



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





A ppetizer

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 plum 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

