

## SHARING PLATTERS

to start with

<b>Tid Bit Platter</b>	<b>5.900</b>
Crab and cheese wonton, fried shrimps, spring rolls, risotto balls, chicken wings	
<b>Veggie Sampler</b>	<b>5.200</b>
Spring rolls, snow fried mushroom, paneer croquets, risotto balls, sambosa	
<b>Crumb Fried Shrimps</b>	<b>5.600</b>
Served on micro greens with mango chutney and coriander sweet chili sauce	
<b>Coriander Calamari</b>	<b>3.900</b>
Crushed coriander crumb fried squid served with garlic cilantro sauce	
<b>Crispy Fish with Chili Mayo</b>	<b>3.900</b>
Cumin flavoured hammour with sambal chili mayo paste	
<b>Grilled Paneer and Halloumi</b>	<b>3.900</b>
Tossed in coriander butter sauce	
<b>Reshmi Kabab Roll</b>	<b>3.200</b>
Julienne of chicken tikka, salad, mint sauce in roomali bread	
<b>Corn and Potato Tikki</b>	<b>2.900</b>
Spiced deep fried rounders of corn niblets and potatoes	
<b>Risotto Cottage Cheese Balls</b>	<b>3.500</b>
Rounder of fresh cottage cheese, mozzarella, fontina c heese and risotto deep fried served wuth tomato chutney	
<b>Trio of Mushroom</b>	<b>3.900</b>
Portobello, fresh mushroom and cottage cheese tossed in garlic butter sauce and white wine	
<b>Crunchy Onion Bhaji</b>	<b>2.900</b>
Battered crispy fritters of onion, served with tamarind in garlic butter sauce and white wine	
<b>Aloo Honey Chili</b>	<b>3.900</b>
Crisp friend shoestring potatoes wrapped in Honey and chili	

## SOUPS & SALADS

<b>Carrot and Ginger Soup</b>	<b>2.300</b>
Fresh carrots, ginger and tomato soup garnished with croutons	
<b>Dal Shorba</b>	<b>2.300</b>
Yellow lentil soup, lemon wedge and crispy rice	
<b>Lamb Pepper Pot</b>	<b>2.300</b>
Green and black pepper corn in ruch broth with chunks of lamb and crispy rice	
<b>Saffron Chicken Soup</b>	<b>2.300</b>
Creamy shoup of chicken flavoured with saffron	
<b>Cream Soup</b>	<b>2.300</b>
Choice of chicken or mushroom	
<b>Seafood Soup</b>	<b>2.900</b>
Saffron flavoured clear soup with mussels, shrimps, clams and salmon	
<b>Samundri Salad</b>	<b>3.300</b>
Shrimps, calamari, crab sticks and mixed greens with fresh dill in lemon dressing	
<b>Cool, Crisp &amp; Colourful</b>	<b>3.300</b>
Fresh grees, rocket leaves, mushrooms, chery tomatoe and avocado in a parmesan lemon dressing	
<b>Quinoa Salad</b>	<b>3.300</b>
Lettuce, crab stick, cherry tomatoes, edamame and avocado with quinoa in a lemon herb dressing	
<b>Tropical Fruit Salad with Chili Lime Vinaigrette</b>	<b>3.300</b>
Tangy and refreshing	
<b>Maharaja Royal</b>	<b>3.300</b>
Fresh greens and olives, topped with feta cheese and pomegranate in house balsamic dressing	
<b>Halloumi Salad</b>	<b>3.300</b>
Sesame crusted halloumi on fresh greens with pine seeds and berry dressing	
<b>Avocado Salad</b>	<b>3.500</b>
Lettuce, tomatoes, cucumeber, fresh avocado in parmesan dressing	
<b>Cheese and Basil Salad</b>	<b>3.500</b>
Halloumi, feta and cottage cheese, sliced tomatoes, basil in balsamic dressing	

## CONTEMPORARY FUSION

### INDIAN CUISINE

tempting & different

<b>Burgol Biryani</b>	<b>4.900</b>
Wheat berries and curried chicken served with cucumeber yoghurt dip	
<b>Pan Seared Hammour</b>	<b>6.900</b>
Pan seared hammour served on sliced mushrooms, diced tomatoes, garlic and herbs	
<b>Grilled Hammour &amp; Prawns</b>	<b>6.400</b>
Grilled hammour and prawns with lemon butter sauce served on sautéed spinach	
<b>Goan Mussels</b>	<b>5.900</b>
Goan mussels with a hint of coconut flavoured with garlic in white wine sauce	
<b>Cumin Steak Sizzler</b>	<b>5.900</b>
Cumin flavoured julienne of tenderloin tossed iwth capsicum, onions, chilies, ginger and garilic with soya sauce	
<b>Makhani Rigatoni</b>	<b>4.900</b>
Rigatoni pasta, tandoori flavoured spiced chicken in tomato butter sauce with olvied and parmesan cheese	
<b>Grilled Seafood Thermidor</b>	<b>6.900</b>
Shrimps and hammour with onions, garlic and butter cream finished with white wine and grated cheese served with onion peas pulao	
<b>Curried Tiger Prawns with Lemongrass</b>	<b>6.900</b>
Curried prawns with lemongrass	
<b>Seafood Risotto</b>	<b>6.900</b>
Arborio rice with mussels, clams and shrimps with a hint of madras curry powder	
<b>Tandoori Steak</b>	<b>6.900</b>
Tenderloin cooked in tandoor, served with cumin roast potatoes with a choice of pepper of mushroom sauce	

## TANDOORI

bar-b-que

<b>Tandoori Mixed Grill (to share)</b>	<b>7.600</b>
Chicken, lamb, fish, prawns	
<b>Murg (Chicken)</b>	
<b>Murg Malai</b>	<b>5.500</b>
Marinated with cream, cheese and gram flour	
<b>Tandoori Chicken</b>	<b>5.900</b>
Spring chicken marinated with ginger garlic, spices and yoghurt	
<b>Chilly Chicken Tikka</b>	<b>5.500</b>
Chicken Tikka for spicy lovers	
<b>Pista Malai Chicken</b>	<b>5.500</b>
Boneless chicken cubes, marinated with pistachio, green chili and curry leaves	
<b>Afghani Chicken</b>	<b>5.900</b>
Spring chicken marinated with green cardamom, cashew, brown onion and spices	
<b>Gosht (Lamb)</b>	
<b>Moghlai Seekh</b>	<b>5.200</b>
Minced and spiced mixed with herbs, onions, coriander and chilies	
<b>Spiced Lamb Chop</b>	<b>5.500</b>
Garam masala flavoured chops with a touch of paprika	
<b>Kofta Malai Kabab</b>	<b>5.200</b>
Minced lamb onion parsley and coriander served with butter rice	
<b>Samundri (Seafood)</b>	
<b>Tandoori Prawns</b>	<b>6.900</b>
Tandoori prawns with a hint of cumin	
<b>Tandoori Hammour Tikka</b>	<b>6.900</b>
Lightly spiced cubes of barbeque hammour	
<b>Vegetarian</b>	
<b>Pudine Paneer Tikka</b>	<b>4.900</b>
Grilled cottage cheese with mint	
<b>Subz Seekh</b>	<b>4.900</b>
Skewered rolls of minced vegetables, potato and cheese	
<b>Tandoori Salad</b>	<b>4.900</b>
Cottage cheese, mushroom, onion, tomatoes and peppers	
<b>Paneer Malai Seekh</b>	<b>4.900</b>
Minced cottage cheese, potato, cashew nut, coriander and spices	

## MAHARAJAH FEAST

BD 9.900/PERSON

(Minimum 4 people)

<b>Kabab Platter Feast</b>	
Assorted kababs	
<b>Curry Delight</b>	
Murg makhani, ghost korma, dal, seasonal vegetable	
<b>Assortment of Tandoori Breads and Biryani Rice</b>	
<b>Salad, Raita, Papadam &amp; Condiments</b>	
<b>Choice of Sweet</b>	

## CURRIES

Every dish is not spicy nor every dish a curry.

We also offer a choice of borwn, burgol or traditional rice to accompany your dish.

<b>Maasahari (Non-Vegetarian)</b>	
<b>Murg Makhani</b>	<b>5.300</b>
The mogul dish of boneless tandoori chicken finished in our tomato butter sauce	
<b>Chicken Keema</b>	<b>4.900</b>
Cottage cheese in creamy tomato buttery sauce	
<b>Choice of Curry</b>	<b>4.900/5.200</b>
Chicken or lamb, fish or prawns	
<b>Chicken Tikka Masala</b>	<b>5.300</b>
North Indian style and equally famous in UK	
<b>Coconut Curry</b>	<b>4.900/5.200</b>
South Indian style curry with coconut milk, choice of chicken, prawns or fish	
<b>Rogan Josh</b>	<b>5.300</b>
Spiced mutton curry- Kashmiri style	
<b>Balti Gosht</b>	<b>4.900</b>
Lamb with chopped green pepper, onions and tomatoes	
<b>Korma</b>	<b>4.900</b>
Creamy sauce topped with roasted almots, chicken or lamb	
<b>Keema Matar</b>	<b>4.900</b>
Minced lamb with peas garnished with boiled egg	
<b>Sagwala</b>	<b>4.900</b>
Choice of lamb or chicken cooked with spinach	
<b>Prawns Masala</b>	<b>5.900</b>
One of our favourite dishes	
<b>Mussels Masala</b>	<b>5.900</b>
Mussels Masala with difference for mussels lovers	
<b>Shaakahari (Vegetarian)</b>	
<b>Paneer Makhani</b>	<b>4.300</b>
Cottage cheese in creamy tomato buttery sauce	
<b>Paneer Sag Walla</b>	<b>4.300</b>
Curry cooked with spinach and spices	
<b>Paneer Kadhai</b>	<b>4.300</b>
Curry mashed with spices and chillies	
<b>Paneer Methi Malai Mattar</b>	<b>4.300</b>
Cottage cheese fenu greek with cream sauce	
<b>Paneer Malai Kofta</b>	<b>4.300</b>
Homemade cheese and vegetable dumplings in creamy sauce	
<b>Dal Makhani</b>	<b>3.900</b>
Black lentils, kidney beans with cream and butter	
<b>Dal Tadkewali</b>	<b>3.900</b>
Yellow lentils tempered with cumin	
<b>Dal Panchmel</b>	<b>3.900</b>
Five varieties of lentils with butter and cumin seeds	
<b>Gobi Mussalam</b>	<b>3.500</b>
Cauliflower and potatoes	
<b>Jeera Aloo</b>	<b>3.300</b>
Potatoes, cumin seeds tossed in spices	
<b>Chana Masala</b>	<b>3.900</b>
Chickpeas in tangy mélange of spices	
<b>Mirchi Baingan Ka Salan</b>	<b>3.900</b>
Eggplant with chillies, onions, ginger juliennes and spices	
<b>Bhindi Masala</b>	<b>3.900</b>
Okra cooked in onion ginger and garlic	
<b>Khumb aur Palak ka Jhoraka</b>	<b>3.900</b>
Baked combination of fresh mushrooms with spinach and cheese	
<b>Navrattan Korma</b>	<b>3.500</b>
Diced vegetables, nuts and fruit curry	

## BIRYANI - RICE - BREADS

<b>Chicken or Lamb</b>	<b>5.300</b>
Biryani	
<b>Fish or Prawns</b>	<b>5.900</b>
Biryani	
<b>Kashmiri Pulao with Fruits &amp; Nuts</b>	<b>3.300</b>
Cumin flavoured rice with fruit, diced vegetables, cheese and nuts	
<b>Sabz Biryani</b>	<b>3.900</b>
Seasonal vegetables with basmati rice topped with brown onions	
<b>Pulao Rice</b>	<b>2.500</b>
Saffron flavoured basmati rice	
<b>Jeera Rice</b>	<b>2.900</b>
Cumin flavoured basmati rice	
<b>Steam Rice</b>	<b>1.900</b>
Plain basmati rice	
<b>Nan or Roti</b>	<b>0.300</b>
<b>Roomali Roti</b>	<b>0.700</b>
Handkerchief thin bread cooked on inverted griddle	
<b>Butter Nan, Pudina Pratha</b>	<b>0.700</b>
<b>Stuffed Nan</b>	<b>1.200</b>
Choice of potato, cheese, meat or chicken	
<b>Kabuli Nan</b>	<b>1.200</b>
Sweetened bread with cashew nuts, honey and fruit	
<b>Subz Nan</b>	<b>1.200</b>
Nan with vegetable filling	

All prices are in Bahraini Dinars and are subject to 15% service charge and 5% government levy.