



# HEADLINES

OPENING  
HOURS

06.00 PM  
03.00 AM

## APPETIZER

NAZUK PANEER TIKKA (Cottage cheese marinated with Indian spices and strained yogurt)	AED 60
JALALI MUSHROOM (Botton mushroom marinated with chef special spices and hung curd)	AED 55
KEBAB, E SUBZ BAHAR (Minced fresh vegetables, mix with spices and herbs skewered and finally cooked in Clay oven)	AED 55
TANDOORI SOYA CHAAP (Deep fried soya chap marinated with flavourful Indian spices and cooked in clay oven)	AED 55
MALAI SOYA CHAAP (Deep fried soya chap marinated with cream and cashew nut paste, cooked in clay oven)	AED 55
CHEESY MALAI BROCCOLI (Marinating broccoli in a blend of cream, cheese and spices then grilled to perfection)	AED 60
HARYALI KEBAB (A Combination of spinach and peas, seasoning dry herbs)	AED 55
HEADLINES VEG PLATTER (Combination of veg -paneer tikka, jalali mushroom, kebab e subz bahar, haryali kebab ,veg salt &pepper)	AED 200

## HEALTHY HARVESTS SALAD'S

HUMMUS	AED 35
FATTOUSH	AED 40
WATERMELON SALAD WITH FETTA CHEESE	AED 45
GREEK SALAD	AED 45
CAESAR SALAD VEG/CHICKEN	AED 45/55
AVACADO SALAD	AED 60



## APPETIZER

MURGH LAZIZ TIKKA (Chicken thigh boneless marinated with Chef spices and hung curd)	AED 70
AJWAINI MAHI TIKKA (Fish marinated with flavourful Indian spices and Hung curd)	AED 70
MURGH MALAI TIKKA (Chicken thigh boneless marinated with cream and cashew nut paste)	AED 70
MURGH LEHSUNI TIKKA (Chicken thigh boneless marinated with flavourful turmeric and chopped garlic cooked in clay oven)	AED 70
BHATTI DA KOOKARH (Whole chicken pieces marinated with Indian spices and hung curd)	AED 50/80
MURGH KI MAKHMALI SEEKH (Minced chicken mix with Herbs, skewered and grilled to perfection in clay oven)	AED 80
MAKHMALI MUTTON SEEKH KEBAB (Minced mutton mix with Herbs Skewered and grilled to perfection in clay oven)	AED 70
SIGRI SE LAMB CHOPS (Mutton chops marinated with Indian whole spices powder and brown onion paste)	AED 90
AMRITSARI FISH (Deep fried fish marinated in a spiced yogurt mixture and coated in gram flour)	AED 70
SARSON WALA JHINGA (Tiger prawns marinated in clay oven with blend of spices)	AED 90
HEADLINE Non-Veg Platter (Combination of nonveg- Murg Laziz, chicken Malai, mahi tikka, chicken makhmali seekh, mutton seekh)	AED 300
SEA FOOD PLATTER (Platter with-fish Tikka, tandoori Jhinga, chilli fish, prawns black pepper, tawa fish)	AED 350

## CHANDNI CHOWK TO CHINA

SOUP	
MANCHOW SOUP (VEG/NON VEG)	AED 45/50
(Soup made with mix vegetable, garlic, ginger, soya sauce, ground pepper & other pantry ingredients.)	
SWEET CORN SOUP	AED 45/50
(Bred for its plump, juicy kernels that include higher levels of natural sugars and sweet flavour.)	
NON-VEGETARIAN STIR-FRIES	
STIR FRIED CHILLY CHICKEN	AED 70
(Deep fried coated boneless chicken tossed with chilli sauces and Chinese spices.)	
KUNG PAO CHICKEN	AED 70
(Deep fried chicken chunks wok tossed with peanut, vegetable, and Chinese sauces.)	
DRUMS OF HEAVEN	AED 70
(Deep fried Chicken lollipop tossed with Chinese sauces.)	
BUTTER GARLIC PRAWNS	AED 90
(Tiger prawns shallow fried with salted butter, chopped garlic and spring onion.)	
BLACK PEPPER CHICKEN/FISH/PRAWN	AED 70/80/90
(Fried chicken, fish, prawns tossed with chopped ginger garlic and black pepper sauce.)	
VEGETARIAN STIR-FRIES	
STIR FRIED PANEER CHILLY	AED 60
(Deep fried coated cottage cheese toss with chilli sauce and Chinese spices.)	
VEG MANCHURIAN	AED 55
(Deep fried vegetable boll such as carrot, cabbage, chopped ginger garlic toss with chilli and soya sauce gravy.)	
DRY CHILLY MUSHROOM	AED 55
(Coated fried button mushroom tossed with soya and red chilli sauce.)	
CRISPY CORNS	AED 55
(Better fried corns toss with chopped ginger, garlic, onion, and red chilli sauce.)	
ASSORTED VEGETABLES SALT& PEPPER	AED 55
(Deep fried coated fresh vegetable toss with chopped ginger, garlic, onion, and Chinese spices.)	
WOK & RICE	
FRIED RICE VEG/EGG/CHICKEN /SEAFOOD	AED 45/55/65/75
SCHEZWAN FRIED RICE VEG/EGG/CHICKEN/SEAFOOD	AED 45/55/65/75
NOODLESS VEG/EGG/CHICKEN/SEAFOOD	AED 50/60/70/80

## ARABIC CONTINENTAL

LAMB CHOP (4PC)	AED 75
(lamb chops marinated with mustard sauce with dry herbs such as thyme, oregano, black pepper rosemary ,and chilli flex.)	
GRILLED CHICKEN (HALF)	AED 60
(Chicken marinated with fresh herbs, and mustard sauce.)	
GRILLED SALMON	AED 90
(Shallow fried salmon marinated with dry herbs, mustard sauce. served with tossed carrot, beans, broccoli and lemon butter sauce.)	
CHICKEN WINGS BONE WITH BBQ SAUCE	AED 50
(Deep fried chicken wings served BBQ sauce along with fries.)	
FISH & CHIPS	AED 65
(Deep fried crispy fish served with tartar sauce and fries on side.)	

## BELLA ITALIA

PIZZA	
MARGARITA PIZZA	AED 50
(Authentic Italian pizza crust topped with San Marzano, tomatoes, fresh mozzarella cheese fragrant basil leaves a drizzle olive oil & sea salt)	
OVEN ROASTED VEGETABLE FARMHOUSE PIZZA	AED 55
(Loaded with a variety of fresh vegetables including bell peppers sweet corns juicy tomatoes and red onions)	
TANDOORI CHICKEN TIKKA PIZZA	AED 65
(A delightful fusion of Italian & Indian Flavors, with succulent pieces of tandoori chicken tikka with melted mozzarella cheese)	
PANEER TIKKA PIZZA	AED 55
(A delightful fusion of Italian & Indian Flavors, with succulent chunks of paneer tikka with melted mozzarella cheese)	
TANDOORI PRAWNS PIZZA	AED 80
(A delightful fusion of Italian & Indian Flavors, with succulent prawns marinated in flavourful tikka spices with melted mozzarella cheese)	

# MAIN PLATES

• <b>MAIN PLATES NON-VEG</b>		
<b>PURANI DILLI KA BUTTER CHICKEN</b> (Tender barbecued chicken bathed in a velvety, cashew nut and tomato-based gravy in rich and creamy butter.)	<b>AED 70</b>	
<b>MURG TIKKA MASALA</b> (Barbecued chicken pieces along with Indian spices, simmered in a tomato and cashew nut gravy)	<b>AED 70</b>	
<b>MURGH RARA</b> (Mouth-watering fusion of minced chicken and succulent pieces, simmered in a chicken curry masala and Indian spices gravy.)	<b>AED 70</b>	
<b>KASHMIRI ROGANJOSH</b> (Authentic Kashmiri mutton rogan josh prepared in tender pieces of mutton which is simmered in a Kashmiri chilli and yogurt-based gravy.)	<b>AED 80</b>	
<b>BHUNA GOSHT</b> (Mutton pieces simmered with whole spices and chop masala gravy.)	<b>AED 80</b>	
<b>TANDOORI LAMB CHOP MASALA</b> (Barbecued mutton chops simmered with tomato and chop masala-based gravy	<b>AED 90</b>	
<b>MALABAR FISH CURRY</b> (Fried fish simmered in a tomato and chop masala gravy with Indian spices.	<b>AED 70</b>	
<b>KOLAMBI MASALA CURRY</b> (Tiger prawns bathed in a velvety, chop masala and tomato-based gravy.	<b>AED 90</b>	
• <b>MAIN PLATES VEG</b>		
<b>HEADLINES DAL BHUKARA</b> (Overnight slow cooked whole black lentils & red kidney beans with spices, butter & cream.)	<b>AED 55</b>	
<b>PANEER TIKKA BUTTER MASALA</b> (Cottage cheese simmered with headlines special spices and onion, tomato, and cashew nut gravy.)	<b>AED 55</b>	
<b>SUBZ MILONI</b> (Fresh garden green vegetable cooked with Indian spices, onion, tomato)	<b>AED 55</b>	
<b>ROYAL PANEER</b> (A luscious creation of fresh Indian cottage cheese cubes bathing in a creamy tomato and cashew nut gravy, infused with a medley of Indian spices.)	<b>AED 60</b>	
<b>DILLI SE SOYA CHAAP MASALA</b> (Deep fried soya beans pieces simmered in a rich tomato onion and cashew nut gravy.)	<b>AED 55</b>	
<b>TANDOORI BHINDI MAKHAN MASALA</b> (Okra charred to perfection in our tandoor, then simmered in a rich creamy tomato and chopped masala gravy.)	<b>AED 55</b>	
<b>DHABE WAALI DAL TADKA</b> (A Warm comforting bowl of yellow lentils tempered with a sizzling tadka of garlic)	<b>AED 50</b>	

## ANYTIME BITES

<b>KOLKATA KATHI ROLL(PANEER/CHICKEN)</b> (A delicious Indian style wrap stuffed with spiced mix veggies or chicken)	<b>AED 40/50</b>	
<b>FALAFEL SANDWICH</b> (Deep fried falafel stuffed in roll with fresh Ice burg, onion, tomato, and fries on side)	<b>AED 35</b>	
<b>BAIDA ROTI (CHICKEN/MUTTON)</b> (A Mumbai street food delicacy made with minced meat filling wrapped in a thin chapati)	<b>AED 45/50</b>	
<b>EDAMAME</b> (Young soyabeans harvested before they ripen or harden.)	<b>AED 55</b>	
<b>MEXICAN NACHOS VEG/NON-VEG</b> (Tex-Mex culinary dish consisting of tortilla chips covered with cheese.)	<b>AED 45/60</b>	
<b>CHANDNI CHOWNK SE PAPDI CHAT</b> (Crispy fried -dough wafers served with potato, onion and tomato with yogurt, tamarind and coriander chutneys.)	<b>AED 40</b>	
<b>PERI PERI FRIES</b> (Deep fried potato mixing with peri peri spices.)	<b>AED 40</b>	
<b>CHINESE BHEL</b> (Crispy fried noodles mixing with chef's special Chinese sauces.)	<b>AED 40</b>	
<b>CHILLI CHEESE TOAST/ AVACADO TOAST</b> (Bread slices topping with green chilli and cheese or mashed avocado)	<b>AED 40/50</b>	
<b>DIMSOMS</b>		
<b>Broccoli &amp; Water Chestnut with Chilli Oil Sauce DIMSUMS</b>	<b>AED 55</b>	
<b>Chicken 7 Spicy with Soya Chilli Oil Sauce DIMSUM</b>	<b>AED 60</b>	

## FLAVORFUL RICE SELECTIONS

<b>MURGH DUM BIRYANI</b> (Aromatic basmati rice cooked with chicken and whole spices with clarified butter.)	<b>AED 70</b>	
<b>MUTTON DUM BIRYANI</b> (Aromatic basmati rice cooked with marinated mutton, whole spices and clarified butter.)	<b>AED 80</b>	
<b>PANEER MAKHNI BIRYANI</b> (Basmati rice prepare with whole spices and paneer makhani gravy.)	<b>AED 60</b>	
<b>KHUSKA RICE</b> (Aromatic Steam Rice toss with clarified butter)	<b>AED 60</b>	
<b>DAL KHICHDI</b> (Combination of dal, rice, vegetables with clarified butter and Indian spices.)	<b>AED 50</b>	
<b>STEAMED RICE/JEERA RICE</b> (Fluffy basmati rice cooked with aromatic cumin seeds creating a fragment and subtly spiced side dish that perfectly complements any meals.)	<b>AED 35</b>	

## ASIAN SPICE ROUTE

### SHORBA'S

<b>TOMATO DHANIYA SHORBA</b> (A Flavourful Indian Soup crafted from ripe tomatoes and fresh cilantro)	<b>AED 45</b>	
<b>MUTTON SHORBA</b> (Traditional Indian soup simmered to perfection with tender morsels of mutton. Slow cooked with aromatic spices, cumin, coriander, infused with the essence of ginger, garlic, and onions)	<b>AED 50</b>	

## BREAD MEDLEY

<b>ROTI</b> (A Bread made with whole wheat flour.)	<b>AED 6</b>	
<b>NAAN/ BUTTER NAAN/ GARLIC NAAN</b> (A Bread made with refined flour.)	<b>AED 10/12/15</b>	
<b>CHEESE GARLIC NAAN</b> (Stuffed cheese topping with finely chopped garlic brushed with generous layer of melted butter)	<b>AED 18</b>	
<b>LACCHA PARATHA</b> (Paratha is made of layers of dough resting upon each other adding ghee to it)	<b>AED 10</b>	
<b>STUFFED KULCHA</b> (Stuffing of kulcha such as-potato, mix veg, and cottage cheese.)	<b>AED 15</b>	

## BELLA ITALIA

### PASTA

<b>Spaghetti Chicken Parmigiano</b> (Breaded chicken Brest covered in tomato sauce and mozzarella, parmesan cheese.)	<b>AED 70</b>	
<b>SPAGHETTI BOLOGNESE</b> (Spaghetti (long strings of pasta) with an Italian ragu sauce. Made with minced mutton and tomatoes. Served with parmesan cheese.)	<b>AED 80</b>	
<b>PENNE PASTA VEG/CHICKEN/PRAWNS</b> (Penne pasta with (vegetable/ chicken /prawns)alfredo and Arrabbiata sauce.)	<b>AED 55/65/75</b>	

## SWEET ENDINGS

<b>GULAB JAMUN CHEESECAKE</b> (A Dessert made with a soft fresh cheese, topping with sliced Gulab jamun.)	<b>AED 45</b>	
<b>GULAKAND ICE-CREAM</b> (Delightful fusion of traditional Flavors and creamy indulgence)	<b>AED 40</b>	
<b>SIZZLING BROWNIE WITH ICE -CREAM</b> (Hot brownie with ice-cream served in a smoky sizzler)	<b>AED 50</b>	
<b>GAJER HALWA</b> (Carrots simmered in milk, sugar and ghee flavoured with cardamom and garnished with nuts.)	<b>AED 45</b>	
<b>FRUIT PLATTER</b> (A large platter that showcases assorted prepared fresh fruit)	<b>AED 120</b>	