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**Start your Journey with us and
Go Beyond the Curry...**

-Lanterns

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Appetizers & Nibbles

Indian Flair

Galouti Kebab NV I	6.300
Melting lamb kebabs with baby lacha paratha	
Chapli Kebab NV I	6.300
Griddled spiced lamb kebabs with baby lacha paratha	
Reshmi Kebab Roll NV I	5.100
Chicken, curried yogurt, salad in rumali roti & fries	
Delhi Tikka Roll NV I 🌶️	5.100
Charred chicken, arugula, masala onion, mint chutney rumali roti & fries	
Bombay Seekh Roll NV I 🌶️	6.200
Paratha rolls, tender lamb mince, pickled onions, mint chutney & fries	
Paneer Veggie Roll V I	4.800
Spicy paneer, veggies, masala onion, mint chutney rumali roll & fries	

Western Flair

Jalapeno Cheese Balls V I	4.500
Cheddar, emmental, jalapeno, coriander, breaded & deep fried	
Flat Bread V I	3.800
Pizza Style garlic bread with diablo dip	
Crispy Mozzarella Sticks V I	4.500
Crispy fried, marinara sauce	
Keftedes NV I	4.500
Beef meatballs stuffed with ricotta cheese cooked in tomato concasse	
Angus Tandoori Bites NV I	6.900
Ribeye, tenderloin bites on charcoal served with mushroom dip sauce	
Flaky Chicken Tenders NV I	4.500
Honey & mustard dip	
Cheese Fries V I	4.500
Crispy fried potato spindle loaded, cream cheese, cheddar & jalapeno	
Tortilla Chips With Fresh Salsa V I	3.000
Add guacamole at BD 1.500	

Asian Flair

Edamame V I	3.500
Spicy szechuan chili or Salted	
Asian Dumpling NV V I	4.500
Choice of: Prawn Siu Mei Jiozi Beef Shanghai Chicken	
Gyoza NV V I	4.500
Chicken dumpling with tangy ponzu sauce	
Wings NV I 🌶️	4.500
Choice of: Traditional Buffalo Tandoori Soya Kai Chai Thai Garlic	
Crispy Peking Duck NV I	9.200
Cucumber, leeks, pancake served with hoisin & plum sauce	
Cauliflower Sikkimese V I 🌶️	5.000
Cauliflower, onion, ginger, garlic and chilies & asian sauce on a sizzler	
Prawn Sikkimese NV I 🌶️	6.200
Prawns, onion, ginger, garlic and chilies & asian sauce on a sizzler	
Breaded Shrimp NV I	5.700
With sriracha, mayo and lime	
Calamari Fritti NV I	4.800
Deep fried squid rings with chili aioli dip	
Fish Finger Goujon NV I	4.500
Crispy fried fish fingers, tartare sauce	
Dynamite Shrimp NV I 🌶️	6.200
Crispy fried shrimps tossed in chili mayo	

Samosa Papdi Chat V I	3.100
Crispy papdi, samosa, tamarind glaze, sweetened yogurt & spices	
Papadi Cheese Bites V I	3.100
Assortment of: Cheese & Chili Mushroom & Cheese Veggie & Cheese	
Crunchy Onion Bhajji V I	3.100
Gram flour battered onion fritters served with mint & tamarind chutney	
Hara Bhara Kebab V NV I	3.100
A melange of green vegetables, spices & herbs grounded and pan fried	
Honey Chili Fries V I 🌶️	3.100
Potato fingers tossed in tomato, honey and chili glaze	
Paneer Kurkure V I	3.100
Cottage cheese fingers, crisp fried, beet, mayo & mint chutney	
Tawa Murgh NV I 🌶️	5.600
Spicy chicken masala prepared with exotic spices and finished on a flat griddle	

Shareable Platters

Tid Bit Platter NV I	7.600
Wings, chicken wonton, breaded prawns, jalapeno cheese balls, spring rolls, mozzarella sticks and samosa	
Veggie Platter V NV I	6.300
Spring roll, hara bara kebab, aloo tikki, jalapeno cheese balls, samosa & mozzarella sticks	
Hibachi Grill NV I	6.500
Japanese style bbq, marinated skewers of prawns rib eye bites chicken served with honey tamarind sauce	
Cheese Platter V NV I	8.800
Cheddar, parmesan, fresh mozzarella, smoked pepper cheese, bimester, green olives, cherry tomato, walnut, dark chocolate, garlic bread. Two types of grapes and crackers served with cranberry chili sauce	



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Soup

Classic French Onion NV	2.900
Brown onion broth topped with emmental cheese	
Dal Shorba V	2.900
Lightly spiced yellow lentil soup served with lemon wedge & crispy croutons	
Broccoli & Parmesan V	2.900
Light creamy soup with broccoli florets	
Roasted Garlic & Cherry Tomato V	2.900
Selected tomato, garlic herbs & fresh cream	
Creamy Corn NV	2.900
Rich creamy corn with choice of vegetables or chicken	
Wild Mushroom V	2.900
Portobello, oyster, and button mushrooms cooked in creamy vegetable stock	

Burgers & Sandwiches

Toasted Minute Steak Sandwich NV	5.700
Slice beef steak with rocket leaves, caramelized onion, cream cheese and jalapeno in multigrain bread served with fries	
Wagyu Sliders NV	6.700
100% Wagyu beef trio, tomato, lettuce, pickle and cheese in toasted sesame buns served with fries	
Chicken Sliders NV	5.200
Crispy breaded chicken, avocado, ranch dressing, tomato, lettuce and pickle in toasted sesame bun served with fries	
Roasted Chicken And Avocado NV	5.700
Chicken, sliced tomato, avocado & arugula leaves in multigrain bread served with fries	
Classic Burger NV	5.700
Beef patty, caramelized onion, tomato, lettuce, pickle and cheese in toasted potato bun served with fries	
Vegetable Sliders V	4.700
Slightly spicy grated potato carrot and peas patty cutlet in sesame seed bun served with fries	
The Classic Club NV	5.700
Lettuce, tomato, avocado, chicken, egg & turkey bacon on toasted bread served with fries	
Tuna Melt NV V	6.900
Tuna, mayonaise, cheese and tomato in multigrain bread served with fries and coleslaw	



Salad

Add Chicken or Prawns BD 1.500

Maharaja Royal V	4.400
Fresh greens, olives, feta cheese, pomegranate with homemade balsamic dressing	
Avocado & Quinoa NV	5.500
Mix lettuce, crab sticks, tomatoes, edamame & house balsamic dressing	
Halloumi Salad V NV	5.500
Fresh greens, pine nuts, couscous, chickpeas, pomegranate & berry dressing	
Caesar Salad NV	4.400
Romaine lettuce, radicchio, turkey bacon, poached egg, shaved parmesan cheese	
Superfood Salad V NV	5.000
Quinoa, broccoli, kale, beetroot, butternut, baby spinach, asparagus, pomegranate, walnuts, sunflower seeds, pumpkin seeds & sherry vinegar dressing	
Rocca Salad NV	4.800
Zatar marinated grilled chicken breast, wild & local rocket, confites tomato petals and lemon herb dressing	



Pizza

Margherita V	5.700
Mozzarella and fresh tomato sauce	
BBQ Chicken NV	5.700
Scallion onion, bbq chicken, fresh tomato sauce & mozzarella	
Pepperoni NV	5.700
Beef pepperoni, bell peppers & fresh tomato sauce and mozzarella	
Short Ribs Pizza NV	7.000
Short ribs, bbq sauce & mozzarella	
Asparagus And Oyster Mushrooms V	5.700
Fresh tomato sauce & mozzarella	
Four Seasons V	5.700
Artichoke, bell peppers, olives & mushroom	
Seafood Pizza NV	6.300
Shrimps, squid rings, onion fresh tomato sauce & mozzarella cheese	
Bresaola Pizza NV	7.000
Beef bresaola, roca leaves, parmesan & fresh tomato sauce and mozzarella	

Maharaja Feast

(Minimum of 4 persons) 13.900 / person

Tid Bit Platter

Wings, chicken wonton, breaded prawns, jalapeno cheese balls, spring rolls, mozzarella sticks and samosa

Kebab Platter

Chicken tikka, malai chicken tikka, fish tikka and lamb seekh kabab

Curry and Biryani

Chicken makhani, rogan josh, dal makhani, chicken biryani, vegetable curry

Choice Of Sweet

From our dessert menu

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Tandoori - Kebabs

Tandoori Mixed Grill NV	10.700
Assortment of chicken tikka, malai chicken tikka, fish tikka, tandoori prawns and lamb seekh kebab	
Tandoori Chicken NV	8.100
Roasted spring chicken marinated in yogurt, flavored with ginger, garlic and tandoori spices	
Spiced Lamb Chops NV 🌶️	7.700
Lamb chops flavored with hot indian spices	
Mughlai Seekh Kebab NV 🌶️	6.900
Minced lamb spiced with indian herbs, onions, coriander, chili flavored with cardamom and mace	
Peshwari Chicken Drumsticks NV	6.900
Chicken drumsticks, filled with minced saffron and cheddar cheese cooked in a tandoor and served with mint chutney	
Chicken Tikka NV 🌶️	6.900
Spicy diced chicken thigh marinated in yogurt, garam masala, onion and garlic	
Haryali Tikka NV	6.900
Chicken breast marinated in a mixture of spices, mint and coriander cooked in a tandoor served with mint chutney	
Mirchi Chicken Tikka NV 🌶️	6.900
Chicken coated with crushed black pepper served with mint chutney	
Murg Malai NV	6.900
Chicken breast marinated with cream, cheese, cashewnuts and yogurt	
Kashmiri Chicken Seekh NV	6.900
Minced chicken with herbs and spices, coated with bell peppers	
Hammour Fish Tikka NV	9.500
Lightly spiced hammour seasoned with onion and garam masala	
Tandoori Prawns NV	9.900
Lightly spiced jumbo prawns seasoned with onion and garam masala	
Tandoori Broccoli & Cauliflower V	4.800
Cauliflower and broccoli florets flavored with mustard oil & indian spices	
Tandoori Mushroom V	4.800
Spinach and cheese stuffed mushrooms marinated in masala	
Veggie Grill V	7.000
Assorted grilled vegetables, paneer and vegetable seekh	
Paneer Tikka V	5.700
Cottage cheese flavored with fennel	



Curries - Masala

Masahari - Non Vegetarian

Chicken Makhani NV	6.900
Boneless tandoori chicken in rich creamy tomato sauce	
Chicken Curry NV	5.600
Delicately spiced boneless chicken in mild masala gravy	
Chicken Tikka Masala NV 🌶️	6.900
Chicken tikka tossed with onion and peppers in a spicy tomato sauce garnished with boiled egg	
Chicken Jalfrezi NV	5.600
Shredded chicken with jullienne capsicum, onion and tomato	
Chicken Korma NV	6.900
Chicken cooked with rich korma sauce	
Mirchi Keema NV 🌶️	5.600
Minced chicken and chili cooked to perfection with herbs and spices	
Spicy Tari Wala Chicken NV 🌶️	5.600
Dhaba style boneless chicken curry	
Lamb Rogan Josh NV 🌶️	6.900
Braised lamb chunks cooked in a spicy kashmiri style brown curry	
Lamb Saagwala NV	6.900
Lightly spiced meat with spinach & curry sauce	
Prawn Coconut Curry NV 🌶️	6.900
Fresh prawns cooked in creamy mustard infused sauce	
Prawn Masala NV 🌶️	6.900
Prawn tossed in a spicy masala gravy with herbs and spices	

Shakahari - Vegetarian

Paneer Makhani V	6.200
Diced cottage cheese simmered in rich creamy tomato sauce	
Paneer Saagwala V	5.600
Diced cottage cooked in creamy spinach puree	
Paneer Kadai V	5.600
Cottage cheese, onion and bell peppers cooked with indian spices	
Methi Malai Matar V	5.600
Green peas cooked with fenugreek and khoya in a rich fragrant almond cream	
Dal Makhani V	5.600
Black lentil and red kidney beans cooked with butter, cream and selected spices	
Mirchi Baingan Ka Salan V 🌶️	5.300
Hyderabad preparation of brinjal and fresh sweet green chilli in a mildly flavored coconut gravy	
Mixed Vegetable Curry V	5.300
Assorted diced vegetables, paneer in an indian style dry masala curry	



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Around The World A Must Try

Short Rib Of Beef INVI 15.200

Braised beef rib, served with sautéed vegetables, mashed potato and bbq sauce

Steak INVI

Tenderloin | Rib Eye 13.200 | 16.400

Your selection of steak cooked to your liking served with hand cut chips, herb crusted tomato, sautéed mushrooms and your choice of brown mushroom sauce or peppercorn sauce

Lamb Shank INVI 14.500

Slow cooked lamb shanks served with sauteed vegetables and mashed potato

Cilantro Lime Chicken INVI 6.200

Lime zest orange and soy grilled chicken breast served on buttered rice and fresh mango salsa and avocado

Signature Grilled Seafood INVI A I 9.500

Grilled hammour, shrimps, seabass, calamari and salmon in lemon butter sauce served with steamed veggies and mashed potato

Pot Braised Lamb Shank INVI 14.000

Braised tender lamb shank served on a bed of risotto

Goan Mussels INVI A I 8.100

Mussels cooked in coconut, fresh cream and white wine sauce served with naan bread

Grilled Sea Bass INVI A I 8.100

Sea bass fillet topped with lemon butter sauce and served with sautéed vegetables



Grilled Salmon on Miso Paste INVI A I 9.100

Grilled salmon fillet topped with miso paste served with fregola pasta, asparagus and three peppers in wine cream sauce

Traditional Fish & Chips INVI A I 8.200

Fillet of cod deep fried in beer batter served with chunky potato chips and green pea purée

Chicken & Mushroom Pie INVI 6.200

Baked pie stuffed with shredded chicken breast, button mushroom, cheese and cream served with sautéed veggies, mashed potato and brown gravy

Mushroom Risotto IVI 6.200

Arborio rice cooked with forest mushrooms, parmesan cheese and truffle oil served with garlic bread

Stuffed Cheesy Cannelloni INVI 5.600

Pasta stuffed with spinach, sliced chicken breast, ricotta, mozzarella and parmesan cheese served with garlic bread

Cajun Prawns Linguine INVI 8.300

Cajun tossed shrimp in mix sauce linguini pasta served with garlic bread

Penne Arrabiata IVI 5.600

Penne tossed in spicy tomato sauce flavored with basil and oregano served with garlic bread

Spaghetti Carbonara INVI 6.200

Crispy turkey bacon, creamy parmesan cheese sauce, served with garlic bread



Sizzlers

Sizzling Chicken Steak INVI 5.200

Minced chicken steak marinated with onion, ginger, garlic, jalapeno, coriander topped with brown mushroom sauce. Served with mashed potato & buttered vegetables

Salisbury Steak INVI 6.200

Our take of minced beef steak topped with brown sauce. Served with mashed potatoes, asparagus, peas, sautéed mushrooms & crispy onion rings

Grilled Hammour & Prawns INVI A I 9.100

Grilled hammour, prawns served with buttered rice and veggies (contains alcohol)

Beef Teriyaki INVI N I 7.100

Grilled fillet of beef topped with teriyaki sauce, sesame seeds and served with jasmine rice

Salmon Teriyaki INVI N I 7.900

Grilled Salmon topped with teriyaki sauce, sesame seeds and served with jasmine rice

Bombay Spicy Sizzler INVI 7.900

Cumin flavored julienne of tenderloin or chicken tossed with capsicum, onion, chillies, ginger, garlic finished with soya oyster and served with jasmine rice



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Biryani

Chicken Biryani NVINI	6.500
Saffron flavored basmati rice & chicken served with egg & nuts	
Lamb Biryani NVINI	6.900
Lamb pieces cooked with saffron flavored basmati rice served with egg & nuts	
Lamb Shank Biryani NVINI	13.200
Slow cooked lamb shank with saffron flavored basmati rice served with egg & nuts	
Lamb Shank Kabsa NVINI	13.200
Slow cooked lamb shank on a bed of kabsa rice an arabic favorite	
Prawns or Fish Biryani NVINI	6.900
Saffron flavored basmati rice with your choice of fish or prawns topped with fried onions	
Sabz Biryani IVINI	4.100
Seasonal vegetables, paneer with basmati rice topped with brown onions and dried fruits & nuts	

Suggested Side Dish, Bread & Rice

Chana Masala IVINI	3.500
Chickpeas in tangy melange of spices	
Dal Tadkawala IVI	3.500
Yellow moong lentils mildly spiced with green chili, garlic and tempered with cumin and ghee	
Jeera Aloo IVINI	3.500
Diced potato cubes tossed with cumin seeds and ghee	
Bhindi Masala IVINI	3.500
Mildly spiced okra cooked with onion masala	
Aloo Gobi IVINI	3.500
Diced cauliflower and potato cooked in spices tempered in ghee	
Raita (Yogurt) IVI	1.600
Cucumber – Refreshing Pineapple - A Bit Sweet Boondi – Savory	
Roasted Papad IVI	0.750
Garlic Naan IVI	1.300
Kabuli Naan IVINI	1.800
Sweet and savory topped with dried fruit and nuts	
Stuffed Naan IVI	1.600
Cheese Minced Meat Vegetables Onion & Chili	
Buttered Naan/Paratha IVI	1.000
Naan Or Roti IVI	0.600
Pulao Rice IVINI	3.200
Steamed Rice IVI	2.400



Dessert

Gulab Jamun With Ice-Cream IVI	3.100
Deep fried milk dumplings soaked in sweet syrup topped with a scoop of vanilla ice cream	
Rasmalai IVINI	3.400
Poached chena (curdled milk) dumplings in saffron flavored sweetened milk	
Gajjar Halwa IVINI	3.100
Grated carrot cooked with milk and ghee, flavored with cardamom served hot with nuts	
Kulfi Falooda IVINI	3.400
Traditional indian saffron and cardamom flavored ice-cream served with soft vermicelli and rose syrup	
Chocolate Fondant IVI	3.900
Warm chocolate cake with vanilla ice cream	
Sticky Toffee Pudding IVI	3.400
Sweet sponge cake soaked in warm toffee sauce. Add Vanilla ice cream - BD 0.500	
Traditional Chocolate Cake IVI	3.900
Carrot Cake IVINI	3.900



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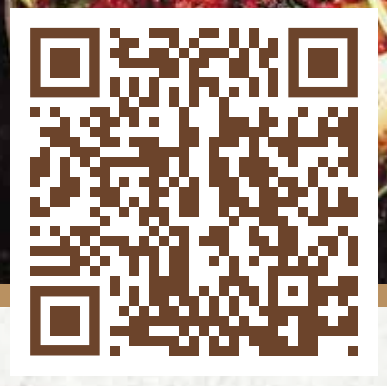
FRIDAY BRUNCH

with Live Music

Friday · 12pm - 4pm

BD 25++ Alcoholic Beverage
BD 15++ Non alcoholic Beverage





SCAN MENU
for pictures

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