

-SHURUWAT-Vegetarian Appetizers

SAMOSA 18 EC

Triangle shaped pastries stuffed with potatoes and green peas

ONION BHAJIA 26 EC

Onion fritters Indian style

TANDOORI ALOO & BROCCOLI 26 EC

Potatoes and broccoli grilled to a succulent perfection

PANEER TIKKA 30 EC

Pieces of cottage cheese marinated in yogurt and Indian spices

MASALA PAPAD 7 EC

Fried papad topped with spiced tomato and onions

ROASTED PAPAD 4 EC

MIX VEGETARIAN APPETIZER PLATTER 65 EC

Assortment of vegetarian starters



-SHURUWAT-Non-Vegetarian Appetizers

CHICKEN TIKKA 30 EC

Boneless pieces of chicken marinated in yogurt and pounded spices

PAHADI KEBAB 30 EC

Boneless pieces of chicken marinated in mint and spinach

MALAI KEBAB 30 EC

Boneless pieces of chicken marinated in yoghurt and spices

SHEEKH KEBAB 32 EC

Minced meat prepared with spices and grilled on skewers

FISH TIKKA 44 EC

Boneless pieces of fish marinated in yogurt and special Indian Spices

FISH MALAI KEBAB 44 EC

Boneless pieces of fish marinated in mild creamy marinade and special Indian Spices

SHRIMP TANDOORI 44 EC

Tiger shrimp marinated in yogurt and special Indian Spices

SHRIMP MALAI KEBAB 44 EC

Shrimp in a mild creamy marinade and Indian Spices

LOBSTER MALAI KEBAB 80 EC

Lobster marinated in a mild creamy marinade and special Indian spices

MIX GRILL PLATTER 90 EC

Grilled assortment of Chicken, Fish, Shrimp & Lamb starters



-SHAKAHARI NUMAAISH-

Vegetarian Dishes

DAL FRY 28 EC

Yellow lentil prepared with special herbs

DAL TADKA 30 EC

Yellow lentil tempered with ghee fried spices and herbs

DAL MAKHANI 30 EC

Black lentil prepared with exotic herbs and splash of cream

BOMBAY ALOO 28 EC

Potatoes cooked in a special Bombay style medium spicy brown sauce

CHANNA MASALA 30 EC

Chickpeas cooked in a medium spicy onions & tomato sauce

BHINDI BHAJI 30 EC

Okra sautéed with onions and tomatoes and dry spices

ALOO GOBI 30 EC

Potatoes and cauliflower cooked in a medium spicy brown sauce

VEG JALFREZI 30 EC

Mixed vegetables cooked in a mediums spicy red sauce with a tangy touch

SAAG ALOO 30 EC

potatoes cooked with spinach

SHAHI PANEER 35 EC

Cottage cheese in Korma sauce

MUSHROOM MUTTER 30 EC

Mushrooms cooked in a green peas curry sauce

NAVRATAN KORMA 32 EC

Mixed vegetables and dry fruits cooked in a creamy cashew nut sauce

PANEER TIKKA MASALA 35 EC

Barbecued pieces of cottage cheese in a rich tomato sauce

PALAK PANEER 35 EC

Cottage cheese pieces cooked in a mild spinach sauce



-MURGH-E-KHAASIYAT-Chicken Dishes

CHICKEN CURRY 40 EC

The most versatile dish (sauce selections: mild, medium or hot)

CHICKEN KADAI 40 EC

Chicken sautéed with pounded whole spices in a medium spicy brown sauce

CHICKEN VINDALOO 40 EC

Chicken cooked with potatoes in a spicy brown sauce with a tangy touch

CHICKEN TIKKA MASALA 40 EC

Tandoor barbecue chicken cooked in a medium spicy red sauce

CHICKEN TIKKA JALFREZI 40 EC

Chicken cooked with vegetables in medium spicy sauce with a tangy touch

MURGH MAKHANI (a.k.a. BUTTER CHICKEN) 40 EC

Chicken cooked in a mild buttery tomato sauce

CHICKEN SAAG 40 EC

Chicken cooked in spinach sauce

CHICKEN KORMA 40 EC

Chicken cooked in a delicious mild cashew nut sauce

CHICKEN COCONUT 40 EC

Chicken cooked in a mild coconut flavored sauce

TAMARIND CHICKEN 40 EC

Tamarind chutney chicken

CHICKEN LAZEEZ 40 EC

Chicken cooked in our caramelized onion and cashew nut sauce



-SAMUNDAR KE KHAZANE SE-From the Ocean

GOAN FISH CURRY 46 EC
Fish cooked with coconut flavor medium spicy brown sauce

KADHAI FISH 46 EC

Fish sautéed with onions and sweet peppers and Kadhai masalas

FISH TIKKA MASALA 46 EC

Barbecued fish cooked in a medium spicy red sauce

FISH SAAG 46 EC

Fish cooked in spinach sauce

FISH KORMA 46 EC

Mild flavor barbecued fish cooked in a mild white sauce

SHRIMP VINDALOO 50 EC

Shrimps cooked with potatoes in a spicy brown sauce with a tangy touch

SHRIMP CURRY 50 EC

The most versatile dish (sauces selections: mild, medium or hot)

SHRIMP COCONUT 50 EC

Shrimps cooked in a mild coconut flavored sauce

SHRIMP TIKKA MASALA 50 EC

Barbecued shrimp cooked in a medium spicy red sauce

SHRIMP KORMA 50 EC

Mild flavor barbecued shrimp cooked in mild white sauce

SHRIMP SAAG 50 EC

Shrimp cooked in spinach sauce

LOBSTER KORMA 80 EC

Lobster cooked in cashew nut sauce

LOBSTER LAZEEZ 80 EC

Lobster cooked in our caramelized onion and cashew nut sauce



-MUGHAL KE DARBAR SE-Mutton Dishes

ROGAN JOSH 55 EC

Kashmiri Specialty - Meat cooked in a medium spicy brown sauce

KADAI GHOSHT 55 EC

Meat sautéed with onions and sweet peppers simmered in a special medium spicy brown sauce

LAMB SAAG 55 EC

Lamb cooked in spinach and mint sauce

LAMB KORMA 55 EC

Mild cashew nut sauce

LAMB VINDALOO 55 EC

Meat cooked with potatoes in a spicy brown sauce with a tangy touch

GRILLED RACK OF LAMB 85 EC

Rack of Lamb, chef's secret marinade

-BIRYANI-

Basmati rice slow cooked as per your choice of meat or veg *All biryani dishes are served with a side of raita (seasoned yogurt)

VEGETABLE BIRYANI 40 EC

PANEER BIRYANI 40 EC

EGG BIRYANI 40 EC

CHICKEN BIRYANI 46 EC

FISH BIRYANI 50 EC

MUTTON BIRYANI 56 EC

SHRIMP BIRYANI 54 EC



-BASMATI RICE DISHES-

STEAMED BASMATI RICE 9 EC

Steamed basmati rice

JEERA PULAV RICE 10 EC

Biryani rice

JEERA MUTTER PULAV 14 EC

Rice cooked with cumin and green peas

VEGETABLE PULAV 14 EC

Rice cooked with vegetables

SAUTEED VEGETABLES 22 EC

Seasonal local fresh vegetables

ASIAN FRIED RICE

Egg 24 ec, Chicken 32 ec, Shrimp 44 ec, Seafood 48 ec

-NAAN BREADS-

PLAIN, BUTTER 8

WHEAT NAAN / GARLIC NAAN 9 EC

CHEESE GARLIC NAAN 20 EC

LACCHA PARATHA 16 EC

Multi layered Indian flat bread prepared with wheat and plain flour

KULCHA 12 EC

Flat bread topped with onion, sesame and cilantro

ALOO PARATHA 16 EC

Flat bread stuffed with spiced potato

PANEER PARATHA 16 EC

Flat bread stuffed with homemade cottage cheese

PESHAWARI NAAN 20 EC

Naan stuffed with raisins and nuts

KHEEMA NAAN 22 EC

Naan stuffed with minced lamb