

FOOD PHILOSOPHY

BY CHEF AJAY CHOPRA

AT INDIKAYA WE BELIEVE THAT FOOD IS MORE THAN JUST A MEAL—IT'S A JOURNEY, A STORY, AND A CELEBRATION. GUIDED BY AN AVANT GARDE SPIRIT, OUR APPROACH REDEFINES TRADITIONAL INDIAN CUISINE THROUGH INNOVATION AND CREATIVITY. EACH DISH IS CRAFTED WITH PRECISION, MERGING CLASSIC REGIONAL FLAVORS WITH MODERN TECHNIQUES TO CREATE UNIQUE CULINARY EXPERIENCES.

WE ARE COMMITTED TO DECONSTRUCTING AND REIMAGINING THE FAMILIAR, PUSHING BOUNDARIES IN TEXTURE, TEMPERATURE, AND PRESENTATION. OUR GOAL IS TO STIMULATE BOTH THE PALATE AND THE MIND, OFFERING DISHES THAT SURPRISE AND DELIGHT WHILE HONORING INDIA'S RICH CULINARY HERITAGE.

AT INDIKAYA WE DON'T MERELY SERVE FOOD; WE PRESENT A TRANSFORMATIVE EXPERIENCE. BY BLENDING THE PAST WITH THE FUTURE, WE CREATE DISHES THAT ARE AS THOUGHT-PROVOKING AS THEY ARE DELICIOUS. JOIN US FOR A DINING ADVENTURE WHERE EVERY BITE TELLS A NEW STORY.

CULINARY REGARDS
CHEF AJAY CHOPRA



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THE INDIAN CLASSICS

PANEER TIKKA AMRITSARI

Succulent paneer cubes marinated in smoky red chili marinade and char grilled in a tandoor

AED 85

PESHAWARI CHICKEN TIKKA

Chicken breast Marinated overnight with unique blend of roast garlic, chilli, cumin and spices, carefully finished in a tandoor

AED 85

LEHSUNI PALAK PANEER

Creamy spinach and cottage cheese infused with rich flavours of cumin, byadgi chilli and garlic

AED 120

SAAG MURGH

Creamy spinach and marinated chicken tempered with cumin, fennel and garlic finished with a knob of butter

AED 120

CHICKEN TIKKA MASALA

The good ol' chicken tikka tossed in a creamy onion and tomato gravy finished with fenugreek

AED 130

PANEER TIKKA MASALA

Marinated Chunky Paneer tikka smeared in a creamy tomato sauce and garnished with fresh coriander leaves served hot

AED 130

MUTTON NIHARI

Travel to the streets of Old Delhi with this succulent Mutton Nihari. Melting in your mouth Mutton on bone simmered for hours with select Nihari spices and finished with ghee.

AED 145

MUTTON ROGAN JOSH

Traditional Kashmiri Rogan Josh simmered with Kashmiri chilli, turmeric, asafoetida and tomatoes. Dip it with Khameeri Kulcha to enjoy the authentic flavours.

AED 145

GULAB JAMUN. RABRI

Decadent Indian dessert that combines the sweetness of Gulab Jamun with the rich and creamy texture of Rabri.

AED 50

