

# Starters

- Samosa; Crispy turnovers with seasoned potatoes 6
- Chicken sliders; Battered chicken breast in house blend spices, served on a brioche bun w/ spicy mayo 10
- Chicken Lollipop; Fried chicken skewers with sweet chili sauce
- Butter Chicken Mac & Cheese; Succulent butter chicken morsels and elbow macaroni in our creamy cheese sauce 14
- Bhajias; Crispy chickpea-battered vegetable fritters 6
- Lasoni Ghobi; Batter coated cauliflower tossed in a tomato garlic sauce 10
- Chilli Chicken; Crispy cubes of chicken sautéed with onions green peppers, garlic, ginger and red chillies 10
- Prawn Balchow; Shrimp in coconut & mustard seed sauce 10
- Bhelpur; Rice puffs with chickpea flour noodles in tamarind & cilantro sauce 7
- Tikka wings; Wings baked in our oven served with a side of raita 10
- Tikka Fries; Fries topped with mozzarella, tikka masala sauce and cilantro 9 (+ chicken 12)

# Chaats

All chaats topped with yogurt, onion, tomato, chaat masala, cilantro & finely served

- Samosa Chaat 7
- Kale Chat 7
- Chat papri Crisps with potatoes & chickpeas 7

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# Soup & Salad

- Cucumber Salad; Chopped Cucumber, tomatoes, shallot tossed in house spice and tamarind chutney 6
- Muyuri garden salad; Spring mix, cucumber, tomatoes & onion in balsamic vinaigrette 6 (+ chicken 10)
- Mulligatawny Soup; Soup made with chicken & lentils 5

# Biryani

- Vegetable Biryani 14
- Chicken Biryani 16
- Lamb Biryani 18
- Goat Biryani 18
- Shrimp Biryani 18

Royal Basmati rice cooked with house special spices.

# Sides

- Raita: Cool cucumber and tomatoes in yogurt 4
- Mango Chutney : Sweet Mango relish 4
- Mix Pickels: 4
- Lemon Rice: Rice cooked with mustard seeds, curry leaf 5
- Dhum Aloo: Potato tossed in cumin & onion based sauce 5
- Extra Rice 3
- Masala fries: Fries sprinkled with chaat masala 6
- Papadum: Lentil crisps 4

\*PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES\*

# Veg. Special

- Tarka Daal; Yellow lentils 13
- Daal Makhani; Black lentils with beans in a creamy sauce 14
- Baigan Bharta; Roasted eggplants cooked with onions & tomato 14
- Malai Kofta; Indian cheese dumpling cooked in aromatic sauce 14
- Aloo Ghobi; Cauliflower & potatoes 14
- Channa Masala; Chickpeas cooked in tomato fenugreek sauce 14

# Tandoor Special

- Tandoori Chicken; Chicken on bones, marinated with aromatic spices 16
- Chicken Tikka; Grilled chicken breast marinated with aromatic spices 16
- Seek Kebob; Minced Lamb Sausages 17
- Paneer Tikka; Cubes of paneer marinated in spices, grilled in tandoor 14
- Fish Tikka; Salmon fish marinated with fresh herbs and grilled in the tandoor 19
- Mix Grill; Combination of grill delicacies 20
- Lam Chops; Grilled ginger flavored lamb rack 24
- Grill Shrimp; Jumbo shrimp seasoned with fresh herb and grilled in tandoor 23

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# Make your own!

1 SAUCE; 1 PROTEIN

- Tikka Masala: Creamy Tomato fenugreek sauce
- Korma: Caramelized onion base with cashew sauce
- Saag: Creamy spinach sauce
- Jalfrezi: Onion and pepper stir fry with tomatoes
- Vindaloo: Vinegar and hot spice with ground spices.
- Chettinad: Peppercorn spice, curry leaf, shredded coconut
- Makhani: Butter tomato, cream & cashew based gravy
- Curry: Aromatic spices cooked in a tomato base sauce

Mix Veg. (14)  
Chicken (16)  
Salmon (19)  
Shrimp (18)  
Lamb (18)  
Goat (18)  
Paneer (15)

# Naan

- Naan 3
- Onion 4
- Garlic 4
- Peshwari 5
- Rosemary 4
- Roti 3
- Cheese 5
- Bread Basket 12
- Chilli 5
- Lamb 5
- Chicken Garlic 6
- Potato Paratha 5
- Lacha Paratha 4
- Spinach Paratha 5

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