

## BREADS

Dhs.

### TANDOORI ROTI

Whole meal bread.

8

### NAAN

Refine flour bread cooked in charcoal oven.

8

### FLAVOURED NAAN

Butter / Garlic / Methi / Cheese / Chilly Olive

12

### PARATHA

Lacha / Pudina / Masala / Aloo / Paneer

12

### KULCHAS

Paneer / Hara Pyaz / Amritsari

12

### MINI TOKRI

Mini naan, paratha, harapyaz kulcha & masala kulcha

18

### CHAPATIS ( 2 nos )

10

### ROOMALI ROTI

9

## DESSERT

### ANGOORI RABDI

Grape sized gulab jamun in reduced milk sauce.

24.00

### KESARI RASMALAI

Flattened milk dumplings delicately flavoured with saffron milk.

24.00

### BHARWA GULAB JAMUN

Stuffed dumpling of reduced milk.

24.00

### KULFI

22.00

### GAJJAR KA HALWA

Grated carrot cooked in fresh mawa & sugar.

19.00

### MALPUA

Served with khoya

19.00

## THE CRAFTED SELECTION

Dhs.

### CHICKEN QUESADILLAS

Chicken tikka masala with onions & cheddar in tortilla bread.

45

### KEKDA CHILLY FRY

Crab flakes with onion, tomato, capsicum in a spicy sauce

55

### MUTTON CHOOSA

Mutton shanks in yoghurt sauce served with saffron pilaf, cilantro & onion crisps

65

### KEBABS ON CHARCOAL BAR BE QUE

Tandoori chicken, chicken tikka, lasooni tikka, pahadi seekh & boti kebab

180

## FAMILY MEAL FOR 4

### SAMUDRA SE

8 pcs of Machli Rawa Fried, Prawn Biryani, Andhra Veg, Dal Tadka, 4 Naan

312

### GOSHT LA JAWAB

8 pcs of Shammi Kebab, Kachi Gosht Biryani, Andhra Veg, Dal Tadka, 4 Naan

264

### MURGI KA FANDA

Full Tandoori Chicken, Lucknowi Biryani, Andhra Veg, Dal Tadka, 4 Naan

192

### TARKARI TREAT

8 pcs of Paneer Tikka, Veg Biryani, Andhra Veg, Dal Tadka, 4 Naan

144

### MASALA CRAFT SPECIAL

4 Lasooni Murg Tikka, 4 Seekh Kebab, 4 Koliwada Machli, 4 Hara Bhara Kebab, Chicken Tikka Biryani, Mutton Roganjosh, Palak Paneer, Dal Makhani, 4 Paratha

432

## SOUPS

### TOMATO SHORBA

A semi thick tomato soup tempered with cumin.

### DAL SHORBA

Locally known as adass shorba. A thick yellow lentil soup.

### THAKELI RASAM

A treat for spice lovers. A thin lemon grass flavoured soup with tomato & spices.

### MURG MASOORI SHORBA

Saffron flavoured chicken in a spiced pulse soup.

## STARTERS

### NON VEGETARIAN DELIGHTS

#### CHICKEN TIKKA ON PAPDI

The all time favourite chicken tikka diced & served on khasta papdi.

#### ANDHRA CHICKEN

Chicken in crisp batter tempered in mustard, chilly flakes & curry leaves.

#### SHAMMI KEBAB

Mutton & lentils minced to a fine paste infused with spices & desi ghee.

#### KOLIWADA JHEENGA / FISH

Marinated with spicy koliwada masala & fried.

### VEGETABLE SHADES

#### MIRCHI KEBAB

Whole green chilly stuffed in potatoes flavoured with shahi jeera.

#### ANGARE ALOO

Finger chips tossed in hot & spicy chilly sauce

#### MIXED PAKORAS

Assorted vegetable fritters.

#### MINI PUNJABI SAMOSA

Triangular cone shaped pastry stuffed with green peas & spiced potatoes & fried.

#### HARRA BHARA KEBAB

Mixed vegetables tikki with fresh greens & cashewnut.

#### PANEER TIKKA ON PAPDI

Cottage cheese marinated with red tandoori masala, diced & served on khasta papdi.

Dhs.

29

29

29

32

36

36

38

48 / 40

26

26

26

26

32

32

## AGED BASMATI RICE

Dhs.

### HYDERABADI KACHI GOSHT KI BIRYANI

Tender pieces of lamb & spices cooked in aromatic basmati rice.

65

### CHICKEN TIKKA BIRYANI

Char grilled chicken tikka with a delightful combination of spices and long grain rice.

59

### LUCKNOWI CHICKEN BIRYANI

Aged basmati rice cooked with chicken in an aromatic preparation.

59

### PRAWN BIRYANI

Prawns cooked in special spices on dum with basmati rice.

80

### FISH TIKKA BIRYANI

Tandoori fish tikka & spices cooked very delicately with basmati rice.

64

### VEGETABLE BIRYANI

Fresh vegetables flavourfully cooked with spices and long grain rice.

49

### PANEER TIKKA BIRYANI

Char grilled cottage cheese tossed in biryani masala and cooked with saffron flavoured basmati rice.

49

### PULAO (JEERA / PEA)

Basmati rice tossed with your choice of tempering.

30

### BIRYANI RICE

Aromatic basmati rice cooked with saffron and spices.

30

### STEAMED RICE

Long grain rice cooked to perfection.

25

## SEAFOOD SELECTION

	Dhs.
<b>GOA FISH CURRY</b> Authentic curry flavoured with freshly ground goan masala.	49
<b>MEEN KALIMIRI</b> Fish cubes stir fried with peppercorn masala.	60
<b>TAWA MACHLI</b> Inspired by our regulars, battered fish in spiced tawa sauce.	60
<b>GOA PRAWN CURRY</b> Authentic curry flavoured with freshly ground goan masala.	58
<b>JHEENGA KOLIWADA MASALA</b> Stir fried prawns flavoured with koliwada masala.	58
<b>TAWA LOBSTER</b> Lobster cooked with dry tawa masala.	175
<b>LOBSTER LABABDAR</b> Lobster marinated in lababdar masala done to perfection in curry.	175
<b>KADAI LOBSTER</b> Lobster stir fried with kadai spices.	175

## WHITE HIGHLIGHTS

<b>CHICKEN TARIWALA</b> Chicken cooked in a traditional home style preparation.	39
<b>BUTTER CHICKEN</b> Chicken cooked in makhani gravy.	45
<b>MURG KHATTA PYAZ</b> Chicken cooked with pickled onions in a tangy sauce.	45

	Dhs.
<b>CHICKEN TIKKA MASALA</b> Tandoori chicken tikka tossed in a tomato & onion masala.	45
<b>KERALA CHICKEN CURRY</b> Chicken simmered in spices and coconut cream	45
<b>CHICKEN ZAFRANI</b> Chicken cooked in saffron sauce in dum method.	49
<b>MURG KALIMIRI</b> Shredded chicken stir fried with peppercorn masala.	45
<b>TIRANGA MURG (45 minutes preparation)</b> Whole boneless chicken stuffed with dum awadhi biryani marinated in tandoori masala wrapped in banana leaf & cooked in clay oven.	150

## RED MEATS

<b>KHUSK RAAN</b> Tender leg of baby mutton delicately flavoured with dry spices.	150
<b>CHOPS</b> Grilled lamb chops with yoghurt & mustard paste.	89
<b>MUTTON ROGANJOSH</b> Dum preparation of mutton in aromatic pot juices.	52
<b>MUTTON MASALA</b> Mutton in a smooth onion & tomato gravy.	52
<b>RAHRA GOSHT</b> A milange of mince & boti of mutton with a tawa tadka.	55
<b>HYDERABADI KHEEMA</b> Mince meat cooked to perfection with whole garam masala & peas.	55

## VEGETABLE CRAFT

Dhs.

### HYDERABADI SOYA KHEEMA

A must try for vegetarians.

34

### PALAK PANEER LASOONI

Spinach and cottage cheese cooked to perfection flavoured with burnt garlic.

42

### PANEER KALIMIRI

A spicy curry flavoured with freshly crushed peppercorn.

42

### PANEER TIKKA MASALA

Tandoori paneer tossed in a tomato masala.

48

### LAL MIRCH KA BAINGAN

Crisp spiced battered aubergine in red chilly masala.

32

### BHINDI JODHPURI

Slivers of okra & onions with besan fried crisp, tossed with red chilly & chat masala.

35

### VEGETABLE MAKHANWALA

Fresh vegetables cooked in a tomato makhani sauce.

32

### SUBZI BANJARA

Stir fried mixed vegetable, potatoes & paneer.

36

### ALOO JEERA

Potatoes tossed in shahi jeera & curry leaves.

32

### DUM ALOO KASHMIRI

Potato barrels stuffed with dry fruit in a rich sauce cooked on dum.

39

### DAL TADKA

Yellow lentils tempered with spices.

29

### DAL MAKHANI

Black gram and red kidney beans simmered overnight with home churned butter and cream.

35

## MOULDED IN THE CLAY OVEN

Dhs.

### NON VEGETARIAN DELIGHTS

#### LASOONI MURG TIKKA

Chicken pieces seasoned with yoghurt, cheese and burnt garlic.

55

#### CHICKEN TIKKA

Chicken marinated in red tandoori masala & cook to perfection.

55

#### HARIYALI SEEKH

Ginger flavoured chicken seekh coated with mint chutney.

55

#### TANDOORI CHICKEN

FULL CHICKEN

69

HALF CHICKEN

49

QUARTER CHICKEN

29

Chicken marinated in tandoori masala & cooked slowly in tandoor.

#### BOTI KEBAB

Boneless mutton cubes in light indian spices cooked in the tandoor.

58

#### PAHADI SEEKH KEBAB

Mutton mince, mint & cilantro skewered and charcoal grilled.

58

#### ACHARI JHEENGA

Prawns marinated in a special pickled spice cooked in the tandoor.

120

#### TANDOORI MACHLI

Hammour fillet marinated in tandoori masala & cooked in tandoor

65

#### TANDOORI LOBSTER

Lobster marinated in garlic masala & cooked in clay oven.

175

### VEGETABLE SHADES

#### TANDOORI ALOO

Lightly spiced baby potato marinated & cooked in a tandoor

35

#### ACHARI PANEER

Paneer marinated in a special pickled spice cooked in the tandoor.

52

#### PANEER TIKKA

Homemade cottage cheese flavoured with tandoori masala

52

#### BHARWA KHUMB

Mushrooms stuffed with spiced cheese in a light marinate.

69