

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

STARTER 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 (N, 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 khusk 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

Murgabi 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

Dum Gazza (M, Mus, N) 13.6

oxtail stew, cooked Qorma style

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

Mahi Kaliyan (F, Mus) 8

cubed grouper simmered in a fenugreek 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

KHANE KE SAATH

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

ALLERGENS: (C) – Celery | (G) – Cereals containing gluten | (Cr) – Crustaceans | (E) – Eggs | (F) – Fish | (L) – Lupin | (M) – Milk | (Mol) – Molluscs | (Mus) – Mustard | (N) – Nuts | (P) – Peanuts | (SS) – Sesame Seeds | (S) – Soya | (SD) – Sulphur Dioxide | (V) – Vegetarian | Our menu does not contain any pork | Q – Qureshi Specialty