

THE PEACOCK TALE

The Peacock is the home to some of the most authentic tasting Indian cuisines. The Peacock - Modern Indian Cuisine is a restaurant created by Radhe Upavan Resort along with Celebrity Chef Aanal Kotak. Chef Aanal Kotak's dishes are created using the finest ingredients, fresh herbs and spices, and lots of skills. The Peacock aims to make you experience relaxing and comfortable ambience along with delicious food.

The cuisine served at The Peacock comprises of dishes from across India & Abroad, developed after in depth research and study of the culinary trends and local favourites. The inspiration of the menu lies in tracing the cultural lineage of the country, showcasing the culinary strength of gourmet cities & streets of India. Every state has its own charm when to comes to delicacies and flavours. Every household has dierent taste. Chef Aanal Kotak tried to combine this in one menu and created a masterpiece for Ahmedabad to relish!

Walk in through our doors to a whole new and delicious world of wholesome meals. From various platters, **delicious starters** and **flavour packed main course** preparations, we bring you the real taste of India. **Savour your taste buds now!**



TAMATAR AUR CHEESE SHORBA (180 ml) (J)

MAHARASTRIAN MISAL SHORBA (180 ml)

MINESTRONE SOUP (180 ml) (J)

CHINESE SOUP (180 ml)

SWEET CORN SOUP (180 ml) (J)

ORIENTAL SOUP (180 ml)



Worthy indulgence!!

SURENDRANAGAR STYLE SAMOSA (290 gm) (J)

Surendranagar in Gujarat has absolutely dierent stung in Samosa. Chef aanal kotak loves it, We love it. And we're sure you will love it too!

NRI DHOKLA (250 gm)

NRI people changed traditional Gujarati Dhokla and they often add Cheese & Carrot to it. And we think, its loveable addition to our loved Dhokla for sure!

ABU DHABI STYLE NACHOS (380 gm)(J)

Mexican Nachos have totally dierent flavours on the streets of Abu Dhabi and Chef Aanal Kotak thought, it's time to bring that to India now!

CAPETOWN STYLE BARBEQUE PANEER (350 gm) (J)



Cape Town's most favourite chilli - Peri Peri is mixed with delicious Malai Paneer and served up Hot & Delicious!

LUCKNOW STYLE CHEESY ROLLED PANEER (350 gm)(J)

Lucknow is famous for it's food and kebabs. We thought, why don't we bring you something really interesting from Lucknow that has Panner, Cheese & Spinach!
We say it's an absolutely worthy indulgence.

BANDRA STYLE PAV BHAJI BRUSCHETTA (380 gm)

Bandra, located in Mumbai, has Christian communities who are famous for their breads and its varieties. We bring you, something from their kitchen to try!

SIKANDARA STYLE MUGHLAI KEBAB (330 gm)

Mughals ruled India for a very long time and their delicacies across the country are still popular at various places.

Here, we bring you something from the Mughal Era and one of the most lesser travelled towns Sikandara.

VENICE STYLE PIZZA BALLS (350 gm) (J)

Italy and Pizza are synonymous. And Venetian Streets have something to o er that is not as large as pizza but just as delicious as pizza! We have brought it for you, try it yourself and rate it.

LAHORE STYLE PANEER TIKKA (350 gm) (J)



Lahore has it's own charm when it comes to spices and tandoor. We have tried to recreate flavours from Lahore for you. Do try and tell us, what you think of this Paneer Tikka!

NAVSARI STYLE PARSI KHARI (250 gm) (J)

Parsi Community has a strong influence on South Gujarat. Navsari serves Khari with interesting topping, we thought it's worth bringing to Ahmedabad!

IRANI STYLE BOMBAY TACOS (360 gm) (J)

Irani people in Mumbai have their own version of Tacos. We thought, its absolutely delicious. Try it and tell us, what you think?

NEWYORK STYLE MANCHURIAN (300 gm) (J)



When it comes to New York, food comes along with it. New York's most famous Food Street Manhattan serves some delicious Chinese Manchurian but in an absolutely di erent style... Chef Aanal Kotak brought that back with her for India to relish!

MILAN STYLE CIGARS (400 gm) (J)

Italians are famous for its cigars as equally as they are famous for their delicious food. However, Milan has got some thing interesting to o er, an edible cigar. Here we bring the vegetarian version of those Cigars.

BHUTAN STYLE CRISPY TIKKI (450 gm) (J)

Years back, when Bhutan was a part of India, they say many people from North went there for business purpose and gave a twist to Punjab's crispy Tikki with some di erent ingredients. Chef Aanal Kotak read in books and after her trials, she thought, this should be served to Ahmedabad!

CANTON STYLE CRISPY TEMPURA (300 gm) (J)

Chinese Tempura is very popular in Canton - City of China. We bring you the vegetarian version of it - Of course, with our twist!

JODHPUR STYLE PYAZ KACHORI WITH ALOO CHEESE SAUCE (400 gm)

If you miss this, you will surely regret when your friends tell you all about this Kachori. Chef Aanal Kotak gave a twist to Jodhpur's famous and favourite Pyaz Kachori like no one can imagine!



BANARAS KI RAJ KACHORI (700 gm) (J)

DELHIKE GOL GAPPE (210 gm)



ANJAR KI CHOTI CHOTI DOUBLE ROTI (200 gm) (J)

MATHURA KI DAHI PURI (200 gm)

BOMBAY DRY BHEL (330 gm) (J)



RAJASTHAN'S FAVOURITE PLATTER (600 gm) (J)

A perfect platter for every Rajasthani Food Lover -Dal Bati, Churma, Ghee, Gud, Salad and Garlic Chutney.

SINDHI DELICACY PLATTER (500 gm) (J)

Mouthwatering Sindhi Delicacy that everyone loves the most - Dal Pakwan, Salad, Garlic Chutney, Roasted Papad.

BOMBAY'S CHOWPATTY PLATTER (500 gm) (J)

A complete platter to let you not miss The Mumbai Chowpatty - Pav Bhaji, Tawa Pulao and some sides to compliment the platter!

GUJARAT'S FAVOURITE PLATTER (500 gm) (J)

If you are a true Gujarati, then you will always love this platter - Bataka nu Shak, Thepla & Shrikhand.

INDIA'S COMFORT PLATTER (500 gm) (J)

Not only in India, but also World wide, Khichdi -Kadhi means Comfort Food! If you are looking for satisfying comfort food, this is the platter for you-Masala Dry fruit Khichdi, Kadhi & Khichiya Papad.



THE PEACOCK PIZZA (8") (J)

Our signature sauce with perfectly baked pizza with your choice of vegetables

THE PEACOCK PENNE PASTA (450 gm)

Chef Aanal Kotak's delicious pasta recipe with your choice of sauce (Spicy Tomato/Basil/Cream Cheese)

ALL TIME FAVOURITE LASANGNE (300 gm)

Flat pasta sheet interlaced with fresh veggies and our signature sauce - Perfect treat for tastebud!!

A PLATE FROM GULF (200 gm)

Take a trip to gulf through our plate - 3 types of hummus, sambusa, pita, falafel, lavash, veggies & tahini.

A PLATE FROM MEXICANA (400 gm) (J)

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Take a trip to Mexico through our plate - Mexican Rice, Spicy Chilli Bean Sauce, Tacos.

EVERYONE'S FAVOURITE MACRONI (300 gm) (J)

Many call it, classic. Many call it, childhood favourite. Cheese Macaroni is everyone's favourite.

A PLATE FROM CHINA (400 gm)

Take a trip to China through our plate - Burnt Garlic Corn Rice, Hot Garlic Sauce, Tempura



PATIALA STYLE BBQ PANEER (350 gm)

Patiala is famous for it's use of onion and home made spices. Chef Aanal Kotak cooked Paneer in flavours of Patiala. *An utterly delicious curry! (Brown Gravy)*

BANARAS STYLE MASALEDAR PANEER (330 gm) (J)

Overnight marinated paneer goes in Tandoor and this flavourful paneer is cooked in Banaras style soothing curry. (Red Gravy)

DELHI STYLE PANEER TIKKA (350 gm)



Delhi is not only the capital of India but it is also considered as the Capital of North Indian Flavours. Rich flavours of Delhi incorporated in Paneer Tikka. (Red Gravy)

LUCKNOW STYLE CHEESE KAJU (300 gm)

North has so many interesting flavours. Lucknow's famous cooking method and spices in a tomato curry, cooked to perfection makes it a delectable experience. (Red Gravy)

NRI STYLE VEG MAKKHANWALA (350 gm) (J)

Non Resident Indians don't easily get all the vegetables abroad. Many use exotic vegetables in typical North Indian Makkhanwala $curry.\ When\ we\ tried\ this,\ we\ thought,\ it's\ actually\ an\ interesting$ version of Makkhanwala for sure! (Red Gravy)

SRINAGAR STYLE MALAI KOFTA (350 gm) (J)

There's a wrong perception in the world that, Malai Kofta means sweet! Malai Kofta definitely has sweetness due to ingredients used in it, but it also has interesting Kashimiri spices that makes it perfect Malai Kofta. Chef Aanal Kotak says Must Try Once! (Yellow Gravy)

RAJKOT STYLE MASALA ALOO (300 gm) (J)

Garlic, Baby Potatoes, Onion are the most commonly used and loved ingredients in entire Saurashtra Region. Rajkot has its own way of using this and cooking it deliciously. We bring you same to your plate! (Red Gravy)

JALANDHAR STYLE PALAK PANEER (350 gm) (J)

When perfectly toasted paneer gets cooked in Lahsooni Palak and dash of cream, it becomes completely irresistible (Green Gravy)

JAIPUR STYLE MIX VEG MASALA

Bikaneri Sev is the secret of this. Taste the flavours of Jaipur's interesting recipe brought to you by Chef Aanal Kotak. (Brown Gravy)

CHORWAD STYLE SEV TAMETA (330 gm) (J)

This is an absolutely not-to-be missed curry. Have It once, if you think we are exaggerating.

CHEF AANAL KOTAK'S SPECIAL NAVRATNA KORMA (350 gm) (J)

Chef Aanal Kotak cooked Navratna Korma with Royal Cooking Method and gave a slight twist to the dish with her own Garam Masala! - Absolutely worth indulging. (White Gravy)

AYODHYA STYLE HANDI CHEESE PANEER MASALA (350 gm)

Ayodhya is famous for it's Awadhi Recipes. This is one of the most unique dishes that Awadhi Cuisine has to o er. A total diet spoiler but worth every bite! (Brown Curry)

HYDERABAD STYLE CORN & METHI (350 gm)

While travelling to Hyderabad, Chef Aanal Kotak happened to try a rare recipe of Hyderabad, Methi cooked very interestingly with corn, slow simmered with home made Hyderabadi spices - she brought back this delicious recipe for all of us to relish! (Yellow Curry)

UDAIPUR STYLE MIX VEG WITH PAPAD CHURI (350 gm) (J)

Experience this tasteful dish, never tried before anywhere at The Peacock with traditional Udaipur style Home made churi. (Red Curry)

SOUTHALL STYLE BABYCORN BUTTER MASALA (350 gm)

Southall in London, has very a large population of Punjabis and Sikhs. One of their favourite vegetarian curries is Baby corn Butter Masala. Who would have thought, we can have modern Indian dishes like this in Ahmedabad - you would definitely want to Thank Chef Aanal Kotak! - Must try! (Yellow Curry)



The most comforting food of the world 3

JEERA RICE (450 gm)

BURNT GARLIC CORN RICE (350 gm)

KASHMIRI DUM BIRYANI (550 gm) (J)

STEAMED RICE (350 gm)

DAL KHICHDI (600 gm)

BOMBAY TAWA PULAV (550 gm) (J)

DAL TADKA/DAL FRY (350 gm) (J)

DAL MAKHANI (350 gm)

RAJASTHANI DAL (350 gm)



BUTTER NAAN / GARLIC NAAN

HARIYALI CHEESE NAAN

BUTTER KULCHA

AMRITSARI KULCHA

LACCHA PARATHA

THEPLA

BUTTER ROTI / CORIANDER / MINT GARLIC ROTI

HERBED ROOMALI ROTI



CHOICE OF ICE-CREAM (2 Scoop)

Ask for Flavours to Captain

BELGIUM CHOCOLATE ORANGE CAKE (200 gm)

Some flavours are made in Chef's bakery, and not in Heaven. Finest Belgian chocolate met juicy, tangy orange in a cake. We call it, a perfect amalgamation!.

CHOCO WALNUT BROWNIE WITH CARAMEL SAUCE (220 gm)

All time favourite dessert with a twist of Caramel Sauce

GULAB JAMUN CHEESE CAKE (220 gm)

Gulab Jamun in a whole new avatar - Pure Sin!

SWEET TEMPTATION

Chef Aanal always wondered, why it's called Gulab Jamun, when there's no Gulab and there's no Jamun! She considered this thought very seriously, and created Gulab Jamun that everyone fell in love with, irresistible Rose Gulab Jamun.

CHEF AANAL KOTAK'S AUTOGRAPH DESSERT (220 gm.)

Chef Aanal Kotak invented a dessert where our most loved fruit custard, she added as topping to delicious fruit cake. well, chef don't call it autograph dessert without any reason, she personally loves it, whoever have tried loves it, so we're sure you will fall in love with this too!



BLUE BERRY MOJITO (220 ml) (Blueberry, Lemon, Mint, Soda)

THE GREEN APPLE FUSION (180 ml) (Green Apple & Cinnamon)

PEA-CO CK -PI NA (250ml) (Pineapple, Grape Fruit, Coconut Water)

THE RED WO MA N (220ml)
(Litchi, Cherry, Grenadine, Watermelon)

PEACH SPICY SHOT (300ml) (Peach, Litchi, Tabasco)

PASSIONADE (2 3 oml) (Passion fruit, Orange, Lemon, Mint, Soda)

PASSION OF BEER (350ml)
(Passion, Beer (Non Alcoholic), Cranberry, Soda)

SPICY PAN SODA (180 ml) (Ice spice, Pan, Soda)

KIWI SLUSH (180 ml) (Kiwi, Green Apple, Clove)

ORANGE CHERRY KISS (180 ml) (Orange, Cherry)

CINNAMON APPLE CYDER (220 ml) (Cinnamon, Apple, Lemon)

S PICY MEX ICAN CO 0 LER (280 ml) (Tomato, Tabasco, Olive, Cucumber)

THE PEACOCK WINE (350 ml) (Orange, Apple, Sangria Mix)

THE LIVE COOLER (280 ml) (Apple, Watermelon, Clove)

THE RASPBERRY PUNCH (25 o ml) (Raspberry, Lemon, Ginger, Soda)



ROASTED/ FRIED PAPAD (2 Pcs)

MASALA PAPAD

KHICHIYA PAPAD

LASSI (Sweet/Salted)

PLAIN CURD (Matka Dahi)

PREMIUM MINERAL WATER

AERATED WATER

GARLIC BREAD (Cheese/Supreme)

BREAD BUTTE R

Terms & Condition:

- Entire menu photography is strictly prohibited .
- Our kitchen may take upto 20 minutes to serve your order as we cook fresh after receiving your order.
- All terms & condition are subjected to RADHE UPAVAN RESORT management.
- Any reference to the state or royalty given here are through our. Any reference in the menu given here is not intended to hurt any sentiments.
- We do not claim authenticity of any recipy given here.
- All prices are excluding GST.
- Any dispute will be subject to Ahmedabad Jurisdiction.
- Beverages are inclusive of glassware or / and accompaniment service.



