



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



Tandoori chicken wings



Tangdi kebab



Zafrani Barra kebab

Agaraz Soups

Murgh Yakhani 🥜 25
Whole spices and saffron flavored chicken broth, served with masala pav

Dal ka Shorba 🥘 20
Yellow lentils cooked in spiced pureed to perfection

Tamatar Dhaniya Ka Shorba 🌿 20
Tomato soup flavored with coriander stem



Chatori Galli

Bhel Puri 🥜 25
Pani Puri 🥜 16
Sev Puri 🥜 18
Dahi Vada 🥜 18
Masala Peanuts 🥜 18
Masala Papad 🥜 15
Onion Bhajia 🥜 18

Salads

Tandoori Kookad & Sprout Salad 🥜 28
Tandoori chicken tossed with moong sprouts, mint, coriander and tamarind dressing

Tandoori Aloo & Makhana Bhel 🥘 🥜 24
Roasted masala foxnuts, roasted peanuts & tandoori aloo with bhel chutney

Green Salad 🌿 12
Slices of onion, tomato cucumber & carrot

Tandoor

CHICKEN

Desi Murgh Tikka 🌶️ 55
Boneless chicken leg marinated with hung curd and spices finished in the clay oven

Malai Tikka 🥜 52
Char-grilled boneless chicken leg in creamy hung curd and white spices

Tangdi Kebab 52
Marinated chicken drumsticks with freshly ground aromatic spices (4pcs)

Chicken 65 50
Marinated chicken morsels tossed with curry leaves & green chilli

Tandoori chicken Momo's 48
Himalayan chicken momos, slow cooked in a tandoor

Badami Murgh Tikka 🥘 52
Succulent creation from the rakabdars of nawabs

Tandoori wings 52
Chicken wings cooked in tandoor

LAMB

Masala Seekh 🌶️ 68
Marinated lamb mince cooked on skewers

Roti Pe Bihari Boti 🥘 🌶️ 68
Lamb morsel marinated with spices & yoghurt and cooked on a flat top griddle

Peshawari Chapli Kebab 69
Peshawari style minced lamb kebab with aromatic spices

Zafrani Barra Kebab 🥘 99
Marinated smoked lamb chops with pomegranate & feta drizzle (4pcs)

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

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Nimbu Tulsi Jheenga

Tandoor

SEAFOOD

Ajwaini Macchi Tikka 🌿 56
Nile Perch fillet flavored with carom seeds and slow cooked in a clay oven

Samundari Shami Kebab 56
Ginger & carom seed seasoned seafood cakes

Nimbu Tulsi Jheenga 🍋 99
Lemon & basil marinated prawns (6pcs)

Tandoori Pomfret 🍋 66
Marinated pomfret cooked in clay oven

Non-Veg Platter 124
Tangdi kebab, seekh Kebab, Ajwaini Macchi tikka, nimbu tulsi jheenga

VEGETARIAN

Suran Shekampuri 🍋 42
A concoction of yam, split gram & wholesome spices stuffed with cottage cheese, dates & almonds

Bhapa Kasundi Paneer Tikka 46
Cottage cheese marinated with mustard paste smoked with charcoal and slow cooked in a clay oven

Dahi Anjeer ke Kebab 44
Seasoned hung curd with roasted cumin and spices stuffed with figs deep-fried to golden brown

Rajma Aur Dhingri ki Gilawat 🍋 46
Red kidney bean, mushroom & thyme cakes, slowly cooked on a flat top griddle

Malai Broccoli 44
Broccoli cooked in tandoor marinated with roasted almonds & brown onions

Vegetable Kebab Platter 99
Suran shekampuri, Dahi anjeer kebab, kasundi paneer tikka, Malai broccoli



Bhapa Kasundi Paneer Tikka

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Curries

CHICKEN

Bhuna Kukda  44
Scrumptious creation which has the true aroma of spices and Rajasthani cuisine!

Methi Murgh 48
Fenugreek flavored chicken, in succulent creamy gravy and tempered with Kashmiri red chilli

Murgh Makhani 46
Cardamom and cashew flavored rich tomato gravy, finished with kasoori methi

Chicken Chettinad 48
Chicken cooked in fiery spices & fresh grated coconut

Kadai Chicken 48
Free range chicken, cooked in garlic tempered with twice cooked onions

Kolhapuri Green Egg Curry 40
Boiled eggs cooked in aromatic green masala, Indian whole spices and coconut

LAMB

Kashmiri Rista 52
Kashmiri saffron flavored meat balls in spicy red gravy

Mutton Saoji  52
Saoji Mutton is a spicy robust flavorful mutton curry from the region of Nagpur, Maharashtra

Mutton Beli Ram  50
One of the treasures of Chef Beli Ram, who was the head cook in the kitchen of Maharaja Ranjit Singh


Laal Mass 50
Rich Rajasthani lamb in chilli yoghurt gravy

Gosht Kaliya 52
The Regal formation of Rakabdars from Aurangabad!! Succulent slow cooked lamb morsels, cooked in a rich saffron & turmeric gravy

Mutton Saoji



SEAFOOD

Goan Curry  46 | 48
Fish | Prawn
Fresh coconut and tomato gravy, with a hint of tangy kokum

Nadan curry 46 | 48
Fish | Prawn
Kerala Style kingfish/prawns cooked in coconut milk tempered with curry leaves

Andhra Macchi Kofta Curry  46
Andhra style tangy, spicy, red fish ball curry



Chettinad Prawn Masala 48
Spicy, bold and finger licking good south Indian style prawn curry

Seafood Handi 52
A rich and spicy Pakistani | Indian style seafood curry with fish kofta & prawns



Goan Fish Curry

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VEGETARIAN

Paneer Tikka Masala 42
Tandoor cooked paneer tikka smothered with spicy masala gravy

Palak Paneer 42
Paneer simmered in scrumptious spinach gravy

Bharwan Gucchi Korma 42
Cottage cheese & cheddar stuffed Himalayan mushroom in rich creamy gravy

Jodhpuri Aloo 40
Tossed spring potatoes in sesame & red chilli, finished with fresh coriander

Masaledar Makhana Mattar 40
Spicy concoction of fox nuts & green peas

Dum Aloo Banarsi 40
Baby potato cooked in creamy tomato gravy

Gatte ka Saag 40
Steamed gram flour dumplings cooked in spicy yoghurt gravy tempered with carom seeds

Soya Tikka Masala 40
Soya morsels cooked in delectable tikka masala gravy

Jardaloo kofta curry 44
Dry apricot stuffed cheese dumplings cooked in aromatic roasted cashew nut gravy



Bharwan Gucchi Korma

Dal

Dal-E-Claypot 48
Mildly spiced black lentils cooked overnight and finished with butter & cream

Dal Dhaba 42
Highway dhaba style tempered yellow lentils

Khatti Dal 40
Steamed yellow lentils tempered with curry leaves with a hint of tamarind

Bread basket

Tandoori roti 8

Butter roti 10

Plain naan 10

Butter naan 12

Garlic butter naan 12

Kheema naan 24

Cheese chilli naan 20

Rumali roti 14

Multigrain roti 14

Missi roti 14

Laccha paratha 14

Rice

Sada Chawal 14
Steamed basmati rice

Jeera pulao 16
Cumin tempered basmati rice

Gosht Motia Pulao 40
Hearty pulao bursting with rich flavors! Drizzled with saffron syrup and topped with minced meatballs. This one's a delight for all meat lovers!

Palak Dal Khichdi 36
A nutritious heaven!

Sambhar Sadam 36
Spicy sambhar rice origins from the state of Karnataka

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Biryani

Kacche Gosht Ki Biryani 🍛🌶️
Hyderabadi style aromatic herbs & saffron Infused Basmati Rice with tender lamb

64

Konju Biryani
Kerala style prawn biryani

56

Lucknowi Murgh Biryani 🍛🌶️
Basmati rice with spiced chicken, from the city of Nawabs

52

Zaitooni Biryani 🍛🌶️
Goodness of veggies & olives with flavorful spices all tossed together for a delightful, rich dish

46

All biryani's are served with raita



Kacche Gosht Ki Biryani

Desserts

Thandai Mousse 🍛🌶️ 24
The quintessential thandai a decadent makeover with the goodness of saffron, thandai syrup and whipped cream

Zafrani Ras Malai Tiramisu 🍛🌶️ 24
Your Indian dessert with a caffeine twist. A delicious fusion of Ras malai & tiramisu

Gulab Jamun Cheesecake 🍛 24
A scrumptious feast of our very own gulab jamun

Desi Ghee Ka Kada Halwa 🍛🌶️ 24
Whole wheat flour, cow ghee & roasted nuts

Pista Kulfi 24
Frozen condensed milk, seasoned with saffron and pistachio & finished with rose syrup

Gulab Jamun 🍛 18
Deep-fried dough balls soaked in warm sugar syrup served with ice-cream



Desi Ghee Ka Kada Halwa

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Beverage

SIGNATURE COCKTAILS

Dhaniya Margarita	45
Coriander infused tequila, triple sec, sweet n sour mix	
Nawab Chili Mango	45
Mango chilli infused vodka, mango juice, sweet n sour mix	
Curry Leaf Mojito	48
White rum, lime juice, curry leaves	
Asian Spiced Piña	48
Dark rum, pineapple juice, sweet & sour mix, chaat masala	
Sharabi Lassi	49
White rum, mango lassi, baileys	

DESI MOCKTAILS

Lime Soda	15
Kala Khatta	15
Jal Jeera	15
Kesari Thandai	15
Aam Panna	18
Shikanji	18



Nawab Chili Mango

MOCKTAILS

Virgin Chilli Mango Margarita	25
Chilli, sweet and sour mix, mango	
Virgin Mojito	25
Fresh mint leaves, sweet & sour mix, soda	
Fruit Punch	26
Pineapple juice, orange juice & mango juice, fresh cream & grenadine	
Lemon & Mint	25
Fresh mint leaves, sweet & sour	

SOFTIES & AQUA

Energy Drink	30
Coke	16
Diet Coke	16
Sprite	16
Fanta	16
Canned Juices	15
Still Water	
Small 500 ml Large 1500 ml	12 16
Sparkling Water	
Small 330 ml	20

SELECTION OF COFFEE

American Coffee	18
Single Espresso	18
Double Espresso	20
Cappuccino	20
Latte	20
Iced Coffee	25

SELECTION OF TEA

Masala Tea	18
Green Tea	15

Beers

PINT

Heineken	49
Amstel	46
Budweiser	49
Hoegaarden	60

BOTTLES

Amstel	36
Corona	44
Budweiser	36

WHISKEY

JW Red Label	36
Jim Beam	38
J & B Rare	38
Jameson	40
JW Black Label	42
Jack Daniels	45
Chivas 12 yr	45
Glenfiddich 12 yr	45
Clynelish 14 yrs	50
Cragganmore 12 yr	55
JW Blue Label	215

RUM

Bacardi White	36
Captain Morgan Spice	40
Captain Morgan Dark	40

GIN

Tanqueray	36
Hendricks	45

VODKA



Smirnoff	36
Absolute Blue	38
Au Vodka	60
Ciroc	60
Grey Goose	60

TEQUILA

Jose Cuervo Blanco	36
Jose Cuervo Gold	36

Wine Selection

RED WINE

		
Argento Melbec, Argentina	45	175
Schroder & Schyler , Chartron La Fleur Rouge, France		225
Kim Crawford, Pinot Noir, New Zealand		475

WHITE WINE

Anakane, Sauvignon Blanc, Chile	45	175
Schroder & Schyler, Bordeaux Blanc, Chatrona Fleur Blanc, France		225
Kim Crawford, Pinot Gris, New Zealand		475

ROSE

Vistana Rose , Santa Carolina	45	175
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SPARKLING WINE

Pierlant, France		190
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CHAMPAGNE

Moet & Chandon, France		1050
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