














## APPETIZERS

- AVOCADO JHALMURI   9  
Rice puffs and avocado layered with mix of onion, tomato, mint and tamarind bouquet
- CHAAT PAPADI 8  
Crunchy papadi, sweet yogurt, tamarind and mint chutney
- SAKOON SPECIAL SAMOSA 7  
Potato and peas in pastry shell
- ALOO TIKKI  8  
Grilled seasoned potato medallions with chutney
- LASOONI GOBI   8  
Cauliflower tossed with spiced garlic tomato sauce
- DAHI KE KABAB  9  
Hung yogurt infused with roasted cumin, coriander, ginger and red onions
- PANCH PORAN PANEER TIKKA  14  
Cottage cheese marinated with hang curd and pickle based five spices
- MINT MURGH TIKKA  13  
Chicken cubes marinated in fresh mint, hang curd finished in the clay oven
- BASIL SEEKH KEBAB  13  
Spices ground chicken kebab with fresh basil baked in the clay oven
- AMRITSARI FISH 12  
Deep fried fish coated with gram flour and served with mint chutney
- TANDOORI TRIPLE PLAY  16  
Combination of triple grilled delicacy, Mint Murgh Tikka, Basil Seekh Kebab and Seasoned Fish







## SOUPS & SALADS

- TOMATO FENNEL SOUP   8  
Fresh tomato reduction flavored with fresh fennel
- MULLIGATAWANY SOUP  9  
Specialty South Indian lentil soup spiced with Cochin pepper corns and chicken broth
- MANGO OLIVE SALAD  9  
Juliennes of mango, cucumber, olives, bell pepper, olive oil and mint


















## TANDOOR SE

- TANDOORI VEGGIES  17  
Herbs marinated cauliflower, bell pepper, onion, paneer and pineapple
- SOUFIA PANEER  19  
Cottage cheese marinated with fennel & Indian spices
- TANDOORI CHICKEN (HALF)  17  
FULL 24  
Roasted chicken on bone with special blend of spices
- ACHARI CHICKEN TIKKA  19  
Chicken marinated with pickle and blend of spices
- TANDOORI FISH  19  
Marinated fish blended with spices
- PESTO SALMON TIKKA  23  
Salmon fillet flavoured with pesto, herbs and spices
- SAMUDRI PRAWN  25  
Tiger Prawns marinated in yogurt and spices
- KAKORI SEEKH KABAB  24  
Ground lamb infused with herbs and spices
- LAMB KI CHAPEN  29  
Lamb chop with flavour of Indian spices
- SAKOON SPECIAL MIX GRILL 29  
Lamb chop, shrimp, achari chicken tikka and seekh kebab on a hot sizzler platter

## LAMB & SEAFOOD

- KASHMIRI ROGAN JOSH  20  
Kashmiri delicacy of lamb in fennel flavored onion gravy
- GOSHT MALABAR  20  
Lamb simmered in coconut milk with mustard seeds and spices
- BHUNA GOSHT/GOAT  20  
Lamb/Goat with golden onions and spices in a thick sauce
- BOMBAY FISH MASALA  20  
Fish cooked with onion, tomato, fenugreek and coriander
- MEEN MOLIE  21  
Traditional Kerala Fish, shrimp curry cooked in coconut milk, onion and curry leaf
- GOAN SHRIMP  22  
Shrimps in delicious Goan style onion sauce with coconut cream







## VEGETARIAN

|   |    |
|---|----|
| DAL SAKOON   | 17 |
| Black lentils simmered with tomato, ginger and garlic   |    |
| DAL TARKA   ★       | 17 |
| Yellow lentils with onion, tomato and spices  |    |
| CHANA PINDI   ★     | 17 |
| Rawalpindi style chickpeas tempered with spices   |    |
| BHINDI DO PIAZZA    | 17 |
| Fresh okra tossed with onion, tomato and spices   |    |
| SAAG PASAND SE   | 18 |
| Spinach w/ choice of cheese/potato/corn/lotus seed  |    |
| ADRABI ALOO GOBHI   | 17 |
| Cauliflower, potatoes cooked with ginger and spices   |    |
| SUBZ JALFREZI    | 18 |
| Farm fresh vegetables tossed in homeground spices with onion and tomato sauce   |    |
| ACHARI BAIGAN   | 18 |
| Baby eggplant with tomato, onion and pickle spices  |    |
| SHAM SAVERA KOFTA   | 18 |
| Spinach dumplings stuffed with cheese, dry fruits, served in tomato sauce   |    |
| PHOOL MAKHANE KI SABZI   | 19 |
| Lotus seeds, cottage cheese, green peas in a cashew nut sauce   |    |
| SHAHI PANEER   | 19 |
| Fresh cottage cheese cubes cooked in onion, yogurt and cashew nut sauce   |    |
| PANEER PESHAWARI   | 19 |
| Cottage Cheese with onion and bell peppers simmered in spices   |    |
| PANEER BUTTER MASALA   | 19 |
| Spiced butter tomato sauce cooked with Paneer   |    |

## BIRYANI & RICE

|  |    |
|--|----|
| Pot sealed basmati rice biryani with aromatic herbs and spices, accompanied with raita |    |
| SUBZ DUM BIRYANI   | 19 |
| CHICKEN DUM BIRYANI  | 20 |
| LAMB DUM BIRYANI   | 21 |
| GOAT DUM BIRYANI   | 21 |
| SAFFRON RICE   | 5  |
| COCONUT RICE   | 6  |

## POULTRY

|  |    |
|--|----|
| MURGH SAKOON        | 18 |
| Chicken cooked with golden onions and spices   |    |
| MURGH CHETTINAD     | 18 |
| Chicken in a peppercorn and fennel Chettinad sauce   |    |
| MURGH ANARKALI      | 19 |
| Chicken in a onion cashew nut sauce  |    |
| SUNEHRI MURGH       | 19 |
| Chicken with spiced onion, tomato and yogurt sauce   |    |
| MURGH MAKHNI        | 19 |
| Grilled Chicken tikka cooked in a tomato butter sauce  |    |
| MURGH TIKKA MASALA  | 19 |
| Grilled chicken breast cooked in creamy tomato sauce with bell pepper                                  |    |

## BREADS

|  |    |
|--|----|
| Unleavened flour breads baked in clay oven |    |
| PLAIN NAAN                                 | 4  |
| GARLIC NAAN                                | 5  |
| PESTO NAAN                                 | 6  |
| Stone Ground whole-wheat bread             |    |
| TANDOORI ROTI                              | 4  |
| ROOMALI ROTI                               | 9  |
| LACHHA PARATHA                             | 5  |
| Stuffed Kulcha                             |    |
| POTATO & PEAS KULCHA                       | 6  |
| ONION KULCHA                               | 6  |
| CHEESE KULCHA                              | 7  |
| BREAD BASKET                               | 13 |
| Lacha Paratha, Plain Naan and Garlic Naan  |    |

## ACCOMPANIMENTS

|                 |   |
|-----------------|---|
| SUBZ RAITA      | 5 |
| PINEAPPLE RAITA | 6 |
| ROASTED PAPAD   | 5 |
| MIXED PICKLE    | 4 |
| GREEN SALAD     | 5 |



GLUTEN FREE



VEGAN



JAIN OPTION

ABOVE OPTIONS AVAILABLE ON SPECIAL REQUEST.  
SOME DISHES MAY CONTAIN NUTS OR DAIRY PRODUCTS.  
18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.