
MY KABAB, MY TANDOOR

VEGETARIAN MENU

SELECTION OF KABAB

PANEER TIKKA (D)

Kababs of fresh cottage cheese, marinated in a batter of cream, gram flour, ajwain and yellow chilies, skewered and grilled in the Earthen oven

DAHI KE KABAB (D)

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

TANDOORI PHOOL

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

SUBZ SEEKH KABAB

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

DAL QURESHI BUKHARA (D)

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

BREADS

LACHHA PRATHA/BUTTER NAAN

DESSERT

RASMALAI (D, N)

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

GULAB JAMUN (D, N)

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

QAR 129 per person

QAR 159 per person inclusive of a glass of brew

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

Should you have any dietary restrictions or allergies, please inform your order taker.

MY KABAB, MY TANDOOR

NON-VEGETARIAN MENU

SELECTION OF KABAB

FISH TIKKA (D)

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

MURGH AFGHAN

Spring chicken marinated in a mixture of yoghurt, malt vinegar, ginger -garlic paste, lemon juice, red chillis, yellow chillis, turmeric and gram masala, skewered and cooked in the tandoor.

Served and sprinkled with kabab masala and lemon juice.

MURGH PESHAWARI TIKKA (D)

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

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

DAL QURESHI BUKHARA (D)

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

BREADS

LACHHA PRATHA/BUTTER NAAN

DESSERT

RASMALAI (D, N)

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

GULAB JAMUN (D, N)

Gulab jamun filled with pistachio, almond and dipped in saffron honey syrup

QAR 129 per person

QAR 159 per person inclusive of a glass of brew

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

Should you have any dietary restrictions or allergies, please inform your order taker.