

Arabic Cuisine

Cold Mezze مازة باردة

Hummus (v) ₹ 250

حمص

Ground Chickpea Dip With Tahini & Sesame Served With Pita Bread

Moutabel (v) ₹ 250

متبل

Creamy & Smoky Eggplant & Seasonal Vegetables Dip Served With Pita Bread

Fattoush Salad (v) ₹ 250

فتوش

Seasonal Vegetables & Fried Arabic Bread Tossed With Lemon Juice

Broad Bean Salad (v) ₹ 280

فول سلاط

Broad Beans, Tomatoes, Onions In Olive Oil, Garlic & Lemon Juice

Hot Mezze مقبلات ساخنة

Burek Bil Jibneh (v) ₹ 250

برك بلجينة

Pastry Filled With Feta Cheese

Spinach Fatayer (v) ₹ 250

فتا نر سبانخ

Triangular Lebanese Pastries Filled With Spinach & Onion

Falafel (v) ₹ 250

فلافل

Deep-fried Patty Made With Ground Chickpeas, Coriander & Onion

Hummus Ma'a Lahma (rv) ₹ 280

حمص مع لحمة

Pureed Chick Peas Topped With Diced Lamb & Pine Nuts

Hummus Shawarma (nv) ₹ 280

حمص شاورما
Pureed Chickpea Topped With Meat Flakes

Kibbeh Maqlia (nv) ₹ 300

كبة مقليّة
Fried Ground Meat & Crushed Wheat Stuffed With Onions

Platters صحنون

Veg Mezze Platter (v) ₹ 500

الخضار المزة طبق
Selection Of Chef's Special Vegetarian Hot & Cold Mezze (serves Two)

Non Veg Mezze Platter (nv) ₹ 600

غير الخضار المزة طبق
Selection Of Chef's Special Non-vegetarian Hot & Cold Mezze (serves Two)

Soups الحساء

Lentil Soup (v) ₹ 200

شوربة عدس
Red Lentils Puree With Onions & Garlic Served With Toasted & Fried Arabic Bread

Crème Chicken Soup (nv) ₹ 230

شوربة بتدجاج مع الفطر والكريم
Crème Chicken Soup With Mushroom & Vermicelli

Barbeque الشواء

Shish Tawouk (nv) ₹ 480

شيش طاووق
Cubes Of Chicken Marinated With Garlic & Lemon

Lamb Shokaf (nv) ₹ 550

لحمه شقف
Cubes Of Spicy Marinated Lamb Grilled On Slow BBQ

Kofta Kebab (mv) ₹ 550

كفتة كباب

Minced Lamb Kebab With Garlic, Lemon & Arabic Herbs

Kofta Iranya (mv) ₹ 550

كفتة ايرانية

Minced Lamb Kebab With Garlic, Lemon & Iranian Herbs

BBQ Mixed (Mshawi Moushkal) (mv) ₹ 600

مشاوي مشكله

*Mix Platter Of Shish Tawouk, Lamb Shokaf, Kofta Kebab,
Kofta Iranya Served With Arabic Rice*

Veg Main Course الخضار الطبق الرئيسي

Moussaka Bil Beshami (v) ₹ 450

مسقعه بالبشاميل

Roasted Eggplant, Zucchini, Mushrooms & Tomatoes In Cheese & Bechamel Sauce

Cous Cous (v) ₹ 550

كس كس

Broken Wheat Dish Prepared With 7 Types Of Vegetables In Tomato Sauce

Sea Food مأكولات بحرية

Fish Sayadya (mv) ₹ 650

سمك صيادية

Brown Rice Cooked With Shrimp, Topped With Fresh Fish Fillet

Rubiyān Malaki (mv) ₹ 750

روبيان ملكي

Sauteed King Prawns In Cheese & Lemon Butter Sauce

Indian Cuisine

Soup

حساء

Tomato Shorba (v)

₹ 195

الطماطم شوربة

Fresh Tomato Puree With Herbs & Spices

Veg Starter

الخضار كاتب

Hara Bhara Kebab (v)

₹ 250

هارا بهارا كباب

Crispy Fried Spinach & Vegetable Tikki

Khumb Dak Bangla (v)

₹ 260

كومبه داك البنغالية

Char Grilled Mushrooms Stuffed With Nuts & Indian Spices

Zaffarani Paneer Tikka (v)

₹ 280

كيسار بانير تكا

Char Grilled Cottage Cheese Infused With Saffron & Indian Spices

Haryali Paneer Tikka (v)

₹ 280

هاريايالي بانير تكا

Char Grilled Cottage Cheese With Green Chilli & Indian Spices

Non Veg Starter

كاتب غير الخضار

Chicken Tikka (nv)

₹ 400

دجاج تكا

Cubes Of Chicken Char Grilled With Perfection In Indian Spices

Chicken Seekh Kebab (nv)

₹ 400

دجاج سيخ كباب

Chicken Kebab Char Grilled With Perfection In Indian Spices

Mutton Seekh Kebab (nv)

₹ 450

لحم الضأن سيخ كباب

Cubes Of Mutton Kebab Char Grilled With Perfection In Indian Spices

Fish Amritsari (nv)

₹ 600

الأسماك البنجابية

Fried Fish With Combination Of Indian Spices

Veg Main Course

الطبق الرئيسي

Dal Makhani (v)

₹ 350

ماخاني دال

Assorted Lentils Cooked With Fresh Onions, Garlic, Ginger & Butter

Veg Jalfarezi (v)

₹ 350

الخضار جلفريزي

Mixed Sauteed Vegetables

Bhindi Do Pyaza (v)

₹ 295

البامية دو بيازا

Fresh Okra Cooked With Tomato, Onions & Spices

Paneer Butter Masala (v)

₹ 400

بانير زبدة ماسالا

Homemade Cottage Cheese Cooked In Tomato & Butter Sauce

Kadhai Paneer (v)

₹ 400

كداي بانير

Cottage Cheese Cubes Tossed In Thick Brown Gravy With Onions & Capsicum

Mushroom Matar Masala (v)

₹ 400

فطر مطر ماسالا

Mushrooms & Green Peas Cooked In Yellow Gravy

Non Veg Main Course

الطبق الرئيسي

Butter Chicken (nv)

₹ 500

زبدة الدجاج

Boneless Pieces Of Tandoori Chicken In Fenugreek, Butter & Tomato Sauce

Chicken Curry (nv)

₹ 500

كاري الدجاج

Chicken Cooked With Yogurt, Tomatoes, Onions & Spices

Mutton Kofta Curry (nv)

₹ 550

لحم الضأن كفتة كاري

Mutton Balls cooked with Traditional Spices & Tomatoes, Onions, Garlic & Green Chillies

Mutton Rogan Josh (nv)

₹ 600

لحم الضأن جوش روغان

Classic Lamb Curry cooked with freshly ground spices

Fish Curry (nv)

₹ 650

كاري السمك

Tandoori Fish Cooked with Fenugreek, Butter & Tomato Sauce.

Rice & Biryani الأرز والبرياني

Steamed Rice (v)

₹ 245

الأرز على البخار

Kashmiri Veg Pulao (v)

₹ 345

الكشميري الخضار بيلاف

Mixed Fresh Vegetables with Basmati Rice, Spices & Nuts

Chicken Biryani (mv)

₹ 595

دجاج برياني

Basmati Rice cooked with marinated Chicken, Herbs & Spices

Mutton Biryani (mv)

₹ 695

لحم الضأن برياني

Basmati Rice cooked with marinated Lamb, Herbs & Spices

خبز الهندي و Indian Breads

Rumali Roti ₹ 50

منديل روتي

Tandoori Roti ₹ 60

تندوري روتي

Paratha ₹ 70

بارتا

Plain Nan ₹ 80

نان

Butter Nan ₹ 90

زبدة نان

الحلويات Desserts

Ice Cream ₹ 245

بوظة

Selection Of Vanilla, Mango, Strawberry & Chocolate

Mohalabiya ₹ 245

مهلبية الحليب

Lebanese Milk Pudding With Sugar & Rose Water

Um Ali ₹ 245

أم علي

Rose Flavored Milk & Bread, Topped With Nuts & Cream

Phirmi ₹ 245

الخير

Ground Rice Cooked In Milk With Cardamom & Saffron

Side Order

طلب جانبي

<i>Green Salad</i>	₹ 150
سلطة خضراء	
<i>Raita</i>	₹ 180
ريتا	

Hot Beverage

<i>Moroccan Tea</i>	₹ 175
<i>Turkish Coffee</i>	₹ 175
<i>Lebanese Kahwa</i>	₹ 175
<i>Selection Of Tea</i>	₹ 125

Soft Beverages

<i>Red Bull & Services</i>	₹ 255
<i>F 88 & Services</i>	₹ 225
<i>Canned Juice</i>	₹ 145
<i>Fresh Lime Soda</i>	₹ 145
<i>Diet Coke & Services</i>	₹ 125
<i>Aerated Beverage & Service</i>	₹ 95
<i>Bottled Water & Services</i>	₹ 85