

WELCOME TO

MUSAFIR

KITCHEN & BAR

Please inform your server of any allergies All dishes are made to order and may take 40 minutes or more to prepare



Small Plates

Musafir's Mango Chat	12	Golgappe	12
Juicy mangoes, ripe apples, with chickpeas & papri in sweetened yogurt, flavorful condiments & spices		Puffed samolina balls with savoury stuffing served with flavourful mint tamarind water	
Cauliflower bites	12	Paneer Pav Slider	6
flavor-loaded tasty cauliflower coated in seasoned breading, crispy and spicy, paired with chipotle sauce		Clay oven roasted paneer, sandwiched in a soft brioche bun	
Chatpati Masala Fries/French Fries	7	Chicken Pav Slider	6
Finger-licking fries, fried to perfection and tossed in a blend of spices, served with tomato sauce		Clay oven roasted chicken, sandwiched in a soft brioche bun	
Pav Bhaji	12	Sweet & Spicy Mango Salad	15
Delicious street food, a blend of spicy mashed vegetables served with butter-toasted buns		The cool crunchy sweetness of Mangoes, Cabbage, Carrots paired with sweet and spicy sauce topped with coconut	
Extra Pav	3		

Veg Appetizers

Aloo Tikki Chat	12	Malai Paneer Tikka	18
Savoury spiced potato patties served in a symphony of yogurt, onion, sev, pomegranate & spices		Soft, creamy paneer marinated in a rich blend of yogurt, spices, and herbs, then grilled in a tandoor	
Palak Patta Chat	15	Veg Penne Pasta	16
Fried Crispy spinach leaves with house made sauces and special yogurt mix		Perfectly seasoned veggies and penne pasta cooked in aromatic spices & creamy sauce	
Hara Bhara Kebab	17	Mushroom Duplex	14
A delicious blend of spinach, peas, and aromatic spices, fried to perfection		Batter coated deep fried mushroom stuffed with cheese and house made spices	
Soya Chaap Malai	17	Tandoori Momo Dilli Wale (Veg)	18
Soya chaap marinated in a rich, creamy blend of yogurt and spices, then grilled in the tandoor		Dumplings filled with savory vegetables, grilled in tandoor, tossed in rich sauces and spices	
Tandoori Paneer Tikka	18	Veg Platter	30
Paneer pieces marinated in a vibrant blend of spices and tangy yogurt, then grilled to smoky perfection		A delicious assortment of Hara Bhara Kebab, Mushroom Duplex, Tandoori Paneer Tikka, and Soya Chaap Malai	

Non Veg Appetizers

Chicken Tikka Tandoori	18	Murg Seekh Kebab	15
Made with lean chicken thighs, yogurt, spices, and grilled to perfection, bursting with flavours		Minced chicken mixed with aromatic spices, shaped onto skewers and grilled to perfection	
Fish & Chips	15	Pudina Chicken Tikka	18
Crispy battered fish fillets served with golden fries, tartar sauce, and a wedge of lemon		Tender chicken marinated in a blend of mint, yogurt, and spices, grilled to perfection for a flavourful bite	
Dust Fry Chicken	17	Tandoori Drumsticks (<i>per pcs</i>)	5
Extra crispy fried chicken made with a spice blend with a crunchy coating and juicy, tender chicken inside		Tandoori chicken drumstick marinated in yogurt, citrus, and spices, and then roasted in the tandoor	
Malai Chicken Tikka	20	Tandoori Macchi	18
Juicy chicken marinated in yogurt and a spice blend, grilled in a tandoor for a charred finish		Fresh fish marinated in a blend of yogurt, spices and herbs, grilled in a tandoor for a smoky tender fish	
Chicken 65	18	Tandoori Non Veg Platter	40
Deep-fried chicken marinated in a special combination of spices		A delicious assortment of Pudina Chicken Tikka, Malai Chicken Tikka, Tandoori Macchi, and Tandoori drumsticks	
Tandoori Momo Dilli Wale (<i>Chicken</i>)	18		
Dumplings filled with minced chicken, grilled in tandoor, tossed in rich sauces and spices			

Hakka Chinese Cuisine

Chilli Chicken	21	Fried Rice	18
Tender chicken in a spicy, tangy sauce with peppers, onions and bold Chinese seasoning		Stir-fried rice with soy sauce, spices and vegetables like peppers and onions	
Chilli Fish	20	Hakka Noodles (Veg/Chicken)	20
Crispy battered fish pieces stir-fried in a spicy, tangy sauce with bell peppers, onions and bold seasonings		Stir-fried noodles with vegetables, soy sauce, and a blend of Chinese seasonings	
Chilli Momos (Veg/Chicken)	18	Veg Manchurian	21
Fried dumplings filled with savory vegetables or meat, grilled in tandoor, tossed in rich sauces and spices		Mixed vegetable dumplings tossed in a sweet, sour, and slightly spicy sauce	
Chilli Paneer	20	Honey Chilli Gobi/Potatoes	15
Crispy paneer cubes stir-fried in a spicy, tangy sauce with bell peppers, onions and a blend of Chinese spices		Crispy cauliflower/finger cut potatoes tossed in sweet and spicy honey chilli sauce, garnished with sesame seeds	

Shrimps

Tandoori Shrimp

18

Jumbo shrimp marinated and cooked in a tandoor

Shrimp Fried Rice

16

Special Fried Rice cooked in an Indo-Chinese style with shrimp

Chilli Shrimp

18

Indo-Chinese style cooked shrimp

Main Course Veg

Dal Makhni

19

A rich and creamy blend of black lentils and kidney beans, slow-cooked with aromatic spices, with a touch of butter and cream

Mushroom Do Pyaza

20

Mushrooms cooked with a generous amount of onions, tomatoes, and spices for a flavorful, mildly tangy taste

Mix Veg Sabzi

20

A medley of fresh seasonal vegetables cooked in a flavorful, spiced gravy with aromatic herbs

Shahi Paneer

19

Soft Paneer cubes cooked in a rich, creamy gravy made with cashews, almonds, and spices, offering a royal, sweet flavor

Paneer Tikka Masala

20

Paneer cubes simmered in a flavorful creamy tomato gravy with spices, creating a rich and satisfying dish

Butter Chaap

20

Soya Chaap cooked in a rich, creamy tomato gravy with a blend of fragrant spices, offering a smooth, buttery flavour

Bhindi Do Pyaza

20

Tender okra (Bhindi) cooked with a generous amount of onions, tomatoes, and spices

Yellow Dal Fry

19

Yellow lentils cooked with onions, tomatoes and a blend of spices, finished with tempering of ghee and cumin

Kadahi Paneer

19

Cottage cheese cubes cooked in a rich, spicy gravy with bell peppers, onions and aromatic spices, finished in a traditional Kadhai for a bold, flavorful dish

Paneer Lababdar

20

Cottage cheese cubes cooked in a rich, creamy tomato-based gravy with a blend of spices

Malai Kofta

22

Soft, creamy dumplings made of mashed paneer, cooked in a rich, mildly spiced tomato based gravy

Main Course Non Veg

Butter Chicken 20

Tandoor roasted chicken cooked in a buttery tomato based gravy with traditional Indian spices

Chicken Curry 20

Tender chicken simmered in a spiced gravy made with tomatoes, onions and traditional Indian spices

Chicken Tikka Masala 19

Grilled chicken pieces simmered in a creamy, spiced tomato gravy, creating a rich and flavorful dish

Goat Kadahi 22

Succulent goat meat cooked in a Kadhai with bell peppers, onions, tomatoes, and a blend of aromatic spices

Mutton Korma 22

Tender mutton cooked in a rich, creamy gravy with yogurt, ground nuts and fragrant spices

Punjabi Goat Curry 21

Tender goat meat slow-cooked in a rich, spiced gravy with onions, tomatoes, and traditional Punjabi herbs and spices

Achari Gosht 22

Tangy, sour, and spicy mutton curry with a pickled essence

Chicken Korma 20

Tender chicken cooked in a rich, creamy sauce made with yogurt, nuts, and aromatic spices, offering a fragrant flavor

Chicken Kali Mirch 20

Chicken pieces cooked in a rich, creamy gravy with a blend of spices and a hint of black pepper

Kadai Chicken 20

Chicken cooked in a wok (Kadhai) with bell peppers, onions, and a blend of rich spices

Rara Chicken 22

Tender chicken cooked in a rich, flavorful gravy with ground meat and aromatic spices, creating a hearty, mildly spiced dish

Bread

Butter Naan	4	Chilli Naan	4
Soft, fluffy naan brushed with rich, melted butter for a deliciously smooth flavour		Soft, pillowy naan baked in a tandoor, garnished with fresh herbs, topped with green chilli	
Garlic Naan	5	Chilli Garlic Naan	5
Soft, buttery naan topped with fragrant garlic and fresh herbs, baked to perfection		Soft, buttery naan topped with fragrant garlic and fresh herbs, topped with green chilli	
Laccha Prantha	6	Tandoori Roti	3
Flaky, crispy and buttery layers of whole wheat flatbread, skillfully rolled and cooked to perfection		Whole wheat flatbread, baked in a tandoor for a crispy, smoky flavour	

Sides & Salads

Various sides and salads to pair with food

Garden Salad	12	Pineapple Raita	8
A fresh mix of spring mix, cucumber, carrot, red radish, onions, beetroot, cherry tomatoes, lemon, and green chilies.		A refreshing yogurt-based side dish with sweet pineapple chunks, topped with pomegranate arils, offering a cool and tangy contrast to spicy dishes	
Veg Raita	8	Sirka Pyaaz	5
A creamy yogurt-based side dish with chopped cucumbers, tomatoes, onions and seasoned with mild spices and coriander		Tangy, thinly sliced onions pickled in vinegar offering a flavourful accompaniment to your meal	
Laccha Pyaaz	5	Mango Chutney	3
Thinly sliced onions layered with spices and lemon, offering a tangy, crunchy side dish that perfectly compliments your meal		Shredded mango chutney offering a tangy taste as an accompaniment	
Pickle	2		
A tangy and spicy blend of seasonal fruits and vegetables, infused with traditional Indian spices for a bold, flavourful kick			

Rice

Biryani Veg/Chicken/Goat	20	Steamed Rice	7
Fragrant basmati rice slow-cooked with aromatic spices and your choice of vegetables, tender chicken, or succulent goat.		Long, strong aroma and unique flavour Basmati rice cooked using the combination of boiling and steaming	

Sweets & Desserts

Gulab Jamun

Soft fried milk dumplings soaked in fragrant rose syrup, topped with dry fruits.

You can get a scoop of ice cream with it for additional charges

6

Kesar Rasmalai

Classic Indian Sweet, made from soft and spongy cottage cheese dumplings, soaked in a creamy, and aromatic milk syrup flavored with saffron

8

Kulfi Fusion

Malai Kulfi with a scoop of Mango Ice-cream topped with juicy mangoes and nuts

8

Rasmalai Tres Leches

Desert mashup of Kesar Rasmalai flavour and Tres Leches cake

12

Shakes

Mango Shake

A creamy, refreshing, perfect cold treat made with sweet, ripened mangoes, topped with whipped cream

9

Oreo Eruption

A creamy nostalgic desert drink made with vanilla ice cream, milk and Oreo cookies

12

Very Strawberry

This strawberry shake is thick and creamy, made with delicious strawberries and everything that you hope a milkshake would be

12

Red Velvet Love

Rich vanilla ice-cream paired with red velvet cake, topped with a velvet cake slice

12

Ferrero Magic

Thick, creamy, chunky and nutty with an overload of Ferrero Rocher topped with whipped cream & Ferrero Rocher

15

Drinks

Cold Coffee

A chilled, creamy coffee blend with ice cream, served as a refreshing, smooth and energizing treat

8

Kadak Chai

Strong, robust tea brewed with spices creating an aromatic beverage delivering a bold and refreshing pick-me up

4

Soft Drinks

Non-alcoholic, carbonated, served chilled

2

Bottled Water

3

THANK YOU
FOR DINING WITH US.

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