

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

Juicy mangoes, ripe apples, with chickpeas & papri in sweetened yogurt, flavorful condiments & spices

12

Chatpati Masala Fries

Finger-licking fries, fried to perfection and tossed in a blend of spices, served with tomato sauce

7

Pav Bhaji

Delicious street food, a blend of spicy mashed vegetables served with butter-toasted buns

12

Extra Pav

3

Cauliflower bites

Flavor-loaded tasty cauliflower coated in seasoned breading, crispy and spicy, paired with chipotle sauce

12

Golgappe

Puffed wheat balls with savoury stuffing served with flavourful mint tamarind water

12

Paneer Pav Slider

Clay oven roasted paneer, sandwiched in a soft brioche bun

6

Chicken Pav Slider

Clay oven roasted chicken, sandwiched in a soft brioche bun

6

Hakka Chinese Cuisine

Chilli Chicken

Tender chicken in a spicy, tangy sauce with peppers, onions and a bold Chinese seasonings

21

Chilli Fish

Crispy battered fish pieces stir-fried in a spicy, tangy sauce with bell peppers, onions and bold seasonings

20

Chilli Paneer

Crispy paneer cubes stir-fried in a spicy, tangy sauce with bell peppers, onions and a blend of Chinese spices

20

Fried Rice

Stir-fried rice with soy sauce, spices and vegetables like peppers and onions

18

Hakka Noodles (Veg / Chicken)

Stir-fried noodles with vegetables, soy sauce, and a blend of Chinese seasonings

20

Veg Manchurian

Mixed vegetable dumplings tossed in a sweet, sour, and slightly spicy sauce

21

Honey Chilli Potatoes

Crispy cauliflower/finger cut potatoes tossed in sweet and spicy honey chilli sauce, garnished with sesame seeds

16

Chilli Prawn

Indo-Chinese style cooked prawn

18

Momo

Steamed Momo (Veg/Chicken)

18

handcrafted momos, boast a tender, steamed wrapper filled with a delicious savory mixture, served with spicy sauce

Chilli Momo (Veg/Chicken)

18

Fried dumplings filled with savory vegetables or meat, grilled in tandoor, tossed in rich sauces and spices

Tandoori Momo Dilli Wale (Veg/Chicken)

18

Dumplings filled with savory vegetables, grilled in tandoor, tossed in rich sauces and spices

Nepali Jhol Momo (Veg/Chicken)

20

Steamed Momo on the bed o special Nepal style jhol (Sauce)

Veg Appetizers

Aloo Tikki Chat

13

Savoury spiced potato patties served in a symphony of yogurt, onion, sev, pomegranate & spices

Malai Paneer Tikka

18

Soft, creamy paneer marinated in a rich blend of yogurt, spices, and herbs, then grilled in a tandoor

Palak Patta Chat

15

Fried Crispy spinach leaves with house made sauces and special yogurt mix

Veg Penne Pasta

16

Perfectly seasoned veggies and penne pasta cooked in aromatic spices & creamy sauce

Hara Bhara Kebab

18

A delicious blend of spinach, peas, and aromatic spices, fried to perfection

Mushroom Duplex

15

Batter coated deep fried mushroom stuffed with cheese and house made spices

Soya Chaap Malai

18

Soya chaap marinated in a rich, creamy blend of yogurt and spices, then grilled in the tandoor

Veg Platter

35

A delicious assortment of Hara Bhara Kebab, Mushroom Duplex, Tandoori Paneer Tikka, and Soya Chaap Malai

Tandoori Paneer Tikka

18

Paneer pieces marinated in a vibrant blend of spices and tangy yogurt, then grilled to smoky perfection

Dahi Kabab with Twist

20

Fusion appetizer where traditional, soft dahi kebabs (yogurt patties) are coated in crispy kunafa (kataifi)

Thecha Paneer Tikka

20

A Spicy Tikka created by fusion of Maharashtrian Thecha chutney and Paneer

Madras Paneer 65

20

Succulent paneer cubes marinated in a flavorful blend of Hyderabad spices, tossed in a tangy sauce and garnished with aromatic curry leaves

Non Veg Appetizers

Chicken Tikka Tandoori

20

Made with lean chicken breasts, yogurt, spices and grilled to perfection and bursting with flavours

Murg Seekh Kebab

18

Minced chicken mixed with aromatic spices, shaped onto skewers and grilled to perfection

Fish & Chips

16

Crispy battered fish fillets served with golden fries, tartar sauce, and a wedge of lemon

Pudina Chicken Tikka

20

Tender chicken marinated in a blend of mint, yogurt, and spices, grilled to perfection for a flavourful bite

Dust Fry Chicken

17

Extra crispy fried chicken made with a spice blend with a crunchy coating and juicy, tender chicken inside

Tandoori Drumsticks (*per pcs*)

5

Tandoori chicken drumstick marinated in yogurt, citrus, and spices, and then roasted in the tandoor

Malai Chicken Tikka

20

Juicy chicken marinated in yogurt and a spice blend, grilled in a tandoor for a charred finish

Tandoori Macchi

18

Fresh fish marinated in a blend of yogurt, spices and herbs, grilled in a tandoor for a smoky tender fish

Tandoori Lamb Chop

42

Lamb marinated in a spiced yogurt mixture and cooked in a tandoor oven

Tandoori Non Veg Platter

45

A delicious assortment of Pudina Chicken Tikka, Malai Chicken Tikka, Tandoori Macchi, and Tandoori drumsticks

Chicken 65

20

Deep fried Chicken marinated in special combination of spices

Gilafi Kabab

20

Kebab created with vibrant coating of finely chopped vegetables wrapped around the minced meat mixture

Tandoori Salmon Achari

28

Boneless salmon marinated in a spicy achari masala along with yogurt, grilled in tandoor

Main Course Veg

Dal Makhni

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

19

Mix Veg Sabzi

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

20

Paneer Tikka Masala

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

20

Bhindi Do Pyaza

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

20

Kadahi Paneer

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

19

Malai Kofta

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

22

Mushroom Do Pyaza

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

20

Shahi Paneer

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

19

Butter Chaap

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

20

Yellow Dal Fry

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

19

Paneer Lababdar

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

20

Methi Malai

Creamy North Indian curry that is mildly sweet with hints of bitterness from the fenugreek leaves

20

Palak Paneer

Soft cubes of Indian cottage cheese (paneer) simmered in a creamy, spiced spinach curry

20

Main Course Non Veg

Butter Chicken

21

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

Chicken Tikka Masala

21

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

Mutton Korma

22

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

Chicken Kali Mirch

21

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

Rara Chicken

23

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

Chicken Curry

22

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

Goat Kadahi

22

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

Punjabi Goat Curry

23

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

Chicken Korma

21

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

Kadai Chicken

21

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

Chicken Changeji

22

Roasted boneless Chicken cooked in rich gravy with cream, ginger garlic paste, tomatoes and chef special blended spices

Achari Ghost

22

Tangy, sour and spicy mutton curry with a pickle essence

Bread

Butter Naan

Soft, fluffy naan brushed with rich, melted butter for a deliciously smooth flavour

5

Chilli Naan

Soft, pillowy naan baked in a tandoor, garnished with fresh herbs, topped with green chilly

6

Garlic Naan

Soft, buttery naan topped with fragrant garlic and fresh herbs, baked to perfection.

6

Chilly Garlic Naan

Soft, buttery naan topped with fragrant garlic and fresh herbs, topped with green

7

Laccha Prantha

Flaky, crispy and buttery layers of whole wheat flatbread, skillfully rolled and cooked to perfection

7

Tandoori Roti

Whole wheat flatbread, baked in a tandoor for a crispy, smoky flavour

4

Sides & Salads

Various sides and salads to pair with food

Garden Salad

A fresh mix of spring mix, cucumber, carrot, red radish, onions, beetroot, cherry tomatoes, lemon, and green chilies

12

Pineapple Raita

A refreshing yogurt-based side dish with sweet pineapple chunks, topped with pomegranate arils, offering a cool and tangy contrast to spicy dishes

8

Veg Raita

A creamy yoghurt-based side dish with chopped cucumbers, tomatoes, onions and seasoned with mild spices and coriander

8

Sirka Pyaaz

Tangy, thinly sliced onions pickled in vinegar offering a flavourful accompaniment to your meal.

5

Laccha Pyaaz

Thinly sliced onions layered with spices and lemon, offering a tangy, crunchy side dish that perfectly compliments your meal

5

Mango Chutney

Shredded mango chutney offering a tangy taste as an accompaniment

3

Pickle

A tangy and spicy blend of seasonal fruits and vegetables, infused with traditional Indian spices for a bold, flavourful kick

2

Rice

Biryani Veg/Chicken/Goat

Fragrant basmati rice slow-cooked with aromatic spices and your choice of vegetables, tender chicken, or succulent goat

20

Steamed Rice

Long, strong aroma and unique flavour Basmati rice cooked using the combination of boiling and steaming

8

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

Biscoff Tres Leches

Desert mashup of Kesar Rasmalai flavour and Tres Leches cake

12

Kulfi Fusion

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

8

Kunafa Gulab Jamun Nest

A love story of Kunafa, Gulab Jamun and Rabri

14

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

Choco Brownie with Ice cream

Chocolate brownie topped with creamy vanilla icecream

12

Kids Menu

Cheese Naan with gravy

15

Chicken Nuggets

8

French fries

7

Cheese Nuggets

8

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 milkshake would be

12

Red Velvet Love

Rice Vanilla Ice-Cream paired with red velvet cake to make the gourmet red velvet milkshake, topped with velvet cake slice

12

Ferrero Magic

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

15

Gulab Ghazal Shake

A blend of Gulab Jamunss, rose water with vanilla icecream and cardamom powder, making it a perfect sip of celebration.

12

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

A non-alcoholic, carbonated, sweet beverage is served chilled

2

Bottled water

3

Pink Chai Treat

Special pink tea served with garnishing of nuts and rose petals

6

Complement the Season

Winter

(December, January, February)

Kashmiri Rogan Josh

An aromatic, slow-cooked mutton meat dish, signature dish part of Kashmiri cuisine

22

Hot & Sour Soup (Veg/Chicken)

Indo Chinese soup, characterized by its distinctive balance of spicy and tangy flavors

12

Gajar Halwa

Rich, creamy, and decadent North Indian dessert made from grated carrots slow-cooked in milk, ghee, and sugar

10

Spring

(March, April, May)

Dhaba style Daal Fry

Dhaba style Maah Daal with fresh tadka of Onions, Garlic, ginger, topped with desi ghee

20

Aam Panna

Classic Indian drink made from unripe mangos

14

Dhokla Avocado Fusion

Gujarati Dhokla complemented by fresh Avocado paste to create a unique fusion

15

Complement the Season

Summer

(June, July, August)

Mango/Sweet Lassi

Creamy, frothy, and refreshing yogurt-based drink

10

Dahi Bhalla

Soft, deep-fried lentil fritters (bhallas) soaked in creamy, spiced yogurt (dahi), topped with homemade sauces

13

Kulfi Falooda

Khoya kulfi mixed with vermicelli, rose syrup and nuts to create this classic dessert

15

Fall

(September, October, November)

Maal Pua with Rabri

Simple batter shallow-fried to a golden brown and dipped in sugar syrup, served with rabri

16

Shakarkandi Chat

Roasted sweet potatoes topped with chutneys, pomegranate seeds, spices

14

Rajasthani Kadi Kachori

Aromatic Rajasthani kachori served with Tangy chef created kadi

20

THANK YOU
FOR DINING WITH US.

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