

ARMANI / AMAL

RAJASTHANI MENU

AED 400 per person

STARTER

Plated

PANEER KE SOOLEY

Clove-smoked paneer tikka, delicately flavoured with rose petals (G, D)

BHARWAN MIRCHI KE PAKODE

Stuffed Jaipuri chilli fritters filled with spiced potato masala (M)

MURGH BANJARA KEBAB

Rajasthani-spiced chicken tikka with crushed coriander and black pepper (M)

RAJASTHANI BOTI KEBAB

Tandoori-marinated tender lamb leg morsels (D, M)

MAIN COURSE

Sharing Style

LAL MAAS

Traditional Rajasthani lamb shank simmered in a spicy, robust red-chilli gravy (D, M)

KHADE MASALE KA MURGH

Chicken cooked with whole spices and yoghurt, finished with a rich masala (D, M)

ALOO MONGODI

Pan-tossed potato and dried split green lentil fritters (D, M)

MOONG DAL

Yellow moong lentils tempered with cumin, clarified butter, and tomatoes (D)

GATTA KA PULAO (D, M)

Served with Boondi Raita (D) | Missi Roti (D, G) | Mirch Ka Paratha (D, G)

DESSERT

Plated

MOONG DAL KA HALWA

A traditional lentil pudding slow-cooked in clarified butter (D, N)

RABDI MALPUA

Deep-fried malpuas served warm with rich rabdi (D, N, G)

Contains Nuts (N) Seafood (S) Egg (E) Dairy (D) Gluten (G) Sulphur Dioxide and Sulphites (SP)
Vegetarian (V) Vegan (VG) Celery (C) Mustard (M) Soybean (SB) Sesame seeds (SS) Lupine (L) Raw Food (R)
We should be delighted to assist you with detailed allergen information regarding all dishes and beverages on our menus.