KEBABS FROM THE TANDOOR AND THE GRIDDLE

Bhutiyan dey Kebab 60 (V)
Crispy, crushed corn and coriander kebab stuffed with green apple

Amritsari Macchi 80
Crispy fried fish with chickpea flour, chilies and carom seeds

Murgh Tikka 80
Boneless chicken marinated in Kashmiri chilies, yoghurt, cumin and kasoori methi

Murgh Malai Kebab 80
Boneless chicken marinated with cheese, cream and royal cumin

Seekh Kebab 80
Lamb minced with fresh coriander, mint and traditional Indian spices

Bhatti da Smoked Lamb Chops 125
Barbequed lamb chops with 12 unique spices and smoked in a jar

Sunehra Jhinga 95 (SH)
Prawns marinated in lemon, turmeric and saffron

Fish Hariyali Tikka 80
Boneless white fish marinated with mint, coriander and spices

Paneer Tikka 75 (V)
Cottage cheese in a spicy yoghurt, chili and cumin marinade

Tandoori Aloo 60 (V, N)
Potatoes stuffed with cashews, raisins, spices

Tandoori Achari Broccoli 70 (V)
Broccoli florets marinated with pickling spices and cooked in the tandoor

Kebab Platter 115 (SH)
A selection of chicken, lamb and seafood kebabs

Vegetarian Kebab Platter 95 (V, N)
A selection of fresh vegetable and cottage cheese kebabs

(V) Vegetarian, (N) Nuts, (SH) Shellfish

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 fees, 10% service charge and 5% VAT.

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جميع الأسعار بالدرهم، وتشمل 7% رسوم البلدية و 10% رسوم الخدمة و 5% ضريبة القيمة المضافة.
SOUPS

Nariyal Jhinga Shorba 45 (SH)
Shrimp broth with coconut, lime and coriander

Murgh Pudina Shorba 40 (N)
Chicken broth with mint and cardamom

Tomato Dhaniya Shorba 40 (V)
Tomato broth scented with coriander and chili

CURRIES

Chicken

Butter Chicken 95 (N)
Chicken tikka cooked in rich tomato, cashewnut and fenugreek gravy

Chicken Korma 95 (N)
Boneless chicken simmered in a cashew nut and onion gravy

Chicken Tikka Masala 95 (N)
Chicken tikka tossed with onion, tomato and spices

Kadhai Chicken 95 (N)
Chicken tossed with kadhai spices and capsicum

Chicken Curry 95 (N)
Home style chicken curry with onion, tomato and spices

Chicken Khurchan 95 (N)
Stir-fried chicken tikka tossed with onion and bell pepper

Lamb

Lamb Rogan Josh 105
Kashmiri lamb curry with fennel and ginger powder

Gosht Awadhi Korma 105 (N)
Classic Awadhi lamb curry infused with saffron and cashewnut

Bhunna Gosht Adraki 105
Lamb braised with brown onions, mint and fresh coriander

Seekh Kebab Masala 105
A north Indian specialty, lamb seekh kebab tossed with onion, tomato and spices

Tandoori Raan 185 (N)
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 80 (N)
Barbequed cottage cheese tossed with onion, tomato and capsicum

Dhingri Bhutta Palak 80 (N)
Corn and mushroom in spinach gravy

Achari Baingan 80
Baby aubergine tossed with pickling spices

Amchoori Bhindi 80
Tender okra tossed with raw mango and cumin

Aloo Jeera 80
Cumin tempered baby potato

Gobhi Adraki 80 (N)
Cauliflower stir-fried with ginger and turmeric

Khubani Bhare Kofta 80 (N)
Cottage cheese dumplings with dried apricot in milk and cashew nut gravy

Subz Miloni 80 (N)
Mixed vegetables tossed with onion seeds, spices and onion tomato masala

Vegetables of the Day 80 (N)
Chef’s selection of seasonal vegetables of the day

Seafood

Fish Dhaniya Tamatari 110 (N)
White fish fillet cooked with spiced onion and tomato masala

Goan Shrimp Curry 120 (SH)
Spicy shrimp curry with chili, tamarind, coconut and cumin

Shrimp Chettinad 120 (SH)
Stir fried shrimp with curry leaves, anise, onion and tomato

Lentils (V)

Dal Makhani 65
A black lentils recipe from the Northwest-Frontier

Dal Panchratni 60
Mixed lentils cooked with ginger, cumin and red chili

Dal Tadka 55
Split red gram tempered with cumin, garlic, chili and tomato

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**BIRYANIS AND RICE**

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

**Dum Biryani**
- Lamb: 105 (SH)
- Chicken: 95
- Prawns: 120 (SH)
- Vegetable: 80 (V)

**Choice of Pulao Rice**
- 40 (V)

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

**Saffron Rice**
- 35 (V)

*Basmati rice flavored with saffron and green cardamom*

**Basmati Rice**
- 30

*Fragrant steamed basmati rice*

**INDIAN BREADS FROM THE TANDOOR**

*Naan*
- Plain, Butter, Garlic: 18
- Cheese and chili, Peshawari: 22 (N)

*Roti (V)*
- Plain, Butter: 18

*Laecha Paratha (V)*
- Plain, carom seed or mint: 18

*Kulcha*
- Onion, Paneer, Potato: 22 (V)
- Minced Lamb: 30

*Raitas*
- A choice of cucumber, tomato or onion raita: 20

**DESSERTS**

*Jamun O Gu* 40 (N)
- Stuffed gulab jamun filled with saffron and pistachio, served with vanilla ice cream

*Gajjar Ka Halwa* 35 (N)
- Carrot pudding served with coconut ice cream

*Rasmalai* 40 (N)
- Cottage cheese dumplings stewed in condensed milk

*Phirnee Brulée* 40 (N)
- Rice delicately cooked with milk, coconut cream and blueberry, brown sugar crusted

*Shahi Tukra* 40 (N)
- Crispy fried, syrup-soaked toast, topped with saffron infused reduced milk

*Kulfi* 45 (N)
- Selection of Indian ice cream, seasonal flavors

**SELECTION OF INDIAN FLAVORED DIGESTIVE SORBETS**

*Traditionally* digestive syrups churned into sorbets, choice of:

*Raw Mango / Bengal quince / Indian Mangosteen*

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