

# BUKHARA

## Starters

|   |          |    |
|---|----------|----|
| <b>Sakarkandi Chaat</b>   | D, GL    | 50 |
| <i>Roasted sweet potato, herb yogurt, crispy lotus root</i>                             |          |    |
| <b>Papadi Chaat</b>   | D, GL    | 50 |
| <i>Short crust crisp, potato, pomegranate, Tamarind chutney, sweet whipped curd</i>     |          |    |
| <b>Aloo Mutter Ki Tikki</b>   | D, GL    | 50 |
| <i>Spiced potato patties, humus, churned yoghurt, coriander and sweet chutney</i>       |          |    |
| <b>Samosa Platter</b>   | D, GL, N | 65 |
| <i>Butter chicken samosa, mutton keema samosa, classic potato and green peas samosa</i> |          |    |
| <b>Amritsari Jhinga</b>   | D, GL, S | 75 |
| <i>Batter fried bishop's weed, chili marinated tiger prawns</i>                         |          |    |
| <b>Chicken Pakora</b>   | D, GL,   | 60 |
| <i>Deep fried chicken morsels marinated with ginger, green chillies</i>                 |          |    |
| <b>Paneer Pakora</b>  | D        | 55 |
| <i>Fresh paneer batons, ajwain, gram flour Batter fried</i>                             |          |    |
| <b>Bukhara Salad</b>  |          | 30 |
| <i>Mixed lettuce, cucumber, cherry tomatoes, capsicum, onion</i>                        |          |    |

## Non-Vegetarian Kebabs

|  |            |            |
|--|------------|------------|
| <b>Tandoori Lobster</b>  | 🍷 D, GL, S | 420        |
| <i>Marinated with garlic, "tandoori masala", served with dal bukhara and garlic naan</i>                       |            |            |
| <b>Jhinga Lehsooni</b>   | D, S       | 220        |
| <i>Exotic garlic flavored jumbo prawns mildly spiced with yoghurt marinade</i>                                 |            |            |
| <b>Achari Fish Tikka</b>   | D          | 120        |
| <i>White fresh fish delicately marinated with yoghurt and panchpooan spices</i>                                |            |            |
| <b>Murgh Tandoori</b>  | 🔥 D        | (Half) 80  |
| <i>Spring chicken marinated with red chili paste, hand pounded spices</i>                                      |            |            |
| <b>Murgh Malai Kabab</b>   | D          | (Full) 120 |
| <i>Creamy chicken morsel blended with cream cheese, lemon juice, green coriander</i>                           |            |            |
| <b>Murgh Pahadi Tikka</b>  | 🔥 D        | 110        |
| <i>Chicken morsel marinated with green herbs and indian spices</i>   |            |            |
| <b>Reshmi Kabab</b>  | D, GL      | 90         |
| <i>Tender rolls of chicken mince spiced with "Royal cumin" blended with cheese, ginger, garlic</i>             |            |            |
| <b>Murgh Tikka</b>   | 🔥 D        | 110        |
| <i>Boneless chicken thigh marinated with red chillies paste, homemade garam masala, yogurt</i>                 |            |            |
| <b>Sikandari Raan</b>  | 🍷 D        | 190        |
| <i>Whole leg of lamb marinated with malt vinegar, cinnamon, black cumin, served with bone marrow sauce</i>     |            |            |
| <b>Tandoori Lamb Chop</b>  | 🔥 D        | 140        |
| <i>Tender lamb chops marinated with ginger, Garlic, chili, homemade masala</i>                                 |            |            |
| <b>Seekh Kabab</b>   | 🔥 D        | 110        |
| <i>Tender rolls of succulent lamb mince mixed with ginger, green chillies, coriander, royal cumin, saffron</i> |            |            |

## Side Dishes

|  |   |    |
|--|---|----|
| <b>Steamed Rice</b>  |   | 25 |
| <b>Jeera Pulao</b>   | D | 25 |
| <b>Saffron Pulao</b>   | D | 30 |
| <b>Mushroom Pulao</b>  | D | 35 |
| <b>Vegetable Raita</b>   | D | 25 |
| <i>Hung yoghurt whisked served with choice of topping: onion, tomato, cucumber</i> |   |    |
| <b>Boondi Raita</b>  | D | 25 |
| <i>Thick creamy yoghurt, roasted cumin, rock salt, crispy gram flour pearls</i>    |   |    |
| <b>Pineapple Raita</b>   | D | 28 |
| <i>Hand churned yoghurt topped with Chopped sweet pineapple</i>                    |   |    |
| <b>Lassi</b>   | D | 30 |
| <i>Mango, rose, masala chaach</i>  |   |    |

## Vegetarian Kebabs

|  |       |    |
|--|-------|----|
| <b>Paneer Tikka</b>  | D     | 90 |
| <i>Cottage cheese marinated with yellow chillies, carom seed, cream</i>                            |       |    |
| <b>Tulsi Paneer Tikka</b>  | 🔥 D   | 95 |
| <i>Cottage cheese marinated with fresh basil, green herbs</i>                                      |       |    |
| <b>Zatar Malai Broccoli</b>  | D, GL | 85 |
| <i>Zatar, ginger, cream cheese marinated broccoli</i>  |       |    |
| <b>Tandoori Soya Chaap</b>   | D, GL | 80 |
| <i>Soya chaap marinated with cream cheese, pepper, ginger, green chillies, fresh coriander</i>     |       |    |
| <b>Tandoori Aloo</b>   | D, N  | 85 |
| <i>Scooped potatoes, stuffed with potato hash, raisins, cashew nuts, green chillies, coriander</i> |       |    |
| <b>Veg Seekh Kebab</b>   | D, GL | 80 |
| <i>Mix veg texture skewer flavored with ginger, black cumin, green chilli</i>                      |       |    |
| <b>Crispy Hara Kebab</b>   | D, GL | 80 |
| <i>Freshly greens, potato, paneer, Sweetened nuts cutlets</i>                                      |       |    |
| <b>Dahi ke kebab</b>   | D     | 85 |
| <i>Yogurt cutlets flavored with cardamom and salsa</i>   |       |    |

## Non-Vegetarian Main Courses

|  |            |     |
|--|------------|-----|
| <b>Gosht Ki Nalli</b>  | 🍷 D, N, GL | 135 |
| <i>Lamb shanks, cooked in a gravy of brown onion, yoghurt, cardamom, saffron</i>                             |            |     |
| <b>Keema Mutter</b>  | D, N       | 115 |
| <i>Mince meat, green peas, onion tomato gravy, garam masala</i>  |            |     |
| <b>Cooker Meat</b>   | 🔥 D, N     | 110 |
| <i>Chunks of lamb stewed with traditional onion tomato masala, cooked and served in pressure cooker.</i>     |            |     |
| <b>Murgh Khurchan</b>  | D, N       | 85  |
| <i>Chicken slivers tossed with brown onion, tomatoes, capsicum in a thick makhani, tempered with mustard</i> |            |     |
| <b>Mugh Makhani</b>  | D, N       | 80  |
| <i>Chicken tikka in a gravy of fresh tomatoes, cashew nuts cardamom, ginger and garlic</i>                   |            |     |
| <b>Chicken Tikka Masala</b>  | D, N       | 85  |
| <i>Chicken tikka tossed in chunky onion tomato gravy.</i>  |            |     |
| <b>Tari Wala Kukkad</b>  | 🔥 D,       | 80  |
| <i>Fresh on-bone chicken cooked "home style", "Simple and tasty"</i>   |            |     |
| <b>Kadahi Chicken</b>  | D, N       | 85  |
| <i>Chicken morsel cooked in rich cashew nut, brown onion gravy tempered with mustard seeds</i>               |            |     |
| <b>Palak Chicken</b>   | D          | 85  |
| <i>Chicken thigh in luscious spiced spinach gravy</i>  |            |     |
| <b>Jhinga Masala</b>   | D, N, S    | 220 |
| <i>Tiger prawns cooked in rich cashew nut, brown onion gravy tempered with mustard seeds</i>                 |            |     |
| <b>Fish Dhanya Tamatari</b>  | D, N, S    | 105 |
| <i>White fish cooked with spiced onion tomato masala</i>   |            |     |

## Naan/Roti

|                                  |       |     |
|----------------------------------|-------|-----|
| <b>Tandoori Naan</b>             | GL, D | 12  |
| <b>Garlic Naan</b>               | GL, D | 15  |
| <b>Butter Naan</b>               | GL, D | 15  |
| <b>Tandoori Roti</b>             | GL    | 12  |
| <b>Lacha Paratha</b>             | GL, D | 15  |
| <b>Pudina Paratha</b>            | GL, D | 15  |
| <b>Khasta Roti</b>               | GL, D | 15  |
| <b>Roomali Roti</b>              | GL, D | 18  |
| <i>Whole wheat thin bread</i>    |       |     |
| <b>Missi Roti</b>                | GL, D | 15  |
| <i>"Spiced gram flour bread"</i> |       |     |
| <b>Kulcha</b>                    | GL, D | 25  |
| <i>Paneer/Cheese/Aloo</i>        |       |     |
| <b>Naan Bukhara</b>              | GL, D | 110 |

## Vegetarian Main Courses

|   |      |    |
|---|------|----|
| <b>Dal Bukhara</b>  | 🍷 D  | 75 |
| <i>Chef's signature special, black lentils slow cooked over overnight with ginger, garlic, tomatoes</i> |      |    |
| <b>Kadahi Paneer</b>  | D, N | 85 |
| <i>Cottage cheese tossed with kadahi spice and onion, tomatoes, capsicum</i>                            |      |    |
| <b>Paneer Makhani</b>   | D, N | 75 |
| <i>Cottage cheese in gravy of fresh tomatoes, cardamom, cashew nut, ginger, garlic, kasoori methi</i>   |      |    |
| <b>Palak Paneer</b>   | D, N | 85 |
| <i>Paneer with spinach puree tempered with garlic, cumin</i>  |      |    |
| <b>Paneer Tikka Masala</b>  | D, N | 85 |
| <i>Paneer tikka tossed in chunky onion tomato gravy</i>   |      |    |
| <b>Kadahi Subzi</b>   | D, N | 75 |
| <i>Mixed vegetables tossed with garlic, dried red chillies, kastori methi, in a nutty gravy</i>         |      |    |
| <b>Dal Amritsari</b>  | D    | 60 |
| <i>Mix lentil tempered with cumin, dry chillies, garlic, onion, tomatoes</i>                            |      |    |
| <b>Jeera Aloo</b>   | D    | 65 |
| <i>Cumin potato tossed with onion and tomato, asafetida</i>   |      |    |
| <b>Soya Tikka Masala</b>  | D, N | 95 |
| <i>Soya tikka simmered in chunky onion tomato gravy finished with cream</i>                             |      |    |
| <b>Cauliflower Adraki</b>   | D, N | 75 |
| <i>Stir fry cauliflower tossed with onion, tomato, ginger</i>   |      |    |
| <b>Dhingri Bhutta Palak</b>   | D    | 65 |
| <i>Garlic tossed corn, mushroom in spinach gravy</i>  |      |    |

## Pulao & Biryani

All biryanies served with burani raita, peanut and sesame gravy

|   |              |     |
|---|--------------|-----|
| <b>Lobster Biryani</b>  | D, N, S      | 420 |
| <i>Whole omani lobster cooked in "dum" with aged basmati rice</i>                             |              |     |
| <b>Gosht Raan Biryani</b>   | 🍷 D, N       | 210 |
| <i>Whole leg of lamb slow braised and served along with aromatic biryani rice</i>             |              |     |
| <b>Jhinga Pulao</b>   | D, N, S      | 160 |
| <i>Fresh jumbo prawns cooked with biryani rice and flavored with saffron.</i>                 |              |     |
| <b>Lamb Pulao</b>   | 🔥 D, N       | 110 |
| <i>Tender boneless pieces of lamb and fragrant basmati rice, cardamom and clove</i>           |              |     |
| <b>Gosht Nalli Biryani</b>  | 🔥 🍷 D, N, GL | 140 |
| <i>Tender lamb shanks cooked in butter with garlic, tomatoes, steamed rice</i>                |              |     |
| <b>Murgh Dum Biryani</b>  | D, N         | 95  |
| <i>Chunks of chicken cooked with aromatic spices, yoghurt, basmati rice</i>                   |              |     |
| <b>Subz Biryani</b>   | D, N         | 80  |
| <i>Mélange of fresh vegetable cooked in saffron curry finished with fragrant basmati rice</i> |              |     |

## Meetha / Desserts

|  |          |    |
|--|----------|----|
| <b>Gulab Jamun</b>   | D, N, GL | 45 |
| <i>Dried milk dumplings, flavored with cardamom syrup</i>                      |          |    |
| <b>Kulfi Falooda</b>   | D, N, GL | 55 |
| <i>Malai, mango, chicku</i>  |          |    |
| <b>Paan Kulfi</b>  | D, N, GL | 60 |
| <i>Beetle leaf flavor milk ice served with rose jam</i>                        |          |    |
| <b>Rasmalai</b>  | D, N, GL | 35 |
| <i>Poached cottage cheese dumplings in saffron flavored reduced milk sauce</i> |          |    |
| <b>Fruit Platter</b>   |          | 45 |
| <i>(Fresh cut seasonal fruits)</i>   |          |    |
| <b>Chai</b>  |          | 30 |
| <i>(Masala / ginger)</i>   |          |    |

🔥 Spicy 🍷 Signature

GL = Gluten D = Dairy  
N = Nuts S = Seafood

All prices are in UAE Dirhams and include service charge and tax