# INDIAN DELIGHT

## MULTI CUISINE RESTAURANT

# MENU

HALAL FOOD CERTIFIED
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HALAL FOOD
100% CERTIFIED

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INDIAN DELIGHT
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# SOUPS



## NON-VEG

**01. CHICKEN MANCHOW SOUP** ..... **6.99**

Manchow soup is a highly popular, dark-brown indo chinese soup known for its rich garlicky and spicy flavour loaded with finely chopped vegetables, always serve with a crunchy topping of crispy fried noodles.

**02. CHICKEN LEMON CORIANDER** ..... **6.99**

A bright zesty and nourishing clear broth packed with fresh cilantro and vibrant citrus it is typically made by simmering shredded chicken, ginger, garlic stock finishing with freshly squeezed lemon juice.

**05. SEA FOOD BISQUE** ..... **6.99**

A luxurious, creamy french-style soup thickened with a savory Shellfish reduction it features tender bites of lobster, shrimp, and crab gently simmered with aromatic vegetables finished with swirl heavy cream.

## VEG

**03. TOMATO DHANIA SHORBA** ..... **6.99**

A tomato dhania shorba is a fragrant, comforting Indian-style tomato and coriander soup infused with whole spice, naturally light tangy it serves as an excellent warm appetizer.

**04. VEG LEMON CORIANDER** ..... **6.99**

A bright zesty and nourishing clear broth packed with fresh cilantro and vibrant citrus it is typically made by simmering shredded chicken, ginger, garlic stock finishing with freshly squeezed lemon juice.

**06. VEG HOT & SOUR SOUP** ..... **6.99**

A bright zesty and nourishing clear broth packed with fresh cilantro and vibrant citrus it is typically made by simmering shredded chicken, ginger, garlic stock finishing with freshly squeezed lemon juice.

# APPETIZERS



## NON-VEG

07. **CHICKEN CHILLY DRY** ..... 13.99

Chilli chicken is a popular indo-chinese dish featuring crispy, marinated chicken bites tossed in a fiery, tangy, and slightly sweet sauce. Sauted with garlic, onions, and bell peppers it is served Either dry as an appetizer or as a rich gravy.

08. **SCHEZWAN CHICKEN WINGS(CHILLY)** 10-piece wings ..... 15.99

Our schezwan chicken wings, tossed in a fiery, indo-chinese glaze. fried to crispy perfection and generously coated in a spicy, tongue-tingling sauce, these wings deliver a bold punch of flavor balanced by fragrant garlic and ginger.

09. **CHICKEN 65** ..... 13.99

Chicken 65 is a popular South Indian chicken appetizer made by deep frying marinated chicken with curry leaves and green chilies.

10. **CHICKEN LOLLYPOP SCHEZWAN/CHILLY S** ..... 15.99

A schezwan chicken lollypop in chilli sauce is a spicy indo-chinese appetizer featuring crispy deep fried chicken drumettes coated in a fiery blend of pungent garlic, hot red chillies, and rich schezwan paste. chicken lolly pop is made from drumsticks that are cut and shaped like a lollipop the coated in a spiced gram flour (cornflour ) batter and deep-frying until shatteringly crisp.

11. **CHICKEN KOLIWADA /PRAWNS** ..... 14.99

Chicken Koliwada is a crispy, deep-fried Mumbai appetizer originating from the city's Koli fishing settlements. It features bite-sized chicken pieces marinated in a spiced batter of gram flour (besan), red chili, and carom seeds (ajwain), then fried until golden brown.

12. **GOAT PEPPER FRY (CHICKEN/LAMB)** ~~21.99/22.99/19.99~~

Goat pepper fry (often called mutton pepper fry in India) is a highly spiced, dry-style South Indian starter. Tender, bite-sized goat pieces are slow-cooked with aromatic spices, then stir-fried with onions, curry leaves, and a generous amount of freshly crushed black pepper until the meat is richly coated.

13. **CHICKEN MAGESTIC** ..... 14.99

Chicken Majestic is a popular Hyderabadi dry appetizer featuring tender, bite-sized chicken strips that are marinated in buttermilk and spices, deep-fried until crispy, and tossed in a tangy, spiced yogurt sauce. It perfectly balances heat, creaminess, and Indo-Chinese flavors.

14. **TAWA KING FISH** ..... 25.99

A tawa king fish starter (commonly made withThick king fish steaks are marinated in bold Indian spices, lightly pan-seared on a traditional flat griddle (tawa), and served with fresh lemon wedges. It offers a perfect balance of a crispy exterior and tender, flaky flesh.

15. **PRAWNS SALT AND PEPPER** ..... 20.99

Salt and pepper prawns are a popular, dry-fried Cantonese seafood dish featuring crispy, bite-sized prawns tossed in a vibrant, savory seasoning. The defining flavor profile balances the heat of crushed black or Szechuan peppercorns with the sharpness of sea salt, complemented by aromatic additions like garlic, chili, and spring onions.

16. **HONEY CHILLI CHICKEN** ..... 10.99

It's a popular Indo-Chinese starter made with crispy chicken tossed in a sweet & spicy sauce.

## VEG

17. **MALAI BROCCOLI TIKKA** ..... 14.99
Tender broccoli florets marinated in a creamy blend of cheese, yogurt, and mild spices, then grilled in the tandoor until lightly golden.

18. **GOBI MANCHURIAN** ..... 12.99
Gobi Manchurian is a popular Indo-Chinese appetizer featuring crispy, batter-fried cauliflower florets (gobi) tossed in a sticky, umami-rich sauce. It balances bold Indian aromatics like ginger, garlic, and green chilies with classic Chinese seasonings like soy sauce and vinegar.

19. **CHILLY PANEER** ..... 11.99
Chilli paneer is a popular Indo-Chinese appetizer or main course. It features cubes of crisp, batter-fried paneer (Indian cottage cheese) tossed in a sticky, spicy, and tangy sauce made with soy sauce, vinegar, and chili sauce.

20. **SAMOSA VEG** ..... 6.99
A vegetable samosa is a crispy, deep-fried triangular pastry filled with a savory mixture of spiced potatoes, peas, onions, and lentils. The golden, flaky crust is typically made from all-purpose flour, water, and carom seeds. It is served hot with sweet or spicy chutneys.

21. **ONION PAKORA** ..... 8.99
Onion pakodas (also known as pakoras or kanda bhaji) are classic Indian fritters made by tossing thinly sliced onions in a spiced gram flour (besan) batter and deep-frying until shatteringly crisp.

22. **HONEY CHILLI POTATO** ..... 10 .99
Honey chilli potatoes are a popular Indo-Chinese appetizer featuring crispy, golden-fried potato fingers tossed in a sticky, sweet, and spicy sauce. They are finished with a rich garlic flavor, a touch of vinegar for tang, and garnished with toasted sesame seeds and fresh spring onions.

23. **VEG MANCHURIAN** ..... 12.99
Veg Manchurian is a staple Indo-Chinese dish made of deep-fried vegetable dumplings tossed in a thick, savory, sweet, and tangy sauce.

24. **VEG GALOUTI** ..... 12.99
A Veg galouti kebab is a melt-in-the-mouth, vegetarian version of the famous Awadhi meat kebab. The word galouti means "soft" or "melt in the mouth". It is typically made using mashed kidney beans (rajma), soya granules, or paneer mixed with ground aromatic spices, and is shallow-fried in ghee.

25. **HARA BHARA KEBAB** ..... 12.99
Hara Bhara kabab is a popular Indian vegetarian appetizer that translates to "full of greens". Made by combining spinach, green peas, and mashed potatoes, the mixture is seasoned with aromatic spices, shaped into small patties, and shallow-fried or air-fried until the outside is crispy and the inside is soft. 1.

26. **BEETROOT SHAMI KEBAB** ..... 12.99
A corn cheese samosa is a crispy, modern snack filled with sweet corn, gooey melted cheese, and mild spices. Key ingredients include boiled sweet corn, mozzarella or processed cheese, and finely chopped capsicum or onions wrapped in pastry sheets.

27. **VEGETABLE CRISPY** ..... 10.99
Crispy Veg is a popular Indo-Chinese starter made with mixed vegetables like cauliflower, capsicum, and baby corn. The vegetables are coated in a flour batter, deep-fried until crunchy, and tossed in a spicy, tangy sauce.

# TANDOORI APPETIZERS

## NON-VEG

28. **CHICKEN TIKKA** ..... 18.99
Chicken tikka is a popular North Indian dish made of boneless chicken chunks marinated in spiced yogurt and grilled.

29. **LAMB SEEKH KEBAB** ..... 25.99
Lamb seekh kebab is a popular South Asian appetizer featuring spiced minced meat molded onto skewers and grilled, made with key ingredients like ground lamb, ginger-garlic paste, and fresh herbs.

30. **MALAI CHICKEN TIKKA** ..... 20.99
Chicken malai tikka is a mild, rich, and creamy North Indian appetizer made with boneless chicken pieces marinated in yogurt, cream, cheese, and mild spices, then grilled or pan-seared.

31. **TANDOORI PRAWNS** ..... 19.99
Tandoori prawns are a spicy, smoky Indian appetizer made with large prawns coated in thick yogurt, lemon juice, and bold tandoori spices. Key ingredients include Kashmiri chili powder, ginger-garlic paste, and mustard oil, cooked quickly by grilling or pan-searing.



32. **HARIYALI CHICKEN TIKKA** ..... 19.99
Chicken hariyali tikka is a popular Indian starter made with boneless chicken pieces soaked in a bright green paste of fresh herbs, yogurt, and spices, then cooked until tender and slightly charred.

33. **TANDOORI FISH(POMPANO)** ..... 26.99
A tandoori fish starter is a smoky, spicy Indian appetizer featuring firm fish chunks or whole fish coated in yogurt and rich spices, then grilled.

34. **TANDOORI CHICKEN** ..... 25.99
Tandoori chicken is a famous Indian dish made with chicken, thick yogurt, and bold spices. It is traditionally cooked and grilled a clay oven called a tandoor.

35. **MIX GRILL INDIAN DELIGHT** ..... 29.99
An Indian mixed grill starter is a vibrant, smoky platter combining tandoori chicken, chicken tikka, and seekh kebabs, malai hariyali and sea food.

36. **CHICKEN BLANKET KABAB** ..... 25.99
Blanket kabab is smoky, traditional Punjabi chicken starter featuring chicken pieces marinated twice in hung curd, pungent spices, and roasted onion paste, then grilled over charcoal.

37. **CHICKEN SEEKH KEBAB** ..... 20.99
Chicken seekh kebab is a popular Indian appetizer made of minced chicken, aromatic herbs, and warm spices shaped into cylinders and traditionally grilled.

38. **TANDOORI LAMB CHOP** ..... 27.99
Succulent lamb chops marinated in aromatic spices and yogurt, then char-grilled to perfection for a smoky, tender, and flavorful Indian-style delicacy.

39. **MURG BHATTI** ..... 25.99
Bhatti ka murgh is a smoky, traditional Punjabi chicken starter featuring chicken pieces marinated twice in hung curd, pungent spices, and roasted onion paste, then grilled over charcoal.

# VEG MAIN COURSE

## CURRIES

41. **YELLOW DAL TADKA** ..... 13.99
Yellow dal tadka is a classic Indian lentil dish made with toor dal or moong dal, cooked until soft, and finished with a hot oil or ghee tempering of garlic, cumin, and red chilies.

42. **BHINDI DO PYAZA** ..... 14 .99
Bhindi do pyaza is a popular North Indian semi-dry side dish made with fresh okra (bhindi) and a generous amount of onions cooked in two distinct ways.



43. **VEG CHATPATA** ..... 14.99
A flavorful mix of fresh vegetables tossed with aromatic Indian spices, herbs, and tangy sauces, cooked to perfection for a deliciously spicy and zesty taste.

44. **METHI MALAI MUTTAR** ..... 15.99
Green peas cooked in rich, creamy sauce with aromatic fenugreek leaves and mild Indian spices, creating a smooth, flavorful, and comforting curry.

45. **DAL PALAK** ..... 15.99
Dal palak is a healthy Indian dish made with dal palak Recipe (lentils), fresh spinach (palak), and aromatic spices.

46. **DAL FRY** ..... 14.99
Dal fry is a classic, comforting Indian lentil dish made by simmering soft-cooked toor dal in a spiced onion-tomato ghee masala.

47. **DAL MAKHANI** ..... 14.99
Dal makhani is a dish originating in the Punjab region. A relatively modern variation of traditional lentil dishes, it is made with urad dal and other pulses, and includes butter and cream.

48. **PANEER TIKKA MASALA** ..... 17.99
Paneer butter masala is a rich, creamy, and mildly sweet North Indian curry featuring soft cottage cheese cubes in a velvety tomato, butter, and cashew gravy.

49. **CHANA MASALA** ..... 14.99
Chana masala is a popular South Asian chickpea curry featuring tender garbanzo beans in a savory, spicy, and tangy tomato-onion sauce.

50. **VEG KOLHAPURI** ..... 16.99
A hearty mix of vegetables cooked in a rich, spicy Kolhapuri masala with aromatic herbs and traditional Indian spices.

51. **KAJU CURRY** ..... 17.99
Roasted cashews simmered in a rich, creamy gravy with aromatic Indian spices, creating a mildly sweet, nutty, and flavorful cu.

52. **SHAHI PANEER** ..... 18.99
Shahi paneer is a rich, royal North Indian dish made with soft paneer cubes in a thick, creamy gravy of yogurt, cream, and ground nuts. The name means "royal paneer". It has a mild, slightly sweet taste. 2.

53. **LASOONI PALAK** ..... 17.99
Lasooni palak is a popular North Indian vegetarian curry made with smooth puréed spinach and a heavy, aromatic tempering of garlic.

54. **MATAR PANEER** ..... 17.99
Matar paneer is a classic North Indian vegetarian dish made with soft Indian cottage cheese cubes and sweet green peas simmered in a rich, spiced onion and tomato gravy.

55. **VEG NAZARA** ..... 17.99
Colorful mix of fresh vegetables and paneer cooked in a rich, creamy gravy with mild Mughlai spices.

56. **VEG MALABAR** ..... 14.99
It is a popular North Indian appetizer featuring cubes of paneer (Indian cottage cheese) marinated in a robust, tangy blend of yogurt and traditional pickling spices skewered with onions and bell peppers, it is grilled or pan-fried until charred and smoky, offering a deliciously spicy and sour punch.

57. **VEG NAVTRATNA KORMA** ..... 16.99
A rich and creamy curry made with mixed vegetables, fruits, nuts, and aromatic Indian spices offering a delicious blend of mild, sweet, and savory flavors.

58. **MIRCH BAIGAN SALAN** ..... 17.99
Mix Baingan Salan is a rich, tangy, and nutty traditional Hyderabadi curry featuring tender baby eggplants and large mild green chilies simmered in a thick gravy made from roasted peanuts, sesame seeds, and coconut.

59. **PALAK PANEER** ..... 17.99
Palak paneer is a classic North Indian vegetarian dish made with soft paneer cubes in a smooth, spiced spinach gravy. "Palak" means spinach and "paneer" means Indian cottage cheese.

60. **PANEER PATIALA** ..... 17.99
Soft paneer cubes simmered in a spicy, tangy, onion-tomato gravy in classic Punjabi style.

61. **VEG. JAL FREZI** ..... 17.99
Veg jalfrezi is a vibrant, semi-dry Indian stir-fry dish featuring mixed vegetables cooked in a thick, spicy, and tangy tomato-based sauce.

62. **SOYA CHOP CHORMA** ..... 16.99
Tender, juicy soya chaap pieces cooked in a smooth, creamy korma gravy with cashew and aromatic spices.

63. **MUSHROOM MASALA** ..... 15.99
Fresh mushrooms cooked in a rich, aromatic onion-tomato masala with fragrant Indian spices, herbs, and a touch of cream. A flavorful and comforting vegetarian dish.

64. **MALAI KOFTA** ..... 18.99
Malai kofta is a rich and popular North Indian vegetarian dish featuring soft, melt-in-your-mouth fried dumplings (koftas) served in a luxurious, creamy, and mildly spiced gravy.

65. **VEG HARIYALI BAHAR** ..... 15.99
Fresh mixed vegetables and paneer cooked in a vibrant green gravy of spinach, mint and coriander with mild spices.

## VEG TANDOORI

66. **TANDOORI MUSHROOM TIKKA** ..... 15.99
Juicy button mushroom marinated in spiced yogurt and grilled in the tandoor until smoky and tender.

67. **TANDOORI PANEER TIKKA** ..... 15.99
Soft paneer cubes marinated in spiced yogurt, then charred in the tandoor with onions and bell peppers.

68. **ACHARI TIKKA** ..... 19.99
Tender chunks of paneer (or chicken, if you want the non-veg version) marinated in tangy pickle spices like fennel, mustard, nigella, and fenugreek, then grilled in the tandoor. Bold, spicy, slightly sour, and full of that classic Indian pickle flavor. Served with mint chutney and sliced onions.

69. **TANDOORI VEG PLATTER** ..... 26.99
A smoky, sizzling assortment of vegetables, paneer, and mushrooms marinated in spiced hung curd and roasted in a clay tandoor until charred at the edges and juicy inside. Served hot with mint chutney, onion rings, and a squeeze of lemon. Perfect for sharing or as a starter.

70. **MALAI BROCOLLI TIKKA** ..... 14.99
It is a rich, melt-in-your-mouth vegetarian starter featuring tender broccoli florets marinated in heavy cream (malai), hung curd, cashew paste, and melted cheese, delicately spiced with cardamom and white pepper, then charred to smoky perfection in a tandoor or oven.

71. **PANEER AMRITSARI TIKKA** ..... 19.99
Succulent paneer cubes marinated in aromatic Amritsari spices and yogurt, grilled until golden and smoky. Served with refreshing mint chutney.

# NON-VEG MAIN COURSE

## CURRIES

72. **BUTTER CHICKEN** ..... 17.99
Butter chicken, is a famous Indian dish made of tender, grilled chicken pieces in a rich, creamy, and mildly spiced tomato-butter sauce.

73. **CHICKEN TIKKA MASALA** ..... 18.99
Chicken tikka masala is a wildly popular dish featuring roasted, marinated chicken chunks (tikka) simmered in a rich, creamy, and spiced tomato-based sauce (masala). Typically mildly spiced and slightly sweet.



74. **CHICKEN MADRAS CURRY**

CHICKEN 18.99 GOAT 20.99 LAMB 22.99

Madras chicken curry is a hot, rich, and tangy dish made with chicken, onions, tomatoes, and a bold blend of spices. Key ingredients include Madras curry powder, chili powder, and a touch of lemon or tamarind.

75. **ANDHARA CHICKEN CURRY**

CHICKEN 19.99 GOAT 25.99 LAMB 26.99

Andhra chicken curry, also known as Kodi Kura, is a fiery and aromatic South Indian dish featuring bone-in chicken simmered in a rich base of freshly roasted spices, onions, and tomatoes.

76. **CHICKEN MUGHLAI**

CHICKEN 21.99 GOAT 25.99 LAMB 25.99

Mughlai chicken is a rich, creamy, and mildly spiced royal Indian curry made with tender chicken, yogurt, and ground nuts.

77. **HARIYALI CHICKEN CURRY** ..... 19.99

Hariyali chicken curry is a vibrant, flavorful Indian dish featuring tender chicken simmered in a bright green herb sauce made from fresh coriander, mint, and green chilies.

78. **CHICKEN KORMA / GOAT / LAMB / SHRIM / FISH** ..... 19.99 / 26.99 / 25.99

Chicken korma is a rich, mildly spiced Mughlai curry where meat is braised in a yogurt or cream base. Thickened with ground nuts like almonds or cashews, and flavored with aromatic spices such as cardamom, cloves, and saffron, it features a velvety texture and a subtle, luxurious flavor rather than fiery heat.

79. **DESI CHICKEN CURRY** ..... 19.99

Desi chicken curry is a traditional, rustic Indian dish made with bone-in chicken, onions, tomatoes, and aromatic whole spices 3.

80. **CHICKEN MANGLORIAN CURRY** ..... 21.99

Mangalorean chicken curry, also known as Kori Gassi, is a rich and fiery coastal dish made with roasted dry red chilies, fresh coconut, and tender bone-in chicken.

81. **CHICKEN MALVANI CURRY** ..... 17.99

Chicken Malvani curry is a fiery, aromatic, and rich coastal Maharashtrian chicken dish known for its deep red gravy, signature Malvani masala, and roasted coconut-onion paste base.

82. **CHICKEN NIHARI**

CHICKEN 20.99 GOAT 24.99

Chicken nihari is a rich, slow-cooked South Asian stew. Tender chicken simmers in a luscious, aromatic gravy thickened with wheat flour (atta) and spiced with a fragrant blend called nihari masala., it is famous for its deep, savory flavor and velvety texture.

83. **CHICKEN MURG MUSALAM** ..... 21.99

Murgh Musallam is a rich, royal Mughlai dish made with a whole chicken, yogurt-spice marinade, and a thick nut-and-onion gravy. The name means "whole chicken", and it is often stuffed with boiled eggs or minced meat.

84. **CHICKEN KADHAI / GOAT / LAMB / PRWANS** ..... 20.99 / 23.99 / 24.99

Kadai chicken is a popular North Indian and Pakistani chicken dish known for its spicy flavor, thick tomato-based gravy, and fresh ground spices. It gets its name from the traditional iron wok, called a kadai, in which it is cooked.

85. **PALAK CHICKEN** ..... 19.99

Tender chicken pieces simmered in a smooth, fresh spinach gravy with garlic, ginger, and mild Indian spices.

86. **CHICKEN VINDALOO / GOAT / LAMB** ..... 17.99 / 22.99
Succulent lamb cooked in a fiery, tangy gravy with garlic, vinegar, and traditional Goan spices.

87. **FISH MALBARI CURRY** ..... 18.99
Delicate fish simmered in a creamy coconut-based gravy with curry leaves, aromatic spices, and a touch of Kerala-style flavor.

# BIRYANI



## VEG

89. **VEGETABLE DUM BIRYANI** ..... 16.99
Veg dum biryani is a royal, aromatic Indian rice dish made by slow-cooking long-grain basmati rice and mixed vegetables in a sealed pot.

90. **VEGETABLE KHEEMA DUM BIRYANI** ..... 23.99
Vegetable Keema dum biryani is a rich, meat-free twist on classic minced meat biryani, featuring textured soya granules or plant-based mince, long-grain basmati rice, and slow-cooked aromatic spices.

91. **PANEER TIKKA BIRYANI** ..... 18.99
Paneer tikka biryani is a rich vegetarian Indian dish combining smoky, spiced paneer tikka pieces with fragrant, layered basmati rice. It merges the smoky flavors of tandoori grilled cottage cheese and vegetables with traditional slow-cooked dum biryani spices.

92. **PANEER BIRYANI** ..... 22.99
Paneer biryani is a rich vegetarian layered rice dish made with soft paneer cubes, aromatic basmati rice, and warm spices. It features marinated cottage cheese cooked with herbs, fried onions, and saffron.

## NON-VEG

93. **CHICKEN DUM BIRYANI** ..... 20.99
Chicken dum biryani is a world-famous, aromatic rice dish featuring tender marinated chicken layered with long-grain basmati rice and slow-cooked in a sealed pot using steam.

94. **CHICKEN TIKKA DUM BIRYANI** ..... 28.99
Chicken tikka dum biryani is a rich, smoky fusion dish combining char-grilled chicken tikka pieces with aromatic basmati rice, layered and slow-cooked in the traditional sealed dum style.

95. **GOAT DUM BIRYANI** ..... 22.99
Goat dum biryani is a slow-cooked, layered rice dish featuring tender bone-in goat meat, aromatic basmati rice, and rich spices. It uses the traditional dum method, where a sealed pot traps steam to infuse the rice and meat.

96. **LAMB DUM BIRYANI** ..... 25.99
Lamb dum biryani is a rich South Asian layered rice dish featuring tender, spice-marinated lamb and fluffy basmati rice slow-cooked in a sealed pot using steam.

97. **SHRIMP DUM BIRYANI** ..... 22.99
Shrimp dum biryani is a flavorful seafood dish made with succulent shrimp, fragrant basmati rice, and aromatic spices slow-cooked together in a sealed pot.

98. **EGG DUM BIRYANI** ..... 19.99
Egg dum biryani is a flavorful, aromatic rice dish made with hard-boiled eggs, long-grain basmati rice, and slow-cooked spices.

99. **BIRYANI RICE** ..... 13 .99
Biryani rice is a fragrant, spiced long-grain basmati rice cooked with whole spices, herbs, and ghee.

100 **ZAMZAM BIRYANI** ..... 28.99
Chicken, Goat, Fish & Prawns. Description: "A combination of chicken, mutton, fish and prawns cooked with long-grain basmati rice and aromatic spices, then steamed together to give the dish a rich aroma

## SIGNATURE DISHES



101. **MUTTON BHUNA GHOST** ..... 23.99
Mutton bhuna means a traditional South Asian dish where goat meat or lamb is slow-cooked with spices. The word bhuna means "fried" or "sauteed," and gosht means "meat."

102. **TANDOORI LAMB CHOP MASALA** ..... 26.99
Tandoori lamb chop masala is a flavorful Indian dish featuring succulent lamb chops marinated in a spiced yogurt blend, then grilled, pan-seared, or oven-roasted to achieve smoky, charred edges and a tender interior.

103. **LAMB SHANK (NIHARI)** ..... 32.99
A lamb shank is a cut of meat from the lower part of a lamb's leg, known for being tough, rich in connective tissue, and full of deep flavor.

104 **TANDOORI SIGNATURE PLATTER** (MIX PLATTER) ..... 31.99
**A tandoori signature platter is an assorted collection of skewered items, marinated in spiced yogurt and roasted in a traditional clay tandoor oven. Includes chicken, lamb, fish, and prawns**

105 **LOBSTER DELIGHT PLATTER** ..... 35. 99
A lobster Delight platter is a luxury seafood meal featuring tender lobster tails, garlic butter, and fresh sides.

106 **MALAI MURG CURRY** ..... 24.99
Tandoori malai murgh curry is a rich, mild, and creamy North Indian dish featuring charred, yogurt-and-cream-marinated chicken simmered in a velvety white gravy.

## SEA FOOD

107. **FRIED CHATPATA CALAMARI** ..... 19.99
Fried calamari is a popular seafood dish made from tender squid cut into rings or strips, lightly coated in flour or batter, and deep-fried until crispy.

108 **CRAB MASALA** ..... 25.99
Crab masala is a rich, fiery coastal Indian seafood dish featuring fresh whole or cut crabs simmered in a thick, fragrant gravy made from roasted spices, onions, tomatoes, and fresh coconut. 4.



109. **SALMON TAWA FRY** ..... 22.99
Salmon tawa fry is a delicious, shallow-fried Indian dish featuring tender salmon pieces coated in a spicy, tangy masala and crisped on a flat griddle.

110. **OCTOPUS MASALA** ..... 23.99
Octopus masala is a rich, spicy seafood dish made with tenderized octopus pieces simmered in a thick, aromatic onion-tomato gravy. It features warm Indian or Creole spices like garam masala, chili, turmeric, ginger, and garlic, often enriched with coconut milk.

111. **PRAWNS CHILLY DRY** ..... 18.99
Prawns chilli dry is a popular Indo-Chinese appetizer featuring crispy batter-fried prawns tossed in a spicy, tangy, and semi-dry sauce with bell peppers, onions, and fresh green chillies.

112. **SAFFRON LOBSTER** ..... 32.99
A saffron lobster dish features tender, sweet lobster meat paired with a warm, golden saffron-infused sauce. It combines rich melted butter or cream, aromatic garlic, and the distinct earthy, floral notes of saffron.

113. **CRAB MASALA** ..... 25.99
Crab masala is a rich, fiery coastal Indian seafood dish featuring fresh whole or cut crabs simmered in a thick, fragrant gravy made from roasted spices, onions, tomatoes, and fresh coconut.

114. **CHILEAN SEABASS IN BLACK BEAN SAUCE** ..... 23.99
Chilean sea Bass in black bean sauce is a rich, savory Asian-inspired dish featuring buttery, tender fish coated in a pungent, umami-packed fermented black bean paste, fresh ginger, and garlic.

115. **PRAWNS OR LOBSTER IN BUTTER GARLIC SAUCE** ..... 19.99 / 32.99
Succulent prawns and tender lobster tossed in a rich, creamy butter garlic sauce, finished with fresh herbs and a hint of lemon.

116. **FISH KOLIWADA / SQUID / PRAWNS** ..... 19.99
Crispy, spicy seafood marinated in traditional Indian spices, coated and fried to golden perfection.

117. **CRISPY FISH FINGERS** ..... 16.99
Tender fish fillets lightly seasoned, coated in a crispy crumb and fried until golden and crunchy.

118. **CRAB CAKE** ..... 19.99
Delicate crab meat blended with herbs and mild spices, shaped into cakes and pan-fried until golden.

119. **TAWA PAN-FRIED FISH** ..... 26.99
Fresh fish marinated with aromatic Indian spices and pan-fried on the tawa for a flavorful, crispy finish.

120. **APOLLO FISH / PRAWNS / LOBSTER** ..... 21.99 / 26.99
Crispy seafood tossed in a spicy, tangy sauce with onions, chilies, curry leaves, and aromatic spices.

121. **BANGDA TAWA FRY (MACKEREL)** ..... 26.99
Fresh mackerel marinated in a bold blend of Indian spices and pan-fried on the tawa until crisp and flavorful.

122. **BOMBIL FRY** ..... 23.99
Traditional Bombay duck marinated with spices, lightly coated, and fried until crispy and golden.

123. **THAI GRILLED FISH** ..... 26.99
Tender fish grilled with Thai-inspired herbs, spices, garlic, and a touch of chili and lime.

124. **TANDOORI LOBSTER** ..... 32.99
Lobster marinated in aromatic tandoori spices and yogurt, then grilled to perfection for a smoky and flavorful finish.

125. **KONKAN FISH CURRY** ..... 23.99

Fresh fish cooked in a creamy coconut and spice-infused Konkani gravy, finished with kokum for a signature coastal flavor. Served best with steamed rice.

## ARABIC



126. **CHICKEN MANDI** ..... 26.99

Chicken mandi is a traditional Yemeni dish featuring tender, melt-in-your-mouth chicken served over long-grain basmati rice, infused with a smoky flavor. The name comes from the Arabic word nada, meaning "dew," describing the moist and juicy texture of the meat.

127. **MUTTON MANDI** ..... 28.99

Mutton mandi is a traditional Yemeni rice and meat dish. It features incredibly tender mutton—spiced and slow-cooked in an underground clay oven (tandoor)—served over a fragrant, smoky bed of basmati rice. The meat literally falls off the bone and is paired with zesty tomato sahawiq (chutney).

128. **SEA FOOD MANDI** ..... 28.99

Seafood mandi is a flavorful Arabic-style rice dish topped with spiced, grilled, or fried fish like king fish or sea bream. It features long-grain basmati rice cooked with whole aromatic spices, a smoky charcoal infusion, and is typically served with tangy tomato and garlic chutneys.

129. **CHICKEN KHAPSA/GOAT LAMB /PRAWN** ..... 21.99/24.99/21.99

Tender chicken/ goat lamb /Prawn slow-cooked with aromatic basmati rice, cardamom, cinnamon, and dried lime for a rich, comforting flavor.

## CHINESE

131. **CHICKEN FRIED RICE** ..... 22.99

Chicken fried rice is a popular stir-fried dish made with cooked rice, tender pieces of chicken, scrambled eggs, and mixed vegetables.

132. **CHICKEN SCHEZWAN FRIED RICE** ..... 19.99

Chicken schezwan fried rice is a bold and spicy Indo-Chinese dish featuring wok-tossed long-grain rice, tender chicken pieces, crunchy vegetables, and a fiery chili-garlic schezwan sauce.

133. **CHICKEN HONGKONG FRIED RICE** ..... 19.99

Chicken Hong Kong fried rice is a savory stir-fried dish made with tender diced chicken, mixed vegetables, and cooked rice, typically flavored with soy sauce, red chilies, and crunchy cashew nuts.

134. **CHICKEN VIETNAM FRIED RICE** ..... 19.99

Vietnamese chicken fried rice is a savory, pan-fried rice dish featuring tender pieces of chicken, day-old jasmine rice, and aromatic herbs. It is distinctively seasoned with fish sauce and garlic, offering a lighter, umami-rich flavor profile compared to heavy soy-sauce-based varieties.



135. **KOREAN FRIED RICE** ..... **19.99**

Korean fried rice, known as bokkeumbap, is a popular, comforting dish made by stir-frying cold leftover rice with savory ingredients, fermented sauces, and vegetables.

136. **SINGAPORE NOODLE** ..... **19.99**

Singapore noodles are a popular Chinese stir-fried dish made with thin rice vermicelli, curry powder, vegetables, scrambled eggs, and meats like char siu pork and shrimp.

137. **CHICKEN HAKKA NOODLE** ..... **19 .99**

Chicken Hakka noodles is a popular Indo-Chinese stir-fry dish featuring springy noodles tossed with tender chicken strips, crisp vegetables, and savory sauces. It combines smoky flavors, garlic, soy sauce, and crunchy bell peppers.

138. **CHILLI GARLIC NOODLE** ..... **19 .99**

Chilli garlic noodles are a bold, spicy, and savory Asian-style stir-fry featuring noodles tossed in an aromatic base of toasted garlic, dried red chillies, and soy sauce. 5.

## BREADS



139. **TANDOORI ROTI** ..... **3.99**

Tandoori roti is a popular Indian flatbread made from whole wheat flour, baked in a clay oven, and brushed with butter or ghee.

140. **BUTTER NAAN** ..... **3.99**

Butter naan is a soft, leavened Indian flatbread that is traditionally baked in a clay oven (tandoor) and generously brushed with melted butter.

141. **GARLIC NAAN** ..... 3.99
Garlic naan is a soft, fluffy Indian flatbread flavored with fresh minced garlic, butter, and herbs. It is made from a leavened dough and traditionally baked in a clay tandoor oven.

142. **CHILLI GARLIC NAAN** ..... 4.99
Chilli garlic naan is a soft, fluffy, and fiery Indian flatbread topped with minced garlic, spicy green or red chillies, and fresh coriander, then slathered with rich melted butter or ghee.

143. **CHEESE NAAN** ..... 4.99
Cheese naan is a soft, leavened Indian flatbread stuffed with melted cheese. It features a warm, gooey center, a fluffy exterior, and a savory taste.

144. **CHICKEN TIKKA NAAN** ..... 6.99
A chicken tikka naan combines smoky, spiced yogurt-marinated chicken tikka folded or stuffed inside a soft, pillowy flatbread naan, often topped with fresh herbs, cheese, and cooling yogurt chutney.

145. **PANEER KULCHA** ..... 5.99
Paneer kulcha is a popular North Indian leavened flatbread stuffed with spiced Indian cottage cheese (paneer), fresh herbs, and savory seasonings.

146. **ONION KULCHA** ..... 5.99
Onion kulcha is a soft, leavened Indian flatbread stuffed with spiced chopped onions. It originates from Punjab, is made using all-purpose flour (maida) mix with wheat, and is traditionally baked in a tandoor or cooked on a stovetop griddle (tawa).

147. **AALOO PARATHA** ..... 4.99
Aloo paratha is a popular North Indian flatbread made with whole wheat flour and stuffed with spiced mashed potatoes.

148. **RUMALI ROTI** ..... 6.99
Rumali roti is an ultra-thin, soft, and pliable Indian flatbread. Its name translates to "handkerchief bread" because it is designed to be stretched paper-thin and folded just like a pocket square.

149. **NEER DOSA (GHAVANE)** ..... 5.99
Neer dosa is a soft, delicate, and lacy rice crepe originating from Mangalorean and Udupi cuisine in Karnataka (INDIA).

# SOUTH INDIAN



## DOSA

150. **PLAIN DOSA** ..... 9.99
Crispy and golden dosa made from fermented rice and urad dal batter, served with sambar and chutney.

151. **SPRING ROLL DOSA** ..... 10.99
Crispy dosa filled with mixed vegetables, rolled like a spring roll, served with sambar and chutney.

152. **ROASTED GHEE DOSA** ..... 10.99
Crispy dosa roasted with pure ghee, served with sambar and chutney.

153. **PANEER DOSA** ..... 11.99
Crispy dosa stuffed with spiced paneer, served with sambar and chutney.

154. **MASALA DOSA** ..... 10.99
Masala dosa stuffed with spiced potatoes, served with sambar and chutney.

155. **RAVA DOSA** ..... 12.99
Crispy and light dosa made with semolina, served with sambar and chutney.

156. **PUDI DOSA** ..... 10.99
Thin and crispy dosa with a unique blend of spices, served with sambar and chutney.

157. **MYSORE MASALA DOSA** ..... 11.99
Crispy dosa spread with spicy red chutney and stuffed with potato masala, served with sambar and chutney.

158. **CHEESE DOSA** ..... 11.99
Crispy dosa topped with melted cheese, served with sambar and chutney.

159. **ONION DOSA** ..... 9.99
Crispy dosa topped with chopped onions and spices, served with sambar and chutney.

160. **CHICKEN TUDI DOSA** ..... 13.99
Crispy South Indian dosa loaded with spicy, succulent chicken masala, cooked with traditional spices and fresh herbs. Served hot for a delicious blend of crunch and bold flavors.

## VADA

160. **SAMBAR VADA** ..... 12.99
Soft medu vada soaked in flavorful sambar, garnished with fresh herbs and served with coconut chutney.

161. **MEDU VADA** ..... 10.99
Traditional South Indian lentil fritters, crispy outside and soft inside, served with sambar and coconut chutney.

162. **IDLI SAMBAR** ..... 12.99
Crispy fritters made with coarsely ground lentils, onions herbs, and aromatic spices, fried to golden perfection.

## RICE

163. **LEMON RICE** ..... 10.99
Fluffy rice tossed with fresh lemon juice, turmeric, mustard seeds, curry leaves, and crunchy peanuts. Tangy, light, and full of South Indian comfort.

164. **COCONUT RICE** ..... 10.99
Soft, creamy rice mixed with chilled yogurt and tempered with mustard seeds, curry leaves, and green chilies. Cooling, mild, and perfect to end a spicy meal.

165. **TOMATO RICE** ..... 10.99
Rice simmered in a tangy tomato masala with onions, green chilies, and warming spices. Bright red, mildly spicy, and bursting with flavor.

166. **CURD RICE** ..... 10.99
Soft, creamy rice mixed with chilled yogurt and tempered with mustard seeds, curry leaves, and green chilies. Cooling, mild, and perfect to end a spicy meal 6.

# DESSERT



167. **RAS MALAI** ..... 6.99
Soft paneer discs soaked in chilled, saffron-cardamom milk and topped with crushed pistachios.

168. **GULAB JAMUN** ..... 5.99
Warm, melt-in-your-mouth milk dumplings dunked in rose-scented sugar syrup.

169. **CARROT HALWA** ..... 5.99
Fresh grated carrots slow-cooked in milk and ghee, finished with cardamom and crunchy nut.

169. **MANGO LASSI** ..... 5.99
Thick, chilled yogurt drink blended with sweet ripe mangoes and a hint of cardamom.

170. **PAAN ICE-CREAM** ..... 6.99
Creamy ice cream with the cool, fresh flavor of betel leaf, fennel, and gulkand (rose petal jam)

171. **FALUDA ICE-CREAM** ..... 5.99
Ice cream layered with rose syrup, vermicelli, basil seeds, and chilled milk, topped with nuts. 7.

172. **PISTACHIO ICE-CREAM** ..... 7.99
Dense, creamy Indian ice cream made from slow-cooked milk and loaded with real pistachios.




# INDIAN DELIGHT

## MULTI CUISINE RESTAURANT

## THANK YOU

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