VEGETARIAN MENU

STARTERS

SAMOSA CHAAT (V)

Spiced potato in stuffed pastry

SAUNDHEY ALOO (V)

Baby potato marinated in Qureshi spices Peshawari, cooked in tandoor

TANDOORI SALAD (D)

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.

TIKKI KABAB (V)

Crisp potato and cashew nut patties

MAIN COURSE

DAL QURESHI BUKHARA (D)

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

JEERA RICE

Basmati rice cooked on dum and flavored with cumin seed

BHINDI HARA MASALA

Stir fried fresh okra cooked in fresh herbs flavoured with cumin and garlic

ALOO GOBHI

Cumin and ginger tempered curried potato and cauliflower, flavoured with chopped masala

BUTTER NAAN / LACHHA

QAR 129 per person, inclusive of soft beverages
QAR 229 per person, inclusive of enhanced beverages

VEGETARIAN MENU

DESSERT

RASMALAI (D, N)

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

GULAB JAMUN (D, N)

Gulab jamun dipped in saffron honey syrup, sprinkled with pistachio flakes

QAR 129 per person, inclusive of soft beverages
QAR 229 per person, inclusive of enhanced beverages

NON-VEGETARIAN MENU

STARTERS

SEEKH KABAB (D)

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

RESHMI KABAB (D)

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

MURGH TANDOORI KALI MIRCH

Spring chicken thigh marinated in a mixture of yogurt, malt vinegar, ginger-garlic paste, crushed black pepper, lemon juice and kashmiri chili, skewered and cooked in tandoor, served and sprinkled with kabab masala

JHINGA TIL TINKA (S)

Prawns marinated with lemon juice and ginger-garlic paste, dipped in batter of starch, yellow chilies, coated with white sesame seed and bread crumbs, deep fried, served with kabab masala

MAIN COURSE

JHINGA MALAI CURRY (S)

Mustard tempered shrimp and coconut curry

MURGH MAKHANI (D)

Tandoori chicken cooked with fresh tomatoes, cream, butter, cashew nut and ginger-garlic paste

ROGAN JOSH (D)

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

MURGH YAKHANI BIRYANI (D)

Yakhani biryani of spring chicken and long grain Basmati rice, flavoured with aromatic spices.

Served with raita.

BUTTER NAAN / LACHHA

QAR 129 per person, inclusive of soft beverages
QAR 229 per person, inclusive of enhanced beverages

NON-VEGETARIAN MENU

DESSERT

RASMALAI (D, N)

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

GULAB JAMUN (D, N)

Gulab jamun dipped in saffron honey syrup, sprinkled with pistachio flakes

QAR 129 per person, inclusive of soft beverages
QAR 229 per person, inclusive of enhanced beverages