DUBAI MENU



MENU GLOSSARY

Puri
Fluffy crispy hollow pastry

Dahi
Yoghurt

Bhajia
Fritters made of meat or vegetable

Ragda
White peas cooked until tender and tempered with ghee

Lahsuni
flavoured with garlic

Chur chur
crispy

Nawabi
from the Royal kitchens of India

Lababdar
lip smacking

Palak Patta
Spinach Leaves

Jhinga
Prawns

Dum
a style of cooking where meat/vegetables are cooked in its own juices

Awadhi
Lucknowi style (lucknow is a north Indian state)

Kesar
Saffron

Rabdi
Sweetened reduced milk flavoured with cardamom

Gajar
Carrot

STREET CHAATS

Roasted Masala Papad 28
Fresh chop onion &tomatoes with chaat Masala (N/G)

Golgappe/Pani Puri 46
Little hollow pastry balls filled with zesty ingredients and popped in the mouth whole (D/G)

◆ **Bombay Dahi Puri** 48
Sweetened yogurt, tamarind sauce, and white pea ragda (N/D/G)

Aloo Tikki Ragda Chaat 56
Street food favorites, topped with sweet yogurt, white radish, and tamarind glaze

Aloo Channa Chaat 54
Warm potatoes, chickpeas, fresh coriander mint and tamarind sauce, sweet yoghurt and crispy save (N/D/G)

Ushan Chaat Platter 154
Chickpeas potatoes chaat, potatoes samosa, paneer fritter, pani puri, dahi puri, cauliflower fritter (N/D/G)

◆ **Prawn Papdi Chaat** 58
Chili garlic prawns, crispy pastry, fresh coriander mint and tamarind sauce, pickled cucumbers (N/D/G)

Kurkura Palak Patta Chaat 52
Cispy fried spinach fritters topped with green chutney, sweet yogurt, tamarind chutney (D)

SALADS

Kachumber 38
Cucumber, tomatoes, onions, lime & a hint of rock salt

◆ **Sweet tomato and feta herb salad** 58
Fresh sweet tomato, herb marinated feta cheese, wild rocket, tamarind tangy sauce (D)

Crunchy Apple & Walnut salad 48
Mixed greens, cherry tomatoes, crunchy apple, roasted walnuts & chargrilled broccoli (N/D)

Rocket Salad 48
Fresh rocket leaves, cherry tomatoes, onion, sumac, roasted walnuts & molasses sauce (N/D)

KEBABS & GRILLS

◆ **Malai Broccoli, Tandoori mushrooms, Achari sweet potatoes (N/D) 94**
Tandoor grilled Broccoli, mushrooms cream cheese, olive oil and black pepper

Achari Paneer Tikka, Grilled peppers, mint labneh (N/D/G) 98
Barbeque roasted cottage cheese in Indian pickle spices

Tandoori Chicken tikka, bharwan mirch, Chimichuri sauce (D) 132
Boneless Chicken thighs, tandoori marinade, stuffed shishito pepper, green herbs sauce

Murgh Malai, garlic mint peas, crispy onion Ring (N/D/G) 132
Boneless Chicken breast in coriander, ginger, cream cheese & minty peas

◆ **India on a plate (N/D) 138**
Trio of selective kebabs from the Indian culinary repertoire

Rampuri Gosht Seekh, pickled onions, mint raita (D) 138
Skewered lamb kebabs, cinnamon, cloves, ginger, green coriander & mint

◆ **Bihari Botti Saffron kebab (D) 184**
Tenderloin Lamb cubes, & Brown onion yogurt marinade, chargrilled, corn tubes,

Lamb chops bharra, cumin potatoes (N/D) 194
Ginger& malted vinegar marinated lamb chops with five spice mix

Lahsuni Fish tikka, (N/D) 142
Smoked hammour in Indian spices, brown garlic yoghurt paprika dip

◆ **Malai Jhinga, Coconut & Mustard sauce, Sago crisps (N/D/G)) 219**
Tiger Prawns in cream cheese, yogurt & garlic, grilled in tandoor

◆ **Tandoori Jhinga (D) 219**
Tiger Prawns in tandoori marination, yogurt & Indian spices, grilled in tandoor

MAHARANI PLATTER (N/D/G) 212
Tandoori broccoli, achari paneer tikka, bharwanmirch, tandoori achari aloo, mushrooms, mint yoghurt and mixed cheese kulcha

MAHARAJA PLATTER (N/D/G) 298
Tandoori chicken, murgh malai, lamb chop, seekh kebab, malai jhinga, fish tikka,mixed cheese kulcha

KEEP CALM AND CURRY ON

NON-VEGETARIAN

Malabar Prawn masala, Ghee Rice, Curd chilies (N/D) 144
Prawns in coconut gravy, curry leaves, jaggery and mustard, ghee rice

◆ **Old Delhi Butter Chicken, churchur Nan (N/D/G) 134**
Slow cooked Tandoori chicken, Makhani sauce, dried fenugreek, Indian spices

Murgh Kali Mirch (N/D) 134
Tandoor roasted black paper chicken tikkas, roasted paper little spicy creamy gravy.

CHICKEN TIKA MASALA, (N/D) 134
Breast tandoori chicken, spicy tomato and onion gravy, garlic and cumin flavors,

Chicken jalfrezi (N/D) 134
Stir fried chicken, onion bel peppers and tomatoes with Indian spices

Murgh Malia Qorma, (N/D) 134
Boneless Chicken in almond & fresh herbs gravy, flavored with saffron

◆ **Gosht do pyaza, (N/D) 144**
Slow-cooked lamb with cover India spices, onions, bell paper, peppercorn, and dhania.

Gosht khada masala pickled onion, (N/D/G) 144
Lamb cooked with onion, peppercorn, red chilies, crushed coriander, and cumin

Mutton Rogan Josh (N/D/G) 144
2 hours slow-cooked lamb with Indian spices, brown onions,
Kashmiri chilies paste, and yogurt

COLONIAL

Southern Railway Chicken curry (D) 134
Home style chicken curry from the canteens on Southern Railways during British era

Allepey Prawn Curry 148
Coconut and onions sauce, gulf prawns, and raw mangoes & serve with steamed rice

Kerala Fish curry 144
Fish curry from the royal kitchens of the Travancore family from the colonial era.

VEGETARIAN

◆ **Paneer Lababdar (N/D/G) 98**
Fresh ginger, roasted onions, tomato and cheese sauce

Bhindi Masala (N/D) 78
Pan fried Okra, tomato chop gravy & touch with cream ghee,

Paneer Jalfrezi (N/D) 88
Cottage cheese, bell peppers, and onions stir-fried with tangy tomato sauce

Subz Dum Degh (N/D/G) 78
Tadka vegetables, spinach, and roasted nuts & sesame gravy

Lasooni Palak Paneer (N/D) 98
Cottage cheese spinach puree, brown garlic onion and tomato

◆ **Malai Kofta (N/D/G) 88**
Cottage cheese stuffed with saffron nuts, creamy mild gravy made with sweet onion tomatoes,

Aloo Gobi Adraki (N/D/G) 68
Seasonal cauliflower, potatoes and onions in kadhai spices

Haryali Sabzi, N/D) 88
Geen gravy mint & spinach with executive vegetable, garam masala, finished with cream.

All Prices are inclusive of 7% Municipality fees and 5% VAT

BIRYANI

Basmati rice combined with spices, herbs, and meat/seafood of your choice and cooked on DUM

Subz hyderabadi biryani (D) 98
Winter vegetables and rice, sealed and finished in oven

Jhinga dum biryani (D) 148
Basmati rice and gulf shrimp with basmati rice, cooked on dum

Murgh zafrani biryani (D) 134
Tender chicken thigh, biryani spices and cooked in a sealed pot

◆ **Chicken 65 Biryani (D/G) 138**
Chicken 65 and rice tossed with green chilies and onions

Awadhi Gosht Biryani (D) 142
Indian lamb and basmati rice with cardamom and saffron

Tandoori Jhinga biryani (D) 198
Basmati rice and tiger prawns tandoori marination, basmati rice with saffron flavors

ALL BIRYANIS ARE BEST SERVED WITH RAITA

Mint & Cucumber Raita (D) 28
Whisk yoghurt with black salt, cumin, dried mint and cucumbers/ Boondi / Vegetables

◆ Chef's recommendation (D) Contains dairy (N) Contains nuts (G) Gluten