

Soup

LENTIL SOUP

ARABIC LENTIL SOUP SERVED WITH CROUTONS & LEMON WEDGES.

TOMATO BASIL SOUP

TOMATOES COOKED WITH BASIL AND SERVED WITH GARLIC CROUTONS

TOMATO RASAM

SOUTHERN SPICY AFFAIR

DESI MANCHOW SOUP (VEG/CHICKEN)

BROTH FLAVORED WITH INDO CHINESE CHOICE OF VEGETABLES & CHICKEN.

SWEET CORN SOUP

CREAMY CORN SOUP WITH INDIAN HERBS

Salad

FRESH GARDEN SALAD

ASSORTMENT OF FRESH CUCUMBER, TOMATO, CARROT, ONION WITH LEMON & GREEN CHILLI

FATTOUSH SALAD

LETTUCE, CUCUMBER, TOMATO, SEASONING OF POMEGRANATE SAUCE & CRISPY BREAD.

ICEBERG & WATER-MELON SALAD

ICEBERG MIX WITH WATERMELON, TOMATO AND SPICY TANGY SAUCE.

PAPAYA & MANGO PEANUT KACHUMBER SALAD

RAW PAPAYA, MANGO, PEANUT ROASTED WITH SWEET AND SOUR LEMON DRESSING.

CAESAR SALAD

ICEBERG MIX WITH CAESAR DRESSING WITH CHEESE AND GRILLED CHICKEN.

Starters ~ Veg

INDO ARABIC MASALA POTATO

POTATO TOSSED WITH PAPRIKA AND GARLIC AND LEMON SAUCE.

RAJ KACHORI

CRISPY FLOUR SHELLS, TANGY SAUCE & SWEETENED YOGHURT, CRISP MASALA BANANA CHIPS.

PALAK PATTA CHAAT

BABY SPINACH, CHICKPEAS, TOPPED WITH SWEET YOGHURT, TAMARINED & MINT CHUTNEY

★ DAHI KE KEBAB

KATAFI WRAPPED LABNEH KEBAB SERVED WITH LEMON SIRACHA SAUCE.

TANDOORI SOYA CHAP

SOYA CHAP MARINATED WITH INDIAN SPICES & YOGHURT

CHANNA JOR GARAM TIKKI

POTATO PATTY COATED WITH CRUSHED SPICED CHANNA.

ANGARA PANEER TIKKA

TANDOOR COCKED COTTAGE CHEESE MARINATED IN A BLEND OF CHILLI AND SPICE.

BAKED STUFF MUSHROOM

TOSSED VEGETABLES WITH DRIED TOMATO PICKLE. STUFFED MUSHROOM WITH CHEESE

★ BASILICO & KUZBARA PANEER TIKKA

BASIL & CORIANDER STUFFED SERVED WITH CHATPATTE ALOO

TYC SIGNATURE KEBAB PLATTER

ASSORTMENT OF VEGETABLE KEBAB DAHI KE KEBAB, BASIL PANEER TIKKA, MUSHROOM, MOCK TIKKA, CHANNA JOR GARAM TIKKI.

Starters Non-Veg

MURGH MALAI KEBAB, LEMONGRASS AIOLI

CHICKEN THIGH MARINATED WITH RICH CASHEW AND CREAM

ANGARA LAL MIRCH TIKKA

OF ALL THINGS FIERY AND HOT! CHICKEN AND CHILLIES ALL THE WAY.

★ TADKA CHICKEN TIKKA, GARLIC AIOLI

CHICKEN THIGH MARINATED WITH INDIAN SPICES AND HERBS

FENNEL LASOONI MURG, MINT LABNAH

CHICKEN THIGH MARINATED WITH FENNEL, SPICES & YOGHURT

DAKSHIN MURG TIKKA

CHICKEN THIGH MARINATED WITH SOUTHERN SPICES COOKED IN CLAY OVEN TANDOOR

BHATTI KA MURG, HERB MALAI (HALF/FULL)

CHARCOAL GRILLED WHOLE CHICKEN MARINATED WITH EXOTIC SPICES & YOGHURT

MUTTON BURRA BOTI, GARLIC PEPPER SAUCE

CHUNK OF MUTTON MARINATED WITH SPICES & CREAMY YOGHURT AND ROASTED UNTIL JUICY AND SMOKY

ROTI PE BOTI, GRAIN PUFF

CHEF STYLE CHILLY MUTTON WITH A POTPOURRI OF FLAVORS

DESI KEBAB HALABI, PICKLE DIP

CHARCOAL GRILLED MINCED MEAT WITH INDIAN & TURKISH SPICES

★ TANDOORI LAMB CHOP, FOUL MEDAMES

AUSTRALIAN CHOPS MARINATED WITH INDIAN SPICES, YOGURT AND COOKED IN CLAY OVEN TANDOOR.

BAKED AMRITSARI FISH

TRADITIONAL AMRITSAR STYLE MARINATED FISH BAKED IN OVEN

AFGHANI FISH TIKKA

PIECES OF FISH MARINATED WITH YOGHURT AND INDIAN SPICES

★ GARLIC PEPPER PRAWN, BABAGHANOUSH CHUTNEY

TEMPURA FRIED PRAWNS TOSSED WITH GARLIC & PEPPER

TANDOORI CHETTINAD LOBSTER

TANDOORI LOBSTER MARINATED IN SOUTHERN SPICES COOKED TO PERFECTION

TYC SIGNATURE KEBAB PLATTER (HALF/FULL)

ASSORTMENT OF LASOONI MURG , CHICKEN TIKKA , TANDOORI CHICKEN, LAMB SEEKH, FISH TIKKA.

Main Course ~ Veg

YELLOW DAL TADKA

YELLOW LENTIL COOKED WITH TURMERIC AND TEMPERED WITH CUMIN & GARLIC & TOMATO

ANGLO INDIAN BAHAAR

A MÉLANGE OF MUSHROOM, BABY CORN, BROCCOLI, BELL PEPPERS AND ONION TOSSED WITH BURNT GARLIC AND TOMATO MASALA, SERVED OVER SPINACH SAAG.

SUBZ PANCHVATI

ASSORTED VEGETABLES WITH INDIAN TADKA , TREAT TO THE EYES!

TAWA MASALA SOYA CHAP

SMOKED MOCK MEAT WITH ONION, TOMATO GRAVY

★ SHAAM SAVERA

CHEF KAPOOR SIGNATURE CREATION- SPINACH DUMPLING STUFFED WITH COTTAGE CHEESE SERVED WITH A VELVETY TOMATO BUTTER GRAVY.

CHENA PANEER MAKHANI

FRESH CHEENA BALLS, FLAVORED RICH TOMATO GRAVY AND FENUGREEK

PANEER TAKA TAK

COTTAGE CHEESE TOSSED WITH FRESH CAPSICUM, ONION & TOMATO

AED 20

AED 20

AED 20

AED 20

AED 20

AED 18

AED 26

AED 26

AED 26

AED 26/32

AED 28

AED 28

AED 29

AED 37

AED 38

AED 38

AED 39

AED 39

AED 41

AED 54

AED 42

AED 42

AED 42

AED 42

AED 42

AED 39/59

AED 52

AED 52

AED 52

AED 62

AED 52

AED 52

AED 59

AED 119

AED 52/85

AED 27

AED 34

AED 34

AED 34

AED 39

AED 39

AED 39

AED 39



LALLA MUSSA DAL

OUR PRIDE—SIGNATURE STYLE BLACK LENTIL COOKED SLOWLY FOR LONG HOURS ON SLOW FIRE.

CHEESE & CHEESE KOFTA

COTTAGE CHEESE BALLS SERVED WITH RICH CASHEW GRAVY

AED 39

AED 39

Main Course Non-Veg

DILLIWALA BUTTER CHICKEN

A TIMELESS CLASSIC, TYPICAL DELHI STYLE BUTTER CHICKEN

PURAN SINGH DA TARIWALA MURGH

CHICKEN COOKED WITH ONION, TOMATO, AND FRESH HOME GROUND SPICES

MURG RARA

PUNJABI DI PASAND .TENDER CHICKEN COOKED WITH MUTTON KEEMA – RICH AND SPICY

LAZEEZ MURG MASALA

TASTY, SPICY, SUCCULENT- BEST PAIRED WITH BUTTER NAAN



METHI MURG TANGDI

CHICKEN LEG COOKED WITH FENUGREEK, TOMATO & RICH CASHEW GRAVY.

KEEMA GHOTALA

MINCED MUTTON COOKED WITH ONION TOMATO MASALA AND GROUND SPICES SERVED WITH SUNNY SIDE EGG.

TAWA GOSHT

CLOVED SMOKED MUTTON COOKED WITH MATHANIA CHILLI, WHOLE SPICES & YOGHURT

CHEF SPECIAL COOKER MEAT

TRADITIONAL HOME STYLE MUTTON CURRY

ROGAN - JOSH

KASHMIRI STYLE LAMB COOKED WITH ONION & YOGHURT



SHANK - A - KORMA

MILD SHANK CURRY WITH A DASH OF THICK AND AROMATIC DRY FRUIT & SPICES

MACHHA KO JHOL

TYPICALLY KOLKATA STYLE FISH CURRY

KADAI MASALA PRAWNS

PRAWNS TOSSED WITH PEPPERS, ONION, TOMATOES AND KASOORI METH

AED 45

AED 45

AED 45

AED 45

AED 49

AED 44

AED 52

AED 54

AED 54

AED 59

AED 44

AED 59

Roti & Breads

TANDOORI ROTI / PLAIN NAAN / BUTTER NAAN

LACCHA PARATHA / MINT PARATHA

GARLIC NAAN / ZATTAR NAAN

CHEESE NAAN / PESHAWARI NAAN

KULCHA (ALOO / PANEER / EGG BHUJI / CHICKEN)

BREAD BASKET (2 TANDOORI ROTIS + 2 NAAN)

BREAD BASKET (ASSORTMENT OF ANY 4 BREADS)

AED 5/6/8

AED 10

AED 12

AED 12

AED 12

AED 19

AED 32

Biryani & Rice

STEAMED RICE

PULAO (TAWA, JEERA MATAR)

DUM PUKHT VEGETABLE BIRYANI

FRAGRANT BASMATI RICE COOKED WITH AROMATIC MIX VEGETABLE



DUM PUKHT CHICKEN BIRYANI

COOKED WITH YOGHURT AND INDIAN SPICES, LAYERED WITH AROMATIC RICE.

CHICKEN TIKKA BIRYANI

THIS ONE IS OUR STAR BIRYANI A MUST TRY



CHICKEN PILAF

ARABIC STYLE AROMATIC RICE WITH VERMICELLI, SERVED WITH OVEN ROASTED CHICKEN

GOSHT NIZAMI BIRYANI

DELHI VERSION OF MUTTON BIRYANI MARINATED WITH YOGHURT, SPICES AND FRIED ONIONS, LAYERED WITH AROMATIC BASMATI RICE

NAWABI PRAWN BIRYANI

AWADHI STYLE PRAWNS LAYERED WITH AROMATIC BASMATI RICE

AED 21

AED 27

AED 42

AED 48

AED 52

AED 52

AED 59

AED 59

Condiments

RAITA (BOONDI, CUCUMBER, MIX VEG, ZATTAR & CHILLI)

PICKLE CHILLI

ASSORTMENT OF TYPES OF CHILLI PICKLE

TASTING PAPAD BASKET

ASSORTMENT OF PAPAD WITH DIFFERENT CHUTNEY

AED 15

AED 15

AED 25

Chef Special

DAAL KHICHDI

FAVORITE OF EVERY INDIAN HOME, RICE & YELLOW DAL TAMPERED WITH DESI GHEE.

BASIL PESTO SABUDANA KHICHDI

COOKED WITH LENTIL, SABUDANA AND INDIAN SPICES.

AED 32

AED 37

Dessert

GULAB JAMUN, GULKAND ICE CREAM

DEEP FRIEDMILK DUMPLING DIPPED IN SUGAR SYRUP, SERVED WITH GULKAND FLAVOR ICE CREAM

CLASSIC RASMALAI

FLUFFY, SOFT COTTAGE CHEESE SPONGE DIPPED IN SAFFRON MILK SERVED WITH MILKY COTTON AIR



CASSATA KULFI WITH FALOODA

KULFI MOULDED FLAVORED RABDI SERVED WITH FALOODA.

KUNAFI

TRADITIONAL BAKED KUNAFI STUFFED WITH CHEESE

CHAINA RAM WALA GHEWAR

TRADITIONAL RAJASTHAN STYLE GHEWAR SERVED WITH BERRY RABDI ON TOP.



MOTICHOOR PANJARI TART WITH RABADI MOUSSE

SMALL SWEET PEARLS MOULDED WITH PANJERI SAND SERVED

CUTTING CHAI (2 SERVINGS)

AED 26

AED 27

AED 27

AED 27

AED 32

AED 32

AED 9

