

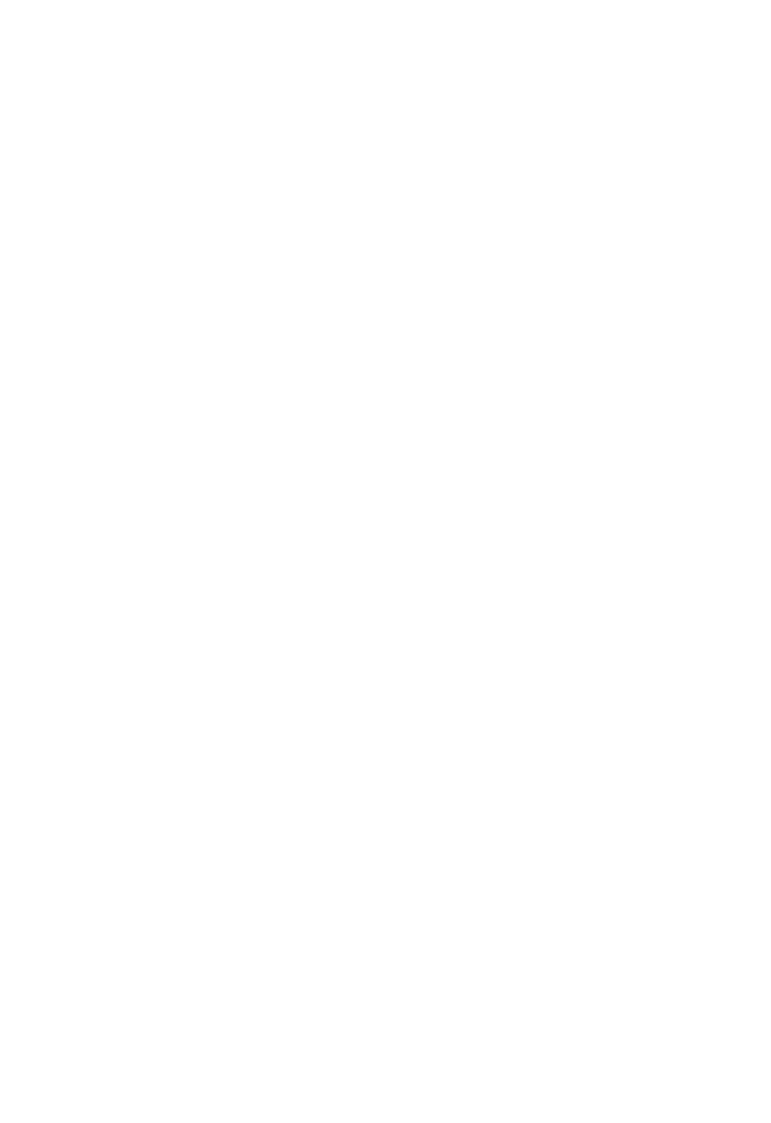






# **APPETIZERS**

Bhuna jhinga	EGP	USD
Chilli paneer  Home-made cottage cheese cooked in spicy Indian chili sauce	EGP	USD
Chicken pakora Fried chicken with herbs	EGP	USD
Samosa Chicken	EGP	USD
Delicate pastry filled with diced chicken and green peas  Vegetable  Delicate pastry filled with mashed potatoes	EGP	USD
Aloo tikki Deep-fried potato snack with Indian condiments	EGP	USD
Onion bhaji Deep-fried spiced Indian snack made from onion and coriander	EGP	USD
Raita Yogurt mixed with cumin, your choice of vegetables, potatoes or pineapple	EGP	USD
SOUP		
Dal shorba Yellow lentil soup with cream and butter	EGP	USD
Chicken shorba Rich extract of chicken with Indian spices	EGP	USD





# FROM THE TANGY CURRY POT CHICKEN

Chicken jalfrezi		
Chicken fillet with onion, green pepper, and curry		
1 pax	EGP	USD
2 pax	EGP	USD
Chicken curry		
Chicken curry with northern Indian spices		
1 pax	EGP	USD
2 pax	EGP	USD
Chicken makhani		
Chicken with butter and tomato		
1 pax	EGP	USD
2 pax	EGP	USD
Chicken korma		
Chicken with cashew nut paste in a creamy rich sauce		
1 pax	EGP	USD
2 pax	EGP	USD
Chicken madras		
Authentic chicken curry "South Indian Style"		
1 pax	EGP	USD
2 pax	EGP	USD
Chicken tikka masala		
Chicken cooked in masala spices		
1 pax	EGP	USD
2 pax	EGP	USD
Chicken vindaloo		
Spicy chicken stewed with potatoes in madras sauce		
1 pax	EGP	USD
2 pax	EGP	USD



# **LAMB**

EAM		
Lamb jalfrezi		
Sautéed lamb with bell peppers, onions, and chili		
	EGP	USD
1 pax	EGP	USD
2 pax	EGP	03D
Maahaaisi sa aan iaah		
Kashmiri rogan josh	•••	
Lamb cooked with cardamom, cloves, browned onions, and Kashmiri ch		
1 pax	EGP	USD
2 pax	EGP	USD
Lamb masala		
Lamb cooked with Indian spice mix masala		
1 pax	EGP	USD
2 pax	EGP	USD
2 μαλ		
Lamb madras		
Lamb cooked in madras sauce "South Indian Style"		
•	EGP	USD
1 pax	EGP	USD
2 pax	EGP	OSD
Alaa aaabt		
Aloo gosht		
Lamb stewed with potatoes	FOR	LICE
1 pax	EGP	USD
2 pax	EGP	USD
SEAFOOD		
Shrimps curry / Shrimp masala		
Shrimps in your choice of curry or masala sauce		
1 pax	EGP	USD
2 pax	EGP	USD
Shrimps korma		
Shrimps cooked in mild korma sauce		
•	EGP	USD
1 pax		
2 pax	EGP	USD
Fish curry		
Northern Indian-style fish curry with mustard and anise seeds.		
1 pax	EGP	USD
2 pax	EGP	USD
2 par		



## **BREAD**

Garlic cheese naan	EGP	USD
Indian bread filled with cheese topped with Garlic		
Peshawari naan	EGP	USD
Indian bread filled with dried fruit and coconut	TCD.	LICD
Coriander parathaLayered Indian bread with mint Or Coriander	EGP	USD
•	EGP	USD
Papad (papadum 3 pcs) Roasted Indian crisp made from lentil flour		
Naan	EGP	USD
Indian naan bread of your choice: plain	500	LICE
Garlic naan	EGP	USD
Traditional Indian naan bread and and garlic		
RICE		
Shrimp biriyani		
Basmati rice cooked with shrimp marinated in yoghurt and spices		
1 pax	EGP	USD
2 pax	EGP	USD
Lamb biriyani		
Lamb cooked with basmati rice in yogurt and spices		
1 pax	EGP	USD
2 pax	EGP	USD
Chicken biriyani		
Basmati rice with chicken in yogurt and spices		
1 pax	EGP	USD
2 pax	EGP	USD
Pulao		
Your choice of mixed vegetable/ plain pilaf rice		
1 pax	EGP	USD
2 pax	EGP	USD
Mushroom pulao		
Indian basmati rice braised with onions and mushroom		
1 pax	EGP	USD
2 pax	EGP	USD
Sade chawal		
Steamed long-grain basmati rice		
1 pax	EGP	USD
2 pax	EGP	USD
- Fanta		



#### **SELECTION OF TANDOORI**

Tandoori kebabs are made with selected Indian herbs and spices.

The tiny lanes of Old Delhi are famous for their tandoors.

"The Bade-Mian's" as they are called, have elevated street cuisine to a fine art.

The secret recipes have been handed down for generations up to the present times.

We bring to you these tongue-tickling specialties as a tribute to The Great Masters,

Through our very own "Chotte-Mian"

Tandoori lamb chops Lamb marinated in tandoori spices	EGP	USD
Tandoori platter Shrimps, fish, chicken, lamb chop, and lamb seekh	EGP	USD
Shrimps tandoori Prawns marinated in yogurt and exotic Indian spices	EGP	USD
Lamb seekh kebab Skewered minced lamb mixed with Indian spices	EGP	USD
Tandoori chicken tikka  World-famous boneless chicken marinated in yoghurt and spices	EGP	USD
Chicken malai tikka Chicken marinated in yogurt, cream, cheese, and spices	EGP	USD



### **VEGETARIAN**

Paneer makhan masala		
Homemade Indian cheese slow-cooked in creamy rich sauce	ECD	LICD
1 pax	EGP	USD
2 pax	EGP	USD
Palak paneer		
Home-made cottage cheese cooked in spinach sauce		
1 pax	EGP	USD
-	EGP	USD
2 pax	201	035
Palak mushroom		
Spinach with fresh mushrooms and creamy butter sauce		
1 pax	EGP	USD
2 pax	EGP	USD
2 pan		
Cube bankusk		
Subz hariyali		
Mixed vegetables cooked in spinach sauce		
1 pax	EGP	USD
2 pax	EGP	USD
<b>– F-</b> 2		
Dal tadka		
Yellow lentils stewed with onion and tomato	FOR	LICE
1 pax	EGP	USD
2 pax	EGP	USD
·		
Chana masala		
Chickpeas cooked in masala sauce		
	EGP	USD
1 pax		
2 pax	EGP	USD
Mix vegetable curry		
Seasonal mix vegetables in spiced-up tomato sauce		
1 pax	EGP	USD
•	EGP	USD
2 pax	EGF	טפט
Aloo palak		
Diced potatoes cooked in spinach sauce		
1 pax	EGP	USD
2 pax	EGP	USD
— F		

All items on the menu are included for S-Class guests
Please let us know of any dietary preferences or food allergies we should be aware of when preparing your meal. Prices include service charges and government taxes.



Aloo bombay Your choice of potatoes with cumin		
1 pax	EGP	USD
2 pax	EGP	USD
Aloo tamatar		
Your choice of potatoes with tomato		
1 pax	EGP	USD
2 pax	EGP	USD
Aloo mutter		
Your choice of potatoes with peas		
1 pax	EGP	USD
2 pax	EGP	USD
DESSERT		
DESSERI		
Malai kulfi Typical Indian ice cream	EGP	USD
Mango kulfi Indian ice cream with mango flavor	EGP	USD
Gulab jamun  Golden deep fried dumplings made from milk served in sugar syrup	EGP	USD

