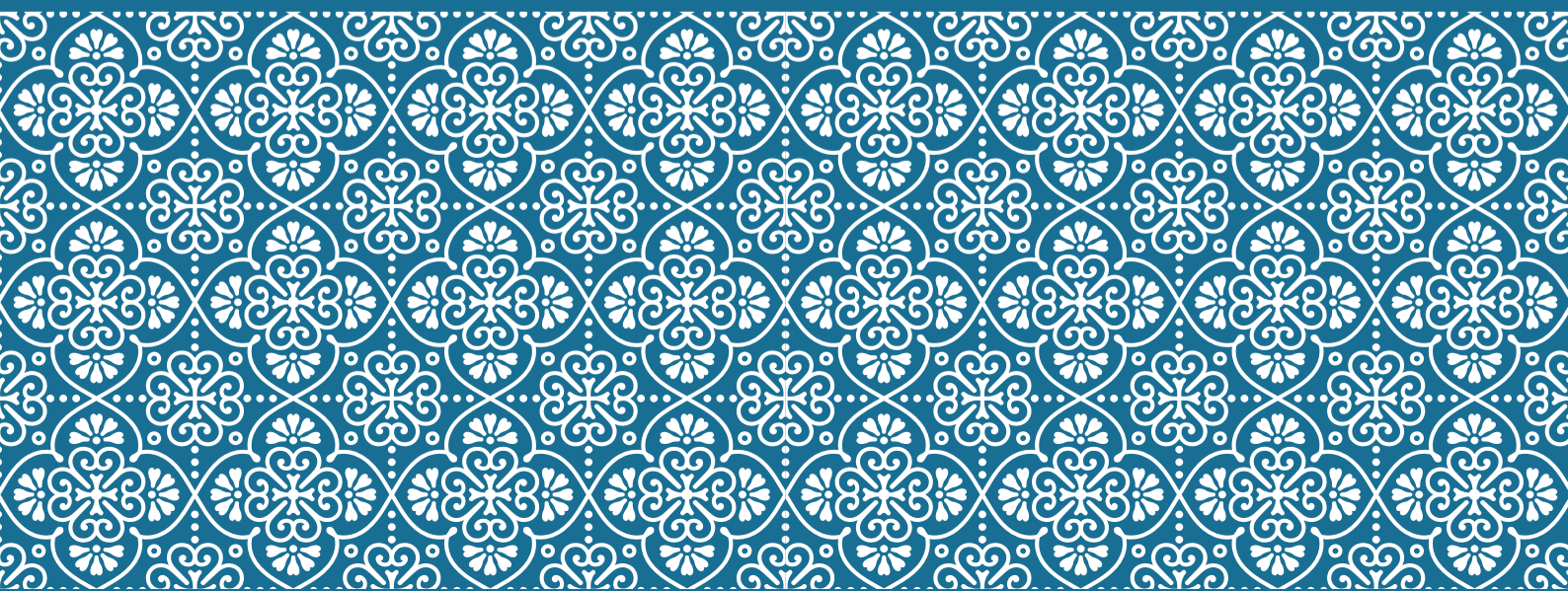
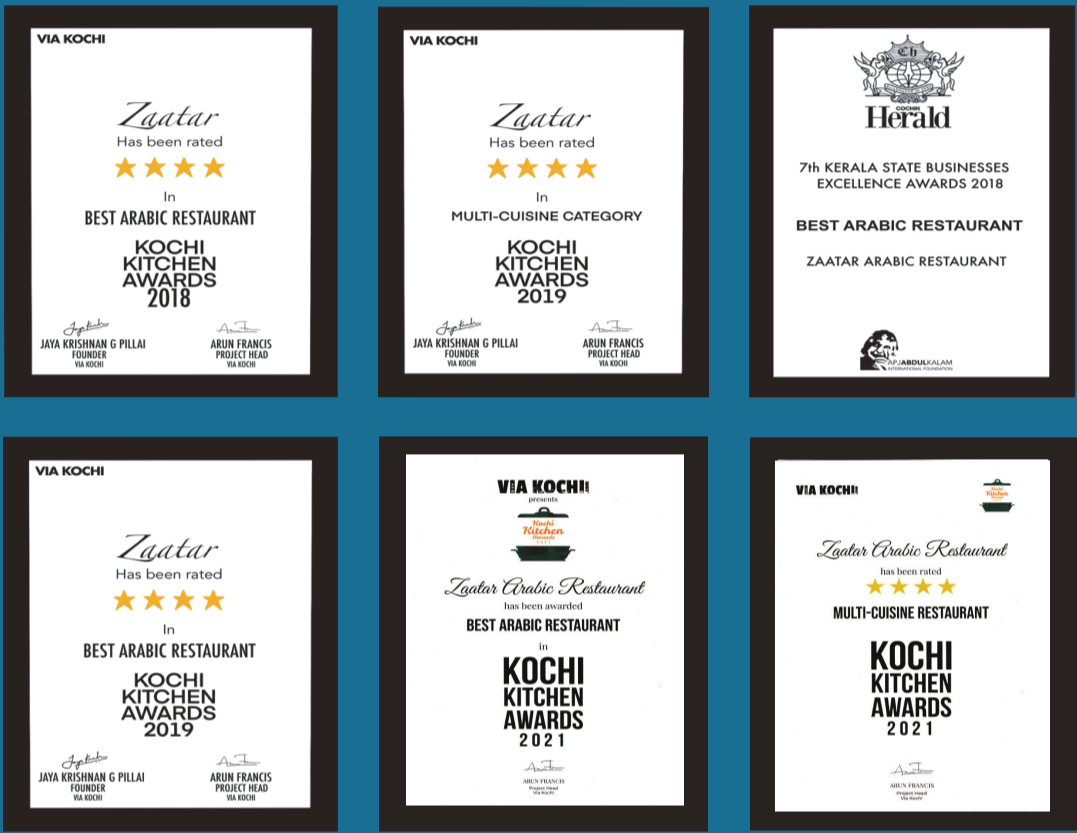




WE SERVE HAPPINESS



The most awarded restaurant in Kerala.



Our Recognitions



Scan for Instagram



Food preparation takes a minimum of 20 minutes on order.

All prices are exclusive of GST



SIGNATURES

Crab ‘N’ Chicken

Indulge in our succulent Crab & Chicken medley, featuring four delectable pieces of deep-fried bliss. A harmonious blend of juicy crabmeat and tender, boneless chicken, this dish is expertly seasoned with a sweet and spicy flair.

Rs.450



Mangolian Chicken

A delectable Chinese semi-gravy dish made with boneless chicken that has been boiled to perfection. It is combined with delicate baby corn, earthy mushrooms, piquant onions, and a touch of rich oyster sauce.

Rs.370



Mangolian Beef

A delectable Chinese semi-gravy dish made with tender beef that has been boiled to perfection. It is combined with delicate baby corn, earthy mushrooms, piquant onions, and a touch of rich oyster sauce.

Rs.400



Leham Brisket

A juicy and tender cut of beef, slow-cooked for 12-14 hours to bring out its rich, savory flavors. Served in generous portions of 250g, infused with the irresistible combination of butter and rich brown sauce

Rs.590



Bone Marrow (6 pcs)

Six succulent pieces of bone marrow, expertly prepared on the Tawa with a delicate balance of spices and salt to create a mouth-watering dish with a slight kick of heat.

Rs.390



Chicken Bill Peppers

The perfect blend of sweet and spicy flavors. Made with 6 pieces of juicy chicken mixed with minced onion, garlic paste and formed into round shapes, this classic Chinese dish is sure to satisfy your taste buds.

Rs.310



Clop Mashwi

Four pieces of tender chicken slices marinated in a medium-spicy blend of spices, deep-fried to golden perfection and served on a skewer.

Rs.420



Tabai Kabab

Made with juicy cuts of Chicken or Beef, marinated with a medium spicy blend of spices. Cooked to on a Tawa, served with 5 pieces.

Rs.460



Buffallo Tikka

Slow-cooked with traditional Alfaham preparation techniques. Each skewer holds 8 tender pieces, expertly seasoned to deliver a medium spice level with a hint of sweetness.

Rs.460



Al Najik Kebab Beef

A traditional Turkish dish, made with tender cuts of beef cooked to perfection in olive oil. Served in a creamy, tangy base set curd.

Rs.490



Al Najik Kebab Chicken

A traditional Turkish dish, made with boneless chicken cooked to perfection in olive oil. Served in a creamy, tangy base set curd

Rs.470



Dhawood Basha

8 Juicy Tender cut cubes in a sweet & spicy souce finish on a hot tawa ensuring that each bite is infused with sweet & spicy flavours

Rs.460



Dajaj Faa (Chicken)

5 Pieces of succulent chicken skewers marinated with tawa masala expertly cooked to perfection. Served with freshly baked kuboos bread.

Rs.495



Samak Mashwi (Fish)

Delightful taste of Samak Mashvi, prepared to perfection using fresh Basa fish. Two succulent pieces of fish are grilled on a Tawa, resulting in a delicious and healthy dish that will tantalize your taste buds..

Rs.460



Fish Fingers

strips of white fish coated in a seasoned breadcrumb mixture and deep-fried or baked until crispy.

Rs.380



Butter Garlic Fish

This dish made of butter and garlic the structure of fish is very flaky. Its a salty flavour for a seafood lovers.

As per size



SALAD

Seafood salad

A refreshing and light salad made with a mix of healthy refreshing vegetables and golden deep fried prawns.

Rs.190



Hawaiian Salad

Refreshing and colorful salad that combines sweet and tangy flavors with a tropical twist. It typically includes a mix of fresh greens, juicy pineapple chunks, diced ham, and crunchy macadamia nuts, all tossed in a light and creamy dressing.

Rs.210



Russian Salad

A classic dish from the Russian cuisine. Includes a mix of diced boiled potatoes, carrots, pickles, and peas, along with chopped eggs or chicken, all tossed in a creamy dressing made with mayonnaise and sour cream.

Rs.170



Zaatar Arabic Salad

A refreshing and healthy salad made with mixed greens, cucumber, tomato, onions, boiled vegetables, tabbouleh, mutabal, hummus, french fries, baba ghanoush, and a tangy zaatar dressing.

Rs.260



Green Salad

The salad consisting of raw vegetable's such as onion, cucumber, carrot, tomato

Rs.120



Hummus

A creamy dip made with chickpeas, tahini, olive oil, lemon juice, and garlic.

	Full	Half
Rs.	150	110



Dajaj Salad (Non-veg)

Includes a mix of diced chicken, fresh lettuce, tomatoes, cucumbers, and parsley, all tossed in a tangy and zesty dressing made with lemon juice and olive oil.

Rs.190



Mayonnaise

A classic condiment made with egg yolks, oil, vinegar, and seasonings. Perfect for adding flavor to Alfahams, and other dishes.

Rs.50



SOUP

Hot and Sour (Veg or Non veg)

A spicy and tangy soup that comes in both vegetarian and non-vegetarian options, made with a mix of vegetables, meat (in non-veg option), and flavored with vinegar and chili sauce.

Rs.170



Sweet corn (Veg or Non veg)

A creamy and slightly sweet soup that comes in both vegetarian and non-vegetarian options, made with corn kernels and vegetable broth (in veg) or chicken broth (in non-veg).

Rs.170



Manchow (Veg or Non veg)

A hearty and flavorful soup that comes in both vegetarian and non-vegetarian options, made with vegetables and/or meat, and flavored with a blend of Indian and Chinese spices.

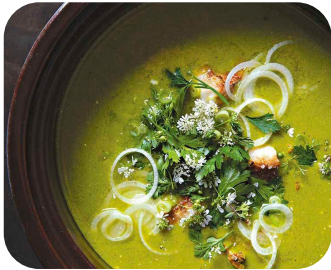
Rs.170



Seafood Soup

A rich and savory soup made with a mix of seafood, such as shrimp, fish, and squid, and a blend of herbs and spices.

Rs.200



Crab soup

A creamy and flavorful soup made with fresh crab meat and a blend of spices and herbs.

Rs.200



Lemon Coriander (Veg)

A light and tangy soup made with a mix of vegetables and/or lentils (in veg), or chicken (in non-veg), and flavored with fresh lemon juice and coriander leaves.

Rs.180



Noodle Soup (Veg or Non veg)

A comforting and filling soup that comes in both vegetarian and non-vegetarian options, made with noodles, vegetables and/or meat, and a savory broth.

Rs.170



Mutton Shorba

A spicy and aromatic soup made with tender mutton and a blend of Indian spices.

Rs.210



Cream Soup (Choice)

Chicken, Mushroom, Mutton, Tomato

A rich and velvety soup that can be made with a variety of vegetables or meat options, such as chicken, mushroom, mutton, or tomato.

Rs.200



PLATTER

Discover the diverse flavors of our menu with our platter. Featuring a mouthwatering assortment of our most popular dishes, this sharing plate is perfect for trying something new or enjoying your favorite flavors all in one meal.

Tawa Platter

Effa Dajaj, Thoom Dajaj (Chicken), Samak Mashwi (Fish), Leham Mashwi, Rubian Mashwi(Prawns) or Hebber Mashwi (Squid), French Fries, 5 Kubboos, Garlic Paste, Hummus & 2 glasses of special juice.

Rs.1190



Zaatar Royal Platter

Alfaham(Qtr), BBQ(Qtr), Afgani(Qtr), Green Pepper (Qtr), Koozi or Mandi Rice, Pcs of Tikka, Pcs of Lollipop, Thoom Dajaj, Samak Mashwi, Leham Mashwi, Rubian Mashwi or Hebber Mashwi, Tandoori Chicken or Afghani Tandoor (Qtr), 10 Kuboos, Garlic Paste, Hummus, Salad, 1 Jar of special Juice

Rs.2390



Waves of Zaatar Platter

Tender beef marinated in a secret blend of spices, Grilled and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

Rs.1690



Al Faham Platter

Al Faham (qtr), Moroccan (qtr), Afghani (qtr), Barbeque (qtr), Green Pepper (qtr), Salad, 5 Kuboos, French Fries, Hummus, Garlic Paste and 2 glasses of special juice.

Rs.1260



Seafood Platter (Seasonal)

Medium Fish, Squid, Tiger Prawns, Small Prawns, Rice, Hummus, French Fries, Salad, 4 Kuboos, 1 jar of special juice and Sea Food Soup 2/4.

1.5 Kg (Market Price)



Vegetable Platter

Honey chilly cauliflower, Chilly Mushroom, Gopi Manjuria, Paneer Tikka (3 pcs), Hummus, 4 Kuboos, Green Salad

Rs.890



GHEE ROAST

A delectable dish derived from indian costal cuisine that showcases the perfect balance of spices and flavors. The use of ghee, or clarified butter, adds a rich and indulgent texture to the gravy, making every bite a tantalizing experience.

Prawns Ghee Roast

Juicy prawns cooked in a flavorful gravy made with a special blend of spices and ghee, served with 5 pathiris dipped in creamy coconut milk. This dish is perfect for seafood lovers looking for a spicy and savory meal.

Rs.450



Chicken Ghee Roast

Tender pieces of chicken cooked in a rich and indulgent gravy made with ghee and aromatic spices. The dish is bursting with flavors and is best enjoyed with steamed rice or naan bread.

Rs.420



Squid Ghee Roast

Fresh squid cooked in a fiery red gravy made with ghee, tamarind, and spices, creating a mouth-watering dish with a perfect balance of flavors. This dish is a must-try for seafood lovers who enjoy bold and spicy flavors.

Rs.420



Mutton Ghee Roast

Succulent pieces of mutton slow-cooked in a rich and flavorful gravy made with ghee, roasted spices, and curry leaves, creating a dish that is rich, aromatic, and deeply satisfying. This dish is perfect for those who enjoy bold and spicy flavors and is best paired with steamed rice or naan bread.

Rs.480



SEEKH KEBABS

Juicy ground meat expertly blended with special spices and grilled to perfection for bold flavor.

Chicken Seekh Kebab

Tender and juicy minced chicken infused with a blend of aromatic spices, shaped into long, succulent rolls around skewers, and cooked to perfection in a traditional tandoor oven

Rs.460



Beef Seekh Kebab

Savor the rich and robust flavors of minced beef marinated in a medley of Indian spices, rolled into long, flavorful skewers, and cooked to perfection in a traditional tandoor oven.

Rs.480



TAWA KEBAB

Spicy tender meat marinated with Zaatar special aromatic spices, grilled on a tawa for a juicy and crispy treat

Thez Mashwi (Mutton)

Mouthwatering mutton kebab made with tender pieces of meat marinated in a blend of aromatic spices and grilled to perfection on a hot griddle.

Rs.850



Egyptian Dajaj (Chicken)

A juicy and succulent chicken kebab that is marinated in an exotic blend of spices and then cooked on a hot griddle to perfection.

Rs.480



Hebbar Mashwi (Squid)

A delectable squid kebab that is marinated in a special blend of herbs and spices and then grilled on a hot tawa to bring out its natural flavors.

Rs.490



Rubian Mashwi (Prawns)

A mouthwatering prawn kebab that is marinated in a tantalizing blend of spices and grilled to perfection on a hot tawa.

Rs.500



Leham Mashwi (Beef)

A juicy beef kebab that is marinated in a blend of aromatic spices and grilled to perfection on a hot tawa.

Rs.440



Effa Dajaj (Chicken)

a succulent chicken kebab that is marinated in a blend of fragrant spices and grilled to perfection on a hot tawa.

Rs.490



Samak Special Tawa (Fish)

Treat yourself to the delicate flavors of our Samak Special Tawa, a delicious fish kebab that is marinated in a special blend of spices and grilled to perfection on a hot tawa.

As per size



Afghan Rubian

A succulent prawn kebab that is marinated in a blend of aromatic spices and grilled to perfection on a hot tawa

Rs.500



Dajaj Mashwi

A succulent chicken kebab that is marinated in a blend of aromatic spices and grilled to perfection on a hot tawa.

Rs.440



Thoom Dajaj

Indulge in Thoom Dajaj, a garlic-infused grilled chicken dish that boasts succulent, juicy meat perfectly seasoned with a blend of Middle Eastern spices. Each bite delivers a burst of flavor, making it a must-try for garlic lovers and food enthusiasts alike.

Rs.470



ALFAHAM

A succulent and juicy grilled meat dish originating from the Middle East. Made with specially marinated meat grilled over hot coals until it is crispy on the outside and juicy on the inside.

Green Pepper Al Faham (Chicken)

Succulent pieces of tender chicken marinated with green peppers, garlic, and aromatic spices, grilled to perfection on an open flame, and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half	Qtr
Rs.	610	350	210



Barbeque

Tender chicken or lamb marinated in a blend of Middle Eastern spices and grilled to perfection over an open flame. Served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half	Qtr
Rs.	610	350	210



Al Faham (Black pepper al faham)

spicy and tangy chicken dish, marinated with black pepper, garlic, and other exotic spices, Grilled to perfection and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half	Qtr
Rs.	600	340	210



Afghani

Juicy and tender chunks of chicken marinated in a non spicy afghani masala grilled and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half	Qtr
Rs.	600	340	210



Morroccan Alfaham

Exotic flavors of Morocco with our succulent and flavorful chicken dish, marinated in a blend of Moroccan spices and herbs, and grilled to perfection. served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half
Rs.	610	350



Laham Al Faham (Beef)

Flavorful beef marinated in a blend of Middle Eastern spices, grilled to perfection, and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full
Rs.	490



Mutton Raan

Flavorful beef marinated in a blend of Middle Eastern spices, grilled to perfection, and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full
Rs.	1450



Laham Barbeque

Tender beef marinated in a secret blend of spices, Grilled and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

Full
Rs. 490



Fish Al Faham

Tender fish fillets marinated in a blend of spices, grilled to perfection, and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

As per size



Fish Barbeque

A succulent prawn kebab that is marinated in a blend of aromatic spices and grilled to perfection on a hot tawa

As per size



Honey Chilly Barbeque

Get your sweet and spicy fix with our Honey Chilly Barbeque, succulent chicken marinated in a sweet and spicy sauce, grilled and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

	Full	Half
Rs.	600	340



Green pepper Grilled Prawns

Succulent prawns marinated in a blend of green pepper and spices, grilled to perfection, and served with a side of Kuboos, Mayonnaise, Ketchup, and Salad

As per size



TANDOOR

Afghani Tandoor

Succulent chicken marinated in a blend of traditional Afghan spices, slow-cooked in a traditional clay oven, dipped in mayonnaise and served with kuboos,

	Full	Half	Qtr
Rs.	600	340	210



Tandoor Chicken

Juicy and tender chicken marinated in a blend of spices, slow-cooked in a traditional clay oven,

	Full	Half	Qtr
Rs.	600	340	210



Mushroom Tikka

Button mushrooms marinated in a blend of Indian spices, slow-cooked in a traditional clay oven,

Rs.310



Chicken Tikka (6 Pcs)

Boneless chicken pieces marinated in a blend of herbs and Indian spices, slow-cooked in a traditional clay oven,

Rs.400



Lemon Chilli Kebab (6 Pcs)

Chicken pieces marinated in a blend of tangy lemon and spicy chili, slow-cooked in a traditional clay oven,

Rs.400



Hariyali Kebab (6 Pcs)

Tender chicken pieces marinated in a blend of herbs, spices, and fresh mint, slow-cooked in a traditional clay oven.

Rs.400



Paneer Tikka (6 Pcs)

Cubes of paneer marinated in a blend of Indian spices, slow-cooked in a traditional clay oven.

Rs.350



Malai Kebab (6 Pcs)

Boneless chicken marinated in a rich blend of cream, yogurt, cheese, and spices. Skewered and grilled to perfection

Rs.400



Angara Kebab (6 Pcs)

Boneless chicken marinated in a fiery blend of yogurt, red chili paste, ginger-garlic paste, and spices. The marinated chicken is skewered and grilled until it achieves a smoky char, giving it a distinct, robust flavor.

Rs.400



Kali Mirchi (6 Pcs)

Boneless chicken marinated in a mixture of yogurt, black pepper, ginger-garlic paste, and spices. The marinated chicken is skewered and grilled until it's tender and slightly charred, giving it a distinctive, spicy flavor.

Rs.400



ARABIC RICE

KOOZI

Also known as Arabic Biryani, is a delicious and aromatic dish that consists of rice, spices, and meat. The following are four popular variations of this classic dish

Koozi Rice

Enjoy our flavorful Koozi Rice, a fragrant and aromatic basmati rice dish cooked with a blend of traditional Arabic spices

Rs.160



Koozi Dajaj (Chicken)

A delicious and aromatic basmati rice dish topped with tender, flavorful chicken that's been slow-cooked in a blend of Arabic spices.

Rs.240



Koozi Laham (Beef)

A fragrant and flavorful basmati rice dish topped with succulent beef that's been slow-cooked in a blend of Arabic spices.

Rs.240



Koozi Rubian (Prawns)

Experience the taste of the sea with our Koozi Rubian, a fragrant and flavorful basmati rice dish topped with plump and juicy prawns that have been cooked in a blend of Arabic spices.

Rs.280



Koozi Samak (Fish)

Enjoy our Koozi Samak, a fragrant and flavorful basmati rice dish topped with tender, flaky fish that's been cooked to perfection in a blend of Arabic spices.

Rs.260



MANDI

A tantalizing blend of juicy meat and aromatic rice, slow-cooked in a unique Tandoor pit or oven with spices. A traditional Middle Eastern dish, perfect for satisfying cravings.

Chicken Mandi

Tantalizing blend of juicy chicken and aromatic basmati rice slow-cooked to perfection in a unique pit-like oven with a blend of Middle Eastern spices

	Full	Half	Qtr
Rs.	810	400	240



Al Faham Mandi

Savor the rich flavors of Al Faham Mandi, where tender, marinated grilled chicken meets aromatic basmati rice infused with exotic spices. This traditional dish offers a delightful fusion of smoky and savory tastes, perfect for those seeking a truly authentic culinary experience.

	Full	Half	Qtr
Rs.	880	440	260



Haneedh Mandi

Succulent lamb slow-cooked to perfection in a unique unique pit-like oven with a blend of Middle Eastern spices

	Full
Rs.	1680



Beef Mandi

A delectable combination of succulent beef and aromatic basmati rice slow-cooked in a pit-like oven with a blend of Middle Eastern spices

	Full	Half	Qtr
Rs.	960	560	280



ZERPIAN

Zerpian, a traditional Yemani rice, known for its vibrant yellow color and rich flavor. This dish is available in three unique varieties, each offering a distinct taste experience

Dajaj Zerpian

A traditional Yemeni rice dish made with fragrant basmati rice cooked with a blend of Middle Eastern spices and topped with succulent chicken that has been slow-cooked to perfection.

	Full	Half	Qtr
Rs.	840	420	260



Laham Zerpian

A delicious and aromatic basmati rice dish topped with tender beef that has been slow-cooked to perfection in a blend of Middle Eastern spices, offering a unique and satisfying taste experience

	Full	Half	Qtr
Rs.	950	560	280



Haneedh Zerpian

A succulent lamb dish slow-cooked to perfection and served with fragrant basmati rice cooked with a blend of Middle Eastern spices, offering a distinct and satisfying taste experience

	Full	Half	Qtr
Rs.	1600	840	400



CHINESE

Fried Rice (Veg or Olive)

Enjoy the flavorful and aromatic taste of our Fried Rice, made with a delicious blend of vegetables and/or olives, cooked to perfection with basmati rice and traditional Chinese spices.

Rs.170



Fried Rice (Mutton)

Satisfy your cravings with our Fried Rice, made with tender pieces of mutton slow-cooked to perfection with basmati rice and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.290



Fried Rice (Mix)

Indulge in the rich and flavorful taste of our Fried Rice, a delicious combination of chicken, mutton, prawns, and vegetables cooked with basmati rice and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.230



Fried Rice (Chicken/Egg/Beef)

Experience the delicious taste of our Fried Rice, made with tender pieces of chicken, egg, or beef cooked with basmati rice and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.210



Fried Rice (Prawns)

Enjoy the succulent and juicy flavors of our Fried Rice, made with fresh and flavorful prawns cooked with basmati rice and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.240



Noodles (Chicken/Egg/Beef/)

Satisfy your cravings with our Noodles, made with tender pieces of chicken, egg, or beef and stir-fried with fresh vegetables and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.210



Noodles (Prawns)

Indulge in the rich and flavorful taste of our Noodles, made with succulent and juicy prawns stir-fried with fresh vegetables and traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.240



Noodles (Mix)

Experience the delicious taste of our Noodles, made with a delicious combination of chicken, mutton, prawns, and vegetables stir-fried with traditional Chinese spices, offering a unique and satisfying taste experience.

Rs.230



Schezwan Fried Rice

Enjoy the spicy and flavorful taste of our Schezwan Fried Rice, made with basmati rice and stir-fried with fresh vegetables and a spicy Schezwan sauce, offering a unique and satisfying taste experience.

Rs.220



Plain Rice

Satisfy your cravings with our Plain Rice, made with fragrant basmati rice cooked to perfection, offering a simple yet satisfying taste experience.

Rs.130



Chilli Paneer

Indulge in the rich and flavorful taste of our Chilli Paneer, made with succulent pieces of paneer cooked in a spicy sauce with fresh vegetables, offering a unique and satisfying taste experience.

Rs.220



Chilli Mushroom

Experience the delicious taste of our Chilli Mushroom, made with fresh and flavorful mushrooms cooked in a spicy sauce with fresh vegetables, offering a unique and satisfying taste experience.

Rs.220



Gobi Manchurian

Satisfy your cravings with our Gobi Manchurian, a delicious vegetarian dish made with cauliflower florets cooked in a spicy sauce with fresh vegetables, offering a unique and satisfying taste experience.

Rs.220



Chilli Chicken

Enjoy the succulent and juicy flavors of our Chilli Chicken, made with tender pieces of chicken cooked in a spicy sauce with fresh vegetables, offering a unique and satisfying taste experience.

Rs.270



Garlic Chicken

Satisfy your cravings with our Garlic Chicken, a delicious and savory dish made with tender pieces of chicken stir-fried with fresh garlic, vegetables, and a blend of aromatic spices. This dish is sure to leave your taste buds craving for more!

Rs.250



Schezwan Chicken

Experience the bold and spicy flavors of our Schezwan Chicken, a fiery Chinese dish made with tender pieces of chicken stir-fried with vegetables and a spicy Schezwan sauce, creating a unique and satisfying taste experience.

Rs.260



Chicken Lollipop

Indulge in the crispy and savory flavors of our Chicken Lollipop, a popular Chinese appetizer made with tender chicken wings coated in a crispy batter and served with a tangy dipping sauce, offering a delectable and satisfying taste experience.

Rs.240



Dragon Chicken

Enjoy the unique and savory taste of our Dragon Chicken, a flavorful Chinese dish made with tender pieces of chicken stir-fried with vegetables and a blend of aromatic spices, creating a bold and satisfying taste experience.

Rs.260



Dragon Prawns

Enjoy the unique and savory taste of our Dragon Prawns, a flavorful Chinese dish made with tender pieces of Prawns stir-fried with vegetables and a blend of aromatic spices, creating a bold and satisfying taste experience.

Rs.320



Honey Glazed Chicken

Satisfy your sweet and savory cravings with our Honey Glazed Chicken, a delicious Chinese dish made with tender pieces of chicken coated in a sweet and sticky honey glaze, served with a side of steamed rice and vegetables, offering a delectable and satisfying taste experience.

Rs.280



INDIAN

Experience the rich and exotic flavors of India with our selection of authentic Indian dishes. Prepared with traditional recipes and a blend of aromatic spices, features a variety of dishes that will take you on a culinary journey through the diverse regions of India.

Kadai Veg

A delicious vegetarian gravy made with mixed vegetables and aromatic spices, cooked in a wok or kadhai to retain its natural flavors.

Rs.210



Paneer Butter Masala

Soft and succulent cubes of cottage cheese cooked in a rich and creamy sauce made with butter, cashew paste, and a blend of aromatic spices.

Rs.220



Mushroom Masala

Tender button mushrooms cooked in a rich and flavorful gravy made with onion, ginger, garlic, and a blend of aromatic spices.

Rs.210



Butter Chicken

A classic Indian dish made with succulent pieces of chicken cooked in a creamy and buttery sauce, flavored with a blend of aromatic spices.

Rs.320



Chicken Patiala

A flavorful dish from the city of Patiala, made with boneless chicken cooked in a rich and aromatic gravy made with onions, ginger, garlic, and a blend of spices.

Rs.370



Chicken Tikka Masala

Tender pieces of chicken tikka cooked in a rich and creamy sauce made with cashew paste, cream, and a blend of aromatic spices.

Rs.330



Kadai Chicken

A delicious chicken gravy made with boneless chicken cooked in a kadhai with a blend of aromatic spices and capsicum.

Rs.320



Pepper Chicken Masala (Spicy)

A spicy and flavorful chicken gravy made with boneless chicken cooked in a rich and aromatic gravy made with onion, ginger, garlic, and a blend of aromatic spices.

Rs.320



Zee 65 (With bone oil fry)

A popular dish made with deep-fried chicken pieces marinated in a blend of aromatic spices and herbs, served with a spicy and tangy sauce.

Rs.340



Ra-Ra Chicken (Spicy)

A fiery and flavorful chicken dish made with boneless chicken cooked in a spicy and aromatic gravy made with onion, ginger, garlic, and a blend of spices.

Rs.320



Kadai Mutton

A delicious mutton dish made with succulent pieces of mutton cooked in a kadhai with a blend of aromatic spices and capsicum.

Rs.460



Mutton Roganjosh

classic Kashmiri dish made with tender mutton in a rich tomato based gravy infused with aromatic spices like cardamom and cinnamon. It's slow-cooked to perfection, resulting in a bold and flavorful dish.

Rs460



Ra Ra Mutton

North Indian dish with juicy mutton pieces cooked in a spicy onion-tomato curry and then shredded and cooked again in a rich masala gravy. It's a flavorful and hearty dish perfect for those who love bold flavors.

Rs.460



BREADS

Kuboos

A soft and fluffy Middle Eastern flatbread, perfect with alfahams, tandoors, curries and dips.

Rs.10



Kerala Paratha

An iconic flaky and layered flatbread from the Kerala, made with flour, oil, and ghee.

Rs.20



Naan

A classic Indian flatbread made with refined flour, yeast, and baked in a tandoor oven.

Rs.30



Butter Naan

A delicious variation of naan brushed with butter, perfect for dipping into rich gravies.

Rs.40



Roti

A simple and nutritious flatbread made with whole wheat flour.

Rs.30



Butter Roti

A flavorful variation of roti brushed with butter, perfect for pairing with any Indian curry.

Rs.40



Kulcha

A soft and fluffy leavened bread made with refined flour, yeast, and baking powder.

Rs.35



Butter Kulcha

A delicious variation of kulcha brushed with butter, perfect for pairing with spicy curries.

Rs.50



Pudina Naan

A flavorful naan bread made with mint and spices, perfect for pairing with tandoori dishes.

Rs.30



Paneer Kulcha

A stuffed kulcha bread filled with soft and crumbly paneer cheese and spices.

Rs.50



Butter Garlic Naan

A delicious and fragrant naan bread flavored with garlic and brushed with butter.

Rs.40



DESSERTS

Kunafa (Cheese)

A traditional Middle Eastern dessert made with layers of shredded phyllo dough, melted cheese, and a sweet syrup. The crispy texture of the dough complements the gooey, cheese filling perfectly.

Rs.340



Kunafa (Chocolate)

A modern twist on the classic kunafa, this version is filled with rich and creamy chocolate. It's a perfect choice for chocolate lovers who also enjoy the crispy texture of the phyllo dough.

Rs.360



Umm Ali

A delicious and indulgent Egyptian dessert made with layers of puff pastry, milk, nuts, and raisins. It's similar to a bread pudding and has a warm, comforting flavor.

Rs.100



Choco Gravity

Dessert featuring layers of rich chocolate cake, ganache, and mousse, often presented with dramatic flair and cascading chocolate elements.

Rs.160

