

 Mild  Medium  Hot  Vegetarian

maya
authentic inspired indian
khāna | bāra | sigāra

Chef's Inspiration Menu INSPIRED INDIAN

  **LACHHA PAPRI CHAAT 300**

Potato spirals topped with crisp papri, masala yoghurt infused with mint and tamarind chutney

  **BHARWAN PANEER KEBAB 380**

Cottage cheese "Cannelloni Style" with spring vegetables, apple berry chutney

  **TANDOORI MALAI BROCCOLI 330**

Broccoli florets in cardamom and mace flavored yogurt, flamed in the tandoor

 **GUNPOWDER CRUSTED SCALLOPS 750**

Scallops dusted with Southern Indian gun-powder-chilies, roasted rice and lentils, spices – with tomato and berry chutney

 **SARSON SALMON TIKKA 500**

Bishop seed, kasundi & yellow chili spiked Norwegian salmon served with spicy prawn pickle

 **KEKDA KAALI MIRCH 550**

Soft-shell crab dusted with black pepper, cooked in an onion and tomato reduction

 **LOBSTER BUTTER MASALA 1,500**

Canadian Lobster morsels simmered in a savoury tomato, onion and masala gravy

 **PAN SEARED – FOIEGRAS 800**

Star Anise smoked foiegras with mango leather chutney, warqi parantha

 **CHICKEN TIKKA SALAD 280**

Chicken Tikka infused in whiskey with rocket dressed in a balsamic honey reduction

 **DUCK TIKKA KUTI MIRCH 440**

Duck breast marinated in chili flakes, garlic and sundried spices, cooked in tandoor

 **BARRA CHAAMP 750**

Australian lamb chops char-grilled in Peshawari spice, cinnamon powder and malt vinegar

All prices are in Thai Baht and subject to 10% service charge and 7% tax.

The Beginning PEHEL

From the Tandoor MITTI KI BHATTI SE

DUET OF PESHAWARI AND ZAFRANI PANEER TIKKA 380
Yogurt and Peshawari spices filled Malai Paneer, matched with saffron infused Paneer

BHARWAN TANDOORI ALOO 340
Potato shells stuffed with lightly spiced cottage cheese and nuts, skewered and crisped in tandoor

TANDOORI SAUNDE ALOO 320
Slow roasted baby potato with erotic spices, black salt, and mustard

KUMBH KE TINKE 400
Chargrilled stuffed button mushroom with cheese, royal cumin and tandoori spices

VEGETARIAN KEBAB PLATTER 700
Delicious combination of Peshawari Paneer, Aloo Moti Tikki, Hara Kebab & Tandoori Broccoli

LAHSOONI JHINGA 900
Four tiger prawns marinated in garlic, roasted Indian spices and yogurt

MAHI PUDINA TIKKA 450
Succulent chunks of white fish marinated with mint & coriander paste, chargrilled in tandoor

MURGH CHANDI KEBAB 400
Chicken marinated with yogurt, cardamom and mace, finished with edible silver leaf

MURGH GILAFI SEEKH KEBAB 400
Delicate minced chicken blended with aromatic spices, skewered & coated with bell peppers & fresh coriander

PESHAWARI MURGH TIKKA 400
Boneless chicken marinated in Kashmiri chilies, mustard oil and fenugreek

TANDOORI CHOOZA 420
Tender half spring chicken marinated in malt vinegar, ginger garlic, Kashmiri chili & yogurt, grilled in tandoor

SEEKH KEBAB LAZEEZ 420
Lamb mince cooked with soft cheese and aromatic spices

RAAN E MAYA (Half leg 850 Full leg 1,400)
Baby lamb leg pot-roasted in a heady stock, slow cooked in the Tandoor

NON-VEGETARIAN KEBAB PLATTER 1,100
Mixture of Salmon Tikka, Lahsooni Jhinga, Peshawari Murgh Tikka & Seekh Kebab

From the Griddle TAWA KE TAAP SE

ALOO MOTI TIKKI 320
Spiced potato and sago pearl patties with a mustard seed radish salad and tamarind chutney

HARA KEBAB 300
Crispy spinach kebab stuffed with cashew nut and raisins

DAHI AUR PANEER KE KEBAB 330
Kebab of hung yogurt and cottage cheese infused with cardamom and coriander

MURGH SHIKAMPUR 400
Spiced chicken kebab with belly, full of yogurt, mint & coriander

Coolers LASSIE

MANGO LASSI 200
Soothing drink of blended sweetened yoghurt & mango, garnished with pistachio flakes

CHAAS 150
Chilled buttermilk, spiced with Indian spices, cumin, coriander and green chillies

Soup SHORBHA

TIMATER TULSI KA SHORBA 160
Tomato soup infused with holy basil

ZAFFRANI MURGH BADAM SHORBA 180
Creamy chicken soup with tender chicken dumplings, topped with almond flakes

The Journey SAFAR

From the copper pot
SANJHA CHULLAH

NON-VEGETARIAN CURRIES

 **SEABASS MOILEE 550**

Pan-seared sea bass simmered in ginger-infused coconut milk

 **JHINGA KHADA MASALA 800**

King prawns tossed with shallots, plump tomatoes, spring onion and dried spices

 **DUM KA MURGH 400**

Chicken cooked in almond & poppy seeds gravy flavored with saffron, mint & brown onions

 **CHICKEN CHETTINAD 425**

A south India Delicacy, a pepper chicken curry braised in roasted spices, and fresh coconut

 **MURGH AAP KI PASAND 425**

Your choice of Chicken-Spinach/ Kadhai / Tikka Masala / Makhani Sauce

 **NALI ROGAN JOSH 525**

Kashmiri-style whole lamb shank cooked overnight in fennel and ginger curry

 **HYDERABADI BHUNA GOSHT 450**

From the state of Nizams – pot roasted spring lamb flavored with mint and kasoori methi

 **GOSH TIMATER QUALIYAN 475**

Lamb braised in tomatoes, scallions and garlic

VEGETARIAN CURRIES

 **DAL AWADHI 225**

Yellow lentils tempered with fresh onions and tomatoes

 **DAL MAYA 250**

Black lentils simmered overnight with tomatoes and garlic, finished with churned butter

 **PUNJABI KADHI 240**

Gram flour fritters simmered in a mustard seed and curry leaf yogurt sauce

 **ANJEER KOFTA 350**

Fig and cottage cheese dumplings in a saffron cardamom sauce

 **SUBZ MILONI 340**

Broccoli, mushrooms, baby corn, peppers and carrots in a spinach and fenugreek gravy

 **DAKHANI SAAG 300**

Stir fried spinach with garlic and spring onions

 **BHINDI CASHEWNUT 340**

Crispy okra tossed with cashew and a tart raw mango powder

 **GUCCHI METHI MALAI MATTAR 575**

Morels and garden peas tossed with fenugreek leaves in rich creamy sauce

 **PINDI CHANNA 280**

Tea infused chickpeas tossed with ginger, chilies, coriander and dry pomegranate

 **BAINGAN BHARTA 300**

An exotic preparation of eggplants, tomatoes and onions

 **ALOO AAP KI PASAND 300**

Your choice of potato - cumin tempered, cauliflower & green peas

 **PANEER AAP KI PASAND 350**

Your choice of cottage cheese – Spinach / Salan style / Makhani style / Kadhai style

 **MUSHROOM AAP KI PASAND 350**

Your choice of mushroom – Spinach/ Kadhai / Green peas / Spring onions

Biryani and Pulao NAWABS AUR NIZAMS

SUBZ-DUM BIRYANI 350

MASALA PRAWN BIRYANI 750

CHICKEN AWADHI BIRYANI 475

HYDERABADI LAMB BIRYANI 550

All Biryani's are served with Mirchi Ka Salan and Mint Raita

STEAMED BASMATI RICE 175
(Serves 2)

PULAO AAP KI PASAND 225

Steamed Basmati rice with cumin, vegetables, green peas or saffron

Accompaniments SAATH SAATH

 **RAITA 120**

Plain curd raita, date raita, cucumber, tomato and onion raita

 **TADKA DAHI 200**

Tempered yogurt with red onions, cumin, mustard & curry leaves

 **GREEN SALAD 180**

Freshly Sliced cucumber, carrots, tomato, radish & red onions

BREAD SELECTIONS

NAAN 100

Zatar, cheese chili, mushroom olive, garlic, plain, saffron sesame

KULCHAS 120

Paneer, onion, potato

PARANTHA 100

Mint, laccha, chili flake

MISSI ROTI 100

KEEMA NAAN 150

(Minced Lamb)

TANDOORI ROTI 80

GULAB JAMUN 160

Fried milk dumplings steeped in honey & saffron syrup

QUBANI KA MEETHA 160

Stewed apricots served with clotted cream

SAFFRON & CARDAMOM CRÈME BRULEE 180

A rich custard flavored with saffron & cardamom

KULFI FALOODA 180

Almond and pistachio flavored ice cream served on the bed of sweet vermicelli drizzled with rose syrup

AMRAKHAND: MANGO SHRIKHAND 160

Mango and saffron flavored yogurt mousse infused with cardamom and pistachio

GULAB JAMUN CHEESECAKE 200

A must have mini gulab jamun embedded in a traditional cheesecake

DARK CHOCOLATE AND RASMALAI TERRINE 200

Rich dark chocolate mousse layered with sweetened cottage cheese

**HOMEMADE ICE-CREAMS AND SORBETS 60
PER SCOOP**

Please ask your server for the selection of the day