



SHARING PLATES

Blend lamb galouti kebab 16

Lamb pâté made with green papaya served with baby naans & tzatziki (D,N,G)

Cashew kissed meat balls 15.5

Lamb meat balls served with nutty & creamy sauce (D,N)



Banana leaf fish delight 14.5

Marinated cod fish fillet steamed in a banana leaf served with tomato salsa (D)

Carom-scented king prawns 13.5

Grilled marinated king prawns served with tomato salsa (D)



Lasagne à la makhani 14

Indian fusion chicken lasagne served with creamy makhani sauce (G,D,N)

Cilantro-fenugreek chicken grill 14

Grilled marinated chicken kebabs served with green apple sauce (D,N)



Elysian broccoli with almond drifts 13

Grilled broccoli marinated in creamy-nutty sauce (D,N)

Paneer layers of bliss 12.5

Layered paneer with spinach topped with makhani sauce (D,N)

Fusion spiced pashto köfte 11.5

Spinach-corn köfte stuffed with yoghurt & cheese served with pumpkin stew (D)

Blend potato-corn kebab (Vegan) 11.5

Vegan potato-corn kebabs served with caramelised onions & beetroot sauce (V)

Himalayan chicken / tofu dumplings(vegan) 11.5/10.5

Homemade momos stuffed with chicken/tofu
served with Thai dressing (G,V,S)



CHEF'S SPECIAL MAIN COURSE

(Served with rice & sauce)

Blend Butter Chicken 20

"Our Grandma's Speciality!"

*Marinated grilled chicken pieces topped with
burned cheese & creamy flavourful sauce (D,N)*

Indian Chicken Biryani 19

Marinated chicken slow-cooked with rice & many herbs (D,N)



Gourmet Paneer Infusion 17

Paneer rolls stuffed with raisins served on a creamy-nutty sauce (D,N)

Firdausi Potatoes (vegan) 17

*Potato rings stuffed with broccoli, vegan cheese & raisins
served on a flavourful coconut milk sauce and lemon rice (V,N)*



Lamb Chops Medley 21

"Premium lamb from New Zealand"

*Marinated grilled lamb chops served with
mashed potatoes & flavourful sauce (D,N)*



Opulent Salmon Fusion 22

"Exclusive salmon from Norway"

*Grilled marinated salmon fillet served
with beetroot rice & grilled vegetables (D,N)*

DESSERTS

(V,G) Italian Scroppino with vodka in a coconut bowl 7.5

(D) Mango panna cotta with beetroot caviar 7.5

(D,G,N) Honeycomb Ghewar with Creamy Rabdi 9

(V,G,N) Chocolate pani puri with affogato shot 6.5



FIXED COURSE MENU

Chef's Special Surprise Menu 59/PP

Please, inform us about allergies & food preferences!

~1x Appetizer~

~2x Sharing Plates~

~1x Chef's Special Main Course~

~1x Dessert~

4-Course Menu 49/PP

~1x Bite~

~1x Sharing Plate~

~1x Chef's Special Main Course~

~1x Dessert~

3-Course Menu 38.5/PP

*** Salmon main course excluded**

~1x Sharing Plate~

~1x Chef's Special Main Course~

~1x Dessert~

BITES

(V,G) **Fusion pumpkin soup with croutons** 5.5

(D,G) **Indian Chaat with different sauces** 7.5

(G,D,S) **Soya papadum cornet topped with tzatziki** 7 {*Vegan option}

(G,D) **Blue cheese baby naans with tomato salsa** 8

(G,D) **Blend Tarts served with red cabbage puree** 5

SIDES

(S,D,G) **Soya kulcha** 6,5

(D,G) **Butter naan** 4

Basmati rice 3

Lemon rice 4

Mini mixed salad 4

(D,G,N) **Pistachio naan** 6

(D,G) **Cheese naan** 6

(V,G) **Missi Roti** 6

(D,G) **Garlic naan** 4.5