



Claypot

FRESH DESI FLAVOURS

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



The Thali

Siya Murg Tikka


Sev Poori



Palak Patta Chaat

Aagaaz Soups

Murgh Yakhani (N) (M) (S)
Whole spices & saffron flavored chicken broth, served with masala pav

Dal Ka Shorba (M) 
Yellow lentils cooked in spices, pureed to perfection

Tamatar Dhaniya Ka Shorba (V)
Tomato soup flavored with coriander stem

Chatori Galli

Bhel Puri (P) (MU) (G) 28
Pani Puri (MU) (G) 25
Sev Puri (MU) (G) 25
Dahi Vada (M) (MU) 28
Masala Peanuts (P) (MU) 24
Masala Papad (MU) 24
Onion Bhajia (MU) 24
Kale Chane Ki Chaat (MU) (G) 24
Palak Patta Chaat (MU) (G) 30
Banarasi Tamatar Ki Chaat (MU) (G) 30
Meerut Wali Matar Ki Chaat (MU) 30

Salads


Tandoori Chicken & Sprout Salad (M) (MU) 30
Tandoori chicken tossed with moong sprouts, mint, coriander and tamarind dressing

Tandoori Fruit Salad (P) (M) (MU) 28
Tandoori pineapple, pears, apples, sakargandi & pahadi aloo tossed with lemon and chaat masala

Green Salad (V) 22
Slices of onion, tomato, cucumber & carrot

Tandoor

Chicken 28
Angethi Ka Murg (M) (MU) 60
Boneless chicken leg marinated with hung curd & spices finished in the tandoor

Siya Murgh Tikka (N) (M) (MU)  60
Chicken pieces marinated with hung curd, cardamom, fenugreek & black pepper


Tangdi Kebab (4pc) (M) (MU) 60
Chicken drumsticks marinated with freshly ground spices

Chicken 65 (M) (SE) (MU) (G) 58
Marinated chicken, tossed with curry leaves & green chilli

Murgh Bihari Boti (N) (M) (MU) 60
Tender chicken marinated with yogurt infused with spices

Tandoori Lollipop (M) (MU) 58
Chicken wings cooked in tandoor


Lamb

Masala Seekh (M)  74
Skewered ground meat, barbecued with Indian spices

Mutton Shami Kebab (M) (G) 74
Pan fried minced meat patties

Peshawari Chapli Kebab (M) 74
Peshawari style minced lamb kebab with aromatic spices

Zafrani Barra Kebab (M) (MU)  (4pc) 119
Marinated smoked lamb chops with pomegranate arils

Non-Veg Platter  134
(F) (CR) (M) (MU) (G)
Tangdi kebab, mutton seekh kebab, achari macchi tikka, sarson jheenga

Chicken Tikka Masala

Tandoori Broccoli



Pomfret Rava Fry

Seafood

Achari Macchi Tikka (F) (M) (SE) (MU)
Tangy fish marinated with carrom seeds and spices

Macchi Amritsari (E) (F) (M) (MU) (G)
Deep fried fish legacy from Amritsar, Punjab

Sarson Jheenga (CR) (M) (G) (6pc)
Freshwater prawns marinated in yellow mustard from the tandoor

Pomfret Rava Fry (F) (M) (MU)
Goan spiced white pomfret cooked on a griddle

Vegetarian

Hara Bhara Kebab (N) (M) (LU) (G)
Indian snack patties made with leafy greens, spinach, potatoes, peas, spices & herbs

Desi Paneer Tikka (M) (MU)
Cubes of paneer, onion & bell peppers, marinated with spices, cooked in tandoor

Dahi Anjeer Ke Kebab (M) (G)
Seasoned hung curd with roasted cumin & spices stuffed with figs, deep-fried to golden brown

Stuffed Soya Chaap (N) (M) (MU)
Nuts & cheese stuffed soya chaap cooked in tandoor

Matar Mawa Ki Hariyali Seekh (M) (G)
Succulent kebabs prepared with green peas, potatoes and khoya & grilled to perfection

Malai Broccoli (N) (M) (MU)
Broccoli cooked in tandoor, marinated with roasted almonds & brown onions

Vegetable Kebab Platter (N) (M) (LU) (MU) (G)
Hara bhara kebab, dahi anjeer kebab, desi paneer tikka, malai broccoli

House of Curries

62 Chicken

Ghar Ka Kookad (N) (M) (MU) 58
Homestyle chicken curry

Methi Murgh (N) (M) 58
Fenugreek flavored chicken, in succulent creamy gravy & tempered with kashmiri red chilli

Palak Murgh (M) 58
Chicken cooked in spinach & herbs

Chicken Tikka Masala (N) (M) (MU) 58
Roasted marinated chicken chunks in a spiced curry

Murgh Makhani (N) (M) (MU) 60
Cardamom and cashew flavored rich tomato curry, finished with kastoori methi

Chicken Chettinad (N) (M) (MU) 58
Chicken cooked in fiery spices & fresh grated coconut

Anda Keema Masala (N) (E) (M) (MU) 55
Tandoori egg cooked with chicken mince & spices

48

Lamb

Dum Ka Shikaar (M) (MU) 60
Hunter style spicy mutton curry cooked in dum

Mutton Saoji (M) (MU) 60
Spicy & flavourful mutton curry, famous from Nagpur, Maharashtra

Saag Gosht (M) (MU) 60
Rich north Indian tender lamb curry with creamy spinach

Badami Mutton Korma (M) (MU) 65
Lamb cooked in brown onion & almond curry



Goan Fish Curry

Bhindi Do Pyaza

Sada Chawal

Dal Makhani

Malai Kofta

Andhra Prawn Curry

Seafood

Goan Curry

Fish (F) | Prawn (CR)

Fresh coconut and tomato curry, with a hint of tangy kokum

60 | 65

Macher Jhol (F) (MU)

Spicy fish curry from Calcutta

60

Andhra Curry

Fish (F) (SE) | Prawn (CR) (SE)

Classic coconut-based curry from Andhra

60 | 65

Chettinad Prawn Masala

(N) (CR) (SE) (MU)

Spicy, south Indian style prawn curry

65

Vegetarian

Paneer Tikka Masala (N) (M) (MU)

Grilled paneer tikka cooked in a spicy & creamy curry

52

Palak Paneer (M)

Paneer simmered in rich spinach curry

52

Matar Paneer Ki Bhurji (M)

Minced cottage cheese cooked with green peas and spices

52

Kumbh Hara Pyaaz (N) (M) (MU)

Creamy mushrooms cooked with spring onions

44

Vegetable Jalfrezi (N) (M) (MU)

Tender paneer and fresh veggies in a tangy, spiced tomato sauce

44

Masaledaar Makhana Matar (N) (M)

Spicy mix of fox nuts & green peas

44

Bhindi Do Pyaza (N)

Tender okra with diced onions

44

Dum Aloo Banarasi (N) (M)

Baby potatoes cooked in creamy tomato gravy

44

Saundhe Aloo (M) (MU)

Chargrilled baby potatoes cooked in yoghurt gravy

44

Soya Tikka Masala (N) (M) (MU)

Soya chaap cooked in tikka masala gravy

44

Malai Kofta (N) (M) (G)

Crispy paneer dumplings served in a creamy gravy garnished with cashews & raisins

48

Dal

Dal-E-Claypot (N) (M)

Mildly spiced black lentils cooked overnight and finished with butter & cream

51

Rajma Masala (M) (LU)

Home style red kidney beans

44

Dal Tadka (M)

Yellow lentils tempered with hing & jeera

48

Martaban Ke Chole (M)

White chickpeas cooked with amchur, carrom seeds, dried red chillies & black cardamom

44

Bread Basket

Tandoori Roi (M) (G)

10

Butter Roti (M) (G)

12

Plain Naan (M) (G)

12

Butter Naan (M) (G)

14

Garlic Butter Naan (M) (G)

15

Rumali Roti (M) (G)

15

Multigrain Roti (G)

15

Missi Roti (M) (G)

15

Laccha Paratha (M) (G)

15

Amritsari Kulche

Cheese Chilli Kulcha

26

Tomato Mozzarella Kulcha

26

Aloo Kulcha

26

Paneer Kulcha

26

Mutton Keema Kulcha

30

Subz Nizami Biryani

Gulab Jamun



Gajar Ka Halwa



Lucknowi Murgh Biryani



Burani Raita



Ras Malai



Man Pasand

Chole Bhature (M) (G)
Combination of spicy chana masala & bhature

Matar Kulcha (M) (G)
Matar chaat served with butter kulcha

Bedmi Poori With Aloo Jhol (M) (G)
Crispy urad dal poori with aloo ki subzi

Club Kachori (M) (G)
Khasta kachori with rasedar hing dhaniya ke aloo

Desi Chow Mien (G)
Indian street style spicy noodles

Pao Bhaji (M) (G)
Potato curry served with buttered pao

Misal Pao (M) (G)
Sprout curry served with buttered pao and ratlami sev

Tawa Pulao (M)
Mumbai street style pulao

Rice

Sada Chawal
Steamed basmati rice

Jeera Pulao (M)
Cumin tempered basmati rice

Palak Dal Khichdi (M)
A wholesome dish made with spinach, lentils and rice

Biryani

48 Kacche Gosht Ki Biryani (N) (M) (MU)
Hyderabadi style mutton biryani **75**

46 Lucknowi Murgh Biryani | Chicken Tikka Biryani (N) (M) (MU)
From the rakabdaar of the Nawabs! **65 | 68**

44 Kunju Biryani (CR) (M) (SE)
Kerala style prawn biryani **79**

44 Subz Nizami Biryani (M) (LU)
Veggies & olives with flavourful spices cooked in dum **55**

Raita

44 Bondi Raita (M)
Mix Veg Raita (M)
Burani Raita (M)
Gud Ka Raita (M)
20
20
20
20

Desserts

22 Gajar Ka Halwa (N) (M)
Zafrani Ras Malai (N) (M) (G)
Moong Dal Ka Halwa (N) (M)
Jalebi With Rabri (N) (M) (G)
24
24
24

48 Pista Kulfi (N) (M)
Frozen condensed milk, seasoned with saffron and pistachio and topped with rose syrup **24**

Gulab Jamun Ice Cream (N) (M) (G)
Gulab jamun soaked in warm sugar syrup served with ice-cream **25**

Signature dish | **(CR)** Crustaceans | **(P)** Peanut | **(N)** Nuts | **(SE)** Sesame | **(F)** Fish | **(M)** Milk | **(G)** Gluten | **(MU)** Mustard | **(V)** Vegetarian | Spicy

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

Signature Cocktails

| | |
|---|----|
| Ananas Delight Vodka, pineapple juice, kiwi crush | 48 |
| Panchgini Mojito White rum, lime juice, mint leaves, strawberry | 48 |
| Chatpata Peru Tequila, gauva juice, spiced mix | 48 |
| Tangy Seb Whiskey Whiskey, apple juice, sweet & sour mix | 48 |
| Masala Gin Julep Gin, ginger, basil, sweet & sour mix | 48 |

Mocktails

| | |
|--|----|
| Virgin Chilli Mango Margarita Chilli, sweet & sour mix , mango | 25 |
| Virgin Mojito Fresh mint leaves, sweet & sour mix , soda | 25 |
| Fruit Punch Pineapple juice, orange juice & mango juice, fresh cream & grenadine | 26 |
| Lemon & Mint Fresh mint leaves , sweet & sour | 25 |
| Desi Mocktails | |
| Lime Soda | 15 |
| Kala Khatta | 15 |
| Jal Jeera | 15 |
| Aam Panna | 18 |
| Shikanji | 18 |



Softies & Aqua

| | |
|--|---------|
| Coke | 16 |
| Diet Coke | 16 |
| Sprite | 16 |
| Fanta | 16 |
| Canned Juices | 15 |
| Still Water <small>Small Large</small> | 12 16 |
| Sparkling Water (330 ml) | 20 |
| Energy Drink | 30 |

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

| | |
|------------|----|
| Amstel | 46 |
| Heineken | 49 |
| Budweiser | 49 |
| Hoegaarden | 60 |

Bottles

| | |
|-----------|----|
| Budweiser | 36 |
| Heineken | 38 |
| Corona | 44 |

Wine Selection

Red wine

| | | |
|------------------------|----|-----|
| House Red Wine | 45 | 175 |
| Alamos Catena Malbec | | 220 |
| Kumeu River Pinot Noir | | 280 |

White wine

| | | |
|---|----|-----|
| House White Wine | 45 | 175 |
| Delle Venezie Igt Danzante Pinot Grigio | | 280 |
| Private Bin Villa Maria Sauvignon Blanc | | 320 |

Rose

| | | |
|-----------------------|----|-----|
| House Rose Wine | 45 | 175 |
| Mateus Rose, Portugal | | 220 |

Sparkling wine

| | | |
|---------------|--|-----|
| Pierlant Brut | | 190 |
|---------------|--|-----|

Champagne

| | | |
|--------------|--|------|
| Moet Chandon | | 1050 |
|--------------|--|------|

Whiskey

| | |
|-------------------|----|
| Royal Ranthambore | 36 |
| JW Red Label | 36 |
| Jim Beam | 38 |
| J & B Rare | 38 |
| Jameson | 40 |
| JW Black Label | 42 |
| Monkey Shoulder | 44 |
| Jack Daniels | 45 |
| Chivas 12 Yr | 45 |
| Glenfiddich 12 Yr | 45 |

Rum

| | |
|----------------------|----|
| Bacardi White | 36 |
| Captain Morgan Spice | 40 |
| Captain Morgan Dark | 40 |

Gin

| | |
|-----------------|----|
| Tanqueray | 36 |
| Bombay Sapphire | 36 |

Vodka

| | |
|--------------|----|
| Stolichnaya | 36 |
| Ketel One | 36 |
| Absolut Blue | 38 |
| Grey Goose | 60 |

Tequila

| | |
|--------------------|----|
| Jose Cuervo Silver | 36 |
| Jose Cuervo Gold | 36 |

Allergens Disclaimer

Kindly inform your server if you have allergies to gluten, milk, egg, soy, celery, mustard, sesame, nuts and tree nuts, peanuts, lupine, fish, crustaceans, mollusks and sulphites prior to ordering.

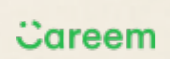
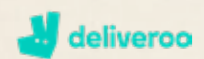
Calorie | Nutrition Information Disclaimer

Nutritional information is available upon request.

Recommended daily calorie intake per person is 2,000 kcals.

We make every effort to ensure that we accurately represent factual data of products. Calorie information provided is based on an average portion of serving size.

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