

KEBABS FROM THE TANDOOR AND THE GRIDDLE

Bhutiyan dey Kebab (D,V) 60

Crispy, crushed corn and coriander kebab stuffed with green apple

Amritsari Macchi (D,E) 85

Crispy fried local fish with chickpea flour, chilies and carom seeds

Murgh Tikka (D) 84

Boneless chicken marinated in Kashmiri chilies, yoghurt, cumin and kasoori methi

Murgh Malai Kebab (D,E) 84

Boneless chicken marinated with cheese, cream and royal cumin

Seekh Kebab (D) 82

Lamb minced with fresh coriander, mint and traditional Indian spices

Bhatti da Smoked Lamb Chops (D) 195

Barbequed lamb chops with 12 unique spices and smoked in a jar

Sunehra Jhinga (D,SH) 140

Prawns marinated in lemon, turmeric and saffron

Fish Hariyali Tikka (D) 85

Boneless local white fish marinated with mint, coriander and spices

Paneer Tikka (D,V) 78

Cottage cheese in a spicy yoghurt, chili and cumin marinade

Tandoori Aloo (D,N,V)* 60

Potatoes stuffed with cashewnuts, raisins, spices

Tandoori Achari Broccoli (D,V)* 70

Broccoli florets marinated with pickling spices and cooked in the tandoor

Kebab Platter (D,SH) 120

A selection of chicken, lamb and seafood kebabs

Vegetarian Kebab Platter (D,N,V) 98

A selection of fresh vegetable and cottage cheese kebabs

(D) Dairy, (E) Egg, (N) Nuts, (SH) Shellfish, (V) Vegetarian, (*) Vegan Version Available

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

All prices are in Dirhams and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.

(D) ألبان، (E) بيض، (N) المكسرات، (SH) المحار، (V) نباتي، (*) نسخة نباتية متوفرة

بالنسبة لأولئك الذين لديهم متطلبات غذائية خاصة أو الحساسية أوقد ترغب في معرفة المكونات الغذائية المستخدمة، يرجى طلب المدير. جميع الأسعار بالدرهم وتشمل 7% رسوم البلدية و 10% رسوم الخدمة و 5% ضريبة القيمة المضافة.

CURRIES

Chicken

Butter Chicken (D,N) 98

Chicken tikka cooked in rich tomato, cashewnut and fenugreek gravy

Chicken Korma (D,N) 98

Boneless chicken simmered in a cashew nut and onion gravy

Chicken Tikka Masala (D,N) 98

Chicken tikka tossed with onion, tomato and spices

Kadhai Chicken (D,N) 98

Chicken tossed with kadhai spices and capsicum

Chicken Curry (D,N) 98

Home style chicken curry with onion, tomato and spices

Lamb

Lamb Rogan Josh (D) 110

Kashmiri lamb curry with fennel and ginger powder

Gosht Awadhi Korma (D,N) 110

Classic Awadhi lamb curry infused with saffron and cashewnut

Bhunna Gosht Adraki (D) 110

Lamb braised with brown onions, mint and fresh coriander

Seekh Kebab Masala (D) 110

A north Indian specialty, lamb seekh kebab tossed with onion, tomato and spices

Tandoori Raan (D,E,N) 225

Marinated leg of lamb, slow cooked for 8 hours and finished in the tandoor, served with Dal makhani and Naan bread

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CURRIES

Vegetarian (V)

Paneer Tikka Masala (D,N) 85

Barbequed cottage cheese tossed with onion, tomato and capsicum

Dhingri Bhutta Palak (D,N) 85

Corn and mushroom in spinach gravy

Achhari Baingan (D)* 82

Aubergine tossed with pickling spices

Amchoori Bhindi (D) 82

Tender okra tossed with raw mango and cumin

Aloo Jeera (D)* 82

Cumin tempered baby potato

Gobhi Adraki (N)* 82

Cauliflower stir-fried with ginger and turmeric

Khubani Bhare Kofta (D,N) 85

Cottage cheese dumplings with dried apricot in milk and cashew nut gravy

Subz Miloni (D,N) 85

Mixed vegetables tossed with cumin seeds, spices and onion tomato masala

Seafood

Fish Dhaniya Tamatari (D,N) 115

Local white fish fillet cooked with spiced onion and tomato masala

Goan Shrimp Curry (SH) 120

Spicy shrimp curry with chili, tamarind, coconut and cumin

Shrimp Chettinad (SH) 120

Stir fried shrimp with curry leaves, anise, onion and tomato

Lentils (V)

Dal Makhani (D) 65

A black lentils recipe from the Northwest-Frontier

Dal Tadka (D)* 60

Split red gram tempered with cumin, garlic, chili and tomato

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BIRYANIS AND RICE

Dum Biryani

Lamb (D)120, Chicken (D) 108, Prawns 130 (D,SH), Vegetable 95 (D,V)

Basmati rice with saffron and biryani spices slow cooked in a sealed clay pot, served with raita

Choice of Pulao Rice (D,V) 40

Basmati rice with your choice of cumin, green peas, mushroom or mixed vegetables

Saffron Rice (D,V) 35

Basmati rice flavored with saffron and green cardamom

Basmati Rice (D,V,VG) 32

Fragrant steamed basmati rice

INDIAN BREADS FROM THE TANDOOR

Naan (D,E,V)

*Plain 18, Butter 19 / Cheese and chili, Peshawari 24 (N)
Garlic 19*

Roti (V)

Plain 18, Butter 19*

Laccha Paratha (D,V)

Plain 18, carom seed or mint 19

Kulcha (D,E)

Onion, Paneer, Potato 24 (V) / Minced Lamb 30

Raitas (D,V)

A choice of cucumber, tomato or onion raita 20

DESSERTS

Jamun O Gu (D,N) 40

Stuffed gulab jamun filled with saffron and pistachio, served with vanilla ice cream

Gajjar Ka Halwa (D,N) 35

Carrot pudding

Rasmalai (D,N) 40

Cottage cheese dumplings stewed in condensed milk

Phirnee Brulée (D,N) 40

Rice delicately cooked with milk, coconut cream and blueberry, brown sugar crusted

Kulfi (D,N) 45

Selection of Indian ice cream, seasonal flavors

Alphonso Mango Sorbet* 30

Rasmalai Gelato (D,N) 30

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