

Tandoori Main Course

AAMIYA JHINGA	22
Jumbo prawns marinated in mango, chili, rice vinegar, ginger cooked in tandoor	
TANDOORI HEN	20
Whole cornish hen marinated in lime, ginger, garlic, cumin, garam masala and cooked in tandoor	
TRADITIONAL TANDOORI CHICKEN	18
Half a chicken marinated in yogurt and ginger garlic and Indian spices, then cooked in the tandoor	
LUCKNOWI MURGH	18
Chicken breast marinated in yogurt with saffron and cardamom flavor, cooked in clay oven	
FISH TIKKA	21
Salmon fish cubes marinated in tandoori masala & crushed peppers, cooked in tandoor	
LAMB CHOPS	24
Juicy lamb chops from ribs, marinated to perfection, cooked in clay oven	
MASALENDAR LAMB CHOPS	25
Juicy lamb chops from ribs marinated in nutmeg and cinnamon powder and aromatic Indian herbs	
MIX GRILL	24

Chicken

CHICKEN TIKKA MASALA	16
Grilled boneless chicken simmered in fenugreek flavored plum tomato sauce	
MURGH PATEELI SAAG	16
Spiced chicken pieces, sauteed with fresh spinach, enhanced with spices	
CHICKEN SHAHI KORMA	16
Spiced chicken in rich cashew nut & almond sauce	
CHICKEN VINDALOO	16
Famous chicken preparation from goa cooked with vinegar, hot chilies & spices	
CHICKEN CURRY HOMESTYLE	16
Homestyle chicken preparation slow cooked in onion, tomato, ginger & spices	
KOZHI VARUTHA CURRY	16
South Indian specialty chicken, cooked with roasted chili, spices, ginger & garlic in coconut sauce	
THARAVU CURRY	20
Duck meat simmered in onion, ginger, garlic, coconut sauce with chilies & spices	
CHICKEN DANSAK	16
Tender breasted chicken cooked with lentils and vegetable curry sauce	
CHILI CHICKEN INDIAN STYLE	16
Chicken sauteed with bell pepper and crushed chili tomato sauce	

Goat & Lamb

REZALA GOAT	18
Slow cooked goat meat cooked in onion, yogurt, saffron, cardamom	
ROGAN JOSH	17
A signature dish from kashmir consists of succulent pieces of lamb in cardamom, aniseed & paprika savored sauce	
LAMB VINDALOO	17
Goa style lamb cooked with vinegar, hot chilies & spices	
LAMB SAAGWALA	17
Tender pieces of lamb sauteed with fresh spinach & enhanced with spices	
SAFED GOSHT	17
A rajasthani specialty, marinated lamb in ginger, garlic, yogurt, simmered in cardamom & almond sauce	
BALTI TAMARIND LAMB CURRY	18
A tamarind base balti sauce with a touch of coconut (sweet and sour) sauce	

Seafood

MALWANI FISH CURRY	21
Bronzini simmered in coconut, chilies, spiced sauce	
MANDELI FISH CURRY	24
Halibut marinated in ginger garlic and garam masala oven baked with coconut sauce	
IGGARU ROYYA	21
Shrimps simmered in star anise, chilies, coconut, poppy seeds, tamarind water	
KEKADA KARI	22
Traditional nadan kerala style jumbo lump crab curry, simmered in mustard, curry leaves & kokum	
GOLDHAR DHINGRI	30
Sauteed lobster & wild mushrooms in a garlic flavored sauce	
SEVAI TOMATO KURMA	25
Mussels, rock shrimps, fishes, crab claws tossed in garlic tomato sauce over Indian style rice noodles	