

## SMALL PLATES

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| <b>Tid Bit Platter</b> <i>crab and cheese wonton, fried shrimps, spring rolls, risotto balls, chicken wings</i>             | BD 6.200 |
| <b>Veggie Sampler</b> <i>spring rolls, snow fried mushroom, paneer croquets, risotto balls, sambosa</i>                     | BD 5.500 |
| <b>Prawns Sikkimese</b> <i>prawns tossed in ginger, garlic, chillies flavoured with soya sauce</i>                          | BD 4.100 |
| <b>Macchi Amritsari</b> <i>crisp fried spicy fish served with spicy chutney and grated radish</i>                           | BD 3.900 |
| <b>Crumb Fried Shrimps</b> <i>served on micro greens with mango chutney and coriander sweet chili sauce</i>                 | BD 5.900 |
| <b>Pesto calamari</b> <i>crushed basilcrumb fried squid served With Tartar sauce</i>  | BD 4.100 |
| <b>Corn and Potato Tikki</b> <i>spiced deep fried rounders of corn niblets and potatoes</i>                                 | BD 3.100 |
| <b>Chilly Cheese Toast</b> <i>a Bombay favourite, cheddar met on toast, with onions, tomatoes, with or without chillies</i> | BD 3.400 |
| <b>Crunchy Onion Bhaji</b> <i>battered crispy fritters of onion, served with tamarind and mint mango chutney</i>            | BD 3.100 |
| <b>Aloo Honey Chilli</b><br><i>Crisp fried Shoestring potatoes wrapped in Honey and chilli.</i>                             | BD 3.400 |

## ROLLS AND FRANKIE

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| <b>Reshmi Kabab Roll</b> <i>Julienne of chicken Malai kabab, salad, mint sauce in roomali bread</i> | BD 3.400 |
| <b>Kathi Roll</b> <i>Lamb Seekh kabab rolled in thin wheat bread and masala onions</i>              | BD 3.400 |
| <b>Paneer Veggie Roll</b> <i>packed with veggies, cottage cheese, onions and minty chutney</i>      | BD 3.400 |
| <b>Chicken Tikka Roll</b> <i>spicy charred chicken, Roca leaves and tomato chilli chutney</i>       | BD 3.400 |

----- ● **SOUPS** ● -----

**Carrot and Ginger Soup** *fresh carrots, ginger and tomato soup garnished with crouton* BD 2.500

**Dal Shorba** *yellow lentil soup, lemon wedge and crispy rice* BD 2.500

**Hot e) Sour** *Pepper flavoured spicy and sour soup with tofu and shitake mushroom*

**Sweet Corn Chicken Or Crab meat**

*creamy corn flavored soup*

**Cream Soup** *choice of chicken or mushroom* BD 2.500

**Sea Food Soup** *saffron flavoured clear soup with mussels, shrimps, clams and salmon* BD 3.100

----- ● **SALADS** ● -----

**Grilled chicken salad** *pesto marinated chicken, mix lettuce, parmesian cheese, ceasar dressing*

**Mango salad** *Dice of fresh mango, cherry tomato, mint leaves, plum and yuzu dressing* BD 3.500

**Yasai salad** *mix lettuce with green apple and olive, in Garlic ponzo dressing* BD 3.500

**Samundri Salad** *shrimps, calamari, crab sticks and mixed greens with Fresh dill in lemon dressing* BD 4.100

**Quinoa Salad** *lettuce, crab stick, cherry tomatoes, edamame, avocado With quinoa in lemon herb dressing* BD 3.500

**Maharaja Royal** *fresh greens, olives, topped with feta cheese and Pomegranate in house balsamic dressing* BD 3.500

**Avocado Salad** *lettuce, tomatoes, cucumber, fresh avocado in parmesan dressing* BD 3.700

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## WESTERN FUSION MAINS

*Tempting and different*

### Seafood newburg

*Assorted seafood cooked in creamy sauce serve with butter rice*

BD 6.200

**Mushroom florentine** *baked combination of fresh mushrooms with spinach and cheese*

BD 4.100

### Grilled Hammour and Prawns

*With lemon butter sauce served on sauteed spinach*

BD 6.800

**Goan Mussels** *with hint of coconut, flavoured with garlic in white wine sauce*

BD 6.200

**Bombay Sizzler** *cumin flavoured julienne of chicken or tenderloin tossed with Capsicum, onions, chilies ginger, garlic with soya sauce*

BD 6.200

**Tanderlion Steak** *tenderloin cooked in hot grilled ,served with vegetable and Potatoes with choice of pepper or mushroom sauce*

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## TANDOORI

*Bar-b-bque*

**Tandoori Mixed Grill** *chicken, lamb, fish, prawns... worth to share Navrangi Seekh kabab chicken and mutton mince marinated with garlic ginger*

BD 8.000

### *Murg- Chicken*

**Achari kabab** *marinated with mixed pickle and yogurt*

**Bhuna Kabab** *Chicken marinated with chick peas flour*

**Murg Malai** *marinated with cream, cheese and gram flour*

BD 5.800

**Tandoori Chicken** *spring chicken marinated with ginger garlic, spices and yoghurt*

BD 6.200

**Chilly Chicken Tikka** *for spicy lovers* BD 5.800

**Pista Malai Chicken** *boneless chicken cubes, marinated with pistachio, green chili and curry leaves*

### **Gosht-Lamb**

**Moghlai Seekh** *minced and spiced mixed with herbs, onions, coriander and chillies* BD 5.500

**Spiced Lamb Chop** *garam masala flavored chops with touch of paprika* BD 5.800

### **Samundri- Seafood**

**Tandoori Prawns** *with hint of cumin* BD 7.300

**Tandoori Hammour** *Tikka lightly spiced cubes of barbeque hammour* BD 7.300

### **Bread**

**Nan or Roti** BD 0.400

**Roomali Roti** *handkerchief thin bread cooked on inverted griddle Paratha* BD 0.800

**Butter/ Pudina** BD 0.800

**Stuffed Kulchac** *choice of potato/ cheese!Paneer!Gobilminced meat! chicken/Egg* BD 1.300

**Kabuli Nan** *sweetened bread with cashew nuts, honey and fruit* BD 1.300

**Subz Nan** *with vegetables filling* BD 1.300

## Vegetarian

**Pudina Paneer Tikka** *grilled cottage cheese with mint* BD 5.200

**Subz Seekh** *skewered rolls of minced vegetables, potato and cheese* BD 5.200

**Tandoori Salad** *cottage cheese, mushroom, onions, tomatoes and peppers* BD 5.200

**Tandoori Mushroom,** *Spinach and cheese stuffed mushroom marinated with spices* BD 5.200

**Veggie Grill**

BD 5.800

## MAHARAJA FEAST

**Kabab Platter Feast** *assorted kebabs*

**Curry Delight** *murg makhani, ghost karma, dal, seasonal vegetable*

**Assortment of Tandoori Breads and Biryani Rice Salad,**

**Raita, Papadam and condiments**

**Choice of Sweet**

BD 10.500 Per Person  
Mi nimum of four persons

## SPICY CORNER SELECTION BD 5.200

**Masala Prawns**

**Vegetable kadai**

**Mutton Vindaloo**

**vegetable kolhapuri**

**Andhra Mutton Curry**

**Bhuna gosh**

**Rarra gosh**

**Chicken Masala**

**Chicken Chettinad**

**Chicken madras**

**Chicken kadhai**

**Egg masala**

10% SERVICE CHARGE +10% GOVT LEVY

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## CURRIES

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*Every dish is not spicy nor every dish a curry.*

### ***Maasahari- Non-Vegetarian***

|   |                |
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| <b>Murg Makhani</b> <i>the mogul dish of boneless tandoori chicken finished in tomato butter sauce</i>    | BD 5.600       |
| <b>Chicken Keema</b> <i>minced chicken, very delicately spiced</i>  | BD 5.200       |
| <b>Choice of Curry</b> <i>chicken or lamb, fish or prawns</i>   | BD 5.200/5.500 |
| <b>Chicken Tikka Masala</b> <i>north indian style and equally famous in uk</i>                            | BD 5.600       |
| <b>Coconut Curry</b> <i>south indian style curry with coconut milk, choice of chicken, prawns or fish</i> | 805.200/5.500  |
| <b>Rogan Josh</b> <i>spiced mutton curry- kashmiri style</i>  | BD 5.700       |
| <b>Balti Gosht</b> <i>lamb with chopped green pepper, onions and tomatoes</i>                             | BD 5.200       |
| <b>Korma</b> <i>creamy sauce topped with roasted almonds, chicken or lamb</i>                             | BD 5.200       |
| <b>Keema Matar</b> <i>minced lamb with peas garnished with boiled egg</i>                                 | BD 5.200       |
| <b>Sagwala</b> <i>choice of lamb or chicken cooked with spinach</i>                                       | BD 5.200       |
| <b>Prawns Masala</b> <i>one of our favourite dishes</i>   | BD 6.200       |
| <b>BengalMustard Prawns</b><br><i>King tiger prawns cooked in creamy mustard sauce</i>                    | BD 7.300       |

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## CURRIES

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### *Shaakahari- Vegetarian*

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| <b>Shahi Paneer</b> <i>cottage cheese cooked in tomato sauce</i>                               | BD 4.500 |
| <b>Dum Aloo Kashmiri</b> <i>Potatoes chunk cooked in creamy tomato sauce served with nuts.</i> | BD 4.100 |
| <b>Avialmixed vegetable</b> <i>cooked in creamy coconut sauce</i>                              |          |
| <b>Paneer Makhani</b> <i>cottage cheese in creamy tomato buttery sauce</i>                     | BD 4.500 |
| <b>Paneer Sag Walla</b> <i>cooked with spinach and spices</i>                                  | BD 4.500 |
| <b>Paneer Kadhai</b> <i>mashed with spices and chillies</i>                                    | BD 4.500 |
| <b>Paneer Makhani</b> <i>cottage cheese in creamy tomato buttery sauce</i>                     | BD 4.500 |
| <b>Paneer Sag Walla</b> <i>cooked with spinach and spices</i>                                  | BD 4.500 |
| <b>Paneer Kadhai</b> <i>mashed with spices and chillies</i>                                    | BD 4.500 |
| <b>Paneer Mattar</b> <i>cottage cheese and green peas curry</i>                                | BD 4.500 |
| <b>Paneer Malai Kofta</b> <i>homemade cheese and vegetable dumplings in creamy sauce</i>       | BD 4.500 |
| <b>DalMakhani</b> <i>black lentils, kidney beans with cream and butter</i>                     | BD 4.100 |
| <b>DalTadkewali</b> <i>yellow lentils tempered with cumin</i>                                  | BD 4.100 |
| <b>DalPanchmel</b> <i>five varieties of lentils with butter and cumin seeds</i>                | BD 4.100 |
| <b>Aloo Gobi</b> <i>cauliflower and potatoes</i>   | BD 3.700 |
| <b>Jeera Aloo</b> <i>potatoes, cumin seeds tossed in spices</i>                                | BD 3.500 |

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|---|----------|
| <b>Chana Masala</b> <i>chick peas in tangy melange of spices</i>                                  | BD 4.100 |
| <b>Mirchi Baingan Ka Salan</b> <i>eggplant with chillies, onions, ginger juliennes and spices</i> | BD 4.100 |
| <b>Bhindi Masala</b> <i>okra cooked in onions ginger and garlic</i>                               | BD 4.100 |
| <b>Navrattan Korma</b> <i>diced vegetables, nuts and fruit curry</i>                              | BD 3.700 |

— — — — — ● **BIRYANIS- EVERYONE'S FAVOURITE** ● — — — — —

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| <b>Chicken or Lamb</b> <i>biryani</i>  | BD 5.600 |
| <b>Fish or Prawns</b> <i>biryani</i>   | BD 6.200 |
| <b>Lamb kofta biryani</b>  | BD 5.600 |
| <b>Chicken tikka biryani</b>   | BD 5.600 |
| <b>Mughlai chicken biryani</b>   | BD 5.600 |
| <b>Quinoa biryani</b>  | BD 5.600 |
| <b>Egg biryani</b>   | BD 5.200 |
| <b>Kabuli chana biryani</b>  | BD 5.600 |
| <b>Kashmiri Pulao with fruits and Nuts</b> <i>cumin flavoured rice with fruit,</i>   | BD 5.600 |
| <i>diced vegetables, cheese and nuts</i>   | BD 3.500 |
| <b>Sabz Biryani</b> <i>seasonal vegetables with basmati rice topped brown onions</i> | BD 4.100 |
| <b>Pulao Rice</b> <i>saffron flavoured basmati rice</i>                              | BD 2.700 |
| <b>Jeera Rice</b> <i>cumin flavoured basmati rice</i>                                | BD 3.100 |
| <b>Steam Rice</b> <i>plain basmati rice</i>  | BD 2.000 |