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# FOOD MENU.



## SOUP (VEGETERAIN)

### GRILLED RED BELL PEPPER & PLUMP TOMATO SOUP 4,000

INCREDIBLY CREAMY ROASTED RED PEPPER AND TOMATO SOUP! SAVORY, FLAVORFUL & PERFECT

### VEG MANCHOW SOUP 4,000

MANCHOW SOUP IS A TANGY SPICY CHINESE VEGETARIAN SOUP MADE WITH MIXED VEGETABLES, SOYA SAUCE & GROUND PEPPER.

### VEG HOT N SOUR SOUP 4,000

IT IS A SPICY AND TANGY SOUP MADE WITH MIXED FRESH VEGETABLES, MUSHROOMS, SPICES AND SOY SAUCE.

## APPETISER (VEG)

### FRENCH FRIES 2,500

FRENCH FRIES

### COCKTAIL VEG PUNJABI SOMASA 4,500

AN IDEAL PARTY OR CHIT CHAT SNACK. DEEP FRIED INDIAN SNACK WITH POTATO STUFFING IN A SHEETS SHAPED TO TRIANGLE OR CONE.

### STUFFED PANEER PAKODA 7,500

A GENEROUS TASTY BATTER LAYER COTTAGE CHEESE SLICES LAYERED IN BREAD. IT'S A PERFECTLY SPICED, MOIST INSIDE AND CRISPY OUTSIDE. LESS

### MOZZERELLA, JALAPINO STUFFED 6,500

#### HARA BHARA TIKKI

FUSION INDIAN SNACK WITH CHEESE MIXED WITH SPINACH, GREEN PEAS, CORIANDER LEAVES AND SHAPED INTO CUTLETS,

### CRISPY GOLDEN BABY CORN HONEY 6,500

#### CHILLI

TENDER BABY CORN COATED IN A CRISPY BATTER, DEEP-FRIED UNTIL GOLDEN BROWN, AND THEN TOSSED IN A SWEET AND SPICY HONEY CHILLI SAUCE.

### TRI BELLPEPPER CHILLI PANEER 7,500

BATTER COATED FRIED COTTAGE CHEESE CUBES TOSSED IN A SPICY, SALTY, TANGY AND SWEET SAUCE MADE WITH BELL PEPPERS, GARLIC AND SPICES,

## SOUP (NON-VEGETERAIN)

### PRAWNS AND SPINCH SOUP 6,500

DELICIOUS AND SIMPLE MADE WITH SPINACH AND PRAWNS! IT IS HEALTHY YET A DELICIOUS SOUP.

### CHICKEN SAFFRON THIN SOUP 4,500 (ARABIC)

THIS SOUP IS EASY CREAMY AND FLAVOURFUL WITH A PERFECT TEXTURE

### CHICKEN MANCHOW SOUP 4,500

TANGY, SPICY DARK BROWN SOUP MADE WITH JUICY CHICKEN, VARIETY OF VEGETABLES, THICKENED WITH BROTH AND SEASONED WITH SOY SAUCE.

### CHICKEN HOT N SOUR SOUP 4,500

LOADED WITH CHICKEN, IT IS A SPICY AND HOT SOUP MADE WITH CHICKEN, MIXED FRESH VEGETABLES, SPICES AND SOY SAUCE. LESS

## APPETISER (NON-VEG)

### PRAWN SWEET AND SOUR 14,900

A CHINESE INSPIRED STIR FRY WITH VEGETABLES, JUICY SHRIMPS TOSSED IN A SWEET AND TANGY SAUCE,

### PRAWN CHILLI 14,900

SPICY CHILLI BATTERED GARLIC PRAWNS TOSSED WITH PEPPER, TOMATO SAUCE AND SOY SAUCE, LESS

### FISH SWEET AND SOUR 11,000

AUTHENTIC CHINESE DISH, FRIED FISH SLICES ARE TOSSED IN A SWEET, TANGY SPICY SAUCE. LESS

### FISH CHILLI 11,000

FISH TOSSED WITH BELL PEPPERS GARLIC CHILLI AND SOY SAUCE

### FISH AMRITSARI 11,000

FISH SLICES MARINATED IN SPICY INDIAN SPICES, COOKED WITH A CRISPY COATED. TANGY AND SPICY INDIAN DELIGHT. LESS

### FISH CRISPY FRIED 11,000

CRISY FRIED FILLETS, DIPPED IN SEASONED BATTER AND COATED WITH PANCO, DEEP- FRIED. LESS

### CHICKEN SWEET AND SOUR 8,500

TENDER CHICKEN WITH VEGGEIS, BELL PEPPER AND PIECES OF CRISPY CHICKEN SERVED WITH AN TANGY AND SWEET SAUCE. LESS

### CHICKEN CHILLI WITH CASHEW 8,500

CRUNCHY GOLDEN CASHEWS AND CHICKEN ARE TOSSED IN A SIMPLE YET BOLD STIR FRY SAUCE WITH AS MUCH OR AS LITTLE FRESH CHILLI AS YOU WANT! LESS

### CHICKEN HOT GARLIC 8,500

HOT AND MILD SWEET AND SOUR CHICKEN WITH THE AROMA OF GARLIC AND FLAVOURFUL SAUCES, SERVED HOT FROM THE WOK. LE

### CHICKEN 65 8,500

HOT AND MILD SWEET AND SOUR CHICKEN WITH THE AROMA OF GARLIC AND FLAVOURFUL SAUCES, SERVED HOT FROM THE WOK. LESS

### LAMB SHREDDED CRISPY IN SOYA 8,500

#### CHILLI

JUICY LAMB FLAVOURED IN SPICES AND TOSSED IN CHILLI TANGY SAUCE WITH A TWIST OF SOYA. LESS

### LAMB SAMOSAS 7,500

CLASSIC INDIAN SNACK, LAMB MINCE AND SPICES ENCASED IN CRISPY PASTRY TO MAKE DELICIOUS SAMOSAS THAT ARE BRILLIANT ALL TIME.

### LAMB STUFFED KHEEMA NAAN 7,500

CLASSIC INDIAN SNACK, LAMB MINCE AND SPICES ENCASED IN CRISPY PASTRY TO MAKE DELICIOUS SAMOSAS THAT ARE BRILLIANT ALL TIME. LESS

## KEBABS (VEG)

### PANEER TIKKA 8,000

POPULAR INDIAN APPETIZER MADE WITH CUBES OF PANEER & VEGGIES MARINATED WITH YOGURT & SPICES.

### PANEER JAITUNI (OLIVE) TIKKA 8,500

CUBES OF PANEER MARINATED IN A PERFECT BLEND OF AROMATIC SPICES, DRIZZLED OLIVE OIL, AND TOPPED WITH BLACK OLIVES.

### PANEER MINTY TIKKA 8,000

CUBES OF PANEER AND VEGGIES MARINATED WITH A PASTE MADE OF CILANTRO & MINT AND THEN COOKED UNTIL CHARRED!

### BROCOLL ZAATAR SPICED 8,000

A WONDERFUL SEASONING BLEND OF DRIED HERBS AND BROCOLLI, COOKED TO PERFECTION.

## KEBABS (NON-VEG)

### CHCKEN OLIVE AND ZATAR TIKKA 10,000

FLAVOURFUL CHICKEN MARINATED WITH ZAATAR SPICE AND TANGY OLIVES, CHARCOAL GRILLED,

### CHCKEN LASOONI TIKKA 9,500

JUICY CHICKEN MARINATED IN A FLAVORFUL MIXTURE OF YOGURT, GARLIC, GINGER, AND SPICES, WHICH INFUSES IT WITH A RICH AND TANGY TASTE,

### CHCKEN CHEESE AND OLIVE 9,000

#### CHAPLI KEBAB

TANTALISING BLEND OF MINCED CHICKEN,CHEESE, OLIVE & AROMATIC SPICES COMES TOGETHER IN THESE SUCCULENT KEBABS.

### CHICKEN TIKKA ALL TIME 9,000

#### FAVORITE

CHICKEN TIKKA IS A POPULAR INDIAN STARTER, CHICKEN IS COATED WITH A SPICY MARINADE AND THEN GRILLED TO PERFECTION,

### CHICKEN GUNPOWDER TIKKA 10,000

SMOKY CHICKEN TIKKA FINISHED IN A SOUTH INDIAN SPECIAL SPICY GUNPOWDER SPICE MIX A LIP SMACKING COMBO,

### CHICKEN MALAI TIKKA 9,500

AN INDIAN DISH WHERE MARINATED CHICKEN PIECES MIXED WITH CREAM AND MILD SPICES ARE GRILLED OVER CHARCOAL,

### CHICKEN GILAFE SEEKH 9,000

CHICKEN GILAFI KEBAB IS A SEEKH KEBAB MADE USING CHICKEN MINCE MIXED WITH A MELANGE OF AROMATIC SPICES,

### CHICKEN TANDOORI 9,000

SAVORY CHICKEN PLECES MARINATED IN LEMON. JUICE, YOGURT, AND AROMATIC SPICES MAKE THIS GRILLED TANDOORI CHICKEN AMAZING.

### CHICKEN LEMON TANDOORI 9,000

A FLAVORFUL LEMONY MARINADE RESULTS IN JUICY, TENDER CHICKEN PIECES BURSTING WITH LEMONY INDIAN SPICES.

### CHICKEN STUFFED TANGDI KEBEB 9000

CHICKEN LEGS ARE MARINATED, STUFFED, GRILLED IN A WAY THAT THEY ARE SUBTLY SPICED BUT VERY FLAVORFUL, JUICY AND MELT IN THE MOUTH.

### LAMB CHEESE STUFFED CHAPLI 9,500

#### KEBABS

CHEESE FILLED PASHTUN-STYLE MINCED KEBAB MADE FROM GROUND MUTTON WITH VARIOUS SPICES AND SLOW CHARCOAL COOKED.

### LAMB HUSANI SEEKH KEBAB 9,500

SUPER SOFT SEEKH KEBAB MADE WITH INDIAN SPICES, SPICED MINCED OR GROUND MEAT WITH CREAMY TEXTURE.

### LAMB SHAMMI KEBAB 9,500

A POPULAR TYPE OF LAMB KEBAB MADE WITH MEAT, CHANA DAL (SKINNED SPLIT CHICKPEAS), SPICES AND FRESH HERBS. PAN FRIED

### FISH TIKKA 11,500

DELICATE AND FLAKY FISH PIECES WHICH ARE MARINATED AND CHARRED IN SMOKEY TANDOOR FLAVOURS, A FISH LOVER DELIGHT,

### FISH AJWAINI TIKKA 11,500

FISH PIECES ARE MARINATED WITH A COMBINATION OF YOGURT AND SPICES INFUSED WITH A SLIGHT FLAVOR OF AJWAIN, GRILLED TO PERFECTION.

### FISH GARLICY TIKKA 11,500

WITH A PUNCH OF GARLIC, AUTHENTIC FISH TIKKA MADE WITH INDIAN SPICES AND GRILLED PERFECTLY TO ENLIGHTEN YOUR TASTE BUDS,

### FISH KASTOORI TIKKA 11,500

PREPARED BY MARINATING THE FISH CUBES IN A TANGY MARINADE OF KASTOORI METHI, YOGHURT, LEMON JUICE AND SPICES,

### PRAWNS CHEESE AND OLIVE 14,900 GRILLED

JUICY PRAWNS COOKED IN THE GRILL THEN COATED IN A SPICY GARLIC LEMON BUTTER SAUCE WITH A PUNCH OF CHEESE AND OLIVES,

## KEBABS (NON-VEG)

### PRAWNS ZAATAR AND SUMACK 14,900 SPICED GRILLED

ZATAR GRILLED SHRIMP SKEWERS SPICED WITH SUMACK AND MILD SPICES. A PRWAN LOVER DELIGHT,

### PRAWNS BLACK PEPPER 14,900 TANDOORI

GRILLED JUICY SHRIMP SKEWERS LOADED WITH THE BOLD INDIAN FLAVORS AND PUNCH OF BLACK PEPPER

### PRAWNS GUNPOWDER TANDOORI 14,900

LOADED WITH CLASSIC GUN POWDER GRILLED JUICY SHRIMP SKEWERS LOADED WITH THE BOLD INDIAN FLAVORS,

### STREAT CAFE NON-VEG. GRILLED 22,500 PLATTER

OUR SIGNATURE CHARGRILLED CHICKEN MEAT AND SEAFOOD ALL PUT TOGETHER. PERFECT TO SHARE,

## LEBANESE STREAT (VEG)

### HUMMMUS 3,500

HUMMUS IS A TRADITIONAL MIDDLE EASTERN DIP OR SPREAD MADE WITH DRIED CHICKPEAS. IT IS THE MOST POPULAR RECIPES MADE WITH CHICKPEAS.

### MUTABAL 4,500

MUTABAL IS GENERALLY CONSIDERED A HEALTHY DIP AS IT IS MADE FROM ROASTED EGGPLANT, TAHINI, LEMON JUICE, GARLIC, AND OLIVE OIL.

### TABBOULEH 5,000

TABBOULEH IS A SUPER FRESH HERB AND BULGUR SALAD WITH PARSLEY BEING THE NUMBER ONE INGREDIENT. IT'S DOTTED WITH DICED CUCUMBER.

### FATTOUSH 5,500

MIDDLE EASTERN CHOPPED SALAD WITH LOTS OF FRESH HERBS AND PITA CHIPS FOR CROUTONS. COVERED IN A ZESTY LIME VINAIGRETTE!

### FALAFEL 6,000

FALAFEL IS A DEEP-FRIED BALL FRITTER OF ARAB ORIGIN, FEATURING IN MIDDLE EASTERN CUISINE MADE FROM BROAD BEANS, GROUND CHICKPEAS.

## WINGS STREAT

### PINEAPPLE BBQ CHICKEN WINGS 7,500

A MIXTURE OF PINEAPPLE JUICE, CITRUS, GARLIC AND GINGER TOSSED WITH JUICY CHICKEN WINGS IN OUR SIGNATURE BARBEQUE SAUCE,

### TANDOORI CHICKEN WINGS 7,500

SMOKY-FLAVORED TANDOORI CHICKEN WINGS, MARINATED IN INDIAN SPICES AND YOGURT AND GRILLED TO PERFECTION, WILL BLOW YOUR MIND AWAY!

### CAJUN SPICED GRILLED CHICKEN 7,500 WINGS

JUICY CAJUN CHICKEN WINGS ARE SEASONED WITH A SPICY AND FLAVORFUL CAJUN DRY RUB, WRAPPED IN FOIL AND GRILLED TO PERFECTION.

### LEMON TANDOORI CHICKEN 7,500 WINGS

THESE TANDOORI CHICKEN WINGS ARE CRISPY WITH TENDER CHICKEN INSIDE & FLAVORED WITH INDIAN SPICES WITH A GENTLE SPALSH OF LEMON.

### CHICKEN LOLLIPOP 7,500

THESE CRISPY AND FLAVORFUL LOLLIPOPS ARE MARINATED IN A SPICY YOGURT MIXTURE, COATED AND FRIED.

### KOREAIN FRIED CHICKEN 7,500 WINGS

OUR KOREAN FRIED CHICKEN WINGS FEATURE A CRISPY, CRUNCHY COATING SMOTHERED IN A SPICY, TANGY, SWEET GLAZE.

## LEBANESE STREAT ( NON-VEG)

**CHICKEN SHISH TAWOOK** 8,500  
MIDDLE EASTERN CHICKEN KEBABS MAKE WITH MARINATED CHICKEN IN YOGURT, LEMON, AND SPICES. LESS

**CHICKEN AND CHEESE STUFFED BELL PEPPER** 8,500  
CHOPPED VEGGIES ARE QUICKLY SAUTEED WITH SHREDDED CHICKEN AND A SIMPLE BUT DELICIOUS SEASONING THEN MIXED WITH CHEESE,

**KIBBEH** 8,500  
A MIXTURE OF BULGUR WHEAT, ONIONS, AND MEAT FORMS A HOLLOW SHELL FOR A DELICIOUS STUFFING.

**KAFTA** 8,500  
THIS IS A LEBANESE STYLE KAFTA THAT'S MADE WITH GROUND MEAT, PARSLEY, ONIONS AND A BLEND OF MIDDLE EASTERN SPICES.

**BAKED LAMB MEAT STUFFED IN TOMATO** 8,500  
A MIDDLE EAST DELICACY, JUICY LAMB STUFFED WITH SPICES AND COOKED IN FRESH TOMATOES. A FLAVOURFUL DEGLIHT.

**SHEESH KEBAB** 8,500  
SPICY LAMB SEEKH KEBABS ARE SEASONED WITH GREEN CHILLI PASTE, SPICES, MINT, CILANTRO, AND GINGER. SLOW COOKED AND GRILLED.

**MIX GRILL** 11,500  
WITH SHISH TAWOOK KAFTA AND SHEESH KEBAB

**FRIED CALAMERI** 11,000  
TENDER PIECES OF SQUID SOAKED IN BUTTERMILK, THEN COATED IN SEASONED FLOUR AND DEEP FRIED TO GOLDEN BROWN COLOR.

**CHICKEN SHAWARMA** 4,500  
CHICKEN BAKED IN A YOGURT MARINADE, ROLLED UP IN PITA BREAD AND SERVED WITH TAHINI OR MAYONNAISE. LESS

**KUBOOS** 1,200

## INDIAN MAIN COURSE (VEG)

**AMRITSARI CHOLE** 7,000  
PINDI CHOLE IS A FULL-FLAVOURED PREPARATION OF CHICKPEAS (CHOLE) IN A TANGY SPICY TOMATO GRAVY.

**DAL MAKAHANI** 7,000  
BUTTERY AND CREAMY SLOW COOKED OVERNIGHT ON THE TANDOOR, BLACK LENTILS IS AN AMAZINGLY DELICIOUS DISH FROM NORTH INDIAN CUISINE, A RICH EXPERIENCE.

**DAL PANCHRATNI** 6,500  
RAJASTHANI PANCHRATNA DAL IS AN INDIAN DAL PREPARED WITH FIVE VARIETIES OF LENTILS AND SPICES.

**DAL PUNJABI TADKA** 6,000  
A PERFECT LENTIL SOUP. A TANGY HEALTHY DISH TO GO WITH RICE.

**PANEER AND CAPCICUM TIKKA MASALA** 9,500  
CUBES OF COTTAGE CHEESE & CAPSICUM MARINATED IN A SPICED YOGURT-BASED MARINADE, GRILLED AND MIXED WITH GENTLE SPICIES.

**PANEER MAKHAN WALA** 9,500  
COTTAGE CHEESE CUBES PREPARED WITH BUTTER, TOMATOES AND CASHEWS. MILDY SPICED. A RICH DELIGHT.

**PANEER SAAG** 9,500  
MADE WITH LEAFY GREEN SPINACH AND COTTAGE CHEESE. IT IS MILDLY SPICED AND A GREAT WAY TO EAT YOUR GREENS!

**SAAG CORN MASALA** 9,500  
SPINACH CORN CURRY IS A RICH, SAUCY DISH MADE WITH FRESH SPINACH AND SWEET CORN. IT IS LIGHTLY SPICED AND PERFECTLY CREAMY, GREAT WITH NAAN.

## INDIAN MAIN COURSE (NON-VEG)

<b>CHICKEN BUTTER CHICKEN</b> 9500 BONELESS JUICY CHICKEN WITH A SPICED TOMATO AND BUTTER (MAKHAN) SAUCE. THIS SAUCE IS KNOWN FOR ITS RICH TEXTURE, A CLASSIC INDIAN DELIGHT.	<b>MUTTON RARA</b> 9,500 MUTTON RARA IS A UNIQUE RECIPE AS IT COMBINES THE MUTTON PIECES ALONG WITH MUTTON KEEMA WITH SPICES,
<b>CHICKEN TIKKA MASALA</b> 9500 FAMOUS INDIAN PREPARATION CONSISTING OF ROASTED MARINATED CHICKEN CHUNKS (CHICKEN TIKKA) IN A SPICED CREAMY ONION BASED SAUCE,	<b>MUTTON DHUNI KHATA</b> 9,500 HIMACHAL DELICACY MUTTON SLOW COOKED WITH SPICES AND CURD IN EARTHEN POT, BLEND OF JUICES AND SPICIES MAKE IT HEAVENLY, LESS
<b>CHICKEN KADAI</b> 9500 SPICY, SMOKEY, KARAHI CHICKEN GETS ITS NAME FROM CHICKEN COOKED IN A KADHAI OR WOK AND SIMMERED WITH SPICES & LARGE CUBES VEGGIES.	<b>MUTTON KEEMA MUTTOR MASALA</b> 9,500 MINCED MEAT AND GREEN PEAS COOKED IN A BUTTERY ONION-TOMATO BASE WITH HOT & TANGY POWDERED SPICES
<b>CHICKEN RARA</b> 9500 A POPULAR NORTH INDIAN CURRY PREPARATION WHEREIN CHICKEN IS COOKED AND SERVED IN A SPICY AND LIP-SMACKING CHICKEN MINECE,	<b>MUTTON PAYA SOUP</b> 8,000 SLOW COOKED SPICY AND DILICIOUS SOUP MADE WITH LAMB TROTTERS, IT IS TRULY A NON- VEG LOVER'S DELIGHT,
<b>CHICKEN MADRAS CURRY</b> 9500 MADE WITH SPICY MADRAS CURRY AND CREAMY COCONUT MILK, THIS ZESTY DISH IS PERFECTLY RICH AND SATISFYING.	<b>PRAWN KADAI MASALA</b> 14,900 IT IS A FLAVORFUL DISH THAT'S MADE WITH A SPECIAL BLEND OF FRAGRANT SPICES KNOWN AS KADAI MASALA, FIRED WITH PRAWNS. A TANGY INDIAN TWIST.
<b>CHICKEN MUGHLAI KORMA</b> 9500 AN AUTHENTIC MUGHLAL CHICKEN CURRY COOKED WITH DESI GHEE (CLARIFIED BUTTER), SPICES,	<b>PRAWN KORMA</b> 14,900 TRADITIONALLY MADE WITH PRAWNS, MARINATED IN AROMATIC SPICES, FRESH CREAM.
<b>CHICKEN DHUNI KHATHA</b> 9500 DELICACY OF HIMALAYAN REGION JUICY SPICY CHICKEN COOKED WITH SPICIES AND CREAM, A REFRESHING HOT TASTE FROM HIMALAYAS.	<b>PRAWN MADRAS CURRY</b> 14,900 HOT MADRAS CURRY IS COMPOSED OF A SPICY TOMATO & COCONUT MILK CURRY SAUCE STUDDERED WITH JUICY PRAWNS,
<b>MUTTON ROGAN JOSH</b> 9500 A CLASSIC COMFORT FOOD FROM THE KASHMIRI CUISINE IS A SLOW COOKED DISH MADE WITH LAMB, SPICES, HERBS AND YOGURT.	<b>FISH MADRAS CURRY</b> 11,000 MADRAS FISH CURRY IS A SPICY ONION AND TOMATO BASED CURRY ALONG WITH TAMARIND. TANGY, SPICY & FLAVOURFUL CHOICE.
<b>MUTTON NAWABI KORMA</b> 9500 A RICH & DELICIOUS CURRY FROM MUGHLAI CUISINE, A BLEND OF MUTTON, CURD AND SPICIES,	<b>FISH PUNJABI MACCHI MASALA</b> 11,000 FISH TOSSED IN SUPER FLAVORFUL, DELICIOUS A ONION SAUCE MIXED WITH SPECIAL PUNJABI SPICES AND SPLASH OF BUTTER.
<b>MUTTON MADRAS CURRY</b> 9500 MUTTON PIECES BLENDED WITH MADRAS CURRY AND CREAMY COCONUT MILK, THIS ZESTY DISH IS PERFECTLY RICH AND SATISFYING FOR MUTTON LOVERS,	<b>FISH DHUNI KHATHI MACCHI</b> 11,000 TRADIONAL PREPRATION WITH FISH COOKED SLOWLY WITH SPICES, CURD AND JUICES. SMOKY AND RICH MAKE THIS FISH AN AMAZING CHOICE.

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## INDIAN MAIN COURSE RICE

**JEERA RICE** 5,000  
JEERA RICE IS A POPULAR FRIED RICE DISH HAVING THE FLAVOUR OF CUMIN THAT'S EASY TO MAKE AND GOES WELL WITH ANY INDIAN SIDE DISH OR GRAVY.

**STEAMED RICE** 4,500  
INDIAN BASMATI RICE COOKED OVER STEAM, A HEALTHY SIMPLE RICE TO GO ALONG WITH GREAVY OR MEAT ITEMS.

**VEGETABLE BIRYANI** 7,000  
IT IS A MILD SPICE RICE DISH PREPARED BY COOKING RICE WITH VARIOUS VEGETABLES AND SPICES.

## INDIAN MAIN COURSE RICE (VEG)

**MUTTON DUM BIRYANI** 9,000  
POT DISH WITH MEAT AND RICE ON A SLOW FLAME.

**CHICKEN DUM BIRYANI** 9,000  
GOODNESS OF RICE AND CHICKEN IN LAYERS! PERFECTLY COOKED WITH MILD SPICES AND JUICES.

**PRAWNS DUM BIRYANI** 14,900  
SPICY SHRIMP MASALA LAYERED WITH CRISP FRIED ONIONS AND FRAGRANT BASMATI RICE, SLOW COOKED TO PERFECTION, DIVINE! LESS

## INDIAN MAIN COURSE ACCOMPINEMENTS

**MIXED VEG RAITA** 3,500  
HEALTHY CURD VARIANT MADE WITH ASSORTED VEGGIES, YOGURT AND SEASONINGS

**ROASTED PAPAD** 2,000  
A DELICIOUS INDIAN SNACK

**MASALA PAPAD** 2,500  
SPICY ROASTED OR FRIED PAPAD TOPPED WITH A TANGY AND SPICY SPICE MIX.

**GREEN SALAD** 2,500  
AN EASY GREEN SALAD WITH MIXED GREENS, TOMATOES, CUCUMBER, RED ONIONS, CARROTS. LESS

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## BREADS

<b>NAAN PLAIN</b> DIPPED IN BUTTER, FLATBREAD MOSTLY COOKED IN A TANDOOR (CLAY OVEN).	<b>1,000</b>
<b>NAAN BUTTER</b> INDIAN LEAVENED FLATBREAD MADE WITH ALL- PURPOSE FLOUR AND SPICED WITH LOTS OF GARLIC.	<b>1,400</b>
<b>NAAN GARLIC</b> FILLED WITH CHEESE, FLATBREAD MOSTLY COOKED IN A TANDOOR (CLAY OVEN).	<b>1,500</b>
<b>NAAN CHEESE</b> INDIAN FLATBREADS MADE WITH WHOLE WHEAT FLOUR AND COOKED IN A TANDOOR, A CLAY OVEN,	<b>2,800</b>
<b>TANDOORI ROTI PLAIN</b> A LEAVENED FLATBREAD MOSTLY COOKED IN A TANDOOR (CLAY OVEN).	<b>900</b>
<b>TANDOORI ROTI BUTTER</b> WITH LOADS OF BUTTER, INDIAN FLATBREADS MADE WITH WHOLE WHEAT FLOUR AND COOKED IN A TANDOOR, A CLAY OVEN,	<b>1,200</b>
<b>LACCHA PARANTHA</b> A CRISPY FLAKY LAYERED WHOLE WHEAT FLATBREADS MADE WITH A SIMPLE UNLEAVENED DOUGH CONSISTING OF WHOLE WHEAT FLOUR, SALT AND GHEE	<b>1,400</b>
<b>ROOMALI ROTI</b> SOFT AND EXTREMELY THIN, ROOMALI ROTI IS ONE OF THE MOST POPULAR FLATBREADS OF INDIA THAT CAN BE ENJOYED WITH LITERALLY ANY DISH. LESS	<b>1,400</b>

## ORIENTAL WOK

<b>CHICKEN WOK -WITH RICE</b> CLASSIC ORIENTAL STREAT FOOD. CHOOSE YOUR FAVOURITE SAUCE	<b>7500</b>
<b>CHICKEN WOK -WITH NOODLES</b> CLASSIC ORIENTAL STREAT FOOD. CHOOSE YOUR FAVOURITE SAUCE	<b>7500</b>
<b>LAMB WOK -WITH RICE</b> MEAT TOSSED WITH YOUR FAVOURITE ORIENTAL SAUCE AND RICE OR NOODLES	<b>7500</b>
<b>LAMB WOK -WITH NOODLES</b> MEAT TOSSED WITH YOUR FAVOURITE ORIENTAL SAUCE AND RICE OR NOODLES	<b>7500</b>
<b>MIXED SEAFOOD WOK -WITH RICE</b> ASSORTMENT OF SEA FOOD TOSSED IN AN AMAZING ORIENTAL SAUCE WITH RICE OR NOODLES. A SEA FOOD LOVER DELIGHT.	<b>12000</b>
<b>MIXED SEAFOOD WOK - WITH NOODLES</b> ASSORTMENT OF SEA FOOD TOSSED IN AN AMAZING ORIENTAL SAUCE WITH RICE OR NOODLES. A SEA FOOD LOVER DELIGHT.	<b>12000</b>

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## NIGERIA

**SUYA CHICKEN** 5,000  
LOCALLY SPICED SUYA MIX MARINADE WITH GRILLED CHICKEN ON SKEWERS.

**FISH SUYA** 6,000  
LOCALLY SPICED SUYA MIX MARINADE WITH GRILLED FISH ON SKEWERS, LESS

**GRILLED CROAKER WITH CHIPS & SALAD** 13,500  
GRILLED CROAKER FISH WITH NIGERIAN PEPPER

**GRILLED TILAPIA WITH CHIPS & SALAD** 13,500

**GRILLED TILAPIA FISH WITH NIGERIAN PEPPER** 6,500

**EGUSI WITH CHICKEN** 6,500  
CLASSIC EGUSI SOUP MADE FROM GROUND MELON SEEDS MIXED WITH ONIONS.

**EGUSI WITH GOAT MEAT** 6,500  
CLASSIC EGUSI SOUP MADE FROM GROUND MELON SEEDS MIXED WITH ONIONS.

**EGUSI WITH FISH** 6,500  
CLASSIC EGUSI SOUP MADE FROM GROUND MELON SEEDS MIXED WITH ONIONS,

**PEPPER EFFO WITH CHICKEN** 6,500  
THIS PEPPER SOUP IS A NIGERIAN FAVOURITE THAT IS NUTRITIOUS AND SATISFYING WITH ITS HEARTWARMING & ETHNIC FLAVORS,

**PEPPER EFFO WITH GOAT MEAT** 6,500  
THIS PEPPER SOUP IS A NIGERIAN FAVOURITE THAT IS NUTRITIOUS AND SATISFYING WITH ITS HEARTWARMING & ETHNIC FLAVORS.

**PEPPER EFFO WITH FISH** 6,500  
THIS PEPPER SOUP IS A NIGERIAN FAVOURITE THAT IS NUTRITIOUS AND SATISFYING WITH ITS HEARTWARMING & ETHNIC FLAVORS.

**MIYAN KUKA WITH CHICKEN** 6,500  
A TRADIONAL SOUP PREPARED TO BE EATEN WITH SWALLOW LIKE TUWON DAWA OR MASARA OR SEMOVITA IN THE NORTHERN PART OF NIGERIA.

**MIYAN KUKA WITH GOAT MEAT** 6,500  
A TRADIONAL SOUP PREPARED TO BE EATEN WITH SWALLOW LIKE TUWON DAWA OR MASARA OR SEMOVITA IN THE NORTHERN PART OF NIGERIA.

**MIYAN KUKA WITH FISH** 5,500  
A TRADIONAL SOUP PREPARED TO BE EATEN WITH SWALLOW LIKE TUWON DAWA OR MASARA OR SEMOVITA IN THE NORTHERN PART OF NIGERIA,

**CHICKEN JOLLOF RICE** 11,000  
CHICKEN JOLLOF RICE IS A FLAVORFUL AND SPICY WEST AFRICAN DISH THAT'S SURE TO SATISFY, MADE WITH CHICKEN THIGHS, RICE, AND A BLEND OF SPICES.

**MIXED SEAFOOD JOLLOF RICE** 5,500  
A FLAVORFUL AND SPICY WEST AFRICAN DISH THAT'S SURE TO SATISFY MADE WITH MIXED SEA FISHES, RICE, AND A BLEND OF SPICES.

## DESSERTS

**STRAWBERRY FIRNI BRULEE** 5,500  
STRAWBERRY CREME BRULEE

**CHOCOLATE COCONUT BALLS** 4,500  
EXOTIC AND FINE CHOCOLATE BALLS COATED IN FRESH COCONUT DUST, A FRESH AND DELICATE DESSERT.

**GULAB JAMUN** 4,500  
CLASSIC INDIAN DESSERT, A DUMPLING SOAKED IN A SWEET, STICKY SYRUP. THE SUGAR SYRUP HAS A DELICATE ROSE FLAVOUR.

**PINK GUAVA AND RED CHILLI KULFI** 5,000  
AN INDIAN ICE CREAM MADE WITH PURE FRESH MILK AND GUAVA FRUIT WITH A PINCH OF CHILLI.

## MOCKTAILS

**VIRGIN PINA COLADA** 7,500  
A DELIGHTFUL TROPICAL MOCTAIL THAT CAPTURES THE TANTALIZING FLAVORS OF PINEAPPLE JUICE AND COCONUT CREAM

**STRAWBERRY MOJITO** 6,000  
SWEET AND TANGY FLAVORS OF STRAWBERRIES ADDED TO THE CLASSIC MINTY MOJITO.

**VIRGIN STRAWBERRY MARGHARITA** 5,000  
THE FLAVORS OF STRAWBERRY COMBINED WITH THE CITRISKY FLAVORS OF LIME ON A BED OF CRUSHED ICE

**BLUE BREEZE** 4,000  
FRESHLY SQUEEZED LIME 7UP WITH REFRESHING BLUE CURACAO. PERFECT FOR A HOT SUMMER

**BASIL SMASH** 5,000  
A REFRESHING MOCKTAIL WITH FRESH BASIL LEMON SIMPLE SYRUP TOPPED WITH RED RULL

**MINT BASIL LEMONADE** 4,000  
A DELIGHTFUL TWIST ON THE LEMONADE WITH AROMATIC FRESHNESS OF MINT AND BASIL

**GINGER COLLINS** 4,000  
A VARIATION OF THE CLASSIC TOM COLLINS WITH THE SPICY WARMTH OF GINGER FOR THE EXTRA KICK

**GREEN APPLE MOJITO** 4,000  
A TWIST ON THE CLASSIC MOJITO WITH THE CRISP AND TANGY FLAVOR OF GREEN APPLES

**STRAWBERRY BASIL COOLER** 4,000  
A CLASSIC MOCKTAIL THAT COMBINES THE SWEETNESS OF STRAWBERRIES WITH HERBAL FRESHNESS OF BASIL

**GINGER MINGER** 4,000  
AN IN HOUSE BARMANS CREATION WITH GINGER LEMON AND APPLE JUICE

**VIRGIN MOJITO** 4,000  
A REFRESHING AND FLAVORFUL MOCKTAIL WITH LIME AND FRESH MINT. CREATED IN BRAZIL

**CHAPMAN** 3,500  
A NIGERIAN FAVOURITE, BOTH REFRESHING AND FLAVOURFUL. THE KIDS LOVE IT

**LEMONADE SWEET** 3,000

**LEMONADE SOUR** 3,000

## SOFT BEVERAGE

7UP 800  
MIRINDA 800  
PEPSI 800  
SODA 800  
TONIC WATER 1,400  
ORANGE JUICE 2,000  
APPLE JUICE 2,000  
PINEAPPLE JUICE 2,000  
CRANBERRY JUICE 2,000  
RED BULL 2,500  
BOTTLE WATER 700  
MALTINA 2,000

## JUICE FRESH

FRESH ORANGE JUICE 3,000  
FRESH PINEAPPLE JUICE 3,000

## COFFEE

CAPPUCINO 3500  
CAFE LATTE 3500  
ESPRESSO 3000  
AMERICANO 3000  
GREEN TEA 3000  
MASALA TEA 3000