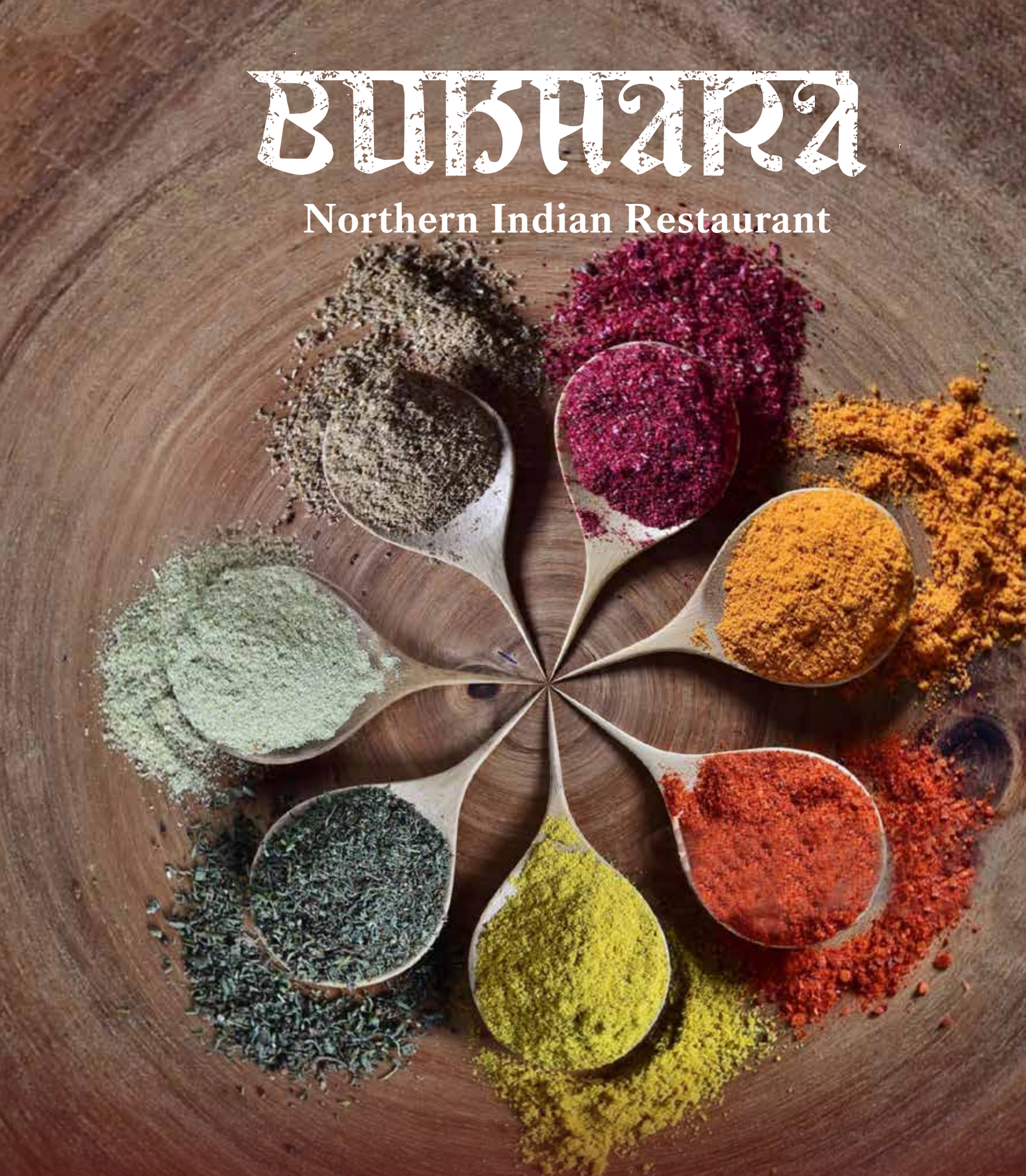
बुखारा

Northern Indian Restaurant



Bukhara is a symphony of flavours inspired by India's regional cuisine's warm and welcoming design to experience the authentic taste of Indian hospitality.



SHORBA AND SALAD BAHAR

SOUP AND SALAD

TAMATAR DHANIYA SHORBA (V)(J) 3. 4

tomato broth simmered with pepper and coriander flavours,carom crisp

DAL SHORBA (V)(J) 3. 4

spiced lentil soup with lemon and cumin, charred garlic

MURGH GOLI SHORBA 4. 0

flavourful chicken broth with chicken dumplings

BUKHARA SALAD (G)(V) 4. 4

assorted lettuce, fresh vegetables, bread crisps, balsamic dressing

AMCHOOR MAKAI SALAD (V)(J) 4. 4

lettuce, edamame, mango, avocado, pomegranate, sweet corn and mustard dressing

MURGH TIKKA SALAD (D)(G) 4. 4

tandoori-grilled chicken tossed in a spiced mayo, served with crisp lettuce and fresh vegetables

KHASS E BUKHARA

CHEFS SIGNATURES

TANDOORI LOBSTER (D) (SH) 17.0

whole maine lobster marinated in a mildly spiced yogurt blend and perfectly char-grilled

RAAN E BUKHARA (D) (G (N) 14.0

whole leg of spring lamb, marinated in traditional Indian spices, slow-grilled, and shredded, served with its own rich jus



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Kindly speak to our team members when ordering if you have any allergy.
V-Vegan, J-Jain, D-Dairy, G-Gluten, GF-Gluten Free, N-Nuts, SH- Shellfish Healthy
All prices are in OMR, subject to 8% service charge, 5% VAT and all applicable taxes



SHURUWAAT
APPETISER

MANSAHARI
NON-VEGETARIAN

MURGH MALAI TIKKA (D) 6.0
marinated chicken breast with cream cheese, malt vinegar, coriander

MURGH TIKKA (D) 5.5
boneless chicken spiced with chilli dust, ginger and garlic, onion paste

MURGH SEEKH KEBAB (D) 6.0
minced chicken spiced-skewered and grilled over charcoal

TANDOORI LAMB CHOP (N)(D) 10.0
lamb chops marinated with yoghurt and spices, grilled in tandoor

GOSHT SEEKH KEBAB (D) 8.0
minced lamb spiced-skewered and grilled over charcoal

KASUNDI SALMON TIKKA (D) 9.0
charcoal grilled fresh salmon marinated with ground mustard, hung curd and lemon

JHINGA KALI MIRCH (D)(SH) 8.0
tiger prawns marinated in peppercorn-infused yoghurt and spices, chargrilled

KATAIFI JHINGA (G)(SH)(D) 8.0
kataifi dough wrapped prawns fried to crispy served with mango chutney

TAWA MACHLI 6.5
shallow fried marinated fish fillet

SHAKAHARI
VEGETARIAN

GONGURA PANEER TIKKA (D)(J) 5.0
cottage cheese marinated in cream, gram flour, sorrel leaves and chargrilled

DAHI KE KEBAB (D)(G)(J) 5.0
deep-fried yoghurt dumplings with crunchy crust and flavorful creamy mouthfeel

TANDOORI MALAI BROCCOLI (D)(J) 4.5
curried broccoli florets marinated with cream seasoning and chargrilled

SOYA MATAR KEBAB (D)(N)(V) 4.5
spiced green pea and soy granule kebabs, tandoori-grilled on skewers

ALOO BHARWAN TIKKA (D)(N)(V) 5.0
pan-fried potato cutlets filled with crushed nuts and savory seasonings

AVOCADO PAPDI CHAAT (G)(V)(J) 4.5
papdi topped with mashed avocado and trio chutney

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DAWAT E BUKHARA

MAIN COURSE

CHICKEN

MURGH TIKKA MASALA (N)(D) 6.4
tandoor roasted chicken simmered in traditional creamy tomato onion masala gravy

BUTTER CHICKEN (N)(D) 6.0
delhi's famous chicken tikka in tomato gravy

MURGH BADAMI KORMA (N)(D) 6.0
smoked chicken simmered in a peppery spice with almond and saffron gravy

KADAI MURGH (N)(D) 6.0
boneless chicken cooked in a thick and spicy kadai masala

LAMB

NALLI NIHARI (D)(N)(G) 8.4
lamb shanks cooked in brown onion gravy, yoghourt, cardamom and touch of saffron

GOSHT ROGAN JOSH (D)(N) 8.0
lamb simmered with yoghurt, onions, and red chilies from Kashmir

TAWA GOSHT RARA MASALA (D)(N) 8.0
slow-cooked lamb pieces simmered in a robust, spiced minced lamb gravy

GOSHT VINDALOO (D) (N) 8.0
classic mix of lamb cubes and potato cooked with Indian spices

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SEAFOOD

JHINGA MASALA (D)(N)(SH) 8.4

tiger prawns cooked in rich cashew nut-onion gravy tempered with mustard seeds

KASHMIRI FISH CURRY (D)(N) 8.0

loaded with aromatic kashmiri masala and dust with fennel seeds

MEEN MOILEE (D)(N) 8.0

fish cubes cooked with coconut southern indian style





SHAKAHARI DAWAT

VEGETARIAN

ANJEER KE KOFTE (D)(N)(J) 5.4

fig and nuts stuffed cottage cheese dumpling, tomato and cashew nut gravy

SARSON DA SAAG AUR MAKKI DI ROTI (D) 5.4

traditional punjabi saag made with mustard leaves, spinach and onion tomato

ALOO GOBI ADRAKI (D)(V) 5.0

potato and cauliflower florets cooked in simple spices with tomatoes and ginger

KADAI SABZ BAHAR (N)(V)(J) 5.0

seasonal vegetables tossed with bell peppers, tomato and kadai masala

BHINDI DO PYAZA (J)(V) 5.0

lady's fingers cooked generously with diced onions and carom seeds in kadai gravy

BUKHARA DUM ALOO (D)(N) 5.0

golden-fried potatoes tossed in an aromatic saffron gravy and fresh coriander

SOYA TIKKA LABABDAR (D)(N)(J)(V) 5.0

soya chaap tikka simmered in chunky onion tomato gravy finished with cream

PANEER AAPKI PASAND (D)(N)(J) 5.4

homemade cottage cheese cooked to perfection in gravy of your choice

paneer butter masala / palak paneer /

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DAL BUKHARA (D) 4.7

overnight cooked black lentil curry, tomato, butter and cream

DAL PALAK (J)(V) 4.4

lentil cooked with spinach leaves with punjabi tadka garlic and green chillies

DAL DHABA (D)(J)(V) 4.4

tempered with cumin, onion garlic and dried red chillies over yellow lentils

KHASS E BASMATI

STEAMED RICE 3.2

JEERA RICE / ZAFRAN RICE / GREEN PEAS RICE

BIRYANI RICE 3.7

DUM BIRYANI

basmati rice is cooked in a covered pot with a blend of spices and saffron flavour (D)(G)(N)

SUBZ (V)(J) 5.4

MURGH 6.0

JHINGA 6.5

GOSHT 7.0

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KUCH ROTIYAN

BREAD

TANDOORI BREADS
BUTTER OR PLAIN (D)(G) 1.2

roti / naan / garlic naan / laccha paratha

MISSI ROTI / MAKKI
ROTI (GF) 1.2

gram flour / maize flour bread with
carom seed and onions

STUFFED KULCHA (D)(G) 1.6

aloo pyaz / cheese chilli / murgh keema /
gosht keema / peshawari

ROTIYON KI TOKRI (D)(G) 2.3

three kinds of mixed tandoori breads basket



HALWAI KI MITHAI

ZAFRANI
RASMALAI (N)(D)(G) 3.9

flattened milk dumpling, soaked in
saffron and cardamom flavoured milk

GAJAR HALWA (D)(N) 3.9

traditional punjabi style carrot pudding
cooked with ghee and milk

GULAB JAMUN (D)(G)(N) 3.9

sweetened milk dumplings dipped in
sugar syrup

MALAI KULFI PAN
PASAND (N)(D)(G) 3.9

authentic Indian dessert prepared with
condensed milk and cardamom

CHOCOLATE
COCONUT PHIRNI (V) 3.9

chocolate coated rice with coconut milk and
sweet

KHUBANI KA
MEETHA (V)(N) 3.9

dried apricot cooked in sweet syrup finished
with cream and nuts



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SHAKAHARI SET MENU

VEGETARIAN

10.0

STARTER

GONGURA PANEER TIKKA (D)

cottage cheese marinated in cream, gram flour, sorrel leaves and chargrilled

ALOO BHARWAN TIKKA (D)(N)(V)

pan-fried potato cutlets filled with crushed nuts and savory seasonings

MAIN

SOYA TIKKA LABABDAR (D)(N)

soya chaap tikka simmered in chunky onion tomato gravy finished with cream

DAL BUKHARA (D)

overnight cooked black lentil curry, tomato, butter and cream

SUBZ DUM BIRYANI (D)(G)(N)

basmati rice is cooked in a covered pot with a blend of spices and vegetables

TANDOORI BREADS butter or plain (D)(G)

roti / naan / garlic naan

CHEF'S SIGNATURE DESSERTS

Indian sweets

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MANSAHARI SET MENU

NON - VEGETARIAN

13.0

STARTER

MURGH TIKKA (D)

boneless chicken spiced with chilli dust, ginger and garlic, onion paste

GOSHT SEEKH KEBAB (D)

minced leg of lamb, spiced, skewered and grilled over charcoal

MAIN

MURGH TIKKA MASALA (N)(D)

tandoori chicken tikka simmered in traditional creamy tomato onion gravy

DAL BUKHARA (D)

overnight cooked black lentil curry, tomato, butter and cream

JHINGA DUM BIRYANI (D)(G)(N)

basmati rice is cooked in a covered pot with a blend of spices and prawns

TANDOORI BREADS butter or plain (D)(G)

roti / naan / garlic naan

CHEF'S SIGNATURE DESSERTS

Indian sweets

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BUKHARA SPECIAL SET MENU

16.0

STARTER

MURGH MALAI TIKKA (D)

marinated chicken breast with cream cheese, malt vinegar, coriander

KASUNDI SALMON TIKKA (D)

charcoal grilled salmon marinated with ground mustard, hung curd and lemon

GONGURA PANEER TIKKA (D)

cottage cheese marinated in cream, gram flour, sorrel leaves and chargrilled

MAIN

BUTTER CHICKEN (N)(D)

delhi's famous chicken tikka in tomato gravy

KADAI SABZI BAHAR (N)(V)(J)

seasonal vegetables tossed with bell peppers, tomato & kadai masala

DAL BUKHARA (D)

overnight cooked black lentil curry, tomato, butter and cream

JHINGA DUM BIRYANI (D)(G)(N)

basmati rice is cooked in a covered pot with a blend of spices and prawns

TANDOORI BREADS butter or plain (D)(G)

roti / naan / garlic naan

CHEF'S SIGNATURE DESSERTS

Indian sweets

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BUKHARA SIGNATURE SET MENU

20.0

STARTER

MURGH TIKKA (D)

boneless chicken with chilli dust, ginger and garlic, onion paste

GOSHT SEEKH KEBAB (D)

minced leg of lamb, spiced, skewered and grilled over charcoal

ALOO BHARWAN TIKKA (D)(N)(V)

pan-fried potato cutlets filled with crushed nuts and savory seasonings

TANDOORI LOBSTER (D)(SH)

fresh lobster marinated in yoghurt, mildly spiced and chargrilled

MAIN

BUTTER CHICKEN (N)(D)

delhi's famous chicken tikka in tomato gravy

GOSHT ROGAN JOSH (D)(N)

lamb simmered with yoghurt, onions, and red chilies from Kashmir

DAL BUKHARA (D)

overnight cooked black lentil curry, tomato, butter and cream

FISH DUM BIRYANI (D)(G)(N)

basmati rice is cooked in a covered pot with a blend of spices and fish

TANDOORI BREADS butter or plain (D)(G)

roti / naan / garlic naan

CHEF'S SIGNATURE DESSERTS

Indian sweets

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PUNJABI THALI

GUJRATI THALI