

S O M A

Set Menu

Kasoori murgh tikka ★

Fenugreek marinated boneless chicken cooked over charcoal

Banjara macchi tikka

Rawas fish cubes marinated in mustard, onion, crushed roasted coriander, hung curd cooked in tandoor

Gosht pyaz ki seekh 🍴

Lamb mincemeat skewers with onions and cooked in a tandoor

OR

Chutney paneer tikka (J)

Cottage cheese sandwiched with green chutney and spices, Yoghurt marinade cooked in tandoor

Tandoori malai broccoli 🥬 (J)

Charcoal grilled broccoli marinated with cream and spices

Subz dum ki gilafi seekh 🍴

Spiced seasonal vegetables skewered and cooked in Tandoor

Murgh tariwala ★

Classic home style curry of chicken

Kadhai jhinga 🍴

Pan fried prawns, capsicum, onion, coriander and crushed home-made spices

OR

Subz punjrattan

Seasonal vegetables, capsicum, tomatoes and spring onion stir fried in home-made masala

Pindi chole 🍴 (J)

Tangy and spicy preparation of chickpeas flavoured with carom seeds

Palak paneer

Dhaniyawali aloo gobhi

Dal makhani

Assorted tandoori breads

Raita

Dum gosht biryani ★

OR

Dum subz biryani ★

Malai kulfi with gulab jamun

INR 3000

★ Signature dish 🍴 Spicy dish 🥬 Nuts

Please contact your server or chef for any allergies/special dietary requirements.

The price is exclusive of government taxes.

We levy a service charge of 5% on the gross amount before taxes.

In case you do not consent to the levy of service charge please inform before settling the bill.

Please contact restaurant manager for any queries in relation to taxation.