






BUKHARA

Starters

Papdi Chaat	D, GL	50
Short Crust Crisps, Potato, Pomegranate, Date And Tamarind Chutney, Sweet Whipped Curd		
Aloo Mutter Ki Tikki	D, GL	50
Spiced Green Peas Stuffed Potato Patties, Churned Yoghurt, Coriander Chutney		
Samosa Platter	D, GL, N	65
Butter Chicken Samosa, Mutton Keema Samosa, Classic Potato And Green Peas Samosa		
Amritsari Jheenga	D, GL, S	75
Batter Fried Bishop's Weed, Chili Marinated Tiger Prawns		
Chicken Pakora	D, GL,	60
Deep Fried Chicken Morsels Marinated with Ginger, Green Chilies		
Paneer Pakora	D	55
Fresh Paneer Batons, Ajwain, Gram Flour Batter Fried		

Non-Vegetarian Kebabs

Tandoori Lobster	 D, GL, S	420
Marinated With Garlic, Pepper Corns And "Tandoori Masala", Served with Dal Bukhara and Garlic Naan		
Jhinga Lehsooni	D, S	220
Exotic Garlic Flavored Jumbo Prawns Mildly Spiced with Yoghourt Marinade		
Tandoori Mahi Tikka	D	130
Fillet Of Fresh Fish Delicately Marinated with Chili, Bishop's Weed, Yoghurt		
Murgh Kalmi Kebab	D	110
On Bone Chicken Thighs Marinated with Hand Pounded Roasted Coriander, Cumin, Fennel Seeds		
Sikandari Raan	 D	190
Whole Leg Of Lamb Marinated with Malt Vinegar, Cinnamon, Black Cumin, Served with Bone Marrow Sauce		
Gosht ki Chaap	 D	140
Tender Lamb Chops Marinated with Ginger, Garlic, Chili, Garam Masala		
Seekh Kabab	D	110
Tender Rolls Of Succulent Lamb Mince Mixed with Ginger, Green Chilies, Coriander, Royal Cumin, Saffron		
Murgh Malai Kabab	D	110
Creamy "Kabab" Of Boneless Chicken Blended with Cream Cheese, Lemon Juice, Green Coriander		
Reshmi Kabab	D, GL	90
Tender Rolls Of Chicken Mince Spiced with "Shah Jeera" Blended with Cheese, Ginger, Garlic		
Murgh Tikka	 D	110
Boneless Chicken Thigh Marinated with Red Chilies Paste, Homemade Garam Masala		
Murgh Tandoori	 D	(Half) 80
Spring Chicken Marinated With Red Chili Paste, Hand Pounded Spices		
		(Full) 120




Side Dishes

Steamed Rice		25
Jeera Pulao	D	25
Saffron Pulao	D	30
Mushroom Pulao	D	35
Bukhara Salad		30
Mixed Lettuce, Cucumber, Cherry Tomatoes, Capsicum, Onion		
Vegetable Raita	D	25
Hung Yoghourt Whisked Served with Choice Of Topping: Onion, Tomato, Cucumber		
Boondi Raita	D	25
Thick Creamy Yoghurt, Roasted Cumin, Rock Salt, Crispy Gram Flour Pearls		
Pineapple Raita	D	28
Hand Churned Yoghurt Topped with Chopped Sweet Pineapple		





Vegetarian Kebabs

Paneer Tikka	D	90
Cottage Cheese Marinated with Yellow Chilies, Carom Seed, Cream		
Paneer Ke Sooley	D	95
Cottage Cheese Marinated with Tandoori Masala, Grilled with Vegetables		
Tandoori Broccoli	D, GL	85
Ginger, Cheddar Cheese Marinated Broccoli		
Tandoori Soya Chaap	D, GL	80
Soya Chaap Marinated with Cream Cheese, Pepper, Ginger, Green Chilies, Fresh Coriander		
Tandoori Aloo	D, N	85
Scooped Potatoes, Stuffed with Potato Hash, Raisins, Cashew Nuts, Green Chilies, Coriander		
Nadru Ki Seekh	D, GL	80
Lotus Stem And Vegetable Seekh Kabab Flavored with Ginger, Black Cumin, Green Chilies		
Bhutte De Kebab	D, GL	85
Sweet Corn And Mixed Vegetable Patties Filled with Cheese, Pan Fried		


Non-Vegetarian Main Courses

Gosht Ki Nalli	 D, N, GL	135
Lamb Shanks, Cooked in a Gravy Of Brown Onion, Yoghourt, Cardamom, Saffron		
Rarra Gosht	D, N	110
Mince And Chunks Of Lamb Cooked in Gravy of Onions and Tomatoes Flavor of "Garam Masala		
Cooker Meat	 D, N	110
Chunks Of Lamb Stewed With Traditional Onion Tomato Masala, Cooked And Served In Pressure Cooker.		
Murgh Khurchan	D, N	85
Chicken Slivers Tossed with Brown Onion, Tomatoes, Capsicum in a Thick Makhani, Tempered with Mustard		
Mugh Makhani	D, N	80
Chicken Tikka in a Gravy of Fresh Tomatoes, Cashew Nuts Cardamom, Ginger and Garlic		
Chicken Tikka Masala	D, N	85
Chicken Tikka Tossed in Chunky Onion Tomato Gravy.		
Tari Wala Kukkad	 D,	80
Fresh On-bone Chicken Cooked "Home Style", "Simple And Tasty"		
Jheenga Masala	D, N, S	150
Tiger Prawns Cooked in Rich Cashew Nut, Brown Onion Gravy Tempered with Mustard Seeds		
Seabass Jhalfrezi	D	145
Seabass Fillet Pan Fried And Served with Stir-fried Onion, Tomato, Capsicum, Jhalfrezi Style		

Pulao & Biryani

All Biryanies Served with Burani Raita, Peanut and Sesame Gravy		
Lobster Biryani	D, N, S	420
Whole Omani Lobster Cooked In "Dum" with Aged Basmati Rice		
Gosht Raan Biryani	 D, N	210
Whole Leg Of Lamb Slow Braised And Served Along with Aromatic Biryani Rice		
Jhinga Pulao	D, N, S	160
Fresh Jumbo Prawns Cooked with Biryani Rice And Flavored With Saffron.		
Lamb Pulao	 D, N	110
Tender Boneless Pieces Of Lamb And Fragrant Basmati Rice, Cardamom And Clove		
Gosht Nalli Biryani	  D, N, GL	140
Tender Lamb Shanks Cooked In Butter with Garlic, Tomatoes, Steamed Rice		
Murgh Dum Biryani	D, N	95
Chunks Of Chicken Cooked with Aromatic Spices, Yoghurt, Basmati Rice		
Subz Biryani	D, N	80
Mélange Of Fresh Vegetable Cooked In Saffron Curry Finished with Basmati Rice		

Vegetarian Main Courses

Dal Bukhara	 D	75
Chef's Signature Special, Black Lentils Slow Cooked Over Overnight with Ginger, Garlic, Tomatoes		
Paneer Khurchan	D, N	85
Cottage Cheese Batons Tossed with Brown Onion, Tomatoes, Capsicum, Tempered with Mustard.		
Paneer Makhani	D, N	75
Cottage Cheese In Gravy Of Fresh Tomatoes, Cardamom, Cashew Nut, Ginger, Garlic, Kasoori Methi		
Palak Paneer	D, N	85
Paneer With Spinach Puree Tempered with Garlic, Cumin		
Paneer Tikka Masala	D, N	85
Paneer Tikka Tossed In Chunky Onion Tomato Gravy		
Kadai Subzi	D, N	75
Mixed Vegetables Tossed with Garlic, Dried Red Chilies, Kastori Methi, In A Nutty Gravy		
Ghar Ki Dal	D	60
Yellow Lentil Tempered with Cumin, Dry Chilies, Garlic, Tomatoes		
Soya Tikka Masala	D, N	80
Soya Tikka Simmered In Chunky Onion Tomato Gravy Finished with Cream		

Naan/Roti

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

Meetha / Desserts

Gulab Jamun	D, N, GL	45
Syrup Dipped Fried Dumplings Stuffed with Pistachio		
Phirni	D, N	45
Creamy Rice, Milk, Saffron Flavored Pudding		
Phirni (Sugar Free)	D, N	45
Creamy Rice, Milk, Saffron Flavored Pudding		
Kulfi Falooda	D, N, GL	55
Reduced Milk Ice Cream Served With Cornstarch Vermicelli, Rose Syrup		
Paan Kulfi	D, N, GL	60
Beetle Leaf Flavor Milk Ice Served with Rose Jam		
Rasmalai	D, N, GL	35
Poached Cottage Cheese Dumplings In Saffron Flavored Reduced Milk Sauce		
Fruit Platter		45
(Fresh Cut Seasonal Fruits)		
Chai		30
(Masala/Saffron/Ginger)		



Spicy



Signature

GL = Gluten

D = Dairy

N = Nuts

S = Seafood

All Prices are in UAE Dirhams and Include Service Charge and Tax