



STARTERS

Pani puri	\$8
Bite sized crispy-fried puffed ball filled with potatoes, chickpeas and flavored With tamarind and mint water.	
Red snapper fish tikka	\$12
Red snapper marinated in yoghurt & aromatic spices baked in tandoor Oven served with mint chutney and kachumbari salad	
Tandoori prawns / octopus	\$12
Marinated in yogurt and tradition tandoori spices, cooked in a tandoor clay Oven served with mint chutney and kachumbari salad	
Chicken Tikka	\$12
Tandoor baked chicken tikka served with mint chutney and spiced onion salad	
Onion Bhajji	\$8
Popular indian snack made from onions coated in a spiced gram flour batter And fried until golden brown. Served with chutneys	
Pappadi chaat	\$8
Indian chaat snack made with crisp fried puris, onions, boiled potato, Chick peas, sweetened yoghurt, sweet sour spicy chutneys & Sev	

MAIN COURSE

Tandoori Chicken platter	\$25
Mix of Chicken tikka, Malai tikka and chicken Shami kebab served with mint chutney and spiced pickle vegetables	
Mix Kebab Platter	\$30
Mix of mutton kebab, chicken kebab, beef kebab served with mint chutney and spiced pickle vegetables	
Tandoori Seafood Platter	\$40
Lobster, Prawns, octopus and fish baked in tandoor	
Chicken tikka masala	\$16
Chicken tikka cooked with home grounded garam masala in a spicy onion & tomato gravy	
Lobster tikka masala	\$20
Lobster tikka cooked with home grounded garam masala in a spicy Onion & tomato gravy	
Chicken madras	\$16
A south indian dish featuring tender chicken pieces cooked in a rich, spicy And tangy tomato-based sauce with a blend of authentic spices	

Goat rogan josh	\$18
Rogan josh, a classic comfort food from the Kashmiri cuisine is a slow Cooked dish made with goat with highly spiced curry	
Goan fish curry	\$16
Fresh fish simmered in a rich, coconut milk-based gravy infused with a blend of Aromatic Goan spices and often a hint of tanginess from tamarind	
King prawn jalfrezi (v)	\$18
King prawn jalfrezi is juicy king prawns cooked in a spicy tomato-based Sauce with bell peppers, onions, and a blend of aromatic spices.	
Vegetable jalfrezi (v)	\$12
Vegetable cooked in a spicy tomato-based sauce with bell peppers, onions, and a blend of aromatic spices.	
Dhal makhani	\$12
Classic black lentils slow-cooked overnight in a rich tomato gravy.	
Dhal tadka	\$12
North Indian side dishes made with split lentils, plenty of aromatic spices and herbs	
Paneer Butter Masala	\$16
North Indian dish featuring tender paneer cubes cooked in a velvety, tomato-cashew based gravy enriched with butter, cream, and fragrant spices	
Biryani	
Goat biryani	... \$20
"Aromatic, rich, and flavorful dish featuring tender pieces of Goat Slow-cooked with fragrant basmati rice, a blend of spices, and herbs, Creating a layered, "Dum"	
Chicken biryani	\$18
prawn's biriyani	\$20
Aromatic long-grain rice, perfectly layered over succulent chicken or Prawns marinated in a blend of earthy, aromatic spices, garnished with Caramelized onions and delicate strands of saffron	
Served with cucumber raita or pineapple raita	

Breads:	
Plain Roti / Butter Roti (2 pieces)	\$3
Butter Naan	\$3
Chili Garlic Naan	\$4
Cheese Chili Naan	\$5
Rice:	
Jeera rice	\$4
Basmati rice tossed with buttered cumin	
Pilau	\$4
made by cooking rice with spices and broth until the liquid is all absorbed	
Steamed basmati rice	\$3
Dessert	
Carrot halwa	\$8
Grated carrots slowly cooked in milk, sugar, and ghee (clarified butter), often flavored with cardamom and garnished with nuts like almonds and pistachios	
Shahi tukra	\$8
Luxurious Mughlai dessert made from deep-fried bread slices soaked in sugar syrup and topped with thickened, flavored milk known as rabadi	
Khulfi	\$10
Kulfi is a traditional Indian ice cream made with boiled milk, sugar, saffron, pista and cardamom.	
Chocolate brownie	\$8
Served with vanilla ice cream	
Amarula coconut cheese cake	\$10
topped with salted lime caramel and roasted coconut shaving	
Mama mia italian ice cream scoops	\$8

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