

# kutir

कुटीर



## Starters

AED

**Aloo Tikki ~ Honey Yoghurt** (G,M) 30

Crispy potato cake, tamarind, mint chutney

**Dhokla ~ Apple** (M) 35

Gram flour cake, sesame, peanut

**Paneer ~ Makkai** (M) 45

Cottage cheese, raw papaya, mangot

**Morels ~ Broccoli** 55

Wild mushrooms, white turmeric, crisps

**Prawns ~ Masala** (C) 65

Pink prawns, coconut, sesame, peanut

**Soft Shell Crab ~ Chickpeas** (G,M,C) 90

Telicherry pepper, garlic, mustard

**Jheenga ~ Basil** (M,C) 85

Tandoori wild tiger prawn, hummus

**Salmon ~ Mooli** (F,M) 65

Tandoori tikka, dill raita, pickle

**Chicken ~ Lentil** 65

Tandoori chops, garlic pickle, salad

**Lamb ~ Black Cumin** (M) 85

Tandoori chops, kachumber, yoghurt

## Mains

AED

**Lotus ~ Palak** 85

Dumplings, sautéed spinach, vine tomatoes

**Truffle ~ Pulao** 120

Wild mushrooms, goji berries, peppercorn raita

**Paneer ~ Pomegranate** (G,P) 90

Cottage cheese, fried onion, cashew nut

**Sea Bass ~ Mappas** (F) 120

Pan-seared, curry leaf, coconut

**Chicken Tikka ~ Masala** (M) 110

Fenugreek, tomato, Kashmiri chilli

**Lamb Shank ~ Purple Potato** (M) 130

Black cardamom, smoke, chokha

**Lamb ~ Biryani** (L) 120

Boneless, garlic, basmati rice, fried onion

## Sides

AED

**Kutir Kaali Dal** 25

Black lentil, fenugreek, vine tomato

**Tadka Dal** 20

Yellow lentil, cumin seed, asafoetida

**Saag Aloo** 30

Spinach, King Edward potato, garlic

**Breads Basket** 15

Chefs Selection – 3 pcs

**Steamed Rice** 15

**Dhungaar Raita** 10



SCAN HERE

*Please speak to your server for allergens information.*  
**All Prices are Inclusive of %5 VAT & %7 Municipality Tax.**

