

MAIN COURSES

Vegetarian

Kadahi Paneer Dhs. 48

home made cottage cheese simmered in a gravy of onion, tomato & green capsicum. garnished with fresh coriander.

Aloo Gobi Masala Dhs. 46

potatoes & florets of cauliflower in an onion & tomato gravy, tempered with cumin & garam masala.

Paneer Makhni Dhs. 46

pieces of home made cottage cheese cooked in a smooth, rich gravy of tomato, cream & butter.

Subz Korma Dhs. 46

assorted fresh vegetables cooked in a mild traditional gravy of tomato, onion, chilli & indian spices.

Sarson ka Saag Dhs. 46

a very traditional dish from punjab in the northern region of india. a smooth blend of mustard leaves & spices. an immensely popular staple of punjab! best eaten with makai roti.

* **Malai Kofta Dhs.** 46

deep fried vegetable balls simmered in a cashew nut & yoghurt gravy.

Dal Tadka Dhs. 42

your choice of chana/moong or masoor yellow lentils tempered with onions & green chillies. another daily staple for most indians.

The Rupee Room Special Kali Dal Dhs. 44

a harmonious combination of black lentils, tomatoes, ginger & garlic, simmered overnight on a slow charcoal fire, finished with cream. served with a dollop of unsalted butter.

Punjabi Chole Dhs. 42

traditional punjabi dish made with chickpeas, tomatoes, onions & finished with mango powder.

Khatti Bhindi Dhs. 42

okra, filled with a special blend of indian spices & mango powder.

Aloo Anardana Dhs. 44

potatoes tossed with pomegranate seeds & homeground spices.

Khumb Afghani Dhs. 46

whole mushrooms marinated in yoghurt, ground red peppers & aromatic seasoning.

Subz Masala Dhs. 46

indian vegetable, okra, aubergine, tinda & chick peas.

Baingan Ka Bhartha Dhs. 44

smoked aubergine cooked in the kadhai with tomatoes, onions & indian spices.

* *may contain nuts*

* A discretionary service charge of 10% will be added to your bill