



Shuruaat

Nariyal jinga Coconut crusted prawns shallow fried, served with date and lemon chutney.	450
Shammi kebab Ground lamb cakes with lentils, red chilli, cinnamon, cream cheese and herb filling, served with mint chutney	210
Tandoori murg salad Oven roasted spiced chicken with peppers, baby plum tomatoes, pickled onions and salad leaves in an orange and chaat Masala dressing.	165
Vodka chilli puri / Paani puri Puffed puris with a choice of chilli vodka shots or spiced water.	180 / 120
Chana chaat Spiced chickpeas with mint chutney and sweetened yogurt topped with blueberries and tamarind chutney	120
Sakarkand ki tikki Spiced sweet potato cake with a filling of spinach, cheese, garlic and dried fenugreek leaves drizzled with tamarind chutney.	165
Bhutte ke pakora Crisp baby corn fritters tossed in a sweet spicy sauce with green onions.	165
Khumb bharwan Mushrooms stuffed with a vegetable mixture crumbed and deep fried.	165

Shorba

Dal shorba A light lentil broth	120
Spiced pumpkin soup Cream of pumpkin spiked with madras curry powder	
Tomato rasam Spicy tomato broth flavoured with coriander	
Lamb shorba A curried soup of lamb	



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Tandoor-Se

Reshmi jinga Prawns in a creamy marinade with fragrant spices cooked in the tandoor.	450
Jinga Ajwaini Prawns marinated with yogurt, ginger, paprika, ground spices, mango powder and ajwain seeds, cooked in the tandoor.	450
Machli kali mirch Boneless seer fish marinated in freshly pounded black pepper yogurt skewered and cooked in the tandoor.	300
Machli Zaffrani Boneless seer fish marinated with yogurt, lime leaf, green chilli, roasted gram flour and saffron cooked in the tandor.	300
Machli Makhmali Crab meat and fish mince with spices skewered and cooked in the tandoor	300
Makhmali seekh Lamb minces with garlic, green chillies, cheese and spices finished in the tandoor with mixed peppers.	270
Peshawari champen Tender lamb cutlets marinated with garlic, paprika, fennel and cream cooked in the tandoor.	300
Hara mutton Tender lamb cutlets marinated in a mildly spiced coriander yogurt flavoured with cardamom cooked in the tandoor.	300
Raan (serves four) Leg of lamb marinated overnight, browned in the tandoor and slow braised in the tawa with onions, ginger, garlic and garam Masala	720
Tandoori murg The classic, chicken roasted in tandoor	360
Tangdi kebab Drumsticks coated in a light garlic turmeric yogurt marinade cooked in the tandoor.	270
Pudina murg Morsels of chicken marinated in a mildly spiced minted yogurt, cooked in the tandoor.	270
Murg achari Chicken in a mustard flavoured pickle marinade cooked in the tandoor.	270
Reshmi paneer tikka Cottage cheese in a creamy marinade with fragrant spices cooked in the tandoor.	180

Paneer bhutte ki seekh Cottage cheese and sweet corn with green chillies, cumin wrapped in the skewer and cooked in the tandoor.	180
Subz seekh kebab Minced vegetables with ginger, garlic and spices wrapped in the skewer and cooked in the tandoor.	165
Tandoori bharwan aloo Potatoes in a spicy red marinade cooked in the tandoor	165
Achari Khumb kebab Button mushrooms and assorted peppers in a mustard pickle marinade cooked in the tandoor.	165

Handi-Se

Lobster / Prawn / pomfret Fresh lobster / prawns / pomfret cooked in a spicy red Masala	as per weight / 480 / 300
Kadai jinga Tiger prawns tossed with onions, tomatoes, and mixed peppers finished with red chilli flakes and toasted coriander	480
Tali Machli Pan fried fillet of pomfret with asparagus & raw mango cooked with tomato, mustard, coconut and curry leaves.	300
Kashmiri mutton Slow cooked leg of lamb with whole spices, yogurt, saffron and Kashmiri chillies	300
Saag Gosht Delicately spiced lamb Masala; finished with spinach puree, flavoured with garlic and cumin.	300
Dhaba Gosht Mutton cooked in a fragrant creamy cashew sauce with chopped boiled egg and potato strips.	330
Kheema mutton A Hyderabadi preparation of minced lamb and fresh peas cooked in its own juices, flavoured with cinnamon, cardamom, cloves and coriander.	300
Murg Badaami Chicken cooked in a rich fragrant cream and almond sauce.	300
Bhuna murg Morsels of chicken tossed in an aromatic sauce of brown onions, tomatoes, ginger and ground spices.	270
Dal murg	270

Tandoori Murg makhanwala Shreds of tandoori chicken in a creamy fresh tomato puree flavoured with ginger, garlic and dried fenugreek leaves.	270
Murg rara Chicken cooked in almond cream blended to perfection with rich red masala.	270
Tarkari handi Broccoli, cauliflower, asparagus, red peppers and baby corn tossed with cumin, red onions and crushed peppercorns.	270
Methi Paneer Batons of cottage cheese tossed with fenugreek leaves, garlic, red chillies and tomato.	210
Subz kaju thoran Prime summer vegetables stir-fried with cashew nuts, coconut and mustard seeds.	210
Paneer pasanda Cubes of cottage cheese in a spicy red marinade finished with onion and mint	210
Dum aloo Kashmiri Baby potatoes cooked with fruit in a rich creamy sauce.	180
Navratan curry Fresh vegetables cooked in cashew cream sauce and blended to perfection with a hint of rich red masala.	180
Bhutta Masala Sweet corn cooked with assorted peppers in a spicy red masala.	180
Kalonji baigan Baby aubergine in onion-tomato masala flavoured with ground spices and nigella seeds.	180
Aloo / Paneer palak Baby potatoes / cottage cheese tossed with cumin, garlic, turmeric and green chillies finished with spinach and fried fenugreek leaves.	180 / 210
Khumb mutter Mushrooms and green peas tossed with cumin, tomato, ground spices and green onions.	210
Bhindi Masala Okra tossed with cumin, ginger, chilli, tomato and freshly ground spices.	180
Do dal ka tadka A selection of slowly cooked yellow and black lentils tempered	180
Dal makhani Slow cooked assorted lentils with cream and spices, a specialty of Northwest frontier.	210

We levy no service charges, taxes as applicable.

Saath-Saath

Cucumber raita Yogurt with cucumber mint and toasted cumin	90
Tomato salad Tomatoes and greens drizzled with a lemon olive oil dressing and chaat masala	120
Punjabi pyaz Red onion with cumin, coriander and chaat masala	120
Plain yogurt Set curd	90
Biryani - E – Bahar Lamb / chicken / vegetables cooked gently with aromatic spices and basmati rice , baked under a flaky crust, served with cucumber raita.	300 / 270 / 180
Jeera rice / Peas pulao Basmati tossed with toasted cumin or fresh green peas.	150
Steamed rice	120
Khumbi naan Naan stuffed with a mixture of mushrooms	60
Peshawari naan Naan filled with almonds, coconut and raisins	90
Malai Naan Naan filled with cream cheese and cheddar cheese flavoured with onions and chillies.	60
Fennel Naan Fennel seeds and dill flavoured naan	60
Malai Parantha	60
Plain naan / Garlic Naan / Tandoori roti / Roomali / Kulcha	45

