



Claypot

FRESH DESI FLAVOURS

*Embark on a culinary journey
through rich, diverse & fascinating
cultures of India*



If you have food allergy or a special dietary requirement, please inform the server.
All prices are in AED. Inclusive of 10% Municipality Fee, 10% Service charge and 5% VAT.

Signature Dish | Spicy (S) | Medium Spicy (Ms) | Vegetarian (V) | Nuts (N) | Peanuts (P) | Milk (M) | Gluten & Cereals (G)
Sesame (Se) | Mustard (Mu) | Fish (F) | Crustaceans (Cr)

Allergens Disclaimer

Kindly inform your server if you have allergies to gluten, milk, egg, soy, celery, mustard, sesame, nuts and tree nuts, peanuts, lupine, fish, crustaceans, mollusks and sulphites prior to ordering.

Calorie | Nutrition Information Disclaimer

Nutritional information is available upon request.

Recommended daily calorie intake per person is 2,000 kcals.

We make every effort to ensure that we accurately represent factual data of products. Calorie information provided is based on an average portion of serving size.

Salads

- Classic Green Salad (V)** 12
Sliced cucumber, tomato, onion, carrot, lemon and green chilli
- Aloo Channa Chaat (V)** 14
Boiled potatoes and chickpeas being tossed with spices and tangy chutneys
- Desi Masala Peanut (V)(MS)(N)(P)** 14
Roasted peanuts and chopped veggies tossed in tangy dressing

Soups

- Murgh Yakhni Shorba (N)(M)** 19
Fragrant chicken broth infused with traditional Kashmiri spices
- Mulligatawny Soup (V)(G)** 16
A fragrant fusion of Indian spices, featuring lentils and aromatic spices, garnished with white rice
- Tomato Dhaniya Ka Shorba (V)(MS)** 14
Thin Tomato soup flavoured with coriander stem

Starters & Kebabs

STARTERS - VEG

- Veg Seekh Kebab (G)(M)** 24
Spinach, potato and mixed vegetables cooked in a tandoor skewer
- Hara Barra Kebab (N)(G)(M)** 20
Indian snack packed with spinach, peas, potatoes, and spices
- Khasta Dahi Kebab (N)(M)(G)(Se)** 28
Seasoned hung yogurt with spices, deep-fried to golden brown
- Desi Paneer Tikka (MS)(M)(Mu)** 28
Cubes of paneer, onion and bell peppers marinated with spices charred in tandoor
- Cocktail Punjabi Samosa (N)(G)** 18
Crispy fried pastry shell filled with potato

STARTERS - NON-VEG

- Desi Murgh Tikka (MS)(M)(Mu)** 30
Spiced grilled boneless chicken marinated with hung yoghurt and spices
- Murgh Malai Tikka (N)(M)(Mu)** 30
Creamy marinated grilled boneless chicken with touch of green cardamom and cashew
- Nawabi Murgh Tikka (N)(M)(Mu)** 32
Mughlai spiced saffron marinated grilled boneless chicken
- Mutton Boti Kebab (MS)(M)(Mu)** 36
Marinated mutton chunks, skewered and cooked to perfection
- Mutton Seekh Kebab (MS)(M)(Mu)** 36
Marinated lamb mince cooked on skewers
- Chatpatta Machi Tikka (MS)(M)(Mu)(F)** 34
White fish fillet flavoured with spices and slow cooked in a clay oven
- Tandoori Jhinga (MS)(M)(Mu)(Cr)** 59
Jumbo prawns marinated with spices and slow cooked in a clay oven
- Tawa King Fish Fry (S)(Mu)(F)** 38
Succulent king fish marinated with spices, cooked on a tawa grill

Main Course

VEGETABLE CURRIES

- Kadai Subzi (MS)(M)** 26
Medley of mixed vegetables sauteed with aromatic spices in a traditional Indian kadai
- Malai Kofta Curry (N)(M)(G)** 30
Creamy paneer and potato dumplings in a rich malai gravy
- Dum Aloo Kashmiri (N)(M)(Mu)** 26
Baby potatoes cooked in a rich, aromatic gravy, Kashmiri spices and creamy textures
- Paneer Tikka Masala (N)(M)(Mu)** 30
Tandoor paneer in a creamy tomato masala sauce, infused with aromatic spices
- Palak Paneer (M)** 28
Paneer simmered in scrumptious spinach gravy

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DESI DAL

-  **Dal-E-Claypot (M)** **22**
Mildly spiced black lentils cooked overnight and finished with butter and cream
- Dal Tadka(MS)(M)** **20**
Highway shack style tempered yellow lentils
- Channa Masala(M)** **22**
Home style chickpeas flavoured with spices

CHICKEN CURRIES

- Butter Chicken(N)(M)(Mu)** **32**
Delicious chicken flavored with cardamom and cashew in a rich tomato gravy finished with kasoori methi
- Chicken Tikka Masala(N)(M)(Mu)** **34**
Clay oven grilled chicken in a creamy tomato masala sauce, infused with aromatic spices
- Chicken Methi Masala(M)** **33**
Succulent chicken simmered in a flavourful fenugreek-infused gravy
- Chicken Lababdar (N)(M)** **33**
Tender chicken in a rich, creamy tomato gravy, infused with aromatic spices
- Kadai Chicken (MS)(M)** **32**
Kadai cooked chicken morsels draped in chef's secret spices
- Chicken Chettinad Curry (MS)(Mu)** **32**
Chicken cooked in a chettinad traditional way

MUTTON CURRIES

- Mutton Rogan Josh (M)** **36**
Slow cooked succulent lamb in Kashmiri chilli gravy
- Bhuna Gosht(MS)(M)** **38**
Spiced meat cooked until tender in a thick, flavourful sauce
- Mutton Kaali Mirchi (S)(M)** **36**
Spicy mutton dish with black pepper and aromatic spices
- Laal Maas (MS)(M)** **38**
Rajasthani style mutton curry with spices and yoghurt


SEAFOOD CURRIES

- Fish Amritsari Masala (MS)(Mu)(G)(F)** **32**
Crispy fried white fish fillets simmered in a curry sauce, a flavourful Amritsari delight
- Malabar Fish Curry (MS)(Mu)(F)** **35**
King fish cooked in coconut gravy tempered with curry leaves
- Goan Fish Curry (MS)(Mu)(F)** **35**
King fish marinated with special Goan spices and cooked in coconut gravy
- Goan Prawns Curry(MS)(Mu)(Cr)** **40**
Prawns marinated with special Goan spices and cooked in coconut gravy
- Kadai Jhinga (MS)(Cr)** **40**
Kadai cooked prawns draped in chef's secret spices

Biryani & Rice

- Subzi Biryani (N)(V)(M)(G)** **27**
Basmati rice infused with mint, yoghurt, minced greens and vegetables
-  **Kacche Gosht Biryani (N)(M)(G)** **38**
Aromatic herbs and saffron-infused basmati rice with tender lamb
- Desi Chicken Biryani(N)(M)(G)** **32**
Fragrant basmati rice infused with tender chicken pieces, layered with aromatic spices and greens
- Masti Prawns Biryani (N)(Cr)(G)** **40**
Flavourful Basmati rice and tender prawns seasoned with aromatic spices
- Chawal-e-Biryani (N)(V)(M)(G)** **18**
Plain basmati grains, delicately infused with an exquisite blend of spices and herbs
- Sada Chawal(V)(G)** **10**
Steamed basmati rice
- Jeera Pulao (V)(N)(M)(G)** **16**
Cumin tempered basmati rice

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Indian breads

Laccha Paratha(G)
Tandoori Roti(G)
Plain Naan(G)
Butter Naan(G)(M)
Garlic Naan(G)(M)
Cheese Naan(G)(M)
Aloo Tawa Paratha(G)(M)

Raita

Boondi(M)
Mixed Veg(M)
Burani(M)

Desserts

Claypot Kung Phirni (N)(M)(G) 14
Creamy Indian dessert made with semolina, milk, sugar, and flavourful aromatics

Gulab Jamun (N)(G) 14
Soft golden-brown spheres steeped in sweet syrup

Gajar Ka Halwa (N)(M) 15
A delicious Indian dessert made with grated carrots, khoya, sugar, ghee and milk, topped with mixed nuts

Fresh Cut Fruits 18
Assorted tropical-seasonal fruits

Claypot Sundae Delight (N)(M) 18
Classic dessert featuring scoops of ice cream topped with delightful sauces, whipped cream, nuts, and fruit

Ice Creams (M) 15
Choice of London dairy ice cream

Beverages

6 MOCKTAILS

5 Virgin Margarita 18
6 Fresh lime juice, Simple syrup, pickle juice and ounces of soda

7 Virgin Mojito 18
Mint leaves, lime wedges and juice with soda water

Virgin Pinacolada 18
Coconut cream and pineapple juice

6 FRESH JUICES

6 Orange | Watermelon | Pineapple 18

MILK SHAKES

Vanilla | Chocolate | Strawberry 20

FRESH LIME WATER | SODA 14 | 16

AERATED SOFT DRINKS

Coke | Fanta | Sprite 9

SPARKLING WATER

San Pellegrino 12

COFFEE SELECTION

American Coffee 12
Espresso Single | Double 12 | 16
Cappuccino 14
Café Latte 14
Cold Coffee 20

TEA SELECTION

Masala Tea 14
Chinese Pot Tea 14
Lipton Tea 10
Traditional Iced Tea 16

STILL WATER

500ml & 1500ml 5 | 8

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