

INDIKAYA

ARTISANAL
INDIAN COOKING

CHAKNA

(Bar bites out of local Indian pubs & taverns)



MASALA PEANUT PICO

30 aed

Homemade nutty cracker & peanut chutney topped with pico de gallo.



KADIPATA KAJU SUNDAL

30 aed

Slow-poached cashews tossed in curry leaf, coconut & lentils.



SHISHITO CHAUNKA CHETIN

30 aed

Charred Japanese chili peppers in Maldon salt served with Kashmiri walnut dip.



ACHARI CUTTLEFISH FRITTI

45 aed

Crumb fried calamari in tangy khakhra masala, accompanied by schezwan chutney.

SHORBA & SALAAT

(Soup & Salads inspired by the comforting culinary traditions of India)



APPLE PARSNIP SHORBA

60 aed

Pan roasted Parsnips & granny smith cooked with curry powder & blended into a velouté.



MASALA PERU CHAAT

70 aed

Spiced guava mixed with garden greens; salted pomelo & fresh fennel dressed in maple.



TANDOORI MURGH & ROMAINE

95 aed

Baby romaine layered with grilled chicken, tossed in anchovy dressing & finished with parmigiano.

Adds On

Chicken

15 aed

Lamb

25 aed

Shrimp

25 aed

Allergy Disclaimer

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(GF)



PB



Seafood



Poultry



(VEG)



Goat



Meat



Egg

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JALPAAN

(Finger foods with roots in Indian cuisine)



BHARWAAN MIRCHI & GOCHUJANG

50 aed

Stuffed Padron peppers glazed with Korean chili spiced tamarind, accompanied by airy almonds.



SABUDANA FETA VADA

50 aed

Sago hazelnut fritter paired with feta cream, served on ginger & green mango gravy.



FURIKAKAE KATHAL KEBAB

50 aed

Raw jackfruit cooked with Lucknow spice mix mashed with scamorza & topped with coastal chili chutney.



MANGALOREAN CHICKEN CHUKKA

55 aed

Flaky fried chicken marinated in byadgi chili, tamarind & ghee, served with aromatic horse radish dip.



NILGIRI WINGETTE

55 aed

Fenugreek, fennel marinated chicken, chargrilled in ghee & served together with mashed green mung beans.



BLACK BATTER HADDOCK

70 aed

Haddock marinated in yellow mustard paste, deep fried in squid ink batter served with zesty curried tartare.



BHATTI MURGH DONUT

90 aed

Chicken supreme cooked in spiced yoghurt, finished in a fluffy donut batter, served with romesco & truffle.



MISO TENDERSTEM BROCCOLINI

95 aed

Baby broccolini grilled with spicy miso, served with curried cashew mush.



PARSI POMFRET & HARICOT

120 aed

Silver Pomfret on bone marinated in mint, coconut & tamarind chutney accompanied with tempered beans.



BENGALI LAMB MEDALLIONS

130 aed

Lamb loin preserved in cumin, coriander & caramelized onion curry, sliced & served with pickled Brussel sprouts.



SICHUAN MUMBAI MUTTON

130 aed

Minced meat cooked in Sichuan wasabi ginger paste & fermented black beans served with Tibetan bread.



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BHOJAN

(Main courses from the Indian subcontinent)



ROMANESCO KHAMAN DHOKLA

95 aed

A steamed cauliflower & gram flour sponge pan fried in tamarind sauce, served with fresh turmeric buttermilk curry.



PERUVIAN ASAPARAGUS PALAK

110 aed

Tempered spinach curry served with braised Peruvian asparagus & goat cheese croquettes.



VALACHE BIRDHE & TOFU

110 aed

Korean tofu steak served with spicy field bean stew cooked in Maharashtrian spice paste.



CHIPOTLE MURGH MAKHANI

125 aed

Crumb fried tandoori chicken stuffed with chipotle butter, served with smoked tomato cashew curry.



MEGHALAYAN CHICKEN CONFIT

125 aed

Slow cooked chicken legs in duck fat, served with black sesame curry & baby radish poriyal.



KARWARI BLACK COD

140 aed

Salted crispy black cod cooked in coastal flavors like curry leaf, cumin & tamarind served with soft peas.



LAMB SHANK NIHARI

160 aed

Braised marrow filled lamb, cooked in brown onion & garlic broth paired with wild mushrooms & seaweed.



MALWANI CURED CHOPS

160 aed

Australian lamb cured overnight in coastal spiced brine, chargrilled & served with pickled garlic potato boba's.

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SANGAT

(side dishes to complement the main courses)

- | | | |
|---|--|---------------|
|  | KALAMATA FURIKAKE KHAMEERI | 30 aed |
| | <i>Flat bread made from fermented whole wheat dough topped with kalamata & furikake spice.</i> | |
|  | PAPRIKA SCAMORZA KULCHA | 30 aed |
| | <i>North Indian soft & chewy bread stuffed with smokey mozzarella & topped with sweet paprika.</i> | |
|  | GHEE CRANBERRY SHEERMAL | 30 aed |
| | <i>Baked Hyderabadi saffron bread complemented by nutty sweet cranberries & zesty sumac.</i> | |
|   | TEMPERED QUINOA & RAISINS | 40 aed |
| | <i>Quinoa sauteed with ginger and turmeric, finished with a touch of lemon and cilantro.</i> | |

MEETHA

(Desserts infused with vibrant Indian flavors)

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|---|---|---------------|
|  | BLUE PEA SRIKHANDA | 75 aed |
| | <i>Whipped airy sweetened yoghurt infused with blue pea served with fresh mint, berries & yuzu apricot compote.</i> | |
|  | KITHUL JAGGERY WATALAPPAM | 75 aed |
| | <i>Spiced jaggery custard served with coconut ganache, lime cake & passionfruit gelee.</i> | |
|  | PISTA BASUNDI KNAFEH | 90 aed |
| | <i>Freshly baked tacky cheese Kunafa served with classical simmered pistachio milk glaze.</i> | |
|  | LONAVALA CHOCO CHIKKI | 90 aed |
| | <i>A dense rich dark chocolate fudge cake topped with brittle Peanut candy, confit kumquats & sea salt flakes.</i> | |

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INDIKAYA

CULTURAL
INDIAN DELICACIES

JALPAAN

(Indian street snacks from local vendors)



MUMBAI VADA PAO

30 aed

Batter fried potato patty served in spongy bread with sweet and spicy chutney.



PUNJABI SAMOSA

30 aed

Mashed pea & potato mixture stuffed in flaky pastry dough, deep fried & served with tamarind chutney.

TANDOOR

(Barbecued dishes cooked in a clay oven)



PANEER SHASHLIK

90 aed

Soft cottage cheese, marinated in Deggi chili and garam masala cooked with peppers.



MALAI MURGH TIKKA

90 aed

Tender pieces of chicken marinated in ginger cardamom spiced yoghurt cooked in clay oven.



KAKORI KEBAB

120 aed

Minced mutton kebab from Awadhi cuisine with notes of Rose water & kewra, cooked on a skewer.



TANDOORI JHEENGA

130 aed

Fresh tiger prawns marinated in spicy yoghurt and mustard oil finished with lime juice, cooked on an open fire.

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BHOJAN

(Main courses from the Indian subcontinent)



PANEER TIKKA MASALA

130 aed

Tandoori cottage cheese is cooked in caramelized onion tomato gravy finished with cream & dry mint.



CLASSIC BUTTER CHICKEN

130 aed

Charcoal-smoked Chicken marinated in Deggi chili & yoghurt, cooked in creamy tomato-cashew sauce.



BHUNA GOSHT

130 aed

Indian mutton stir fried in its own fat with Indian spices over a long period of time with brown onion & garlic.

HYDERABADI DUM BIRYANI

Choice of protein marinated in Indian spice paste sealed with fragrant rice, slow cooked on lava stone.



Subz - Vegetables

90 aed



Murgh – Chicken

130 aed



Mutton – Indian goat

160 aed

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SANGAT

(Side dishes to complement the main courses)

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|---|--|---------------|
|  | INDIAN BREADS – naan / roti / paratha
<i>Choice of flat breads cooked in clay oven.</i> | 20 aed |
|   | BASMATI RICE
<i>Steamed fragrant long grain rice.</i> | 20 aed |
|   | DAAL TARKA
<i>Yellow split lentils cooked with ginger, curry leaves and cumin, finished with ghee.</i> | 40 aed |
|   | ADRAKI ALOO GOBI
<i>Cauliflower & Potato braised in its own juices cooked with ginger, turmeric & cumin.</i> | 50 aed |
|   | DAL MAKHANI
<i>Black lentils slow cooked overnight on lava stone with Indian spices & finished with fresh cream & fenugreek.</i> | 50 aed |

MEETHA

(Heartwarming Indian sweets)

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|---|---|---------------|
|  | GULAB JAMUN
<i>Deep fried dough balls soaked in sweet syrup flavored with cardamom & rose.</i> | 55 aed |
|  | KESARI RASMALAI
<i>Soft spongy cheese discs soaked in saffron flavored milk cream topped with nuts.</i> | 55 aed |

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