

SHURUAAT / APPETIZERS

Jheenga Til Tinka [SF] [E] [G]	12.5
<i>Deep-fried Gulf prawns with sesame seeds, served with sweet chilli sauce</i>	
Chowk Ki Tikki [D] [V]	7
<i>Pan-fried potato and peas patty, served with tamarind chutney</i>	
Punjabi Samosa [D] [V] [G] [N]	7
<i>Deep-fried pastry parcels stuffed with green peas, potatoes, raisins, served with tamarind chutney</i>	
Kachoomber Salad [V]	5.5
<i>Garden fresh vegetables mixed with chaat masala, lemon juice and olive oil</i>	

SHORBA / SOUP

Shorba-e-Dal [V] [G]	5.5
<i>Lightly spiced yellow lentil soup, served with lemon wedges and crispy croutons</i>	
Murg-e-Shorba [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

Jheenga-e-Angara [SF] [D]	12.5
<i>Yogurt-marinated Gulf prawns with exotic Indian spices</i>	
Nirvana Ka Murg Tikka [D] [S]	11
<i>Boneless chicken thighs marinated in mild yogurt and mix spices</i>	
Machchi Tikka [SF] [D]	12
<i>Fresh hammour marinated in yogurt and cream cheese</i>	
Sea Bass Tikka [SF] [D]	12
<i>South Indian spices marinated seabass, grilled to perfection</i>	
Murg Malai Kebab [D] [N]	11
<i>Chicken breasts with cream and almond</i>	
Dum Ki Kebab [D] [S]	10
<i>Skewered minced lamb kebab with fresh herbs</i>	
Paneer Ka Soola [D] [V]	9
<i>Cottage cheese marinated in spice-infused yogurt</i>	

TASHTARI-E-TANDOOR

Seabass Tikka, Machchi Tikka, Grilled Prawns [D] [SF]	22
Chicken Tikka, Lamb Kebab, Grilled Prawns [D] [S] [SF]	16.5

HANDI SE / MAIN COURSE

Erha Kari [D] [N] [SF]	14
<i>Fresh gulf prawns simmered in a creamy coconut curry with mustard seeds and curry leaves</i>	
Murgi Makhanwali [D] [N]	13.5
<i>Boneless tandoori chicken, simmered in a rich tomato butter gravy</i>	
Kashmiri Rogan Josh [D] [N] [S]	12
<i>A mildly spiced lamb curry cooked in the traditional North- Indian style, flavored with 'Rogan' tinged with oil</i>	
Chicken Tikka Masala [D] [N] [S]	13.5
<i>Grilled chicken with onion, tomato, fenugreek and cashew nut gravy</i>	
Kolhapuri Murgi [D] [S]	11.5
<i>Boneless chicken cooked in kolhapuri spiced sauce finished in green peppers</i>	
Subzi Balti [D] [V] [N]	8.5
<i>Mix vegetables with pearl onions, cooked in Balti sauce</i>	
Paneer Tikka Masala [D] [V] [N]	11
<i>Char-grilled Indian cottage cheese, bell pepper and onions cooked in fenugreek masala</i>	
Dal Makhani [D] [V]	8
<i>Whole black lentils, simmered overnight over charcoal with tomatoes, spices and homemade churned butter</i>	
Jeera Aloo [D] [V]	7
<i>Potatoes with cumin seeds and cooked in Indian spices</i>	
Bhindi Do Pyaza [D] [V]	7
<i>Fresh okra cooked with baby onions and Indian spices</i>	
Dal Tadka [D] [V]	7
<i>Yellow and black lentils, cooked with herbs and spices, served with cumin garlic and coriander seeds</i>	
BIRYANI	
Hammour [D] [S] [N] [G] [SF]	16
Prawns [D] [S] [N] [G] [SF]	16
Lamb [D] [S] [N] [G]	14
Chicken [D] [S] [N]	12
Vegetables [D] [V] [N] [G]	9.5

CHAWAL / RICE

Plain Biryani [D] [V]	6
<i>Long-grained basmati rice flavored with Indian spices</i>	
Zaffran [D] [V]	6
<i>Zaffran-flavored basmati rice cooked in ghee, with zaffran strands</i>	
Green Peas [D] [V]	6
<i>Cumin-flavored basmati rice, sautéed with green peas, cooked in ghee</i>	
Steamed Basmati Rice [V]	4
ROTIYAAN WALI GALI / INDIAN BREADS	
Milijuli Tokari [D] [G] [E]	8.5
<i>Basket of assorted Naans</i>	
Lachha Paratha [D] [G] [E]	3
<i>Multilayered leavened white flour (Maida) flatbread, choice of plain or mint</i>	
Bharwaan Kulcha	4
<i>Stuffed bread, choice of potatoes, onions, cheese or minced lamb</i>	
Naan [D] [G] [E]	3
<i>Choice of plain, butter or garlic</i>	
Roti [D] [G]	3
<i>Brown bread</i>	
MEETHA / SWEETS	
Teen Tarke Ke Mithas [D] [N]	8
<i>Trio of mixed sweets: Rasmalai, Gulab Jamun, Kulfi</i>	
Nirvana Ka Khaas Gulab Jamun [D] [N]	5.5
<i>Reduced milk dumplings stuffed with pistachio, deep fried and doused in honey syrup</i>	
Rasmalai [D]	5.5
<i>Poached dumplings of fresh cottage cheese immersed in sweet milk sauce</i>	
Kulfi [D] [N]	5.5
<i>Indian traditional pistachio flavored ice cream served with verm falooda on top and dressed with rose syrup</i>	
Ice Cream [D] [E]	5.5
<i>Homemade choices of ice cream and sorbet</i>	
Gajar Ka Halwa [D] [N]	5.5
<i>Carrot based dessert pudding</i>	

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

COCKTAILS INFUSED WITH INDIAN FLAVOURS 7.5

The Southern Somras
Gin, curry leaves, coconut water, sugar syrup, lime juice

Gulabi Sharaab
White rum, apple juice, orange juice, rose syrup, tropical fruit punch

Gitatini
Vodka, tamarind chutney, lime juice, ginger, fruit punch

Chatpata Madira
Gin, lemon juice, ginger ale, Indian spices

BOTTLED BEER

Heineken, NETHERLAND 6.5
Blue Moon, BELGIUM 6.5
Miller, USA 6.5
Coors Light, USA 6.5
Claro, MEXICO 6.5
Cobra, INDIA 6.5

LIQUERS

Limoncello 7
Kahlua 7
Tia Maria 7
Bailey’s 7
Peach Schnapps 7
Aperol 7
Jägermeister 7
Martini (Bianco/ Dry / Rosso) 7
Cointreau 7
Grappa Barolo 8

ARMAGNAC (30 Mls.)
St. Vivant 7

COGNAC (30 Mls.)

Remy Martin V.S.O.P. 10
Martell X.O. 26
Remy Martin X.O. 27
Hennessy X.O. 28

VODKA (30 Mls.)

Grey Goose 12
Absolut 7
Russian Standard 6.5
Smirnoff 6
Tito’s 6

TEQUILA (30 Mls.)

Patron Silver 11
Patron Coffee 8.5
El Charo (Silver/ Gold) 7

GIN (30 Mls.)

Hendrick’s 8.5
Bombay sapphire 7.5
Tanqueray 6
Citadelle 6

RUM (30 Mls.)

Bacardi (Black/ Gold) 7.5
Captain Morgan 7.5
Bacardi Carta Blanca 7
Plantation White Rum 6

WHISKY (30 Mls.)

J.W. Blue Label 32
Chivas Regal 18 years 21
J.W. Gold Label 14
Glenfiddich 15 years 12
Glenlivet 15 years 11
Makers Mark 9
J.W. Black Label 8.5
Chivas Regal 12 years 8
Jack Daniel’s 8
Jameson 7
Four Roses 6



NON-ALCOHOLIC BEVERAGES

Indian Mocktail 4.5
Traditional-flavoured lassi. Choice of mango, salted, sweet, masala or rose
Still Water
Voss 0.800L/ 0.375 L 4.5/ 3.5

Sparkling Water 4.5/ 3.5
Voss 0.800L/ 0.375 L
Softdrink 4
Tonic / Soda / Ginger Ale / Coke / Diet Coke
Fanta / Sprite / Diet Sprite
Fresh Juice 5.5
Watermelon / Pineapple / Carrot / Lemon-Mint/ Orange

Lemonade 5
Rose Petal / Watermelon
Energy Drink 4.5
Red Bull
Coffee 4
Café latte / Cappuccino / Turkish / Americano / Espresso / Iced
Hot Tea (Dammann) 4
Green / Earl Grey / English Breakfast / Darjeeling / Chamomile / Jasmine

WHITE WINE
Bric Amel Marchesi di Barolo, ITALY 12/ 60
Hashtag Sauvignon Blanc, ITALY 9/ 43
Voga Pinot Grigio, ITALY 7/ 32
Chateau Gabaron White Wine, FRANCE 6/ 27
Nederburg Chardonnay, SOUTH AFRICA 6/ 27

RED WINE
Chateau Vieux Verdot, St. Emilion FRANCE 12/ 55
Pablo Y Walter Malbec, ARGENTINA 9/ 40
Las Ninas Premium, Bordeaux blend, CHILE 7/ 32
Chateau Cedre Arthus, Bordeaux Superiur, FRANCE 8.5/ 37
Fleur du Cap Merlot, SOUTH AFRICA 6/ 27
Chateau Gabaron Bordeaux, FRANCE 6/ 27

ROSE WINE
Voga Rosato ITALY 6.5/ 30
Nederburg Rose, SOUTH AFRICA 5.5/ 23

Champagne & Sparkling Wine
Charles De Laroche Brut, FRANCE 12/ 54
Voga Prosecco, ITALY 8/ 30