

SHORBA

✓ SWEET CORN SOUP	\$6.00
✓ TOMATO SOUP	\$6.00
CHICKEN SOUP	\$6.50

REFRESHING ACCOMPANIMENTS

✓ SALAD	\$5.00
✓ FRIED PAPAD	\$1.00
✓ MASALA PAPAD	\$2.50
✓ DAHI	\$5.00
✓ RAITA Choice of Cucumber / Aloo / Mix / Boondi	\$6.00
✓ ONION CHUTNEY ACHAR SET	\$1.00

All prices are subject to prevailing government taxes.

SHURUAAT

- | | | |
|---|---|---------|
|  | VEGETABLE SAMOSAS
A savoury appetizer filled with potato, peas, chilies | \$6.00 |
| | CHICKEN SAMOSAS
A savoury appetizer filled with spiced minced chicken, finely chopped onions and cilantro | \$10.00 |
|  | VEGETABLE CUTLET
Crisp tender patties made with mix vegetable and herbs | \$7.00 |
|  | ALOO TIKKIS
Potato patties Served with sweet chutney | \$7.00 |
|  | HARIYALI KEBAB
Spinach and vegetable patties fried and served with mint chutney | \$8.00 |

PAKORAS

- | | | |
|---|---|---------|
|  | PALAK PAKORAS
Chopped spinach leaves dipped in a seasoned batter and fried to golden perfection | \$9.00 |
|  | MIX PAKORAS
Assorted vegetables fritters served with delicious chutney. | \$10.00 |
|  | CHILLI PAKORAS
Deep-fried green chillies, stuffed with potato | \$12.00 |
|  | PANEER PAKORA
Deep fried cottage cheese, dipped in lentil batter | \$13.00 |
|  | ONION BHAJIA
Finely sliced onions fried to crispy perfection | \$9.00 |

CHAAT

- | | | |
|---|---|---------|
|  | ALOO CHAAT
Baby potatoes served with tamarind dressing, topped with onion and green chillies | \$9.00 |
|  | PAPRI CHAAT
A blend of crisp wafer topped with potatoes, chickpeas, yoghurt and tamarind dressing | \$10.00 |
| | CHICKEN CHAAT
Cubes of chicken tikka topped with onion and green chillies and served with tamarind dressing | \$13.00 |

All prices are subject to prevailing government taxes.

MOGHAL MAHAL KI PASAND

	Half	Full
CHICKEN CHIKORI Spinach flavored rice served with cream chicken garnished with egg and edible silver paper	\$23.00	\$35.00
PEPPER CHICKEN Pieces of chicken cooked with black pepper and served on a sizzler	\$20.00	\$30.00
CHICKEN CHILLY FRIED PAKORA Succulent pieces of chicken cooked with red chillies served sizzling hot	\$20.00	\$30.00
 MOCKDUCK GRILL Chunks of soyabean cooked with dry red chillies and served on a sizzler Chef's special preparation and an all time favourite		\$20.00
 VEGE SAMPLER An assorted platter of Paneer tikka, samosas, hariyali kabab and vegetable cutlet.		\$22.00
MEAT SAMPLER An assorted platter of tangri kabab, fish tikka, seekh kabab and chicken tikka		\$26.00
MOGHUL RAAN Tender leg of lamb, charcoal grilled and served with rum		Market Price

All prices are subject to prevailing government taxes.

TANDOOR KE GHAR SE

The word “kabab” is made of two words: Kum (little) and Aab (water). It means by using very little water. In Muslim cookery all the recipes that come under kabab are made by applying spices, and they have little sauce. Kababs can also be made of vegetables and lentils. They are often eaten as an appetizer.

	Half	Full
TANDOORI CHICKEN Charcoal Grilled Chicken	\$16.00	\$28.00
TANDOORI JHINGEY Tiger prawns delicately spiced with garlic, peppercorns, coriander		\$25.00
FISH TIKKA Delicately seasoned and roasted cubes of boneless fish.		\$18.00
CHICKEN TIKKA Boneless chicken breast cooked to perfection		\$18.00
PANEER TIKKA Chargrilled cubes of cottage cheese served with capsicum, tomato and onion		\$22.00

KABABS

SEEKH KABAB Mince meat, shaped onto skewers and grilled in a tandoor until juicy and flavourful	\$18.00
BOTI KABAB Flavoured cubes of lamb cooked in tandoor	\$20.00
RESHMEE KABAB Chicken, marinated with cardamom, cream, cheese and cashewnuts	\$22.00
BARHA KABAB Lambchops flavoured with herbs and slow-cooked on charcoal fire	\$30.00
MIXED GRILL Combination of roasted tikka and kabab cooked with red chilli and served on a sizzler	\$24.00
SEAFOOD GRILL Combination of fish and prawns cooked with red chilli and served on a sizzler	\$28.00

All prices are subject to prevailing government taxes.

—  —

MURGH LAJAWAB

—  —

PUNJABI CHICKEN Chef 's special recipe of succulent pieces of chicken cooked in a mild sauce	\$19.00
CHICKEN TIKKA MASALA Chicken tikka cooked with ginger, tomato, chilli and corriander	\$19.00
KARAI MURG Boneless chicken cooked with tomato, capsicum, peppercorn and rich karai masala	\$19.00
KASHMIRI CHICKEN Chunks of chicken cooked in a delightfully mild, rich cream sauce with raisins and almonds	\$19.00
CHICKEN MAKHNI Chicken tikka simmered in kastoori methi flavoured tomato gravy	\$20.00
CHICKEN DO PYAZA Chicken cooked in thick sauce and half-fried onions	\$19.00

All prices are subject to prevailing government taxes.

—  —

GOSHT ZAIKAIDAR

—  —

MUTTON CURRY Tender cubes of mutton cooked with tomato, onion and freshly-ground spices	\$22.00
ROGAN GOSHT Mild kashmiri delicacy flavoured with ginger and herbs	\$22.00
SAAG GOSHT Cubes of mutton cooked with spinach	\$22.00
MUTTON VINDALOO An all time favourite mutton cooked in hot spicy curry sauce	\$22.00
KEEMA MATTAR Minced mutton cooked with green peas	\$22.00
MUTTON MASALA Mutton cooked in thick curry sauce	\$22.00
MYSORE MUTTON A south indian royal dish which is a delicious melange of southern spices	\$22.00

All prices are subject to prevailing government taxes.



SAMUNDARI KHAZANA



FISH CURRY Boneless fish cooked in curry sauce	\$20.00
FISH MASALA Marinated fish cooked with tomato, spices and herbs	\$20.00
FISH METHI Fresh fish seasoned and prepared with fenugreek leaves and cream	\$20.00
FISH GOA CURRY Fish cooked with coconut cream, garlic and chillies	\$20.00
PRAWN CURRY Prawns cooked in a curry sauce	\$24.00
PRAWN MASALA Succulent prawns cooked in a rich, spicy, flavorful gravy	\$24.00
PRAWN MALAI CURRY Prawns cooked in cream and cashewnut gravy	\$24.00

All prices are subject to prevailing government taxes.

SABZI MANDI

	DAL TARKA Yellow lentil tempered with cumin, tomato, onion and spices	\$11.00
	DAL MAKHNI Black lentils simmered on slow fire and cooked with cream	\$14.00
	CHANA MASALA Chickpeas cooked in a rich, spiced tomato and onion gravy	\$12.00
	ALOO GOBI PUNJABI Florets of cauliflower and potatoes stir-fried with onion, garlic and tomatoes	\$12.00
	ALOO Methi Potatoes stir fried and cooked with fenugreek leaves	\$12.00
	ALOO JEERA Potatoes tempered with cumin seeds and Indian spices	\$12.00
	SABZ MAKHNI Fresh seasonal vegetables cooked in cream sauce	\$14.00
	NAVRATAN Royal mix of vegetables and nuts cooked in a rich creamy tomato gravy	\$14.00
	VEGETABLE JALFRAZI Stir-fried vegetables cooked with capsicum and red chillis	\$14.00
	MATTAR METHI KHUMB Delicate combination of peas, mushroom, fenugreek leaves with fresh cream	\$15.00
	BAINGAN BHARTA Smokey roasted eggplant mashed, sauteed with spices, onion & tomatoes	\$14.00
	BHINDI DO PYAZA Fresh okra sauteed with onion, tomatoes and traditional spices.	\$14.00

All prices are subject to prevailing government taxes.

PANEER KA BHANDAR

	SAAG PANEER Cubes of cottage cheese cooked with spinach	\$17.00
	MATTAR PANEER Green peas and cottage cheese prepared in curry sauce	\$17.00
	PANEER MAKHNI A popular dish made with cottage cheese, simmered with kasoori methi flavoured tomato gravy	\$17.00
	KARAI PANEER Cubes of cottage cheese cooked in karai masala with capsicum, onions and peppercorn	\$17.00
	PANEER BHURJEE Scrambled cottage cheese cooked with capsicum and spices	\$18.00
	MALAI KOFTA Cottage cheese and potato dumplings simmered in a rich, sweet, and creamy cashew-tomato gravy.	\$18.00
	Dum aloo Kashmiri Potatoes stuffed with cottage cheese and dryfruits served in a cream sauce	\$18.00

All prices are subject to prevailing government taxes.

ROTI

NAAN

PLAIN NAAN	\$3.00
GARLIC NAAN	\$3.50
BUTTER NAAN	\$3.50
CHEESE NAAN	\$6.00
KASHMIRI NAAN	\$6.00
KEEMA NAAN	\$7.00

KULCHA

MASALA / ONION KULCHA	\$5.00
PANEER KULCHA	\$6.00

ROTI

TANDOORI ROTI	\$2.70
ROOMALI ROTI	\$5.50

PARATHA

LACCHA PARATHA	\$4.00
PUDINA PARATHA	\$4.50

BHATURA (1pc)	\$5.00
POORI (2 pcs)	\$6.00

All prices are subject to prevailing government taxes.

BASMATI KA KHAZANA

	BASMATI RICE Steamed white rice	\$5.00
	BIRYANI RICE Basmati rice infused with saffron and cardamom	\$6.50
	PEAS PILLAU Basmati rice served with green peas	\$6.50
	JEERA RICE Basmati rice delicately flavored with roasted cumin seeds	\$6.50
	KASHMIRI PILLAU Biryani rice cooked with garden vegetables, herbs and aromatic spices	\$8.00
	VEG BIRYANI Biryani rice cooked with fresh vegetables	\$12.00
	CHICKEN BIRYANI Succulent chicken and fragrant basmati rice slow cooked to perfection served with chicken gravy	\$16.00
	GOSHT BIRYANI Biryani rice cooked with tender mutton, served with mutton gravy	\$17.00
	CHICKEN FRIED RICE Wok fried rice tossed with chicken, egg and bellpeppers	\$16.00

All prices are subject to prevailing government taxes.

AKHIR MEIN

GULAB JAMUN Soft golden milk dumplings soaked in sugar syrup	\$6.00
RUSMALAI A special dessert prepared with cottage cheese, immersed in rich saffron and cardamom infused milk and garnished with nuts	\$8.00
KULFI Traditional milk ice cream flavored with cardamom, saffron and nuts	\$8.00
GAJAR HALWA Fresh carrots slow-cooked with milk, ghee, sugar and garnished with nuts	\$8.00
ICE CREAM Chocolate / Vanilla / Strawberry	\$4.00

All prices are subject to prevailing government taxes.

TAZGI

JUICES AND SOFT DRINKS

Orange / Mango / Lime Juice	\$6.00
Fresh Lime Soda (sweet / salted)	\$6.50
Coke / Sprite / Diet Coke / Soda	\$4.50
Ice Lemon Tea	\$6.50
Mineral Water	\$3.00

SWEET OR SALTED LASSI A refreshing, thick, and creamy sweetened yogurt shake	\$6.50
MANGO LASSI An all time favourite and our bestseller - mango blended shake	\$8.00
JEERA PANI Cumin cooler thirst quencher, improves digestion.	\$7.00
MASALA TEA Our own recipe for the traditional Indian heavy-bodied tea with exotic spices including cardamon and cloves, served with milk.	\$4.50
TEA	\$3.00
COFFEE - Nescafe	\$3.00

All prices are subject to prevailing government taxes.

MAIKHANE SE

DRAFT BEER		Full Pint	Jug
SAPPORO		\$12.00	\$28.00
BOTTLE BEER		Bottle	Bucket of 5
HEINEKEN (330ML)		\$10.00	\$35.00
GUINNESS (330ML)		\$10.00	
SINGLE MALTS		30ml	Bottle
GLENFIDDICH 12 YEARS	HIGHLANDS	\$12.00	\$162.00
GLENFIDDICH 15 YEARS	HIGHLANDS	\$20.00	\$228.00
SINGLETON 12 YEARS	SPEYSIDE	\$15.00	\$110.00
FROM INDIA		30ml	Bottle
AMRUT FUSION	BANGLORE	\$12.00	\$148.00
BLENDED MALTS		30ml	Bottle
CHIVAS REGAL 12 YEARS	SCOTLAND	\$10.00	\$120.00
CHIVAS REGAL 18 YEARS	SCOTLAND	\$12.00	\$155.00
DEWAR'S 15 YEARS	SCOTLAND	\$12.00	\$155.00
JW BLACK LABEL 12 YEARS	SCOTLAND	\$10.00	\$100.00
GIN		30ml	Bottle
HENDRICK		\$14.00	\$130.00
ROKU GIN		\$14.00	\$140.00

All prices are subject to prevailing government taxes.

MAIKHANE SE

VODKA

ABSOLUTE
BELVEDERE

30ml

Bottle

\$12.00

\$100.00

\$14.00

\$190.00

RUM

BACARDI CARTA BLANCA

30ml

Bottle

\$12.00

\$110.00

TEQUILA

JOSE CUERVO REPOSADO GOLD
TEQUILA ROSE

30ml

Bottle

\$12.00

\$110.00

\$14.00

\$140.00

HOUSE WINES

Santa Helena Varietal Cabernet Sauvignon

Glass

Bottle

\$12.00

\$50.00

Country & Region : Central Valley, Chile | Grapes: Cabernet Sauvignon

A very intense Cabernet, with berries, cherry and black currant notes, perfectly blended with soft notes of vanilla and chocolate.

Fresh on the palate, with good acidity, soft tannins and pleasant, round finish. would complement dishes like lamb kebabs and paneer tikka

Santa Helena Varietal Sauvignon Blanc

30ml

Bottle

\$12.00

\$50.00

Country & Region : Central Valley, Chile | Grapes: Sauvignon Blanc

Pale-yellow colour with greenish hues and herbal notes of tomato leaf as well as fresh tropical fruit like grapefruit, pineapple and mango.

Fresh with balanced acidity bringing out the fruity sensation on the palate and gives a long pleasing finish.

would complement dishes like chicken.

All prices are subject to prevailing government taxes.

MAIKHANE SE

Bottle

WHITE WINES

SAND POINT CHARDONNAY

Country & Region : Lodi, California | Grapes: Chardonnay
Crisp apple notes and tropical fruit with hints of vanilla. Mild butteriness that would complement dishes with cream like Buttered Chicken and Dhal Makhni.

\$60.00

OYSTER BAY

Country & Region : Marlborough, New Zealand | Grape: Pinot Gris
A beguiling beauty with flavours and aromas of delicately scented pear and nectarine with a crisp apple freshness and a hint of spice. Floral, fruity and equally enjoyable as an aperitif or with food.

\$75.00

RED WINES

BULL ANT LANGHORNE CREEK

Country & Region : South Australia | Grapes: Shiraz
Ripe, full-bodied wine with aromas of plums, chocolate and touch of earthy complexity. Rich, and full of black-fruits with long soft finish. Perfect accompaniment with mildly spiced items like tandoori chicken or fish tikka.

\$75.00

BULL ANT LANGHORNE CREEK

Country & Region : Central Valley, Chile | Grapes: Cabernet Sauvignon/Merlot
Intense berries , cherry and black currant notes. A true hallmark of Cabernet Sauvignon. The delicate vanilla and chocolate is balanced with just the right amount of tannins and acid for a very pleasant finish. Excellent with our items from the Tandoor.

\$50.00

SAND POINT

Country & Region : Lodi, California | Grape: Zinfandel
Juicy dark berry aromas and flavours that are simple, yet bright. These concentrated fruit notes come together with a touch of spice that Zinfandel is known for. An excellent wine to accompany our vegetarian section.

\$80.00

OYSTER BAY

Country & Region : Marlborough, New Zealand | Grape: Pinot Noir
Fragrant dark cherry with juicy black plum, elegant and silky as only the Southern Hemisphere can. Will go well with our tikka and kebabs.

\$90.00

All prices are subject to prevailing government taxes.