



MASALA LIBRARY

BY JIGGS KALRA

dear patron,

the journey of masala library by jiggs kalra has been an exciting one. when we first started the flagship in october 2013 in mumbai, we did not know how the patrons would react; but within a week our apprehensions were laid to rest. since then it has received adulation from our patrons and worldwide critics alike. the new masala library by jiggs kalra, has been termed version 4.0 because of its significant leap in vision and technique. it is a true gastronomic journey through india and the subcontinent.

our chefs have travelled all across the country, including the north-east, to research the local cuisine and the myriad of ancient techniques that exist across this great landscape. we have incorporated post-modern and post-molecular techniques fused with these ancient methods, to create an experience that is perhaps a world first. we have devoted over a year in research and extensive food trials to come up with this menu. chef saurabh udinia, the team and i, have tried to ensure a comprehensive representation of the culinary legacy of the indian subcontinent through this menu. we have invested our passion, marrying it with our love for the cuisine - all under the mentorship of mr. jiggs kalra.

the finest way to experience masala library by jiggs kalra is through the chef's tasting menu. we suggest you surrender yourselves to our finest selection of dishes in the 12 course signature menu. despite the number of courses, it has been carefully designed to make you feel optimally satiated at the end of the experience. we also have a curated à la carte menu that includes some of our favourite dishes from across the land, with our signature twists. the desserts too, form an integral part of the menu.

the wines are an essential part in the overall gourmet dining experience. we have had some of the top sommeliers of the country work with us to create an extensive wine list, that represents both domestic and international labels, paired to compliment the menu. our cocktails have been painstakingly crafted by our team of professional mixologists, who have concocted modern interpretations of forgotten classics.

we have poured ourselves into this restaurant. it is our hope, that the effort comes across in your experience and that you find this restaurant to be a grand representation of the sublime marriage of contemporary cutting edge techniques with the culinary legacy of ancient india.

zorawar kalra



jiggs kalra



'we serve memories, not just food'

known as "the czar of indian cuisine", jiggs kalra has been instrumental in setting standards for the indian cuisine, globally. critically acclaimed, recipient of numerous accolades and international awards for excellence, the latest feather in his repertoire has been his induction into the international food & beverage gourmet hall of fame, making him the first asian to be inducted into this highly prestigious society.

masala library by jiggs kalra, the magnum-opus of "tastemaker to the nation", endeavours to offer a never-before-undertaken gastronomic voyage, capturing the grandeur of centuries-old customs and the long-lost essence of one of the oldest and richest known culinary traditions in the world. **masala library by jiggs kalra** is the only "by jiggs kalra" branded restaurant in the world



s o u p s & s n a c k s

* mushroom chai (v) mushroom consommé, dehydrated mushrooms, truffle oil powder	35
thalassery rasam, steamed shrimps dumpling (s) shrimps dumpling, spiced lentil soup	35
dahi bada (v) aerated bada, sweet yoghurt espuma, tamarind chutney	30
seasonal greens, popped amaranth (v) (n) bengal mustard vinaigrette	25
jhal moori cookie, ghugni chat (v) (n) puffed wild rice, white pea chaat, pickled onion	30

* chef's recommendation

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% municipality fee and 5% VAT.
If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
(V) - Vegetarian, (N) - Contains Nuts, (S) - Contains Shellfish, (A) - Contains Alcohol



starters

vegetarian

<p>* corn khees popper, masala challi polenta crusted corn and cheese mash, popcorn espuma</p>	45
<p>morel kottu roti, pol sambol tempered morels and vegetables, flaky malabar paratha bubuarare</p>	60
<p>curry leaf and pepper asparagus, banana crisp curry leaf asparagus, aerated tempered yoghurt, banana crisp</p>	55
<p>* roasted cashew nut paneer, dill leaves chutney (n) tandoor roasted cottage cheese rolls, cashew nut fudge, dill glaze</p>	60
<p>purple potato and pinenut 'ragda pattice' (n) purple potato and pinenut tikki, white pea mash, sweetened yoghurt, ginger tamarind chutney</p>	45
<p>bihari daal peetha, sesame crust chickpea and lentil dumpling, toasted sesame, mint mango chutney</p>	50
<p>chevre kebab, roast pepper chutney (n) almond crusted goat cheese fritters, bell pepper ketchup</p>	55
<p>papad sampler, selection of chutneys selection of papadum served with dips</p>	30

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starters

non-vegetarian

traditional seekh kebab, green tomato and chilli chutney tandoori mutton seekh kebab, freshly ground green tomato and chilli chutney	70
wagyu pathar kebab, wasabi and walnut cream (n) seared wagyu beef, masala glazed, wasabi walnut cream	95
* chicken tikka³ (n) chicken tikka prepared three ways	60
ghee roast scallops, coco cloud (s) pan seared hokkaido scallops, curry leaf coconut cream, tobiko	90
* curry leaf prawns, thayir satham (s) curry leaf & pepper prawns, aerated tempered yoghurt, gunpowder	80
seared wagyu and foie gras 'bombay sandwich' seared wagyu, foie gras, brioche, instant cucumber pickle	95
* braised lamb chops, mango chutney glaze australian lamb chops, raw mango and garlic glaze, popped amaranth seeds	95
* chilli and ginger salmon roast, gur kerri chutney tandoori scottish salmon, ginger and green chilli glaze, raw mango and jaggery chutney	80
caviar malai prawns, pink peppercorn (s) roasted bell pepper prawns, pink peppercorn cream, black caviar	90

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main course

vegetarian

bhindi jaipuri, hand pounded churma (n) crispy okra, clarified butter churma 'bread', yoghurt & papadum curry	70
* umami crumbed mushroom soufflé, truffle saffron curry crusted mushroom souffle kofta, pickled mushrooms, truffle saffron curry	75
* 'malai paneer' modernist cottage cheese sheet, spiced cottage cheese mash	80
chonkha mustard baigan, tamarind aire roasted baby aubergine & onion bharta, tamarind foam	75
vegetables and rasam curry, karram podi tempered asparagus, pok choy and zucchini, fresh coconut, rasam curry	80
almond crusted water chestnut kofta, garam masala korma (n) panko and almond crusted water chestnut sphere, cashew nut curry	75
* aloor dom, fresh ground kasundi (n) wok tossed potatoes, puffed rice salad, bengal mustard curry	70

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main course

non-vegetarian

* hand pulled butter chicken, tomato makhni (n) pulled tandoori chicken, butter, tomato & cream curry	80
1/2 lobster moilee, gunpowder mash (s) butter poached atlantic lobster, gunpowder potato puree, curry leaf & coconut curry	160
* kashmiri chili duck, aloo bukhara korma (n) hand 'pulled' duck, kashmiri stock & plum curry	95
rajasthani mutton curry, shell kachori traditional 'laal maas', crispy lentil puff	95
thakkali thokku chicken, tempered iddiyappam tomato pickled chicken, fresh string hoppers	80
* radhuni toothfish, pui saag (n) glacier 51 toothfish, radhuni spice, crispy seasonal greens	155
shepu mutton keema, dill leaf cracker dill flavoured mutton keema, fried quail egg, dill leaf crisp	95
scottish salmon, crab and spinach poriyal (n) pan seared salmon fillet, madras gunpowder, stir fried crab and spinach, malaya curry	105

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sides

multan moth dal bikaner 'moth bean' dal, sliced onions, chaat masala	30
dal makhni indian black lentils cooked with butter, cream and tomato	30
gujarati kadhi risotto, khakra crisp arborio rice cooked in creamy yoghurt and fennel curry, fenugreek crisp	30
nizami haleem, mutton pickle traditional lamb and grain stew, mutton pickle.	35
lamb shank biryani (n) slow cooked baby lamb shank, aromatic basmati rice, golden onions	55
steamed basmati rice	20
tadke wali dahi mustard seed and curry leaf tempered yoghurt	25
sweet raw mango and cucumber raita raw mango & cucumber yoghurt, roasted cumin seeds	30
malabari paratha flaky layered paratha	10
traditional indian breads naan, roti, lachha paratha	35

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desserts

* jalebi caviar, pistachio rabri (n) ‘jalebi’ pearls, pistachio condensed milk, saffron air	45
ashen kulfi, candied nuts (n) banana leaf ash ice cream	45
makhan malai, shakkarpara crisp (n) saffron aerated butter cream, sugar glazed filo crisp	45
chenna payesh cheesecake, lachha rabri, almond chikki (n) baked yoghurt cheese cake, saffron and milk dumplings, almond tuile	45
* chocolate dark chocolate mousse, glazed chocolate, red currants	50

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chef's tasting menu non-vegetarian | AED 245

{enjoy four tasting glasses (100ml each) of paired wine
for an additional price of AED 140}

amuse-bouche (v)

snack

deconstruction of samosa (v) (n)

dahi bada (v) (n)

jhal moori cookie, ghugni chaat (v) (n)

farmer's staple 3.0 (v)

prosecco valdo millesimato brut, veneto, italy

soup

mushroom chai (v)

appetizers

caviar malai prawn, pink peppercorn (s)

braised lamb chops, chutney glaze

or

chicken tikka³ (n)

wagyu pathar kebab, radish and walnut chutney (n)

or

chili and ginger salmon roast, gur kerri chutney

chardonnay de wetshof limestone hill, western cape, south africa

sorbet

mains

rajasthani mutton curry, shell kachori (n)

or

radhuni toothfish, pui saag (n)

or

scallops moilee, gunpowder mash (s)

pinot noir, kim crawford, south island, new zealand

sides

nizami haleem, mutton pickle

multan moth dal (v)

dessert

jalebi caviar (n)

makhan malai, shakkarpara leaf (n)

ashen kulfi (n)

sauvignon blanc late harvest santa carolina, rapel valley, chile

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chef's tasting menu vegetarian | AED 215

{enjoy four tasting glasses (100ml each) of paired wine
for an additional price of AED 140}

amuse-bouche

snacks

deconstruction of samosa (n)

charcoal bhajjia

jhal moori cookie, ghugni chaat (n)

farmer's staple 3.0

prosecco valdo millesimato brut, veneto, italy

soup

mushroom chai

appetizers

corn khees popper, masala challi

or

chevre kebab, roast pepper chutney (n)

roasted cashew nut paneer, dill leaves chutney (n)

or

bihari daal peetha, sesame crust

morel kottu roti, pol sambol (n)

chardonnay de wetshof limestone hill, western cape, south africa

sorbet

mains

'malai paneer' (n)

or

mushroom soufflé, truffle saffron curry (n)

or

bhindi jaipuri, hand pounded churma (n)

or

chonkha mustard baigan, tamarind aire

pinot noir, kim crawford, south island, new zealand

sides

gujarati kadi risotto, masala khakra

multan moth dal

dessert

jalebi caviar (n)

makhan malai, shakkarpara leaf (n)

ashen kulfi (n)

sauvignon blanc late harvest santa carolina, rapel valley, chile

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