

SHURUAAT / APPETIZERS

<b>Jheenga Til Tinka</b> [SF] [E] [G]	12.5
<i>Deep-fried Gulf prawns with sesame seeds, served with sweet chili sauce</i>	
<b>Chowk Ki Tikki</b> [D] [V]	6.5
<i>Pan-fried potato and peas patty, served with tamarind chutney</i>	
<b>Punjabi Samosa</b> [D] [V] [G] [N]	6.5
<i>Deep-fried pastry parcels stuffed with green peas, potatoes, raisins, served with tamarind chutney</i>	
<b>Kachoomber Salad</b> [V]	5.5
<i>Garden fresh vegetables mixed with chaat masala, lemon juice and olive oil</i>	

SHORBA / SOUP

<b>Shorba-e-Dal</b> [V] [G]	5.5
<i>Lightly spiced yellow lentil soup, served with lemon wedges and crispy croutons</i>	
<b>Murg-e-Shorba</b> [D]	5.5
<i>Thick and creamy chicken soup with small chicken chunks and coriander</i>	

KEBAB

All our kebabs are marinated and cooked in the Tandoor

<b>Jheenga-e-Angara</b> [SF] [D]	12.5
<i>Yogurt-marinated Gulf prawns with exotic Indian spices</i>	
<b>Nirvana Ka Murg Tikka</b> [D] [S]	10.5
<i>Boneless chicken thighs marinated in mild yogurt and mix spices</i>	
<b>Machchi Tikka</b> [SF] [D]	12
<i>Fresh hammour marinated in yogurt and cream cheese</i>	
<b>Sea Bass Tikka</b> [SF] [D]	10
<i>South Indian spices marinated seabass, grilled to perfection</i>	
<b>Murg Malai Kebab</b> [D] [N]	10.5
<i>Chicken breasts with cream and almond</i>	
<b>Dum Ki Kebab</b> [D] [S]	9.5
<i>Skewered minced lamb kebab with fresh herbs</i>	
<b>Paneer Ka Soola</b> [D] [V]	9
<i>Cottage cheese marinated in spice-infused yogurt</i>	
<b>TASHTARI-E-TANDOOR</b>	
<b>Seabass Machchi Tikka, Grilled Prawns</b> [D] [SF]	22
<b>Chicken Tikka, Lamb Kebab, Grilled Prawns</b> [D] [S] [SF]	15

HANDI SE / MAIN COURSE

<b>Erha Kari</b> [D] [N] [SF]	14
<i>Fresh gulf prawns simmered in a creamy coconut curry with mustard seeds and curry leaves</i>	
<b>Murgi Makhanwali</b> [D] [N]	12.5
<i>Boneless tandoori chicken, simmered in a rich tomato butter gravy</i>	
<b>Kashmiri Rogan Josh</b> [D] [N] [S]	11
<i>A mildly spiced lamb curry cooked in the traditional North- Indian style, flavored with ‘Rogan’ tinged with oil</i>	
<b>Chicken Tikka Masala</b> [D] [N] [S]	12.5
<i>Grilled chicken with onion, tomato, fenugreek and cashew nut gravy</i>	
<b>Kolhapuri Murgi</b> [D] [S]	10.5
<i>Boneless chicken cooked in kolhapuri spiced sauce finished in green peppers</i>	
<b>Subzi Balti</b> [D] [V] [N]	8
<i>Mix vegetables with pearl onions, cooked in Balti sauce</i>	
<b>Paneer Tikka Masala</b> [D] [V] [N]	8.5
<i>Char-grilled Indian cottage cheese, bell pepper and onions cooked in fenugreek masala</i>	
<b>Dal Makhani</b> [D] [V]	7.5
<i>Whole black lentils, simmered overnight over charcoal with tomatoes, spices and homemade churned butter</i>	
<b>Jeera Aloo</b> [D] [V]	6.5
<i>Potatoes with cumin seeds and cooked in Indian spices</i>	
<b>Bhindi Do Pyaza</b> [D] [V]	6.5
<i>Fresh okra cooked with baby onions and Indian spices</i>	
<b>Dal Tadka</b> [D] [V]	6.5
<i>Yellow and black lentils, cooked with herbs and spices, served with cumin garlic and coriander seeds</i>	
<b>BIRYANI</b>	
<b>Hammour</b> [D] [S] [N] [G] [SF]	15
<b>Prawns</b> [D] [S] [N] [G] [SF]	15
<b>Lamb</b> [D] [S] [N] [G]	12
<b>Chicken</b> [D] [S] [N]	11
<b>Vegetables</b> [D] [V] [N] [G]	9

CHAWAL / RICE

<b>Plain Biryani</b> [D] [V]	5.5
<i>Long-grained basmati rice flavored with Indian spices</i>	
<b>Zaffran</b> [D] [V]	5.5
<i>Zaffran-flavored basmati rice cooked in ghee, with zaffran strands</i>	
<b>Green Peas</b> [D] [V]	5
<i>Cumin-flavored basmati rice, sautéed with green peas, cooked in ghee</i>	
<b>Steamed Basmati Rice</b> [V]	4
<b>ROTIYAANWALIGALI / INDIAN BREADS</b>	
<b>Milijuli Tokari</b> [D] [G] [E]	6.5
<i>Basket of assorted Naans</i>	
<b>Lachha Paratha</b> [D] [G] [E]	3
<i>Multilayered leavened white flour (Maida) flatbread, choice of plain or mint</i>	
<b>Bharwaan Kulcha</b>	3
<i>Stuffed bread, choice of potatoes, onions, cheese or minced lamb</i>	
<b>Naan</b> [D] [G] [E]	2.5
<i>Choice of plain, butter or garlic</i>	
<b>Roti</b> [D] [G]	2
<i>Brown bread</i>	
<b>MEETHA / SWEETS</b>	
<b>Teen Tarke Ke Mithas</b> [D] [N]	7
<i>Trio of mixed sweets: Rasmalai, Gulab Jamun, Kulfi</i>	
<b>Nirvana Ka Khaas Gulab Jamun</b> [D] [N]	5.5
<i>Reduced milk dumplings stuffed with pistachio, deep fried and doused in honey syrup</i>	
<b>Rasmalai</b> [D]	5
<i>Poached dumplings of fresh cottage cheese immersed in sweet milk sauce</i>	
<b>Kulfi</b> [D] [N]	5
<i>Indian traditional pistachio flavored ice cream served with verm falooda on top and dressed with rose syrup</i>	
<b>Ice Cream</b> [D] [E]	5
<i>Homemade choices of ice cream and sorbet</i>	
<b>Gajar Ka Halwa</b> [D] [N]	5
<i>Carrot based dessert pudding</i>	

[E] = Egg [V] = Vegetable Dish [SF] = Seafood [G] = Gluten [D] = Dairy [N] = Nuts [S] = Spicy

<b>COCKTAILS INFUSED WITH INDIAN FLAVOURS</b>		<b>VODKA</b> <i>(30 Mls.)</i>		<b>NON-ALCOHOLIC BEVERAGES</b>	
<b>The Southern Somras</b>	<b>6.5</b>	<b>Grey Goose</b>	<b>12</b>	<b>Indian Mocktail</b>	<b>3</b>
<i>Gin, curry leaves, coconut water, sugar syrup, lime juice</i>		<b>Absolut</b>	<b>7.5</b>	<i>Traditional-flavoured lassi. Choice of mango, salted, sweet, masala or rose</i>	
<b>Gulabi Sharaab</b>		<b>Russian Standard</b>	<b>6.5</b>	<b>Still Water</b>	
<i>White rum, apple juice, orange juice, rose syrup, tropical fruit punch</i>		<b>Smirnoff</b>	<b>6</b>	<i>Voss 0.800L / 0.375 L</i>	<b>4.5/ 3</b>
<b>Gitatini</b>		<b>Tito's</b>	<b>6</b>	<b>Sparkling Water</b>	
<i>Vodka, tamarind chutney, lime juice, ginger, fruit punch</i>		<b>TEQUILA</b> <i>(30 Mls.)</i>		<i>Voss 0.800L / 0.375 L</i>	<b>4.5/3</b>
<b>Chatpata Madira</b>		<b>Patron Silver</b>	<b>11</b>	<b>Softdrink</b>	<b>3.5</b>
<i>Gin, lemon juice, ginger ale, Indian spices</i>		<b>Patron Coffee</b>	<b>8.5</b>	<i>Tonic / Soda / Ginger Ale / Coke / Diet Coke</i>	
		<b>El Charo (Silver/ Gold)</b>	<b>6</b>	<i>Fanta / Sprite / Diet Sprite</i>	
<b>BOTTLED BEER</b>		<b>GIN</b> <i>(30 Mls.)</i>		<b>Fresh Juice</b>	<b>4.5</b>
<b>Heineken, NETHERLAND</b>	<b>6.5</b>	<b>Hendrick's</b>	<b>8</b>	<i>Watermelon / Pineapple / Carrot / Lemon-Mint / Orange</i>	
<b>Blue Moon, BELGIUM</b>	<b>6</b>	<b>Bombay sapphire</b>	<b>7</b>	<b>Lemonade</b>	<b>3.5</b>
<b>Miller, USA</b>	<b>6</b>	<b>Tanqueray</b>	<b>6</b>	<i>Persian / Rose Petal / Watermelon</i>	
<b>Coors Light</b>	<b>6</b>	<b>Citadelle</b>	<b>6</b>	<b>Energy Drink</b>	<b>4</b>
<b>Claro, MEXICO</b>	<b>5</b>			<i>Red Bull</i>	
<b>Cobra, INDIA</b>	<b>5</b>	<b>RUM</b> <i>(30 Mls.)</i>		<b>Coffee</b>	<b>3.5</b>
<b>LIQUERS</b>		<b>Bacardi (Black/ Gold)</b>	<b>7.5</b>	<i>Café latte / Cappuccino / Turkish / Americano / Espresso / Iced</i>	
<b>Limoncello</b>	<b>6</b>	<b>Captain Morgan</b>	<b>7.5</b>	<b>Hot Tea (Dammann)</b>	<b>3.5</b>
<b>Kahlua</b>	<b>6</b>	<b>Bacardi Carta Blanca</b>	<b>7</b>	<i>Green / Earl Grey / English Breakfast / Darjeeling/Chamomile / Jasmine</i>	
<b>Tia Maria</b>	<b>6</b>	<b>Plantation White Rum</b>	<b>6</b>	<b>WHITE WINE</b>	
<b>Pimms No.1</b>	<b>6</b>			<i>Bric Amel Marchesi di Barolo, ITALY</i>	<b>12 / 54</b>
<b>Bailey's</b>	<b>6</b>	<b>WHISKY</b> <i>(30 Mls.)</i>		<i>Hashtag Sauvignon Blanc, ITALY</i>	<b>9 / 43</b>
<b>Peach Schnapps</b>	<b>6</b>	<b>J.W. Blue Label</b>	<b>33</b>	<i>Voga Pinot Grigio, ITALY</i>	<b>7 / 32</b>
<b>Aperol</b>	<b>6</b>	<b>Chivas Regal 18 years</b>	<b>21</b>	<i>Cloud Factory, Sauvignon Blanc, NEW ZEALAND</i>	<b>7 / 32</b>
<b>Jägermeister</b>	<b>6</b>	<b>J.W. Gold Label</b>	<b>14</b>	<i>Chateau Gabaron White Wine, FRANCE</i>	<b>5.5 / 25</b>
<b>Martini (Blanco / Dry / Blanco)</b>	<b>6</b>	<b>Glenfiddich 15 years</b>	<b>12</b>	<i>Nederburg Chardonnay, SOUTH AFRICA</i>	<b>5 / 22</b>
<b>Cointreau</b>	<b>7</b>	<b>Glenlivet 15 years</b>	<b>11</b>	<b>RED WINE</b>	
<b>Grappa Barolo</b>	<b>8</b>	<b>Makers Mark</b>	<b>9</b>	<i>Chateau Vieux Verdot, St. Emilion FRANCE</i>	<b>12 / 55</b>
<b>ARMAGNAC</b> <i>(30 Mls.)</i>		<b>J.W. Black Label</b>	<b>8.5</b>	<i>Pablo Y Walter Malbec, ARGENTINA</i>	<b>9 / 40</b>
<b>St. Vivant</b>	<b>7</b>	<b>Chivas Regal 12 years</b>	<b>7.5</b>	<i>Las Ninas Premium, Bordeaux blend, CHILE</i>	<b>7 / 32</b>
<b>COGNAC</b> <i>(30 Mls.)</i>		<b>Jack Daniel's</b>	<b>7.5</b>	<i>Chateau Cedre Arthus, Bordeaux Superiur, FRANCE</i>	<b>8 / 35</b>
<b>Remy Martin V.S.O.P.</b>	<b>10</b>	<b>Jameson</b>	<b>7</b>	<i>Fleur du Cap Merlot, SOUTH AFRICA</i>	<b>6 / 26</b>
<b>Martell X.O.</b>	<b>22</b>	<b>Four Roses</b>	<b>6</b>	<i>Chateau Gabaron Red Wine, FRANCE</i>	<b>5.5 / 25</b>
<b>Remy Martin X.O.</b>	<b>27</b>			<b>ROSE WINE</b>	
<b>Hennessy X.O.</b>	<b>28</b>			<i>Voga Rosato ITALY</i>	<b>6.5 / 30</b>
				<i>Nederburg Rose, SOUTH AFRICA</i>	<b>5.5 / 23</b>
				<b>Champagne &amp; Sparkling Wine</b>	
				<i>Charles De Laroche Brut, FRANCE</i>	<b>12/54</b>
				<i>Voga Prosecco, ITALY</i>	<b>6 / 26</b>