

Soup and Appetizer

Murgh Shorba

(cream of chicken soup with ginger, cardomom and coriander)

Tamatar Shorba

(tomato soup with mint, garlic and ginger)

Samosa

(deep fried Indian dumpling, filled with potato and green peas)

Raita

(yoghurt with onion tomatoes cucumber topped with roasted cumin powder)

Murgh Chat

(grilled Julienne of chicken and vegetables with Indian spices)

Sweet or Salted Lassi

(chilled yoghurt with sugar or with salt)

Chicken Pakora

(deep fried chicken with chick-peas flower and Indian spices)

Papadum

(chickpea powder with black pepper and black salt)

Vegetarian Specialties

Aloo Gobhi

(cauliflower, potatoes and green peas cooked with tomato puce paste and garam masala)

Aloo Jeera

(potatoes cooked with cumin, fresh ginger, coriander and Indian sauce)

Sabzi Panchmel

(assorted vegetables cooked in a delicious masala sauce)

Palak Mushroom

(fresh spinach with mushroom prepared in a traditional way)

Dal Makhani

(black lentils simmered with makhani sauce tomato and cream)

Bagan Ka Bharta

(roasted eggplant cooked with masala sauce and green peas)

Vegetable Curry

(mixed vegetable cooked in Indian traditional curry sauce)

Tandoori Specialties

(all items are baked in clay oven and served in sizzling cast iron plate and mint sauce)

Tandoori Murgh

(1/2 chicken marinated in yoghurt and Indian spices)

Murgh Tikka

(boneless chicken leg kebab marinated in yoghurt with Indian spices)

Seekh Kabab

(skewered minced lamb with garlic, ginger and Indian garam masala)

Tandoori Shinga

(fresh jumbo prawns marinated in exotic Indian spices)

Fish Amritsari

(Machhali Fry)

(seabass fillet marinated in Indian spices, pan fried)

Machli Tikka

(marinated cubes of fish mildly spiced and grilled to perfection served with mint sauce)

Lamb Chops

(lamb chops marinated with Indian herbs and spices with ginger)

Tandoori Bahaar

(Mixed Grill)

(chef's selection of tandoori specialties)

Choices of Indian Rice

Lamb Biryani

(lamb with basmati rice
served in clay pot with raita sauce)

Murgh Biryani

(boneless chicken cubes and basmati rice
served in clay pot with raita sauce)

Prawn Biryani

(shrimps cooked with basmati rice
served in clay pot with raita sauce)

Vegetables Biryani

(mixed vegetables cooked with basmati rice
served in clay pot with raita sauce)

Saada Chawal

(plain basmati rice with cloves,
cardomom and bay leaves)

Pilla Rice

(basmati rice cooked with ginger and garlic paste
with saffron and whole masala)

Tandoori Roti

(crispy dry whole wheat bread)

Mint Paratha

(layered Indian bread from whole
wheat flour with fresh mint)

Nan

(crispy dry flour with butter topping)

Luicha Paratha

(layered of white flour with butter)

Lasani Nan

(white flour bread flavoured with garlic)

Selection of Bread

(3 kinds of your choice 2 pc each)

Peshawari Nan

(a slightly sweetened bread
with dry fruit flavour of coconut)

Kheema Nan

(traditional Indian bread stuffed
with minced lamb)