

## 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 cashewnuts, 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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## 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*

#### **Achhari 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

### Dum Biryani

**Lamb 105, Chicken 95, Prawns 120 (SH), Vegetable 80 (V)**

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

### 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*

### Laccha 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

**Per scoop - 15**

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

**Raw Mango / Bengal quince / Indian Mangosteen**

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