şhuruaat / appetizerş	
Jheenga Til Tinka [SF] [E] [G] Deep-fried Gulf prawns, tossed in sesame seeds, accompanied was sweet chili sauce	11.5 with
Chowk Ki Tikki [D] [V] Pan-fried potato and peas patty, served with tamarind chutney	5.5
Punjabi Samosa [D][V][G][N] Deep fried pastry parcels stuffed with green peas, potatoes, rais served with tamarind chutney	5.5 ins,
Kachoomber [V] Garden fresh vegetables mixed withchaat masala, lemon juice and o	4.5 olive oil
इठप्रवह / इतेवलेव	
Shorba-e-Dal [V] [G] Lightly spiced yellow lentil soup, served with lemon wedges and croutons	4.5 crispy
Murg-e-Shorba [D] Thick and creamy Chicken soup with small chicken chunk coriander	4.5 s and
kहbabइ All our kebabs are marinated and cooked in the T	Tandoor
Jheenga-e-Angara [SF] [D] Yoghurt marinated Gulf prawns, char-grilled and aromatized with exotic Indian spices	11.5
Nirvana Ka Murg Tikka [D] [S] Boneless chicken thighs, marinated in a mild yoghurt and mixed spices, grilled in charcoal for an exotic flavor	9.5
Machchi Tikka [SF][D] Yoghurt and cream cheese marinated fresh hammour, grilled to perfection	8.5
Sea Bass Tikka [SF] [D] South Indian spices marinated seabass, grilled to perfection	8.5
Murg Malai Kebab [D] [N] Mouth melting chicken breasts laced with cream and almond, grilled in tandoor	8.5
Dum Ki Kebab [D][S] Skewered minced lamb kebabs spiked with fresh herbs and grilled in tandoor	8.5
Paneer Ka Soola [D] [V] Fresh cottage cheese marinated in spice infused yoghurt and glazed golden in the tandoor	7
tahştari-e-tandoor	
Seabass Machchi Tikka, Grilled Prawns [D] [SF]	18
Chicken Tikka, Lamb Kebab, Grilled Prawns [D] [S] [SF]	13.5

handi ਵਵ / ਲain	
Erha Kari [D][N][SF] Fresh gulf prawns simmered in a creamy coconut curry tempered	
with mustard seeds and curry leaves	
Murgi Makhanwali [D] [N]	
The immensely popular, boneless pieces of tandoori chicken,	
simmered in a rich tomato butter gravy	
Kashmiri Rogan Josh [D] [N] [S]	
A mildly spiced lamb curry cooked in the traditional North-Indian	S
flavored with 'Rogan' tinged with oil	
Chicken Tikka Masala [D] [N] [S]	
Grilled chicken tossed with onion, tomato and fenugreek,	
finished with cashew nut gravy	
Kolhapuri Murgi [D] [S]	
Boneless chicken cooked in kolhapuri spiced sauce finished in	g
peppers	
Subzi Balti [D][V][N]	
Mixed vegetables tossed with pearl onions, cooked in Balti sauce	ò
Paneer Tikka Masala [D][V][N]	
Char-grilled Indian fresh cottage cheese, bell pepper and onions	
cooked in fenugreek masala	
Dal Makhani [D] [V]	
Whole black lentils, simmered overnight over charcoal with toma	to
and spices, finished with the dollop of home-made churned butte	r
Jeera Aloo [D] [V]	
Cube potatoes tossed with cumin seeds and cooked in Indian sp.	ic
Bhindi Do Pyaza [D] [V]	
Fresh okra cooked with baby onions flavored with Indian spices	
Dal Tadka [D] [V]	
Yellow and black lentils, cooked with herbs and spices, served w	iti
a dash of cumin garlic and coriander seeds	
biryani	
Choice of Hammour or Prawns [D] [S] [N] [G] [SF]	
l amb [D][S][N][G]	

13 10.5

9

7

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Plain Biryani [D] [V] Long-grained basmati rice flavored with Indian spices	4.5
Zaffran [D] [V] Zaffran flavored basmati rice cooked in ghee, finished with zaffran strands on top	3.5
Green Peas [D] [V] Cumin flavored basmati rice, sautéed with green peas, cooked in ghee	3.5
Steamed Basmati [V]	3
न्ठां र बंद्यां र बंद्यां हिन्दु विक्र	
Milijuli Tokari (Basket of assorted Naans) [D] [G] [E]	4.5
Lachha Paratha (Choice of plain or mint) [D] [G] [E] Multilayered leavened white flour (Maida) flatbread	2
Bharwaan Kulcha (Choice of potatoes, onions, cheese or minced la Stuffed bread	amb) 2
Naan (Choice of plain, butter or garlic) [D][G][E]	1.5
Roti (Brown bread) [D] [G]	1.5
लह्हtha / इज्रह्हाइ	
Teen Tarke Ke Mithas [D] [N] Trio of mixed sweets: Rasmalai, Gulab Jamun, Kulfi	6
Nirvana Ka Khaas Gulab Jamun [D] [N] Reduced milk dumplings stuffed with pistachio, deep fried and doused in honey syrup	5
Rasmalai [D] Poached dumplings of fresh cottage cheese immersed in sweet milk sauce	4.5
Kulfi [D][N] Indian traditional pistachio flavored ice cream served with verm falooda on top and dressed with rose syrup	4.5
Ice Cream [D] [E] Homemade choices of ice cream and sorbet	3.5



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Chicken [D][V][N]

 $\textbf{Vegetables} \ [D] \, [V] \, [N] \, [G]$

टठटktailइ infuइहवे with indian flavorइ	6
The Southern Somras Gin, curry leaves, coconut water, sugar syrup, lime juice	
Gulabi Sharaab White rum, apple juice, orange juice, rose syrup, tropical fi	ruit punch
Gitatini Vodka, tamarind chutney, lime juice, ginger, fruit punch	
Chatpata Madira Gin, lemon juice, ginger ale, indian spices	
premium indian beerę Cobra	4.5
authentic indian wineइ	
Sula Nashik Shiraz Sula Nashik Chenin Blanc	8 / 38 7 / 31.5
îndîan लठटktaîlş	3
Traditional-flavored lassi Choice of mango, salted, sweet, avocado or rose	
Masala Chaas Indian buttermilk	
टोਡइइोट लठटोरीड़ Mocktail of the Day / Shirley Temple / Virgin Mojito / Virgi Virgin Piñacolada / Virgin Margarita	4.5 in Mary
ਿਣਵ੍ਹੇਨ ਹੁੰਪਾਂਟਣਵ੍ Orange / Pineapple / Lemon Mint / Carrot / Watermelon Grapefruit / Mix Fruits	3
carbonated Coca-Cola / Diet Coca-Cola / Sprite / Diet Sprite / Fanta O Ginger Ale / Soda Water / Tonic Water	2.5 range
हाटा हुए वेट्रांग्रेस Red Bull / Choice of smoothies	4
<u>ਘਬਵਿ</u>	
	2.5 / 4
Voss (Still, Sparkling) small / large Aquapanna (Still) small / large San Pelligrino (Sparkling)	2.5 / 4 2.5 / 4

टोवइइोट टठटेktailइ	7
Cocktail of the Day / Mojito / Bloody Mary	
Whiskey Sour / Screw Driver / Moscow Mu Old Fashioned	ie / Long Island iced fea
Old Fashioned	
international beers	
Sol	5
Amstel Light	5
Heineken	5
Claro	4
Cidio	
apertif	7
Choice of Martini bianco, rosso or extra dr	v / Pernod / Fernet Branca
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
liquere	
Grappa Barolo	8
Amaretto	7.5
Sambuca	7
Baileys	7
whiइkey = इटotland blended	
Royal Salute	21.5
Chivas Regal: 18 years	15
JW Black Label	8
चित्रे हिंदु ने इटर्का चित्र होत्रु चित्र क	alt
Glenlivet: 18 years	12.5
Glenfiddich: 15 years	8
whiskey = ireland	
Jamesons	7
whiskey = united states	
Jack Daniels	7
ब्रोंत	
Hendricks	8
Tanqueray	7.5
Bombay Sapphire	,.s 5
Tombaj dappinio	
ਹ ਰਗੇka	
Grey Goose	10
Beldevere	9
Russian Standard	9

<u>ruਲ</u>	
Captain Morgan Spiced	6.5
Bacardi Carta Blanca	6.5
Bacardi Black	5
tequila	
Patron Silver	10
Patron Coffee	8
Ocho Blanco	7
Ocho Reposado	7
ਟਰ <u>ਫ਼</u> naਟ	
Hennessy XO	25
Remy Martin VSOP	9
champagne & prosecco	
Moët & Chandon BRUT	25 / 130
Voga	7/30
voga	7730
white wine	
Cloud Factory Sauvignon Blanc	7/32
Lorca Torenttes	7/32
Giorgi & Gianni Pinot Giorgi	5/22
Casa Lapostelle Chardonnay	5/22
न्हर्व च्यांग्रह	
Mauricio Lorca Malbec	9 / 42
Villa Girardi	7/32
Woodbridge Cabernet Sauvignon	6 / 29
Casa Lapostelle Merlot	5/22
न्ठइर्ह च्योतह	
Matheus, The Original	7/32
Voga Rosato Delle Venezie	6 / 29
port and dessert wine	
Calvet, Réserve du Ciron, Sauternes, France	8
Porto Cruz, Vintage Port, 1989, Portugal	7



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