

## Starters for one

- murgh seekh paa (M)** 4  
skewers of chicken in tandoor, then filled with cheese and herbs
- dahi ke kebab (V, G, M)** 3.8  
home-made yoghurt hung in muslin, spiced and rolled in patty, shallow fried
- khumb kurkure aur sunehri khasta (V, G, M)** 3.5  
cigarellos of roomali roti, filled with mushroom, cheese and herbs along with batter fried cheese stuffed mushrooms
- aloo moti tikki (V, G, N)** 3.2  
deep fried crushed potato, served with tamarind chutney
- pathar gosht (Mus)** 4.9  
escallops of beef marinated in cardamom, clove, cinnamon, green papaya and grilled on stone served with papaya raisin relish
- tandoori aloo (V, N, M, Mus)** 2.8  
charred potato barrels, stuffed with spiced potatoes, raisins, nut, coriander, chili
- tandoori phool (V, L, M, Mus)** 2.6  
batter fried cauliflower marinated in tandoori spices and finished in tandoor
- samosa jugalbandi (V, G, N)** 2.5  
singhada, potlee and onion bhajia with chickpea cassoulet

## Starters platters to share

- delhi chaat (V, L, G, M, N)** 4  
papri chaat, dahi bhalla, stuffed golgappas, pakoras and samosa chaat
- vegetarian kebab platter (8pcs) (V)** 8  
panneer peshawari tikka, sunehri khasta, aloo moti tikki and tandoori aloo
- meat and fish kebab platter (8pcs) (Q)** 12.5  
hammour tikka, murgh peshawari tikka, mutton sheekh kebab and char grilled malai prawns
- galouti kebab (M, L, N)** 6.7  
fine minced tender beef, flavoured with cloves, saffron and kewda, rolled in a small tikki and shallow fried

## Salads & Soups

- kachumber and feta salad (V, M)** 3  
cucumber salad with capsicum, tomato, pickled onions, and lettuce in honey chili dressing with feta cheese
- chicken and pear salad (M, M)** 3.5  
murgh malai kebab, pear, walnut and rocket leaves with light mayonnaise used in chef's dressing
- green salad (V)** 3  
crudité of cucumber, tomato, carrot, onion, lettuce and a beetroot dip
- samundari shorba (Cr, F, Mol)** 4.2  
salmon, mussels, calamari and prawns cooked with ginger, lime leaves and orange juice
- murgh badam ka shorba (M, N)** 3.2  
creamy chicken veloute with almonds and saffron
- dal saat nizaam shorba (V, Mus, L)** 2.8  
puréed soup of seven lentils with seven tempering spices

## Speciality Curries

- dhaab chingri (Q, CR)** 10.5  
prawns simmered in coconut cream and Bengali aromatic spices
- raan e qureshi (Q)** 14.6  
whole leg of baby lamb, marinated in malt vinegar, onions, cheese and mint, slow cooked until tender. choice of having flambéed
- murgh khush pardah (Q, Mus, M, G)** 9  
tangy marinated tandoori chicken, capsicum, pineapple, mushrooms and potatoes, char grilled in tandoor and then baked in oven with puff pastry, called "Purdah"

## Biryani

- subz dum biryani (Q, V, M)** 5.4  
fragrant rice with green herbs, aromatic spices and seasonal vegetables
- murgh bombay bohri biryani (Q, M)** 7.2  
basmati rice and chicken with spice mix from the Konkan coast
- jhinga dum biryani (Q, CR, M)** 8.5  
pilaff of prawns, herbs, rose scented basmati rice
- kacchi gosht hyderbadi biryani (Q, M)** 8.3  
yoghurt marinated mutton with basmati rice, cooked with aromatic herbs, mint and black cumin
- dum lucknawi biryani (Q, M)** 7.5  
marinated lamb and long grain rice with saffron and aromatic spices in a trotter broth

## From the tandoor

- murghabi tikka kebab (V, N, M, Mus)** 10.5  
duck tikka with tamarind chutney and crispy duck salad
- murgh ke soole (M, Mus)** 5.6  
char grilled chicken breast, stuffed with cheese and fresh green herbs
- burrah kebab (3 pcs) (Q, M, Mus)** 10  
tender charred tandoori lamb chops on Indian style mashed potatoes
- char grilled malai prawns (Q, CR, M)** 9.5  
tandoori prawns with royal cumin, yoghurt, saffron and cheddar
- punjabi fish tikka (M, F, Mus)** 6.7  
fragrant spice marinated Hammour tikka
- mutton sheekh kebab (Q, M, Mus)** 6.8  
spiced skewers of minced mutton, roasted in the tandoor
- murgh peshawari tikka (Q, M, Mus)** 7  
chicken cubes marinated in a spice mix and curd, finished in the tandoor
- murgh malai tikka (M, N, L, SS)** 6  
chicken breast in aromatic cumin marinade, charred in tandoor, finished in the dum
- dakhani murgh (M, Mus)** 6.5  
half a spring chicken, marinated in a spicy tandoori masala mix and cooked on a skewer in the clay oven
- paneer peshawari tikka (V, M, L, Mus)** 5.5  
marinated cottage cheese, in special Peshwari blended spices, charred in the clay oven

## Curries

- saag gosht (Mus)** 9.7  
garlic tempered lamb cooked in seasonal green leaves
- lucknavi nehari (L, Mus, M)** 11  
slow cooked lamb shank, caramelized red onion, ginger and turmeric
- murgh rizala (M, N)** 10  
chicken breast stuffed with cheese, herbs and green chillies, dum cooked in a gravy of yoghurt, with a hint of almond
- gosht timatar qaliya (Mus)** 9.5  
morsels lamb braised on dum, with turmeric, tomatoes and whole spices
- sarson machhi (F, Mus)** 8  
morsels of hammour simmered in a mustard flavoured gravy
- murgh be misal (M, N)** 6.8  
morsels of chicken tikka simmered in tomato cream, flavoured with fenugreek
- murgh handi korma (M, N)** 6.5  
classic chicken Qorma
- murgh ka salan** 6.3  
home-style chicken curry, with caramelized onion masala
- qasr e multan (V, M, N)** 6.3  
cottage cheese simmered in silky tomato and pumpkin gravy
- aloo bukhara kofta salan (V, N, M, L)** 6.2  
vegetable marbles stuffed with dried plums and almonds, simmered in a cardamom and cumin gravy
- dal qureshi (Q, V, M)** 5.8  
slow stewed black lentils with tomatoes, finished with butter and cream
- dal pukhtaan (V, M)** 5.6  
yellow lentils tempered with onions and tomatoes
- bagare baigan (V, P, Mus, SS)** 5.5  
brinjal cooked with peanut, coconut and sesame in a tangy gravy
- subz miloni (M, Mus)** 5.4  
Indian cottage cheese with spinach, mushroom, baby corn and bell peppers
- dum aloo bharwan (V, N)** 5.3  
stuffed potatoes finished with rich tomato gravy
- guncha wa qeema (V, SS, Mus)** 5  
florets of cauliflower, prepared with dices of capsicum and tomatoes, cooked in a smooth tomato and dry fenugreek gravy
- baoli handi (V, L, M)** 4.8  
seasonal vegetables cooked dum style
- dakhni saag (V, Mus)** 3.5  
stir fried spinach with garlic and spring onions

## Rhane ke Baath

- steamed basmati rice** 2
- pulao** 3.5
- raita** 1.5  
choice of mix-veg, pineapple, mint, burrani
- masala papad (G, L)** 1.5  
poppadom topped with tomato, onion, chili

## Breads & Co.

- roti (G)** 1.2  
tandoori, roomali (G, E, M)
- naan (G, E, M)** 1.2  
plain, butter, garlic
- special breads (G, E, M)** 1.6  
mushroom, keema, cheese & chili, almond & raisin
- paratha (G, M)** 1.2  
Lachcha, mint, warqi