



kasturi



## SALADS & SOUPS

### Chicken Tikka Salad **D N E M**

Baby gem, avocado, cucumber, onion, tomato, chickpeas, yoghurt dressing

60

### Spicy Pineapple & Prawn Salad **S N M**

BBQ pineapple, pear, apple, avocado, mixed lettuce, caramelised walnut, cilantro, spicy mustard dressing

60

### Quinoa Cucumber

Onion, cucumber, tomato, potato, chickpeas, mixed leaves, pomegranate dressing

55

### Spinach & Lentil Soup **D G**

Crouton, lemon wedges

45



## STARTERS

### Galouti Kebab **D G N**

Mutton patties, with tawa paratha

70

### Kerala Fried Chicken **G D**

Kerala-style crispy chicken, tomato relish, curry yoghurt

55

### Amritsary Fish **D S G**

Crispy mahi-mahi fish, with pomegranate dip, lemon

60

### Soft Shell Crab **G S**

Crispy fried soft-shell crab, sweet chilli chutney

75

### Bharwan Kumbh **D V M**

Chilli cheese-stuffed baked mushroom, with mint chutney

45

### Vegetable Pakoda **G D V**

Crispy fried vegetables, with tamarind chutney

45

### Chana Samosa **V G D**

Chickpeas, herb yoghurt, duo of chutney

45



## DESI STREET DELICACY

### Aloo Papdi Chaat **V G D**

Potato, tomato, onion, herb yoghurt, green chutney, tamarind chutney, sev, papdi chat, pomegranate

45

### Avocado Bhel **G D V**

Avocado, chickpeas, potato, tomato, onion, chutney, yoghurt, puffed rice, crispy spinach

45

### Sweet Potato Chat **G D V**

Roasted sweet potato, onion, tomato, coriander, yoghurt, crispy okra

45

### Raj Kachori **G D V**

Crispy popper filled with lentil, chaat mix, yoghurt, chutney

45

### Golgappa **V D G**

Crispy shells filled with lentil, potato, spices, yoghurt, chutney, pomegranate

38

### Pav Bhaji **G D V**

Thick spicy vegetable curry, with soft buttered bread roll

45

## FROM THE CLAY OVEN

<b>Chicken Tikka D M</b>	70
Boneless chicken marinated in yoghurt, chilli and Indian spices	
<b>Malai Tikka D</b>	70
Chicken breast marinated in cream, cheese and cardamom	
<b>Basil Chicken Tikka D M</b>	70
Tender chicken, marinated in spicy pesto and yoghurt	
<b>Lamb Seekh D</b>	75
Minced lamb, aromatic spices, mint and coriander	
<b>Achari Fish D S M</b>	65
Pickle-spiced mahi-mahi fillet	
<b>Sunehri Prawn S D M</b>	80
Tandoori jumbo prawn, Thai mango, bhel salad	
<b>Bharwan Achari Paneer Tikka V D M</b>	65
Stuffed cottage cheese marinated in chilli, yoghurt, pickles and Indian spices	
<b>Za'atar Malai Broccoli V D</b>	65
Broccoli marinated in Za'atar, yoghurt, cheese, with mint chutney	
<b>Tandoori Chicken D M</b>	85
Half free-range local chicken marinated in yoghurt and Indian spices served with kachumber and lemon	
<b>Nawabi Chicken D N</b>	85
Half free-range local chicken marinated in yoghurt, cream, cashew and green chilli served with kachumber and lemon	
<b>Tandoori Lobster S D M</b>	225
Fresh Omani lobster marinated in yoghurt, chilli and Indian spices served with kachumber salad and lemon	
<b>Tandoori Lamb Chops D M</b>	145
3 pcs smoked lamb chops served with kachumber salad and lemon	



## BREAD

<b>Plain Naan G D E</b>	15
<b>Butter Naan D G E</b>	15
<b>Chilli Cheese Naan G D E</b>	15
<b>Onion Cheese Kulcha G D E</b>	15
<b>Peshawari Naan G D N E</b>	18
<b>Butter Garlic Naan G D E</b>	15
<b>Tandoori Roti G D</b>	15
<b>Laccha Paratha G D</b>	15

## MAIN FAIR

<b>Punjabi Dhaba Style Chicken</b> <b>D</b>	90
Spicy bone-in chicken curry	
<b>Butter Chicken</b> <b>D N M</b>	85
Tandoori chicken in rich tomato gravy	
<b>Chettinadu Chicken</b> <b>D M</b>	85
Renowned South Indian chicken curry	
<b>Chicken Jalfrezi</b> <b>D N M</b>	85
Sizzling chicken strips, bell peppers	
<b>Chicken Tikka Masala</b> <b>D N M</b>	85
Chicken morsels in rich onion, tomato gravy	
<b>Chicken Korma</b> <b>D N</b>	85
Chicken in rich cashew nut, onion gravy	
<b>Shahi Mutton Raan</b> <b>N G D</b>	175
<i>Sharing 2 - 3</i>	
Slow-cooked lamb shoulder, with dal makhani and kachumber salad	
<b>Laal Maas</b> <b>D</b>	90
Rajasthan traditional spicy lamb curry prepared with Mathania red chilli	
<b>Hyderabadi Kali Mutton Kadai</b> <b>D N SE</b>	90
Tender lamb sautéed with Hyderabadi Salan masala and mix pepper	
<b>Bhuna Ghost</b> <b>D N</b>	90
Lamb sautéed with aromatic spices	
<b>Lamb Rogan Josh</b> <b>D</b>	90
Renowned Kashmiri tender lamb curry cooked in onion and tomato gravy, scented with dried ginger and fennel	
<b>Rara Gosht</b> <b>D</b>	90
Traditional Himachal dish made with minced and cubed lamb with Indian spices	
<b>Alleppey Fish Curry</b> <b>S</b>	85
Hammour fish cooked in rich coconut and raw mango curry	
<b>Goan Prawn Curry</b> <b>S</b>	85
Spicy shrimp coconut, kokum and coriander	
<b>Prawns Masala</b> <b>S D</b>	85
Fresh local shrimp sautéed with baby shallot and traditional Kohlapuri spices	



## SIDE DISHES

<b>Steamed Basmati</b>	15
<b>Rice Pulao</b> <b>D</b>	20
<b>Jeera Rice</b> <b>D</b>	20
<b>Green Peas Pulao</b> <b>D</b>	20

## MAIN FAIR VEGETARIAN

<b>Malai Kofta</b> <b>V D G N</b>	75
Cottage cheese dumplings in rich saffron and tomato sauce	
<b>Amchur Bhindi Masala</b> <b>V D</b>	65
Okra with onion, tomato, ginger and raw mango	
<b>Paneer Saagwala</b> <b>D V</b>	70
Cottage cheese cooked with creamy spinach	
<b>Dal Tadka</b> <b>D V</b>	60
Split red lentil tempered with cumin, garlic, chilli, onion	
<b>Cauliflower Adraki</b> <b>D N V</b>	65
Stir-fried cauliflower with ginger, turmeric	
<b>Dal Makhani</b> <b>D V G</b>	65
Rich lentil ragout in butter and tomato sauce	
<b>Sabz Miloni</b> <b>V D N</b>	65
Mixed vegetable curry	
<b>Jeera Potatoes</b> <b>V D</b>	60
Cumin-tempered baby potatoes	
<b>Paneer Tikka Masala</b> <b>V D N M</b>	70
Barbecued cottage cheese in rich onion tomato gravy	



## BIRYANI

<b>Vegetable Biryani</b> <b>D N</b>	75
Mixed vegetables cooked in yoghurt gravy, layered with crispy fried onion, fragrant rice	
<b>Chicken Biryani</b> <b>D N</b>	85
Chicken cooked in yoghurt gravy, layered with crispy fried onion, fragrant rice	
<b>Lamb Biryani</b> <b>D N</b>	90
Tender lamb cooked in yoghurt gravy, layered with crispy fried onion, fragrant rice	
<b>Prawn Biryani</b> <b>D S N</b>	85
Spicy shrimp masala, layered with crispy fried onion fragrant rice	



## DESSERTS

<b>Saffron Milk Cake</b> <b>N D E G</b>	40
Pistachio and raspberry	
<b>Gajjar Halwa</b> <b>D G N</b>	40
Warm carrot pudding rolled in phyllo pastry served with vanilla ice cream	
<b>Gulab Jamun Cheesecake</b> <b>N D G E</b>	40
Mixed berries, raspberry chutney and pistachio crumble	
<b>Kulfi</b> <b>D N</b>	40
Choice of traditional Indian ice creams: Malai   Mango   Saffron	
<b>Fresh Fruit Platter</b>	40
Alphonso mango sorbet	