

Nibbles

Masala Chai	4
Gulab Jamun	5
Lassi Choice of sweet or salty	6
Bread Pakoda Batter fried bread sandwich	7
All Day Breakfast Double omelette served with toast and tea	9
Club Sandwich A triple decker sandwich served on toasted bread with egg, chicken and veggies	10
Pav Bhaji A wholesome dish of vegetable based curry served with baked bread	10
Chole Samosa Crispy turnovers stuffed with spicy potato and peas served with chick pea curry	12
Chicken Tikka Wrap Succulent cubes of char grilled chicken, lettuce and tomato wrap	12
Channa Bhatura	14



Curries & Grills

Flavours of India

Lunch Box

Non Veg Mixed grills, chicken curry, dal, rice, 4 chapatis, salad, raita, papad, pickle, chutney and dessert	22
Veg 2 vegetables, dal, rice, 4 chapatis, raita, papad, pickle, chutney and dessert	20
Combos Ask our Staff for the latest Combos	



FB 104, Food Court, Level 1
Entrepreneur Business Village
Tel: +971 4 447 3177 Fax: +971 4 447 3199
P.O. Box 25176, Dubai, UAE
Email: Curries.Grills@eim.ae

Curries

Aloo Gobi Popular north indian vegetarian dish made with potatoes and cauliflower florets	12
Dal Tadka Split yellow lentil prepared the home style way	12
Dhaba Chicken Curry Most popular indian curry	14
Pindi Chole The light version of a favourite chick pea dish from northern india	14
Dal Makhani A punjabi delicacy flavoured with tomatoes, ginger, garlic and cream	14
Subzi Jalfrezi Garden fresh vegetables and paneer sauteed with mild spice and herbs	15
Kadai Chicken Chicken dish, a little dry with a rich aroma infused by ginger and curry leaves	18
Amrtsari Fried Fish An excellent snack for fish lovers	18
Kadai Paneer Stir fried cottage cheese with bell pepper and cherry tomato	18
Smoked Butter Chicken Boneless stripes of chicken cooked in creamy combination of tomato and butter sauce	19



Kashmiri Rogan Josh Tender mutton cooked with fried onion, tomato and garam masala in the traditional way	21
Mutton Shahi Korma A great legacy of the mughals, mutton cooked in brown onion gravy	21
Mumbai Prawn Masala Succulent prawns cooked with green herbs in a rich tomato gravy	30

Grills

Chicken Tandoori Lip-smacking and a sumptuous starter	18
Seekh Kebab Ground chicken with spices wrapped around skewers and cooked in tandoor	20
Chicken Tikka Boneless chunks of chicken flavoured with saffron and cooked in clay oven	20
Paneer Tikka Chunks of cottage cheese marinated and glazed in tandoor	20
Fish Tikka Fresh fish marinated and cooked in tandoori masala	21
Murg Malai Tikka Morsels of chicken guaranteed to melt in your mouth	22
Grills Platter An array of mouth watering in-house speciality kebabs served with naan	32



Prawn Biryani Prawns cooked in biryani rice and accented with flavour of crackling spices.	32
Jeera Pulao	8
Steamed Rice	5
Naan	3
Tandoori Paratha	3
Tandoori Roti	2
Tawa Chapati	2

Sides

Chicken Biryani A quick indian bite	12
Vegetable Biryani Selection of mixed vegetables sauteed with basmati rice	15
Hyderabadi Chicken Biryani An aromatic delicacy of chicken, cooked with basmati rice.	20
Lucknowi Mutton Biryani Chunks of tender mutton cooked with saffron flavoured basmati rice	21
Fish Biryani Marinated fillet of fish cooked in sealed earthen pots	22



Breakfast

Bread Omelette Popular indian roadside delicacy	5
Stuffed Paratha (Choice of aloo or gobi) served with pickle and curd	6
Idly Sambar	6
Poori Bhaji	8
Uttapam (Choice of tomato or onion)	8

