

Jewel of India

Soups

Tomato Soup	D 100
Chicken Mulligatawny Soup	D 100
Dahl Soup (<i>yellow lentil soup</i>)	D 100
Spinach Soup	D 100

Salad

Green Salad	D 100
Chef Special Salad <i>Shredded chicken pieces with assorted vegetables</i>	D 150
Chick Pea Salad	D 125

Starters

Vegetable Samosa	D 100
Chicken Samosa	D 125
Lamb Chops <i>Spicy battered lamb chops</i>	D 150
Onion Bhajee	D 100
Potato Wada <i>Deep fried spiced potatoes</i>	D 100
Hariyallimachi <i>Herb battered fish</i>	D 125
Jhinga Koliwada <i>Spicy battered fish</i>	D 125
Jumka Kebab	D 125

Spicy battered chicken wings

Shami Kebab

D 125

Spiced minced meat, lentil pattice.

Shan-E-Tandoor – Tandoori delights

Tandoori Chicken

Whole D 350

Chicken marinated in yogurt, mild spices.

Half D 200

Chicken Tikka

D 250

Boneless soft pieces of chicken marinated in yogurt, mild spices.

Chicken Pahadi Kebab

D 250

Boneless pieces of chicken marinated in yogurt, hot spices and fresh herbs.

Murgh Lakhnavi Tikka

D 250

Boneless chicken marinated with black pepper and yogurt sauce.

Reshmi Kebab (mild)

D 250

Boneless soft pieces of chicken marinated in yogurt, cheese and mild spices.

Madira Kebab

D 250

Boneless chicken pieces marinated in a wine and coconut cream sauce.

Boti Kebab

D 275

Tender cubes of lamb marinated in yogurt and mild spices.

Tandoori Mix Grill

D 350

Fish, chicken, lamb and prawns marinated in yogurt and mild spices

Prawns Lemonia

D 300

Prawns marinated in cashew, garlic, ginger, lime and white pepper

Chatpata Prawns

D 300

Prawns marinated in yogurt and spices

Tandoori Lobster (Seasonal)

D 600

Lobster marinated in yogurt and mild spices.

Fish Tikka D 250
Fish pieces marinated in mildly spiced yogurt.

All of the dishes above are cooked in our traditional charcoal oven.

Side Dishes

Jeera Aloo D 175
Potatoes with cumin seeds

Bombay Aloo D 175
Potatoes cooked in a thick onion sauce

Saag Aloo D 175
Potatoes cooked with spinach puree

Mushroom Bhaji D 175
Mushrooms cooked in an onion sauce

Chicken Curries

All curries are served with a portion of rice

Chicken Afghani Korma D 275
Boneless pieces of chicken smothered in a rich almond and cream sauce

Murgh Lahori D 275
Boneless pieces of chicken cooked in a spiced cream, onion and tomato gravy

Chicken Tikka Masala D 275
Chicken pieces cooked in a sauce of fresh tomatoes, garlic and ginger

Murgh Makhani D 275
Boneless chicken prepared in a butter and cream sauce

Chicken Madras D 275

Boneless pieces of chicken cooked in a coconut and onion sauce

Chicken Goan Masala

D 275

Boneless chicken tenders sautéed in garlic, ginger and cooked with special spiced coconut cream

Murgh Lazeez

D 275

Boneless pieces of chicken prepared with fresh green herbs and lentils

Murgh Saagwala

D 275

Boneless pieces of chicken marinated in yogurt, spices and herbs and cooked in a spinach puree

Lamb Curries

All curries are served with a portion of rice

Lamb Korma

D 275

Lamb pieces cooked in cashew, coconut and cream sauce

Gosht Lajawab

D 275

Pieces of lamb cooked in onion gravy and garnished with cream

Rogan Josh

D 275

Boneless pieces of lamb cooked in a special Kashmiri sauce, speciality of the Kashmir region

Gosht Kolapuri (spicy)

D 275

Boneless pieces of lamb marinated in yogurt, cooked in a spicy onion based sauce

Gosht Indaloo (spicy)

D 275

Goan style lamb cooked in a hot and spicy sauce with a touch of vinegar

Bhoona Gosht

D 275

Semi dry preparation of lamb cooked with onions and tomatoes

Fish & Prawn Curries

All curries are served with a portion of rice

Fish Masala D 250
Boneless pieces of fish in a sauce of fresh tomatoes, garlic and ginger

Fish Madras D 250
Boneless pieces of fish in a coconut and onion based sauce

Goan Fish Curry D 250
Boneless pieces of fish cooked in a spicy sauce with coconut, garlic, ginger and dry Kashmiri chillies

Prawn Makhanwala D 275
Tandoori prawns cooked in butter and tomato gravy

Prawn Lahori D 275
Prawns cooked in a spicy onion and tomato gravy

Prawn Korma (mild) D 275
Prawns smothered in a rich almond and cream sauce

Vegetarian Curries

Diwaani Handi D 250
An assortment of vegetables cooked in a cream and cashew sauce

Vegetable Korma (mild) D 250
Mixed vegetables cooked in a cream and almond sauce

Mava Kofta Curry D 250
The Chef's idea of presenting homemade cheese in a delicious sauce with almonds, cashews and cream

Nawaabi Paneer D 250
Cubes of cottage cheese cooked in a rich spiced gravy, garnished with nuts

Vegetable Jaipuri D 250
Garden fresh vegetables cooked with homemade cheese, mushrooms, onions and tomatoes

Aloo Gobi D 250
A selection of fresh cauliflower and potatoes cooked in a tomato and onion gravy

Paneer Tikka Masala D 250
Cubes of barbecued cottage cheese cooked in a spicy sauce

Masaledaar Chole D 250
Chickpeas cooked in a spicy onion sauce

Dahl Fry D 225
Yellow lentils stir-fried with onion and tomatoes

Palak Kofta D 250
Koftas made of cottage cheese cooked in a spinach gravy

Sabzi Balti D 250
Mixed vegetables cooked in an onion and garlic flavoured sauce

Biryani & Rice

Vegetable Biryani (served with masala sauce) D 250
Fragrant basmati rice cooked with mixed vegetables and nuts

Dum Biryani (chicken/lamb/shrimps) D 275
Basmati rice cooked in a traditional Hyderabad style and flavoured with rich saffron and a selection on spices

Kashmiri Pulao (served with masala sauce) D250
Basmati rice and vegetables cooked in spices, fruits and nuts

Pilau Rice D 75

Basmati rice flavoured with spices.

Basmati Rice D 40

Naan Bread

Plain Naan D 40

Butter Naan	D 50
Garlic Naan	D 50
Cheese Naan	D 50
Chilly Garlic Naan	D 60
Mint Naan	D 50
Peshawari Naan	D 75
Keema Naan <i>Stuffed with minced meat</i>	D 90
Tandoori Roti	D 40
Stuffed Paratha	D 75

Desserts

Plain Yoghurt	D 30
Kachumbar Raita <i>Yoghurt with cucumber, tomato and onion</i>	D 40
Pineapple Raita <i>Yoghurt with pineapple</i>	D 50
Aloo Raita <i>Yoghurt with potatoes</i>	D 40
Gulab Jamun (served hot)	D 100
Malai Kulfi <i>Traditional Indian ice cream flavoured with dry fruits, cardamom and saffron</i>	D 100
Ice cream (choice of flavours)	D 100

Coconut Banana Halwa D 100
Sliced coconut and banana cooked with milk and nuts

Specials board also available in the restaurant

Drinks

Soft Drinks

Coca cola, Sprite, Fanta D 25
Soda, Tonic, Fruit Cocktail D 25
Diet Coke D 40

Fruit Juices

Orange, Pineapple, Tomato, Apple D 40

Water, Tea & Coffee

Mineral Water (large) D 50
Mineral Water (small) D 25
Coffee D 40
Masala Tea D 50
Irish Coffee D 150

Beers

Julbrew D 40
Heineken, Becks D 60
Stella D 60

Spirits

Black label, Chivas Regal D 100
Red label, J.B, Jack Daniels D 75
Gin, Bombay Sapphire, Rum, Vodka D 75
Martini Red/ White, Tequila D 75
Cinzano Red/ White, Campari, Pastis D 75

Liquors

Baileys Irish Cream, Drambui D 100
Grand Marnier D 100
Cointreau, Kahlua D 75

Cognac & Brandy

Remy Martin D 100

