



INSPIRED BY INDIA

# MENU

INDIAN - ARABIC CUISINE

## SOUPS

**726** ✓ **Tomato Soup** \$52  
Mildly spiced roasted basil & tomato soup

**727** ▣ **Mushroom Soup** \$52  
Creamy mushroom soup

**728** ➤ **Soup of the day available** \$52

## SALAD

**704** ✓ **Fig Salad** \$85  
Mixed Salad served with fresh figs and cheese

**702** ✓ **Grilled Chicken/Paneer/ Tofu with Avocado & Quinoa Salad** \$105  
Grilled Chicken/paneer/tofu seasoned with herbs and pepper served with quinoa and mixed garden leaves

**701** ✓ **Calfit Crunch Salad** \$85  
Thai style crunch salad with organic vegetables and peanuts served with our special Nutty vegan dressing (With grilled chicken +\$20).

**705** ▣ **Chicken/Paneer Tikka Salad** \$85  
Homemade tandoori chicken/paneer served with Fresh lettuce, rocket leaves, peppers, cucumber, Onions, cherry tomatoes and nuts

## APPETIZERS

**601** ▣ **Tart Ragda Patties** \$98  
Tarts filled with deep fried potato patties served with white peas in mumbai style chaat (4 pieces)

**603** ▣ **Nachos** \$98  
Tortilla chips layered with melted cheese, Jalapeño and olives served with salsa, Sour cream and guacamole

**605** ▣ **Beef Nachos** \$128  
Tortilla chips layered with beef, melted cheese, jalapeño and olives served with salsa, Sour cream and guacamole

**607** ✓ **Spicy Edamame Peanuts Bhel** \$95  
Rice puffed mixed with roasted peanuts, avocado, and fresh edamame beans dressed with tangy minty sauces )))

**609** ▣ **Moroccan Cigars** \$78  
Slim cheese rolls mixed with Arabic herbs (4 pieces)

**611** ✓ **Mezze Platter** \$188  
Baba Ganoush, Zaaluk, Hummus and Tabbouleh served with pickles and pita bread

**613** ▣ **Labneh Red Pepper** \$56  
Roasted red peppers with creamy yoghurt

**614** ✓ **Baba Ganoush** \$56  
Mashed char-grilled eggplant mixed with Tahini, olive oil, and various seasonings

**602** ✓ **I'm Possible Shammi Kebabs** \$108  
Plant based meat with aromatic Indian herbs

**604 A/B** ✓ **Vegan/ Shrimp Dynamites** \$98/\$118  
Deep fried shrimp or cauliflower tempura drizzled in hot and spicy sauce

**606** ▣ **Paav Bhaji Fondu** \$138  
Mashed mix vegetables cooked in special masalas served with charcoal pav

**608** ✓ **Falafel With Pita Bread** \$95  
Chickpeas and parsley patties seasoned with herbs, served with grilled pita bread and hummus on the side

**610** ✓ **Samosas** \$58  
Crispy cone shaped patties with potatoes and peas (3 pieces)

**612** ✓ **Zaaluk** \$56  
Grilled mashed eggplant mixed with Tomatoes herbs and spices

**615** ✓ **Hummus** \$56  
Pureed chickpeas, tahini, lemon Drizzled with extra virgin olive oil served with grilled pita bread

## HOLYBAO SLIDERS

**616** ▣ **Pulled Chicken Tikka Bao** \$98  
Grilled bao with pulled chicken tikka (3 pieces)

**618** ▣ **Truffle Chicken Bao** \$118  
Grilled bao bun with creamy truffle chicken (3 pieces)

**617** ▣ **Paneer Bao** \$98  
Grilled bao filled with soft indian cheese Paneer and corn and peas (3 pieces)

10% Service Charge applied to total bill | Spice Preference: mild ) medium ))) hot )))

✓ Vegan ▣ Vegetarian ▣ Non Vegetarian

## TANDOORI DELICIOUS

### 619 ▣ **Fish Tikka** \$128

Boneless fish chunks marinade in yoghurt, cream Indian herb & charcoal grilled (4 pieces)

### 621 ▣ **Tagline Chicken Tikka** \$118

Boneless chicken marinade in fresh basil, Yoghurt, light blend of spices and Charcoal grilled (4 pieces) )

### 623 ▣ **Tandoori Chicken** \$128

Tender piece of chicken leg marinated in yoghurt, ginger garlic paste (4 pieces) ))

### 625 ▣ **Lamb Seekh Kebab** \$138

Finely minced lamb marinated in mix of Indian spice, skewered (4 pieces)

### 620 ▣ **Peri Peri Paneer Tikka** \$98

Homemade cottage chesse marinated with peri peri sauce (4 pieces) ))

### 622 ▣ **Tandoori Prawns** \$248

King prawn marinated in selected Indian herbs, yoghurt (4 pieces) )

### 624 ▣ **Tandoori Mixed Grilled** \$268

A feast for kebab lovers, an assorted of tandoori Chicken, chicken tikka, lamb kebob and fish tikka.

### 626 ✓ **I'm Possible Seekh Kebab** \$128

Mildly spiced impossible mincemeat skewers (4 pieces)

## FROM GRILL

### 627 ▣ **Shish Touk** \$128

Chicken marinated with Arabic spices served with bell peppers

### 629 ▣ **Mixed Grilled** \$288

Beef kebab, lamb kafta and grilled chicken breast served with side salad and chips

### 631 ▣ **Grilled Norwegian Salmon** \$248

Salmon grilled Served with creamy mashed potato and lemon butter sauce

### 628 ▣ **Beef Kebab** \$188

Finger beef marinated with Arabic spices

### 630 ▣ **8oz Rib Eye Steak** \$348

8oz steak originated from the U.S.A served with side salad and chips

### 730 ▣ **Chicken Kafta** \$108

Minced chicken patties made with fresh herbs & Arabic spices (4 pcs)

## MAIN COURSE

### 632 ▣ **Daal Makhani** \$88

Combination of black lentils from India cooked in various spices with rich cream and butter

### 634 ✓ **Yellow Daal Tarka** \$78

Lentils tempered with cumin & dry chilli

### 636 ✓ **Chana Masala** \$78

True Punjabi style chickpeas cooked in authentic Indian spices

### 638 ✓ **Bhindi Do Pyaza** \$78

Fresh okra cooked with onions, garlic, tomatoes And special blend of spices

### 640 ✓ **Aloo Gobi** \$78

Stir fried cauliflower and potatoes cooked with ginger & tomato

### 642 ▣ **Kadai Paneer** \$88

Cottage cheese with onion, tomatoes, )) capsicum Peppers cooked with whole spices

### 644 ▣ **Saag Paneer** \$88

Spinach cooked with cottage cheese, onions, garlic, ginger, cream, and spices

### 633 ▣ **Butter Chicken** \$128

Boneless tandoori chicken cooked with onions, garlic, Ginger, tomatoes, cream, cashew nuts, and spices

### 635 ▣ **Kadai Chicken** \$112

Chicken cooked in indian whole spices, exotic sauce With bell peppers, onion garnished with ginger ))

### 637 ▣ **Chicken Tikka Masala** \$112

Boneless chicken cooked with indian spices, Onion and gravy ))

### 639 ▣ **Lamb Rogan Josh** \$128

Boneless lamb cooked in onions, garlic, ginger tomatoes and spices ))

### 641 ▣ **Prawn Masala** \$148

Prawns cooked in traditional Indian gravy With the blend of herbs and spices ))

### 643 ▣ **Fish Madras** \$128

Fish cooked with curry spices, onions, garlic, ginger, coconut milk.

### 645 ▣ **Lamb Shank** \$208

Lamb shank slow cooked with herbs, served with mashed potatoes and salsa

## SIDE DISHES

### 646 **Roasted Papad** \$5

Indian crackers made from lentil flour and flavored with black pepper and cumin seed

### 648 **Beetroot Raita** \$38

Homemade yoghurt mix with beetroot

### 647 **Masala Papad** \$15

Deep fried Indian crackers topped with fresh onion and tomato medium spicy

### 649 A/B **Cucumber/Boondi Raita** \$38

Homemade Yoghurt mixed with fresh cucumber

## RICE AND BIRYANI

### 650 **Chicken Biryani** \$128

Boneless chicken cooked with basmati rice, Flavoured with saffron and Indian spices

### 652 **Vegetable Biryani** \$98

Mixed vegetable cooked with basmati rice, Oriental spices

### 654 **Mutton Biryani** \$138

Tender lamb cooked with saffron basmati rice and spices

### 651 **Pulao Rice** \$52

Saffron Basmati Rice

### 653 **Jeera Rice** \$52

Basmati rice toasted with cumin seeds

### 655 **Plain Rice** \$42

Indian Basmati Rice

## BREADS

### 656 A/B **Zaater / Truffle Naan** \$38

Flat soft bread baked stuffed with Arabic herbs / Truffle and butter

### 658 A/B **Plain Naan / Tandoori Roti** \$24

Flat soft bread / round-shaped whole wheat baked in clay tandoor oven

### 660 A/B **Garlic / Butter Naan** \$28

White bread stuff with garlic baked in clay tandoor oven

### 657 **Mix Breads Basket** \$68

An assortment of plain, garlic and butter naan

### 659 **Tandoori Paratha** \$28

Multi-layered whole wheat bread baked in clay tandoor oven

### 661 **Pita Bread** \$12

Versatile bread with pocket

## DESSERT

### 662 **Gulab Jamun with Gelato** \$78

deep fried milk ball dipped in sugar syrup served with handmade Italian Gelato

### 664 **Gajar Halwa** \$78

Shredded carrot cooked with fresh milk, khoya and Saffron served on hot sizzler garnish with nuts

### 666 **Ras Malai Nest** \$88

Nest of sweet vermicelli with Ras Malai

### 668 **Lemon Sorbet** \$78

Zesty lemon sorbet in fresh lemon skin served with whipped cream

### 663 **Vegan New York Cheese Cake** \$60

Our signature Artisanal crafted temptations vegan New York Cheesecake topped with whipped cream and Chocolate sauce

### 665 **Vegan Chocolate Cake** \$60

Our signature Artisanal crafted temptations vegan Chocolate Fudge Cake served with cocoa powder, chocolate sauce and whipped cream

### 667 **Baklava** \$68

Sweet delicacy from Middle east to compliment Arabic food

### 669 **Backlava Icecream** \$88

Backlava flavored Italian Gelato served with nuts

FOR HEALTHY & NUTRITIOUS FOOD PLEASE FOLLOW OUR CALFIT MENU

SCAN TO FOLLOW US



10% Service Charge applied to total bill | Spice Preference: mild  medium  hot 

 Vegan  Vegetarian  Non Vegetarian