Lost Recipes of India

Concept: Recreating lost recipes of India - The mouth-watering delicacies from Indian cuisine are heavily laced with history and were part of the usual food habits that were followed nearly five decades ago. But over time, many recipes have faded away. We celebrate such lost recipes and hope to give you an insight into the glorious past of the majestic kitchens of India and travel back in time for a gastronomical experience like never before.

Soup
Vegetarian
Nargil Shorba 525
Native to Middle East and Central Asia, this shorba made its way to India, way back in the Mughal era. This soup uses coconut milk as the base and the green colour is because of coriander leaves and green chillies. A simple shorba recipe with minimal spices, this is an absolute delight to the tastebuds.

Non vegetarian
Aash 525
Rare lamb soup of Persian origin tempered seven times is known to provide the warmth during cold winter evenings. Recipe of this soup known to only a few is elaborate and a fine balance of flavours.

Non Vegetarian Kebabs

Pathiya sekiya kuckad 1250
A lost recipe from ‘Granthgarh’ a small pind in Punjab. This chicken dish is garlicky with generous use of black peppercorns that lends the dish its black color. Originally cooked over “pathiya” cowdung cakes which were used as fuel.

Silbatte ke Kachche Gosht ke Kebab 1250
Stoneground on the traditional silbatta smoked and flavored with clove and cardamom. The grinding technique of this kebab lends a unique texture. Use of modern equipment led to the loss of this recipe.

Kallu Miyan ki Raan ke kebab 1250
One of the oldest gourmets of Lucknow “Kallu Miyan’s” legendary slow cooked whole leg of lamb.

Katambari Kebab 1250
A lost recipe from the royal kitchens of the Maharajas of Patiala. Chicken breasts stuffed with cottage cheese in a poppy seed marinade finished in tandoor.
Vegetarian kebabs

**Faraa** 850
Traditionally belongs to the spiritual and cultural capital of Uttar Pradesh—“Varanasi”. It’s a lentil dumpling that can be served either fried or steamed.

**Tootak** 850
Semolina and khoya dough balls stuffed with spicy paneer mixture, brushed with saffron-rose water and baked.

**Boote ke Samose** 850
Crisp samosas with a green gram filling. An elegant savory from the Nizam’s era.

**Burgul ke kebab** 850
Lost recipe of broken wheat and Bengal gram kebabs from the Mughal era.

Non vegetarian main course

**Kibti** 1450
Rare recipe from the kitchen of Maharaja of Patiala. Chicken thigh pieces cooked in clarified butter, brown onion, yoghurt flavoured with cardamom.

**Kairi Murg** 1450
Forgotten Nizam’s recipe of Chicken cooked with raw mangoes— a delectable tangy preparation.

**Murg Musallam Laung Elaichi** 1450
Sweet and sour dry chicken dish with hints of clove, cardamom and honey. It’s a closely guarded culinary secret of Maharaja of Patiala’s kitchen.

**Dhaab Chingri** 2000
Rich prawn curry from the coasts of Bengal flavored with tender coconut served in the shell of tender coconut.

**Bawli handi** 1450
Rare recipe of lamb stew with scooped potatoes, carrots and peas from Lucknow. In the past this dish was sold on the streets during winters.

**Gosht Seviyan Biryani** 1400
A true Lucknowi delicacy using tender lamb and vermicelli. This lost biryani recipe uses vermicelli instead of rice and requires a great deal of expertise to get the proportion and consistency right.
Vegetarian main course

**Paneer Alubukhara Kofta**  950  
*Cottage cheese stuffed with dried plums in silky gravy from the royal kitchens of Maharaja Patiala*

**Anjeer Aloo ki Subzi**  950  
*An Ancient recipe of figs and potatoes that used to be prevalent in various parts of Eastern and Southern India. It plays an an important role in maintaining the correct level of nutrients in the human body.*

**Badal Jam**  950  
*Exotic Awadhi eggplant dish. Roundles of eggplant topped with thick tomato gravy and finished with hung curd.*

**Dhunder wale Bharwaan Karela**  950  
*Punjabi smoked stuffed bitter gourd reminiscent of grandmother’s cooking. Traditionally Slow cooked in an earthern chulha lends this dish its smoky flavor.*

**Padoliwali Dal**  950  
*Rustic mixed dal slow cooked in earthen pot called “padoli” tempered with chunky onions, tomatoes, garlic and ginger.*

**Doodh aur Gucchi ka pulao**  950  
*Lost recipe of almond milk, saffron, walnuts, morrels and basmati rice pulao from Punjab. This dish has numerous health benefits and a treat to the taste buds.*

**Breads**  250

**Polli Roti**  
*Polli roti is the ancestral version of the laccha paratha and what makes it unique is the way this roti is folded to make it extremely soft.*

**Tooni Roti**  
*A lost recipe from Punjab, whole wheat and carom seed bread, twice cooked.*

**Dehati Roti**  
*Mixed grain Indian bread made from ragi, corn, gram flour, kalonji, saunf, coriander and mint.*

Paired with lost Chutney Recipes from the Streets of Mathura

Sooran ki Chutney  
Vadiyan ki Chutney  
Angoor ki Chutney  
Harey lahsun ki Chutney
Desserts

Kabishambardhana Barfi 600
A bengali dessert cooked in Jorasanko, where the great poet Rabindranath Tagore resided. It was made first by his niece on his 50th birthday. This dessert is not sold anywhere and the recipe is only known to a few.

Gosht Ka Halwa 600
This is a 'sweetmeat' in the literal sense, sinful halwa, soaked in asli ghee, and scented with saffron and cardamom.

Gudamba 600
A recipe from Pukht-o-Paaz. It's a rare combination of raw mango and semolina.

Phoolgobi ki kheer 600
Forgotten recipe of grated cauliflower and reduced milk.