

SHURUAAT / APPETIZERS

Jheenga Til Tinka	12
<i>Deep-fried Gulf prawns with sesame seeds, served with sweet chili sauce</i>	
Chowk Ki Tikki	6
<i>Pan-fried potato and peas patty, served with tamarind chutney</i>	
Punjabi Samosa	6
<i>Deep-fried pastry parcels stuffed with green peas, potatoes, raisins, served with tamarind chutney</i>	
Kachoomber	5
<i>Garden fresh vegetables mixed with chaat masala, lemon juice and olive oil</i>	

SHORBA / SOUP

Shorba-e-Dal	5
<i>Lightly spiced yellow lentil soup, served with lemon wedges and crispy croutons</i>	
Murg-e-Shorba	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	12
<i>Yogurt-marinated Gulf prawns with exotic Indian spices</i>	
Nirvana Ka Murg Tikka	10
<i>Boneless chicken thighs marinated in mild yogurt and mix spices</i>	
Machchi Tikka	9
<i>Fresh hammour marinated in yogurt and cream cheese</i>	
Sea Bass Tikka	9
<i>South Indian spices marinated seabass, grilled to perfection</i>	
Murg Malai Kebab	10
<i>Chicken breasts with cream and almond</i>	
Dum Ki Kebab	9
<i>Skewered minced lamb kebab with fresh herbs</i>	
Paneer Ka Soola	8
<i>Cottage cheese marinated in spice-infused yogurt</i>	

TAHSTARI-E-TANDOOR

Seabass Machchi Tikka, Grilled Prawns	20
Chicken Tikka, Lamb Kebab, Grilled Prawns	14

HANDI SE / MAIN COURSE

Erha Kari	13.5
<i>Fresh gulf prawns simmered in a creamy coconut curry with mustard seeds and curry leaves</i>	
Murgi Makhanwali	12
<i>Boneless tandoori chicken, simmered in a rich tomato butter gravy</i>	
Kashmiri Rogan Josh	10.5
<i>A mildly spiced lamb curry cooked in the traditional North-Indian style, flavored with 'Rogan' tinged with oil</i>	
Chicken Tikka Masala	12
<i>Grilled chicken with onion, tomato, fenugreek and cashew nut gravy</i>	
Kolhapuri Murgi	10
<i>Boneless chicken cooked in kolhapuri spiced sauce finished in green peppers</i>	
Subzi Balti	7.5
<i>Mix vegetables with pearl onions, cooked in Balti sauce</i>	
Paneer Tikka Masala	8.5
<i>Char-grilled Indian cottage cheese, bell pepper and onions cooked in fenugreek masala</i>	
Dal Makhani	7
<i>Whole black lentils, simmered overnight over charcoal with tomatoes, spices and homemade churned butter</i>	
Jeera Aloo	6
<i>Potatoes with cumin seeds and cooked in Indian spices</i>	
Bhindi Do Pyaza	6
<i>Fresh okra cooked with baby onions and Indian spices</i>	
Dal Tadka	6
<i>Yellow and black lentils, cooked with herbs and spices, served with cumin garlic and coriander seeds</i>	

BIRYANI

Hammour	14
Prawns	14
Lamb	11
Chicken	10.5
Vegetables	8.5

CHAWAL / RICE

Plain Biryani	5
<i>Long-grained basmati rice flavored with Indian spices</i>	
Zaffran	5
<i>Zaffran-flavored basmati rice cooked in ghee, with zaffran strands</i>	
Green Peas	4
<i>Cumin-flavored basmati rice, sautéed with green peas, cooked in ghee</i>	
Steamed Basmati Rice	3.5

ROTIYAANWALIGALI / INDIAN BREADS

Millijuli Tokari	5
<i>Basket of assorted Naans</i>	
Lachha Paratha	2.5
<i>Multilayered leavened white flour (Maida) flatbread, choice of plain or mint</i>	
Bharwaan Kulcha	2.5
<i>Stuffed bread, choice of potatoes, onions, cheese or minced lamb</i>	
Naan	2
<i>Choice of plain, butter or garlic</i>	
Roti	1.5
<i>Brown bread</i>	

MEETHA / SWEETS

Teen Tarke Ke Mithas	6.5
<i>Trio of mixed sweets: Rasmalai, Gulab Jamun, Kulfi</i>	
Nirvana Ka Khaas Gulab Jamun	5
<i>Reduced milk dumplings stuffed with pistachio, deep fried and doused in honey syrup</i>	
Rasmalai	4.7
<i>Poached dumplings of fresh cottage cheese immersed in sweet milk sauce</i>	
Kulfi	4.7
<i>Indian traditional pistachio flavored ice cream served with verm falooda on top and dressed with rose syrup</i>	
Ice Cream	4.7
<i>Homemade choices of ice cream and sorbet</i>	
Gajar Ka Halwa	4.7
<i>Carrot based dessert pudding</i>	

COCKTAILS INFUSED WITH INDIAN FLAVOURS 6

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

Stella Artois, Belgium 5

Blue Moon, USA 5

Miller, USA 5

Claro, Mexico 4

Cobra, India 4

LIQUERS

Limoncello 5

Kahlua 5

Grand Mariner 6

Cointreau 7

Tia Maria 6

Pimms No.1 5

Galliano 5

Bailey's 6

Peach Schnapps 5

Aperol 5

Jägermeister 5

Martini (Blanco / Dry / Blanco) 5

Grappa Barolo 8

ARMAGNAC (30 Mls.)

St. Vivant 7



VODKA (30 Mls.)

Grey Goose 10

Russian Standard 5

Tito's 5

Smirnoff Blue 5

Absolut 5

Stolichnaya 5

TEQUILA (30 Mls.)

Patron Silver 10

Patron Coffee 8

El Charo (Silver / Gold) 5

GIN (30 Mls.)

Hendrick's 7

Gordon 5

Seagram's 5

Citadelle 5

RUM (30 Mls.)

Bacardi (Black / Gold) 7

Bacardi Carta Blanca 6

Captain Morgan 6

Plantation White Rum 5

WHISKY (30 Mls.)

J.W. Black Label 8

Chivas Regal 12 years 7

Jack Daniel's 7

Glenfiddich 15 years 10

Four Roses 5

Makers Mark 8

Glenlivet 15 years 9

Chivas Regal 18 years 18

Jameson 6

J.W. Gold Label 12

J.W. Blue Label 30

COGNAC (30 Mls.)

Remy Martin V.S.O.P. 8

Martell V.S.O.P. 9

Martell X.O. 20

Remy Martin X.O. 26

Hennessy X.O. 27

NON-ALCOHOLIC BEVERAGES

Indian Mocktail 3

Traditional-flavoured lassi. Choice of mango, salted, sweet, masala or rose

Still Water

Voss 0.800L / 0.375 L 4.5/3

Sparkling Water

Voss 0.800L / 0.375 L 4.5/3

Softdrink 3.5

Tonic / Soda / Ginger Ale / Coke / Diet Coke

Fanta / Sprite / Diet Sprite

Fresh Juice 4.5

Watermelon / Pineapple / Carrot / Lemon-Mint / Orange

Lemonade 3.5

Persian / Citrus / Rose Petal / Watermelon

Energy Drink 4

Red Bull

Coffee 3.5

Café latte / Cappuccino / Turkish / Americano / Espresso / Iced

Hot Tea (Dammann) 3.5

Green / Earl Grey / English Breakfast / Darjeeling

Chamomile / Jasmine

WHITE WINE

Bric Amel Marchesi di Barolo, ITALY 12/54

Hashtag Sauvignon Blanc, ITALY 9/43

Voga Pinot Grigio, ITALY 7/32

Cloud Factory, Sauvignon Blanc, NEW ZEALAND 7/32

Chateau Gabaron White Wine, FRANCE 5.5/25

Nederburg Chardonnay, SOUTH AFRICA 5/22

RED WINE

Chateau Vieux Verdot, St. Emilion FRANCE 12/55

Pablo Y Walter Malbec, ARGENTINA 9/40

Las Ninas Premium, Bordeaux blend, CHILE 7/31

Chateau Cedre Arthus, Bordeaux Superiur, FRANCE 8/35

Fleur du Cap Merlot, SOUTH AFRICA 6/26

Chateau Gabaron Red Wine, FRANCE 5.5/25

ROSE WINE

Voga Rosato Brut, ITALY 6/30

Nederburg Rose, SOUTH AFRICA 5/23

The Ritz-Carlton cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering.

Prices shown are inclusive of service charge, government levy and VAT.