

Tilmil Jhinga Salad

Prawn tikka on a bed of baby lettuce mix with homemade...

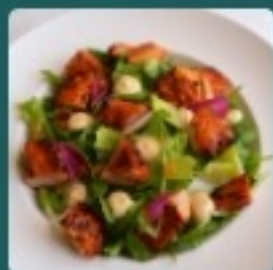
SR50.00



Murgh Tandoori Salad

Diced tandoori chicken with baby lettuce mix, cherry tomatoes,...

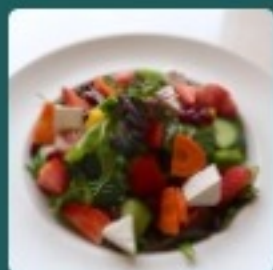
SR45.00



Lali Hariyali

Mixed leafy greens dressed in olive oil, topped with fresh...

SR30.00



Pink Feta

A vibrant salad featuring beets and feta on a bed of peppery...

SR30.00



Murgh Kesari Shorba

A rich and aromatic chicken soup flavored with curry leaves, gree...

SR28.00



Dal Shorba

A traditional curried yellow lentil soup infused with curry leaves...

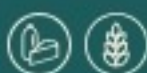
SR26.00



Murgh Tikka Samosa

(5 Pieces) Char-grilled chicken blended with Indian spices,...

SR30.00



Signature Sabzi Samosa

(5 Pieces) Flaky Indian pastry stuffed with potatoes, green...

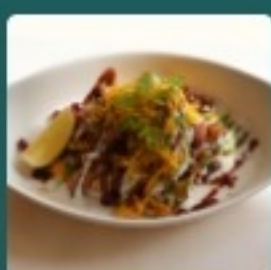
SR24.00



Samosa Chaat

Our Signature Sabzi Samosa smashed and topped with swee...

SR26.00



Mumbai Sev Puri

Crispy deep-fried puris loaded with seasoned diced potatoes...

SR24.00



Jhinga Koliwada

Mumbai-style batter fried prawns spiced with curry leave...

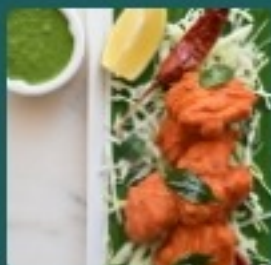
SR55.00



Mahi Amritsari

Crispy fried hamour in a spiced gram flour coating flavored wit...

SR45.00



Chicken 65

Deep-fried marinated boneless chicken infused with the distinct...

SR42.00



Butter Chicken Cheese Balls

Crispy cheesy butter chicken balls served with velvety...

SR59.00



Chicken Lollipops

Frenched chicken drumette, marinated in flavorful Indian...

SR42.00



Lobster Tandoori

Whole Lobster marinated with ginger, garlic, mustard oil and...

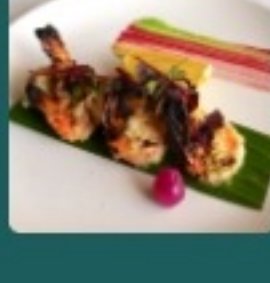
SR140.00



Nawabi Jhinga

Tiger prawn marinated with creamy cheese and cashews wit...

SR92.00



Lasuni Mirchi Jhinga

Garlic-flavored tiger prawns with chili, curry leaves and dehydrat...

SR92.00



Hariyali Jhinga

Tiger prawn marinated with green herbs (mint, cilantro,...

SR92.00



Mahi Tikka

Hamour fillet delicately coated with a spiced yogurt marinade

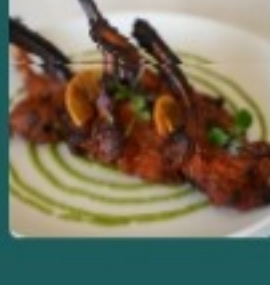
SR95.00



Peshawari Chaanp

Tender lamb chops marinated in a blend of spices, yogurt, ginger...

SR90.00



Lucknowi Seekh Kabab

Traditional minced lamb kebab flavoured with ginger, garlic,...

SR79.00



Afghani Reshmi Kabab

Tender boneless chicken breast marinated in a creamy cheese...

SR63.00



Murgh Tandoori

Classic Indian recipe of succulent boneless chicken marinated in a...

SR59.00



Malai Broccoli

Broccoli florets marinated in hung yoghurt, ginger, garlic,...

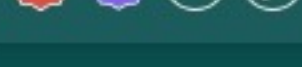
SR40.00



Paneer Tikka

Char-grilled marinated cottage cheese perfectly grilled with...

SR59.00



Riwayati Thali

Selection of Popular Tandoori Items - Afghani Reshmi Kabab,...

SR95.00



Samundri Thali

A selection of Nawabi Jhinga, Lasuni Mirchi Jhinga, Hariyali...

SR175.00



Gosht Dum Biryani

Boneless lamb, slow-cooked with saffron infused rice, yoghu...

SR70.00



Mughlai Jhinga Biryani

Succulent prawns cooked in an aromatic blend of spices,...

SR75.00



Awadhi Murgh Biryani

Authentic Awadhi-Style Biryani with subtle aromatic spices and...

SR55.00



Kaju Sabzi Biryani

A blend of mixed vegetables and cottage cheese slow cooked wit...

SR40.00



Sada Biryani

Basmati rice flavoured with aromatic Indian spices kewra...

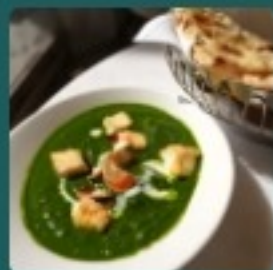
SR25.00



Lasooni Palak Paneer

Fresh cottage cheese simmered in a spicy puréed spinach,...

SR35.00



Bhindi Do Piyaza

Stir-fried okra with cashews, onions, tomatoes, green chilies,...

SR35.00



Methi Matar Malai

Cottage cheese, fresh fenugreek leaves, and green peas braised i...

SR35.00



Dal Makhani

Classic black lentils (urud) slow-cooked overnight with tomatoe...

SR35.00



Achari Murg Tikka

Spicy and tangy boneless chicken pieces marinated in a blend of...

SR59.00



Malai Shrimp Curry

Tender shrimps cooked in a velvety blend of coconut milk,...

SR89.00



Anjeer Paneer Kofta Curry

Paneer koftas stuffed with figs, gently simmered in a rich,...

SR35.00

