



# Kebab & KURRY



## VEGETARIAN

### ○ SAMOSA 20

A fried South Asian pastry with a savory filling, typically containing spiced potatoes, onions, and green peas.

### ○ TANDOORI MALAI BROCCOLI 21

Fresh broccoli marinated in yogurt, cheese, and crushed mustard, cooked in a clay oven.

### ○ SUBZI KA TIKKI 21

Mixed vegetables minced with spices, and cooked on a clay oven plate with butter. Served with a tangy chili sauce.

### ○ LAL MIRCH PANNER TIKKA

Fresh cottage cheese marinated in salt, red chili, crushed black pepper, and char-grilled.

Full | 22

Half | 12



SUBZI KA TIKKI

## CHICKEN

### ○ SAFFRON MURGH MALAI KEBAB 26

Creamy boneless chicken kebabs marinated in cream cheese, yoghurt, malt vinegar, cardamom, saffron, green chili, and coriander - grilled in the tandoor.

### ○ MURGH ANGAAR

Chicken thigh spiced with cumin, garam masala, red chili flakes, and yoghurt.

Full | 28

Half | 14

### ○ TANDOORI CHICKEN

Chicken Leg and Breast, spiced with ginger, garlic, garam masala, degi mirchi (Indian special chili powder), and yoghurt

30

### ○ CHICKEN SUKKA

Boneless chicken chunks sautéed with onions, garlic, and Southern spices, served in authentic Indian style.

32

## SEAFOOD

### ○ TAWA MACHI 30

Fresh fish marinated in a mixture of ginger, garlic, fennel, cumin, peppercorn, chili, and lime, then pan-fried.

### ○ TANDOORI JHINGA 36

Jumbo prawns marinated in a whole-spice-infused mixture of yogurt, red chili, and turmeric, skewered and roasted over a charcoal fire.

### ○ PRAWN SUKKA 36

Prawns marinated in spices, sautéed with onions, garlic, and Southern spices.



PRAWN SUKKA



VEG



NON-VEG



GLUTEN



SPICY



DAIRY



SEAFOOD



NUTS



SESAME



LENTILS







MEAT




















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## LAMB & MUTTON

- MUTTON SUKKA**   32  
*Boneless mutton chunks marinated overnight in spices, sautéed with onions, garlic, and Southern spices.*
- GOSHT SEEKH KEBAB**   34  
*Tender kebab of minced lamb, herbs, and spices, coated with assorted peppers, and roasted on a sigri.*

## FROM THE POT

- BHINDI DO PAYAZA**    23  
*Okra tossed with shallots, homemade crushed spices, and tempered with garlic.*
- PEPPER MUSHROOM**  23  
*Mushrooms sautéed with Southern spices: black pepper, fennel, onion, and garlic.*
- DAL MAKHANI**   23  
*Black lentils soaked and tandoor-cooked overnight, finished with cream, butter, and tomato.*  
*Full | 23*  
*Half | 12*
- DAL TADKA**   23  
*Yellow lentils tempered with cumin, garlic, onion, tomato, and asafetida, finished with ghee, and fresh coriander.*
- KADAI SUBZI**    24  
*Garden-fresh vegetables sautéed with diced onions and bell peppers, seasoned with garlic, cumin, and crushed spices.*
- ALOO GOBI**   24  
*Diced potato and cauliflower, tempered with cumin, asafetida, green chilis, and coriander.*
- KADAI PANEER**    25  
*Cottage cheese tossed with diced onions and bell peppers, tempered with garlic, cumin, and crushed spices.*
- PANEER LABABDAR**    25  
*Cottage cheese in a garlic-cumin tempered onion-tomato gravy, finished with cream, butter, chopped capsicum, and spices.*



KADAI PANEER



VEG



NON-VEG



GLUTEN



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SESAME



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## FROM THE POT

- |  |                                     |           |
|--|-------------------------------------|-----------|
|  | <b>PALAK GOSHT</b>                  | <b>30</b> |
| <i>Mutton cooked with spinach, onion, tomato, chili, and garlic.</i>   |                                     |           |
|  | <b>MURGH TIKKA LAL MIRCH MASALA</b> | <b>30</b> |
| <i>Char-grilled chicken morsels, cooked in a rich tomato gravy with a blend of special spices.</i>   |                                     |           |
|  | <b>KADAI MURGH</b>                  | <b>30</b> |
| <i>Chicken morsels sautéed with garlic, and mixed with diced vegetables, crushed spices, in an onion-tomato gravy, and finished with cream, fenugreek leaves, and coriander.</i> |                                     |           |
|  | <b>CHICKEN RASILA</b>               | <b>32</b> |
| <i>Bone in Chicken cooked with onion, tomato, and a cumin-garlic tempering.</i>  |                                     |           |
|  | <b>FISH CURRY</b>                   | <b>32</b> |
| <i>Fish cooked in a spicy, tangy curry, with shallots, garlic, and coconut milk.</i>   |                                     |           |
|  | <b>PRAWN MOLEE</b>                  |           |
| <i>Prawns cooked in a creamy coconut milk curry with ginger, garlic, and curry leaves.</i>   |                                     |           |
| <i>Full   38</i>   |                                     |           |
| <i>Half   20</i>   |                                     |           |
|  | <b>FISH MOLEE</b>                   | <b>32</b> |
| <i>Fish cooked in a creamy coconut milk curry with ginger, garlic, and curry leaves.</i>   |                                     |           |
|  | <b>CLASSIC BUTTER CHICKEN</b>       | <b>34</b> |
| <i>Clay oven-roasted morsels of chicken, cooked in a creamy tomato gravy, and finished with dried fenugreek leaves.</i>  |                                     |           |
|  | <b>CHICKEN CHETTINADU</b>           | <b>34</b> |
| <i>Bone in chicken cooked with onion, tomato, and coconut curry, finished with 18 Southern spices.</i>   |                                     |           |
|  | <b>LAMB KORMA</b>                   | <b>35</b> |
| <i>Lamb simmered in a cashew and saffron gravy, with a hint of fennel, and cardamom.</i>   |                                     |           |
|  | <b>MADRAS LAMB CURRY</b>            | <b>35</b> |
| <i>Lamb cooked with small onions and tomato, in a coconut curry, finished with crushed pepper, and Southern spices.</i>  |                                     |           |
|  | <b>PRAWN CURRY</b>                  | <b>36</b> |
| <i>Prawns cooked in a spicy, tangy curry with shallots, garlic and coconut milk.</i>   |                                     |           |



VEG



NON-VEG



GLUTEN



SPICY



DAIRY



SEAFOOD



NUTS



SESAME



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## BIRYANI

- |  |   |    |
|--|---|----|
|   | <b>SUBZ BIRYANI</b>     | 26 |
| <i>Seasonal vegetables, and aromatic basmati pulao rice, sealed and slow-cooked in its own dish, served with salad and raita.</i>                |   |    |
|   | <b>CHICKEN BIRYANI</b>    | 34 |
| <i>Chicken and basmati rice cooked dum-style in subtly flavored chicken stock, finished in a sealed vessel, served with salad and raita.</i>     |   |    |
|   | <b>MUTTON BIRYANI</b>     | 35 |
| <i>Marinated lamb and aromatic basmati rice cooked in dum style, finished with brown onion, served with salad and raita.</i>                     |   |    |
|   | <b>JHINGA BIRYANI</b>    | 36 |
| <i>Prawns cooked with fried onion, ginger-garlic paste, and Garam Masala, layered with long-grain basmati rice, served with salad and raita.</i> |   |    |

## RICE & PULAO

- |   |   |    |
|---|---|----|
|                                 | <b>STEAMED BASMATI RICE</b>   | 6  |
| <i>Perfectly cooked, aromatic long-grains of white rice.</i>  |   |    |
|                                | <b>JEERA PULAO</b>   | 17 |
| <i>Aromatic basmati pulao rice tempered with cumin seeds and spices, served with salad and raita.</i>             |   |    |
|                                | <b>MUTTER PULAO</b>    | 17 |
| <i>Green peas and aromatic basmati rice, sealed and slow-cooked in its own dish, served with salad and raita.</i> |   |    |
|                                | <b>MASALA PULAO</b>   | 22 |
| <i>Aromatic basmati pulao rice, tempered with onion, garlic, chili, and spices, served with salad, and raita.</i> |   |    |



MASALA PULAO



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## BREADS & SALADS

- **ROTI**

*A plain and traditional whole wheat bread. | Plain or Butter*

6
- **NAAN**

*Traditional Indian bread made from flour, cooked in a tandoor. | Plain or Butter.*

6
- **GARLIC NAAN**

*Traditional Indian bread made from flour, cooked in a tandoor. | Plain or Butter.*

7
- **STUFFED NAAN**

*Naan made with flour, cooked in tandoor, stuffed with Aloo Kulcha* **7**

*Cheese* **12**

7
- **PARATHA**

*Layered whole wheat flour bread cooked in a tandoor - Lacha paratha and Aloo paratha.*

7
- **GREEN SALAD**

*Sliced garden-fresh vegetables, including tomato, onion, cucumber, carrot, and lime.*

8
- **KACHUMBER SALAD**

*Dice of onion, tomato, and cucumber served with lime dressing.*

8



KACHUMBER SALAD

## DESSERT

- **HOME MADE ICE CREAM**

*Kesar Pista (Saffron, Pistachio)*

*Elaichi (Cardamom) Raisin and Dates*

6
- **RASGULLA**

*Soft cottage cheese dumplings, poached and soaked in saffron-flavored sugar syrup.*

10
- **SUJI KA HALWA**

*Semolina cooked with milk, ghee, cardamom, and dried fruits.*

12
- **GULAB JAMUN**

*Deep fried cottage cheese balls soaked in sugar syrup.*

14
- **SUMMER & WINTER**

*Deep-fried cottage cheese balls soaked in hot sugar syrup, served with cold ice cream.*

14
- **RASMALAI**

*Soft cottage cheese dumplings, poached and soaked in saffron-flavored milk with cardamom.*

14



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# CHOTA DHUNIYA

## A SMALL WORLD, BIG DREAMS

### KIDO KEBAB



☒ CHICKEN OR ☐ PANEER OR ☐ BROCCOLI

Creamy "kebabs" of your choice (chicken, paneer, or broccoli) marinated in cream cheese, yoghurt, malt vinegar, cardamom, saffron, and coriander, grilled in the tandoor.

### ☐ CHOTA BHEEM PANEER



Cottage cheese, cooked in creamy tomato gravy, finished with dried fenugreek leaves.

### ☒ CHOTA BHEEM CHICKEN



Clay oven-roasted chicken morsels in creamy tomato gravy, finished with dried fenugreek leaves.

### ☐ CHEESY NAAN



Traditional Indian bread made with flour, loaded with cheese and cooked in a tandoor.

### ☐ POTATO FRIES WITH KETCHUP

### ☐ KICHIDI



Rice and lentil porridge, tempered with ghee, cumin, and asafetida.

### ☒ ICE CREAM CARDAMOM OR PISTACHIO



Rich and creamy Indian ice cream, garnished with chopped almonds.



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