



Appetizers



Dahi Puri (V)(D)	60
Wheat puffs, masala chickpeas, yoghurt, pomegranate	
Aloo Tikki Chat (V)(D)	65
Crunchy potato, sweet yoghurt, tamarind	
Tangy Prawn Samosa (S)	75
Prawn mince, coastal masala, filo pastry	
Chutney Paneer Tikka (V)(D)	85
Cottage cheese, pickle marinade, tomato jam	
Gassi Chicken Tikka (GF)	105
Tandoori chicken tikka, coriander seeds, coconut, red chili	
Kastoori Lamb Seek Kabab	105
Tandoori cooked lamb, roasted fenugreek leaves, coriander, pickle masala	
Tandoori Prawn (S)(GF)	110
Roasted prawns, chili, coriander, naya garam masala	
Tandoori Lamb Chops (GF)	145
Lamb chops, nutmeg, char smoked spice, aromatic ginger marinade	



Main Course



Dal Makhani (V)(D)	80
Black lentils, tomato, dry fenugreek, butter, cream	
Subz Korma (V)(N)(D)	90
Fresh vegetables, onion and tomato masala, cashew paste	
Laungwala Palak Paneer (V)(D)	100
Spinach puree, cottage cheese, chili oil	
Butter Chicken (GF)(N)	120
Naya spiced tandoori chicken, butter tomato gravy, dry fenugreek leaves	
Fish Bhuna (S)	125
Pan seared fish, onion and tomato masala, crushed spices, fresh pepper	
Daab Chingri (S)	140
Tender coconut and prawn curry	
Lamb Chops Masala (GF, N)	150
Punjabi style robust masala, tandoori lamb chops, char smoked spice	

V – Suitable for Vegetarian, **N** – Contains Nuts, **A** – Contains Alcohol, **S** – Seafood, **D** – Dairy
GF – Gluten Free items are available upon request (dish may contain traces of gluten due to kitchen environment)
All prices are in UAE Dirham's and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax.



Rice, Bread and Sides



Basmati Rice (GF)(V)	25
Steamed long grain basmati rice	
Tandoori Naan (V)	25
Our traditional naan, with choices of: plain butter garlic	
Tandoori Roti (V)	25
For the health conscious, simple and light whole wheat bread	
Kesari Pulao (V)(N)(GF)	40
Saffron perfumed rice, rose water, garam masala	
Kadhai Vegetable Biryani (V)(N)(D)	95
Fresh vegetables, pickled onion masala, pulao rice, coriander	
Achari Murgh Dum Biryani (N)(D)	120
Chicken thighs, pulao rice, fried onion, rose water	
Naya Lamb Biryani (N)(D)	135
Naya spices, biryani rice, fresh mint, toasted nuts	

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Desserts



42.8% Gulab Jamun, Saffron Rabdi Ice Cream (A)(N)(D)	40
Dark rum infused gulab jamun	
Mango and Passion Fruit Kulfi (N)(D)	40
Falooda, basil seeds, pistachio	
Gulkand Rasmalai (N)(D)	55
Fresh berries, almonds	
Seasonal Fruits	55
Seasonal fruit selection, raspberry sorbet	