
VEGETARIAN

PANEER TIKKA (D) | 55

Kababs of fresh cottage cheese, marinated in a batter of cream, gramflour, ajwain and yellow chilies, skewered and grilled in the earthen oven.

DAHI KE KABAB (D) | 55

Hung yoghurt spiced and flavoured with fresh herbs, rolled on double roti & deep fried. Served with Kabab Masala.

TANDOORI SALAD (D) | 55

Onion, capsicum, tomatoes, paneer and pineapple seasoned with a spicy mixture of chaat masala, yellow chilies, garam masala, black cumin and malt vinegar. Skewered one after the other, sprinkled with oil and grilled in the tandoor.

TANDOORI PHOOL | 50

Whole cauliflower seasoned with yellow chilli, chaat masala, lemon juice and ginger garlic coated with ajwain flavoured batter of gram flour, fried then skewered and chargrilled.

TANDOORI SIMLA MIRCH (N, D) | 55

Capsicum stuffed with French beans, carrots, cabbage, cauliflower, cashewnuts and sultanas, spiced with cumin and yellow chilli powder, finally roasted on a special skewer.

TANDOORI ALOO (N, D) | 50

Scooped potatoes stuffed with potato hash, raisins and cashewnuts mixed with green chillies, green coriander, skewered and roasted over charcoal fire.

SUBZ SEEKH KABAB (D) | 45

Minced spring vegetables combined with ground frontier spices, skewered and cooked over glowing coals.

PANEER MAKHANI (D) | 55

Paneer cubes sautéed in fresh tomato puree flavored with fenugreek and cream and butter.

PANEER KHURCHAN (D) | 55

Juliennes of cottage cheese tossed with shredded onions, capsicum, tomatoes in a tangy masala and finished with lemon juice.

DAL QURESHI BUKHARA (D) | 40

A harmonious combination of black lentils, tomatoes, ginger and garlic simmered overnight on slow charcoal fire and finished with cream, served with a dollop of unsalted butter.

BIRYANI (D) | 60 **SUBZ DUM PARDHA BIRYANI**

Seasonal vegetables and basmati rice cooked on dum in a subtly flavoured vegetable stock. Served with raita.

All prices are in Qatari Riyals.

(G) Gluten **(D)** Dairy **(S)** Shellfish **(N)** Nuts **(V)** Vegetarian

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VEGETARIAN

SABZ HARA MASALA | 50

Mélange of seasonal vegetables cooked in smooth puree of spinach and fenugreek.

ALOO KHADA MASALA | 50

Stir fried masala potato cooked in fresh green herbs.

VEGETABLE KORMA (D) | 50

Mix vegetables braised in a relatively mild velvety yoghurt sauce that's seasoned with aromatic spices

PANNER TIKKA MASALA (D) | 55

Panner cubes sauteed in fresh tomatoes and green herbs flavored with fenugreek and butter.

PALAK PANNER | 55

Paneer cubes cooked in smooth puree of fresh spinach, cumin tomatoes and fenugreek.

ALOO GOBHI | 50

Cumin and ginger tempered curried potato and cauliflower, flavored with chopped masala.

ALOO MATTER | 50

Potato and green peas cooked with cumin and fresh tomatoes, tempered with dry chili

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NON-VEGETARIAN

TANDOORI LOBSTER (D) | 145

Lobster marinated in a shahi jeera mixture of yoghurt, red chillies and turmeric, flavoured with garam masala, skewered and roasted over charcoal fire. Served with lemon wedges.

TANDOORI JHINGA (D) | 95

Prawns marinated in an ajwain flavoured mixture of yoghurt, red chillies, turmeric and flavoured with garam masala skewered and roasted over charcoal fire, served with lemon wedges.

JHINGA TIL TINKA | 95

Prawns marinated with lemon juice and ginger garlic paste, Dipped in batter of starch and yellow chillis, White sesame and crumb coated and deep fried. Served with kabab masala.

FISH TIKKA (D) | 70

Boneless cubes of fish flavoured with gram flour, spices, ajwain and grilled in the tandoor.

TANDOORI POMFRET (D) | 70

An exotic ajwain flavoured whole pomfret mildly spiced with yellow chilli, masala and turmeric powder, skewered and roasted in the clay oven sprinkled with lemon juice and kabab masala.

SAMUNDARI KHAZANA (D) | 225

Assorted seafood platter.

MURGH PESHAWARI TIKKA (D) | 60

Boneless chicken tikka marinated with yoghurt, ginger garlic paste, peshawari masala and malt vinegar. Skewered and grilled in tandoor.

MURGH MALAI KABAB (D) | 65

Creamy kabab of boneless chicken blended with cream cheese, malt vinegar and green coriander, grilled in a moderate tandoor.

KASTOORI KABAB (D) | 65

Succulent pieces of boneless chicken marinated in ginger garlic, spiced with freshly pounded black peppercorns, half cooked with gramflour and chargrilled with beaten egg yolk.

RESHMI KABAB (D) | 50

Tender rolls of chicken mince spiced with black cumin, blended with cheese, ginger, garlic and shahi jeera, finally chargrilled.

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MURGH AFGHAN (D) | 65

The “King of Kabab” and the best known Indian delicacy is the tastiest way to garam barbeque chicken. The chicken is marinated in a mixture of yoghurt, malt vinegar, ginger-garlic paste, lemon juice, red chillies, yellow chillies, turmeric and garam masala, skewered and cooked in the tandoor. Served sprinkled with kabab masala.

KADAK MURGH KABAB (D) | 50

A chicken seekh kabab cooked in the tandoor, stuffed with cheese, green chillies and batter fried to crispness.

MURGH MAKHANI (D) | 55

Tandoori chicken cooked with fresh tomatoes, cream, butter, cashewnut and ginger-garlic paste.

BARRAH KABAB (D) | 65

Chunks from leg of lamb and lamb chops marinated in a mixture of yoghurt and malt vinegar with a melange of spices and chargrilled over red hot embers.

SEEKH KABAB (D) | 65

Tender rolls of succulent lamb mince, mixed with ginger, green chillies and coriander, spiced with royal cumin and saffron, skewered and grilled over charcoal fire.

SIKANDRI RAAN 1KG (D) | 220

Whole leg of spring lamb, marinated in a mixture of malt vinegar, cinnamon and black cumin braised in the marinade, skewered and then finished in the tandoor.

MURGH KHURCHAN (D) | 65

Stir fried boneless tandoori chicken in capsicum and onion with silky tomato sauce.

MURGH HANDI LAZEEZ (D) | 65

Boneless drumsticks of chicken simmered in brown onion, ginger and yoghurt gravy. Perfumed with saffron, rose water and garnished with almond slivers.

GOSHT NALLI NEHARI (D) | 75

The chef’s recipe of qorma of lamb shanks, dum cooked in their own cardamom flavoured juices and marrow, finished with saffron.

ROHAN JOSH (D) | 75

Tender mutton cooked with brown onion over slow heat and flavoured with kashmiri spices.

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BIRYANI

DUM PARDHA BIRYANI (D) | 60

Basmati rice simmered with choice of mutton, in mace, ittar and kewra finished in sealed handi. Served with raita.

MURGH YAKHANI BIRYANI (D) | 55

Yakhani biryani of spring chicken and long grain basmati, flavoured with aromatic spices. Served with raita.

DUM JHINGA BIRYANI (D) | 70

Basmati rice and prawns, simmered with mace, ittar and kewra. Finished in sealed handi. Served with raita.

JHINGA MASALA (D) | 70

Prawn cooked in onion, tomato masala, flavored with fresh green herbs and garlic.

RAITA & GREENS

MIX RAITA	10
BHURANI RAITA	10
PINEAPPLE RAITA	10
PLAIN DAHI	10
GREEN SALAD	10

BREADS

TANDOORI NAAN	10
QURESHI BUKHARA NAAN	18
BUTTER NAAN	10
KHURMI NAAN	10
TANDOORI ROTI	10
ROOMALI ROTI	10
KHASTA ROTI	10
PUDINA PARATHA	10
ONION KULCHA	10
BHARWAN KULCHA	10

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DESSERTS

SHAHED E JAAM (D, N) | 29

Large gulab jamun filled with pistachio, almond and dipped in a saffron honey syrup.

KULFI (D, N) | 29

A rich and creamy ice cream with almonds, with an accompaniment of corn starch vermicelli in herbal syrup.

PHIRNI (D, N) | 29

A light dessert of milk set with ground basmati rice and flavoured with cardamom, topped with pistachio and almond slivers.

RASMALAI (D, N) | 29

Miniature poached dumplings of fresh cottage cheese from cow's milk in a saffron flavoured reduced milk sauce.

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