



STARTERS

Murgh Peshawari Tikka (M, Mus)	Q	3.650
Chicken tikka Peshawari spices		
Murgh Malai Tikka (M, N)	Q	3.500
Chicken breast cubes cream cheese royal cumin		
Gilafi Sheekh Kebab (M)	Q	4.200
Tandoori skewers of spiced lamb mince		
Salmon Kasundi (M, Mus, F)		5.500
Chili kasundi mustard yoghurt marinade		
Murgh Seekh Paa (M)		3.500
Tandoori skewers of chicken mince cheese herbs		
Reshmi kabab (M, N)		3.650
Tender stuffed chicken roulade, saffron-scented		
Galouti Kebab, Warqi Paratha (M, N, G)	Q	6.500
Minced tender lamb cloves saffron kewda essence		
Paneer Peshawari Tikka (M, Mus)	Q	4.800
Peshawari spices cottage cheese		
Tandoori Aloo (V, N, M, Mus, G, SS)	Q	3.200
Charred stuffed potato raisins nut coriander chili		
Sunehri Khasta (V, G, M)	Q	3.200
Mushroom spring rolls cheese-scented herbs		
Aloo Moti Tikki (V, G, N)		2.400
Crusted potato sago cake tamarind chutney		
Duet of Samosa (V, G, N, Mus)		2.000
Potato and green peas stuffed pastry chickpea cassoulet		
Qureshi Kebab Sampler (M, N, Mus, Cr, Mol)		6.900
Reshmi kabab Gilafi seekh kebab Tandoori prawn		

SHARING PLATTERS

Meat and Fish Kebab Platter (M, Mus, F)		12.000
Lamb chop Tandoori salmon Peshawari chicken tikka		
Vegetarian Kebab Platter (G, M, Mus, N)		6.800
Peshawari paneer tikka Tandoori aloo Suneri Khasta		
Chaat Plater (V, L, G, M, N, Mus)		4.000
Lip-smacking sweet Savory snacks platter		

ALLERGENS: (C) - Celery | (G) - Cereals containing gluten | (Cr) - Crustaceans | (E) - Eggs | (F) - Fish | (L) - Lupin | (M) - Milk | (Mol) - Mollusca | (Mus) - Mustard | (N) - Nuts | (P) - Peanuts | (SS) - Sesame Seeds | (S) - Soya | (SD) - Sulphur Dioxide | (V) - Vegetarian | Q - Qureshi Specialties. Our menu doesn't contain any pork. All prices are in OMR and subject to 8% Service Charge, 5% Municipality Fee, 4% Tourism Fee & 5% VAT.



SALADS

Kachumber Feta Cheese Salad (M)	2.400
Mixed Green Salad	2.200
Indian Garden Salad	2.400
Tandoori Prawn Salad (Mus, N, Mol, Cr)	Q 3.500
Mix lettuce cherry tomato orange mustard salad	
Barley & Quinoa, Watermelon, Avocado, Kakdi Salad (V, N)	3.000

SOUPS

Samundari Shorba (F, Mol, Cr)	Q 3.000
Mussels calamari prawns lime leaves orange juice	
Chicken Almond Yakhni (M, N)	Q 3.000
Chicken broth almonds saffron	
Curried Butternut Squash Soup (V, M)	3.000
Curry powder coconut milk vegetable broth	
Makai-Mutter Ka Shorba (V, M)	3.000
Silky corn and green peas soup	

TANDOORI MAIN COURSES

Tandoori Lobster (M, Cr, F)	Q 20.000
Omani lobster cheese chickpeas arborio rice	
Lamb Chop (M, Mus)	Q 13.000
Tandoori lamb chop spiced crushed potatoes	
Tandoori Prawn (M, Cr, F)	10.000
Jumbo prawn chili carom seeds yoghurt marinade	

Choose as per your liking - Masala | Kadhai | Kurchan (N, M)

Cooked to perfection in a gravy of your choice

Chicken	5.200
Prawn	5.600
Paneer	5.500



MAIN COURSES – NON-VEGETARIAN

Champan Meat (Mus, M, N)	6.000
Marinated lamb mustard oil Champan spices	
Salli Boti Lamb (Mus, M)	7.500
Tender lamb cubes crispy potato chips	
Kerala Fish Curry (F, Mol, Mus)	4.600
Kingfish kokum curry leaves	
Murgh Be Misal (M, N)	Q 5.800
Chicken tikka tomatoes cashew nut dried fenugreek	
Chicken Rezala (M, N)	5.700
Yoghurt saffron cardamom	
Raan E Qureshi (C, M, G) for 2 persons	Q 20.000
Braised baby lamb leg	
Lucknovi Nehari (G, L, Mus)	Q 10.000
Slow-cooked lamb shank in a lustrous silky stew	
Dhaab Chingri (Cr)	5.600
Prawns coconut milk infused lemon grass	

MAIN COURSES – VEGETARIAN

Paneer Makhani (M, N, V)	Q 5.600
Paneer tikka silky tomato fondue	
Shahi Paneer Pasanda (M, N, V)	5.600
Cottage cheese cashew nut gravy	
Subz Kehkasha (M, N, V)	2.400
Fresh seasonal vegetables pomegranate	
Dum Aloo Bharwan (V, M, N, Mus, G, SS)	4.200
Potatoes stuffed raisins cashew tomato gravy	
Guncha Wa Qeema (V, Mus)	3.000
Cauliflower capsicum and tomatoes	
Chettinad Potato Roast (Mus, V)	3.000
Parisienne potatoes urad dal Chettinad spices	
Dal Qureshi (V, M)	Q 4.500
Slow stewed black lentil tomatoes butter	
Dal Pukhtaan (V, M)	2.400
Yellow lentils onions tomatoes	

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BIRYANIS

Shahi Chicken Biryani (M)	Q	5.400
Jhinga Dum Biryani (CR, M)	Q	6.500
Hyderabadi Lamb Biryani (M)	Q	6.500
Dum Lucknavi Lamb Biryani (M)	Q	6.000
Vegetable Dum Biryani (V, M)	Q	4.600

SIDES

Steamed Basmati Rice	1.200
Pulao (M)	1.500
Jeera Pulao	1.200
Choice of Raita - Mixed vegetables Pineapple Mint Cucumber	1.000

BREAD

Tandoori Roti Roomali Roti Laccha Paratha Mint Paratha	1.500
Naan - Plain Butter Garlic	1.500
Stuffed Naan - Mushroom Cheese, Chili Almond, Raisin	2.000

DESSERTS

Classic Rasmalai (G, M, N, V)	Q	3.000
Sweet cottage cheese dumpling soaked in saffron milk		
Gulab Jamun (G, M, N, V)	Q	3.000
Deep-fried milk dumplings soaked in sugar syrup		
Shahi Tukra (G, M, N, V)	Q	3.000
Brioche cardamom saffron milk		
Narangi Kulfi (M, N, V)	Q	3.400
Mandarin-flavoured milk kulfi fig and almond halwa		
Overnight Cooked Gulab Kheer (M, N)		3.000
Rice pudding dried rose petals jaggery glaze		
Bitter Chocolate Mousse (E, M)		3.000



NON-ALCOHOLIC DRINKS

Sharabt E Roohani	3.200
Fresh mint & cucumber, Indian rose & saffron syrup, cranberry juice	
Al Jeera Sands	3.200
A juicy blend of orange, pineapple & Indian famous spice mix	
Fresh Ginger Ale	3.200
Fresh ginger, apple juice, sparkling water	
Santara Mojito	3.200
A zesty touch to the Cuban classic, with fresh orange, lime & mint	
Desi Shikanji	3.200
Refreshing Indian lemon drink with a different touch	
Lassi	3.200
Classic Pistachio and Rose Mango Salted Masala	
Iced Tea	3.000
Classic Lemon, Mint, Mix Berry	
Seasonal Fresh Fruit Juices	3.100
Orange, Pineapple, Watermelon	
Pasteurized Juices	2.200
Orange, Pineapple, Cranberry, Guava, Mango, Apple	
Mineral Water 500 ML	1.600
Mineral Water 1 L	2.200
Sparkling Water 0.33 L	1.400
Sparkling Water 0.75 L	2.400
Aerated Soft Beverages	2.200
Energy Drink	2.800

TEA	2.200
Brilliant Breakfast Original Earl Grey Pure Chamomile Flower Green Tea with Jasmine Flower Pure Green Tea	

COFFEE	
Espresso	1.600
Double Espresso	1.800
Americano	1.800
Cappuccino	2.200
Café Latte	2.200
Hot Chocolate	2.200



BEER	
Kingfisher can	4.300
Amstel	4.600
Corona	4.000
Heineken	4.300
Tiger	4.000
Peroni	4.500
 APERITIF	
Campari	3.900
Martini Extra Dry	3.500
 WHISKEY 30 ML	
Chivas Regal 12 yrs	4.400
Chivas Regal 18 yrs	10.900
J W Black Label	4.600
J W Red Label	3.500
J&B Rare	4.000
Jack Daniels	4.400
Black Dog	4.400
 SINGLE MALT 30 ML	
Macallan 12 yrs	8.200
Glenfiddich 12 yrs	5.400
Glenlivet 12 yrs	5.400
 RUM 30 ML	
Bacardi Carta Blanca	4.400
Captain Morgan Dark Rum	4.400
Old Monk Reserve	4.000
 VODKA 30 ML	
Skyy	3.900
Belvedere	6.000
Grey Goose	6.000
Titos	3.900

All drinks have to be consumed in the premises of the restaurant. Alcohol service restricted to 21 years of age.
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GIN 30 ML	
Gordon's	4.200
Bombay Sapphire	4.200
Hendrick's	4.900
TEQUILA	
Patron	5.000
El Charro	3.900
COGNAC	
Hennessy VSOP	6.100
SIGNATURE COCKTAILS	
Chilling Chai	4.800
Gin Vodka Rum Tequila Hazelnut iced tea	
Cucumber Gimlet	4.800
Gin Cucumber Fresh rosemary	
Rising Sunset	4.800
Tequila Indian coriander leaves Tropical fruit juice	
Tarbooz	4.800
Vodka Fresh watermelon chunks Raspberry syrup	
Masala Soda	4.800
A perfect spicy sizzling blend of sweet-n-sour vodka and a dark rum-based lemon drink	