

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 **105** / whole **205**

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. **135**

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. **125**

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. **125**

MAHARAJA STEAK

8 ounces of special cut of beef, marinated with garlic, ginger and Indian spices. Gluten free. **205**

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. Gluten free **305** (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. **135**

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. **305**

TANDOORI VEGETABLES

Variety of roasted vegetables
Eggplant, mushrooms, onion, etc. **110**

**TIKKA
MASALA**

—Bharat Heritage—

SPECIALS

VEGETARIAN

Gluten free
Vegetable Pakora
Selected vegetables tempurized with chickpea flour, accompanied by tamarind chutney. Gluten free / op. vegan. **85**

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. **80**

Samosa Chat
Two samosas dressed with micro salad, fresh vegetables, tamarind chutneys, yogurt, mint and a touch of lemon. / op. vegan **95**

Aloo Tikki Chaat
Delicious crispy pancake covered with chickpeas, red onion, tomato, yogurt chutney, mint chutney and tamarind chutney. Gluten Free **80**

Hara Bhara Kebab
Delicious kebabs made of fresh amaranth leaves (SUPER FOOD), green beans, onion and cilantro. Served with pineapple chutney. Gluten free **80**

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. Gluten free **125**

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. **125**

Shrimp Pakora
Four delicious shrimp tempurized with chickpea flour and served with a fresh vegetable salad. Gluten free **140**

Appetizers



VEGETARIAN

Palak Paneer

Fresh cottage cheese, lightly sautéed and simmered in a spinach and clarified butter curry. Gluten free. **110**

Kadhai Paneer

Fresh cottage cheese sautéed with cumin, cooked in onion, tomato and chili pepper sauce. Gluten free. **110**

Makhani Paneer

Fresh cottage cheese slowly cooked with tomato, ghee, cream and flavored with fresh aromatic herbs. Gluten free. **110**

Speciality
**NAWABI SABJ
BIRYANI**

Delicious Himalayan Basmati Rice with fresh paneer, ghee, caramelized onions, Kashmiri saffron and Indian spices
145

Kofta (Malai or Palak)

Creamy cauliflower patties seasoned with Indian spices on a slow-cooked curry. Choose between a malai curry or palak curry. Gluten free. **125**

Paneer Tikka Masala

Cottage cheese roasted in the tandoor with a creamy tomato sauce and aromatic spices. Gluten free. **140**

Malai Mater Paneer

Cottage cheese sautéed with ghee, fresh peas with tomato and cream sauce. Gluten free. **140**

Daal Tadka

Creamy lentils cooked in a low flame. Gluten Free **80**

Kabuli Chana Masala

Delicious chickpeas curry cooked fresh vegetables and Indian spices, slow cooking for at least 4 hours. Gluten Free **80**

NON-VEGETARIAN

CHICKEN

Afgani Chicken

Chicken breast marinated with white pepper, yogurt & cashew paste slow cooked with a topping of Kasuri Methi. **115**

**MAKHANI
MURGH / BUTTER
CHICKEN**

Tandoori chicken breast cooked with tomato, butter, cashew and exotic Indian spices. **115**

Chicken Tikka Masala

Our signature dish made of chicken tikka with roasted vegetables cooked in tomato sauce and Indian spices. **115**

Chicken Charsi Karahi

Peshawari speciality, originated in the former state of Sindh, an explosion of flavors only five ingredients (tomatoes, chicken, oil, salt and fenugreek seeds) **115**

Hyderabadi Murgh Biryani

Long grain basmati rice, marinated chicken breast, yogurt, nuts, mint, Kashmir saffron and spices. **165**

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. **185**

**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. **185**

Awadhi Mutton Biryani

The lamb is prepared with yogurt and aromatic spices, then layered with basmati rice and cooked in the traditional "Dum" style **190**

SEAFOOD

Meen Moilee (Fish)

Mahi – Fresh Mahi cooked with coconut milk, mustard seeds, curry leaves, onion and yellow lime. **135**

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

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**

Jaal Jeera **30**

Nimbu Paani - Plain **25**

Lassis

Strawberry lassi **35**

Elaichi lassi **35**

Sodas

Coca Cola **22**

Coca Zero **22**

Bottle plain water **22**

Soda **16**

Imported soda **22**

Beetayar

Gallo **35**

Cerveza light **40**

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

Chat Masala beetayar - cerveza + **20**

Cocktails

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**

Side dishes • Beverages • Desserts