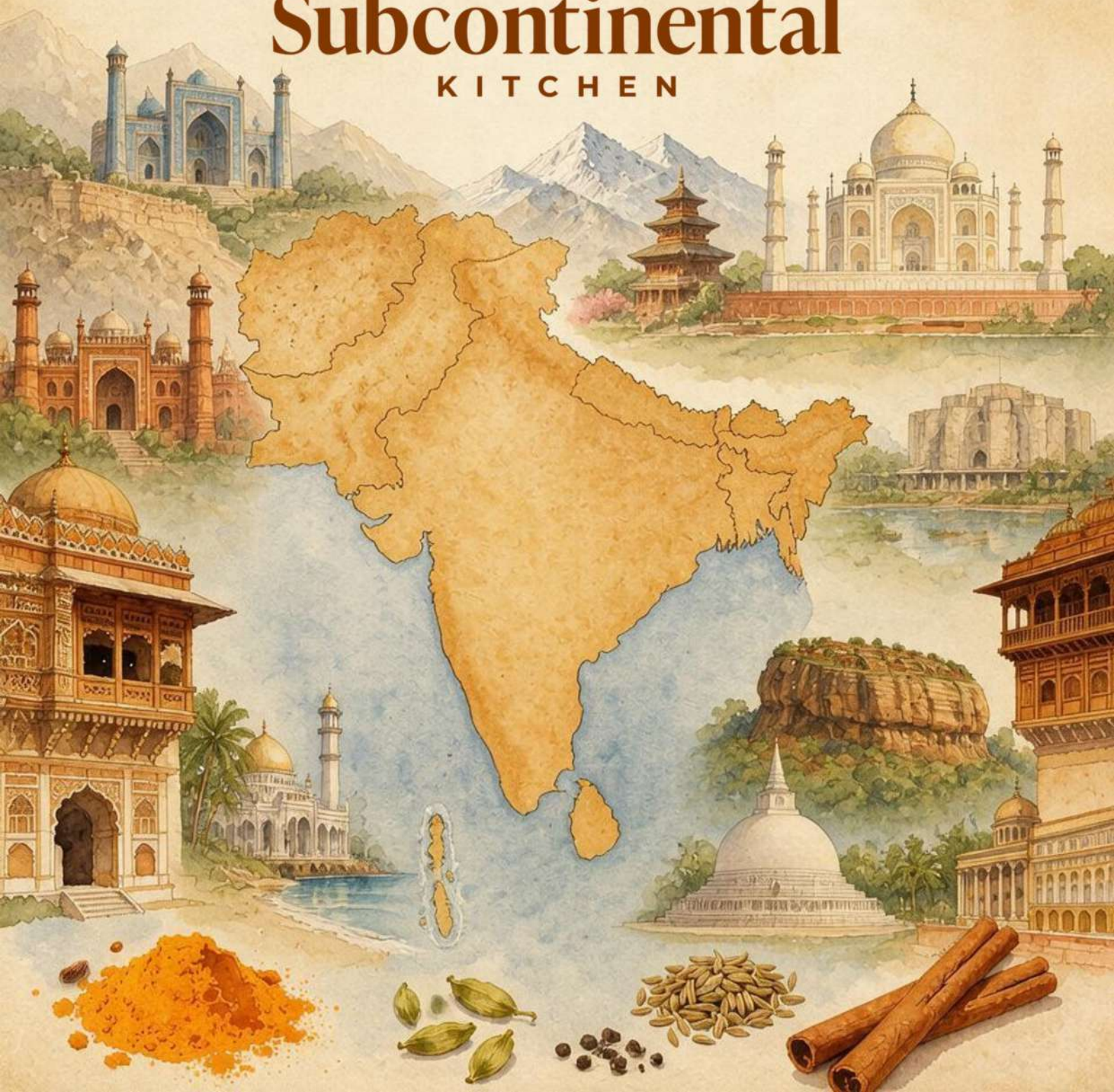


# A CULINARY JOURNEY ACROSS SEVEN NATIONS

AUTHENTIC FLAVORS • FRESH INGREDIENTS • TRADITIONAL RECIPES



## Subcontinental KITCHEN



# **SUBCONTINENTAL KITCHEN**

## **A Culinary Legacy Without Borders**

Welcome to Subcontinental Kitchen, where the timeless cuisines of the Asian subcontinent are presented with reverence, refinement, and authenticity.

Our menu is a celebration of shared heritage—crafted from recipes that traveled freely across regions long before borders were drawn. From aromatic biryanis and delicately layered pulaos to celebrated vegetarian traditions and coastal specialties, each dish reflects centuries of culture, craftsmanship, and culinary wisdom.

Prepared by chefs from Bangladesh, India, Nepal, Pakistan, Sri Lanka, Maldives, and Afghanistan, every plate honors its origin while embracing a philosophy we call “Borderless Cuisine.” Here, flavor transcends geography, and tradition is elevated through thoughtful presentation and premium ingredients.

We invite you to dine slowly, savor deeply, and experience a legacy that lives on—one dish at a time.

**Founder**  
**Subcontinental Kitchen**



# STARTERS & APPETIZERS

## BEHARI BOTI

Tender beef cubes marinated with traditional spices and grilled over charcoal for a smoky, juicy finish.

90

## CHICKEN 65

Crispy fried chicken tossed with aromatic South Indian spices, delivering bold flavor in every bite.

90

## CHICKEN SEEKH KEBAB

Minced chicken blended with herbs and spices, skewered and flame-grilled until tender and aromatic.

110

## HARYALI TIKKA (GREEN TIKKA)

Succulent chicken marinated in fresh mint, coriander, herbs, and green chilies before being grilled to perfection.

90

## CHICKEN TIKKA

Boneless chicken marinated in yogurt and traditional spices, roasted in the tandoor for a smoky finish.

90

## CHICKEN MALAI BOTI

Creamy chicken kebabs marinated with cheese, fresh cream, and mild spices for a rich and delicate flavor.

90

## RESHMI KEBAB

Silky chicken kebabs infused with cream, nuts, and aromatic spices, grilled until perfectly tender.

90

## SHAMI KEBAB

Traditional meat patties blended with lentils and spices, pan-fried until golden brown.

100

## MIX GRILL PLATTER

A generous assortment of Chicken Tikka, Behari Boti, Malai Boti, Haryali Tikka and Seekh Kebab, served with mint yogurt chutney.

| S   | L   |
|-----|-----|
| 140 | 250 |



# SOUPS & SALADS

Our freshly prepared soups and crisp garden salads are made daily using premium ingredients, offering the perfect light start to your dining experience.

## SOUPS

### MULLIGATAWNY LENTIL SOUP 55

A traditional South Asian lentil soup spiced with herbs, vegetables, and aromatic seasonings

### CHICKEN & CORN SOUP 60

A comforting soup made with tender chicken, sweet corn, and a light, flavorful broth.

### LIGHT VEGETABLE SOUP 50

A wholesome blend of fresh seasonal vegetables simmered in a clear, aromatic broth.

### LAMB SHORBA 120

A rich and hearty lamb soup slow-cooked with traditional spices, herbs, and fresh vegetables.

## SALADS

### KACHUMBER SALAD 55

A refreshing mix of chopped cucumber, tomato, onion, fresh herbs, and a zesty lemon dressing.

### MIXED VEGETABLE SALAD 55

A colorful selection of fresh garden vegetables served with a light house dressing.

### COLESLAW SALAD 55

Freshly shredded cabbage and carrots tossed in a creamy, tangy dressing for a crisp and refreshing side.

### CREAM SALAD 99

Fresh vegetables tossed in a smooth, creamy dressing for a rich and refreshing taste.

### RUSSIAN SALAD 99

A classic combination of boiled potatoes, carrots, peas, and other vegetables mixed with a rich, creamy mayonnaise dressing.

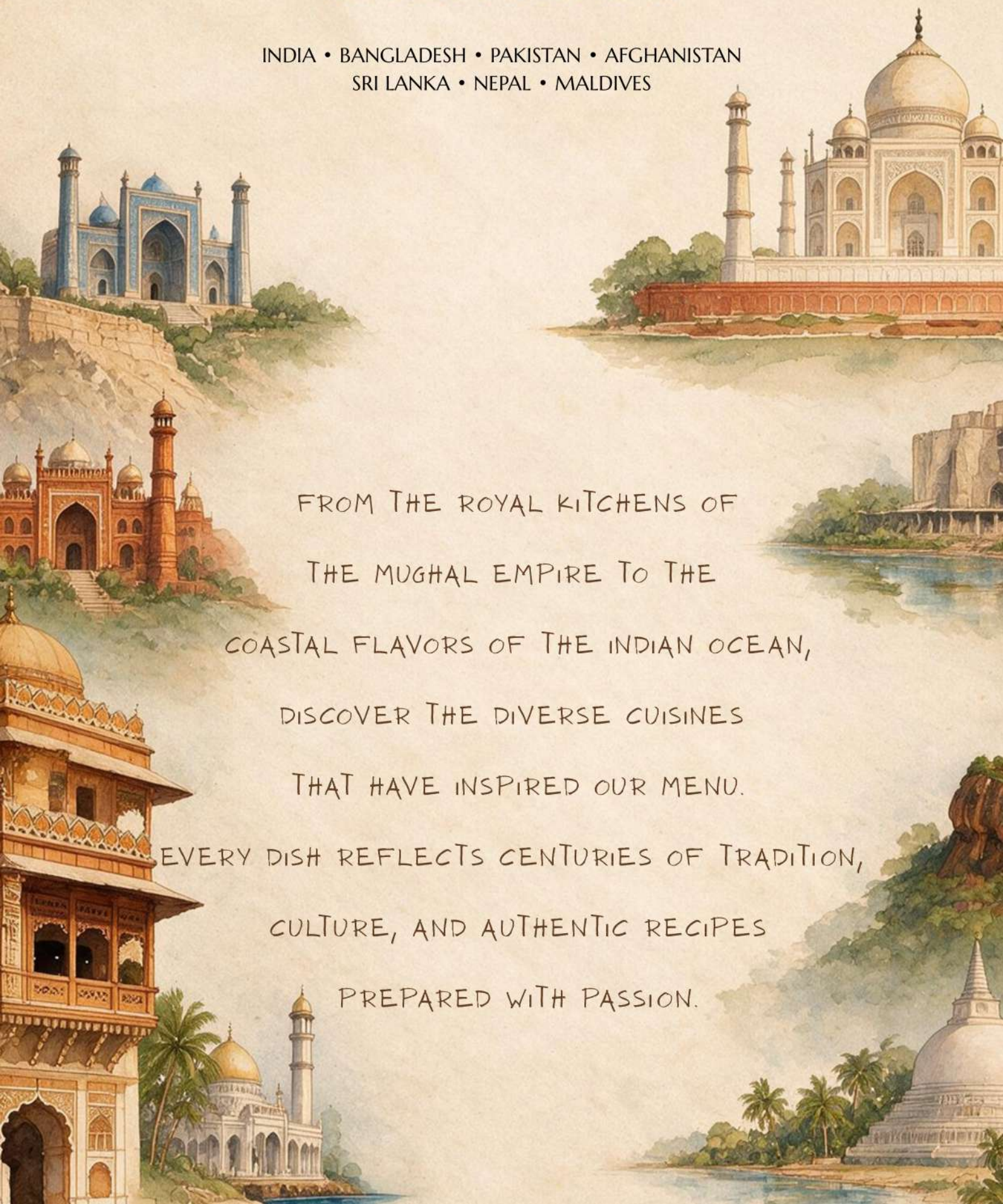


# A CULINARY JOURNEY ACROSS SEVEN NATIONS

INDIA • BANGLADESH • PAKISTAN • AFGHANISTAN  
SRI LANKA • NEPAL • MALDIVES

FROM THE ROYAL KITCHENS OF  
THE MUGHAL EMPIRE TO THE  
COASTAL FLAVORS OF THE INDIAN OCEAN,  
DISCOVER THE DIVERSE CUISINES  
THAT HAVE INSPIRED OUR MENU.

EVERY DISH REFLECTS CENTURIES OF TRADITION,  
CULTURE, AND AUTHENTIC RECIPES  
PREPARED WITH PASSION.



# SIGNATURE RICE SPECIALTIES



|                                                                                                               | R  | L   |
|---------------------------------------------------------------------------------------------------------------|----|-----|
| <b>HYDERABADI BIRYANI</b>  | 85 | 160 |
| Authentic Hyderabadi delicacy dum-cooked biryani with marinated chicken, saffron, and premium basmati rice.   |    |     |



|                                                                                                                     |    |     |
|---------------------------------------------------------------------------------------------------------------------|----|-----|
| <b>KARACHI BIRYANI</b>           | 85 | 160 |
| Traditional Pakistani chicken biryani layered with fragrant basmati rice and aromatic spices and marinated chicken. |    |     |

|                                                                                                           |    |     |
|-----------------------------------------------------------------------------------------------------------|----|-----|
| <b>KACCHI BIRYANI</b>  | 90 | 170 |
| Bangladesh's famous slow-cooked mutton biryani layered with fragrant basmati rice and aromatic spices.    |    |     |

|                                                                                                                       |    |     |
|-----------------------------------------------------------------------------------------------------------------------|----|-----|
| <b>KABULI PULAO</b>                | 85 | 160 |
| Afghanistan's national dish featuring aromatic rice, lamb, carrots, and raisins. Perfectly balanced sweet and savory. |    |     |

|                                                                                                              |    |     |
|--------------------------------------------------------------------------------------------------------------|----|-----|
| <b>MURG PULAO</b>         | 85 | 160 |
| Aromatic rice cooked with tender chicken and mild spices. A festive dish offering rich flavor and fragrance. |    |     |

|                                                                                                       |    |     |
|-------------------------------------------------------------------------------------------------------|----|-----|
| <b>TEHARI</b>     | 85 | 160 |
| Fragrant rice cooked with tender beef and aromatic spices in traditional Dhaka style, rich in flavor. |    |     |

|                                                                                                                               |    |     |
|-------------------------------------------------------------------------------------------------------------------------------|----|-----|
| <b>BHUNA KHICHURI</b>                    | 85 | 160 |
| A rich, aromatic Bengali rice and lentil dish slow-cooked with traditional spices, perfect with beef, chicken, or vegetables. |    |     |

|                                                                                                                 |    |  |
|-----------------------------------------------------------------------------------------------------------------|----|--|
| <b>CHICKEN FRIED RICE</b>  | 75 |  |
| Wok-tossed fragrant rice with tender chicken, fresh vegetables, egg, and savory seasonings.                     |    |  |

|                                                                                                              |     |  |
|--------------------------------------------------------------------------------------------------------------|-----|--|
| <b>BEEF FRIED RICE</b>  | 105 |  |
| Flavorful stir-fried rice with tender beef strips, vegetables, egg, and aromatic spices.                     |     |  |

|                                                                                                                   |    |  |
|-------------------------------------------------------------------------------------------------------------------|----|--|
| <b>VALHO MAS FRIED RICE</b>  | 75 |  |
| Fragrant fried rice prepared with traditional Maldivian smoked tuna, vegetables, and authentic island flavors.    |    |  |

|                                                                                                             |    |  |
|-------------------------------------------------------------------------------------------------------------|----|--|
| <b>EGG FRIED RICE</b>  | 75 |  |
| Light and fluffy stir-fried rice with scrambled eggs, fresh vegetables, and classic Asian seasonings.       |    |  |

|                                                                                                                   |    |  |
|-------------------------------------------------------------------------------------------------------------------|----|--|
| <b>DAL BHAT</b>              | 95 |  |
| Steamed rice served with lentil soup, vegetables, and pickles. The everyday staple meal enjoyed throughout Nepal. |    |  |



# SIGNATURE CURRIES & MAIN DISHES

## CHICKEN CURRIES

### BUTTER CHICKEN

120

Tender chicken pieces cooked in a creamy tomato and butter sauce. Rich, mildly spiced, and one of India's most loved curries.

### CHICKEN TIKKA MASALA

120

Grilled chicken tikka simmered in a flavorful tomato-based gravy. A perfect combination of smoky and creamy flavors.

### CHICKEN KARAHI

120

Chicken cooked in a wok-style pan with tomatoes, ginger, and spices. A classic Pakistani favorite served fresh and sizzling

### CHICKEN ACHARI HANDI

120

Chicken cooked in a creamy gravy infused with traditional pickle spices. Tangy, aromatic, and uniquely flavorful.

### CHICKEN WHITE HANDI

130

Chicken cooked in a creamy white gravy with mild spices. Rich, smooth, and delicately flavored.

### AFGHAN CHICKEN CURRY

130

Chicken cooked in a mild, aromatic curry with traditional Afghan spices. Rich, comforting, and delicately seasoned.

### PEPPER CHICKEN MASALA

120

Chicken cooked with freshly cracked black pepper and aromatic spices.

### TANDOORI CHICKEN

HALF FULL

85 160

Chicken marinated in yogurt and spices, then roasted in a tandoor oven. Smoky, juicy, and packed with bold flavors.



## MUTTON & LAMB

### MUTTON ROGAN JOSH

180

Tender mutton cooked in a rich Kashmiri-style curry. Known for its vibrant color and aromatic spice blend.

### MUTTON KARAHI

180

Tender mutton cooked in a rich tomato-based karahi gravy. Bold flavors enhanced with fresh herbs and spices.

### MUTTON ACHARI HANDI

180

Tender mutton cooked in a creamy gravy infused with traditional pickle spices. Tangy, aromatic, and uniquely flavorful.

### LAMB SHANK STEW

180

Slow-braised lamb shank cooked with herbs and vegetables. Tender, hearty, and full of robust flavors.

## BEEF CURRIES

### BEEF REZALA

150

Tender beef cooked in a mild yogurt-based gravy with fragrant spices. A royal Bengali delicacy known for its creamy texture and delicate flavor.

### BEEF BHUNA

150

Slow-cooked beef sautéed in a thick, spicy onion and tomato masala. Packed with deep flavors and a rich, hearty taste.

### BEEF KALA BHUNA

150

A signature Chittagong-style beef curry cooked until dark and flavorful. Bold spices and slow cooking create its distinctive smoky character.

### LAL BHUNA

150

Traditional Bengali beef curry prepared with red chili and aromatic spices. Rich, spicy, and full of authentic Bangladeshi flavors.

## VEGETARIAN

### DAL MAKHANI

Slow-cooked black lentils enriched with butter and cream. A classic North Indian comfort dish with rich flavors.

90

### SHAHI DAAL MASH

Creamy white lentils slow-cooked with butter and aromatic spices. A rich and satisfying Pakistani classic.

90

### DAL TADKA

Yellow lentils tempered with garlic, cumin, and aromatic spices for a rich, comforting subcontinent classic.

80

### MIX VEGETABLE CURRY

Fresh seasonal vegetables cooked in a rich, aromatic curry with traditional herbs and spices.

80

### DAL CURRY

Yellow lentils simmered with fresh herbs, garlic, and authentic Bangladeshi spices for a homestyle flavor.

65



## SEAFOOD

### FISH DO PIAZA

Traditional fish curry cooked with caramelised onions and aromatic spices.

150

### SHORSHE ILISH

Bangladesh's famous Hilsa fish prepared in mustard gravy.

150

### FISH MASALA

Fresh fish simmered in a rich South Asian spiced curry.

150

### FRIED ILISH FISH

Lightly seasoned Hilsa fish pan-fried until golden.

150

### LAHORI FISH FRY

Crispy deep-fried fish marinated with traditional Lahori spices.

150

# TRADITIONAL SPECIALTIES

## PLAIN DOSA

A thin, crispy South Indian rice and lentil crepe cooked to golden perfection. Served with traditional sambar and coconut chutneys.

60

## MASALA DOSA

A crispy rice crepe generously filled with mildly spiced potato masala. Served with flavorful sambar and authentic South Indian chutneys.

70

## EGG DOSA

A golden crispy dosa topped with freshly cooked egg and aromatic spices. Served with traditional sambar and coconut chutneys for a filling meal.

70

## GHEE ROAST DOSA

An extra-crispy dosa roasted in pure ghee for a rich, buttery flavor. Served with sambar and a selection of traditional South Indian chutneys.

85

## IDLI SAMBAR

Soft, fluffy steamed rice cakes prepared from fermented rice and lentil batter. Served with hearty lentil sambar and fresh coconut chutney.

65

## PLAIN HOPPERS

Light, bowl-shaped rice pancakes with soft centers and crispy edges. Best with curries, sambols, or chutneys.

55

## EGG HOPPERS

Traditional Sri Lankan hoppers topped with a perfectly cooked egg. Crispy edges, soft center. served with flavorful sides

55

## KOTTU ROSHI

A South Asian street food favorite featuring chopped roshi stir-fried with eggs, vegetables, spices, and your choice of meat.

85



# CHOICE OF BREADS

## BUTTER NAAN

25

Soft tandoor-baked naan brushed generously with melted butter.

## PLAIN NAAN

20

Traditional soft and fluffy naan freshly baked in the tandoor.

## GARLIC NAAN

25

Fresh tandoor naan topped with garlic, butter, and fragrant herbs.

## KANDHARI NAAN

40

Soft naan stuffed with dried fruits and nuts, finished with a touch of butter.



## PLAIN ROTI / CHAPATI

15

Traditional whole wheat flatbread cooked fresh on the griddle.

## PLAIN PARATHA

15

Golden, flaky layered flatbread cooked until crisp and buttery.

## LACCHA PARATHA

20

Multi-layered flaky paratha, expertly folded and pan-cooked to perfection.

## ALOO PARATHA

35

Whole wheat flatbread stuffed with spiced mashed potatoes and cooked until golden.

# STREET FOOD & REGIONAL FAVORITES

## CHICKEN FRIED NOODLES

60

Wok-fried noodles with tender chicken, fresh vegetables, and savory Asian seasonings.

## BAMI GORENG

60

Stir-fried noodles prepared with vegetables and authentic Asian seasonings.

## BEEF FRIED NOODLES

70

Stir-fried noodles with tender beef, crisp vegetables, and aromatic sauces.

## VALHO MAS FRIED NOODLES

70

Wok-fried noodles with traditional Maldivian smoked tuna and fresh vegetables.



## KULHI MAS

60

Traditional Maldivian smoked tuna delicacy cooked with aromatic spices.

## MAS RIHA

60

Authentic Maldivian fish curry prepared with coconut and traditional island spices.

## MAS HUNI

60

Fresh tuna mixed with grated coconut, onion, and chili, served with roshi.

## MOMOS

60

Traditional Nepali dumplings served with spicy dipping sauce.

# KIDS MENU

## CHICKEN NUGGETS & FRIES

Crispy golden chicken nuggets served with French fries and tomato ketchup.

85

## MINI CHICKEN BURGER

A soft mini burger with a crispy chicken patty, cheese, and fries.

75

## CHICKEN FRIED RICE

Lightly seasoned fried rice with tender chicken, vegetables, and egg.

70

## CREAMY CHICKEN PASTA

Penne pasta tossed in a creamy white sauce with tender chicken and parmesan.

75

## SAUSAGE ROLL

A crispy golden roll filled with melted cheese, served with French fries and tomato ketchup.

70

## FISH FINGERS & FRIES

Crispy fish fingers served with golden French fries and a dipping sauce.

75

## CHICKEN FINGERS & FRIES

Crispy chicken fingers served with golden French fries and a dipping sauce.

75



# DRINKS

## TEAS

|                        |    |
|------------------------|----|
| BLACK TEA              | 10 |
| MASALA CHAI            | 20 |
| KARAK CHAI (MILK TEA)  | 30 |
| MALAI CHAI             | 35 |
| GREEN TEA              | 25 |
| KASHMIRI TEA           | 35 |
| GINGER TEA             | 25 |
| LEMON TEA              | 25 |
| PESHAWARI KEHWA        | 40 |
| CARDAMOM TEA           | 20 |
| CHAMOMILE / HERBAL TEA | 10 |

## COFFEES

|                 |    |
|-----------------|----|
| NESCAFE BLACK   | 15 |
| NESCAFE MILK    | 25 |
| SINGLE ESPRESSO | 27 |
| DOUBLE ESPRESSO | 42 |
| LAVAZZA BLACK   | 25 |
| LAVAZZA MILK    | 30 |
| FLAT WHITE      | 35 |
| AMERICANO       | 35 |
| CAPPUCCINO      | 40 |
| LATTE           | 40 |
| MACCHIATO       | 40 |
| MOCHA           | 45 |
| SPANISH LATTE   | 45 |



## MORE HOT OPTIONS

|               |    |                      |    |
|---------------|----|----------------------|----|
| HOT CHOCOLATE | 40 | MASALA HOT CHOCOLATE | 45 |
| AFGHANI KEHWA | 40 | HOT MILO             | 40 |

## ICED TEA

|                             |    |
|-----------------------------|----|
| ICED LEMON TEA              | 45 |
| ICED KASHMIRI TEA           | 45 |
| MINT ICED TEA               | 45 |
| BUBBLE TEA (TAPIOCA PEARLS) | 60 |
| PEACH ICE TEA               | 50 |
| PASSION ICE TEA             | 50 |
| MIX BERRY ICE TEA           | 55 |



## ICED COFFEE

|                         |    |
|-------------------------|----|
| ICED LATTE              | 65 |
| ICED CAPPUCINO          | 65 |
| ICED MOCHA              | 65 |
| COLD BREW COFFEE        | 65 |
| FRAPPE / BLENDED COFFEE | 65 |
| AFFOGATO                | 65 |
| ICED MACCHIATO          | 50 |
| PINK COLD BREW          | 50 |
| VANILLA COLD BREW       | 50 |
| ICED AMERICANO          | 45 |
| ICED SPANISH LATTE      | 55 |
| VANILLA ICED LATTE      | 70 |
| CARAMEL ICED LATTE      | 70 |
| HAZELNUT ICED LATTE     | 70 |



## LASSI (YOGURT DRINK)

|                  |    |
|------------------|----|
| SWEET LASSI      | 70 |
| SALTED LASSI     | 60 |
| MANGO LASSI      | 85 |
| STRAWBERRY LASSI | 85 |
| ROSE LASSI       | 75 |



## FRESH JUICES

|                       |    |
|-----------------------|----|
| ORANGE JUICE          | 60 |
| PAPAYA JUICE          | 60 |
| WATERMELON JUICE      | 60 |
| PINEAPPLE JUICE       | 60 |
| MANGO JUICE           | 70 |
| APPLE JUICE           | 70 |
| CARROT & ORANGE JUICE | 70 |
| MIXED FRUIT JUICE     | 75 |
| PINEAPPLE & ORANGE    | 65 |
| AVOCADO JUICE         | 65 |
| LIME JUICE            | 45 |



## MILKSHAKES

|                  |    |
|------------------|----|
| MANGO SHAKE      | 75 |
| STRAWBERRY SHAKE | 70 |
| CHOCOLATE SHAKE  | 70 |
| BANANA SHAKE     | 70 |
| VANILLA SHAKE    | 70 |
| OREO SHAKE       | 70 |



## SMOOTHIES

|                      |    |
|----------------------|----|
| BANANA SMOOTHIE      | 70 |
| MIXED FRUIT SMOOTHIE | 85 |
| ROSE FALOODA         | 70 |
| ROSE MILK (SHARBAT)  | 50 |
| AVOCADO SMOOTHIE     | 85 |
| ROOH AFZA SHARBAT    | 75 |
| ROSE SHARBAT         | 75 |
| BADAM SHARBAT        | 80 |
| BORHANI              | 70 |



## SIGNATURE MOJITOS

|                        |    |
|------------------------|----|
| CLASSIC MOJITO         | 45 |
| STRAWBERRY MOJITO      | 50 |
| MANGO MOJITO           | 50 |
| BLUEBERRY MOJITO       | 50 |
| MANGO & PASSION MOJITO | 50 |
| RED BULL ROASTER       | 85 |



## SIGNATURE MOCKTAILS

|                      |    |
|----------------------|----|
| WATERMELON BREEZE    | 75 |
| TROPICAL PUNCH       | 50 |
| SHIRLEY TEMPLE       | 45 |
| BLUE LAGOON          | 50 |
| PINA COLADA (VIRGIN) | 55 |
| SUNSET COOLER        | 50 |
| COCO BANANA          | 75 |



# DESSERTS

A delightful selection of traditional South Asian desserts and sweet treats, prepared fresh to perfectly complete your dining experience.

|                     |    |               |    |
|---------------------|----|---------------|----|
| JALEBI (2 PCS)      | 30 | MANGO KULFI   | 45 |
| RASGULLA (2 PCS)    | 35 | SHAHI KHEER   | 65 |
| GULAB JAMUN (2 PCS) | 35 | RABRI FALOODA | 70 |
| MALAI KULFI         | 35 | RASMALAI      | 75 |
| ICE CREAM           | 50 |               |    |



THANK YOU FOR DINING WITH SUBCONTINENTAL KITCHEN

*Experience the authentic flavors of South Asia,  
crafted with passion and served with warmth.*

We look forward to welcoming you again!



+960 7561001