

BUKHARA

Tandoori Lobster ♦ 350
2 pound Lobster, marinated with garlic, pepper corns and “Tandoori masala”. Cooked in a traditional Indian clay pot oven. Served with Dal Bukhara and Garlic Naan.

Jhinga Lehsooni ♦ 130
An exotic garlic flavoured Jumbo prawns mildly spiced with yoghurt marinade. Skewered and cooked in “Tandoor”.

Tandoori Mahi Tikka ♦ 95
Chunks of fresh fish delicately marinated with Chilli, Bishop Seeds and yoghurt cooked in Tandoor.

Khymeri Scallops ♦ 120
Garlic marinated king scallops seared and served with onion and capsicum masala.

Murgh Tandoori ♦ 100
The “King of Kabab” and the best know Indian delicacy in the tastiest way to barbeque chicken.

Murgh Malai Kabab ♦ 90
Creamy “kabab” of boneless chicken blended with cream cheese, lemon juice and green corinader, grilled in a moderate “Tandoor”.

Reshmi Kabab ♦ 75
Tender rolls of chicken mince and cashew nut spiced with “shahi jeera” blended with cheese, ginger, garlic, and finally chargrilled.

Kastoori Kabab ♦ 95
Succulent pieces of boneless chicken marinated in ginger, garlic, spiced with freshly pounded black peppercorns, half cooked with gram flour and chargrilled with beaten egg yolk.

Sikandari Raan ♦ 140
Whole leg of spring lamb marinated in a mixture of malt vinegar, cinnamon and black cumin braised in the marinade, skewered and then finished in “Tandoor”.

Bharra Kabab ♦ 85
Chunks from lamb chops marinated in a mixture of yoghurt and malt vinegar breaded with melange of spices and chargrilled over Red Hot Embers.

Gosht Annari Tawa Chaap ♦ 100
Tender Lamb cutlets marinated with ginger and garlic, pan seared and served with pomegranate reduction sauce .

Seekh Kabab ♦ 85
Tender rolls of succulent lamb mince mixed with ginger, green chillies and coriander, spiced with royal cumin and saffron, skewered and grilled over a charcoal fire.

Paneer Tikka ♦ 75
Fresh cottage cheese marinated with salt, yellow chillies, carom seed and cream. Skewered and Slow cooked in “Earthen oven”.

Tandoori Broccoli ♦ 55
Ginger and cheddar-cheese-marinated broccoli florets cooked in a tandoor.

Tandoori Aloo ♦ 45
Scooped potatoes, stuffed with Potato hash, raisins and cashewnuts, mixed with green chillies, coriander, skewered and roasted over charcoal fire.

Tandoori Shimla Mirch ♦ 45
Capsicum stuffed with french beans, carrots, cabbage and cauliflower enhanced with cashew nut and sultanas, spiced with cumin and yellow chilli powder, roasted on a special skewer.

Palak aur Makai ki Seekh ♦ 50
Skewered kababs of spinach and corn-flavoured with black cumin and grounded garam masala.

Tandoori Salad ♦ 45
Onions, capsicum, tomatoes, paneer and pineapple seasoned with a spicy mixture of chaat masala, yellow chillies, garam masala, black cumin and lemon juice. Skewered with oil and grilled in the tandoor.

BHUNA

Gosht Ki Nalli ♦ 110
Tender lamb shanks simmered over night on charcoal, cooked in a gravy of brown onion, yoghurt flavoured with mace,cardamon and saffron.

Rarra Gosht ♦ 85
A “Dhabha” speacilaity, of mince and chunks of Lamb cooked in gravy of Onions and tomatoes flavour of “garam masala”.

Khurchan ♦♦ 70
Made to order with your choice of “Cottage cheese batons” or “Chicken Slivers” tossed with brown onion, tomatoes, capsicum in a thick makhani, tempered with mustard.

Gosht Roganjosh ♦ 85
Kashmiri lamb delicacy made with chunks of lamb stewed in kasmiri chili, fennel and cinnamon flavored stock.

Chicken Curry ♦ 60
A “Dhabha” specialty, of mince and chunks of Lamb cooked in gravy of onions and tomatoes flavor of “garam masala”.

Makhani ♦♦ 60
Made to order with dices of fresh “Cottage cheese or Chicken tikka” in a gravy of fresh tomatoes reduced with cardamon, cloves, cinnamon, ginger and garlic. Flavoured with “kasoori methi”.

Samarkandi Subzi ♦ 55
Hand picked fresh vegetables tossed with burnt garlic, roasted lotus seed and fried nuts, cooked with kastori methi in a nutty gravy with a sprinkle of saffron and corriander.

Aloo Gobhi Mutter ♦ 50
Baby potatoes, fresh cauliflower and peas in chopped onion tomato masala.

Dal Bukhara ♦ 50
Chef’s signature special, Black lentils slow cooked over hot embers overnight. Cooked along with ginger, garlic and tomatoes. Finished with cream and butter.

Raita ♦ 15
Hung yoghurt whisked till peak and served with choice of topping: Onion, Tomato, Cucumber, Pineapple.

PULAO & BIRYANI

Jhinga Pulao ♦ 120
Fresh Jumbo Prawns Cooked With Biryani Rice and Flavoured With Saffron.

Lamb Pulao ♦ 85
Tender boneless pieces of lamb and fragrant basmati rice delicately cooked with cardamom and clove.

Murgh Dum Biryani ♦ 75
Hung yoghurt whisked to a peak and served with choice of topping: onion, tomato, cucumber, pineapple.

Gosht Nalli Biryani ♦ 100
Tender lamb shanks cooked in butter with garlic and tomatoes finished with steamed rice.

Subz Biryani ♦ 60
Tender lamb shanks cooked in butter with garlic and tomatoes finished with steamed rice.

NAAN / ROTI

Naan - Plain /Garlic/Butter ♦ 8

Tandoori Roti ♦ 6

Paratha - Plain / Pudina ♦ 8

Khasta Roti- Crispy whole wheat bread ♦ 8

Roomali Roti - Whole wheat thin bread ♦ 10

Missi Roti - Spiced gram flour bread ♦ 8

Kulcha - Paneer/Cheese/Aloo ♦ 15

Thali Non-Veg ♦ 140
Dahi Bhalla/ Green Salad / Chicken Tikka/ Mahi Tikka/ Gosht Rogan Josh/ Aloo Gobhi / Dal Bukhara/ Pulao Rice/ Naan/ Gulab Jamun

Thali Non-Veg ♦ 115
Dahi Bhalla/ Green Salad/ Paneer Tikka/ Tandoori Broccoli/ Paneer Makhani/Aloo Gobhi / Dal Bukhara/ Pulao Rice/ Naan/ Gulab Jamun

MEETHA

Gulab Jamun ♦ 30
Syrup dipped fried dumplings of milk reduced to a semi solid texture, stuffed with pistachio.

Phirni ♦ 30
Creamy rice milk and saffron flavored pudding.

Kulfi Falooda ♦ 40
Reduced milk ice cream served with cornstarch vermicelli and rose syrup.

Rasmalai ♦ 30
Poached dumplings of fresh cottage cheese made from cow’s milk in saffron flavored reduced milk sauce.

♦ Vegetarian ♦ Non-Vegetarian

Prices are mentioned in AED and are inclusive of service charge. All prices mentioned above are inclusive of 5% VAT, as applicable.