

## NADORA KITCHEN & BAR

ALL DAY DINING

12:30 PM To 10:00 PM



SALADS  Salad Of The Day	350	Chicken   Fish Fingers Panko crumbed fish or chicken	450   750
Ask your server for the day's special  ☐ Garden Green Salad  ☐  ☐  ☐  ☐  ☐  ☐  ☐  ☐  ☐  ☐  ☐  ☐  ☐	200	marinated in mustard paste & lime Served with tartar sauce  Banjara Kebab Juicy chicken thigh marinated in mild	500
SOUPS		spices and aromatics	
Soup Of The Day  Ask your server for the day's special  Smoked Tomato & Basil Soup  Made from pureed tomato, garlic, and fresh	<ul><li>275</li><li>250</li></ul>	<ul> <li>Tandoori Chicken         Half I Full         Chicken marinated with yogurt and tandoori masala, cooked to perfection     </li> </ul>	500   700
basil		in the tandoor	
APPETIZERS  Corn & Cottage Cheese Croquette  Mashed corn and cottage with fine spices	350	<ul><li>Afghani Chicken</li><li>Half   Full</li><li>Grilled chicken infused with spices</li></ul>	500   700
coated with bread Crumb		and cream	
Sauteed Spinach Cheese Ball With		Prawns Rawa Fry   Recheado	800
Basil Mayo Panko bread crumb sauteed spinach tossed in olive oil, grated mozzarella cheese, garlic, basil	350	■ Tandoori Prawns All time Goan favourite king prawns marinated with yogurt and tandoori masala	800
and herbs, served with basil mayonnaise  Dohra Khumb  Cheese stuffed mushroom cooked in clay oven	350	■ Tandoori Pomfret 🦠 Our chef's secret recipe!	850
• Hara Bhara Kebab A kebab made from minced vegetables and aromatic Indian spices topped with dry fruits	350		
Panko bread crumb fried chicken tossed in olive oil, grated mozzarella cheese garlic, basil and	500		
herbs, served with basil mayonnaise  Ihinga Irani  Prawns marinated in tandoori masala	800		
Mahi Ajwaini Tikka	750		



Indian spices





Fish marinated in mustard with traditional







CURRIES  El Dancer Ago Ki Danced	500	INTERNATIONAL MAIN COURSE	
Paneer Aap Ki Pasand Cottage cheese cooked in a gravy of your choice Kadhai   Palak   Lababdar   Mattar Makhani	300	Chicken   Lamb Stroganoff Chicken or lamb sauteed with shallots, garlic & fresh herbs in a creamy mushroom	500   700
Anjeer Malai Kofta	500	sauce, served with herbed rice	
Cottages cheese dumplings with dry fry served in a silky tomato and cashew gravy  Subz Diwani	350	Chicken Steak Black pepper sauce, mash potato and grilled vegetable	850
Mix vegetables in spinach gravy		• Fish & Chips	75.0
<ul> <li>Dal Tadka         Yellow lentil tempers with cumin seed         with tomato     </li> </ul>	300	Beer battered fish served with fries and tartar	750
■ Dal Makhani	400	Grilled Fish	750
A harmonious blend of black lentil, tomato, ginger & garlic simmered overnight on slow charcoal fire finished with cream and		Served with grilled vegetable and mash potato	
served with a dollop of butter		<ul><li>Make Your Own Pasta</li></ul>	400 500 850
Goan Fish   Prawns Curry  Fish/prawns simmered in a smooth coconut and dried red chili gravy, served with rice	8001800	Penne   Fusilli   Spaghetti Arrabbiata   Alfredo   Creamy Pesto Dry Pesto	
• Murgh Makhanwala	550	Pick Your Protein:	
Chicken butter masala is a popular Indian dish		Veg   Chicken   Prawns	
of grilled simmered in a smooth, silky and		Spaghetti Aglio Olio	400 500 850
creamy onion tomato and cashew gravy  ■ Kadai Chicken   ✓	500	Veg   Chicken   Prawns	
Chicken tossed with onion, capsicum,	300	RICE	
tomato and hand pounded spices		Subz Dum Biryani	450
<ul><li>Handi Chicken</li></ul>	500	Assorted vegetables dum cooked with	450
Spicy chicken cooked in onion and		traditional Indian spices and basmati	
cashew gravy	5.00	rice. Served with raita	
Chicken Rara A rich of brown gravy in chicken keema	500	Mutton   Chicken Dum Biryani	750   500
<ul> <li>Mutton Rara</li> </ul>	700	Dum cooked basmati rice simmered	730   300
A rich of brown gravy in mutton keema		with lamb or chicken in mace, ittar	
• Mutton Rogan Josh	700	and kewra. Accompanied with mirch	
Slow cooked mutton with Kashmiri		ka salan	
spices and aromatics		Jeera Peas Pulao	350
		<ul><li>Jeera Rice</li></ul>	300
		Steamed Rice	275

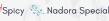








Please let us know if you're allergic to any ingredients.





INDIAN BREADS		DESSERT	
■ Tandoori Roti	50160	<ul> <li>Gooey Chocolate Mud Pie</li> </ul>	350
Plain   Butter		With Vanilla Ice Cream	
Choice Of Naan	175 150 130	■ Gulkand Gulab Jamun	225
Cheese   Garlic   Plain		Bengali Rasgulla	
Choice Of Paratha	100   150	A delicious crepe that envelops a	225
Lachha   Ajwaini   Chili		mixture of coconut, cardamom &	
From The Bakery		khoya	
Pay I Poi	301.40		

## **ACCOMPANIMENTS**

Plain | Butter

Masala Papad 215 Fried papad garnished with the spicy raw vegetable mix Choice Of Raita 130

Boondi | Mix Vegetable | Pudina Mix Fruit | Pineapple

Ask your server for the chef's special of the day!