

BY ADDRESS DUBAI MALL

INDIAN BREAKFAST MENU	DIRHAM
Masala Dosa [D] Rice and Lentil Creps, Spiced Potato Filling, Coconut Chutney, Sambar	50
Idli [D] [J] Steamed Soft and Fluffy Rice Cakes, Coconut Chutney, Hot Sambar	45
Medu Vada [D] [J] Crispy, Golden Lentil Savoury Doughnuts, Black Pepper, Curry Leaves	45
Rava Upma [D] Ghee Roasted Semolina, Mustard Seeds, Curry Leaves and Vegetables	45
Poori Bhaji [D] [J] Potato Curry, Cumin, Tomatoes, Ginger, Asafoetida, Fresh Coriander	50
Choices of Stuffed Parathas (Aloo Paratha / Paneer / Gobhi) [D/G] [J] Served with Curd and Mango Mix Pickle	45

BEVERAGES	DIRHAM
Masala Chai [D] Traditional Indian Spiced Tea Comforting and Flavourful Beverage Enjoyed Widely	35
Filter Coffee [D] Strong Coffee Indian Origin South Indian Style	35
Lassi [D] Refreshing Yoghurt-Based Drink, Sweet and Salted Mango	40

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CHAATS DIRH.	AM
Samosa Chaat [D/G] [J] Vegetable Samosa, White Pea Curry, Mint Chutney, Sweet Curd	60
Aloo Tikki [D] [J] Pan Fried Potato Cutlets, Punjabi Chole, Coriander Mint Chutney	60
STARTERS / FROM THE TANDOOR AND TAWA DIRH	AM
Hara Bhara Kebabr [D] Fresh Spinach and Green Pea Patties, Coriander, Green Chilli	80
Punjabi Paneer Tikka [D/M] [J] Fresh Malai Paneer, Bell Peppers, Yoghurt, Chilli, Mustard Oil	90
Malai Soya Champ [S] [SP] [Seafood] [Raw] [Locally Sourced] Soya Bean, Yoghurt, Cream Cheese, Garam Masala, Fresh Coriander	80
MAIN COURSES REGIONAL INDIAN CURRIES DIRH	A N/I
Kadai Paneer [D]	AWI
Fresh Paneer, Onions, Tomato Gravy, Bell Peppers, Fresh Coria	95
Palak Paneer [D/M/N]	95 ander 95
Palak Paneer [D/M/N] Cumin Tempered Spinach, Tomato, Paneer, Ghee, Dried Fenuç Subz Jalfrezi [D/N]	95 ander 95
Fresh Paneer, Onions, Tomato Gravy, Bell Peppers, Fresh Coria Palak Paneer [D/M/N] Cumin Tempered Spinach, Tomato, Paneer, Ghee, Dried Fenug Subz Jalfrezi [D/N] Seasonal Vegetables, Cumin, Kalongi and Coriander Seeds Rajasthani Gatta Curry [D/G] Gram Flour Dumplings, Yoghurt, Infused with Aromatic Spice	95 ander 95 greek
Palak Paneer [D/M/N] Cumin Tempered Spinach, Tomato, Paneer, Ghee, Dried Fenug Subz Jalfrezi [D/N] Seasonal Vegetables, Cumin, Kalongi and Coriander Seeds Rajasthani Gatta Curry [D/G]	95 95 95 greek 80
Palak Paneer [D/M/N] Cumin Tempered Spinach, Tomato, Paneer, Ghee, Dried Fenug Subz Jalfrezi [D/N] Seasonal Vegetables, Cumin, Kalongi and Coriander Seeds Rajasthani Gatta Curry [D/G] Gram Flour Dumplings, Yoghurt, Infused with Aromatic Spice	95 95 95 greek 80
Palak Paneer [D/M/N] Cumin Tempered Spinach, Tomato, Paneer, Ghee, Dried Fenug Subz Jalfrezi [D/N] Seasonal Vegetables, Cumin, Kalongi and Coriander Seeds Rajasthani Gatta Curry [D/G] Gram Flour Dumplings, Yoghurt, Infused with Aromatic Spice SIDES DIRH Dal Makhni [D] 24 Hrs Cooked Spiced Creamy Black Lentil, Butter	95 95 95 80 80

Cumin Tempered Baby Potatoes, Cauliflower Florets and Cumin

INDIAN BREADS	DIRHAM
Naan [Plain / Butter / Garlic] [G/D] [J]	25
Laccha [Plain / Butter / Mirchi] [G/D] [J]	25
Paratha [Plain / Paneer / Cheese / Onions] Choice of Stuffing	30
RICE	DIRHAM
Subz Dum Biryani [D] [J] Mixed Vegetables, Curd, Biryani Spices, Layered wi	90 th Saffron Rice
Steamed Basmati Rice	45
SWEETS	DIRHAM
Gulab Jamun [D/G/N] [J] Golden Fried Milk Dumplings in Spiced Syrup	40
Kesari Rasmalai [D/N][J] Saffron and Cardamom Flavoured Milk Dumplings	40
INDIAN DRINKS	DIRHAM
Masala Chai [D] Ginger, Cardamom Spiced Indian Tea with Milk	45
Choice of Lassi [D] Sweet / Salted / Mango Yoghurt-Based Drink, Cooling Refreshing	45
Aam Panna Raw Mango Cooler with Mint and Black Salt	45

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CHAATS [STREET FOOD OF INDIA] DIRI	HAM
Dahi Puri [D/G] Crispy Poori, Moong Sprouts, Kala Chana, Sweet Curd, Tamarind Chutney	55
Samosa Chaat [D/G] [J] Vegetable Samosa, White Pea Curry, Mint Chutney, Sweet Curd	60
Aloo Tikki [D] [J] Pan Fried Potato Cutlets, Punjabi Chole, Coriander, Mint Chutney	60
Papdi Chaat [D/G] [J] Crispy Papdi, Spiced Potato, Chickpeas, Yoghurt, Mint, Pomegranate, Sev	60
STARTERS / FROM THE TANDOOR AND TAWA DIRI	HAM
Hara Bhara Kebab [D] Fresh Spinach, Green Pea Patties, Coriander, Green Chilli	80
Punjabi Paneer Tikka [D/M] [J] Fresh Malai Paneer, Bell Peppers, Yoghurt, Chilli, Mustard O	90 il
Malai Soya Champ [D/M] [J] Soya Bean, Yoghurt, Cream Cheese, Garam Masala, Fresh Coriander	80
Bharwan Khumb [D] Brown Mushrooms, Cream Cheese, Labneh, Coriander	80
MAIN COURSES REGIONAL INDIAN CURRIES DIRI	HAM
Kadai Paneer [D] [J] Fresh Paneer, Onions, Tomato Gravy, Bell Peppers, Fresh Coriander	95
Malai Kofta [מון [עו] Cheese Dumplings, Prunes, Dry Nuts, Red Pepper, Cashew Nuts Gravy	95
	95
Cumin Tempered Spinach, Tomato, Paneer, Ghee,	90
Cumin Tempered Spinach, Tomato, Paneer, Ghee, Dried Fenugreek Subz Jalfrezi [D/N]	80
Palak Paneer [D/M/N] Cumin Tempered Spinach, Tomato, Paneer, Ghee, Dried Fenugreek Subz Jalfrezi [D/N] Seasonal Vegetables, Cumin, Kalongi and Coriander Seeds Pindi Chole [D] [J] Black Tea Boiled Chickpeas, Ginger, Green Chilli and Garam Masala	

SIDES	DIRHAM
Dal Makhni [D]	75
24 Hrs Cooked Spiced Creamy Black Lentil, Butter and Fresh Cream	
Dal Tadka [D] [J] Five Lentils, Tempered Dry Red Chilli and Garlic	70
Aloo Gobi [D] [J] Cumin Tempered Baby Potatoes, Cauliflower Florets	55 and Cumin
Bhindi Masala [D] [J] Stir Fried Okra, Spring Onions and Tomatoes, Masal	55
Raita [D] Curd, Cucumber, Tomato, Mint and Pomegranate	35
INDIAN BREADS	DIRHAM
Roti [Plain / Butter] [G/D] [J]	20
Naan [Plain / Butter / Garlic] [G/D] [J]	25
Laccha [Plain / Butter / Mirchi] [G/D] [J]	25
Paratha [Plain / Paneer / Cheese / Onions] Choice of Stuffing	30
RICE	DIRHAM
Subz Dum Biryani [D] [J] Mixed Vegetables, Curd, Biryani Spices, Layered wit	90 h Saffron Rice
Steamed Basmati Rice	45
Matar Pulao [D] [J] Green Peas	50
Jeera Pulao [D] [J] Cumin and Ghee	50
SWEETS	DIRHAM
Gulab Jamun [D/G/N] [J]	40
Golden Fried Milk Dumplings in Spiced Syrup Kesari Rasmalai [D/N] [J] Saffron and Cardamom Flavoured Milk Dumplings	40
Gajar Halwa [D/N]	40
Traditional Carrot Pudding with Thickened Milk and	Pistachios
Malai Kulfi [D/N] [J] Cardamon Infused Indian Ice-cream made with Red Dry Nuts	45 luced Milk,
INDIAN DRINKS	DIRHAM
Masala Chai [D]	45
Ginger, Cardamom Spiced Indian Tea with Milk Choice of Lassi [D] Sweet / Salted / Mango Yoghurt-based Drink,	45
Cooling and Refreshing Aam Panna Raw Mango Cooler with Mint and Black Salt	45

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CANAPÉS & MINI BITES

Avocado Papdi Chaat [D/G]

Mint Chutney, Yoghurt & Sev

Mini Vada Pav Sliders [G]

Garlic Chutney, Potato Fritter

Spinach & Feta Kurkure [D]

Mango Mustard Dip

Water Chest Corn Bhel Tart [N]

Tomato Thecha

WARM BITES & CANAPÉS

Tandoori Malai Broccoli with Yoghurt Mint Chutney [V/D]

Dahi Ki Kebab [D]

Mango Salsa, Pickled Onion

Achari Soya Champ [D]

Soya Chunks, Yoghurt, Coriander Chutney

Punjabi Mini Samosa [G/N]

Vegetable Stuffed, Whole Coriander, Cumin, Mint Chutney

Paneer Pakora [D]

Cottage Cheese, Chickpea Batter Fried, Mint Chutney

Soya Ghee Roast Taco [V/G/D]

Soya Chunks, Pickle Onion Cucumber, Sweet Chilli Dip

LIVE COUNTERS

Chaat Bazaar [D/G]

Pani Puri, Papdi Chaat, Dahi Bhalla & Sev Puri

Tawa Treats ID/G1

Pav Bhaji, Paneer Kathi Roll

KEBAB STATION

Malai Paneer Tikka, Subz Seekh, Bharwan Mushroom [D/V/N]

Accompaniments: Fresh Mint Coriander Chutneys, Masala Onion, Lemon

INDIAN DESSERT

Gulab Jamun [D/N]

Golden Fried Milk Dumplings

Kesari Rasmalai [D/N]

Saffron and Cardamon - Flavoured Milk Dumplings

Mango Phirni Sakura [D/N]

Fresh Mango, Condensed Milk, Rice Pudding

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CANAPÉS & MINI BITES

Mini Dhokla [V/G]

Green Chilli Tempering & Curry Leaf

Beetroot Galouti [D/G]

Saffron Shermal Toast

Karari Aloo Tikki [D]

Mint Chutney, Sweet Yoghurt, Imlli Chutney

Palak Patta Chaat [D]

Tamarind, Mint Coriander Chutney, Sweet Yoghurt, Sev

WARM BITES & CANAPÉS

Amritsari Paneer Tikka [D]

Pickled Onions, Mint Chutney

Paneer tikka saslik [D]

Mint Chutney

Khasta kachori [G/D]

Spiced Mint Coriander Chutney, Tamarind Chutney

Hara Bhara Kebab [D]

Smoked Tomato

Jodhpuri mirchi Wada [N]

Tomato Chilly Chutney

Sago spinach Wada [N/V]

Tapioca and Spanish Patty, Peanut Coriander Dip

LIVE COUNTERS

Chaat Bazaar [D/G]

Pani Puri, Papdi Chaat, Dahi Bhalla & Sev Puri

Tawa Treats [D/G]

Pav Bhaji, Paneer Kathi Roll

KEBAB STATION

Malai Paneer Tikka, Subz Seekh, Bharwan Mushroom [D/V/N]

Accompaniments: Fresh Mint Coriander Chutneys, Masala Onion, Lemon

INDIAN DESSERT

Gulab Jamun [D/N]

Golden Fried Milk Dumplings

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Saffron and Cardamon - Flavoured Milk Dumplings

Mango Phirni Sakura [D/N]

Fresh Mango, Condensed Milk, Rice Pudding

