

LETS CHAAT

Strawberry Dahi Bhalla	55
lentil dumplings, mango strawberry relish	
Hathodi Chaat	75
flour crisp, potatoes, spices, yoghurt, mango chutney	
Narangi Chaat	65
lentil dumpling, blood orange, yogurt foam	
Khurmani Ki Aloo Tikki	65
potato cakes, apricot relish	
Bhutte Ki Chaat	55
crispy corn kernels, spices, pop corns	
Beet Collection	65
roasted beet, beet yoghurt dressing, chips	
Quinoa Buratta Chaat	85
Sweet Potato Chaat	55
Kukad Chaat	75
chicken with spices	

STARTERS – VEGETARIAN

Bhatti Ke Avocado	110
chargrilled	
Paneer Lal Mirch Ka	99
Jackfruit Kebab	90
Lotus Stem and Fox Nuts	90
yogurt dip	
Nazza	75
Samosa Trio	65
Sarson Ke Phool	90
mustard broccoli	

STARTERS – NON – VEGETARIAN

Murg Malai Tikka	125
Chicken Cafreal Pita Pockets	125
Chicken Wrap & Rolls kathi kebabs	125
Murg Tikka / Tikka Le	125 / 175
Margi Na Farcha parsi style fried chicken, tangy sauce, rotli	140
Ambi Fish Tikka chargrilled hamour	140
Prawns On The Rocks	165
Bhatti Prawns	195
Butter Curry Leaf Crab Pao	165
Grazing Goat saffron milk cooked lamb chops, minced rolls, goat cheese	200
Silvatta Kebab sliced lamb cooked on stone	140
Galouti Kebab	140
Matka Kebab smoked lamb kebab	140

SOUPS

Bhuni Makai Ka Shorba roasted corn soup, turmeric pop corns	65
Lemongrass Rassam	65

MAINS – VEGETARIAN

Achari Mirch ke Chole	90
Edamame Palak crisps	90
Paneer Plus makhani/khatta pyaz/spinach/butter masala	110
Chonka Greens Evolution romanesco, asparagus, snow peas, edamame, broccolini	115
Adraki Aloo Gobi	80
Morel Of The Story – A Kashmir Valley Treasure	180
Baingan Bhartha smoked eggplant mash, spices	80
Aloo Khatte Meethe sweet and sour spiced potato curry	70
Sabzi Mandi assorted vegetable curry	80

MAINS – NON – VEGETARIAN

Masala Black Cod orange,chili cumin glaze	195
Alleppey Fish/Prawns Curry, Rice	150 / 195
Prawns Balchao Khichdi arborio rice, moong	165
Scallop Butter Garlic burnt garlic, black garlic,wilted spinach	195
Butter Chicken	145
Murg Khatta Pyaz	145
Tariwala Murg home style curry	145
Atta Chicken roughly translates to "dough" chicken. A recreation of early 19 th century dish from Kotkapura, Punjab	240
Naan Choora crispy naan, chicken dices, spices	120
Dal – Da Gosht lamb curry, lentils	160
Dum Ka Gosht / Flambe served in bamboo cups	160 / 190
Bhuna Gosht	160

All prices are in UAE Dirhams & are inclusive of 10% service charge, 7% municipality fees, 5% VAT

DAL

Dal Makhani	60
Dal Hyderabad	50
Dal Langarwali	50
Double Tadke Ke Dal	50

RICETAURANT

Chicken Biryani	155
Mutton Biryani	165
Prawns Biryani	195
Vegetable Biryani	125
Hari Mirchi And Pudina Chicken Pulao	155
Tawa Meat Pulao	165
Vegetable Pulao	95
Steamed Rice	50
Brown Rice	50

INDIAN BREADS

Naan	25
Butter Naan	30
Amritsari Kulcha	35
Tandoori Roti	25
Butter Roti	30
Laccha Paratha	25
Brie And Truffle Naan	40
Missi Roti	25

SIDES

Masala Papad	20
Raita	25
Set Yogurt	20

DESSERTS

Tilla Misu toasted sesame seeds, walnut tiramisu	85
Chenna Payesh cottage cheese, reduced milk and nuts	65
Flavoured Jalebi saffron, orange, fennel and pepper	65
Chocolate Shawarma	110
Kulfi Malai / Pistachio	65