

# TIKKA MASALA

— Bharat Heritage —

100% natural  
ingredients

- Indian Millennial culinary processes
- Spices Imported from India
- Influence of Ethnobotanical Spices
- Gluten Free Options
- Vegan Options

*No monosodium glutamate*

*No artificial colors*

*No microwave*

॥ अतिथि देवो भव ॥



## CHICKEN & STEAKS

### TANDOOR & KEBABS

#### *Tandoori Chicken (Half/Whole)*

Chicken marinated for 48 hours in yogurt, garlic, ginger, Indian spices & stone flower. Served with red onion salad with mint chutney. Gluten free. cooking time 25mn. | half **100** / whole **200**

#### *Tandoori Chicken Tikka Kebab*

Boneless chicken thigh, marinated with ginger, garlic, lemon juice, kashmiri sweet chilly, premium yogurt and & stone flower, roasted in the traditional vertical oven – tandoor. & stone flower. Gluten free. **130**

#### *Malai Chicken Tikka Kebab Tandoor*

Creamy and soft chicken breast marinated with premium yogurt, cream and spices, roasted in the traditional vertical oven - tandoor. Lightly smoked with ghee. Gluten free. **120**

#### *Beef Boti Kebab*

Pieces of flank steak marinated with chini kabab, cinnamon, roasted in the tandoor over low heat. Served with mint and coriander chutney. **120**

#### **MAHARAJA STEAK**

8 ounces of special cut of beef, marinated with garlic, ginger and Indian spices. Gluten free. **200**

## SEA FOOD

### TANDOOR & KEBABS

#### *Peri Peri Lobster Tail*

Peri Peri Masala is an Indian spice blend originating from Spain, Portugal and South Africa. Peri Peri or Piri Piri means pepper in Swahili. Accompanied by baby potatoes and vegetable salad **300** (order 24hrs in advance)

#### *Rava Fish Fry, Mangalorean Style*

Delicious fish fillet coated with semolina, Indian spices and sealed with coconut oil. Served with coriander chutney. **150**

#### *Speciality*

### **Surf & Turf Platter**

Five jumbo shrimp & 8 ounces of beef marinated with yogurt, ginger and garlic paste, topped with sesame seeds and sweet chili chutney. Accompanied by aloo jeera. Gluten free. **300**

### TANDOORI VEGETABLES

*Variety of roasted vegetables  
Eggplant, mushrooms, onion, etc. **120***

## VEGETARIAN

### *Vegetable Pakora*

Selected vegetables tempurized with chickpea flour, accompanied by tamarind chutney. Gluten free / op. vegan. **80**

### *Samosa*

Two traditional pastries from the North Indian region filled with potatoes, baby peas, raisins and cashew seeds golden with ghee with a touch of spices, served with micro salad, mint chutney and tamarind. / op. vegan. **75**

### *Samosa Chat*

Two samosas dressed with micro salad, fresh vegetables, tamarind chutneys, yogurt, mint and a touch of lemon. / op. vegan **90**

### *Aloo Tikki Chaat*

Delicious crispy pancake covered with chickpeas, red onion, tomato, yogurt chutney, mint chutney and tamarind chutney. **75**

### *Hara Bhara Kebab*

Delicious kebabs made of fresh amaranth leaves (SUPER FOOD), green beans, onion and cilantro. Served with pineapple chutney. **75**

## NON-VEGETARIAN

## KEBABS

### *Kakori Kebab*

Succulent and tender chicken kebabs (4 units), cashew seed paste, caramelized onions, Indian spices and lightly smoked with charcoal and clarified butter. **120**

### *Beef Seekh Kebab*

Six units of ground beef kebabs with ginger, garlic, Indian chini kabab and fresh herbs, served with tomato or mint chutney. **120**

### *Konkani Shrimp*

Delicious medium prawns marinated with Indian spices, Konkani style from Maharashtra, seared with coconut oil on a bed of coriander chutney, ginger, garlic and a touch of lemon. **120**

### *Shrimp Pakora*

Delicious shrimp tempurized with chickpea flour and served with a fresh vegetable salad. **100**

## VEGETARIAN

### *Palak Paneer*

Fresh cottage cheese, lightly sautéed and simmered in a spinach and clarified butter curry. Gluten free. **105**

### *Kadhai Paneer*

Fresh cottage cheese sautéed with cumin, cooked in onion, tomato and chili pepper sauce. Gluten free. **105**

### *Makhani Paneer*

Fresh cottage cheese slowly cooked with tomato, ghee, cream and flavored with fresh aromatic herbs. Gluten free. **105**

*Speciality*  
**PALAK  
GOBI KOFTA**

Succulent cauliflower meatballs (6) and spices on a bed of curry spinach  
**105**

### *Malai Kofta*

Creamy cauliflower patties seasoned with Indian spices on a slow-cooked curry in tomato sauce, onion and green cardamom. Gluten free. **120**

### *Paneer Tikka Masala*

Cottage cheese roasted in the tandoor with a creamy tomato sauce and aromatic spices. Gluten free. **135**

### *Malai Mater Paneer*

Cottage cheese sautéed with ghee, fresh peas with tomato and cream sauce. Gluten free. **135**

### *Daal Tadka*

Creamy lentils cooked in a low flame. Gluten Free **75**

### *Kabuli Chana Masala*

Delicious chickpeas curry cooked fresh vegetables and Indian spices, slow cooking for at least 4 hours . Gluten Free **75**

## NON-VEGETARIAN

## CHICKEN

### *Kadhai Chicken*

Chicken breast sautéed with cumin, cooked with tomato sauce, onion, fresh cilantro and ginger. **110**

**MAKHANI  
MURGH / BUTTER  
CHICKEN**

Tandoori chicken breast cooked with tomato, butter, cashew and exotic Indian spices. **110**

### *Chicken Tikka Masala*

Our signature dish made of chicken tikka with roasted vegetables cooked in tomato sauce and Indian spices. **110**

### *Hyderabadi Murgh Biryani*

Long grain basmati rice, marinated chicken breast, yogurt, nuts, mint, Kashmir saffron and spices. **155**

## BEEF

### *Bhuna Res*

Special cut of beef, marinated with pepper, Himalayan kala namak (black salt) and roasted in the tandoor. Drowned in a tomato curry and fresh vegetables sautéed in ghee. Gluten free. **170**

### *Saag Gosht*

Special cut of beef, marinated with pepper, Himalayan kala namak (black salt) and roasted in the tandoor. Slow cooked in a spinach and kasuri methi curry. Gluten free. **170**

## LAMB

### *Awadhi Mutton Korma*

Tender lamb slow cooked with traditional spices from Lucknow, India. Drowned in a sauce of cashew seeds, almonds, red onion and green cardamom. Gluten free. **180**

**MUTTON ROGAN  
JOSH**

Traditional Kashmiri recipe. Leg of lamb, slow cooked for over 5 hours with sweet Kashmiri chillies, saffron, anise seed and fresh vegetables. Gluten free. **180**

### *Awadhi Mutton Biryani*

The lamb is prepared with yogurt and aromatic spices, then layered with basmati rice and cooked in the traditional "Dum" style **185**

## SEAFOOD

### *Meen Moilee (Fish)*

Mahi – Fresh Mahi cooked with coconut milk, mustard seeds, curry leaves, onion and yellow lime. **130**

*Speciality*  
**SEAFOOD  
CURRY**

Jumbo shrimp, squid, black, white, yellow mussels, crab meat cooked in a sauce with sautéed mustard seeds, fresh curry leaves, onion, tomato.

**185**

## Main Dishes

## SIDE DISHES

### *Aloo, Baingan Tamatar*

Mini potatoes, eggplants and tomatoes cooked home-style with aromatic Indian spices. **70**

### *Aloo Jeera*

Potatoes sautéed with cumin, turmeric and clarified butter and a touch of fresh coriander. **50**

### *Pyaza Mushrooms*

Assorted wild mushrooms and red onion mixed with tomato sauce, fresh cilantro and ginger. **70**

### *Steamed Basmati Rice*

Long grain basmati rice with green cardamom flavor. **40**

### *Ghee Jeera Rice*

Long grain basmati rice sautéed with ghee, cumin and caramelized onions. **50**

## NAAN

### *Butter Naan*

Classic naan bread with butter. **22**

### *Garlic Naan*

Famous tandoori naan bread with fresh garlic. **22**

### *Plain Naan*

Simple tandoori naan. **18**

### *Seven Cheese Naan*

Naan baked in the tandoor, filled with a variety of six kinds of cheeses and sprinkled with parmesan cheese and clarified butter. **45**

## BEVERAGES

### *Naturals*

Nimbu Paani - Soda **25**

Adrak Nimbu Paani **30**

Pudina Nimbu Paani **30**

Nimbu Paani - Chat Masala **30**

Nimbu Paani - Plain **25**

Narangi Paani - Plain **25**

### *Lassis*

Strawberry lassi **35**

Elaichi lassi **35**

### *Sodas*

Pepsi **22**

Pepsi light **22**

San Pellegrino **30**

Bottle of water **16**

### *Beetayar*

Gallo **35**

Stella Artois **40**

IPA **40**

Masala beetayar (michelada) - cerveza + **15**

Chat Masala beetayar - cerveza + **20**

### *Cocktails*

Dhaba shikanji de la casa **40**

Dhaba shikanji Bombay Sapphire **55**

Campari Sherbat **45**

Wine sherbat **45**

Glass of wine **40**

Whiskey black label on the rocks **80**

Ron Zacapa **80**

Ron Botrán 12 años **40**

Bottle of white wine **190**

### *Hot Beverages*

Masala chai. Milk **30** / Almond milk **35**

Dalchini chai **20**

Black coffee **20**

## DESSERTS

### *Gulab Jamun*

Condensed milk puffs with cardamom and pistachio. **45**

### *Gajar Ka Halwa*

Slow cooked carrot pudding with spices and pistachio. **45**

### *Pistachio Kulfi*

Homemade Indian ice cream with saffron, pistachio and rose water. **55**

### *Shrikhand*

Distilled yogurt with pieces of seasonal fruit. **55**