

Most Selling



Gulab Jamun

Deep fried milk dumplings, stuffed with pistachios and saffron, scented with cardamom and rose.

KD 1.000



Bhindi Masala

Fresh okra served in a tantalizing onion tomatoes flavored with spices.

KD 1.750



Punjabi Dal Tarka

Indian lentil boiled and tempered with cumin, onion, garlic and finished with fresh coriander leaves.

KD 1.550



Cheese Naan

A soft leavened stuffed bread with cheese baked in clay oven.

KD 1.000



Masala Lassi

Yoghurt with fresh ginger.

KD 1.100



Soup And Salad



CHICKEN SHORBA

Spiced chicken broth flavored with fresh indian herbs.

KD 1.200



LENTIL SOUP

Traditional lentil soup with indian spices and herbs.

KD 1.100



Refreshing Salad

Combination of fresh tomato, onion, cucumber, carrot and lettuce tossed with aromatic indian dressing.

KD 1.100



Potato Coriander Salad

Small cubes of boil potato tossed with fresh coriander and infused with chunky ground spices.

KD 1.000



Raita

Fresh yoghurt served with a choice of garnishes. Mixed/cucumber//boondi/potato.

KD 1.000



Hamoos

Chickpeas with tahini sesame paste, lemon and olive oil.

KD 1.000



Tabbouleh

Fine mix of fresh parsley topped with cracked wheat, lemon juice & olive oil.

KD 1.100



Kadai Se










Chicken 65

Deep fried chicken marinated with indian spices.











KD 2.500



	Chicken Wings Chicken wings marinated in a blend of soy and ginger, breaded and fried to a golden brown.	KD 2.500 ★★★★★
	CHICKEN PAKODA Boneless pieces of chicekn coated with seasoned gramflour & deep fried.	KD 2.500 ★★★★★
	PRAWN KOLAVARI Fresh prawns coated with seasoned gramflour & deep fried.	KD 3.500 ★★★★★
	Fish Pakoda Boneless fish coated with seasoned gramflour & deep fried.	KD 2.950 ★★★★★
	Mix Veg Pakoda Mix vegetables coated with seasoned gramflour & deep fried.	KD 1.750 ★★★★★
	Hara Bhara Kebabs Hara bhara kabab. Made from spinach, peas,paneer and potatoes.	KD 1.750 ★★★★★
	Punjabi Samosa A traditionalpunjabi samosawith a crispy, flaky wrapper spiced with ajwain seeds, and a delicious stuffing of potatoes and peas.	KD 0.750 ★★★★★
	Fried Pomfret Pomfret coated with seasoned gramflour & deep fired.	KD 5.000 ★★★★★


Tandoor Se



	YOUGHURT KEBAB Healthy round flat ball shaped hung curd mixed with indian spices and herbs & pan fried	KD 3.250 ★★★★★
	Tandoori Chicken Tender chicken pieces marinated with hung curd,exotic indian spices and herbs,roasted in clay oven. Served with bones or without.	KD 2.850 ★★★★★
	Murg Afghani Yoghurt marinated,tender succulent and creamy morsels of chicken.	KD 2.850 ★★★★★
	Chicken Kasturi Kabab Chunks of chicken flavored with fenugreek and then coated with egg and a hint of saffron and roasted.	KD 2.450 ★★★★★
	CHICKEN RESHMI KABAB Succulent and silken smooth pieces of boneless chicken scented with aromatic spices and roasted in the tandoor.	KD 2.450 ★★★★★
	HERBAL CHICKEN TIKKA Cilantro and mint flavored, bite sized chunks of chicken infused.	KD 2.450 ★★★★★
	CHICKEN SEEKH KABAB Minced chicken blended with indian herbs & spices,skewered and roasted in tandoor.	KD 2.450 ★★★★★
	Lucknawi Lamb Sheekh Kebab Minced lamb blended with indian herbs & spices,skewered and roasted in tandoor.	KD 2.750 ★★★★★
	AMRITSARI FISH TIKKA Boneless fish marinated with indian spices & herbs finished in tandoor.	KD 2.950 ★★★★★
	TANDOORI PRAWN Fresh prawns infused with indian flavors and roasted in clay oven.	KD 3.250 ★★★★★
	Kabab Platter Platter of traditional chicken and lamb kababs.	KD 4.250 ★★★★★
	Tandoori Pomfret Pomfret marinated with indian spices & herbs finished in tandoor.	KD 5.000 ★★★★★

Handi Se



	Paneer Makhani Fresh cottage cheese cooked in a butter gravy finished with cream.	KD 2.250 ★★★★★
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Paneer Lababdar

Fresh cottage cheese cooked in a rich tomato, onion and butter gravy with Indian spices and herbs, flavored with fenugreek.

KD 2.250

★★★★★



Paneer Korma

Cottage cheese cooked with a base of yoghurt and cashew paste finished with cream and Indian.

KD 2.750

★★★★★



Paneer Kadar

Fresh cottage cheese tossed with onion and bellpeppers, spices and traditionally cooked in a Kadar Masala.

KD 2.250

★★★★★



Palak Paneer

Fresh spinach is chopped and pureed with Indian herbs and topped with paneer.

KD 2.250

★★★★★



Aloo Jeera

Cubes of boiled potato tempered and tossed with cumin seeds.

KD 1.250

★★★★★



Bhindi Masala

Fresh okra served in a tantalizing onion tomatoes flavored with spices.

KD 1.750

★★★★★



Methi Malai Mutter

Fresh green peas and fenugreek leaves cooked in a mild veg gravy with a base of yoghurt and cashew paste finished with cream.

KD 1.950

★★★★★



Rajma Punjab De

Red kidney beans cooked with onion, tomato & Indian spices garnished with fresh coriander.

KD 1.950

★★★★★



Pindi Chana

Chickpeas cooked with tangy spiced onion tomato gravy.

KD 2.500

★★★★★



Punjabi Dal Tarka

Indian lentil boiled and tempered with cumin, onion, garlic and finished with fresh coriander leaves.

KD 1.550

★★★★★



Dal Makhani

Black lentil cooked in tandoor and finished with butter and cream.

KD 1.850

★★★★★



Butter Chicken

The boneless tandoori chicken cooked in tomato rich gravy finished in butter and cream.

KD 2.750

★★★★★



SHAHI CHICKEN KORMA

A mild chicken curry with a base of yoghurt and slightly spiced cashew paste finished with cream.

KD 2.950

★★★★★

CHICKEN LABABDAR

Tandoori cooked boneless chicken chunks in a rich tomato, onion gravy finished with cream and butter.

KD 2.750

★★★★★

CHICKEN KADAI

Stir fried tender chicken tossed in a Kadar with onion, bellpepper, fresh herbs and spiced in a tomato onion gravy.

KD 2.750

★★★★★

Dhaniya Mirchi Da Adraki Kukkad

Spicy chicken delicacy flavored with ginger and fresh coriander.

KD 2.750

★★★★★

CHICKEN CURRY DHABA STYLE

Chicken masala cooked in freshly ground spices.

KD 2.750

★★★★★



CHICKEN TIKKA MASALA

Boneless chicken tikka morsels cooked in tomato and onion masala mixed with Indian spices and herbs.

KD 2.750

★★★★★

Chicken Saagwala

Succulent chicken cooked in spinach, tomato, mixed with Indian spices and herbs.

KD 2.950

★★★★★



PRAWN MAKHANI

Prawns cooked in tomato rich gravy finished in butter and cream.

KD 3.500




★★★★★

PRAWN KADAI

Prawns tossed in a Kadar with onion, bellpepper, fresh herbs and spiced in a tomato onion gravy.





KD 3.500

★★★★★

	MUTTON ROGAN JOSH Succulent cubes of lamb and yoghurt finished with ginger and garlic with a touch of saffron.	KD 2.750 ★★★★★
	MUTTON KORMA A mild lamb curry with a base of yoghurt and cashew paste finished with cream and spiced.	KD 2.950 ★★★★★
	MUTTON KEEMA CHATPATA Minced lamb cooked with chunky masala gravy.	KD 2.950 ★★★★★
	LAHORI NIHARI (MUTTON) Meat cooked on low heat and drizzled.	KD 3.250 ★★★★★
	SAAG MUTTON Succulent lamb cooked in spinach,tomato mixed with indian spices and herbs.	KD 2.950 ★★★★★
	SPICY DRY MUTTON MASALA Semidry preparation of lamb infused with spices.	KD 2.950 ★★★★★








Dumpukht Biryani



	Vegetable Dumpukhat Biryani	KD 2.950 ★★★★★
	Chicken Dumpukhat Biryani Relish the flavour of chicken dum biryani with exotic indian herbs & spices will be delivered in potli.	KD 3.950 ★★★★★
	Mutton Dumpukhat Biryani Relish the flavour of lamb dum biryani with exotic indian herbs & spices will be delivered in potli.	KD 4.950 ★★★★★
	Prawn Dumpukhat Biryani Relish the flavour of lamb dum biryani with exotic indian herbs & spices will be delivered in potli.	KD 5.450 ★★★★★

Biryani Khushbodhar Aur Chawal












	WHITE RICE Boiled basmati rice.	KD 1.200 ★★★★★
	CUMIN RICE Boiled basmati rice tossed with cumin seed,salt and finish with coriander leaves.	KD 1.350 ★★★★★
	PEAS PULAO Boiled basmati rice tossed with green peas,salt and finish with coriander leave.	KD 1.500 ★★★★★
	Biryani Rice Saffron basmati rice with caramalized onions and spices.	KD 1.750 ★★★★★
	Vegetable Biryani Melange of vegetables with herbed and spiced indian basmati rice.	KD 1.850 ★★★★★
	CHICKEN BIRYANI Chicken morsels with herbed and spiced indian basmati rice.	KD 2.550 ★★★★★
	MUTTON BIRYANI Slow cooked lamb with aromatic indian basmati rice.	KD 2.950 ★★★★★
	PRAWN BIRYANI Delicately flavored jumbo prawns with herbed and spiced indian basmati rice.	KD 3.500 ★★★★★

Combo Meals




	Mutton Machboos Family pack will be delivered curry & salad.	KD 3.750 ★★★★★
	Chicken Machboos Family pack will be delivered curry & salad.	KD 2.750 ★★★★★

	Prawn Machboos Family pack will be delivered curry & salad.	KD 3.550 ★★☆☆☆
	Zubadi Majboos Family pack will be delivered curry & salad.	KD 5.000 ★★★★★
Value Meals		^
	Vegetarian Value Meal	KD 1.750 ★★★★★
	Chicken Value Meal	KD 2.000 ★★★★★
	Mutton Value Meal	KD 2.500 ★★★★★
	Prawns Value Meal	KD 3.000 ★★★★★
	Fish Value Meal	KD 3.000 ★★★★★
Roti Darbar		^
	Tandoori Roti A crispy whole wheat bread baked in clay oven.	KD 0.200 ★★★★★
	Butter Tandoori Roti A crispy whole wheat bread baked in clay oven,top up with butter.	KD 0.250 ★★★★★
	Lacha Paratha Layered flaky bread baked in the clay oven.	KD 0.350 ★★★★★
	Plain Kulcha	KD 0.350 ★★★★★
	Amritsari Kulcha Spiced and chunky mashed potatoes stuffed in bread top up with butter.	KD 0.950 ★★★★★
	MINT PARATHA Layered flaky bread baked in the clay oven sprinkled with dry mint.	KD 0.550 ★★★★★
	Cheese Naan A soft leavened stuffed bread with cheese baked in clay oven.	KD 1.000 ★★★★★
	Keema Naan A soft leavened refined flour bread baked in clay oven.	KD 1.250 ★★★★★
	Plain Naan A soft leavened refined flour bread baked in clay oven.	KD 0.200 ★★★★★
	Butter Naan A soft leavened refined flour bread baked in clay oven top up with butter.	KD 0.250 ★★★★★
	Garlic Naan A soft leavened refined flour with garlic baked in clay oven.	KD 0.350 ★★★★★
Kathi Rolls		^
	Veg.Kathi Rolls Spiced mixed vegetables wrapped in chapati.	KD 0.750 ★★★★★
	Paneer Kathi Rolls Lip smacking spicy paneer tikka wrapped in a chapati.	KD 1.100 ★★★★★
	Chicken Kathi Rolls Marinated and cooked chicken pieces rolled on chapatti.	KD 1.250 ★★★★★
	Lamb Kathi Rolls Marinated and cooked mutton pieces rolled on chapatti.	KD 2.000 ★★★★★
Relish Our Delicacies Out Of India		^
	Sweet Corn Soup Chinese sweet corn soup seasopned with chinese sauces and finished with egg white.	KD 1.100 ★★★★★
	Hot & Sour Soup Chinesehot and sour soupis chicken-based,brothis seasoned with chinese sauces and finished with egg whites.	KD 1.100 ★★★★★

	Chili Chicken Tender pieces of chicken cooked in chinese style.	KD 2.550 ★★★★★
	Chili Prawn Fresh prawns cooked in chinese style.	KD 2.950 ★★★★★
	Veg Fried Rice Basmati rice tossed with mixed vegetables and cooked in chinese style.	KD 1.750 ★★★★★
	Chicken Fried Rice Basmati rice tossed with boneless pieces of chicken and cooked in chinese style.	KD 2.000 ★★★★★
	Chowmiene Chinese noodles tossed with vegetables or boneless pieces of chicken.	KD 1.600 ★★★★★




Meetha



	Gulab Jamun Deep fried milk dumplings, stuffed with pistachios and saffron, scented with cardamom and rose.	KD 1.000 ★★★★★
	Gajar Ka Halwa Juicy and malai cream , consisting of soft paneer balls immersed in chilled creamy and flavored milk.	KD 1.000 ★★★★★

Taro Taza



	Fresh Lime	Price on Selection ★★★★★
	Fresh Lime With Mint	KD 1.100 ★★★★★
	Chaach	KD 0.950 ★★★★★
	Masala Lassi Yoghurt with fresh ginger.	KD 1.100 ★★★★★
	Pudina Lassi	KD 1.150 ★★★★★
	Aam Lassi Mango flavored yoghurt.	KD 1.500 ★★★★★
	Karak Masala Chai Cup.	KD 0.550 ★★★★★
	Karak Masala Chai A blend of seven indian spices and assam tea-pot.	KD 1.000 ★★★★★
	Water Small	KD 0.250 ★★★★★