SHURUAAT/APPETIZERS	HANDI SE/MAIN	CHA
Jheenga Til Tinka [SF] [E] [G] Deep-fried Gulf prawns, tossed in sesame seeds, accompanied with sweet chili sauce	Erha Kari [D] [N] [SF] Fresh gulf prawns simmered in a creamy coconut curry tempered	Plain B Long-g Zaffrar
Chowk Ki Tikki [D] [V] 5.5 Pan-fried potato and peas patty, served with tamarind chutney	with mustard seeds and curry leaves	Zaffran with za
Punjabi Samosa [D][V][G][N] 5.5 Deep fried pastry parcels stuffed with green peas, potatoes, raisins, served with tamarind chutney	Murgi Makhanwali [D] [N] The immensely popular, boneless pieces of tandoori chicken, simmered in a rich tomato butter gravy	Green Cumin cooked
Kachoomber [V] 4.5 Garden fresh vegetables mixed withchaat masala, lemon juice and olive oil	Kashmiri Rogan Josh [D] [N] [S] 10 A mildly spiced lamb curry cooked in the traditional North-Indian style, flavored with 'Rogan' tinged with oil	Steam
SOUPS/SHORBA	Chicken Tikka Masala [D] [N] [S] 9.5	RO'I
Shorba-e-Dal [V] [G] 4.5 Lightly spiced yellow lentil soup, served with lemon wedges and crispy croutons	Grilled chicken tossed with onion, tomato and fenugreek, finished with cashew nut gravy	Milijuli Lachha
Murg-e-Shorba [D] Thick and creamy Chicken soup with small chicken chunks and coriander 4.5	Kolhapuri Murgi [D] [S] Boneless chicken cooked in kolhapuri spiced sauce finished in green peppers	Multila Bharwa Stuffea
KEBABS All our kebabs are marinated and cooked in the Tandoor	Subzi Balti [D] [V] [N] Mixed vegetables tossed with pearl onions, cooked in Balti sauce	Naan (
Jheenga-e-Angara [SF] [D] 11.5 Yoghurt marinated Gulf prawns, char-grilled and aromatized with exotic Indian spices	Paneer Tikka Masala [D] [V] [N] Char-grilled Indian fresh cottage cheese, bell pepper and onions	
Nirvana Ka Murg Tikka [D] [S] Boneless chicken thighs, marinated in a mild yoghurt and	cooked in fenugreek masala	Teen Ta
mixed spices, grilled in charcoal for an exotic flavor Machchi Tikka [SF][D] 8.5 Yoghurt and cream cheese marinated fresh hammour,	Dal Makhani [D] [V] 6 Whole black lentils, simmered overnight over charcoal with tomatoes and spices, finished with the dollop of home-made churned butter	Nirvan Reduce
grilled to perfection Sea Bass Tikka [SF] [D] 8.5	Jeera Aloo [D][V] 5.5	and do
South Indian spices marinated seabass, grilled to perfection	Cube potatoes tossed with cumin seeds and cooked in Indian spices	Poache in swee
Murg Malai Kebab [D] [N] 8.5 Mouth melting chicken breasts laced with cream and almond, grilled in tandoor	Bhindi Do Pyaza [D] [V] 5.5 Fresh okra cooked with baby onions flavored with Indian spices	Kulfi [[Indian with ve
Dum Ki Kebab [D] [S] 8.5 Skewered minced lamb kebabs spiked with fresh herbs and grilled in tandoor	Dal Tadka [D] [V] 5.5 Yellow and black lentils, cooked with herbs and spices, served with a dash of cumin garlic and coriander seeds	Ice Cre Homen
Paneer Ka Soola [D] [V] 7 Fresh cottage cheese marinated in spice infused yoghurt and glazed golden in the tandoor	BIRYANI	
TAHSTARI-E-TANDOOR	Choice of Hammour or Prawns [D] [S] [N] [G] [SF] 13 Lamb [D] [S] [N] [G] 10.5	
Seabass Machchi Tikka, Grilled Prawns [D] [SF] 18	Chicken [D] [V] [N] 9	
Chicken Tikka, Lamb Kebab, Grilled Prawns [D] [S] [SF] 13.5	Vegetables [D] [V] [N] [G] 7	

HAWAL/RICE 4.5 Biryani [D] [V] -grained basmati rice flavored with Indian spices 3.5 ran flavored basmati rice cooked in ghee, finished zaffran strands on top 3.5 en Peas [D] [V] in flavored basmati rice, sautéed with green peas, red in ghee med Basmati [V] 3 OTIYAANWALIGALI / DIAN BREADS ıli Tokari (Basket of assorted Naans) [D] [G] [E] 4.5 ha Paratha (Choice of plain or mint) [D][G][E] 2 ilayered leavened white flour (Maida) flatbread waan Kulcha (Choice of potatoes, onions, cheese or minced lamb) 2 ed bread (Choice of plain, butter or garlic) [D] [G] [E] 1.5 1.5 (Brown bread) [D] [G] EETHA/SWEETS Tarke Ke Mithas [D] [N] 6 of mixed sweets: Rasmalai, Gulab Jamun, Kulfi ana Ka Khaas Gulab Jamun [D][N] 5 iced milk dumplings stuffed with pistachio, deep fried doused in honey syrup 4.5 nalai [D] hed dumplings of fresh cottage cheese immersed veet milk sauce [D] [N] 4.5 an traditional pistachio flavored ice cream served verm falooda on top and dressed with rose syrup 3.5 cream [D] [E]



Please scan the QR code to view the menu.

COCKTAILS INFUSED	6	CLASSIC COCKTAILS	7	RUM	
WITH INDIAN FLAVORS		Cocktail of the Day / Mojito / Bloody Mary / Margarita / I Whiskey Sour / Screw Driver / Moscow Mule / Long Islan	•	Captain Morgan Spiced Bacardi Carta Blanca	6.5 6.5
The Southern Somras Gin, curry leaves, coconut water, sugar syrup, lime ju	uice	Old Fashioned		Bacardi Black	5
Gulabi Sharaab		INTERNATIONAL BEERS		TEQUILA Patron Silver	10
White rum, apple juice, orange juice, rose syrup, tro	pical fruit punch	Sol	5	Patron Coffee	8
Gitatini		Amstel Light Heineken	5 5	Ocho Blanco Ocho Reposado	7 7
Vodka, tamarind chutney, lime juice, ginger, fruit pui	nch	Claro	4	COGNAC	
Chatpata Madira Gin, lemon juice, ginger ale, indian spices		APERTIF	7	Hennessy XO	25
		Choice of Martini bianco, rosso or extra dry / Pernod / F	ernet Branca	Remy Martin VSOP	9
PREMIUM INDIAN BEERS Cobra	4.5	LIQUERS		CHAMPAGNE & PROSECCO Moët & Chandon Brut	25 / 130
		Grappa Barolo	8	Voga	7/30
AUTHENTIC INDIAN WINE	S	Amaretto	7.5	WHITEWINE	
Sula Nashik Shiraz	8/38	Sambuca Baileys	7 7	Cloud Factory Sauvignon Blanc	7/32
Sula Nashik Chenin Blanc	7 / 31.5			Lorca Torenttes Fleur du Cap Sauvignon Blanc	7 / 32 6 / 26
		WHISKY - SCOTLAND BLENDI Royal Salute	신D 21.5	Fleur du Cap Chardonnay	6/26
INDIAN MOCKTAILS	3	Chivas Regal: 18 years	15	Nederburg Sauvignon Blanc Nederburd Chardonnay	5 / 22 5 / 22
Traditional-flavored lassi		JW Black Label	8	Giorgi & Gianni Pinot Grigio	5/22
Choice of mango, salted, sweet, avocado or rose		WHISKY-SCOTLAND SINGLE	MALT	REDWINE	
Masala Chaas		Glenlivet: 18 years	12.5	Mauricio Lorca Malbec Villa Girardi	9 / 42 7 / 32
Indian buttermilk		Glenfiddich: 15 years	8	Fleur du Cap Merlot	6/26
CLASSIC MOCKTAILS	3	WHISKEY - IRELAND		Las Ninas Reserva Cabernet Sauvignon Soliti Merlot	5 / 22 5 / 22
Mocktail of the Day / Shirley Temple / Virgin Mojito Virgin Piñacolada / Virgin Margarita	/ virgin Mary	Jamesons	7		
FRESH JUICES	3	WHISKY - UNITED STATES		ROSÉ WINE Voga Rosato Delle Venezie	6 / 29
Orange / Pineapple / Lemon Mint / Carrot / Waterm		Jack Daniels	7	Nederburg Rose	5/22
Grapefruit / Mix Fruits		GIN		PORT AND DESSERT WINE	
CARBONATED	2.5	Hendricks	8	Calvet, Réserve du Ciron, Sauternes, France Porto Cruz, Vintage Port, 1989, Portugal	8 7
Coca-Cola / Diet Coca-Cola / Sprite / Diet Sprite / Fa Ginger Ale / Soda Water / Tonic Water	anta Orange	Tanqueray	7.5	1 orto cruz, vintage i ort, 1505, i ortugal	
ENERGY DRINK	4	Bombay Sapphire	5	回線線画	
Red Bull / Choice of smoothies		VODKA		自然是被继续	
WATER		Grey Goose	10		
Voss (Still, Sparkling) small / large	2.5 / 4	Beldevere Russian Standard	9	50 PO 10 PO	
Aquapanna (Still) small / large San Pelligrino (Sparkling)	2.5 / 4 2.5 / 4			For reservations, dial +9/3 1/58 3318.	
Dawier (Charling) amall / laws	2/4				

Please scan the QR code to view the menu.

3/4

Perrier (Sparkling) small / large