

# Iftar Menu

— a delightful sampling of our finest offerings.

9 dishes + sides served across 2 courses.  
To be enjoyed by the entire table. Minimum of 2 persons.



(V) = Vegetarian (VG) = Vegan  = Chili

**395,-** (per person)

*Including a selection of house-made chutneys, Bread Basket & Plain Rice (VG)  
Dates, water and lemonade are included*

## Samosa

A savory pastry filled with potatoes and peas,  
paired with coriander chutney

## Pani Puri Classic

Traditional street food featuring spiced potatoes and onions  
seasoned with house spices

## Sticky Lamb Chops

Grilled lamb chops marinated with  
tamarind, honey and spices

## Chicken Tikka

Boneless chicken marinated in a creamy blend of  
green chili and aromatic spices

## Kachumber

A refreshing salad that goes perfectly with curries.  
Cucumber and tomato topped with fresh coriander and mint.

## Butter Chicken

Tandoori chicken simmered in a rich tomato, onion,  
cream, and butter sauce

## Laal Maas

Rajasthan's most iconic lamb curry — made with red chili, garlic,  
and yoghurt

## Aloo Matar

Potatoes and peas cooked in a tomato and onion gravy

## Dessert plate