

The Clay Oven

Shuruaat – Hors d' oeuvres

JEERA ALU

Sliced potatoes spiced with cumin and mixed spices

MIXED PAKORAS

Selection of mixed vegetables deep-fried with gram flour batter

JEERA MURG

Chicken wings cooked with cumin and mixed spices

SAMOSA

Triangles of crispy pastry filled with vegetable or meat

TARI MACHCHI

Pieces of fish marinated and deep-fried

CHINGRI SHASHLICK

Prawns marinated in spices and sautéed in butter

ONION BHAJIS

Sliced onions well spiced mixed with gram flour and deep-fried

ALU WADA

Spicy mashed potatoes deep-fried in gram flour batter

CHINGRI PAKORA

Queen prawns marinated and deep-fried in spicy gram flour batter

KALEJI

Fresh lamb's liver sautéed with onions and spices

Tandoori Specialities

MURG ANGAARA

Whole chicken pieces marinated in spices and herbs

TANDOORI MURG TIKKA

Diced chicken marinated in yoghurt with tandoori spices

MALAI GOHST TIKKA

Tender pieces of lamb marinated in yoghurt and mixed spices.

SHEEK KEBAB

Tender lean mince lamb kebabs with fresh herbs

LAZIZA GOHST CHOPS

Lamb chops marinated in yoghurt flavoured with herbs and spices

RAJ CHINGRI TANDOORI

King prawns delicately spiced and marinated in yoghurt

TANDOORI MACHCHI

Fish marinated in freshly ground masala and yoghurt

PANEER SHASHLICK TIKKA

Homemade cottage cheese marinated in yoghurt with spices

TANDOORI MIXED GRILL

Pieces of chicken tikka, lamb tikka, sheek kebab and prawns

Signature Dishes

MURG CHINGRI NARYAIL

Chicken and prawns cooked with fresh coconut water and milk

IMLIDAAR BATAK

Griddled duck breast cooked with a tamarind and honey sauce

METHI MALAI LAMB

Lamb pieces cooked in a medium spiced fenugreek and cream sauce

MACHCHI DUM PHUKT

Fillets of fresh fish with vegetables and coconut, baked in the tandoor

MURG TIKKA KI TOKRI

Chicken pieces marinated in different marinades cooked in the tandoor

KARAHI GOHST KHEEMA

Minced lamb cooked with pieces of lamb's liver in a spicy sauce with a hint of spinach

HANDI MURG

Chicken pieces marinated, cooked with whole spices, onion and tomatoes

SAMUNDER SE SALAT

Mixture of lobster medallions and prawns with mangoes and spices

TANDOORI SABZI

A selection of vegetables marinated and tossed in tandoori spices

HYDRABADI KHUMB

Mushrooms cooked in onion and cashew nut paste sauce

KADHI KOFTA

Gram flour and onion patties in a yoghurt sauce

METHI PANEER MALAI

Homemade cottage cheese in a medium spiced fenugreek and cream sauce

KASHMIRI PILLAU

Basmati rice tossed with apples, bananas and raisins

SHAHI BIRYANI

Pieces of lamb, chicken, fish and prawns cooked in spices with basmati rice

Sabzi - Vegetables

BHINDI BHAJI

Fresh okra quick fried in onions and spices

BAINGAN BARTHA

Baked aubergines chopped and cooked with onions, spices and herbs

METHI ALU

Potatoes well spiced and cooked with fenugreek leaves

UNDHIYU

Mixed vegetables and beans cooked in hot spices

URAD DALL

Lentils cooked in spicy onion and garlic sauce

TARKA DALL

Yellow lentils mildly spiced

AKOORI

Eggs scrambled with onions, garlic and spices

CHOLLAY MASALA

Chickpeas in a spicy onion sauce

PALAK PANEER

Cottage cheese deep-fried and cooked in spinach with herbs and spices

MUTTER PANEER

Home-made cottage cheese with garden peas in spicy tomato sauce

BOMBAY ALU

Diced potatoes in a tomato and onion sauce

KARAHI SABZI

Mixed vegetables in medium spiced sauce with spinach

TAVA SABZI

A mixture of fresh vegetables and mushrooms dry sautéed with spices and sesame seeds

BADSHAHI KORMA

Mixed vegetables with nuts and raisins in a creamy sauce

SAAG ALU

Potatoes cooked with spinach medium spiced

AUBERGINE BHAJI

Diced aubergines cooked in fresh tomato sauce with spices

MASALA KHUMB

Sliced mushrooms in tandoori spiced sauce

HARYALI KOFTA

Mixed vegetable patties in a coriander and mint flavoured onion sauce

Murgh e Laziz – Poultry Dishes

KARAHI MURG

Chicken cooked in butter, spices, herbs and served in an iron karahi (souk)

MURG TIKKA MASALA

Diced chicken cooked in tandoor and tossed in a mild tomato creamy sauce

MURG VAISHALI

Chicken pieces cooked in fresh herbs, onions and tomatoes

MURG SHIHI MALAI

Chicken pieces flavoured in dry nuts and cooked with fresh cream

MASALA MURG

Chicken pieces cooked in a spicy hot onion and fresh tomato sauce

MURG JALFREZI

Chicken pieces in a hot spicy sauce with green pepper, onions and tomatoes

BADAMI MURG KORMA

Chicken pieces with almonds coriander and cream

Gosht e Laziz – Lamb Dishes

KARAHI GOHST

Lamb cooked in spices, green herbs and tossed in an iron karahi (souk)

SAG GOHST

Lamb cooked with spinach, herbs and spices

METHI GOHST

Tender pieces of lamb cooked with fenugreek leaves

LAMB PASANDA

Lamb cooked in fresh cream, yoghurt and mixed nuts

MUTTER KHEEMA

Tender minced lamb with onions, spices and green peas

GOHST BANJARA

Marinated lamb pieces cooked in an onion sauce with a hint of coconut

ROGHAN JOSH

Lamb pieces marinated in yoghurt and cooked in a medium spiced caramelised onion and tomato sauce

Samunder Se – Seafood

RAJ CHINGRI JHOL

King prawns cooked in hot spices and served in thick sauce

RAJ CHINGRI SAG

King prawns cooked with spinach, herbs and spices

KOLAPURI CHINGRI

Prawns cooked in a yoghurt and red chilli sauce

MACHCHI ASGAR

Fresh fish cooked in a spicy fresh tomato and lime sauce

MASALA MACHCHI

Fresh fish marinated and cooked in ginger, garlic and onion sauce

MACHCHI NARYAIL

Fillets of fish cooked in a creamy coconut sauce

LOBSTER GHEE ROSET

Lobster shelled and cooked in a clarified butter and onion sauce medium spiced

LOBSTER TEESRYO

Lobster shelled and cooked in a creamy coconut and yoghurt sauce

Chawal - Rice

DUM PHUKT MURG BIRYANI

Flavoured pieces of chicken well spiced with basmati rice

DUM PHUKT GOHST BIRYANI

Pieces of lamb cooked in spices, with basmati rice

DUM PHUKT CHINGRI BIRYANI

Basmati rice with prawns in spices and herbs

DUM PHUKT SABZI BIRYANI

Basmati rice with vegetables and mixed spices

SABZI PILLAU

Basmati rice tossed with green pepper, onion, carrots and peas

KHUMB PILLAU

Basmati rice tossed with mushrooms and onion

NIMBU CHAWAL

Basmati rice tossed with mustard seeds, curry leaves, dall and lemon juice

CHAWAL

Steamed basmati rice

PILLAU CHAWAL

Basmati rice tossed in butter, herbs and spices

Roti - Bread

NAN

Leavened flat bread cooked in tandoor

KHEEMA NAN

Leavened flat bread with minced lamb

PESHWARI NAN

Leavened bread with cottage cheese, coconut and raisins

FILLED NANS

Leavened bread with garlic or onion or chilli or Cheese

PARATHA

Layered chapatti shallow fried

AMRITSARI PARATHA

Layered chapter filled with mixed vegetable shallow fried

RUMALI ROTI

Handkerchief chapatti

ROTI

Brown flour chapatti cooked in tandoor

PHULKA

Brown flour chapatti cooked on an open griddle

Accompaniments

MIXED SALAD

Fresh cut slices of carrots, tomatoes, cucumbers and onions

SPECIAL SALAD

Carrots, tomatoes, cucumbers, onions, finely chopped, mixed with chopped chillies and cumin

KACHUMBER

Freshly cut salad with cabbage and dressing of lime, black pepper and salt

RAITA

Homemade yoghurt mixed with chopped cucumber, onion and tomatoes

CLAY OVEN RAITA

Homemade yoghurt mixed with diced potatoes and garlic

SELECTION OF LASSI

Sweet OR Salted OR Mango yoghurt drink

Desserts

BADAM PISTA KULFI

Oriental ice-cream with almonds and pistachio

MANGO KULFI

Oriental ice cream made with mango pulp

CHOCOLATE KULA

Our special ice-cream with bitter chocolate

GULAB JAMBUN

Small semolina cakes fluffed and deep-fried served with ice-cream or syrup

KHAJLI

Crispy pastry filled with almonds, pistachio, cottage cheese and chocolate served with saffron and ice-cream

KHEER

OUR own special rice pudding with nuts and saffron

GAJJER HALWA

Freshly grated carrots with raisins, pistachio and almonds

FRESH FRUIT SALAD (Seasonal Fruits)

Seasonal Fruits freshly cut and served with ice-cream

PECAN NUT AND CHOCOLATE PIE

Fresh homemade pie

CHOKITO

Chocolate and rice squares with vanilla ice-cream

LYCHEES and ICE-CREAM

ICE-CREAM (Choice of flavour)