

KEBABS FROM THE TANDOOR AND THE GRIDDLE

Bhutiyan Dey Kebab (D/V) 70

Crispy, crushed corn and coriander kebab filled with green apple

Hara Kebab (D/N/V) 75

Pan-grilled spinach patties filled with khoya, cashew and almonds

Amritsari Macchi (D/E/S) 85

Crispy fried local white fish with chickpea flour, chillies and carom seeds

Murgh Tikka (D) 95

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

Murgh Malai Kebab (D/E) 95

Boneless chicken marinated with cheese, cream and royal cumin

Seekh Kebab (D) 100

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

Murg Gola Kebab (D/N) 165

One-meter long minced chicken kebab marinated with saffron, coriander and cardamom

Sunehra Jhinga (D/SH) 145

Prawns marinated in lemon, turmeric and saffron

Fish Hariyali Tikka (D/S) 90

Boneless local white fish marinated with mint, coriander and spices

Paneer Tikka (D/V) 85

Locally produced cottage cheese in a spicy yoghurt, chilli and cumin marinade

Tandoori Aloo (D/N/V/PB) 70

Potatoes stuffed with cashew nuts, raisins and spices

Tandoori Achari Broccoli (D/V/PB) 75


Broccoli florets marinated with pickling spices and cooked in the tandoor


Kebab Platter (D/SH) 135

A selection of chicken, lamb and seafood kebabs

Vegetarian Kebab Platter (D/N/V) 100

A selection of fresh vegetable and cottage cheese kebabs

(D) Dairy, (E) Egg, (N) Nuts, (S) Seafood, (SH) Shellfish, (V) Vegetarian,  Sustainable Fish, (PB) Plant Based
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.

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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) 110

Chicken tikka cooked in locally farmed fresh tomatoes, cashew and fenugreek gravy

Chicken Korma (D/N) 105

Boneless chicken simmered in a cashew and onion gravy

Chicken Tikka Masala (D/N) 110

Chicken tikka tossed with onion, tomato and spices

Kadhai Chicken (D/N) 105

Chicken tossed with Kadhai spices and capsicum

Chicken Curry (D/N) 105

Home-style chicken curry with onion, tomato and spices

Chicken Khurchan (D/N) 105

Stir-fried chicken tikka tossed with onion and bell pepper

Lamb

Lamb Rogan Josh (D) 115

Kashmiri lamb curry with fennel and ginger powder

Gosht Awadhi Korma (D/N) 115

Classic Awadhi lamb curry infused with saffron and cashew

Bhunna Gosht Adraki (D) 120

Lamb braised with brown onions, mint and fresh coriander

Seekh Kebab Masala (D) 115

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

Dum Ki Nalli (D/N) 195

Slow-cooked lamb shanks in traditional Hyderabad spices and saffron

Tandoori Raan (D/E/N) 275

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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Vegetarian (V)

Paneer Tikka Masala (D/N) 95

Barbequed cottage cheese tossed with onion, tomato and capsicum

Dhingri Bhutta Palak (D/N/PB) 90

Corn and mushroom in spinach gravy

Achhari Baingan (D/PB) 90

Aubergine tossed with pickling spices

Amchoori Bhindi (D/PB) 90

Tender okra tossed with raw mango and cumin

Palak Paneer (D/N) 95

Cottage cheese in a rich spinach puree, garlic, onion and tomato

Aloo Jeera (D/PB) 85

Sautéed potato with roasted cumin

Gobhi Adraki (N/D/PB) 85

Cauliflower stir-fried with ginger and turmeric

Khubani Bhare Kofta (D/N) 95

Cottage cheese dumplings with dried apricot in milk and cashew gravy

Subz Miloni (D/N) 90

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

Seafood

Malabar Pomfret Curry (S) 120 🐟

Silver pomfret fillet cooked with coconut, curry leaf and coriander

Fish Dhaniya Tamatari (D/N/S) 120 🐟

Local white fish fillet cooked with spiced onion and tomato masala

Goan Shrimp Curry (SH) 135

Spicy shrimp curry with chilli, tamarind, coconut and cumin

Shrimp Chettinad (SH) 135

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

Lentils (V)

Dal Makhani (D) 80

A black lentils recipe from the northwest-frontier

Dal Tadka (D/PB) 70

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

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BIRYANIS AND RICE

Dum Biryani

Lamb (D) 135, Chicken (D) 125, Prawns 145 (D/SH), Vegetable 115 (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) 45

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

Saffron Rice (D/V) 40

Basmati rice flavored with saffron and green cardamom

Basmati Rice (D/V) 35

Fragrant steamed basmati rice

INDIAN BREADS FROM THE TANDOOR

Naan (D/E/V)

Plain 20, Butter 20 / Cheese and Chilli 30 / Garlic 22 / Peshawari (N) 30

Roti (V/PB)

Plain (PB) 20, Butter 20

Laccha Paratha (D/V)

Plain 22, Carom seed or Mint 22

Kulcha (D/E)

Onion, Paneer, Potato 25 (V) / Minced Lamb 30

SIDES

Raita (D/V) 25

A choice of cucumber, tomato or onion raita

Kachumbar Salad 45

Cucumber, tomato, onion, lime, hint of rock salt

DESSERTS

Jamun O Gu (D/N) 45

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

Gajjar Ka Halwa (D/N) 40

Carrot pudding

Rasmalai (D/N) 45

Cottage cheese dumplings stewed in condensed milk

Phirnee Brulée (D/N) 45

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

Kulfi (D/N) 55

Selection of Indian ice-cream

Alphonso Mango Sorbet (PB) 35

Rasmalai Gelato (D/N) 30

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