



*Embark on a culinary journey
through rich, diverse and
fascinating cultures of India*



Soups & Salads

Tamatar Dhaniya ka Shorba 18
Coriander flavored, light spiced clear tomato soup

Shorba dill pasand 20
Plain lentil soup flavored with cumin & lime

Murgh Badami Shorba 🥜 22
A light creamy and almond flavored chicken soup

Makai Narayal ka Shorba 🥥 22
A combination of corn n fresh coconut cream soup

Kachumber salad 11
Tangy mixed of green apple, cucumber, tomato, red onion, carrot, green chili and lime

Bahar-e-baghia salad 11
Sliced cucumber, carrot, tomato and onion with green chili and lime

Masala papad 11
Roasted papad topped with mixture of chopped tomato, onion, chilli, lemon, Coriander and Chaat masala

Raitia

Mixed veg raita 9
Bondi raita 8

Chaat

Bombay bhel 16
Pani Puri
Dahi batata Puri
Sev Papdi Chaat
Samosa Chaat



Samosa Chaat



Kachumber salad



Shahi Malai paneer

All prices are in AED inclusive of 7% municipality fees, 10% service charge and 5% VAT

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Straight from the Tandoor

Kala moti 🍗 42
Clay oven roasted boneless chicken chunks marinated in yoghurt, cream cheese and top with crushed black pepper

Achhari Murgh Tikka 42
Succulent chicken thigh pieces marinated in yoghurt and pickle mix and char-grilled

Murgh Tikka 42
Tender chicken thigh, marinated in our special tangy spice hung curd

Pahadi Murgh Tikka 42
Tender chicken desi spiced & fresh green herb marinated chicken tikka

Masala seekh kebab 🍗 52
Tandoor skewered spiced minced mutton, mixed with cheese, saffron, chopped onion, chili and fresh coriander

Bhatti ka chaap 105
Tender lamb chops marinated overnight with desi spices & cooked in the tandoor, Served with tempered mashed potatoes

SEAFOOD

Samudra Lasooni tikka 🍗 42
Overnight garlic marinated fresh fish tikka serve with golden garlic

Surkh Machli tikka 42
An overnight spiced red tandoori masala marinated fresh fish

Tandoori Jhinga 74
Tandoor cooked prawns, marinated with freshly ground tandoori masala & ajwain

MiliJuli Mansahari Peshkash 105
Chef's selection of assorted meat & seafood kebabs



Samudra Lasooni tikka

VEGGIE STARTER

Hari Bhari Tikki 🍗 34
Deep-fried spinach, potato & nuts patty

Dahi Ke kebab 34
crumb fried curd cheese dumplings with fresh desi herbs and aromatic spices

Punjabi samosa 31
A traditional mini samosa platter served with desi chutney

Paneer tikka 42
Cottage cheese, onion, capsicum and tomato marinated in hung curd And cooked in tandoor

Pudina Malai paneer tikka 🍗 45
Creamy marinated Malai paneer with fresh mint cooked in tandoor

Desi seekh kabab 36
An aromatic combination of veggie and paneer, cheesy tandoori seekh kabab

Tandoori phool 🍗 🍗 36
A tandoor roast creamy & cheese broccoli phool

MiliJuli Shakahari Peshkas 🍗 63
Chef's selection of assorted vegetable kebabs

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Curries

CHICKEN

Patiala Murgh 🥥🌰 42
"Patiala" style chicken, enriched with cream and nuts

Murgh Makhani 🌰 42
Tandoor cooked chicken chunks glazed in tomato gravy and enriched with cream

Tawa - e - Murgh 🥥🌰🌶️ 42
Chicken cooked on tawa in onion, tomato and pureed cashew masala

Pepper chicken 🌶️ 42
South Indian style kali mirch flavored chicken

Murgh Hariyali 42
Chicken cooked with mild spiced & creamy spinach puree

Murgh tikka masala 🌰 42
Tandoor roast chicken cover in combine homemade gravy

MUTTON

Bhuna Gosht 🥥🌶️ 50
Tender lamb with rich spices and classic rich gravy

Roganjosh-e-Claypot 🥥 52
Succulent pieces of mutton in traditional onion, tomato and Kashmiri chilly gravy

Rara Gosht 🌶️ 50
Farm fresh Indian grounded mutton & bone in mutton indulges with secret spices

Tawa -e- Gosht 🌰🌶️ 50
Farm Indian mutton cooked on tawa in onion, tomato and rich with cashew kadhai masala

Desi seekh masala 🥥🌰🌶️ 55
Desi spiced seekh kabab roll in homemade spices and chef special gravy



Rara Gosht

SEAFOOD

Machli tawa masala 🌰 48
Fish cooked on tawa in onion, tomato and rich with cashew kadhai masala

Goan prawns curry 50
Fresh prawn's coated with a traditional fresh coconut gravy with packed of goan spices

Konkani prawn's masala 🥥🌶️ 50
Daily fresh shell on prawns emulsified with local Konkani dry masala

Goan fish curry 48
Fresh slice of fish coated with a traditional fresh coconut gravy with packed of goan spices

Meen Veraval 🌶️ 48
A spice marinated fish tawa fry with curry leaves and chilli

Kanva roast 48
Authentic Kerla style dry squid roast masala with curry leaves & aromatic spices



Pepper Chicken

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Curries

VEGETABLES

Paneer Kadhai 🌱 39
Tender cottage cheese chunks cover in selective desi coarsely ground spices and rich gravy

Mushroom Do Pyaja 🌱 35
A fresh button mushroom with onion cube & dry gravy

Banjare Ki Subzi 🍅 🌱 35
Mixed vegetable tossed in delicious hot and sour gravy enriched with nuts

Paneer tikka masala 🍅 🌱 39
Tandoor cooked cottage cheese cubes, rich tomato gravy enriched with nuts and cream

Shahi Malai paneer 🌱 39
A rich & creamy cashew gravy with mild spices

Aloo Jeera 32
Diced potatoes tossed with cumin seeds and coriander

Chana Masala 32
Chickpeas cooked with a blend of tomatoes and Indian spices

SELECTION OF LENTILS

Dal Makhani 27
A black lentil and red kidney beans delicacy, enriched with butter and cream

Dal Tadka 27
cumin tempered yellow lentil preparation

Dal Lasooni 27
Strong flavored desi garlic tempered mixed lentil

Dal Mughlai 27
A mix bundle of rich lentil and spices

Biryanis & Rice

Murgh Mughlai biryani 🌱 42
Saffron infused basmati rice with spiced chicken, flavored with mint and rose water

Noor Mahal Biryani 🌱 35
Saffron infused basmati rice with mixed greens and veg dumplings, Flavored with mint

Gosht Biryani 🌱 52
Saffron infused basmati rice with tender lamb, flavored with homemade spices

Jhinga Biryani 🌱 52
Saffron infused basmati rice with freshly local catch prawns, flavored with homemade spices

Chicken Tikka Biryani 52
Saffron infused basmati rice with tandoor roast boneless chicken, flavored with homemade spices

Panch Mewa Pulao 30
Flavored rice with bundle of tawa veggie and paneer with fresh coriander

Biryani Rice 15
Aromatic saffron flavored rice

Safed Chawal 11
Basmati steamed rice

Jeera Rice 13
Basmati steam rice flavor with tempered cumin



Jhinga Biryani

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Golden offerings of wheat

Plain Roti Butter Roti	5
Plain Naan Butter Naan	5
Lachedar Paratha	6
Pudina Naan Garlic Naan	8
Aloo Kulcha Paneer Kulcha Cheese Naan Cheese Garlic Naan Chilli Cheese Naan	8
Assorted Breadbasket A mix of Desi house bread	13



Cheese Naan

Desserts

Gajar Ka Halwa 🌰	24
A rich preparation of grated carrot, full cream milk and sugar. Garnished with pistachio	
Lauki Ka Halawa 🌰	24
A rich preparation of grated bottle guard, full cream milk and sugar, Garnished with nuts	
Malai Kulfi 🌰	22
Frozen condensed milk flavored with saffron and pistachio	
Gulab Jamun 🌰	22
A saffron flavored, fried cottage cheese dumpling in syrup, garnished With roasted nuts	
Ras Gulla 🌰	22
milky dumpling soak in sugar syrup with nuts	



Gajar Ka Halwa



Ras Gulla

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Beverage

SIGNATURE COCKTAILS

Margarita	38
Cosmopolitan	38
Mojito	38
Long Island Iced Tea	43
Bullfrog	43
Pina Colada	38
Jalapeno Margarita	38
Daalchini de Mojito	38
Kerala Sunrise	38
Rhu afza Cosmo	38
Adhrakhi Rum Punch	38

DESI MOCKTAILS

Mango Tail	29
Mango Lasi	22
Adaraki Nimbu Paani	17
Aam Ka Panna	22
Kala Khatta	17
Bubbly mango	22
Desi Shikhanji	22
Chaas	22
Masakkali Daiquiri	22

MOCKTAILS

Mint Lemonade	20
Virgin Mojito	29
Virgin Colada	29
Fruit Punch	29

APERITIF

Martini Dry Bianco Rosso	31
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WINE

WHITE WINE

	Class	Bottle
House White Wine	31	117
Sula Shenin	39	169
Sula Sauvignon	39	169

RED WINE

	Class	Bottle
House Red Wine	31	117
Sula Shiraz	39	169
Sula Dindori Rsv Shiraz	42	179

ROSE WINE

House Rose Wine	31	117
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WHISKIES

JW Red Label	31
JW Black Label	35
Jack Daniel's	35
Chivas Regal 12 Yrs	38
Glenfiddich 12 Yrs	42

BOTTLED BEER

Heineken	31
Corona	35
Carlsberg	31
Peroni	37
Budweiser	31

RUM

Captain Morgan White Rum	31
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GIN

Gordon's Gin	31
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VODKA

Smirnoff Red Vodka	31
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TEQUILA

Jose Cuervo Silver Gold	31
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COGNAC

St. Remy Napoleon Vs	35
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SOFTIES & AQUA

Sodas Canned Juice	17
Fresh Orange Juice	27
Iced Tea	20
Energy Drink	39
Still water small Large	13 19
Sparkling water small Large	25 31



Mango Tail

