



## *Soup*

### **MURG YAKHNI**

Chicken, slow cooked and simmered in a broth  
with spices and herbs.

**AED 30.00**

### **MUTTON YAKHNI**

Lamb, slow cooked and simmered in a broth  
with spices and herbs  
**AED 35.00**

### **DAL KA SHORBA**

Blend of yellow lentils and fresh herbs garnished  
with basmati rice  
**AED 30.00**

### **TAMATAR KA SHORBA**

Fresh Tomato soup garnished with fresh coriander  
and crushed Cumin seeds  
**AED 30.00**

### **PALAK SHORBA**

Freshly grounded spinach cream with  
a buttery touch of garlic  
**AED 30.00**





## Salad & Raita

### TANDOORI MURG SALAD

Shreds of tandoori chicken tossed with onions,  
Sweet bell peppers, mint and fresh coriander

AED 49.00

### Paneer Chatpata Salad

Sliced paneer tossed with onions, sweet bell peppers,  
Mint and fresh coriander

AED 49.00

### ALOO CHANA CHAAT

Chickpeas and potatoes, tossed with Indian spices, onions,  
coriander, ginger and tamarind chutney

AED 35.00

### GREEN SALAD

Sliced onion, cucumber, tomato, and carrot served  
with green chilies and lemon

AED 19.00

### KACHUMBER

Diced vegetables with a lemon and pepper dressing

AED 19.00

### DAHI PAKODI

Dumplings of lentil soaked in yoghurt flavored  
With rock salt and roasted cumin

AED 25.00

### DAHI KA RAITA

Fresh yoghurt served plain or  
With cucumber or boondi

AED 19.00





## *Appetizer*

### **MACHLI AMRITSARI**

Fish marinated in Indian spices, golden fried  
with fenugreek leaves and ajwain

AED 89.00

### **SHAMMI KEBAB**

Minced lamb cutlets seasoned with onion, chilies,  
and cardamom

AED 69.00

### **METHI MAKAI KEBAB**

Corn and fresh fenugreek cutlets

AED 45.00

### **BHARWAN KHUMB**

Fresh mushrooms stuffed with  
cottage cheese batter fried

AED 40.00

### **ONION BHAJIA**

Onion fritters rolled in gram flour  
and deep fried

AED 35.00

### **PANEER PAKODA**

Indian cottage cheese, coated with  
spiced gram flour batter and fried

AED 40.00

### **KURKURI BHINDI**

Crisp okra batter fried with  
a sprinkling of chaat masala

AED 35.00





## Tandoori Appetizer

### NON-VEG TANDOORI PLATTER

Chef's selection of Prawn, Fish, Chicken  
and Lamb kebabs

AED 99.00

### ANGARE LOBSTER

Fresh lobster in a marinade of special spices and  
grilled to perfection in the tandoor

AED 160.00

### TANDOORI JHINGA

Gulf plump shrimps in a refreshing marinade of ajwain (carom seeds)  
served with fresh lemon juice

AED 99.00

### HAMMOUR KA TIKKA

Chunks of fresh hammour matured  
in a marinade of mustard oil, gram flour and yoghurt

AED 89.00

### TANDOORI POMFRET

Whole pomfret marinated in a special blend of tandoori spices  
and grilled in the clay oven

AED 89.00

### ADRAKI MUTTON CHAAP

Baby lamb chops marinated and barbecued  
With spices, fresh coriander and fresh ginger

AED 99.00

### GOSHT SEEKH KEBAB

Skewered kebab of minced lamb flavored  
with cardamom, cloves, ginger and coriander

AED 69.00

### GILAFI KEBAB

A juicy lamb kebab flavored with spices, fresh ginger  
and coated with onion and peppers

AED 69.00

### BOTI KEBAB

Tender lamb chunks marinated in  
Chef's special sauce and grilled on skewers

AED 69.00

### MURG TANDOORI

Tandoori chicken marinated in yogurt, spice  
And grilled to perfection

AED 59.00

### MURG TIKKA

A tandoor delicacy of boneless chicken marinated  
with spices and yoghurt

AED 59.00





### ZAFRANI MURG MALAI TIKKA

Saffron flavored creamy chicken kebab marinated in traditional spices with cheddar cheese

AED 59.00

### MURG SEEKH KEBAB

Chicken mince skewered to perfection flavored with green cardamom and mace powder

AED 59.00

### LASOONI MURG TIKKA

Boneless chicken marinated with garlic, yoghurt and cream topped with the flavor of roasted garlic

AED 59.00

### RESHMI TIKKA

Chicken marinated in cheese, spices and grilled with a coating of gram flour and caramelized sugar

AED 59.00

### MIX TANDOORI VEG PLATTER

Chef selection of vegetarian kebabs

AED 75.00

### PANEER TIKKA

Cottage cheese marinated in traditional fragrant masala of mace and cardamom

AED 49.00

### PANEER MALAI TIKKA

Cottage cheese marinated in ginger, garlic yoghurt, cashew and fresh cream

AED 55.00

### TANDOORI GOBI

Garden fresh cauliflower, onions, sweet pepper marinated in vinegar and spices

AED 49.00

### BHARWAN ALOO

Potatoes stuffed with cheese, raisins and grilled in the tandoor

AED 45.00

### SUBZI SEEKH KEBAB

Skewered kebab of minced fresh vegetables, tandoor spices and green chilies

AED 45.00

### ZANNAT E ZAMEEN

Jumbo Mushrooms marinated in a lip smacking marinade glazed in the tandoor

AED 45.00

### TANDOORI SUBZI

Marinated mushrooms, bell peppers, potatoes and pineapple grilled in the tandoor

AED 45.00





## Main Course Non-Vegetarian

### LOBSTER MASALA

Fresh lobster cooked with onions, tomatoes and spices garnished with green coriander  
AED 155.00

### PRAWN MASALA

Prawns cooked with onion, tomatoes finished with sweet bell pepper  
AED 99.00

### PRAWN CURRY

Goan style prawn curry with coconut milk  
AED 95.00

### MEEN MOILEY

A stew of hammour, simmered in coconut milk tempered with mustard seeds and curry leaves  
AED 75.00

### MACHLI CURRY

Fillet of fresh hammour simmered in yogurt and gravy of onion, tomatoes and spices  
AED 69.00

### CHEF'S SPECIAL NALLI GOSHT

Lamb shank cooked in its own juices with spicy onion and tomato sauce  
AED 89.00

### RARA GOSHT

Boneless lamb and mince lamb with an onion and tomato gravy garnished with coriander  
AED 79.00

### GOSHT PALAK

Lamb cooked in Indian spices to perfection with minced spinach, onion and tomatoes  
AED 69.00

### MUTTON KORMA

Boneless lamb in a cashewnut gravy tempered with hints of garlic  
AED 69.00

### LAMB CURRY

Lamb cubes cooked in onion and tomato gravy garnished with fresh coriander  
AED 69.00





### **ROGAN JOSH**

Lamb cooked in onion gravy with spices from Kashmir  
**AED 69.00**

### **MURG NAWABI**

Tandoori whole tender chicken stuffed with minced meat, rice, boiled egg and dry fruit  
**AED 99.00**

### **MURG MAKHANI**

Chicken cubes simmered in tomato gravy garnished with cream, butter and dried fenugreek  
**AED 65.00**

### **MURG MIRCH MASALA**

Boneless chicken stir-fried with onions sweet bell peppers and tomatoes with Indian spices  
**AED 65.00**

### **MURG PALAK**

Chicken cubes cooked with spinach, Indian herbs & spices  
**AED 65.00**

### **KADAI MURG**

Chicken cooked with onions, bell peppers, tomatoes and whole spices  
**AED 65.00**

### **MURG KORMA**

Boneless breast chicken simmered in a mild cashew gravy  
**AED 69.00**

### **MURG DHANIA**

Boneless chicken cooked in onion gravy with dry coriander seeds  
**AED 59.00**

### **MURG CURRY**

Chicken curry cooked traditionally home-style with onion and tomato paste  
**AED 59.00**

### **EGG CURRY**

Onion and tomato gravy with fried boiled eggs with fresh coriander  
**AED 49.00**





## Main Course Vegetarian

### PANEER MAKHNI

Cottage cheese simmered in creamy tomato gravy  
with Indian spices and fenugreek

AED 55.00

### PANEER JALFRAZI

Batons of cottage cheese, stir-fried with onion,  
bell peppers and tomato

AED 55.00

### PALAK PANEER

Cubes of paneer cooked in spinach with  
hints of buttery garlic

AED 55.00

### PANEER KI BHURJI

Crumbled cottage cheese cooked true Punjabi Style  
with onions and green chilies

AED 55.00

### MALAI KOFTA

Cottage cheese dumplings in creamy onion  
and tomato gravy

AED 55

### PALAK DHINGRI

Creamy spinach flavored with garlic cooked  
with mushroom

AED 49.00

### KHUMB HARA PAYAZ

Fresh mushroom with spring onions, garlic in spinach gravy  
with ginger and cream

AED 49.00

### KADHAI BHUTTEY

Baby corn cooked with onions, peppers tempered  
with dry red chili and coriander seeds

AED 49.00





### **VEGETABLE DARBARI**

Mixed vegetable in spiced onion gravy

**AED 49.00**

### **JEERA ALOO**

Potatoes cooked with cumin and coriander seeds topped with dried mango powder

**AED 49.00**

### **ALOO ACHARI**

Potatoes tossed in mango pickle masala

**AED 49.00**

### **ALOO MATAR**

Potatoes and green peas cooked in spiced onion and tomato masala

**AED 49.00**

### **GOBI KI SABZI**

Fresh Cauliflower cooked with fresh ginger and onions

**AED 49.00**

### **BAINGAN KA BHARTHA**

A charcoal smoked eggplant delicacy, cooked with onions and tomatoes

**AED 49.00**

### **DAL TADKA**

Yellow lentil cooked home style tempered in cumin and pure ghee

**AED 45.00**

### **DAL MAKHNI**

Black lentils blended with tomato puree, ginger, garlic, spices, cream and butter

**AED 49.00**





## Rice Specialities

### DUM KI BIRYANI

Basmati Rice with Lamb or Chicken cooked  
in its own juices with spices and herbs

AED 69.00

### JHINGA BIRYANI

Shrimps cooked with basmati rice and herbs finished  
with saffron and rose water

AED 89.00

### BIRYANI SUBZ BAHAR

Mix of garden fresh vegetables cooked with  
basmati rice, spices and herbs

AED 59.00

### BIRYANI RICE

Long grained basmati rice cooked with  
Indian spices, herbs and saffron

AED 39.00

### KHICHIDI

A combination of rice and dal cooked home-style

AED 39.00

### HARA DHANIA AUR JEERA PULAO

Finest basmati rice tempered with cumin  
and green coriander

AED 35.00

### SAFEED CHAWAL

Steamed basmati rice

AED 29.00





## Breads

### CHOICE OF NAAN

Leavened bread made of refined flour served plain,  
buttered or with garlic  
**AED 15.00**

### TANDOORI ROTI

Unleavened bread made of whole-wheat flour served  
plain or butter  
**AED 12.00**

### MISSI ROTI

Gram flour bread kneaded with green chilly  
and chopped onions  
**AED 19.00**

### CHOICE OF PARANTHA

Flaky layered bread made of  
whole-wheat flour topped with butter or mint  
**AED 19.00**

### KULCHA

Choice of bread stuffed with potato masala  
or cottage cheese  
**AED 25.00**





## Desserts

### GULAB JAMUN

Fried dumpling of reduced milk served  
in rose flavored sugar syrup

AED 35.00

### RASMALAI

Cheese dumplings in reduced milk flavored with saffron  
and garnished with pistachios

AED 35.00

### MALAI PISTA KULFI

A frozen dessert made of reduced milk flavored with  
saffron, garnished with pistachios

AED 40.00

### MANGO KULFI

Indian style mango ice cream

AED 40.00





## *Wine Pairing*

OUR SOMMELIERS HAVE PAIRED SOME OF THE POPULAR DISHES IN OUR MENU WITH WINES

TRY THE STELLA BELLE CHARDONAY WITH THE TANDOORI LOBSTER

PETER LEHMANN EDEN VALLEY RIESLING WITH THE TANDOORI KING PRAWNS

DANIE DE WET LIMESTONE HILL CHARDONAY WITH THE TANDOORI POMFRET AND LASOONI MURG TIKKA

BILLA HAUT COTE DE ROUSSILLION WITH THE CHICKEN TIKKA, TANDOORI CHICKEN

COTES DU RHONE BLANC BELLERUCHE WITH RESHMI TIKKA

CIANTI DEL BARONE RICASOLI WITH THE TENDER LAMB CHOPS

