



Authentic Dum Pukht Delicacies

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12 NOON - 4 PM

6:30 PM - 12:30 AM

STARTERS

Veg.

Peele Mirch Ka Paneer Tikka ★ ●

Chargrilled cottage cheese marinated with tandoori masala, yoghurt, bell peppers & topped with yellow chilli powder

525



Threesome Paneer Tikka

Blend of fermented chilli, basil and yellow masala paneer tikka cooked in clay pot oven

525

Tandoori Cheesy Broccoli ★ ●

Broccoli florets marinated in cream cheese infused with cardamom & white peppercorns

525

Bharwan Tandoori Khumb

Fresh button mushrooms stuffed with cheese, jalapenos & American corn, marinated in yoghurt & house spices

425

Subz Seekh Kebab

Seasonal minced vegetables flavored with fresh herbs, dried mango & royal cumin

395

Rajma Ki Galouti ★

Soft cooked rajma blended in Awadhi spices, smoked & finished with kewra water

455

Non Veg.

Lahori Boti ★★

Melt in the mouth morsels of boneless mutton chunks slow cooked in homemade spices & desi ghee

525

Kurkure Jodhpuri Mirch ★ ●

Crispy fried padrón peppers stuffed with cheese

455

Firangi Paneer Tikka ★ ●

Peri peri spiced paneer cooked in clay pot oven

795

Tandoori Butter Garlic Prawns ★

Garlic flavoured prawns cooked in clay oven, drizzled with melted butter

745

Lucknowi Tundey Ke Kebab ★

Traditional galouti kebab flavored with saffron & screw pine water, served on a bed of ulta tawa paratha

795

MAIN COURSE



Veg.

Kofta Dilkhush

Homemade cottage cheese dumplings cooked in a rich cream & cashewnut based tomato gravy

495

Butter Paneer ★ ●

Cottage cheese cubes cooked in a rich creamy tomato gravy with butter

525

Paneer Tikka Masala ★★

Cottage cheese tikka cooked with bell peppers in an onion-tomato based gravy

525

Multani Paneer Rara Masala ★

Stuffed paneer cooked in tomato based rara masala, finished with cream

525

Subz Diwani Handi ●

Bell peppers, french beans, baby corn, green peas, carrots & mushrooms cooked in an onion based gravy with saffron & khoya

495

Kumbh Dum Dama Dum ★

Farm fresh button mushrooms slow cooked in a tomato & cashew nut based aromatic gravy infused with fennel & dried ginger

555

Aloo Methi

Potatoes tossed with fenugreek leaves & house spices

455

Palak Singhada Makhana ★

Creamy spinach cooked with water chestnut & lotus seeds finished with butter

455

Dal Makhani ★

Whole black lentils cooked overnight in butter & cream

305

Double Dal Tadka ●

Yellow lentils cooked to perfection blended with cream, tempered with garlic & chilli

275



Dum Pukht Kakori

A delicate kebab of finely minced mutton flavored with cloves & cinnamon, wrapped around a skewer & chargrilled

795

Jhalandari Tandoori Murgh ★★

Classic tandoori chicken marinated in tandoori masala & yoghurt, served bone-in

545 / 425

Peshawari Murgh Tikka

Boneless chunks of chicken marinated with yoghurt, flavored with garlic & yellow chilli powder

545

Murgh Chandi Tikka ★

Chicken tikka marinated in an aromatic mixture of yoghurt, cream & cheese and char grilled

545

Firangi Chicken Tikka ★ ●

Boneless chicken leg in a sweet & spicy marinade with pineapple, cooked in a tandoor

545

Handi Nimbu Chicken ★

Lemon flavored chicken cooked in sealed clay pot and with notes of green chilli and cream

595

Black Pepper Fish Tikka

Fresh black pepper crusted fish cooked in tandoor and drizzled with melted butter and homemade chat masala

695

Non Veg.



Gosht Korma Shahjahani ★

Boneless mutton chunks cooked with caramelized onions & nuts in a saffron infused gravy

795

Dum Handi Ka Gosht ★ ●

Mutton curry flavored with fried onions, house spices & tomatoes, cooked in dum clay pots

795

Butter Chicken ★

Grilled chicken cooked in a cashew nut based tomato gravy infused with cream & butter

525

Chulhey Ka Dum Murgh ★ ●

Punjabi chicken curry cooked in dum style with house spices, tomatoes & boiled egg

595

Laal Mirch Ki Machli ★★

Fillet of fish cooked in an onion, tomato & red chilli based gravy

695

Dum Ka Jhinga

Jumbo prawns cooked in an aromatic cashew nut based gravy

745

SIGNATURE BIRYANIS & PULAOS

Veg.

Bombay Style Paneer Tikka Biryani ★ ●

Chargrilled cottage cheese cubes layered with aromatic basmati rice & cooked in a dum sealed pot

525

Nizami Subz Biryani ●

Exotic vegetables, cooked in spicy masala, layered with aromatic basmati rice & cooked in a dum sealed pot

445

Dum Ke Chole Biryani ●

Soft cooked kabuli chana layered with aromatic basmati rice & cooked in a dum sealed pot

395

Zaituni Subz Biryani ★

Exotic vegetables, water chestnut & olives cooked in spicy masala, layered with aromatic basmati rice & cooked in a dum sealed pot

525

Kathal Biryani ★

Raw & tender jackfruit cooked in a yellow chilli jhol & topped with fragrant basmati rice

525



Non Veg.

Yakhni Dum Gosht Biryani

695

Basmati rice simmered with mace, ittar & kewra flavored lamb cooked in a dum sealed pot

Dum Gosht Biryani ★ ●

695

Mutton cooked in a traditional style, topped with fragrant biryani rice in a dum clay pot

Firangi Chicken Tikka Biryani ★ ●

595

Chargrilled chicken tikka layered with aromatic basmati rice & cooked in a dum sealed pot

Kundan Kaliya Murgh Biryani

595

Chicken cooked with yoghurt & onions in a dum sealed pot with aromatic basmati rice

Egg Masala Dum Biryani

395

Eggs cooked in onion & tomato masala with aromatic basmati rice



SIDES

Jeera Pulao

Steamed rice tossed with cumin, coriander leaves & ghee

215

Mirch Ka Salan

Jalapeno chillies cooked in a peanut & coconut based curry tempered with mustard seeds, curry leaves & whole red chillies

315

Raita

Burhani • Boondi • Pineapple

Yoghurt flavored with roasted cumin, rock salt & garlic

225

INDIAN BREADS

Tandoori Roti

Whole wheat bread baked in a tandoor

50

Pyaaz Mirch Ki Roti

Whole wheat bread topped with onions & chillies

75

Laccha Paratha

Plain • Mint • Ajwain • Red Chilli Flakes
Whole wheat bread

95

Naan

Garlic • Butter • Chilli Garlic
Refined flour bread flavored with garlic / butter

105

Bharwan Cheese Naan ★

Refined flour bread stuffed with cheese

125

Warqi Paratha ★

Saffron flavored layered bread with cardamom & sugar

105



DESSERTS

Gulab Jamun

Deep fried milk dumplings dipped in sugar syrup & garnished with nuts

245

Kesar Da Phirni ★

Rice pudding flavored with saffron, cardamom & nutmeg, garnished with almonds & pistachios

295

Lachha Rabdi

Thickened sweet milk dish flavored with cardamom

345

Litchi Ki Tehri ★

Litchi cooked in reduced milk and nuts

345

BEVERAGES

Mango Lassi

Yoghurt based sweet drink, flavored with mango

175



Sweet Lassi

Yoghurt based sweet drink

175

Rose Lassi

Yoghurt based sweet drink, flavored with rose syrup and water

175

Shikanji

Lemon based sweet, salty and tangy drink with chia seeds

155

Kala Khatta

Classic favourite street drink

155

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