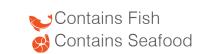


### **APPETIZER**

VEGETABLE SAMOSA 💋 🥒 Crispy fried triangular cone stuffed with potato and peas	12.00
PAHADI PANEER TIKKA 🥒 🤳 Charcoal smoked cottage cheese mixed with aromatic green herb spices	14.00
CRISPY HARE MATAR KABAB   Pan fried Pattie mixed with green peas, potato and nuts	12.00
NAMASTE VEGETARIAN PLATTER   Pahadi paneer tikka, aloo banjara, hare matter and tandoori vegetable, yogurt ranch With tandoori marinade	14.00
GRILLED MAHI-MAHI WITH MOJO >>> Pan seared fish, fresh coriander, mint, lemon, yogurt with Desi spice	16.00
NAMASTE JHEENGA 😵 🗲 Zeron Tandoori prawns marinated in saffron, cashew nuts and cream yogurt	49.00
DHUAN ACHARI LOBSTER    Tandoori smoked sea lobster, panch phoron masala, mixed pickle and yogurt	80.00
NAMASTE MURGH TIKKA 🍗 🥒 Tandoori roasted chicken with saffron, cardamom, yogurt and cream cheese	18.00
HUSSEINI SEEKH KABABS MUGHLAI STYLE 💆 Charcoal grilled mutton and lamb skewers with mint, onion, cheese, coriander and Indian spices	15.00
TANDOORI CHAANP 🕒 Tandoori roasted rack of lamb, yogurt, chili and Indian spices	49.00
NAMASTE NON VEGETARIAN PLATTER 🍗 🦭 🥩 🧈 Tandoori champ, chicken tiika, jheenga-e-nisha, fish tikka and tandoori chicken	60.00







# SOUP

TAMATAR KA SHORBA   Thin Indian tomato soup with whole warm spices	8.00
DAL SHORBA  Flavored with onion, garlic and some Indian spices, lentil broth, cumin, Garam masala and fresh coriander	8.00
PAYA SHORBA 🖰 🥕 The paya shorba is a delicious soup made with lamb trotters	8.00
MURGH MULLIGATAWNY SOUP   Made from lentil, blended vegetables, rice and coconut milk	8.00
MAIN COURSE	
KADAI SABZI 🥥 🌛 Hand-picked vegetables, spinach, cumin seed and Indian spices	15.00
PALAK PANEER  Paneer and spices  Fresh spinach cooked with paneer and spices	22.00
SHAHI DAL NAWABI  48 hours stewed "black urad" chana, lentil and home churned butter	18.00
DAL TADKA   Yellow lentil tempered with onion, tomato, garlic and dry red chili	12.00
NAMASTE JHINGA 🚱 🥕 Stir fried prawns, tomato gravy and ground spices	52.00
GOAN FISH CURRY 🧼 Reef fish cooked in special goan spice with coconut gravy	38.00
TAWA FRY FISH 😂 Semolina coated pan fried spicy fish with Indian spices	20.00
AWADHI KALI MIRCH MURGH 🍗 🍼 Dum cooked chicken and cashew nuts with chef's special spices	40.00
Vegetarian Dishes Contains Fish Contains Poultry Contains Fish Gluten Free Contains Seafood Contains Lamb/Mutton	ontains Nuts oicy



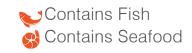
#### MAIN COURSE

MURGH MAKHANWALA 🍗 🍑 Tandoori roasted chicken, special tomato, cashew nuts, yogurt, honey, onion and gravy	38.00
LUCKNOWI MUTTON BIRYANI 💆 – Mutton, basmati rice, Indian spices kewra in a sealed handi served with salan and garlic raita	37.00
NAMASTE MURGH DUM BIRYANI 🍗 🤳 Chicken, basmati rice, Indian spices kewra in a sealed handi served with salad and bundi raita	30.00
SUBZ BIRYANI   Vegetables, basmati rice, saffron, Indian spices kewra in a sealed handi served with salan and garlic raita	14.00
KASHMIRI PULAO   Rice cooked in milk and loaded with dry fruits and saffron	14.00

#### ROTIYAN/BREADS/RICE

BASMATI RICE	8.00
NAAN   Cheese, plain, butter, garlic or chili	6.00
LACCHA PARATHA 🕖 🥹 Layered whole wheat bread	6.00
ALOO KULCHA 💋 🌶	6.00
PANEER KULCHA 🥖 🌶	8.00











## DESSERT

FALOODA KULFI F  Pistachio-almond local ice dessert served with flavored corn flour stemming hoppers	12.00
RASMALAI Cottage cheese dumpling cooked in sweetened milk	12.00
MOONG DAL HALWA  Yellow lentils slow cooked in clarified butter and sugar	12.00
KALAKAND • Indian sweet made of reduced milk and pistachio	12.00
JAMUN KHAAS  Dumplings with sweet cardamom syrup	12.00
TROPICAL FRUIT PLATE  Mango, papaya, pineapple, strawberry and red grapes	15.00









### KIDS MENU

			ГΙ.	71		
/\				/	_	
$\rightarrow$				/		
	\ <b> </b>			, ,		•

SAMOSA 🥒 🤳  Crispy fried triangular cone stuffed with potato and peas	5.00
PANEER TIKKA 💋 👉 Charcoal smoked cottage cheese mixed with aromatic green herb spices	12.00
SEEKH KABABS MUGHLAI STYLE   Charcoal grilled mutton skewers, mint, onion, cheese, coriander with Indian spices	14.00
MAIN COURSE	
PALAK PANEER   Fresh spinach cooked with paneer and spices	15.00
SUBZ BIRYANI   Vegetables, basmati rice, saffron, Indian spices kewra in a sealed handi served with salan and garlic raita	12.00
NAMASTE MURGH DUM BIRYANI 🍗 🥒 Chicken, basmati rice, Indian spices kewra in a sealed handi served with salad and bundi raita	14.00
AWADHI KALI MIRCH MURGH 🍗 🍑 Dum cooked chicken, cashew nuts and chef's special spices	14.00
CHICKEN PASTA   Penne pasta with tomato sauce, green peas, broccoli and cheese	16.00
NAAN Cheese, plain, butter, garlic or chilly	4.00
FRENCH FRIES Ø	8.00
DESSERT	
RASMALAI • Cottage cheese dumpling cooked in sweetened milk	4.00
FALOODA KULFI F  Pistachio-almond local ice dessert served with flavored corn flour stemming hoppers	4.00
TROPICAL FRUIT PLATE  Mango, papaya, pineapple, strawberry and red grapes	8.00







