton Istew (Special mutton curry cooked with pounded Indian spices & whole red chillies) | 390 |
| Mutton Rogan Josh (Classic North Indian mutton curry) | 380 |
| Mutton Nihari (Traditional Hyderabadi mutton curry) | 390 |
| Mutton Karachi (Mutton cooked in a brown onion gravy in traditional) Karachi Style | 390 |
| Mutton Korma (Age old style preparation of mutton cooked in a copper vessel) | 390 |
| Dum Ka Chaap (Mutton chops marinated with Indian spices and flavour with charcoal) | 390 |
| Mutton Kadhai (Mutton Cooked in an in-house kadhai masala with capsicum & onion) | 390 |
| Mutton Nalli Rarra Masala (Mutton cooked in a cashewnut onion gravy with minced, chopped mutton and chef's special Indian spices) | 410 |
| Mutton Seekh Masala (Mutton seekh cooked in chef's Indian special spices) | 390 |
| Dum Ka Keema (Home style mutton mince cooked with Indian Spices) | 390 |
| Shahi Raan Masala – Elite Inn's Special (Baby leg of mutton marinated in whole spices, malt vinegar, grilled & tossed in spicy tomato gravy) GUEST NEED TO ORDER 6 HOURS BEFORE | 1899 |

Non-Vegetarian Main Course (Fish)

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| Fish Masala (Fresh pieces of Kolkata beekti cooked in chef's special Indian spices) | 480 |
| Fish Zafrani (Fresh pieces of Kolkata beekti cooked in special Indian masalas with touch of Saffron) | 520 |
| Fish Amritsari (Gravy) (Fresh piece of pomfret cooked in chef's special Indian spices) | 490 |

Tawa Specials

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|----------------------------|------------|
| Bheja Fry | 440 |
| Bheja Masala | 440 |
| Keema Kaleji Masala | 440 |
| Keema Ghotala | 440 |
| Chicken Bhuna | 380 |
| Mutton Bhuna | 440 |
| Machhi Tawa Se | 490 |
| Prawn Tawa Se | 580 |

Breads

| | Plain | Butter |
|--|--------------|---------------|
| Tandori Roti | 30 | 35 |
| Tawa Roti | 20 | 25 |
| Missi Roti | 35 | 40 |
| Onion Missi Roti | 40 | 45 |
| Naan | 45 | 50 |
| Stuffed Naan (Aloo/Onion/Garlic) | 55 | 60 |
| Stuffed Naan (Paneer /Mix) | 65 | 70 |
| Lachha Paratha | | 45 |
| Lachha Paratha (Ajwain/Pudina) | | 60 |
| Stuffed Kulcha (Aalo/Onion/Garlic) | | 50 |
| Stuffed Kulcha (Paneer /Mix) | | 60 |
| Roomali Roti | 35 | 40 |
| Mughlai Paratha | | 55 |

Biryani

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| Subz Dum Biryani | 300 |
| Paneer Tikka Biryani | 330 |
| Paneer Makhni Biryani | 330 |
| Chicken Dum Biryani- Elite Inn's Special | 270/370 |
| Butter Chicken Biryani | 490 |
| Chicken Tikka Biryani | 430 |
| Mutton Dum Biryani- Elite Inn's Special | 290/390 |
| Fish Tikka Biryani | 690 |
| Jhinga Biryani | 690 |
| Elite Inn's Special Raan Biryani | 2490 |
| Raan Mussallam (Order a day before) | 2800 |

Accompaniments

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|----------------------------|-----|
| Roasted Papad | 30 |
| Fried Papad | 40 |
| Masala Papad | 50 |
| Onion Salad | 90 |
| Green Salad | 100 |
| Mixed Veg Raita | 120 |
| Boondi Raita | 120 |
| Bhurani Raita | 90 |
| Curd | 90 |
| Tomato and Onion Kachumber | 100 |

Desserts

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|--------------------|-----|
| Kulhad Phirni | 120 |
| Zafrani Kheer | 120 |
| Shahi Tukda | 120 |
| Sevian Ka Muzaffar | 120 |
| ZamZam Kalakand | 120 |

THANKS FOR VISIT

Banquet Hall Up To 700 Pax
Conference Hall (50 Pax/150pax)
24 Hours Electricity Back-up
For Any Enquiry / Complaint

Contact Us

Hall names

Petals =150 to 200 pax capacity
Heart beat =350 to 400 pax
Cherish =50 to 70 pax

THE ELITE INN
LAKHIMPUR KHERI

ADDRESS

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