



The Rupee Room Restaurant

North Podium, Marina Walk,
Dubai Marina, Dubai, UAE, P.O. Box: 29578
Te: +971 4 390 5755 Fax: +971 4 390 5751
Email: therupeeroomdubai@gmail.com

For Delivery Call: **04 3905755**

www.therupeeroom.ae



Experience the essence of

India

Since 2003



Home Delivery & Takeaway Menu
North Podium, MarinaWalk, Dubai Marina



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An Invitation to discover a passion for good food

Value meal offers



*T*he Rupee Room began in Scotland in 1999 and has since established itself as one of the finest contemporary Indian restaurants in the West of Scotland, serving a wide range of cuisine from the North of India. Our cuisine ranges from traditional Punjabi dishes, the age old Dum Pukht Mughlai to the very popular "Brit" curries.

We invite you to share this passion for good food with us.

Please do not hesitate to ask for any preparation not listed in the menu.

Meal 1 (serves 2-3) Dhs. 250/-

Starters:

Onion Bhaji or Vegetable Pakora Chicken Tikka Or Seekh Kebab
(Pappad with spiced onions and chutnies)

Main Course:

Butter chicken or chicken Tikka Massala, Chicken Or Lamb Rogan
Josh, Aloo Gobi Masala or Dai Tadka, Steamed / Pulao Rice Plain /
Butter Naan

Dessert:

Gulab Jamun (two portions of your choice)

Meal 2 (serves 4-5) Dhs. 420/-

Starters:

Onion Bhaji or Vegetable Pakora Chicken Tikka Or Seekh Kebab
(Pappad with spiced onions and chutnies)

Main Course:

Butter chicken or chicken Tikka Massala, Chicken Or Lamb Rogan
Josh, Aloo Gobi Masala or Dai Tadka, Steamed / Pulao Rice Plain
/ Butter Naan

Dessert:

Gulab Jamun (two portions of your choice)

Starters



Punjabi Machi Dhs. 44

Pieces of hamour marinated in ajwain, coriander & cumin, deep fried & served with chat masala

Chicken Tiwala (spicy) Dhs. 40

Pieces of chicken breast marinated in a spicy chilli & sesame seed & deep fried

Pankh Kebab Dhs. 44

Spicy, Barbequed chicken wings

Bharva Mirch Dhs. 42

Capsicum baked in the tandoor to give a smoked flavour, filed with rice & a choice of chicken or minced lamb.

Chilli Panner Dhs. 40

Cubes of cottage cheese stir fried with crushed black pepper, green chilli, capsicum & spring onions.

Vegetable Samosa Dhs. 32

Pieces of hamour marinated in ajwain, coriander & cumin, deep fried & served with chat masala

Chicken/Lamb Samosa Dhs. 36

Pastry stuffed with chicken/lamb and spices, served hot with sauce and chickpeas.

Lentil Cake Dhs. 32

White lentils with marshed potatoes covered in breadcrumbs & fried, served with mint sauce.

Pakora

A traditional starter made from a better chickpeas flour & fresh spices.

Achoice of:

Chicken	42	Onion Bhaji	32
Fish (hammour)	48	Chilli	32
King Prawn	64	Palak	32
Assorted Vegetables	32	Mushroom	34

Tigdi Chaat Dhs. 32

Assorted potatoes smothered in chat masala, lemonjuice & black salt.

Chicken Tikka Salad Dhs. 38

Tandoori chicken tikka served on a bed of lettuce with our own special dressing.

Crispy King Prawn Dhs. 66

Marinated in our Rupee Room spicy sauces and dipped in batter.

Hara Bhara Kebab Dhs. 38

Mixed vegetables mashed and deep fried.

Indian Snacks

Pani Puri	25
Papri Chat	25
Aloo Tikki Chat	25
Chole Bhature	22

Wraps

Veg Katti Roll	25
Chicken Katti Roll	25
Palak	25
Lamb Katti Roll	22

From The Tandoor

Non-Veg



Murg Malai Kebab Dhs. 52

A "Creamy" Kebab of chicken breast pieces marinated in a blend of cream cheese and lemon juice. Cooked in the tandoor for a slightly smoked taste.

Chicken Tikka/ Garlic Chicken Tikka Dhs. 52

Pieces of chicken Flavored with or without garlic and roasted in the tandoor.

Kastoori Kebab Dhs. 56

Succulent pieces of chicken breast marinated in ginger, garlic & spiced with freshly pounded black peppercorns. Half cooked in gram flour & then chargrilled with egg yolk

Murgh Reshmi Kebab Dhs. 52

Melt in the mouth, morsels of chicken marinated in a special yogurt mixture and roasted in gram flour and cream with Traditional Indian spices

Tandoori Chicken Dhs. 52

The King of kebabs & one of the best known Indian dishes, by far the tastiest way to barbecue chicken. Chicken on the bone, marinated

in a mixture of yogurt, malt-vinegar, garlic paste, red chillies & other spices. Skewered & cooked in the tandoor. Served with a sprinkling of our special Rupee Room masala.

Tangri Kebab Dhs. 50

Chicken drumsticks marinated in a tandoori masala. Crushed black pepper & baked in the tandoor

Seekh Kebab Dhs. 52

Rolls of tender minced lamb blended with ginger, green chilli & coriander, spiced with royal cumin & saffron. Skewered & grilled slowly over a charcoal fire.

Botti Kebab Dhs. 52

Boneless cubes from leg of lamb, seasoned with chilli powder, royal cumin, yogurt, garlic & ginger paste. Skewered & chargrilled in an oven

Tandoori Chaap Dhs. 60

Lamb chops flavoured with mixed spices & yogurt, prepared in the tandoor for a smokey flavor.

Tandoori Platter Dhs. 92

A combination of murg malai kebab, tandoori chicken, botti kebab, resmi kebab, seekh kebab and Rupee Room naan.

From The Tandoor

Seafood



Tandoori Pomfret Dhs. 60

Ajwain Flavoured whole pomfret fish spiced with yellow chilli, masala & turmeric, powder, skewered & roasted in the tandoor. Sprinkled with fresh lemon juice & our special Rupee Room masala.

Tandoori Jhinga Dhs. 72

Jumbo prawns marinated in a combination of yogurt & mixed spices, skewered & cooked over a charcoal fire.

Achari Fish Tikka Dhs. 60

Pieces of haddock fish, marinated in mustard, yogurt, spices & a little lemon juice, skewered & cooked on a charcoal grill.

Tandoori Lobster Dhs. 98

King sized lobster marinated with tandoori masala, cooked over charcoal and served hot.

Seafood Platter Dhs. 168

A combination of tandoori jhinga, salmon tikka & lobster.

From The Tandoor: Veg

Paneer Tikka Dhs. 44

Home-made cottage cheese marinated in cream, gram flour & spices, skewered & grilled in the tandoor.

TANDOORI GOBI Dhs. 40

Florets of cauliflower seasoned with tandoori chilli, chat masala & coated with a batter of gram flour. Fried & cooked in the tandoor.

Tandoori Aloo Dhs. 40

Potatoes scooped & filled with mashed potato, raisins, cashew nuts, green chillies & coriander. Skewered & roasted over a charcoal fire.

Subz-e - Bahar (Serves 2) Dhs. 56

Combination of paneer tikka, tandoori Gobi, tandoori aloo & tandoori salad.

Main Courses

Non-Veg



Butter Chicken

Dhs. 54

Breast of chicken pieces cooked in the tandoor, simmered in a sauce of fish tomatoes, garlic, ginger, cream, butter & cashews.

Chicken Tikka Masala

Dhs. 56

Smoked chicken cooked in flavoured rich gravy.

Kadhai Chicken

Dhs. 52

A unique combination of chicken breast, in rich gravy of onion, tomato, ginger, garlic, whole coriander & capsicum.

Chicken Shahi Korma

Dhs. 52

Pieces of chicken breast simmered in a velvet smooth gravy of cashew nuts, onions & yogurt. Finished with mint & saffron.

Fresh spinach cooked with pieces of chicken breast, Indian spices & onions.

Rogan Josh

Dhs. 52

The special touch of our Indian chef from Scotland is evident when you try this old favorite. Tender pieces lamb, "dum" cooked in its own cardamom tingled juices. Garnished with saffron.

Bhoona Gosht

Dhs. 56

A colorful lamb delicacy with generous thick gravy flavoured with maize & cardamom. Cooked in the oven & Served Sizzling hot!

Saag Gosht

Dhs. 52

Fresh ground Spinach cooked with boneless cubes of lamb, Indian Herbs & onions.

Dumba (Serves 4 to 6)

Dhs. 660

Order One Day Before

Whole spring lamb stuffed with rice, delicate spices, herbs & baked in the oven, mouthwatering delight.

Jhinga Dum Masala

Dhs. 78

Special dish of jumbo prawns marinated with Indian herbs. Cooked with vegetables & masala sauce in the "dum" style.

Machi Kaliya

Dhs. 62

Cubes of haddock prepared in the "dum" style along with the coconut milk & a dash of methi (mustard leaves).

Murg Chole

Dhs. 52

Traditional Punjabi specialty, made with chicken, chick peas, onions and spices.

Fish Amritsari

Dhs. 52

Fish marinated in ajwain, cumin and coriander, deep fried and cooked in tomato sauce.

Keema

Dhs. 52

Minced lamb served with a choice of peas or potatoes in a thick sauce of tomatoes, onions and regular spices.

Chef's Specials

Linbu Chicken

Dhs. 72

Chicken breast stuffed with cheese, onions, mint & "shahjeera", served with spiced, creamy white sauce & boiled rice.

Tawa Chop

Dhs. 70

Griddled lamb chops in a hot pepper sauce. Served with sated onion rings, boiled vegetables & rice.

Jardaloo Botti

Dhs. 74

A popular Parsee dish of lamb with apricots. A mix of sweet & sour.

Jhinga Jhatpat

Dhs. 82

King prawns sautéed in a chilli garlic sauce served with boiled vegetables and plain basmati rice.

Seekh Kebab Ka

Dhs. 82

Potatoes scooped & filled with mashed potato raisins, cashew nuts, green chillies & coriander. Skewered & roasted over a charcoal fire.

Chef Special Delight

Dhs. 86

Pieces of chicken tikka, king prawns, tender lamb and beef cooked with tomatoes, onions and capsicum in traditional kadahi style. Served with a portion of vegetable pulao rice.

Main Courses

Vegetarian



Kadahi Paneer Dhs. 48

Home made cottage cheese simmered in a gravy of onion, tomato & green capsicum. Garnished with fresh coriander.

Aloo Gobi Masala Dhs. 48

Potatoes & florets of cauliflower in an onion & tomato gravy, tempered with cumin & garam masala.

Paneer Makhni Dhs. 46

Cubes of home made cottage cheese cooked in a smooth, rich, gravy of tomato, cream & butter.

Subz Korma Dhs. 46

Assorted fresh vegetables cooked in a mild traditional gravy of tomato, onion, chilli & Indian spices.

Sarson ka Saag Dhs. 42

A very traditional dish from Punjab I the northern region of India. A smooth blend of mustard leaved & spices. An immensely popular staple of Punjabis, best eaten with makai roti.

Malai Kofta Dhs. 46

Deep fried begetabl balls simmered in a cashew nut & yogurt gravy.

Chana Dal Tadka Dhs. 42

Yellow lentils tempered with onions & green chillies, another daily staple for most Indians.

Moong/Masoor Dal Tadka Dhs. 44

Yellow lentils tempered with onions & green chillies, another daily staple for most Indians.

The Rupee Room Special Kali Dal Dhs. 44

A harmonious combination of black lentils, tomatoes, ginger & garlic, simmered overnight on a slow charcoal fire and finished with cream. Served with a dollop of unsalted butter.

Punjabi Chole Dhs. 42

Traditional Punjabi dish made with chickpeas, tomatoes, onions & sprinkled with mago powder.

Bharvan Khatti Bhindi Dhs. 42

Okra, filled with a special bend of Indian spices & mangi powder.

Aloo Anardana Dhs. 22

Potatoes tossed with pomegranate seeds & home ground spices.

Subz Masala Dhs. 42

Indian vegetables, okra, aubergine, tinda & chick peas.

Baingan Masala Dhs. 42

Baby aubergine stuffed with a unique blend of Indian spices cooked in a masala sauce.

Baingan Ka Bartha Dhs. 42

Smoked aubergine cooked in the kadhai with tomatoes, onions and Indian spices.

Rajma Dhs. 42

Red kidney beans cooked with square cubes of onions along with ginger and garlic.

Mutter Paneer Dhs. 42

Home made cottage cheese simmered with green peas in a gravy if onion, tomatoes and tempered with traditional spices.

Daal Palak Dhs. 42

An Indian delicacy of spinach and lentil.

Aloo Palak Dhs. 42

An Indian delicacy of spinach and potatoes.

Kadhai Vegetable Dhs. 42

Fresh seasonal vegetables cooked in a gravy of onions, tomatoes and green capsicum.

Navratan Korma Dhs. 42

Fresh seasonal vegetables cooked in a rich creamy gravy.

Aloo Methi Dhs. 42

Potatoes cooked with fresh fenugreek leaves.

Mutter Mushroom Dhs. 46

Peas with mushroom cooked in gravy onion, tomatoes and tempered with traditional spices.

Khumb Afghani Dhs. 42

Whole mushrooms marinated in yogurt, ground red peppers & aromatic seasoning, broiled over a charcoal grill.

Palak Paneer Dhs. 42

Home made cottage cheese cooked with spinach, tomato and onion.

Bombay Aloo Dhs. 42

Potato dish dum-cooked marinated in spices with roasted cumin seeds.

Saag Aloo Dhs. 42

Mustard leaves cooked in traditional style with potatoes.

Side Dishes

Mushroom Bhaji Dhs. 30

Chopped mushrooms cooked with yellow gravy.

Aloo zeera Dhs. 30

Potato cooked with cumin seed in traditional style.

Bhindi bhaji Dhs. 30

Okra cooked in special yellow gravy.

Old Favourites



These dishes were so popular back in Scotland,
we thought we would share them with you.

Jaipuri

Chopped capsicum, onion, garlic, ginger & mushrooms served in a thick gravy.

Achari

Try something with an extra zing! Cooked with ground pickle, tomato, onion & spices.

Pardesi

Cooked in a special bhoona sauce with fried onion, mushrooms capsicum & spinach.

Sharaabi

Cooked with green chillies and coriander.

South Indian Garlic Chilli

If you fancy; something hot & spicy, this is a must.

Nentara

A prawn masala sauce peppered with onions, extra herbs & Indian spices.

Chasni

A very smooth light creamy sauce with a hint of sweet & sour. A very balanced dish.

Masala

A special bhoona sauce with fresh cream, capsicums & onions.

Tikka Masala

A creamy bhoona greavy as above, with the meatcooked in the tandoor beforehand.

Traditional Curry

A unique Indian curry cooked with all the traditional spices.

Madras

A spicy Indian curry with regular spices.

Vindaloo

Chef special recipe for this all tie old favourite.

Jalfrezi

Cooked with julienne of onions and capsicum.

Balti

Capsicum, onion, tomato with a touch of pickle.

Dopiaza

Cooked with onions and tomatoes.

Dhansak

Cooked with lentils.

*Passanda

Creamy mild dish cooked with almonds and cashew nuts.

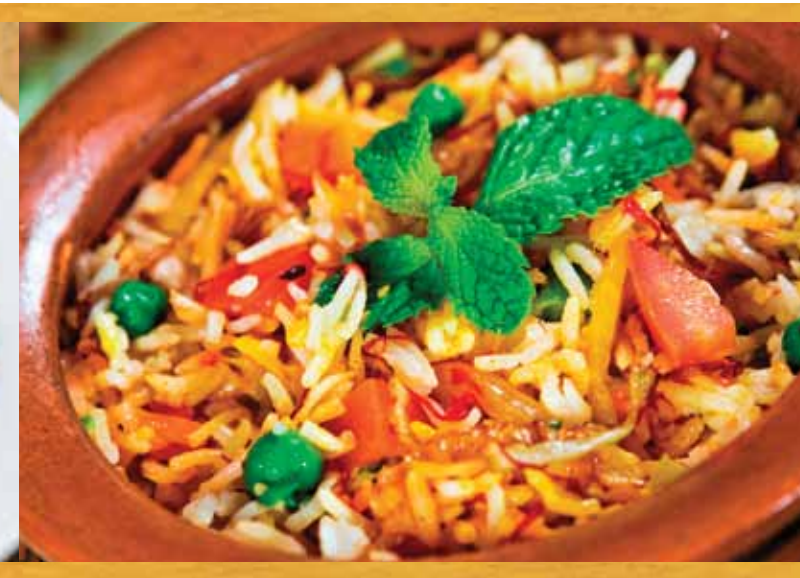
All of the above curries

are available with:

Chicken	Dhs. 54
Tender Lamb	Dhs. 56
Beef	Dhs. 58
Jumbo Prawns	Dhs. 66
Mixed Vegetables	Dhs. 50
Fish (Hammour)	Dhs. 56

*may contain nuts

Rice



Hyderabadi Dum Pukht

Lamb Biryani

Dhs. 64

A great dish of MAHRAJAS, a traditional Hyderabadi Delicacy made with saffron flavoured basmati rice, layered wild mild lamb curry and cooked in steam under slow fire & served with raita.

Chicken Biryani

Dhs. 60

Basmati rice simmered with chicken, mint, cumin & spiced chicken stock. Finished in a sealed handi with saffron & cardamom & served with raita.

Beef Biryani

Dhs. 62

Basmati rice simmered with beef, spices, kewra & beef stock. Finished in a sealed handi & served with raita.

Prawn Biryani

Dhs. 66

Basmati rice simmered with prawns, mint, kewra water and prawn stock finished in hindi and served with raita.

Lobster Biryani

Dhs. 95

Basmati rice simmered with lobster, mint, kewra water and prawn stock finished in hindi and served with raita.

Vegetable Pulao

Dhs. 30

Basmati rice cooked with mix vegetables.

Vegetable Biryani

Dhs. 56

A Fragrant combination of fresh garden vegetables simmered with basmati rice, spices & a subtle vegetable stock & served with raita.

Zafrani Rice

Dhs.24

Basmati rice cooked in the dum style with a slight flavoring of kewra water & sprinkled with saffron.

Sade Chawal

Dhs. 20

Plain steamed basmati rice.

Peas Pulao

Dhs. 30

Basmati rice cooked with peas & onions.

Mushroom Pulao

Dhs. 30

Basmati rice cooked with mushrooms & onions.

Jeera Rice with Onion

Dhs. 30

Basmati rice cooked with flavoured jeera & onions.

Tomato Rice

Dhs. 30

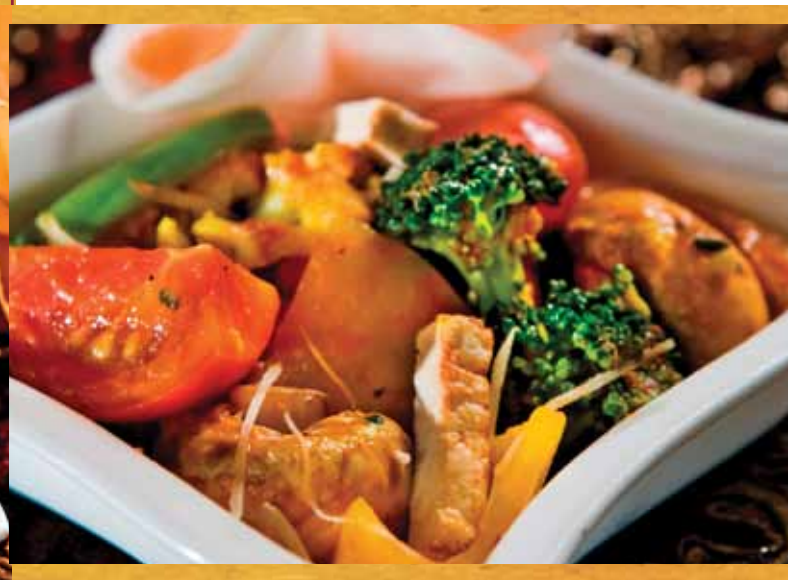
Basmati rice cooked with tomatoes.

Lemon Rice

Dhs. 30

Basmati rice cooked with a touch of lemon.

Breads & Sundries



Naan Dhs. 12

A traditional Indian bread made from refined flour & a little milk. Cooked in the tandoor.

Butter Naan Dhs. 14

A multi layered naan bread topped with butter.

Garlic Naan Dhs. 14

Naan with a topping of garlic & butter.

Khurmi Naan Dhs. 16

Naan topped with a combination of fresh tomato sauce, spices & cheese.

Garlic, Chilli & Coriander Naan Dhs. 20

Naan topped with fresh garlic, chilli & green coriander.

Peshawari Naan Dhs. 20

Naan stuffed with crushed cashew nuts. Almonds & sultanas.

Tandoori Roti Dhs. 12

A chapatti made from whole wheat flour & cooked in the tandoor.

Tawa Roti Dhs. 12

Chapatti cooked on a cast iron pan.

Tawa Paratha Dhs. 14

A chapatti lightly cooked with butter to give a very rich taste.

Lachha Paratha Dhs. 16

Layered chapatti with a very distinct buttery taste.

Missi Roti Dhs. 14

Bread made from chickpeas flour.

Pudina Paratha Dhs. 14

Paratha topped with a mint masala.

Makai Roti Dhs. 14

CHapatti made from corn flour, traditionally served with sarson ka saag.

Kulcha

Stuffed bread made from refined flour

Choice of:

Onion	Dhs. 16
Paneer	Dhs. 18
Chicken	Dhs. 20
Minced lamb	Dhs. 20
Fresh plain yogurt	Dhs. 14

Raita Dhs. 18

Fresh plain yogurt with a choice of cucumber, onion, tomato, potato, pineapple, boondi & pickle. Just select what you would like to add.

Kachumber Dhs. 20

An Indian salad of chopped tomato, onion, cucumber, coriander & lemon juice.

Hara Bhara Salad Dhs. 20

Green leaves served with cucumber, tomatoes & sliced onions garnished with wedges of lemon.

Popodoms Dhs. 10

Large pancake sized crisps made from ground lentils & spices.

Masala Popodoms Dhs. 12

Popodoms topped with chopped tomato, onion, chilli & coriander.

Kimchi Salad Dhs. 18

Sweet & sour cabbage salad.

Salad Basanto Dhs. 18

Boiled white lentil tossed with tomato, onion, coriander, cumin & Rupee Room dressing.

Desserts



Gulab Jamun Dhs. 30

Dumpling made from reduced milk & dipped in syrup.

Kheer Dhs. 30

An Indian rice pudding made from milk & rice, flavoured with cardamom & garnished with chipped almonds & pistachios.

Kulfi Dhs. 30

A rich & creamy home made ice-cream with a flavouring of cardamom & topped with herbal syrup.

Rasmalai Dhs. 30

Poached dumplings made from home made cottage cheese served with a creamy, saffron flavoured reduced milk sauce, garnished with nuts.

Mango Mousse Dhs. 34

A light fluffy mango infused mousse served with fruit.

Shahi Tukda Dhs. 32

Deep fried bread soaked in a reduced saffron milk sauce, garnished with nuts.

Carrot Halwa Dhs. 32

Traditional sweet dish with seasonal carrots.

Fresh Fruit Platter Dhs. 32

Fresh seasonal fruit, served with cream or ice cream.

KIDS MENU

Murgh Makhani Dhs. 56

With naan/rice & served with a soft drink.

Chicken Tikka Dhs. 56

With French fries & served with a soft drink.

Minced Chicken/Lamb/ Vegetable Burger Dhs. 35

With French fried & served with soft drink.

Fish & CHips Dhs. 35

Served with soft drinks.

Catering

