



Shurwaat • Appetizer

- ☆ **Mathi** / Traditional North Indian style crispy cracker (Plain or Spicy) ¥ 400
- ☆ **Pani Puri** / India's leading street snack. Onion, chickpeas, coriander stuffed in crispy puri served with spiced water (pani) ¥ 800
- Samosa** / Deep fried pastry with a spiced filling made with potatoes, spices and herbs (3 pcs) ¥ 800
- Aloo Tikki** / A small Indian-style croquette with potatoes coated with semolina and sesame seeds (4 pcs) ¥ 800
- Shami Kebab** / A small patty made of spiced minced mutton and chickpeas (4 pcs) ¥ 800
- ☆ **Today's Achar** / Indian pickles. Beef, Chicken or Garlic ¥ 400
- ☆ **Shurwaat Platter** / Samosa, Aloo tikki, Shami kebab (1 pc each) ¥ 900
- ☆ **Snacks Platter** / Today's achar & Mathi set. Perfect to go along with your drinks ¥ 900

Shorba • Soup

- ☆ **Tomato Coriander** / Fresh tomato and coriander soup with chef's special masala (mixed spice) ¥ 600
- Murgh Shorba** / Rich chicken soup with the twist of Indian spices ¥ 600

Salad

- Kabuli Chana Salad** / Nutrition packed spiced chickpeas and fresh vegetables with refreshing and tangy flavors ¥ 800
- Rubina Salad** / Seasonal Kaga vegetables with Rubina's original onion dressing ¥ 1,000

Tandoori • Charcoal Grill

- ☆ **Reshmi Kebab** / Halal certified chicken breast marinated with mild spices, yogurt and fresh cream ¥ 1,300
- ☆ **Chicken Tikka** / Boneless chicken thigh marinated with yogurt, mustard oil and Garam masala ¥ 1,300
- Boti Kebab** / Chunks of mutton marinated with cumin, cardamom, cinnamon, cloves and fenugreek ¥ 1,500
- ☆ **Seekh Kebab** / Minced mutton seasoned with coriander seeds, cumin and black cardamom ¥ 1,600
- Tandoori Prawn** / Prawn marinated with mustard seeds, turmeric, and special spices ¥ 2,000
- Lamb Chop** / Lamb chop marinated with fenugreek, cumin, and chef's original special garam masala ¥ 2,200
- Tandoori Platter** / A platter of Chicken Tikka • Resimi Kabab • Tandoori Prawn (1pc each) ¥ 1,600



Main · Authentic Indian Curry

Non-Veg.

Jinga Malai / Coconut based creamy and rich shrimp curry	¥ 1,500
★ Shahi Murgh / Signature chicken curry made with mild spices and cooked in creamy almond, cashew nuts and tomato paste	¥ 1,500
🌶️ Murgh Rogan Josh / An aromatic curried dish of Kashmiri origin, made with chicken stewed in spicy Kashmiri chili	¥ 1,600
Zafrani Murgh Korma / Specialty from the Mughalai cuisine, cooked in dried fruit paste and saffron to add a vibrant flavor	¥ 1,600
★ Mutton Kashmiri / Kashmiri delicacy cooked with mutton in a savory gravy and a punch of spices	¥ 1,600
Shahi Mutton / Mutton cooked with black cardamom and cinnamon in a smooth, creamy texture	¥ 1,600
Safed Maas / A specialty from Rajasthan, mutton cooked in a luscious white gravy derived from fresh cream, yogurt and dried fruits	¥ 1,700
Yakni / Slow-stewed lamb chop in a special yogurt broth, a signature recipe of Kashmiri cuisine	¥ 2,500

Vegetarian

★ Dal Kabila / Mixed lentils tempered with roasted cumin and spices, a healthy, high-in-protein dish	¥ 1,400
Aloo Gobi / A classic vegetarian dish, translating to potatoes and cauliflower cooked with coriander, cumin seeds and turmeric	¥ 1,400
Baingan Bharta / Charcoal-grilled smoky eggplant mash cooked with coriander and special spices	¥ 1,400
Palak Paneer / Fresh spinach mixed with spices and made into thick, creamy paste and sprinkled with paneer, Indian cottage cheese	¥ 1,500
Dal Makhni / A popular North Indian Punjabi cuisine made with whole black lentils and cream	¥ 1,500
Shahi Paneer / Indian cottage cheese stewed in thick gravy of dried fruits, tomatoes and spices - a taste of royalty	¥ 1,600

Indian Breads

★ Plain Naan / Traditional flat Indian bread made of flour and baked inside a tandoor	¥ 400
★ Tandoori Chapati / A home-style Indian flat bread made with wheat flour	¥ 400
Lachha Paratha / A multi layered dough kneaded with whole grain flour and ghee	¥ 400
Garlic Naan / Flat Indian bread kneaded with garlic and baked inside a tandoor	¥ 600
Cheese Naan / Flat Indian bread kneaded with cheese and baked inside a tandoor	¥ 600
Cashew nut Naan / Flat Indian bread kneaded with cashew nuts and baked inside a tandoor	¥ 600

Rice

Basmati Rice / "Queen of Fragrance", a long, slender-grained aromatic Indian rice cooked with cumin, cardamom, cinnamon and cloves	¥ 800
Chicken Biryani / A savory chicken and rice dish that includes layers of chicken, rice, and aromatics that are steamed together	¥ 1,600