

Starters

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1	PANEER TIKKA <i>Home-made cottage cheese marinated in yogurt cream sauce and turmeric, cardamom, roasted in grill oven.</i>	150	695
2	VEG PAKORA 🌶️ <i>Fresh vegetables sliced, coated in gram flor and deep fried.</i>	150	495
3	CHILLI PANEER 🌶️ <i>Home-made cottage cheese, deep fried and cooked in chilli sauce with bell pepper, onion, pineapple.</i>	150	595
4	KAJU MASALA 🌶️ <i>Deep fried cashew nut, cherry tomato, dry fruits, avocado, onion.</i>	150	595
5	CHILLI CHICKEN (8 pcs) 🌶️ <i>Chicken pieces, deep fried and cooked with pineapple, cashew nut and chilli sauce, bell pepper, onion.</i>	200	595
6	PRAWN COCKTEIL or SCALLOPS 🌶️ <i>Fresh prawns or scallops, served in sweet tamarind chilli sauce with avocado, orange.</i>	150	950/1500
7	CHILLI PRAWN (8pcs) 🌶️ <i>Fresh tiger prawns, deep fried and cooked in mango chilli sauce and dry mango.</i>	200	950
8	PANEER PAKORA (6 pcs) <i>Home-made cottage cheese pieces, coated in gram flour and deep fried.</i>	200	695
9	FISH PAKORA white fish (5pcs) <i>Fish pieces, marinated in indian spices and deep fried. Served with avocado.</i>	200	995
10	COCO CHILLI SCALLOPS (5pcs) <i>Fresh scallops cooked in coconut chilli sauce and fresh orange.</i>	150	1495
11	PRAWN TIKKA <i>Fresh prawn marinated in yogurt cardamom turmeric, roasted in oven.</i>	200	850

Service charges (10%) are not included.

🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️ Very hot 🌶️🌶️🌶️🌶️ Very very hot 🌶️🌶️🌶️🌶️🌶️ Very very very hot

