

## SOUPS & SALADS



Broccoli Badam Shorba *AED 22*

Indulge in the creamy goodness of broccoli and almonds, with Indian spices, a delightful and healthy choice.



Basil Tomato Shorba *AED 20*

Broth of garden tomatoes, flavored with fresh basil.



Dum Murg Shorba *AED 22*

Broth of slow cooked chicken with bay leaves and peppercorn.



Aslee Healthy Salad *AED 22*

Assorted lettuce, american corn, sun dried tomatoes, bell pepper, sunflower seed, dressed in cilantro.



Kala Khatta Rocca Salad *AED 22*

Consists of rocca leaves, watermelon cubes, sun dried tomatoes, and grated parmesan cheese, with a kala khatta dressing.



Caesar Tandoori Chicken Salad *AED 26*

Consists of romain, iceberg, shredded cabbage, parmesan shavings, along with tandoori chicken dressed in classic caesar.



Crunchy Tandoori Prawns Salad *AED 26*

Consists of cabbage, carrot, cucumber, mixed bell peppers, topped with feta labneh and tandoori prawns, along with the thousand island dressing.



Quinoa Kale Chicken Salad *AED 26*

Consists of mixed bell pepper, quinoa, kale, chicken tikka cubes, and dressed in dynamite dressing.

## SLIDERS



Hara Bhara Veg Sliders *AED 45*

A delicious mixed veg patty made with spinach, potatoes, peas, and spices. Sliders served with lettuce, onions, and cheese.



Rajma Galouti Sliders *AED 30*

Indulge in the spicy goodness of our kidney bean patties smoked with cloves, layered with cheese and shredded iceberg lettuce.



Peshawari Sliders

AED 45

Minced meat patties, mixed with a blend of spices and shallow fried, placed in sliders with the goodness of cheese and red cabbage law.



Desi 65 Sliders

AED 45

Nutty and tangy fried chicken served with shredded iceberg, cheese, and siracha.

## STARTERS

### VEG



Zafrani Baked Mushroom

AED 35

Mushroom smoked in a clay oven, topped with cheddar and gratinated.



Tandoori Broccoli with Assorted Cheese AED 28

Broccoli florets marinated in yogurt and spices, cooked in tandoor.



Achari Paneer Tikka Labneh

AED 35

Chargrilled paneer marinated in unique spices, blended with pickles.

## CHICKEN



Banjara Murg Tikka Quinoa *AED 38*

Boneless chicken in creamed brown onion marinade, staged on the quinoa for a healthy delight.



Chicken 65 Sheermal Bread *AED 38*

A mildly sweet naan made of maida, topped with tangy fried chicken and garlic sauce.



Rogini Chicken Taipai *AED 38*

Deep fried chicken tossed in a garlic chili oil, rogan gravy, onion rings, and green onion.



Murg Tikka Risotto *AED 42*

Boneless pieces of chicken marinated in spiced yogurt, cooked in tandoor and placed over Risotto patties.



Malai Tikka with Beetroot Hummus *AED 38*

Grilled supreme chicken with ginger, garlic, cream-cheese, and cardamom. Served with beetroot hummus for a healthy touch.



Zaitooni Murg Tikka Loaded with Pink Sauce  
*AED 38*

Boneless chicken marinated with ginger, garlic, cream-cheese, and olives, served with luscious pink sauce.



Bhatti Ka Murg Kebab with Hummus *AED 42*

Chicken pieces marinated in hung curd, roasted onion paste, and spices, served with hummus.

## LAMB



Mutton Gilafi Seekh Kebab with Melted Cheddar *AED 55*

Meat keema mixed with a variety of aromatic spices coated with bell peppers and cheddar.



Desi Taco Lagan *AED 40*

Rolled flour desi tortilla, topped with lagan cooked meat and bell peppers.



Mozzarella Golla Fried Kebab *AED 55*

Meatballs made of meat, lentils, and aromatic spices, stuffed with mozzarella cheese.



Lamb Chops

*AED 80*

Lamb chops marinated in ginger, garlic, turmeric, and garam masala. Cooked in a clay oven till tender.



Chapli Kebab Tzatziki Garlic Mayonnaise  
*AED 55*

Minced meat patties, mixed with a blend of spices and pan fried, served with tzatziki garlic mayonnaise.

## SEAFOOD



Diliwali Fish Fry

*AED 45*

Tangy deep-fried fish, marinated with gram flour, ajwain, and other spices, served with mint labneh.



Tandoori Kesariya Prawns

*AED 75*

Prawns marinated in yogurt, zaffran, ginger, and garlic with a lot of spices, served with tzatziki.



Tandoori Lobster Thermidor

*AED 160*

Cooked with yogurt, mustard, and turmeric, served with cheese and thermidor sauce.



Crispy Chilly Prawns with Indian Tadka  
*AED 75*

Fried prawns stirred in garlic chili oil with a touch of green onion, masala and red bell pepper.

## PLATTER



Tandoori Mini Platter

*AED 110*

- 1 pc tandoori chicken
- 1 pc malai kebab
- 1 pc chapli kebab
- 1 pc banjara kebab
- 1 pc lamb chop
- 1 pc gilafi seekh
- 1 pc chicken tikka



Tandoori Family Platter

*AED 190*

- 1 pc tandoori chicken
- 2 pc malai kebab
- 2 pc chapli kebab
- 2 pc banjara kebab
- 2 pc lamb chop
- 2 pc gilafi seekh
- 2 pc chicken tikka



Tandoori XXL Platter

*AED 270*

- 2 pc tandoori chicken
- 4 pc malai kebab
- 4 pc chapli kebab
- 4 pc banjara kebab
- 2 pc lamb chop
- 2 pc gilafi seekh
- 4 pc chicken tikka



Seafood Mini Platter

AED 110

- 1 pc pan fried fish
- 1 pc crumb fried fish
- 1 pc dilliwali fish
- 2 pc mussels
- 2 pc grilled squid
- 1 pc grilled crab
- 2 pc grilled prawn



Seafood Family Platter

AED 190

- 1 pc pan fried fish
- 2 pc crumb fried fish
- 1 pc dilliwali fish
- 4 pc mussels
- 4 pc grilled squid
- 2 pc grilled crab
- 3 pc grilled prawn



Seafood XXL Platter

AED 290

- 1 pc tandoori pomfret
- 1 pc lobster thermidor
- 2 pc pan fried fish
- 2 pc crumb fried fish
- 2 pc dilliwali fish
- 6 pc mussels
- 5 pc grilled squid
- 2 pc grilled crab
- 4 pc grilled prawn

## MAIN COURSE

VEG



Baked Paneer Nazakat

AED 55

Baked paneer tikka, served with rich and delicious creamy onion tomato gravy.



Burrata On Makai Palak

AED 65

Burrata served on corn and spinach cooked with Indian spices and cream



Diwani Handi with Fried Sweet Potato

AED 40

Mixed vegetable, cottage cheese, cooked in a rich creamy onion gravy, garnished with sweet potato and coriander leaves.



Dal Bukhara with Grated Parmesan

AED 50

Whole black lentils and red kidney beans are slow cooked with spices, butter, and cream.



Paneer Butter Masala with Ricotta Cheese

AED 55

Soft paneer dunked in a creamy, silky super flavorful Indian seasoning.



Aslee Dal Fry

AED 35

Mixed lentils cooked and tampered with cumin seeds, red chili, and turmeric powder.

## CHICKEN



Old Favorite Chicken Tikka Masala  
*AED 55*

Indian spice and yogurt marinated chicken cooked in tandoor, then tossed in onion, tomato gravy, with in house masalas.



Awdhi Murg Korma *AED 55*

Spiced marinated chicken cooked in brown onion, brown cashews, and yogurt with rich gravy.



Murg Angara Tampered with Cloves  
*AED 55*

Yogurt marinated tender chicken cooked in onion and tomato gravy, tampered with cloves.



Classic Butter Chicken with Almonds  
*AED 55*

Flavor infused chicken is a spice infused yogurt marinated, made with fresh lemon juice, ginger, garlic, and spices.

## **LAMB**



Kashmiri Rogan Josh *AED 65*

Consists of pieces of lamb, braised with gravy flavored with garlic, ginger, and aromatic spices.



Bhuna Gosht

AED 65

Mutton cube cooked in an onion and yogurt gravy, seasoned with garam masala, and topped with fried onions.



Lagan Ki Boti

AED 65

Mutton cubes cooked in traditional style lagan, with star anise, bay leaves, and more.



Rara Gosht

AED 65

Whole spices, powdered spices, and marinated mutton, keema together cooked in an onion gravy.

## SEAFOOD



Prawn Malai

AED 75

Prawn cooked in a rich cream and cashew nut gravy.



King Fish Moilee Curry

AED 65

Creamy and rich, mildly spiced fish stew made with coconut milk, tomato, green chilies, and pepper.



Samundari Khazana

*AED 120*

Mix of prawns, crab, mussels, and squid cooked in rich onion and cashew nut gravy along with traditional spices.



Goan Prawn Curry

*AED 75*

Prawns in semi spicy coconut milk curry, cooked with the sweetness of onions and savor flavor of cocum.



Malwani Crab

*AED 80*

Crab cooked in tangy masala, mixture of coconut, coriander seeds, tamarind, turmeric, and curry leaves.

## **DUM KI BIRYANI**



Shahi Sabz Biryani

*AED 35*

Aromatic basmati rice, dum cooked with vegetables, fresh paneer, herbs, and Indian spices.



Dum Murg Biryani

*AED 45*

Aromatic basmati rice, dum cooked with chicken, herbs, and Indian spices.



Chicken Tikka Biryani

AED 55

Aromatic basmati rice, dum cooked with chicken tikka, herbs, and Indian spices.



Lamb Biryani

AED 55

Aromatic basmati rice, dum cooked with lamb, herbs, and Indian spices.



Prawns Biryani

AED 65

Aromatic basmati rice, dum cooked with prawns, herbs, and Indian spices.



Fish Dum Biryani

AED 65

Aromatic basmati rice, dum cooked with fish, herbs, and Indian spices.

## PULAO



Kashmiri Veg Pulao

AED 49

Pulao is cooked in a one-pot with basmati rice, vegetables, herbs, and Indian spices.



Chicken Pulao

*AED 45*

Pulao is cooked in a one-pot with basmati rice, chicken, herbs, and Indian spices.



Yakhni Pulao

*AED 55*

Basmati rice, meat cooked in lamb broth, with potli masala.

## **BREAD**



Anaar Kulcha

*AED 15*

Made with maida and stuffed with anaar and Indian masalas.



Bakar Khani

*AED 12*

A thick flat bread made with refined flour, baked in the oven, topped with pistachios and almonds.



Kulcha

*AED 12*

Made with maida and topped with sesame seeds and fresh coriander leaves.



Zaatar Naan

*AED 10*

Bread garnished with zaatar.



Lacha Paratha

*AED 15*

Sweet and soft bread made with whole wheat.



Tandoori Roti

*AED 4*

Flatbread made with whole wheat and traditionally cooked in tandoor.



Naan

*AED 10*

Bread garnished with sesame seeds.



Sheermal

*AED 10*

Sweet and soft dough made with maida with a touch of zaffran.

## DESSERT



Madhuri

*AED 40*

Made with malai and chenna, sweetened balls dipped in milk and garnished with pistachios.



Holi

*AED 40*

Mixture of malpua, rabdi, and gujiya, filled with dry fruits and mawa is our best-selling dessert.



Kullad Ki Rasmalai

*AED 20*

Flattened balls of chenna are soaked in malai and are flavored with cardamom.



Aslee Ecstasy

*AED30*

Umm Ali with gulab jamun, spreaded across with the colorful fusion of Indian and Arabic dessert.



Rajbhog with Tomato Halwa *AED 30*

A sweet creamy rich milky flavor ball resting on the cushion of tomato halwa.



Crackling Barfi *AED 30*

Dates barfi with ice cream, garnished with dry fruits and cracklings.

## LASSI



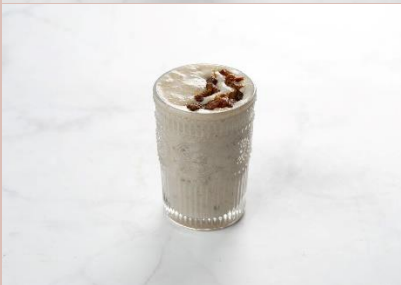
Coffee Lassi *AED 18*

Drink made with yogurt and flavored with coffee.



Dry Fruit Lassi *AED 18*

Drink made with yogurt and garnished with dry fruits.



Khajoor Lassi *AED 18*

Drink made with yogurt and dates.



Mango Lassi *AED 18*

Drink made with yogurt and mango.



Mix Fruit Lassi *AED 18*

Drink made with yogurt and mixed fruits.



Chocolate Lassi *AED 18*

Drink made with yogurt and chocolates.

## JUICES

Mango	AED 18
Orange	AED 18
Watermelon	AED 18
Mix Fruit	AED 18
Virgin Mojito	AED 18
Lemonade	AED 18
Water Big/Small	AED 15/10