










Appetizers

- AVOCADO JHALMURI** 7.9
Rice puffs and avocado layered with mix of onion, tomato, mint and tamarind bouquet
- RAAJ KACHORI** 8.9
Crunchy poori stuffed with dal mot, potato, papri, chana, sweet yogurt and tamarind mint chutney
- PUCHKA** 6.9
Pani puri stuffed with tamarind, yogurt and mint
- CUT MIRCHI**     7.9
Chilli stuffed with potato and spices, coated with flour
- SAKOON SPECIAL SAMOSA**  6.9
Potato and peas in pastry shell
- LASOONI GOBI**   7.9
Cauliflower tossed with garlic flakes, served in roasted garlic tomato sauce
- CHOWNK KI TIKKI**  8.9
Grilled seasoned potato and green peas medallions with chutney
- DAHI KE KABAB** 8.9
Hung Yogurt infused with roasted cumin, coriander, ginger & red onions
- LAHORI PANEER TIKKA**  10.9
Cottage cheese marinated with hang curd and a blend of Indian spices
- SCALLION MURGH TIKKA**  10.9
Chicken cubes marinated in scallion sauce finished in the clay oven
- APRICOT SEEKH KEBAB**  10.9
Spices ground chicken kebab with fresh basil baked in the clay oven
- KARARI MACHI** 9.9
Deep fried fish coated with gram flour
- TANDOORI TRIPLE PLAY**  11.9
Combination of triple grilled delicacy, Scallion Murgh Tikka, Apricot Seekh Kebab and Seasoned Fish







Soups & Salads

- CORN & ASPARAGUS**  8.9
Corn and Asparagus with basil, roma tomatoes, salt and pepper with olive oil
- TOMATO BASIL**  8.9
Fresh tomato reduction flavored with fresh basil
- MURGH YAKHNI**  8.9
Chicken stock mildly spiced and served with the crunch of almond
- MANGO OLIVE SALAD**  8.9
Juliennes of mango, cucumber, olives, bell pepper, olive oil and mint
- STREET CORN SALAD**  8.9
Corn marinate with bell pepper, red onion, cilantro, onion, jalapeño with olive oil
- AVOCADO CHICKEN SALAD**  9.9
Avocado, cucumber, onion, roasted chicken with lemon juice and olive oil















Tandoor

- TANDOORI VEGGIES**  15.9
Herbs marinated cauliflower, bell pepper, onion, paneer and pineapple
- SOUFIA PANEER**  16.9
Cottage cheese marinated with fennel & indian spices and roasted in tandoor
- BHATTI DA MURGH (HALF)**  15.9
Chicken marinated with exotic spiced yogurt and anardana completed to a crisp and roasted in tandoor
- FULL** 20.9
- ACHARI MURGH TIKKA**  17.9
Chicken marinated with pickle spices and roasted in tandoor
- SHAHI SEEKH KEBAB**  19.9
Ground lamb infused with herbs, shahi jeera and spices
- MINT LAMB CHOP**  26.9
Lamb chop absorb the flavour of indian spices and fresh mint and grilled in tandoor
- PESTO SALMON TIKKA**  21.9
Salmon fillet flavoured with pesto, herbs, spices and grilles in tandoor
- LAL MIRCH SEA BASS TIKKA**  27.9
Sea bass marinated with in yoghurt, deggi mirch and indian spices roasted in tandoor
- SAMUDRI JHINGA**  22.9
Tiger Prawns marinated in yogurt and spices, served with tomato chutney
- SAKOON MIXED GRILLED** 27.9
House speciality lamb chops, shrimps, achari chicken tikka and seekh kebab served with chef's special dal and naan

Seafood

- GRILLED FISH**  19.9
Grilled Fish breast served over rice and vegetables
- FISH MAHI**  19.9
Fish cooked with onion, tomato, fenugreek and coriander
- MEEN MOLIE**  19.9
Traditional Kerala Fish, shrimp curry cooked in coconut milk, onion and curry leaf
- GOAN SHRIMP**  21.9
Shrimps in delicious Goan style onion sauce with coconut cream
- CHEEMA JHINGA**  24.9
King prawns cooked with curry leaf, mustard seeds, onion, tomato and coconut milk
- MASALENDAR LOBSTER**  30.9
Lobster cooked with onion, tomato and Indian spices














Vegetarian Entrées

DAL SAKOON 	14.9
Black lentils simmered with tomato, ginger and garlic	
DAL TARKA   ★	14.9
Yellow lentils with onion, tomato and spices	
CHANA PINDI   ★	14.9
Rawalpindi style chickpeas tempered with spices	
MIXED TARKARI  	15.9
Fresh veggies with onion, tomato and spices	
JAIPURI BHINDI  	15.9
Fresh okra tossed with onion, tomato and spices	
SAAG PASAND SE 	15.9
Spinach with spices, choice of cheese/potato/corn/lotus seeds	
TOMATO ALOO GOBHI  	15.9
Cauliflower and Tomatoes cooked with seasoned spices	
PANEER PESHAWARI 	16.9
Cottage Cheese with onion and bell peppers simmered in spices	
PHOOL MAKHANE KI SABZI 	16.9
Lotus seeds, cottage cheese, green peas in a cashew nut sauce	
AWADHI KOFTA	16.9
Cottage cheese dumplings with raisins in a cashew nut sauce	
MIRCHI BAIGAN KA SALAN	16.9
Eggplant, Peppers, sesame, peanut in a thick sauce	

Breads

Unleavened flour breads baked in clay oven	
PLAIN NAAN	3
GARLIC NAAN	4
ROSEMARY NAAN	5
PESTO NAAN	5
KASHMIRI NAAN	6
Stone Ground whole-wheat bread	
TANDOORI ROTI	3
ROOMALI ROTI	7
LACHHA PARATHA	4
Stuffed Kulcha	
POTATO & PEAS KULCHA	6
ONION KULCHA	6
CHEESE KULCHA	6
BREAD BASKET	10
Lacha Paratha, Plain Naan and Garlic Naan	

Meat Entrées

TARI WALA KUKKAD 	16.9
Traditional home style cooked Cornish game hen	
MURGH ROYAL 	16.9
Grilled chicken over broccoli thick sauce	
MURGH KHARAMANI 	16.9
Grilled chicken breast with apricot in a thick onion and tomato gravy	
MURGH MAKHNI 	16.9
Chicken tikka in a creamy tomato sauce	
MURGH TIKKA MASALA 	16.9
Grilled chicken breast in a creamy tomato sauce with bell pepper	
SUNEHRI MURGH 	16.9
Chicken in a mild cashew and onion sauce with saffron	
MURGH CHETTINAD 	16.9
Chicken in a peppercorn and fennel chettinad sauce	
KASHMIRI ROGAN JOSH 	18.9
Kashmiri delicacy of lamb in fennel flavored onion gravy	
GOSHT MALABAR 	18.9
Lamb simmered in coconut milk with mustard seeds and spices	
LAMB VINDALOO  	18.9
Lamb cooked with vinegar, hot chilies and spices	
SAAG GOSHT 	18.9
Lamb cooked with spinach and Indian spices	
BHUNA GOSHT 	18.9
Lamb with golden onions and spices in a thick sauce	
NALLI NIHARI	20.9
Mutton shanks in a golden onion stew sauce	

Biryani & Rice

Pot sealed basmati rice biryani with aromatic herbs and spices, accompanied with raita	
SUBZ BIRYANI	16.9
HYDERABADI MURGH BIRYANI	17.9
CHICKEN BIRYANI	18.9
LAMB BIRYANI	19.9
SAFFRON RICE	3.9
COCONUT RICE	4.9
TAMARIND RICE	4.9

Accompaniments

SUBZ RAITA	3.9
SPINACH WALNUT RAITA	4.9
ROASTED PAPAD	3.9
MIXED PICKLE	2.9



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.