



Agra's Mandis: A Historical Exploration

The term “mandi” might conjure up images of a bustling marketplace, and rightfully so. In the context of India, mandis are the backbone of the agricultural sector, serving as regulated marketplaces for farmers to sell their produce. They are complex ecosystems that play a vital role in the lives of millions of farmers, traders, and consumers.

For centuries, mandis have been the cornerstone of India's rural economy. The mandi system has traditionally operated through a network of designated marketplaces where farmers, traders and consumers meet to fulfill their needs.

Agra is famous for its mandis and has about fifteen mandis in total. An interesting fact is that each mandi contradicts its name because the main occupation in these mandis is completely different from what the name suggests.



Sonth ki Mandi

Sonth ki mandi got its name because of the trade of dry ginger powder from Agra to Lahore. Agra was a big trade centre of the Mughal Emperor Akbar. Ginger was cultivated in many regions around Agra. Sonth ki Mandi also witnessed the mutiny between the revolutionaries and the British. This market came to an end with the decline of the Mughal empire.

ALL DAY BREAKFAST

SELECTION OF BEVERAGES

- **Seasonal Fresh Fruit Juice** 450
240 / 214 / 279 / 170 kcal | 350 ml | orange / sweetlime / pineapple / watermelon
- **Craft your own Juice** 450
171 kcal | 350 gm | beetroot / tomato / carrot / ginger / apple / bittergourd
bottlegourd / spinach
- **Smoothies** 450
371 / 369 / 473 kcal | 350 gm | banana / papaya / apple | 🍹
- **Milk Shakes** 450
109 / 310 / 278 kcal | 350 gm | vanilla / strawberry / chocolate | 🍹
- **Lassi** 450
150 / 526 / 476 kcal | 350 gm | plain / salted / sweet | 🍹
- **Chaas** 450
135 / 155 kcal | 350 gm | plain / salted | 🍹

INTERNATIONAL SELECTION

- **Bowl of Seasonal Fruits** 550
120 kcal | 240 gm
- **Homemade Granola bowl** 550
366 kcal | 200 gm | honey, almond flakes, pecan nuts | 🍹🥜🌰
- **Cheese Platter** 900
604 kcal | 150 gm | english cheddar / emmenthal / gauda / bocconcini / brie | 🍹🥜🌰🌿
- **Baked Beans on Toast** 450
166 kcal | 250 gm | 🌾🌿
- ▲ **Homemade Pan Cake / French Toast** 550
426 / 486 kcal | 180 gm | topped with berry compote, served with maple syrup | 🍹🌾🥜🌿
- ▲ **Belgian Waffles** 550
426 kcal | 180 gm | 🍹🌾🥜🌿
- ▲ **Baker's Basket** 450
1253 kcal | 220 gm | choice of any three-croissant / danish
muffin / white or whole wheat bread | 🍹🌾🥜🌿
- ▲ **Eggs to Order** 650
520 kcal | 220 gm | choice of egg's poached, scrambled,
omelette or fried, selection of breads | 🍹🌾🥜🌿🍳
- ▲ **Egg Benedict** 650
520 kcal | 220 gm | English muffin, cooked ham, poached egg, hollandaise sauce | 🍹🌾🥜🌿🍳
- ▲ **Steamed Fish** 550
234 kcal | 300 gm | served with soy ginger and stir fried greens | 🐟🌿
- ▲ **Breakfast Grill** 850
699 kcal | 300 gm | grilled chicken, chicken sausage, streaky bacon,
homemade hash brown potato and roast tomato with parmesan and pesto | 🍹🌾🥜🌿🍳

Kindly inform us if you are allergic to any food ingredients

■ Vegetarian ▲ Non-Vegetarian 🌱 Vegan ★ Signature Dishes

List of Allergens:

Milk 🥛 Nuts 🌰 Gluten 🌾 Mustard 🌿 Molluscs 🐚 Eggs 🍳 Fish 🐟 Lupin 🌱 Soya 🌱 Peanuts 🥜 Crustaceans 🦀 Sesame 🌱 Celery 🌿 Sulphites 🧪

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI),

an average active adult requires 2000 kJ of energy per day. However, the actual calories needed may vary per person.



Hing ki Mandi

After the establishment of Mughal rule in India in 1526, Agra was also one of the important trade centres alongside Delhi, Srinagar and Lahore. Asafoetida, used extensively in Mughlai cuisine, was imported from Afghanistan and Iran in leather containers called Mushak. Once the “hing” was used, leather containers were thrown away. Soon local craftsmen realised these leather bags could be used for making shoes which gave birth to the Agra footwear industry.

INDIAN SPECIALITIES

- **Idli** 550
 320 kcal | 430 gm | steamed fermented rice and lentil cake, lentil and vegetable stew | 🌾🌿
- **Dosa** 550
 300 / 530 kcal | 450 gm | lentil and rice crisp pancake, lentil and vegetable stew | 🌾🌿
- **Upma** 550
 210 kcal | 300 gm | semolina vegetable porridge | 🥛🌾🌿🌿
- **Uttapum** 550
 456 kcal | 200 gm | lentil and rice crisp pancake, lentil vegetable stew | 🌾🌿

AGRA KA NASHTA

- **Bedai with Chatpati Bhaji** 550
 901 kcal | 330 gm | lentil stuffed deep fried Indian wheat bread served with spicy potato curry | 🌾🌿
- **Parathas** 550
 690 kcal | 180 gm | stuffed breads served with curd and pickles choice of potato, cottage cheese or cauliflower | 🥛🌾🌿
- **Poori Bhaji** 550
 757 kcal | 310 gm | puffy fried bread, spicy potato curry | 🌾🌿
- **Besan ka Chilla** 550
 456 kcal | 200 gm | 🥛🌿
- ▲ **Anda Bhurji with Warqi Parantha** 750
 307 kcal | 250 gm | 🥛🌾🌿🌿
- Buffet Breakfast** 1100

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Noon ki Mandi





During their reign in Agra, the Mughal created a separate market for the trade of salt, which they called Noon ki Mandi. Noon ki Mandi has also witnessed the struggle for independence. During Mahatma Gandhi's satyagraha movement, the British opposed making salt with salt water in this market. Today this market is known for the trade of gold, silver and diamonds.

NOON KI MANDI

SOUP & SALAD

 	Gazpacho	525
	90 kcal 200 gm cold vegetable soup 🌾	
	Roasted Tomato and Basil	525
	97 kcal 200 gm 🥤🥦🌿	
	Dal Dhaniya Shorba	525
	168 kcal 220 gm 🥦	
 	Tom Kha	525
	201 / 201 / 372 kcal 220 gm JI / KAI / Goong coconut flavoured Thai spiced vegetable / chicken / prawn soup 🐟🦀	
 	Scotch Broth	525
	205 kcal 220 gm vegetable / chicken 🥤🌾🥦	
 	Manchow	525
	157 / 216 kcal 220 gm vegetable / chicken and egg 🌾🥚🥦	
	Gosht Dhaniya Shorba	525
	379 kcal 220 gm 🥦	
	Chicken and Wild Mushroom	525
	181 kcal 220 gm 🥤🌾🥦	

SALAD

	Apple and Quinoa Salad	625
	440 kcal 200 gm quinoa, apple, walnut, honey lemon dressing 🍏🌿	
	Beetroot & Feta Salad	625
	1114 kcal 200 gm beetroot, feta, mint, walnut 🥤🍏🌿	
	Caesar Salad	625
	227 kcal 200 gm lettuce, caesar dressing, garlic croutons and parmesan cheese 🥤🌾🧀	
	Smoked Chicken Salad	625
	361 kcal 200 gm smoked chicken, grilled peppers, sundried tomato in italian dressing 🥤🌿	

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Lohe ki Mandi

Lohe ki Mandi was set up during the Mughal era by Emperor Akbar to make royal weapons. These weapons were in high demand in Asian and European markets. During the battle of Haldighati in the year 1576, Akbar defeated Maharana Pratap and got Gadhiya blacksmiths, who were skilled in making iron warfare, from Rajasthan to Agra and settled them in the area near Agra, which later was known as Lohe ki Mandi.

LOHE KI MANDI

<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Lal Mirchi ka Paneer Tikka 886 kcal 250 gm clay oven roasted cottage cheese morsels with yoghurt, aromatic spices, mint and cilantro chutney   	850
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Hara Matar Badam ki Tikki 339 kcal 250 gm tawa grilled green peas, almond, aromatic spices   	850
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Beetroot and Peanut Butter Chop with Kasundi Mustard 275 kcal 250 gm    	800
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Ghee Roast Soya Boti with Mango and Mint Chutney 200 kcal 220 gm   	800
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Vegetable Spring Roll 471 kcal 260 gm  	775
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Crispy Vegetable Pepper Salt 454 kcal 280 gm  	775
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Lebanese Falafel In Pita 1261 kcal 280 gm served with labneah and hummus drizzled with olive oil and lemon juice    	850
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Prawns Pepper Salt 881 kcal 280 gm   	1375
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Tandoori Pomfret 680 kcal 250 gm pomfret marinated with youghurt, carom seeds, aromatic Indian spices, cooked in clay oven   	1300
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Achhari Fish Tikka 680 kcal 250 gm chunks of fish marinated with yoghurt, carom seeds, aromatic spices cooked in clay oven   	1100
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Lehsuni Murgh Tikka 294 kcal 260 gm chicken morsels, marinate in garlic flavoured yoghurt, cheese, cooked in clay oven  	1100
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	Chili Chicken Lai Style 804 kcal 300 gm batter fried crispy chicken tossed with soya, garlic, chili paste   	1100
<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div>	<div> <div></div> <div> <div></div> <div> <div></div> <div></div> </div> </div> </div> Nizami Roll Chicken / Vegetable 859 / 984 kcal 320 gm cottage cheese / roasted chicken morsels wrapped in a special bread   	1050

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Shahjadi Mandi

While most mandis in Agra were built during the reign of Mughal Emperor Akbar, this particular mandi was built by his grandson Shahjahan. Shahjahan built this mandi at the special request of his favourite daughter, Jahanara. Only princesses used to shop here and all stores were run by female shopkeepers. Men were not allowed to enter the market. Today, it is famous for clothing work as it is the main centre of tailor shops.



SAHAJADI PLATTER

●

1549 kcal | 440 gm | dahi ke kebab,
paneer teen mirch,
dal makhani,
seasonal vegetable
with choice of tandoori roti
laccha paratha
naan
and gulab jamun

1250

SAHAJADA PLATTER

▲

1,388 kcal | 440 gm | chicken tikka,
mutton mughlai stew,
dal makhani,
seasonal vegetable
with choice of tandoori roti
laccha paratha
naan
and gulab jamun

1250

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●

 Vegetarian

▲

 Non-Vegetarian

✓

 Vegan

★

 Signature Dishes

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Nai ki Mandi

While most markets in Agra were established during the reign of Mughal Emperor Akbar, the barber market predates them and was built during the rule of Sher Shah Suri. It was specifically settled by the barbers who served in Sher Shah's army. Historian Raj Kishore Raje noted that shaving was considered an art form during that era. Sher Shah's diverse army included the Mughals, Pathans, Iranians and Hindus, which contributed to the market's unique cultural blend that is still reflected in the local cuisine.

NAI KI MANDI

MAIN COURSE INDIAN

- 🍲 **Paneer Tikka Butter Masala** **900**
521 kcal | 320 gm | charcoal grilled cottage cheese morsels simmered in a rich fenugreek enhanced tomato gravy
🥛 🍅 🌿
- 🍲 **Palak Tamatar Aur Paneer Ki Bhurjee** **850**
310 kcal | 300 gm | pan fried spinach, mashed cottage cheese and tomato with chef's special spices
🥛 🌿
- 🍲 ★ **Khumb Matar Makai Korma** **900**
510 kcal | 325 gm | mushroom, peas and corn cooked in Indian spices in cashewnut gravy
🥛 🍅 🌿
- 🍲 ★ **Aloo Dum Chutneywale** **850**
1074 kcal | 320 gm | local delicacy of potato curry with nuts
🥛 🍅 🌿
- 🍲 ★ **Mathe Ke Aloo** **725**
327 kcal | 280 gm | Chef's special potato and buttermilk curry with mild Indian spices
🥛 🌿
- 🍲 ✓ **Gobi Matar Adrak** **850**
327 kcal | 280 gm | green peas and cauliflower cooked with fresh ginger and Indian spices
🌿
- 🍲 ✓ **Rajma Chawal** **850**
483 kcal | 280 gm | kidney beans in onion and tomato masala, served with steamed basmati rice
🌿
- 🍲 **Dal Makhani** **750**
480 kcal | 320 gm | whole black lentils simmered overnight with tomatoes and chilies, enhanced with cream and butter
🥛 🌿
- 🍲 **Dal Tadka** **700**
336 kcal | 300 gm | mélange of split yellow lentils tempered with ginger and chilies
🥛 🌿
- 🍲 **Khichdi** **900**
685 kcal | 350 gm | a melange of rice and washed moong dal cooked with spices
🥛 🌿

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▲	Murg Tikka Butter Masala	1050
	521 kcal 330 gm charcoal grilled morsels of chicken simmered in a rich fenugreek enhanced tomato gravy	
	  	
▲	Murg Makhan Palak	1050
	734 kcal 330 gm charcoal grilled morsels of chicken and shredded garlic spinach simmered in a rich tomato gravy	
	  	
▲	Chettinad Chicken Keema	1050
	450 kcal 300 gm	
	 	
▲ ★	Mughlai Mutton Stew	1150
	1224 kcal 340 gm a traditional mutton curry from Agra cooked with whole Indian spices, chilli and garlic	
	 	
▲ ★	Bhuna Gosht	1200
	571 kcal 340 gm a semi dry preparation of lamb shanks and morsels with onion and tomatoes with aromatic spices	
		
■ ▲	Vegetable / Gosht / Murg Biryani	1200
	1238 / 1483 / 1424 kcal 480 / 500 / 500 gm fragrant basmati rice layered with veg / lamb / chicken cooked in a sealed pot served with raita	
	  	
■	Steamed Basmati Rice	500
	173 kcal 250 gm	
■	Laccha / Naan / Tandoori Roti / Phulka	225
	194 / 194 / 129 / 129 kcal 120 / 120 / 60 / 60 gm	
	 	
■	Stuffed Kulcha	275
	246 / 347 / 228 / 264 kcal 180 gm aloo, paneer, onion or mixed masala	
	 	

SIDES

■	Green salad	250
	37 kcal 220 gm	
■	Raita (Mix Veg / Boondi / Cucumber Mint)	250
	220 kcal 220 gm	
		

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Agra Presidency

Agra presidency was constituted as one of the four main centres of the British empire among Bengal, Madras and Bombay. Agra Presidency was established on November 14, 1834 under the provisions of the new Governor of the Presidency. However, in 1835, another act of parliament renamed the region to the North-West provinces, this time to be administrated by the Lieutenant-Governor. Agra Presidency ceased to exist on June 1, 1836.



AGRA PRESIDENCY

WELLNESS

-   **Cajun spiced grilled vegetable** 725
133 kcal | 250 gm
-   **Wok fried exotic greens and tofu with garlic basil** 725
208 kcal | 300 gm

-  **Grilled chicken breast with basil pesto** 975
434 kcal | 290 gm | served with steamed vegetable and steamed rice
 
-  **Stir fried slice chicken with almond sauce** 975
549 kcal | 300 gm

-  **Assorted Bread Basket** 250
625 kcal | 220 gm | 

WESTERN

-  **Cottage Cheese Steak With Rustic Pomodoro Coulis bell pepper** 950
769 kcal | 300 gm
  
-  **Aubergine Parmigiana** 950
600 kcal | 350 gm | crumbed sliced eggplant, tomatoes, mozzarella, tomatoes sauce
   
-  **Cajun Spiced Grilled Prawn Served with Saffron Risotto and Capers Burre Blanc** 1450
307 kcal | 280 gm
   
-  **Grilled Scottish Salmon** 2250
630 kcal | 350 gm | served with creamy risotto and garlic spinach
    
-  **Grilled Fillet of Fish** 1250
691 kcal | 300 gm | served with lemon butter sauce, potato wedges, buttered vegetable
    
-  **Dill Scented Fish and Chips** 1250
903 kcal | 280 gm | fish fillet crusted with dill, crumb fried, served with potato fries, tarter sauce and fresh lemon
   
-  **Caramelised Lemon Chicken** 1150
853 kcal | 320 gm | succulent pan roast chicken with pan jus, served with mushroom sauce, mashed potatoes and butter tossed vegetable
  
-  **New Zealand Grilled Lamb Chops** 2550
1029 kcal | 350 gm | on a bed of green peas and potato mash with rosemary jus
  

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T Fa Hien 's Favourite

T Fa Hien popularly known by the name of Faxian was a Chinese pilgrim who visited India during the reign of Chandragupta II on a religious mission. Faxian's account of his pilgrimage, the Foguoji, is a notable independent record of early Buddhism in India. He visited many parts of the country including Mathura and Kannouj. He brought the essence of Chinese culture and cuisine to the many parts of the country.

T FA HIEN 'S FAVOURITE

PAN ASIAN

<div> <div></div> <div></div> </div> <i>Stir Fried Vegetable</i> 536 / 536 / 776 kcal 300 gm kung pao / hot garlic / almond sauce 	850
<div> <div></div> <div></div> </div> <i>Broccoli, Mushroom and Tofu In Black Bean Sauce</i> 268 kcal 280 gm 	850
<div> <div></div> <div></div> </div> <i>Thai Curry - Red / Green</i> 1324 kcal 300 prawns  	1350
<div> <div></div> <div></div> </div> 1393 kcal 310 gm chicken 	1150
<div> <div></div> <div></div> </div> 1068 kcal 300 gm vegetable 	1100
<div> <div></div> <div></div> </div> <i>Nasi Goreng</i> 836 kcal 380 gm Indonesian fried rice with sweet soy, chicken, prawn, fried egg and accompanied with chicken satay   	1225
<div> <div></div> <div></div> </div> <i>Pan Fried Fish Tossed in Chili Oyster Sauce</i> 550 kcal 300 gm   	950
<div> <div></div> <div></div> </div> <i>American Chop Suey</i> 480 kcal 320 gm vegetable / chicken   	1100 1150
<div> <div></div> <div></div> </div> <i>Chicken Supreme, Waterchestnut in Black Pepper Sauce</i> 1039 kcal 310 gm chicken supreme, water chestnut, black pepper sauce 	1150
<div> <div></div> <div></div> </div> <i>Choice of Hakka Noodle / Fried Rice</i> 620 / 745 / 410 kcal 350 / 350 / 340 gm vegetables / prawn with egg / chicken with egg    	650 750 700

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Governor's Choice

Agra Presidency was established on 14th November 1834 under the provisions of the Government of India Act 1833 by elevating and renaming the Ceded and Conquered Provinces. Sir C.T. Metcalfe was appointed as the new governor of the Presidency.



GOVERNOR'S CHOICE

THIN CRUST PIZZA

- 🟢 **Pizza Margherita** **950**
1182 kcal | 250 gm | fresh tomato, mozzarella and basil
🥛 🌾 🥬
- 🟢 **Pizza Capricciosa** **950**
1184 kcal | 280 gm | fresh mushroom, black olives and bell pepper
🥛 🌾 🥬
- 🟢 **Pizza Mexicana** **950**
1220 kcal | 280 gm | spicy pizza with jalapeños, corn, capsicum, onion and cilantro
🥛 🌾 🥬
- 🔴 **Frutti Di Mare** **1050**
927 kcal | 310 gm | shrimps, smoked salmon, garlic confit, capers
🥛 🌾 🐟 🦞
- 🔴 **Cacciatore** **1050**
1226 kcal | 300 gm | pork sausages, mushroom, olives, onions, bell pepper, jalapeños
🥛 🌾 🥬
- 🔴 **Pizza Peperoni** **1050**
882 kcal | 280 gm | mozzarella, pork pepperoni, bell peppers and chilli flakes
🥛 🌾 🥬

SANDWICHES AND BURGERS

- 🟢 **The Svanga Club Sandwich** **825**
1180 kcal | 320 gm | toasted double decker sandwich, Russian salad, tomato, cheese, iceberg lettuce, mayonnaise and French fries
🥛 🌾
- 🟢 **Bruschetta** **675**
385 kcal | 180 gm | sundried tomato / mushroom and cheese
🥛 🌾
- 🟢 **Cheese Chilli Toast** **675**
520 kcal | 220 gm
🥛 🌾
- 🟢 **The Cajun Vegetable Burger** **895**
1144 kcal | 350 gm | cajun spiced infused vegetable burger, cheddar cheese, gherkins, tomato served with coleslaw and potato wedges
🥛 🌾 🥬
- 🔴 **The Svanga Club Sandwich** **895**
1173 kcal | 330 gm | toasted double decker sandwich, chicken, fried egg, pork ham, cheese, tomato, iceberg lettuce, mayonnaise and French fries
🥛 🌾 🥚 🍗 🥬

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<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Focaccia Sandwich 503 kcal 280 gm roasted vegetable / chicken and pesto mayonnaise 	750
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Cheese and Mushroom Panini 594 kcal 280 gm grilled / toasted panini bread layered with sauteed mushroom / chicken, brown onion and cheese with fries 	750
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> Southern Fried Chicken Burger 932 kcal 350 gm 	950
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> French Fries 360 kcal 260 gm 	425

PASTA

Pasta -Penne/Fusilli/Fettuccini/Spaghetti served with your choice of sauce	900
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> 565 kcal 320 gm arrabbiata - spicy tomato sauce with garlic and basil	
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> 599 kcal 330 gm alfredo sauce - cheese cream sauce	
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> 766 kcal 310 gm pesto - a creamy basil and nut base sauce	
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> 693 kcal 290 gm aglio - olio - garlic, chilli flakes and olive oil	
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> 677 kcal 330 gm Bolognaise - an Italian classic served with meat ragout and tomato concasse	
<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div> RISOTTO 541 / 654 / 504 kcal 330 gm Vegetable / Chicken / Prawn 	900 950 1250

Kindly inform us if you are allergic to any food ingredients

Vegetarian
 Non-Vegetarian
 Vegan
 Signature Dishes

List of Allergens:

Milk Nuts Gluten Mustard Molluscs Eggs Fish Lupin Soya Peanuts Crustaceans Sesame Celery Sulphites

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI),

an average active adult requires 2000 kcols of energy per day. However, the actual calories needed may vary per person.

Rooi ki Mandi

Rooi ki Mandi came into existence during the reign of Mughal Emperor Akbar. Apart from the cotton market, a settlement of Jogi para was also in this region where all saints resided. These saints and jogi's used to buy cotton for making lights for temples and houses. Today the business of clothes has taken over the trade of cotton but the name remained the same.



ROOI KI MANDI

COMFORT STREET FOOD

- **Dahi Chutney ke Gol Gappe** 650
684 kcal | 240 gm
🥛 🌾 🥒
- **Samosa** 650
403 kcal | 220 gm | savoury pastry filled with spiced potatoes, peas and nuts, served with tamarind chutney
🥛 🍌 🌾 🥒
- **Pao Bhaji** 825
509 kcal | 320 gm | tawa cooked potatoes, vegetable, fresh chillies, tomatoes and special spices mix, served with buttered mini bread
🥛 🌾 🥒
- **Chole Bhature** 825
393 kcal | 300 gm | spicy and tangy chick peas, served with deep fried fermented flour bread
🥛 🌾 🥒
- **Quesadilla** 825
547 kcal | 250 gm | tortilla breads stuffed with kidney beans, onions, capsicum, cajun spiced, sour cream, tomato salsa
🥛 🌾
- ▲ **Pakora- Vegetable / Chicken** 650/750
467 / 889 kcal | 270 / 260 gm | vegetables / barbecued chicken morsels dipped in mildly spiced gramflour batter, deep fried and served with minth chutney
🥒

KID'S MENU

- ▲ **Fish Fingers** 650
1061 kcal | 250 gm | batons of boneless fish mixed with spicy seasoning, coated with flour and egg, deep fried and served with tartare sauce
🌾 🥒 🐟
- ▲ **Fried Homemade Chicken Nuggets** 600
1033 kcal | 250 gm | deep fried chicken with tomato ketchup
🌾 🥒
- ▲ **Mini Burger** 550
542/511 kcal | 200 gm \ Chicken / Vegetable
🥛 🌾 🥒
- ▲ **Pasta of your choice** 475
410 / 353 kcal | 200 gm | Chicken / Vegetable
🥛 🌾 🥒
- ▲ **Mini Pizza of your choice** 600
847 / 817 kcal | 200 gm | Chicken / Vegetable
🥛 🌾 🥒

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Gur ki Mandi

Gur ki Mandi was also established by the Mughals for the trade of sugarcane, which was highly grown in the surrounding regions of Agra. Jaggery was prepared here with sugarcane in large numbers and was traded to different parts of the country and regions where Mughals ruled. Today other businesses have also taken over the trade of jaggery but the name has remained the same.



GUR KI MANDI

<div> <div></div> <div>Gulab Jamun</div> <div>312 kcal 100 gm saffron flavoured warm and soft milk solid dumplings</div> <div> </div> </div>	550
<div> <div></div> <div>Rasmalai</div> <div>615 kcal 120 gm poached cottage cheese and cream dumplings, sweetened with saffron milk and pistachio</div> <div> </div> </div>	550
<div> <div></div> <div>Ramdana Kheer (Sugar Free)</div> <div>247 kcal 120 gm</div> <div> </div> </div>	550
<div> <div></div> <div>Mango Berry Chia Seed Pudding</div> <div>278 kcal 100 gm</div> </div>	550
<div> <div></div> <div>Choice of Ice Cream</div> <div>186 kcal 100 gm vanilla, strawberry, chocolate, mango, butterscotch, coffee</div> <div> </div> </div>	550
<div> <div></div> <div>Tiramisu</div> <div>365 kcal 100 gm</div> <div> </div> </div>	550
<div> <div></div> <div>Cinnamon Apple Pie</div> <div>573 kcal 140 gm warm apple pie with vanilla ice cream</div> <div> </div> </div>	550
<div> <div></div> <div>Chocolate 3 ways</div> <div>521 kcal 120 gm chocolate brownie / chocolate pecan nut tart / chocolate ice cream</div> <div> </div> </div>	550
<div> <div></div> <div>Cheese Cake (Classic / Blueberry / Mango)</div> <div>280 kcal 100 gm cheese cake flavoured with raspberry pulp</div> <div> </div> </div>	550
<div> <div></div> <div>Crème Caramel</div> <div>200 kcal 120 gm thick custard covered in a caramel sauce, served with fresh fruits</div> <div> </div> </div>	550

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