

Kurumba

MALDIVES

Entrées

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| Jhinga Tala Hua - prawns in a light crispy batter (s) | 14 |
| Kachumber salad - romaine lettuce w. tomato, onion & cucumber | 12 |
| Murgh Chaat - chargrilled chicken w. tomato, cucumber & mint in a tamarind sauce | 14 |
| Pakora - fish, potato, cauliflower (s) | 13 |
| Aloo Chaat - potatoes w. tamarind & masala (v) | 13 |
| Lassi - fresh yogurt drink, served sweet or salted (v) | 8 |
| Mango Lassi - mango flavoured yogurt beverage (v) | |

Mains

From the tandoor

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| Raan - succulent lamb loin rubbed in spices, cooked M/R in the tandoor (a) or (without a) | 35 |
| Lobster Changazi - whole lobster tail cooked in mild spices (*) | 72 |
| Machhli Saboot - whole 800g sea bass marinated in spices & yoghurt | 40 |
| Murgh Malai Kebab - boneless chicken marinated w. cashew nuts & cream | 30 |

North Indian Curry

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| Murgh Makhni - chicken tikka w. a rich tomato cream sauce | 30 |
| Bhuna Gosht - boneless lamb w. onion, tomato & spices | 30 |
| Jinga Mirch Masala, Prawns cooked w. spiced onion, tomato & capsicum | 30 |

Vegetarian

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| Sabzi Korma - mixed vegetables w. cashew nuts in a rich cream sauce (n, v) | 20 |
| Paneer Makhni - homemade cheese in a rich tomato cream sauce (v) | 20 |
| Paneer Tikka - homemade cheese w. capsicum, spices & cooked in a clay oven (v) | 20 |
| Bhindi Masaledar - okra sautéed w. onion (v) | 20 |
| Sabzi Jalfrazi - vegetables sautéed w. a capsicum sauce & spices (v) | 20 |
| Dal Makhni - mixed lentils cooked in a spiced tomato sauce (v) | 20 |

Accompaniments

Rice

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| Gosht Biryani - succulent lamb w. spiced rice | 30 |
| Sakahari Biryani - spicy vegetables w. pulao rice | 22 |
| Basmati rice | 8 |

Naan bread

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|-----------------|---|
| Plain | 8 |
| Aloo - Potato | 8 |
| Paneer - Cheese | 8 |
| Lasan - Garlic | 8 |
| Keema - Lamb | 8 |

Lacha Paratha bread

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| Plain | 8 |
| Paneer | 8 |
| Lasan | 8 |
| Keema | 8 |
| Rôti | 8 |

Desserts

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| Gajjar Halwa - carrot cooked in milk w. nut (n) | 12 |
| Kulfi - Indian style ice cream (n) | 12 |
| Gulab Jamun - reduced milk dumplings in rose syrup (n) | 12 |
| Sooji Halwa - semolina pudding cooked w. nuts & sultanas (n) | 12 |
| Tropical sliced fruit platter | 12 |