

Vegetarian Kebab

PUNJABI PANEER TIKKA \$98
A shashlik of chargrilled Indian Cottage cheese

BHARWAN TANDOORI ALOO \$98
Stuffed potato mixed nuts homemade paneer w/ yogurt & mustard oil

KAJU MUTTER KI SHAMMI KEBAB \$98
Traditional cashew & minced green peas kebab layered w/ delicate homemade cheese

TANDOORI KHUMB \$98
Chargrilled fresh mushroom flavored w/ royal cumin & nutmeg

Non Vegetarian Kebab

TANDOORI LAMB CHOP \$188
Rare delicacy of new Zealand lamb chop touch of roasted ginger in tandoor

PUDINA NEZA KA MURGH TIKKA \$128
Tender chicken pieces marinated w/ fresh mint, green chilli & indian spices

BHUNA MURG KA TIKKA \$128
Chicken leg boneless marinated w/ brown garlic, cashewnut, brown onion & saffron

BABARI SEEKH KEBAB \$138
Delicately flavored ground chops color pepper & lamb skewers grilled on open coal BBQ

JASHAN E' KHAS (FISH) \$148
Chunks of mackerel fish spiked w/ freshly India herbs grilled in tandoori

GRILLED NAWABI KING PRAWNS (Per piece) \$78
King prawns marinated w/ pickle masala & roasted in clay oven

Biryani

HYDERABDI KACCHE GOSHT KI BIRYANI \$138
Basmati rice cooked in "Dum" w/ fragrant mutton yakhni curry

LUCKNOWI DUM MURGH BIRYANI \$128
This unique recipe is inspired by the Mughals who loved their meat & would season it w/ saffron

SUBZ DUM PUKHT BIRYANI \$98
Basmati rice cooked in "Dum" fragrant vegetable yakhni curry

Side dish:
Yogurt relish raita (cucumber, boondi & Tomato) \$38

Desserts

PAN KI KULFI \$58

GREEN CARDAMOM RASMALAI \$48

TODAY'S SPECIAL!

KEBAB