



S O M A

Citibank Restaurant Week Mumbai Menu

Aperitif

Jacobs Creek Sparkling (125 ml) *INR. 350/-**

Appetizers

Choice of any One

Kasoori murgh tikka : Tandoori chicken leg, boneless, flavored with dry fenugreek leaves

Murgh afghani kebab : Tandoori chicken leg, boneless, cashewnut paste, cheese and garlic

Seekh Kebab : Spicy baby lamb mince seekh

Machhi amritsari : Spicy Basa fish flavored with carom, batter fried

V Subz paneer tikka : Tandoori cottage cheese, tomatoes, bellpepers, onion, spices and yoghurt marinade

V Tandoori aloo : Young potatoes stuffed with cheese and dry fruit mash, cooked in tandoor

V Subz aur mewe ki seekh : Minced seasonal vegetables and dry fruit seekh

V Achari bharwan khumb : Tandoori pickled mushrooms stuffed with potatoes and spices

Main Course – Non Vegetarian

Choice of any One

Fish Curry : Whole baby pomfret curry flavored with coconut

Murgh Makhani : Creamy tomato gravy with tandoori boneless chicken

Tariwala murgh : Classic home style chicken curry

Murgh dhaniwal korma : Chicken flavored with fresh coriander leaves, yoghurt and cashewnut gravy

Dinner : INR 1350/-* per head

**Government Taxes & Service Charges as applicable will be charged extra.*





Main Course – Vegetarian

Choice of any One

Kadhai subzi : Pan-fried seasonal vegetables with tomatoes, chillies and coriander

Paneer palak : Fresh spinach gravy and cottage cheese

Amritsari wadi mattar masala : Lentil nuggets and green peas cooked with yoghurt, onion and tomato gravy

Hing Jeera ke aloo : Cumin and asafoetida flavored potatoes

All orders will be served with Dal, Pindi Chhole, Subz Pulao, Steam Rice, Tandoori Roti and Raita.

Desserts

Choice of any One

Malai kulfi

Gulab jamun

Rasmalai

Kesari phirni

Serving size is limited.

Dinner : INR 1350/-* per head

**Government Taxes & Service Charges as applicable will be charged extra.*

