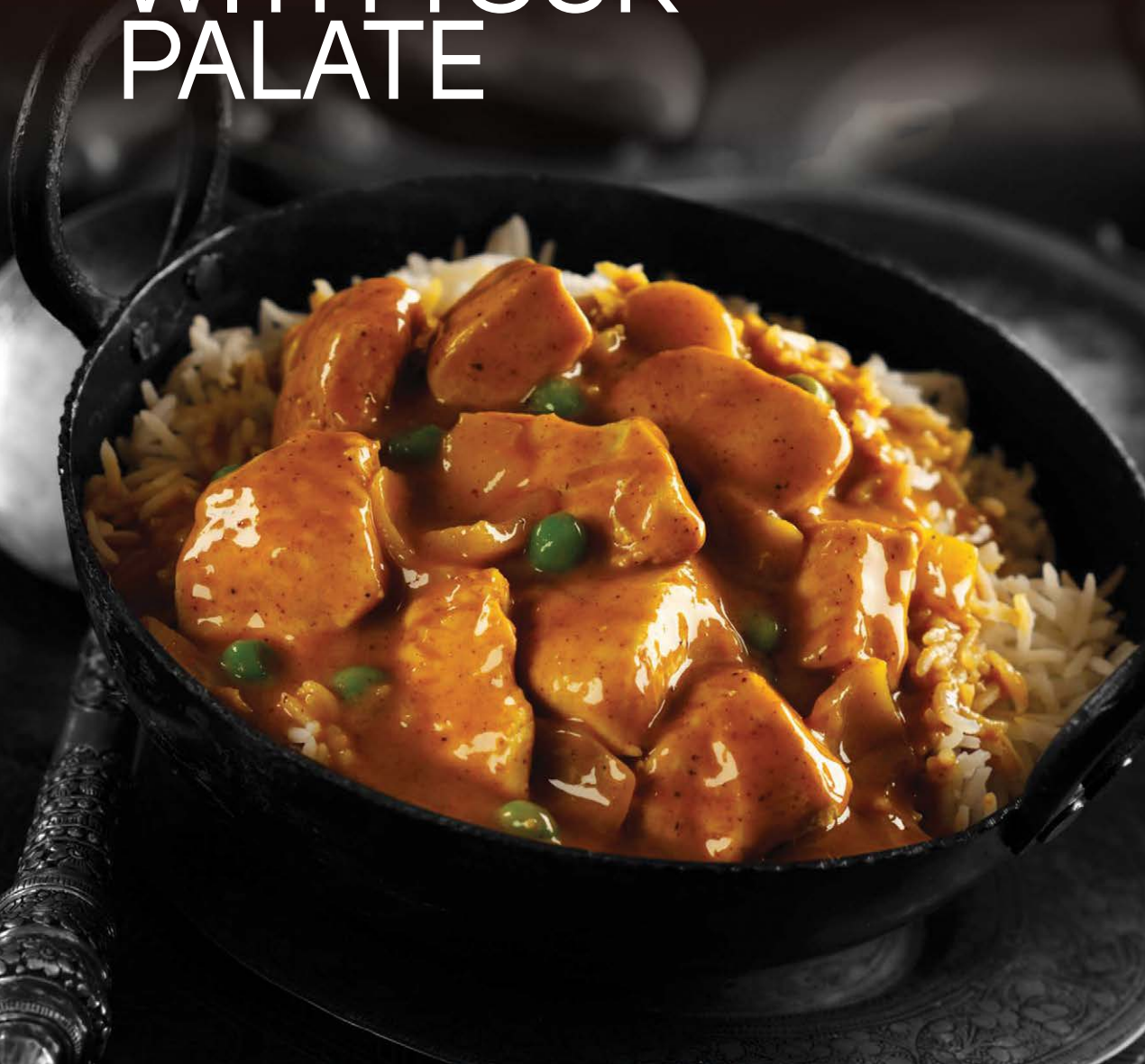




WHERE
FOOD SPEAKS
WITH YOUR
PALATE



MENU

INDIAN CUISINE

STARTERS

NON

Chicken spring roll 8.00
Pan cake filled/rolled with chicken, cabbage, carrot and deep fried in oil

Chicken Tikka 10.00
Chicken pieces marinated in spices, yogurt and cooked over charcoal

Chicken Wings..... 7.00
Soy-marinated chicken wings, deep-fried and coated in a spicy sauce.

Samosa(chicken/beef/4 pieces) 8.00
Spicy Indian snack with crisp outer layer made of maida and rich filling of meat, mashed potato, peas and spices.

Chicken 65..... 8.00
Small pieces of chicken marinated with spicy masala and deep fried in oil

Chicken pakora..... 7.00
Strips of boneless chicken mixed with spices and rice flour and deep fried

VEG.

Samosa(4pieces)..... 7.00
Spicy Indian snack with crisp outer layer made of maida and rich filling of mashed potato, peas and spices.

Veg spring roll..... 7.00
Pan cake filled with vegetables, rolled and deep fried in oil

Mushroom 65 7.00
Mushroom marinated with curry powders, flour and deep fried in oil

Potato lollypop 7.00
Mashed potato added with onion, ginger, green chilly and aromatic spices attached to a lollypop stick and fried

Veg machurian dry..... 9.00
Deep fried veg balls in spicy gravy of corn flour and Manchurian sauce

Green Salad.....5.00

Russian Salad 7.00

Burger Salad 7.00

SEA FOOD

Fish Masala 18.00
Gravy made of tomato, onion, spices and layered over fried fish.

Fish Pollichathu 20.00
The fried fish coated with specially blended masala made of tomato, onion and spices, and allowing it to get steamed, by covering in silver foil.

Fish mollee..... 18.00
Fish marinated in a gravy specially made with cashew nut, tomato, spices and cooked in thick coconut milk.

Prawn masala 21.00
Prawns cooked with chopped tomato and onion added with some Indian spices.

Crab roast 18.00
Fried crab marinated with ginger-garlic paste, and roasted in specially made masala.

CHICKEN

Butter chicken masala..... 20.00
Mildly spiced chicken tenderly fried in butter, added in a gravy made of cashew nut, milk, kasuri methi, tomato, onion and some spices.

Chicken Tikka masala 18.00
Chicken marinated and cooked in Makhani gravy made of yogurt, cumin, turmeric, ginger and garam masala.

Kadai chicken (spicy dish) 17.00
A spicy dish made of mildly flavored chicken with tomato, onion, capsicum, spices and butter

Chicken roast 15.00
Fried chicken roasted in thick masala made of onion, ginger-garlic paste and spices.



THE PLEASURE OF FINDING THE DIFFERENCE



Chicken dry fry 12.00
A quarter piece of chicken marinated in thick spicy masala and deep fried in oil.

MEAT

Beef fry 17.00
Beef tenderly cooked with onion, ginger, garlic, and allowing it to fry in low heat with sprinkled black pepper powder and curry leaves

Beef roast 18.00
Semi boiled beef cooked in specially marinated gravy made of chopped onion, tomato and spices.

Beef mappas 17.00
Boiled beef cooked in thick coconut milk flavored with cumin powder and cinnamon

Mutton fry 16.00
Semi boiled mutton cooked in specially marinated gravy made of chopped onion, tomato and spices.

Mutton stew 15.00
Boiled mutton cooked with boiled potatoes in thick coconut milk flavored with aromatic spices.

Mutton pepper fry 18.00
Mutton fried along with ginger, tomato, garlic, coriander and black pepper

Kadai mutton 20.00
A spicy dish made of mildly flavored mutton with tomato, onion, capsicum, spices and butter

VEGETABLES

Dal fry 6.00
A dish made with Lentiles along with soated, onion, green chilly and tomato

Dal Thadka 7.00
Equal proportion of toor dal and channa dal cooked together and tempered with hot ghee and spices

Kadai veg 7.00
A spicy dish made of mildly flavored vegetables with spices and butter

Aloo goby 7.00
Boiled potatoes and cauliflower marinated in masala and cooked together to a thick gravy

Aloo mutter 8.00
Boiled potatoes and green peas marinated in masala and cooked together to a thick gravy

Vegetable kuruma 8.00
Vegetables with ginger, garlic, green chilly cooked together along with cashew paste

Vegetable stew 8.00
Vegetables cooked in thick coconut milk with aromatic spices

Aloo capcicum 7.00
Potatoes and capsicum together cooked with deliciously marinated masala to a tasty gravy

Paneer butter masala 12.00
Paneer (South Asian cheese) added in a gravy made of cashew nut, milk, kasuri methi, tomato, onion and some spices.

Palak paneer 12.00
Shallow fried paneer cubes prepare in spinach gravy made with spinach and ground masala

Bindi masala 14.00
Shallow frying okra, followed by roasting it with spicy semi gravy masala and common curry spices

EGG

Egg roast 10.00
A masala egg recipe in which boiled and peeled eggs are nicely roasted in onion tomato masala gravy

Egg masala 14.00
Boiled egg simmered in onion tomato-based deliciously spiced sauce

Egg& Peas fry 12.00

Egg chilley 7.00

Egg burji 8.00

Scrambled egg 6.00

Bulls eye 5.00

Boiled egg 5.00

ROTTY AND PARATHAS

Chappathy 2.00
Whole wheat flour known as Atta, salt and water, mixed together, rolled and flattened in round shape and cooked over tawa in high heat.

Porotta 3.00
All-purpose flour, milk, egg salt and water, ghee mixed together to a dough, rolled and flattened in round shape, and cooked over tawa.

Chilli Porotta 12.00
Plain paratha shredded into small, bite-sized pieces mixed with sauteed onions, tomatoes, and chili powder and garnished with coriander leaves or green onions



WHERE
THE FLAVOR
INEBRIATES YOU



Dosa+Sambar+Chutney set..... 12.00

Fermented batter made from rice and black gram, cooked over flat tawa in circle shape and served along with sambar and chutney.

Onion Uthappam 8.00

Thick pan cake made with fermented lentil rice batter. Topped with onions or mixed veggies and is served with chutney and sambar

Masala Dosa..... 8.00

Fermented batter made from rice and black gram, cooked over flat tawa in circle shape, filled with masala made of Potato, onion, ginger and green chilly.

Ghee paratha.....4.00

Whole wheat flour known as Atta, salt and water, mixed together, rolled and flattened in round shape, folded to quarter and again flattened . Its cooked over tawa with ghee in high heat.

Wheat paratha.....4.00

Whole wheat flour known as Atta, salt and water, mixed together, rolled and flattened in round shape, folded to quarter and again flattened . Its cooked over tawa with ghee in high heat.

Battura1.00

A dough made from a mixture of all-purpose flour, curd, egg, sugar, milk and salt, flattened to circle shape and deep fried.

RICE

Plain rice.....4.00

Ghee rice..... 6.00

Rice cooked with ghee,milk, rose water and spiced up with cardamom, cloves and cinnamon.

Veg. Pulauo 7.00

Rice cooked in butter with onion, cashew nut, raisins and vegetables.

Kashmiri pulauo 10.00

Rice cooked in butter with dry fruits(raisins, cashew nut etc.) and onion .

Pepper ghee rice..... 9.00

Rice cooked with ghee,milk, black pepper and garnished with cashew nut

Tomato rice..... 8.00

Tomato flavoured rice made with onion, tomato, garam masala and coconut oil

Saffron Rice..... 8.00

Cooked rice added with ghee, cashew nuts, raisins, corian-

der leaves and flavoured with saffron.

Lemon Rice 12.00

Cooked rice with a special seasoning called Oggarane or Goju. Characteristic for the seasoning are mustard seeds, fried lentils, curry leaves, chillies and lemon juice

Chicken Fried Rice 18.00

Cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed with other ingredients such as eggs, vegetables and Chicken

Prawn Fried Rice 21.00

Cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed with other ingredients such as eggs, vegetables and Prawn

Mixed Fried Rice..... 21.00

Cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed with other ingredients such as eggs, vegetables, seafoods and meat

Veg. Fried Rice..... 14.00

Cooked rice that has been stir-fried in a wok or a frying pan and is usually mixed with other ingredients such as eggs, and vegetables

Green Pulavo 8.00

BIRIYANI

Chicken Biryani 18.00

A dish made with highly seasoned rice coupled with flavors of spices delicately combined with fried chicken and masala, then garnished with fried onion, raisins and cashews

Mutton Biryani- 21.00

A dish made with highly seasoned rice coupled with flavors of spices delicately combined with fried mutton and masala, then garnished with fried onion, raisins and cashews

Beef Biryani..... 20.00

A dish made with highly seasoned rice coupled with flavors of spices delicately combined with fried beef and masala, then garnished with fried onion, raisins and cashews

Fish Biryani 20.00

A dish made with highly seasoned rice coupled with flavors of spices delicately combined with fried fish and masala, then garnished with fried onion, raisins and cashews

Biriyani-Vegetable 13.00

A dish made with highly seasoned rice coupled with flavors of spices delicately combined with vegetables and masala, then garnished with fried onion, raisins and cashews



BEYOND THE BOUNDARIES OF TASTE



ARABIC CUISINE

ARABIC

Beef okra saloona..... 20.00

Beef and okra cooked in Arabic tomato sauce

Fish Hara 22.00

Grilled fish with thick arabic tomato sauce

Spinech bollonise..... 16.00

Spinach and beef keema sauted with garlic, onion and althahi powder.

Beef veg saloona 18.00

Half boiled beef and vegetables cooked in Arabic tomato sauce.

GRILL

Mutton kebab 18.00

Chopped mutton marinated with ginger, garlic, parsley, coriander and grilled over charcoal

Chicken kebab 16.00

Chopped chicken marinated with ginger, garlic, parsley, coriander and grilled over charcoal

Chicken shishtow 17.00

Chicken pieces marinated with curd, lime, orange, cumin powder, mustard souce and grilled over charcoal

Chicken Tikka 18.00

Chicken cubes marinated with curd, lime, orange, cumin powder, althahi, chilly, mustard souce and grilled over charcoal

Thandoori chicken 15.00

Chicken pieces marinated with yogurt, onion, garlic, ginger, garam masala, cayenne pepper and grilled.

DESSERT

Custard with fruit salad 8.00

Carrot halva..... 8.00

Chocolate pudding 6.00

Fruit salad with cream or ice cream 7.00

BEVERAGES

WHISKEY (50 ML)

Jack Daniel 8.00

Chivas regal..... 9.00

Black label..... 9.00

Glenfidich single Malt..... 10.00

VODKA (50 ML)

Russian standard silver 6.00

Russian standard platinum..... 7.00

Finlandia..... 5.00

Beluga..... 10.00

Absolute..... 6.00

Tequila Olmega..... 7.00

Tequila Sierra..... 6.00

Tequila Sauza 6.00

Tequila Jose Cuervo 6.00

GIN (50 ML)

Gordons Dry Gin 6.00

Beefeater 6.00

BRANDY (50 ML)

St Remy 7.00

RUM (50 ML)

Bacardi white 7.00

Bacardi Black..... 7.00

Captain Morgan 6.00

Malibu 7.00

Havana Club..... 8.00

WINE - ITALIAN (180 ML)

Gone falone 9.00

Chianti..... 9.00

Valpolicella - Classico..... 9.00

Veneto - Pinotgrigio..... 9.00

WINE-SAVALAN (180 ml)

Savalan-Red 9.00

Savalan-Dry..... 9.00

Savalan-Semi sweet..... 9.00

CHAMPAGNE (180 ML)

Remy martin- XO special..... 10.00

Remy martin- V/S Superior..... 10.00

Vald Obbia Dene..... 8.00

Prosecco- Superior..... 8.00

Faber 7.00

COGNAC (50 ML)

Cognac – Claude Chatlier XO..... 10.00



THE PLEASURE
OF VARIETY ON
YOUR PLATE



COCKTAIL

Kahula- Mexico coffee based Liquor	8.00
Martini.....	7.00
Tequila sunrise.....	10.00
Pina colada.....	10.00
Pina colada Non Alc.	8.00
Mojito with Alcohol	10.00
Mojito Non Alc.	8.00

BEER

Erdinger	8.00
Corona.....	6.00
Heineken.....	6.00
Miller	6.00
Effes	6.00
Effes Draft.....	7.00

SOFT DRINKS

Nataktthari	3.00
Water (500 ml).....	1.00

FRESH JUICES

Orange	9.00
Carrot	5.00
Grapes.....	7.00
Fresh Lime.....	5.00

FRESH JUICES

Orange	9.00
Carrot	5.00
Grapes.....	7.00

HOT DRINKS

Tea with milk	3.00
Masala Tea	4.00
Coffee with milk.....	3.00

*All the above costs are in Azerbaijani Manat