














APPETIZERS

- AVOCADO JHALMURI   9
Rice puffs and avocado layered with mix of onion, tomato, mint and tamarind bouquet
- CHAAT PAPADI 8
Crunchy papadi, sweet yogurt, tamarind and mint chutney
- SAKOON SPECIAL SAMOSA 7
Potato and peas in pastry shell
- ALOO TIKKI  8
Grilled seasoned potato medallions with chutney
- LASOONI GOBI   8
Cauliflower tossed with spiced garlic tomato sauce
- DAHI KE KABAB  9
Hung yogurt infused with roasted cumin, coriander, ginger and red onions
- PANCH PORAN PANEER TIKKA  14
Cottage cheese marinated with hang curd and pickle based five spices
- MINT MURGH TIKKA  13
Chicken cubes marinated in fresh mint, hang curd finished in the clay oven
- BASIL SEEKH KEBAB  13
Spices ground chicken kebab with fresh basil baked in the clay oven
- AMRITSARI FISH 11
Deep fried fish coated with gram flour and served with mint chutney
- TANDOORI TRIPLE PLAY  16
Combination of triple grilled delicacy, Mint Murgh Tikka, Basil Seekh Kebab and Seasoned Fish







SOUPS & SALADS

- TOMATO FENNEL SOUP   8
Fresh tomato reduction flavored with fresh fennel
- MULLIGATAWANY SOUP  9
Specialty South Indian lentil soup spiced with Cochin pepper corns and chicken broth
- MANGO OLIVE SALAD  9
Juliennes of mango, cucumber, olives, bell pepper, olive oil and mint


















TANDOOR SE

- TANDOORI VEGGIES  17
Herbs marinated cauliflower, bell pepper, onion, paneer and pineapple
- SOUFIA PANEER  18
Cottage cheese marinated with fennel & Indian spices
- TANDOORI CHICKEN (HALF)  16
FULL 23
Roasted chicken on bone with special blend of spices
- ACHARI CHICKEN TIKKA  19
Chicken marinated with pickle and blend of spices
- TANDOORI FISH  19
Marinated fish blended with spices
- PESTO SALMON TIKKA  22
Salmon fillet flavoured with pesto, herbs and spices
- SAMUDRI PRAWN  23
Tiger Prawns marinated in yogurt and spices
- KAKORI SEEKH KABAB  22
Ground lamb infused with herbs and spices
- LAMB KI CHAPEN  29
Lamb chop with flavour of Indian spices
- SAKOON SPECIAL MIX GRILL 29
Lamb chop, shrimp, achari chicken tikka and seekh kebab on a hot sizzler platter

LAMB & SEAFOOD

- KASHMIRI ROGAN JOSH  20
Kashmiri delicacy of lamb in fennel flavored onion gravy
- GOSHT MALABAR  20
Lamb simmered in coconut milk with mustard seeds and spices
- BHUNA GOSHT/GOAT  20
Lamb/Goat with golden onions and spices in a thick sauce
- BOMBAY FISH MASALA  20
Fish cooked with onion, tomato, fenugreek and coriander
- MEEN MOLIE  21
Traditional Kerala Fish, shrimp curry cooked in coconut milk, onion and curry leaf
- GOAN SHRIMP  21
Shrimps in delicious Goan style onion sauce with coconut cream

VEGETARIAN

DAL SAKOON 	16
Black lentils simmered with tomato, ginger and garlic	
DAL TARKA   ★	16
Yellow lentils with onion, tomato and spices	
CHANA PINDI   ★	16
Rawalpindi style chickpeas tempered with spices	
BHINDI DO PIAZZA  	16
Fresh okra tossed with onion, tomato and spices	
SAAG PASAND SE 	17
Spinach w/ choice of cheese/potato/corn/lotus seed	
ADRARI ALOO GOBHI  	16
Cauliflower, potatoes cooked with ginger and spices	
SUBZ JALFREZI 	17
Farm fresh vegetables tossed in homeground spices with onion and tomato sauce	
ACHARI BAIGAN  	17
Baby eggplant with tomato, onion and pickle spices	
SHAM SAVERA KOFTA	17
Spinach dumplings stuffed with cheese, dry fruits, served in tomato sauce	
PHOOL MAKHANE KI SABZI 	18
Lotus seeds, cottage cheese, green peas in a cashew nut sauce	
SHAHI PANEER 	18
Fresh cottage cheese cubes cooked in onion, yogurt and cashew nut sauce	
PANEER PESHAWARI 	18
Cottage Cheese with onion and bell peppers simmered in spices	
PANEER BUTTER MASALA 	18
Spiced butter tomato sauce cooked with Paneer	

BIRYANI & RICE

Pot sealed basmati rice biryani with aromatic herbs and spices, accompanied with raita	
SUBZ DUM BIRYANI	18
CHICKEN DUM BIRYANI	19
LAMB DUM BIRYANI	20
GOAT DUM BIRYANI	20
SAFFRON RICE	4
COCONUT RICE	5

POULTRY

MURGH SAKOON 	18
Chicken cooked with golden onions and spices	
MURGH CHETTINAD 	18
Chicken in a peppercorn and fennel Chettinad sauce	
CLASSIC CHICKEN CURRY 	18
Cubes of Chicken cooked in traditional onion and cashew nut paste	
SUNEHRI MURGH 	19
Chicken with spiced onion, tomato and yogurt sauce	
MURGH MAKHNI 	19
Grilled Chicken tikka cooked in a tomato butter sauce	
MURGH TIKKA MASALA 	19
Grilled chicken breast cooked in creamy tomato sauce with bell pepper	

BREADS

Unleavened flour breads baked in clay oven	
PLAIN NAAN	4
GARLIC NAAN	5
PESTO NAAN	6
Stone Ground whole-wheat bread	
TANDOORI ROTI	4
ROOMALI ROTI	8
LACHHA PARATHA	5
Stuffed Kulcha	
POTATO & PEAS KULCHA	6
ONION KULCHA	6
CHEESE KULCHA	7
BREAD BASKET	13
Lacha Paratha, Plain Naan and Garlic Naan	

ACCOMPANIMENTS

SUBZ RAITA	4
PINEAPPLE RAITA	5
ROASTED PAPAD	4
MIXED PICKLE	3
GREEN SALAD	5



GLUTEN FREE



VEGAN



JAIN OPTION

ABOVE OPTIONS AVAILABLE ON SPECIAL REQUEST.
SOME DISHES MAY CONTAIN NUTS OR DAIRY PRODUCTS.
18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.