

## APPETIZERS

- SAKOON SPECIAL SAMOSA** ★ 6  
Potato and peas in pastry shell
- ALOO TIKKI** 8  
Grilled seasoned potato medallions with chutney
- LASOONI GOBI** 7  
Cauliflower tossed with garlic flakes, served in roasted garlic tomato sauce
- AVOCADO JHALMURI** 8  
Rice puffs and avocado layered with mix of onion, tomato, mint and tamarind bouquet
- PANCH PORAN PANEER TIKKA** 11  
Cottage cheese marinated with hang curd, pickle and a blend of Indian spices
- BASIL SEEKH KEBAB** 11  
Minced chicken blended with basil, spices and grilled in tandoor oven
- AMRITSARI FISH** 10  
Deep fried fish coated with gram flour and served with mint chutney

## SOUPS & SALADS

- TOMATO FENNEL SOUP** 8  
Fresh tomato reduction flavored with fennel
- MANGO OLIVE SALAD** 9  
Juliennes of mango, cucumber, olives, bell pepper, olive oil and mint

## TANDOOR

Served with Rice or Naan

- TANDOORI CHICKEN (HALF)** 14  
Roasted chicken on bone with Tandoori masala, served with mint and tamarind chutney
- TANDOORI FISH** 16  
Marinated fish in tandoor, served with mint and tamarind chutney
- ACHARI CHICKEN TIKKA** 16  
Chicken marinated with pickle spices and roasted in tandoor
- KAKORI SEEKH KEBAB** 20  
Ground lamb infused with herbs, jeera and spices
- PESTO SALMON TIKKA** 20  
Salmon fillet flavoured with pesto, herbs, spices and grilled in tandoor

## MEAT ENTRES

Served with Rice or Naan



- MURGH MAKHNI** 16  
Chicken tikka in a creamy tomato sauce
- MURGH CHETTINAD** 16  
Chicken in a peppercorn and fennel chettinad sauce
- MURGH TIKKA MASALA** 16  
Grilled chicken breast in a creamy tomato sauce with bell pepper
- SUNEHRI MURGH** 16  
Chicken in a mild cashew and onion sauce with saffron
- KASHMIRI ROGAN JOSH** 18  
Kashmiri delicacy of lamb in fennel flavored onion gravy
- BHUNA GOSHT** 18  
Lamb with golden onions and spices in a thick sauce
- BOMBAY FISH MASALA** 19  
Fish cooked with onion, tomato, fenugreek and coriander
- GOAN SHRIMP** 20  
Shrimps in delicious Goan style onion sauce with coconut cream


## VEGETARIAN ENTRES

Served with Rice or Naan

DAAL SAKOON  13  
Black lentils simmered with tomato, ginger and garlic

CHANA PINDI   ★ 14  
Rawalpindi style chickpeas tempered with spices


BHINDI DO PIAZZA   14  
Fresh okra tossed with onion, tomato and spices

SAAG PASAND SE  15  
Spinach with spices, choice of cheese/potato/corn/peas.

ADRABI ALOO GOBHI   14  
Cauliflower, potatoes and ginger cooked with seasoned spices

SHAM SAVERA KOFTA 15  
Spinach dumplings stuffed with cheese, dry fruits, served in tomato sauce

PANEER BUTTER MASALA  16  
Butter infused tomato sauce cottage cheese, finished with fenugreek

PANEER PESHAWARI  16  
Cottage Cheese with onion and bell peppers simmered in spices

## BREADS

Unleavened flour breads baked in clay oven

PLAIN NAAN 3

GARLIC NAAN 4

PESTO NAAN 5

Stone Ground whole-wheat bread

TANDOORI ROTI 3

LACHHA PARATHA 5

Stuffed Kulcha

POTATO & PEAS KULCHA 5

ONION KULCHA 5

BREAD BASKET 11

Lacha Paratha, Plain Naan and Garlic Naan

## BIRYANI & RICE

Pot sealed basmati rice biryani with aromatic herbs and spices, accompanied with raita

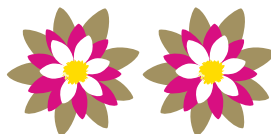
SUBZ DUM BIRYANI 16

CHICKEN DUM BIRYANI 18

LAMB DUM BIRYANI 19

SAFFRON RICE 4

Long grained Basmati Rice with Saffron



GLUTEN FREE



VEGAN



JAIN OPTION

ABOVE OPTIONS AVAILABLE ON SPECIAL REQUEST.  
SOME DISHES MAY CONTAIN NUTS OR DAIRY PRODUCTS.  
15% GRATUITY +TAX WILL BE ADDED TO PARTIES OF 6 OR MORE.