



Ports Line Hotel & SPA

—KIZALEND ZAIDI —

Menu Book

All prices are tax inclusive, please ask for receipt

Indian

TRULY INDIAN SOUPS

1. Tamatar Dhaniya ka Shorba (V)

Authentically stewed tomatoes with a generous helping of green coriander, partially strained.

Tsh.8,000

2. Palak Soup (V)

Creamed spinach soup enriched with a drizzle of fresh cream.

Tsh.8,000

3. Gosht Ki Yakhni (V)

Influenced by the Kashmir province, Yakhni has the goodness of mutton and the subtle flavors of Indian herbs and spices.

Tsh.9,000

4. Murgh Ka shorba (V)

Derived from the Mughlai cuisine, shorba is a semi strained soup with the fundamental essence of the stewed ingredients.

Tsh.9,000



CHAAT- INDIAN APPETIZERS

(Fun-filled tangy and appetizing snacks from the streets of Mumbai)

5. Samosa Chaat(V)

Vegetable Punjabi Samosa sumptuously drizzled with savory and sweet sauces, garnished with chick- peas

Tsh.8,000

6. Sev Puri (V)

Crispy fritters dressed in sweet and savory sauces, garnished with Sev and fresh green coriander.

Tsh.8,000

7. Paani Puri (V)

Spherical and hollow puffed crispy fritters, filled with a mixture of spiced potatoes, mild onion and chick- peas, served with tangy flavored mint water and tamarind chutney.

Tsh.8,000

8. Dahi Batata Puri (V)

Spherical puffed fritters stuffed with tempered potatoes mixture topped with yoghurt, coriander and tamarind chutney.

Tsh.9,000

9. Pav Bhaji (V)

A delicious mix of butter-mashed vegetables simmered in a rich gravy, served with home-baked bread.

Tsh.9,000

10. Vada Pav (V)

Home-baked buns stuffed with golden fried potato patty, lined with traditional dry chutney powder and served with fried and salted green chilies.

Tsh.9,000

DOSAS

(An absolute favorite from the southern region of India served with chutney and sambar)

11. PaperDosa (V)

Thin, rice and lentil crepes made on a traditional skillet with a drizzle of oil.

Tsh.12,000

12. PlainRava Dosa (V)

Very crisp-textured thin crepes prepared from semolina and rice flour.

Tsh.13,000

13. MasalaDosa (V)

Thin rice and lentil crepes filled with spiced and tempered roughly mashed potatoes. A classic of south India.

Tsh.15,000

14. Onion Rava Dosa (V)

Very crisp-textured thin crepes prepared from semolina and rice flour, enhanced with onion, green chili and fresh green coriander.

Tsh.15,000

15. Mysore Masala Dosa (Utthapam)(V)

Rice and lentil pancakes topped with tomatoes.

Tsh.16,000

16. Rava MasalaDosa (V)

Very crisp-textured thin crepes prepared from semolina and rice flour stuffed with spiced potatoes.

Tsh.17,000

17. ChickenTikka Dosa

Thin rice and lentil crepes, stuffed with traditional tandoori chicken tikka.

Tsh.19,000

18. Mutton Kheema Dosa

Thin rice and lentil crepes stuffed with minced and spiced mutton.

Tsh.20,000

VEGETABLE STARTERS

19. Samosas (2 pcs)

Spiced potato and peas pastry fried to perfection.

Tsh.7,000

20. Mirchi Bhaji

Bell peppers dipped into a flavored chickpea flour batter and golden fried to perfection.

Tsh.12,000

21. Vegetable Pakoda

An assortment of seasonal vegetables dipped into a spiced chickpea flour batter.

Tsh.12,000

22. Hara Bhara Kebab

Deliciously spiced, pan-grilled potato cakes enriched with spinach, green peas and cottage cheese.

Tsh.12,000

23. Classic Paneer Tikka

A classic soft marinated cottage cheese with tandoori spices

Tsh.15,000

24. Kurkure Paneer Tikka

Soft marinated cottage cheese with tandoori spices and coated with crispy poppadam.

Tsh.16,000

25. Crispy Corn

Baby corn coated in a marinated spiced blend and tossed in the wok with capsicums, onions and fresh chillies.

Tsh.16,000



CHICKEN STARTERS

26. Classic Chicken Tikka

An all-time favorite chicken marinated in traditional Indian spices and hung yoghurt. Skewered and tandoor-roasted with rinds of tomato and squares of onion for that earthy flavour.

Tsh.19,000

27. TandooriChicken

Marinated juicy chunks of chicken in tandoori spices, roasted in Tandoor and garnished with fresh herbs.

Tsh.19,000

28. Chicken Malai Tikka

Succulent chunks of chicken marinated in heavy cream, cashew nut paste and chef's secret ingredients. Skewered and roasted in Tandoor.

Tsh.19,000

29. Chicken Reshma Kebab

Succulent chunks of chicken marinated in a blend of sour cream, yoghurt, cashewnut paste and roasted in Tandoor.

Tsh.20,000

30. Chicken Kali Mirch Kebab

Tender chunks of chicken marinated with crushed peppercorns, skewered and roasted in Tandoor, basted and charred for an extra smoky flavor.

Tsh.20,000

31. Chicken Hariyali Kebab

Sumptuously marinated chicken cubes in coriander and spices, skewered and roasted in Tandoor and finished with butter and chat spices.

Tsh.20,000

32. Chicken Seekh Kebab

Chicken mince marinated in hand-ground spices molded onto skewers and roasted in Tandoor.

Tsh.19,000

33. Afghani Tangdi Kebab

Succulent chicken drumsticks marinated in spices and yoghurt. Skewered and grilled over charcoal.

Tsh.22,000

MUTTON STARTERS

34. Mutton PepperFry

Tsh.22,000

Pieces of free range mutton cooked in a traditional South Indian style in a wok with freshly ground whole pepper and selected spices.

35. Mutton Seekh Kebab

Tsh.22,000

Cleaver-minced fresh mutton marinated, seasoned and molded onto skewers and roasted in Tandoor.

36. Mutton Sukha

Tsh.22,000

Tender morsels of free-range mutton , simmered in a blend of South Indian spices till the cooked juices are retained in the meat leaving a dry texture

SEAFOOD STARTERS

37. TandooriMahi Tikka

Tsh.19,000

Morsels of the Nile Perch, gently marinated with yoghurt, carom seeds spices- skewered and roasted in Tandoor.

38. Fish Koliwada

Tsh.19,000

Fresh catch of the day marinated in traditional spicy koliwada (western region) spices, fried with a film of rice flour.

39. Prawns PepperMasala (Upon Availability)

Tsh.22,000

Golden fried prawns tossed with coarsely crushed peppercorns and a spicy Indian sauce.

40. Tandoori Prawns (Upon Availability)

Tsh.22,000

Prawns marinated in tandoori spices and char grilled in the Tandoor for that earthy flavor.

MAIN COURSES

41. Bombay Jeera Aloo (V)

Soft boiled potato dices tossed in a wok on high flame flavored with cumin, mustard seeds and curry leaves.

Tsh.15,000

42. Subz Bahaar(V)

Mother's own recipe from the heart of India. Mixed seasonal vegetables prepared with oodles of love.

Tsh.16,000

43. Vegetable Kadhai(V)

Home style assortment of seasonal vegetables, tempered and cooked in a wok and a hearty masala gravy.

Tsh.16,000

44. Vegetable Makhanwala (V)

Season's selected vegetables cooked in onion and tomato blended creamy sauce that can be a favorite for any palate.

Tsh.16,000

45. Vegetable Malai Kofta (V)

Mashed seasonal vegetable dumplings mixed with chickpeas flour and deep-fried. These soft dumplings are simmered in a creamy almond and cashew nut-based sauce.

Tsh.18,000

46. Navratan Korma (V)

A silky seasonal mixed vegetable curry that's delicious as well as nutritious. With a generous addition of cream, yoghurt and mild spices for a subtle undertone of flavors that can be a gourmet's delight.

Tsh.18,000

47. Paneer Butter Masala

Fresh cottage cheese cubes delicately spiced and cooked in a creamy tomato sauce, topped with butter and fresh cream. An all-time vegetarian favorite.

Tsh.18,000

48. Palak Paneer(V)

Fresh cottage cheese cubes simmered in blanched and blended spinach. Cooked with tomatoes and mild spices to bring out the goodness of greens.

Tsh.18,000

49. Paneer Bhurjee (V)

Coarsely minced Indian cottage cheese, sauteed with fine diced onions and tomatoes, seasoned with a blend of traditional Indian spices simmered and garnished with fresh herbs.

Tsh.18,000

50. Shahi Paneer (V)

Fresh Indian cottage cheese cubes simmered in a rich onion, tomato and cashew nut paste and topped with butter and fresh cream.

Tsh.19,000

51. Paneer Kadai (V)

Cottage cheese cubes cooked with whole dices of capsicum, onions and whole spices in onion and tomato pepper sauce.

Tsh.19,000

DAALS

52. Daal Tadka (V)

Traditional yellow lentils soaked and simmered with flavors of tempered garlic, cumin and fresh green coriander.

Tsh.15,000

53. Daal Hariyali (V)

Multi-nutrient mixed lentils simmered with spinach, fenugreek leaves and finished with aromatic spices and butter/ghee.

Tsh.15,000

54. Daal Makhani (V)

Black lentils, soaked and simmered over slow fire with a secret Punjabi recipe garnished with heavy cream and butter.

Tsh.15,000

CHICKEN

55. Classic Butter Chicken

Select pieces of boneless chicken gently simmered in a rich creamy tomato sauce, sweetened by caramelization, topped with fresh cream and butter.

Tsh.23,000

56. Chicken Tikka Masala

A world famed concoction of boneless chicken morsels roasted in Tandoor, cooked in a mildly spiced and creamed tomato gravy. The smoky flavors laced with the mild tanginess are a must to savour.

Tsh.23,000

57. KadhaiChicken

Select chicken pieces cooked in a Kadhai with whole spices , bell peppers, tomatoes and onions in a blended Indian style gravy.

Tsh.23,000

58. Chicken Korma

Free-range chicken cooked in onion and tomato blended sauce finished with coconut cream and garnished with fresh curry leaves.

Tsh.23,000

59. Chicken Saag wala

Chicken breasts simmered with blended-blanchend spinach lacedwith tomatoes and spices- topped with cream.

Tsh.23,000

60. Chicken Kolhapuri

Select chicken pieces simmered in traditional Kolhapuri spices- famed to leave a trace of flavor and heat on your palate.

Tsh.23,000

61. Mumbai Spices Chicken Curry

Pieces of chicken cooked in a thin onion gravy , flavored with Indian garam masala and fresh coriander.

Tsh.25,000

MUTTON

62. Roganjosh

Tender morsels of fresh goat meat simmered with an aromatic concoction of spices cooked in the style of migrants to India from Persia; a Mumbai Spices specialty.

Tsh.24,000

63. Gosht Rara

Mutton leg pieces hand-rubbed with a spice blend, and simmered till tender and infused with spices.

Tsh.25,000

63. Mutton Masala (Mumbai Style)

Succulent pieces of farm fresh mutton cooked with the traditional spices making it a landmark in this journey of flavors.

Tsh.25,000

64. Mumbai Spices Mutton Curry

Pieces of Mutton cooked in thin onion gravy flavored with Indian garam masala and garnished with fresh coriander.

Tsh.25,000

65. Kheema Hyderabadi

Minced mutton prepared with Hyderabadi spices and condiments.

Tsh.25,000



SEA FOOD (UPON AVAILABILITY)

66. Fish Masala

Fried fish filets cooked in an onion and tomato blended sauce flavored with mustard seeds and coriander leaves.

Tsh.20,000

67. Konkan Fish Curry

Fish filets cooked in a delicately tangy Goan curry paste and finished with coconut milk.

Tsh.20,000

68. Jhinga Hara Masala

Fiery prawns cooked on a griddle in a bed of onions, tomato, fresh green coriander, lemon juice and fresh Indian spices.

Tsh.24,000

69. Prawns Goan Curry

Deveined prawns cooked in a delicate yet tangy Goan curry paste and finished with coconut milk.

Tsh.24,000

70. Prawns Masala

Fresh prawns cooked in an onion and tomato-based masala gravy and garnished with fresh herbs and Indian spices.

Tsh.25,000



RICE-BOWL TREATS

71. Jeera Rice

Basmati rice tempered with cumin seeds and cooked over a slow flame for the flavors to mingle.

Tsh.8,000

72. Plain Rice

Long grain rice steam-cooked to perfection.

Tsh.8,000

73. Vegetarian Pilau

Basmati rice and fresh vegetables cooked over medium flame with cloves, cardamom and cinnamon, ending in your plate as a mildly fragrant comfort meal. Served with achar and vegetable raita.

Tsh.15,000

74. Vegetable Biryani

Long grain rice and fresh vegetables cooked on a slow fire sautéed with herbs and spices, topped with fried onions in a secret traditional Mughlai style. Served with vegetable raita.

Tsh.15,000

75. Egg Biryani

Long grain rice, fresh vegetables and soft boiled eggs cooked on a slow fire, sautéed with herbs and spices in a secret traditional Mughlai style. Served with vegetable raita.

Tsh.16,000

76. Chicken Biryani

Long grain rice and cubes of marinated chicken cooked on a slow fire sautéed with herbs and spices, in a secret traditional Mughlai style. Served with vegetable raita.

Tsh.18,000

77. Mutton Biryani

Long grain rice and farm-bred goat meat cooked on a slow fire sautéed with herbs and spices, topped with fried onions in a secret traditional Mughlai style. Served with vegetable raita.

Tsh.20,000

78. Mumbai Fish Tawa Biryani	Tsh.20,000	86. Garlic Onion Naan	Tsh.5,000
Long grain rice along with fresh marinated and fried fish cooked on a slow fire, finished off on a skillet in a traditional Mumbai style. Served with vegetable raita.			
79. Mumbai Tawa Prawns Biryani	Tsh.22,000		
Long grain rice along with fresh marinated and fried prawns cooked on a slow fire, finished off on a skillet in a traditional Mumbai style. Served with vegetable raita.			
INDIAN BREADS			
80. Tandoori Rotis	Tsh.3,000	87. Roasted Papad	Tsh.4500
Whole wheat flat bread baked in Tandoor.			
81. Naan	Tsh.4,000	88. Fried Papad	Tsh.5000
Yoghurt-leavened white flour based flat bread baked in Tandoor.			
82. Paratha	Tsh.4,000	89. Masala Papad	Tsh.6000
Flaky and crispy whole wheat multi-layered flatbread cooked in Tandoor or the skillet as per your choice.			
83. Stuffed Kulcha	Tsh.4,000	90. Raita-(cucumber/mix veg./boondi/mint)	Tsh.9000
Naan stuffed with minced vegetables and cottage cheese and baked in Tandoor.			
84. Missi /Besani Rotis`	Tsh.4,500	Grated or chopped either of the above mixed with homemade yoghurt.	
Chickpea flour flat bread, golden yellow in color and having a mild nutty smell baked in Tandoor or the skillet as per your choice.			
85. Laccha Methi Paratha	Tsh.4,500		
Flaky and crispy whole wheat multi-layered flatbread kneaded with farm fresh fenugreek, chopped coriander and green chillies, cooked in Tandoor or the skillet as per your choice.			

SINFUL SWEETNESS

91. Gulab Jamun(3pcs) A classic Indian dessert. Roundels of reduced milk solids, flavored with a hint of cardamom flash fried till dark golden brown and soaked in sugar syrup.	Tsh.9,000
92. Suji Ka Halwa Fine semolina or cream of wheat (farina), ghee, sugar and nuts.	Tsh.10,000
93. Kheer Rice cooked with milk, milk solids and crushed cashews.	Tsh.10,000
94. Ice Cream Ask the attendant for available flavors.	Tsh.10,000
95. Toffee Banana An oriental delicacy of ripe plantain tossed in caramelized sugar and roasted sesame seeds.	Tsh.11,000
96. Kesariya Phirni Broken rice simmered in saffron flavored milk and set in a bowl to cool.	Tsh.12,000

FOR THE PARCHED THROATS BEVERAGES

97. Soda Choice of Pepsi Products.	Tsh.2,000
98. Fresh Juice Choice of Orange, Watermelon, Pineapple or Carrot.	Tsh.8,000
99. Fresh Lime (club soda/water) Fresh lime with an option of sweet or salted.	Tsh.6,000
100. Sweet or Salted Lassi A yoghurt based drink, either sweet or salty, flavored with earthy spices.	Tsh.7,000
101. Mango Lassi A yoghurt based drink flavored with sweet mango.	Tsh.8,000
102. Fresh Lemonade Fresh sweet and chilled lemonade, garnished with mint.	Tsh.8,000
103. Mumbai Special Cutting Chai Traditional Indian tea boiled with light ginger and cardamom.	Tsh.8,000
104. Coffee Americano, Espresso, Macchiato, Cappuccino, Latte.	Tsh.9,000



INDO CHINESE

SOUPS

Corn Soup (V)	8,000
Vegetable Clear Noodle Soup (V)	8,000
Vegetable Hot and SourSoup (V)	9,000
Sweet Corn Chicken Soup	11,000
Chicken Mon Chow Soup	11,000
Clear Chicken Soup	11,000
Chicken Noodle Clear Soup	11,000
Hot and SourChicken Soup	12,000

STARTERS

Vegetable Manchurian Dry (V)	12,000
Chilli Garlic Potatoes (V)	13,000
Vegetarian Spring Rolls(V)	15,000
Chilli PaneerDry (V)	16,000
Chilli Baby Corn (V)	16,000
Chicken China Town	16,000
Chicken Lollipop	16,000
Chilli Chicken Dry	17,000
Spicy Crispy Chicken	17,000

MAIN COURSES

Paneer Chilly Gracy (V)	15,000
Chicken in Hot Garlic Sauce	16,000
Chicken Sweet & Sour	16,000
Mutton in Garlic Sauce	17,000
Fish Manchurian Gravy	18,000
Fish Sweet &Sour	18,000
Prawns Manchurian (Upon Availability)	22,000
Prawns in Hot Garlic Sauce (Upon Availability)	22,000

RICE

Vegetable Fried Rice	8,000
Plain Rice	8,000
Egg Fried Rice (V)	9,000
Chicken Fried Rice	10,000

NOODLES

Vegetable Hakka Noodles (V)	9,000
Chilli GarlicVeg Noodles (V)	10,000
Chicken Hakka Noodles	10,000
Chicken Chilli Garlic Noodles	15,000
Chicken Singapore Noodless	16,000

CONTINENTAL

STARTERS

Chips Mayai	10,000
A local fun snack of fries coated with eggs	
Chicken Nuggets	14,000
Bite size pieces of tender chicken breasts coated in seasoned bread crumbs	
Fish Fingers	16,000
Chunky slices of fish seasoned and rolled in bread crumbs	
Chicken Wings	16,000
8 pieces crispy wings, BBQ or roasted	
Crispy Prawns (Upon Availability)	18,000
Deep fried king prawns coated with bread crumbs	
Golden Calamari(Upon Availability)	18,000
Batter fried calamari	

SALADS

Kachumbari	6,000
A local favorite made with mixed tomatoes, onions and chilli peppers	
Green Salad	9,000
Cucumber, tomato, onions and lettuce with lemon and olive oil dressing	
Caesar Salad	10,000
Fresh lettuce with croutons and our creamy ranch dressing topped with grilled chicken	

SANDWICHES (grilled and served with fries)

Classic Cheese (V)	6,000
Tomato and cheese	
Veg Delight (V)	8,000
Tomato, lettuce, cucumber, green chillies and cheese	
Cheese Steak	10,000
Thin slices of steak with melted cheese	
Chicken & Mayo	10,000
Chunks of chicken with mayonnaise	
Spicy Chicken	10,000
Roasted chicken with onions, green peppers and cheese	

BURGERS(served with fries)

Veg Burger (V)	13,000
Beef Burger	15,000
Chicken Burger	15,000

PASTA

Arabiatta (V)	23,000
Tomato sauce and parmesan cheese	
Napolitana	23,000
Chicken, fresh mushrooms, capsicum and parmesan cheese	
Bolognese	23,000
Tomato sauce, beef and parmesan cheese	16,000

MAINS (served with your choice of side)

Traditional Fish & Chips	18,000
Grilled Fish in Lemon Butter Sauce	22,000
Grilled BBQ Chicken Breast	25,000
Roasted Chicken	25,000
Fillet Steak	35,000
Sirloin Steak	40,000
T-Bone Steak	40,000

SIDES

Traditional Garlic Bread (4pcs)	5,000
Cheese Garlic Bread (4pcs)	5,000
Mashed Potatoes	5,000
French Fries	5,000
Spicy French Fries	6,000
Vegetable Platter	10,000

**PIZZA****Margherita (V)**

Tomato, Basil and Cheese

**SMALL (4pcs)
5,000****LARGE (8pcs)
12,000****BOMBA
30,000****Vegetariana (V)**

Tomato, Mushroom, American Corn, Capsicum, Oregano and Cheese

7,000**18,000****45,000****Crisp N Lite (V)**

Tomato, Onion, Capsicum, Green Chillies and Cheese on a Thin Base

7,000**18,000****45,000****Supreme Veg (V)**

Tomato, Onion, Baby Corn, Capsicum, Mushroom, Black Olives and Cheese

7,000**18,000****45,000****Smokies 5 (V)**

Choice of any 5 Vegetable toppings

7,000**18,000****45,000****Sweet N Spicy Veggies (V)**

Tomato, Onion, Carrots, Capsicum, Baby Corn, Sweet Chilli Sauce and Cheese

7,000**18,000****45,000****Fiery Paneer (V)**

Tomato, Onion, Paneer, Creamy Spicy Marinade, Jalapenos and Cheese

9,000**20,000****48,000****Paneer Chilli (V)**

Tomato, Onion, Paneer, Capsicum, Green Chillies and Cheese

9,000**20,000****48,000****Schezwan Veg (V)**

Tomato, Onion, Baby Corn, Capsicum, Spring Onion, Hot Schezwan Sauce and Cheese

9,000**20,000****48,000****Roast Chicken**

Tomato, Onion, Roast Chicken and Cheese

10,000**22,000****50,000**

CONTINENTAL

Chicken Tikka	10,000	22,000	50,000
Tomato, Onion, ChickenTikka, Coriander and Cheese			
Sweet N Spicy Chicken	10,000	22,000	50,000
Tomato, Onion, Chicken, Capsicum, Sweet Chilli Sauce and Cheese			
Fiery Chicken	10,000	22,000	50,000
Tomato, Onion, Chicken, Creamy Spicy Marinade, Jalapenos and Cheese			
Chilli Chicken	10,000	22,000	50,000
Tomato, Onion, Chicken, Spring Onion, Green Chillies and Cheese			
Schezwan Chicken	10,000	22,000	50,000
Tomato, Onion, Chicken, Spring Onion, Hot Schezwan Sauce and Cheese			
Barbecued Chicken	10,000	22,000	50,000
Tomato, Onion, Barbecued Chicken, Mushroom and Cheese			
Chicken Hawaiian	10,000	22,000	50,000
Tomato, Onion, Barbecued Chicken, Pineapples, Jalapenos and Cheese			
Mexicana	10,000	22,000	50,000
Tomato, Onion, Hot Chicken, Chicken Salami, Mushroom, Capsicum and Cheese			
Chicken Bonanza	10,000	22,000	50,000
Tomato, Onion, Spicy Chicken Sausage, Barbecued Chicken, Jalapenos and Cheese			
Pepperoni	10,000	22,000	50,000
Tomato, Onion, Beef Pepperoniand Cheese			

Make Your Own Pizza

(Add any Veg Toppings - (Small - 2,000, Large - 3,000, Bomba - 4,000)
 (Tomato/Onion/Capsicum/Corn/Mushroom/Olives/Pineapple/Jalapenos/Green Chillies/Cheese)

Make Your Own Pizza

(Add any Non-Veg Toppings - (Small - 3,000, Large - 4,000, Bomba - 5,000)
 (Chicken/Chicken Sausage/Chicken Salami/BeefPepperoni)