

Menu

Shorba

Tomato Basil Shorba

Fresh basil flavoured Indian spiced tomato soup, topped with goat cheese cream

18

Murgh Badam Ka Shorba

A rich infusion of almonds in chicken soup, brewed with fresh mint

20

Tikkas & Kebabs

Murgh Tikka

Cubes of chicken marinated with red chili, yogurt and home pounded spices

Half / Full portions

24 / 40

Nimbu Murgh Tikka!

Morsels of chicken delicately flavoured with lemongrass, kaffir lime and jalapenos

24 / 40

Bhatti Ka Murgh

All-time favourite Tandoori chicken

28 / 42

Ajwaini Macchi Tikka

Fish tikka flavoured with carom seeds, spices and chargrilled

28 / 42

Tandoori Malai Lobster!

Lobsters delicately coated with creamy marinade and chargrilled

70

Szechuan Pepper Tandoori Jhinga

Jumbo prawns spiced with Szechuan pepper and cheddar based marinade

28 / 48

Bhune Tamatar Ki Chaamp!

Lamb chop marinated with smoked Spanish tomatoes, flavoured with cinnamon

30 / 48

Malmali Seekh Kebab

Spiced lamb mince rolls flavoured with fresh Indian herbs and spices, skewered and cooked in Tandoor

24 / 38

Khusk Tandoori Raan!

Leg of lamb spiced with rum, pot-roasted in a heady stock spiced with cumin, cardamom, peppercorn and bay leaf, grilled in the Tandoor

34 / 68

Mix Non-Vegetarian Sampler

Nimbu Murgh Tikka, Malmali Seekh Kebab, Ajwaini Macchi Tikka and Szechuan Pepper Tandoori Jhinga

68

Lentil

Yellow Dal Tadka

Yellow lentils generously tempered with cumin and garlic

26

Dal Makhani

Black lentil slow-cooked overnight with tomatoes and garlic, finished with butter and cream

32

Chana Masala

Another specialty from Punjab, white chick pea curry enhanced with crushed pomegranate seeds

26

Tikkas & Kebabs (Vegetarian)

Half / Full portions

Punjabi Samosa (4pcs)

Fried pyramid-shaped pastry shell stuffed with savoury potatoes, served with tamarind chutney

24

Paneer Mattar Ka Tikka!

Cottage cheese slices stuffed with spiced green peas, Philadelphia cheese, roasted cumin and marinated with delicate French herbs

24 / 34

Achari Paneer Tikka

Cottage cheese cubes coated in tangy pickled marinade, chargrilled

26 / 36

Makkai Kaju Ki Seekh

American corn and cashew nut rolls delicately spiced with fenugreek and roasted cumin

24 / 34

Aloo Ki Nazzakat!

Potato barrels stuffed with nuts, marinated and chargrilled

24

Bharwan Tandoor Khumb

Mushrooms destalked and stuffed with a mixture of cheese and coriander, cooked in Tandoor

28

Mix Vegetarian Sampler

Achari Paneer Tikka, Makkai Kaju Ki Seekh, Aloo ki Nazzakat, Bharwan Tandoori Khumb

48

Vegetables

Paneer!

Makhmali Paneer Lababdar – Cottage cheese cooked with onion tomato-based gravy

32

Palak Paneer – Cottage cheese with spinach

32

Paneer Makhani – Cottage cheese with tomato-based gravy

35

Mango Curry!

A unique ripe mango curry from the Mangalore region of India

35

Ajwaini Bhindi

Lady's fingers (okra) pan-cooked generously with diced onions and carom seeds

26

Gobhi Gajar Snow Peas

Assorted stir-fried vegetables comprised of cauliflowers, carrots and snow peas

28

Vegetable Kai Kurma!

Vegetables simmered in a velvety smooth coconut based gravy

28

Baingan Bharta

Oven-roasted eggplant minced and cooked with onions and tomatoes

28

Mushroom Mattar Hara Dhaniya

Mildly spiced mushroom and green pea curry with coriander

24

Lahsooni Palak!

Fresh spinach tempered with garlic, onion and tomatoes

26

Aloo Dum Bhojpuri

Scooped potatoes stuffed with mint flavoured cottage cheese cooked in a rich cashew tomato gravy

26

Aloo Jeera Kastori Methi

Stir-fried potatoes with crushed cumin and fenugreek

24

Subz E Bahar

Assorted vegetables tossed with bell peppers, tempered with crushed coriander seeds and black peppercorns

24



Chef's Recommendation

All prices are subject to 10% service charge and prevailing government taxes.

Menu

Curry Specialties

Classic Mutton Curry

Cubes of lamb cooked with brown onion tomato based gravy

40

Martaban Ka Meat!

'Indian lamb tagine' from Punjab, lamb cooked with pickled peppercorns on slow fire in earthen pot

Murgh Aur Badi Mirch Ka Salan!

From the streets of Hyderabad, chicken cooked on 'dum' in tangy peanut based curry

38

Murgh Makhani

Every Indian's delight, chicken tikkas cooked in rich creamy smoked tomato sauce

38

Murgh Khatta Pyaaz

Chicken cooked with pickled onions and tomato based tangy curry

45

Jhinga Jalandhari

Inspired by Jalandhar, a city in Punjab; prawns tempered with crushed spices and tossed with bell peppers

Fish Masala

Tangy boneless fish in a spicy, thick and delicious masala/gravy with Indian spices

40

Fish Goan Curry!

Chunks of boneless fish cooked on slow fire in a tangy spiced coconut curry

45

Rice

Steamed Basmati Rice

Basmati is a variety of long grain rice famous for its fragrance and delicate flavor

Pulao

A Middle Eastern and Central Asian dish in which the grains are first browned in oil, then cooked in a seasoned broth

Jeera Pulao

Basmati rice tempered with cumin seeds

Side dishes

Mixed Raita

Seasoned yoghurt mixed with cucumbers, onions, tomatoes and Indian spices

Green Salad

Selection of sliced cucumbers, onions, tomatoes and green chillies

Sliced Onions

Biryani!

A rice dish from the Indian subcontinent made from a mix of spices, basmati rice, meat/vegetables and yoghurt

Choices available:

Subz Pudina Biryani – Traditional vegetable biryani flavoured with fresh mint leaves **30**

Dum Murgh Biryani – Traditional chicken biryani cooked on 'dum' **40**

Saufiyani Gosht Ki Biryani – Mutton biryani with flavours of fennel seed **45**

Served with mixed Raita

Breads

Plain Naan / Butter Naan / Garlic Naan **12 / 14 / 14**

Naan resembles pita bread and like pita bread, is usually leavened with yeast or baking powder. Typically, the naan is served hot and brushed with ghee or butter.

Zaituni Naan! **15**

Traditional naan topped with olives

Kulcha **15**

Stuffed naan bread with potatoes, onions or cheese

Tandoori Roti **12**

Generically, the word 'roti' may refer to many different types of round, flat, unleavened bread. Our Tandoori roti is made of wholemeal flour and baked in the Tandoor.

Lachha Paratha **14**

Multi-layered whole wheat bread baked in the Tandoor

Bread Basket **42**

Naan, Garlic Naan, Lachha Parantha and Potato Kulcha

Dessert

Gulkand Rasmalai! **19**

Dumplings made from cottage cheese soaked in sweetened, thickened milk delicately flavoured with cardamom and rose relish

Gulab Jamun **19**

Khoya (reduced milk) balls deep-fried to a golden color and immersed in rose flavored sugar syrup

Gajar Ka Halwa **19**

Traditional Punjabi dessert made with grated carrots and milk



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