

## SOUP SHORBA

### MURG BADAMI SHORBA 25.00

Rich creamy chicken soup flavored with almond and aromatic Indian spices

### RAMPURI DAL SHORBA 22.00

An Indian soup of spiced lentils, both healthy and tasty

## STARTERS

## SHURUWAT

### PANI POORI 20.00

Fried crisp stuffed puffs filled with tangy water

### CHICKEN 65 35.00

Juicy, deep fried spicy piece of chicken wings bursting with flavor of chilly and curry leaves

### PAPAD

### CHICKEN TIKKA TIKADI 40.00

Tender pieces of chicken thigh are simmered in classical Indian tikka masala style marinades and cooked over charcoal until wonderfully tender

### TANDOORI BROCCOLI 30.00

Tandoori Broccoli is a fusion recipe you must try for a salubrious diet

### SAMOSA CHOLE CHAAT 22.00

Crispy chat served with chick pea masala, deep fried vegetable puff with freshly cut veggie toppings and a dash of lemon

### DAHI KEBABS 25.00

A blend of thick strained yogurt and spices, crisp on the outside and super soft & creamy from inside

### BABY CORN PEPPER FRY 30.00

Baby corn stir fry with pepper and spices and a hint of garlic.

### LAMB SEEKH KEBABS 45.00

Ground lamb is seasoned with fresh mint and cilantro, and ginger and green chili paste, green papaya and made into delicious kebabs, served with lime wedges, mint chutney





**AJWANI FISH TIKKA 45.00**

Boneless fish with delicate flavor of carrom seeds cooked in clay oven



**TOMATO RICE 25.00**

A rice based dish prepared with Tomatoes, Onions, Rice and spices



**PAV BHAJI TWISTER 25.00**

Combination of different vegetables cooked & mashed together baked to perfection in a bread bun

**GARLIC JHINGA 65.00**  
Roasted king prawns simmered in silky cream & butter with garlic & fresh yoghurt, cinnamon, bay leaves, cloves and a touch of cream, delicious, sensational taste



**VADA PAV SLIDERS 20.00**

Deep fried tempered potato cutlet in a slider bread with assorted chutneys



**THE BIG FAT INDIAN AFFAIR**

**MASALA DUCK ROAST 68.00**

Duck simmered in spices and roasted until succulent



**DUCK KORMA 50.00**

This classic mildly spiced, creamy, & aromatic duck curry with a rich blend of wonderful flavors is sure to be hit at your meal time

**VEGETABLES BIRYANI 48.00**  
Rice mixed with onions, garlic, fresh red chillies, marinated vegetables

**JEERA RICE 25.00**  
A flavor-packed rice preparation with the enticing and appetizing aroma of cumin With a decent shower of tempered green chilly



**PEA PULAO 30.00**

Peas and spices jazz up plain rice to make a delicious pulao



# MAIN COURSE BHOJAN

## NALLI NIHARI

85.00

A deliciously smooth flour based stew with slow cooked mutton and a myriad of spices. The word Nihar originates from the Arabic word «Nahar» which means «day» served to the kings after the morning prayers

## DAL MAKHANI

30.00

An Indian style flavorful and creamy lentils curry originated from the Indian region of Punjab

## KUMBHI PALAK

35.00

A vibrant blend of sautéed mushrooms, spinach paste, a tangy tomato paste, a pungent onion paste with a perfect balance of spices

## MUTTON DUM BIRYANI

60.00

Mutton meat marinated and rested for few hours and layered with half cooked rice. 'Dum' cooked on a very low heat with aromatic spices

## MEAN MOILEE

50.00

A traditional Kerala style fish in coconut curry, Flavored with green chili, curry leaves and turmeric

## MURG DUM BIRYANI

55.00

A classic dish of the Royal Muhgal Nizams in an aromatic eye-catching rice preparation

## MURG MAKHANI

45.00

Chunks of boneless chicken grilled and tossed in a creamy tomato onion gravy base made with plenty of butter and cream



# THE BIG FAT INDIAN AFFAIR

## ATTA CHICKEN

60.00

The original Kotkapura recipe in which whole chicken basted and marinade in Tandoori paste, stuffed and finished in wheat filo pastry, cooked in tandoori oven.

# BREAD

## ROTI SOTI HOJAYE

**BIKANERI PARATHA 5.00**

Spice mixed oven cooked bread with  
crunchy Bikaner sev namkeen

**MISSI ROTI 7.00**

An Indian flatbread made with a combination of wheat flour and gram flour and seasoned tasty spicy and unique

NAAN	5.00
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A popular leavened Indian bread, cooked in tandoor to perfect crisp

## BIKANERI PARATHA

**LAAL MAAS 50.00**

An authentic royal dish from Rajasthan,  
tender smoky meaty affair cooked with red  
chilly & yogurt

## NAAN

## BHARWAN LOBSTER

145.00

This elegant curry features a whole lobster poached in a fragrant, spiced tomato sauce.

DAL TADKA	25.00
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Yellow lentil stew seasoned with onions, tomatoes, spices and tempered with ghee, cumin & garlic

**KADAI PANEER 35.00**

Cubes of fresh Indian cottage cheese Paneer cooked with ground spices & tomato gravy

SUBZ JALFREZI	30.00
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Assorted seasonal veggies sautéed in a spicy and tangy tomato gravy

## LACHHA PARANTHA

## MISSI ROTI

ASSORTED BREAD BASKET	20.00
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Enjoy the basket of oven fresh breads in one go...



## DESSERTS MISTHAN

**BEETROOT PHIRNI 25.00**  
Creamy rice & beetroot pudding flavored with cardamom topped with crushed nuts

**KHUBANI KA MEETA 28.00**  
An authentic Hyderabad sweet preparation made with apricot puree and served toasted bread & homemade creamy rabri

**FRUIT SHRIKHAND 25.00**  
Traditional indian cold sweet & sour dessert prepared with strained youghurt and added cream, flavoured with saffron and cardamom with added nuts & fruits.

## INDIAN CLASSIC MOCKTAILS

## DESI SHARBET

**BADAM THANDAI 28.00**  
Indian drink made from a milk, almond milk, pistachios, cardamom powder, rose water, saffron

**LASSI 25.00**  
Zaffrani | Mint | Sweet | Salted

**JALJEERA 25.00**  
Refreshing cumin and mint flavored Indian Lemonade

**SHIKANJVI 25.00**  
Traditional Lemonade with ginger Juice

**TAKAS FRUIT MIXTURE 28.00**  
Traditional drink made of Milk, mixed fruit, dates & Sharbet Syrup

## TRADITIONAL TEAS CHAI CHAI

**MASALA CHAI 12.00**  
Freshly brewed red tea with milk, aromatized with root ginger and cardamom, cloves

**KARAK TEA 8.00**  
Red tea infused with finest selection of herbs and simmered with condensed milk.

**HERBAL TEA 15.00**  
Authentic Indian herbal tea made of Ginger, cloves, Lemongrass, Tulsi, Cardamom with Fennel seed.

**FRESHLY SQUEEZED JUICE 25.00**  
**TAZA HO LE**  
Orange, watermelon, Vegetable

## CARBONATED BEVERAGES

## KUCH THANDA HOJAYE

Coca Cola, Sprite, Fanta, Diet Coke, 15.00

Ginger Ale 18.00

## MINERAL WATER

## JAL HE JEVAN HAI

Badiot 330 ML & 750ml L28.00/S22.00

Evian 330 ML & 750ml L28.00/S22.00

Al Rayyan 1.5L 12.00

## TEA VIDESHI CHAI 18.00

English breakfast Tea, Earl Gray Tea, Darjeeling, Ginger and Honey, Green Tea, Jasmine Green Tea, Arabian Mint Tea with Honey

Iced Tea Peach or Lemon 25.00

## COFFEE

## VIDESHI COFFEE

Espresso 20.00  
Decaffeinate 22.00  
Americano 22.00  
Cafe Latte 24.00  
Cappuccino 24.00  
Turkish coffee 20.00  
Iced coffee 25.00