

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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INVENTIVE INDIAN TAPAS

UNI PURI

Indulge in the briny luxury of sea urchin paired with earthy dhone pata aloo, horseradish, and crisp samphire. A symphony of bold flavors for the discerning palate.

AED 90

BENGALI HADDOCK

Inspired by the good old fish and chips, our halibut paturi is elegantly marinated and Crisp fried, accompanied by a delicate yet aromatic curry leaf tartare and a zesty chili lime finish.

AED 60

MUNGBEAN TARTINE

A refined twist on a classic, our mung bean guacamole is paired with courgetti linseed crackers, tomatillos, Pickled cauliflower and sea asparagus. A sophisticated blend of fresh, vibrant flavors and modern finesse.

AED 70

INDIKAYA VADA PAV

Elevating a beloved classic, our vada pav features a wasabi coriander chutney, umeboshi, and garlic pao.

AED 40 SMALL
AED 75 LARGE

MAYA OF PADRON PEPPERS

Our charred Padron pepper is expertly paired with tangy imli gochujang, creamy badami shorba, and a hint of shichimi spice.

AED 45 SMALL
AED 85 LARGE

GHEE ROAST CHICKEN KARAAGE

Crispy chicken inspired by the rich flavors of traditional chicken ghee roast from mangalore, is elegantly paired with a distinctive miso peanut chutney.

AED 45 SMALL
AED 85 LARGE

KUMBH INDULGENCE

Delight in our airy donut, stuffed with a savory three mushroom duxelles, enhanced by truffle & manchego, complemented with spiced edamame & fresh greens.

AED 45 SMALL
AED 85 LARGE

INDIKAYA CAESAR

tender pulled tandoori chicken, delicately dressed in pecorino dressing, and adorned with Punjabi spiced seeds. A sophisticated reinterpretation of a classic, combining exquisite flavors with culinary elegance. Ask for some extra pecorino from your server and he will be happy to grate it fresh for you

AED 100

KOSHA MANGSHO LAMB TATAKI

Delight in our luxurious Kosha Mangsho Lamb Tataki, featuring tender slices of lamb marinated in Kolkata lamb jus and cooked the Tataki style, accented with delicate fennel, guava essence, and daikon. A masterpiece of flavors, harmoniously blending opulence with culinary finesse.

AED 130

KASHMIRI MUTTON TSUKONE

Kashmiri mutton tsukune is cooked on point in the tandoori to stay juicy and complemented by chargrilled walnut chutney and adorned with a delicate lotus crisp. This dish embodies culinary elegance of India

AED 90 SMALL
AED 175 LARGE





JOSH GRILLS

FROM THE SUB-CONTINENT

JACKFRUIT SHAMMI

Savor our Jackfruit Shammi, elegantly crafted with chili garlic chutney, pico de gallo, & crisp colocasia chips—a sophisticated vegetarian delicacy that blends bold flavors with contemporary flair.

AED 45 SMALL
AED 85 LARGE

INDIKAYA TORCHED ROSOGULLA

Rosogolla stuffed with nuts, marinated in tandoori masala, and accompanied by creamy avocado mash and garden greens—This is our reinterpretation of paneer tikka Flamed fresh on the table.

AED 50 SMALL
AED 95 LARGE

COORGI CHICKEN WINGS

served with yam bharit hash and habanero sauce. The most succulent grilled wings in town cooked to perfection in a mint coriander and Chilly marinade

AED 50 SMALL
AED 95 LARGE

NIMBU MURGH TIKKA

our Kafir Lime Leaf Marinated Chicken Tikka served with pineapple chutney and noriatantalizing tandoori kebab creation infused with refreshing citrus and seaweed notes.

AED 60 SMALL
AED 110 LARGE

TENDERSTEM BROCCOLI

Delicate Tenderstem Broccoli dressed in spicy miso butter, palli chutney, and crispy garlic. Chargrilled to perfection

AED 60 SMALL
AED 110 LARGE

BHATTI LAMB CHOPS

accompanied by a fragrant green chutney & thyme-infused olive lavash a decadent red meat dish meticulously seasoned with a harmonious blend of herbs and Indian spices, crafted to elevate your gourmet dining experience.

AED 80 SMALL
AED 150 LARGE

LEHSUNI JHINGA

Jumbo Prawns marinated in a robust roast garlic-infused marinade and complemented by romesco sauce and delicate fish roe—a daring seafood creation that marries bold Indian influences with avant-garde culinary flair.

AED 130

GHEE GUNPOWDER BLACK COD

Black Cod fillet grilled with traditional south indian spice powder also called gunpowder and flazed with pure ghee served with tempered haricot beans and yellow pepper coulis

AED 140





MAIN COURSE

MARWARI CAULIFLOWER STEAK

Confit and seared cauliflower gratinated with rajasthani spiced Mornay sauce , accompanied by Jaisalmeri kadhi and hearty legumes. A culinary masterpiece that harmonizes traditional Marwari flavors with modern elegance

AED 90

TRUFFLE EDAMAME KIBBEH

The great Indian MALAI KOFTA gets a modern twist with gently poached and fried edamame kofta served with a creamy malai curry and Chipotle dip to zing it up.

AED 110

INDIKAYA PALAK SAAG

Indulge in our Indikaya Palak Saag served with a duet of asparagus and a chevre croquette—a well thought new version of a good old saag blending creamy spinach with grilled asparagus and goat cheese and Philadelphia koftasgourmet sophistication.

AED 110

PICKLED LIME PANEER KOFTA

The healthiest kofta ever is steamed. Steamed Paneer koftas stuffed with lime achar Enhanced with a gochugaru makhni curry and Pudina foxnuts

AED 125

INDIKAYA BUTTER CHICKEN KIEV

A classic french chicken a la kiev marries the INDIAN super star butter chicken. Tandoori chicken breast stuffed with makhni butter crisp fried to perfection and served with a spiced makhni

AED 125

MEGHALAYAN DUCK CONFIT

Confit duck legs cooked for hours to get the falling off the bone texture served with jasmine rice , meghalayan Black sesame and chili garlic curry and stir fried bokchoy.

AED 135

CHILEAN SEA BASS

Gently cooked Chilean sea bass complemented by Karwari amti and sugar snap peas. The coast of India is getting ready defined

AED 140

LAMB ROGAN ROULADE

accompanied by Kashmiri jus , mint and fennel—a meticulously rolled lamb roulade infused with aromatic Kashmiri saffron.

AED 150

INDIKAYA OSSO BUCCO

Ossobuco cooked the old nihari way using a sous vide technique with Nihari sauce and served with creamy mash and seaweed shimeji.

AED 155



INDIKAYA BIRYANI

HYDERABADI SUBZ.	AED 90
KOLKATA MURGH.	AED 130
AWADHI MUTTON.	AED 160

Luxurious rendition of the iconic Indian rice dish, prepared with authentic regional ingredients

SIDES

STEAMED RICE	AED 20
CHATPATA ALOO <i>Baby potatoes tossed in ghee lime and ginger</i>	AED 30
CHONKE MATAR <i>My hottest favourite spiced with hing</i>	AED 30
YOUNG SPINACH DAL <i>Yellow lentils tempered with garlic and young spinach</i>	AED 30
INDIKAYA DAL MAKHANI <i>There is dal makhni and then there is INDIKAYA dal makhni. Taste and see</i>	AED 50
TANDOORI ROTI <i>choose classic, multi grain or gluten free</i>	AED 20
NAAN <i>choose from Classic, Zatar, or Smoked Paprika & Burnt Garlic Naan</i>	AED 20
PARATHA <i>choose from Lacha or Pudina Paratha</i>	AED 25
KULCHA <i>choose from Paneer & Ajwain or Aloo Pyaaz Amritsari Kulcha</i>	AED 25
INDIKAYA SIGNATURE BREADS <i>choose from scallion bing, sheermal or Khameeri</i>	AED 25



STILL LOOKING FOR CLASSICS ?

ASK YOUR SERVER FOR OUR SPECIAL CLASSIC INDIAN SELECTIONS

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

DESSERTS

THE INDIKAYA SWEET SURPRISE

AED 70

Experience the Colors of India with malai kulfi, Pista Gulab jamun, and Blueberry malai & Gajar halwa—a vibrant and decadent celebration of Indian sweets in a completely modern thought

BUTTERMILK JAGGERY PANNA COTTA

AED 70

Delight in Buttermilk Jaggery Panna Cotta served with bourbon sauce, patishapta touile, and khopra wadi.

RASPBERRY ROSE ENTREMET

AED 85

Indulge in Raspberry Rose Entremet featuring rose water cream and pista sponge and stuffed with raspberry Compote .

BABA AU RHUM

AED 85

with Mascarpone mousse, filter coffee ganache, and kahlua sauce.

ADD THE OPTION TO FLAMBE FOR AN EXTRA TOUCH

AED 10

