

066

A EN INDIA MOIAN - ARABIC CUISINE





Creamy tomato soup

Mushroom Soup \$52

Creamy mushroom soup

Soup of the day available \$52

SALAD

704 **Fig Salad** \$95

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

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

□ Tart Ragda Patties \$98

Tarts filled with fried potato patties served with white peas in mumbai style chaat (4 pieces)

Nachos \$98

Tortilla chips layered with melted cheese, jalapeño and olives, served with salsa, sour cream and quacamole

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 puffs mixed with roasted peanuts, avocado, and fresh edamame beans dressed with tangy minty sauces)))

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

Mashed char-grilled eggplant mixed with tahini, olive oil, and various seasonings

Vegan/ Shrimp Dynamites \$98/\$118

Fried shrimp or cauliflower tempura drizzled in hot and spicy sauce

606 ■ Paav Bhaji Fondue \$148

Mashed mixed vegetables cooked in special masalas served with charcoal pav

Falafel with Pita Bread \$95

Chickpeas and parsley patties seasoned with herbs, served with grilled pita bread and tahini on the side (4 pieces)

610 **Samosas** \$72

Crispy cone-shaped patties with potatoes and peas (3 pieces)

612 **@ Zaaluk** \$62

Grilled mashed eggplant mixed with tomatoes herbs and spices

615 **W Hummus** \$62

Mashed chickpeas, tahini, and lemon drizzled with extra virgin olive oil, served with grilled pita bread

HOLYBAO SLIDERS

616 Pulled Chicken Tikka Bao \$108

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)

🧩 TANDOORI DELICIOUS



619 Fish Tikka \$158

Charcoal-grilled boneless fish chunks marinaded in yogurt, cream and Indian herbs (4 pieces)

621 Tagline Chicken Tikka \$128

Charcoal-grilled boneless chicken marinaded in fresh basil, yogurt, and light blend of spices (4 pieces)

623 Tandoori Chicken Half \$98/Full \$158

Tender piece of chicken leg marinated in yoghurt, ginger and garlic paste))

■ Lamb Seekh Kebab \$148

Finely-minced lamb marinated in mix of *Indian spices served in skewer (4 pieces)*

620 Peri Peri Paneer Tikka\$128

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

Tandoori Prawns \$248 622 King prawn marinated in selected

Indian herbs, and yoghurt (4 pieces))

624 • Tandoori Mixed Grilled \$298

A feast for kebab lovers, An assortment of tandoori chicken, chicken tikka, lamb kebab and fish tikka.

626 VI'm Possible Seekh Kebab\$128

Mildly-spiced impossible mincemeat skewers (4 pieces)

675 Reshmi Chicken Tikka \$168

Tender chicken pieces marinated in yoghurt and cream (4 pieces)

* FROM GRILL .

Shish Touk \$158

Chicken marinated with Arabic spices served with bell peppers

631 Grilled Norwegian Salmon\$248

Grilled salmon served with creamy mashed potato and lemon butter sauce

Lamb Shank \$258

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

628 Beef Kebab \$188

Finger beef marinated with Arabic spices

Mixed Grilled \$288 629

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

730 • Chicken Kafta \$128

Minced chicken patties made with fresh herbs and Arabic spices (4 pieces)

K MAIN COURSE 🤧

Daal Makhani \$98

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

634 Yellow Daal Tarka \$88

Lentils tempered with cumin & dry chilli

636 Chana Masala \$88

True Punjabi-style chickpeas cooked in authentic Indian spices

638 Bhindi Do Pyaza \$98

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

Aloo Gobi \$88

Stir-fried cauliflower and potatoes cooked with ginger & tomato

Kadai Paneer \$118

Cottage cheese with onion, tomatoes, capsicum peppers cooked with whole spices

Saag Paneer \$108

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

633 • Butter Chicken

Boneless tandoori chicken cooked with tomatoes, Indian butter, cashew nuts and gravy

635 • Kadai Chicken \$128

Chicken cooked in indian whole spices, exotic sauce with bell peppers, onion and garnished with ginger 🕦

637 • Chicken Tikka Masala \$138

Boneless chicken cooked with Indian spices, onion and gravy))

639 ■ Lamb Rogan Josh \$148

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

Prawn Masala \$148

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

643 • Fish Madras \$138

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





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

648 • Beetroot Raita \$38

Homemade yoghurt mixed with beetroot

Masala Peanuts \$25

Spiced peanuts

647 Masala Papad \$15

Fried Indian crackers topped with fresh onion and tomato (medium spicy)

G49 A/B ©Cucumber/Boondi Raita \$38

Homemade yoghurt mixed with fresh cucumber

RICE AND BIRYANI

650 Chicken Biryani \$148

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

Mixed vegetables cooked with basmati rice, and oriental spices

654 ■ Mutton Biryani \$158

Tender lamb cooked with saffron basmati rice and spices

651 Pulao Rice \$58 Saffron basmati rice

653 *(y)* **Jeera Rice** \$52

Basmati rice toasted with cumin seeds

655 Plain Rice \$42
Indian basmati Rice

BREADS

Zaater Naan \$48

Flat soft bread stuffed with Arabic herbs

^{658 A/B} **⊘Plain Naan/Tandoori Roti** \$26

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

■ Garlic/Butter Naan \$28

White bread stuffed with garlic baked in clay tandoor oven

Flat soft bread stuffed with truffle and butter

657 • Mix Breads Basket \$78
An assortment of plain, garlic
and butter naan

Tandoori Paratha \$28

Multi-layered whole wheat bread baked in clay tandoor oven

661 **V Pita Bread** \$12 Versatile bread with pocket

DESSERT

Gulab Jamun with Gelato \$78

Fried milk ball dipped in sugar syrup served with handmade Italian gelato

G64 ■ **Gajar Halwa** \$78

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

Ras Malai Nest \$88 Nest of sweet vermicelli with Ras Malai

Lemon Sorbet \$88

Zesty lemon sorbet in fresh lemon skin served with whipped cream

677 • Sizzling Brownie \$118

Brownie served on a hot sizzling plate with gelato

Vegan New YorkCheese Cake \$60

Our signature artisanal crafted temptations Vegan New York Cheesecake topped with non-vegan whipped cream and chocolate sauce

665 Vegan Chocolate Cake \$60

Our signature artisanal crafted temptations Vegan Chocolate Fudge Cake served with chocolate sauce and non-vegan whipped cream

Baklava \$68

Sweet delicacy from Middle east to compliment Arabic food

Baklava Icecream \$88

Italian gelato with Arabic baklava and nuts

FOR HEALTHY & NUTRITIOUS FOOD HAVE A LOOK AT OUR CALFIT MENU

SCAN TO FOLLOW US











