

CELEBRATION FOODS

Indian food is an experience that is best enjoyed with others, whilst most of our dishes are good for two, we have put together a few that are perfect for sharing around a table of four or more, add a little pomp and fanfare to your party

VEGETARIAN

Subz Vegetarian Biryani 330

Seasonal veggies and aromatic basmati pilao rice, sealed and slow cooked in its own dish, Cooking time 30 to 45 minutes

Hyderabadi Kathal Ki Biryani 400

A flavour some faux meat biryani, marinated with yoghurt, fresh milk and cream, a uniquely delectable feasting affair for vegetarians

LAMB & MUTTON

Sikandar Ki Raan 800

Whole leg of spring mutton, braised with malt vinegar, cinnamon, black cumin and red chilli paste, finished in the tandoor

Gosht Dum Biryani 500

Mutton marinated in nutmeg flower and natural botanical oils in aromatic basmati pilao rice, sealed and slow cooked in its own dish, Cooking time 30 to 45 minutes

Hyderabadi Kacche Gosth Ki Biryani 500

Raw meat marinated yoghurt fresh mint ginger in nutmeg flower & natural botanical oils, in aromatic Basmati pilao rice, sealed & slow cooked in its own dish

CHICKEN

Murgh Yakhni Biryani 400

Succulent spring chicken and aromatic basmati pilao rice, sealed and slow cooked in its own dish, Cooking time 30 to 45 minutes

SEAFOOD

Jhinga Dum Biryani 520

Fresh Indian ocean prawns and aromatic basmati pilao rice, sealed and slow cooked in its own dish, Cooking time 30 to 45 minutes

FROM THE TANDOOR

Traditional Indian food is best when shared among family and friends, and at charcoal all our tandoori dishes are perfect for two or more – enjoy passing them around the table, We respect our non meat-eating guests and have a designated clay oven exclusively for our veggie kebabs

VEGETARIAN

Khuska Rice 140

Steamed long grain Indian basmati rice cooked in pure ghee

Saffron Rice 190

Steamed long grain Indian basmati rice cooked in pure ghee with saffron

Mixed Raita 90

Homemade yogurt, topped with finely chopped onions, tomatoes and cucumber, Cooking time 30 to 45 minutes

Yellow Dal 190

Yellow lentils cooked with onion, garlic, cumin, coriander and ginger

Vegetable Sheekh Kababs 220

Veggies minced with green chillies, coriander, royal cumin and freshly ground Indian spices, Cooking time 30 to 45 minutes

Paneer Tikka 280

Fresh cottage cheese marinated in cream, gram flour, mild spices and yellow chillies, Cooking time 30 to 45 minutes

Tandoori Malai Broccoli 270

Fresh broccoli marinated in yogurt, cream cheese, lemon juice and green chillies, Cooking time 30 to 45 minutes

Paneer Khurchan 340

Batons of cottage cheese exotically spiced and tossed with capsicum, tomatoes and onions, Cooking time 30 to 45 minutes

Dal Charcoal 220

Whole urad lentils, tomatoes, ginger and garlic, slow cooked overnight on the tandoor, Cooking time 30 to 45 minutes

Bharwan Tandoori Aloo 220

Potatoes filled with garam masala, cashew nuts and coriander, Cooking time 30 to 45 minutes

Tandoori Portobello Mushroom 280

Char-grilled portobello mushrooms marinated with cumin and yellow chillies, cooked to perfection in a tandoor

LAMB & MUTTON

Lamb Sheekh Kebab 300

Mutton minced with ginger, green chillies, coriander, royal cumin and freshly ground Indian spices, cooking time 30 to 45 minutes

Barrah Kabab 525

Mutton on the bone marinated with red chilli, cumin, malt vinegar, papaya and robust spices, Cooking time 30 to 45 minutes

SEAFOOD

Tandoori Fish Tikka 400

Sea bass marinated in yoghurt, mustard,cheese, green chillies and whole corriander

Tandoori Jhinga 900

Fresh jumbo prawns marinated in yoghurt, red chili, turmeric and garam masala

CHICKEN

Chicken Sheekh Kabab 430

Chicken minced with ginger, green chillies, coriander, cumin and freshly ground Indian spices, Cooking time 30 to 45 minutes

Murgh Angaar 480

Boneless chicken chunks spiced with chilly flakes, ginger, garlic, bay leaf, mace and onion juice, Cooking time 30 to 45 minutes

Murgh Khurchan 575

Shredded batons from a freshly grilled tandoori chicken, in a mélange of spices, capsicum, tomatoes and onions, Cooking time 30 to 45 minutes

Murgh Malai Kabab 480

Juicy chunks of boneless chicken marinated in cream cheese, yogurt, malt vinegar, green chilli and whole coriander, Cooking time 30 to 45 minutes

Kastoori Kabab 400

Boneless chicken marinated in ginger, garlic and black pepper, grilled in a coat of gram flour and egg

VEGETARIAN FROM THE HOUSE OF THE ROYAL MUGHALS

Subz Ki Galavat 200

Minced patty of spinach, chana dal and cottage cheese, slow cooked and served with sprinkles of fenugreek

Dum Ke Bhooley 250

Paneer rolls filled with fresh vegetables, seasoned with black cumin and a creamy saffron batter, seared on the griddle

BREADS

Tandoori Roti 80

A simple and light whole wheat roti

Rumali Roti 110

A refined flour and whole wheat melange

Laccha Parantha 90

A leavened, whole wheat, Indian bread

Pudina Parantha 100

A tandoori parantha drizzled with mint

Naan E Bakumuch 110

Whole wheat naan with fennel and poppy seeds

Garlic Naan 100

This goes without saying - an Indian staple

Tandoori Naan 100

A crispy, white flour naan

Dudiya Varki Naan 120

A layered, white flour naan - our specialty

Chili Cheese Naan 150

Traditional refined flour bread stuffed with chili & cheese and baked in the tandoor

Find us on:



LINEMAN

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PAAN

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| Kolkata Meetha Paan | 80 |
| Kolkata Saada Paan | 80 |
| Chocolate Flavored Paan | 80 |

DESSERTS

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| Rasmalai | 220 |
| Soft cottage cheese dumplings, poached and immersed in saffron flavored reduced milk | |
| Shedh E Jaam | 190 |
| Gulab jamun - reduced milk dumplings stuffed with pistachio and cardamom, deep-fried and doused in light honey syrup | |
| Phirni | 220 |
| Our lightest dessert, made from milk and ground basmati rice, flavored with cardamom and topped with pistachios and almonds | |

DRINKS

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| Coke | 50 |
| Coke light | 50 |
| Sprite | 50 |
| Schweppes Soda | 50 |
| Schweppes Tonic | 50 |
| Schweppes Ginger Ale | 50 |