

## Vegetarian Selection

Tandoori Aloo (V) (N) (D) 4.550

Stuffed potato with spiced nuts and coriander, grilled in the tandoor

Kumb Ke Angare (V) (N) (D) 4.250

Fresh mushroom stuffed with spiced cottage cheese and spinach, grilled in the tandoor

Ajwaini Paneer Tikka (V) (D) 4.250

Cottage cheese in carom seed and yellow chilli marinade, roasted in the tandoor

Sarson Ke Phool (V) (D) 3.250

Broccoli florets imbued with mustard and pickle spices

## Appetizer Selection for Sharing

Chaat from the streets of Delhi (V) (D) 6.200

Papri chaat, raj kachodi, dahi bhalla, palak patta chaat and pakoras

Selection of Vegetarian kebabs (V) (N) (D) 9.950

Combination of 2 pieces each of paneer tikka, malai broccoli, navratan kebab and tandoori aloo

Assortment of Non Veg Kebabs (D) 12.950

Combination of 2 pieces each of lamb chop, murg shola kebab, jhinga makhani lasooni and Hariyali Fish Tikka

Chicken Sizzler (D) 7.200

Trio of sizzling hot flavored boneless chicken tikkas

Seafood Sizzler (S) (D) 9.200

Prawns, Hammour and salmon sizzler

## Main Courses

### Chicken Delicacies



Dum Ka Murg (N) (D) 6.950

Smoked chicken in a thick cream-based gravy, infused with kewra, saffron and pista

Murg Tikka Masala (N) (D) 6.950

Boneless chicken tikka, simmered in thick onion tomato masala gravy

Murg Makhani (N) (D) 6.500

Chunks of charcoal grilled chicken tikka, cooked in tomato gravy with butter and cream

Murg Chettinad (N) (D) 6.500

Tender pieces of chicken, cooked with coconut and southern Indian spices



Chef Anwar  
Signature Dish

V - Vegetarian, G - Gluten, N - Nuts, S - Seafood, E - Eggs, D - Dairy, Spicy  
"If you have any concerns regarding food allergies, please alert your server prior to ordering"

All prices are subject to 10% service charge & 10% government levy

## Tender Lamb

Raan E Sikandari (serves for two) (N) (D) (E) 15.250

Tenderized whole leg of lamb, simmered in balsamic, with spices and braised until moist and succulent. Served with roasted gravy

Kashmiri Mutton Rogan Josh (N) (D) 6.200

Mutton, cooked with onion tomato and kashmiri chili



Lamb Vindaloo (D) 7.200

Tender cubes of mutton, marinated with vinegar and cooked with baby potato, in spicy onion gravy

Mutton Curry "Dhaba Style" (N) (D) 7.200

Braised cubes of baby lamb, cooked with cardamom, tomato, onion and coriander

Nalli Gosht Potli Masala (D) 7.200

A traditional dish of lamb shank cooked on slow fire overnight with potli masala

Potli masala has been sold for centuries in traditional medicine shop all over the erstwhile Nizam kingdom. A mélange of 45 spices condiments and herbs, potli masala is a flavouring agent and digestive.

## Seafood Delights

Atish-E-Jhinga (S) (N) (D) 7.950

Stir fried prawns tossed with coriander and black peppercorn cooked in tomato onion masala



Hammour Dhaniya tamatari (N) (D) 7.950

Hammour fillet cooked with spiced onion and tomato masala

## Vegetarian Creations

Aloo Gobi Aur broccoli (V) (N) (D) 3.850

Tempered potato slices, cauliflower and tossed broccoli

Paneer Tikka Khatta Pyaz (V) (N) (D) 4.950

Tandoori roasted cottage cheese in tangy tomato masala with pickled onions

Vegetables Khurchan (V) (N) (D) 4.500

Fresh vegetables tossed with onion and bell pepper finished with onion tomato masala



Banarasi Aloo (V) (N) (D) 4.850

Potato filled with dry fruits and khoya in a tomato and cashew nut sauce



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