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RAFTAAR

SPICES AT FIRST SIGHT



SOUPS

MURGH MUSHROOM SHORBA	230 CAL	45 SAR
Farm mushroom cooked with chicken stock, Three grain chicken salad		
CURRIED BUTTERNUT PUMPKIN AND DAL SHORBA	210 CAL	40 SAR
Moong lentil soup with roasted butternut squash, Pepper and barley salad		

STARTERS

DILLI SAMOSA CHAAT (V)	770CAL	50 SAR
Cheese samosa, served with spiced chickpeas, creamy yoghurt, tamarind sauce		
SARSON BROCCOLI (V)	470 CAL	60 SAR
Flowrets of broccoli, marinated with mustard and cream, cooked in tandoor, tomato kalonji chutney		
AVOCADO PAPDI CHAAT (V)	520 CAL	60 SAR
Spiced avocado mash on wheat crisp, creamy yoghurt, dates chutney		
KURKURE JHINGE	320 CAL	75 SAR
Crispy sweet chilli tossed prawns, Shrimp potato bonda		
JHINGA KALI MIRCH	340 CAL	75 SAR
Crispy black pepper flavoured prawns tossed with garlic and fresh coriander roots, mango chilli mayonnaise		
LAMB SEEKH KABAB	720 CAL	80 SAR
Tandoor cooked lamb mince skewers, Awadhi paratha		
MURGH MALAI TIKKA	570 CAL	70 SAR
Tandoor cooked chicken tikka in cheese and cream marinade, flavoured with cardamom		
ACHARI CHICKEN TIKKA	495 CAL	70 SAR
Boneless chicken breast, marinated with pickling spices and yoghurt, glazed in tandoor		
TULSI CHICKEN TIKKA	520 CAL	75 SAR
Boneless chicken breast marinated with basil and yoghurt marinade, glazed in tandoor		
CHICKEN 65	610 CAL	70 SAR
Boneless Chicken thighs marinated with southern Indian spices, curry leaf tomato chutney		
rAFTAAr SALAD (V)	380/350 CAL	55 SAR
Mixed lettuce, quiona and barley, berry vinaigrette. Tandoori chicken or Tandoori paneer		
CHATPATA MURGH SALAD	460 CAL	60 SAR
Tamarind flavoured chicken salad, fresh green leaves, feta and olives		

LENTILS

DAL MAKHNI	390 CAL	45 SAR
Black lentils, slow cooked overnight with tomatoes, enriched with cream and butter		
LEHSOONI DAL TADKA	190 CAL	40 SAR
Homestyle yellow dal, tempered with garlic and cumin		
PUNJABI CHANNA MASALA	288 CAL	40 SAR
Chick peas, cooked in Punjabi style, with onions and tomato		

BREADS

NAAN	110 CAL/127 CAL	10 SAR
Plain /butter/garlic		
TANDOORI ROTI	297 CAL/320 CAL	10 SAR
Plain/butter		
LACCHA PARATHA	350 CAL/435 CAL	15 SAR
Plain/ mint		
MALAI NAAN	340 CAL	20 SAR
Plain cheese/ Masala cheese		
CHICKEN TIKKA AND CHEESE NAAN	320 CAL	20 SAR

RAFTAAR SIGNATURES

NALLI GOSHT, MASALA COUS COUS/BIRYANI RICE	890 CAL	140 SAR
Slow cooked lamb shank flavoured with saffron and cardamom, offered with spiced cous cous or biryani rise		
SESAME CRUSTED TANDOORI SALMON	900 CAL	125 SAR
Mustard cashewnut pilaf, spinach moilee, roasted tomato and coconut chutney		
WILD MUSHROOM KOFTA	720 CAL	100 SAR
Creamy rice and barley kedgeree, korma sauce		
CHETTINAD LOBSTER, SPINACH PILAF	680 CAL	150 SAR
Lobster tossed with southern Indian spices, creamy spinach rice, mango chutney		

MAIN COURSES

SAMUNDRI KHAZANA	630 CAL	100 SAR
Seafood and coconut milk stew with Hammour, shrimps and lobster, with tanginess of tamarind		
SHRIMP MASALA	430 CAL	90 SAR
Shrimp cooked with onions and tomatoes, finished with fresh coriander		
MURGH MAKHANI	610 CAL	85 SAR
Traditional butter chicken with smoked chicken tikka, in a creamy tomato sauce		
CHICKEN TIKKA MASALA	540 CAL	85 SAR
Chicken tikka tossed with onions and tomatoes		
LAMB CURRY "HOMESTYLE"	510 CAL	85 SAR
Punjabi style lamb curry with lamb mince		
TAWA SEEKH	490 CAL	80 SAR
Sautéed tandoor cooked lamb skewers with spices		
PANEER MAKHNI (V)	610 CAL	65 SAR
Cottage cheese in tomato and cream enriched gravy, flavoured with fresh ginger and fenugreek		
KADAI MUSHROOM (V)	310 CAL	55 SAR
Fresh mushroom and bell pepper cooked in a mildly spiced onion and tomato sauce		
DAHI BAIGAN STACKS (V)	490 CAL	65 SAR
Crispy masala eggplant, tadka dahi		
GOBHI TILWALI (V)	310 CAL	60 SAR
Cauliflower tossed with toasted sesame seeds		
BANRARS ALOO	450 CAL	50 SAR
Cottage cheese and dry fruits stuffed baby potatoes, served with saffron flavoured cashew nut gravy		
KANDHARI LAMB	520 CAL	80 SAR
Lamb mince stuffed with dates and sweet pepper, served with creamy cashew nut gravy		

BIRYANIS AND RICE

SUBZ BIRYANI	650 CAL.	85 SAR
Long grained basmati rice cooked with seasonal vegetables, yoghurt and saffron		
AWADHI MURGH BIRYANI	850 CAL.	95 SAR
Boneless chicken marinated with Awadhi spices, cooked with long grain Basmati rice		
DUM GHOST BIRYANI	900 CAL.	105 SAR
Boneless lamb in a lightly spiced mint flavoured sauce, cooked with Indian spices and long grain basmati rice		
PRAWN BIRYANI	700 CAL.	105 SAR
Prawns cooked with saffron and cardamom flavoured basmati rice		
BIRYANI RICE	191 CAL	40 SAR
Long grain basmati rice cooked with brown onions, Indian spices and saffron		
STEAMED BASMATI RICE	121 CAL	30 SAR
Steamed long grain basmati rice		



DESSERTS

ROSE FALOODA, MALAI KULFI	320 CAL	45 SAR
SAFFRON GULAB JAMUN CHEESE CAKE, ROSE ICECREAM	335 CAL	45 SAR
CHOCOLATE AND RASPBERRY PAVE, BADAM KULFI	485 CAL	55 SAR
DATE AND GINGER PUDDING, CHICKPEA CREMEUX, COCONUT PANNACOTTA	490 CAL	45 SAR
BOONDI SEMIFREDDO, GAJAR HALWA, PISTACHIO VERMICELLI	490 CAL	50 SAR
GULAB JAMUN	570 CAL	40 SAR

COLD DRINKS

SHIRLEY TEMPLE	210 CAL	30 SAR
LAVENNDER MOJITO	235 CALL	30 SAR
CLASSIC MOJITO	242 CAL	30 SAR
ROSE MOJITO	245 CAL	30 SAR
PEACH ICED TEA	170 CAL	25 SAR
MANGO CARDAMOM LASSI	226 CAL	35 SAR
FRESH ORANGE JUICE	110 CAL	20 SAR
LEMON WITH MINT	5 CAL	20 SAR
SOFT DRINKS	173 CAL	12 SAR
WATER 330 ML	0 CAL	12 SAR
WATER 750 ML	0 CAL	21 SAR

RAITAS

PLAIN RAITA	120 CAL	15 SAR
CUCUMBER AND MINT RAITA	124 CAL	15 SAR
DATES AND ONION RAITA	145 CAL	15 SAR
BEETROOT AND CURRY LEAF RAITA	145 CAL	15 SAR
SPICY SAUCE	110 CAL	10 SAR

HOT DRINKS

AMERICAN COFFEE	5 CAL	20 SAR
AMERICAN COFFEE WITH MILK	71 CAL	24 SAR
CAPPUCCINO	165 CAL	22 SAR
ESPRESSO	9 CAL	15 SAR
COFFEE LATTE	168 CAL	23 SAR
MACCHIATO	250 CAL	22 SAR
KARAK TEA	122 CAL	11 SAR

KIDS MENÚ

CHICKEN STRIPS, FRENCH FRIES	360 CAL	25 SAR
Homemade crumbed chicken strips, French fries		