



THE FLAVOURS OF INDIA REVEALED



Appetizers

Dhs 28

- VEGETABLE SAMOSA** Crisp deep fried vegetable turnovers filled with fresh potatoes and green peas, tempered with cumin seeds and spices
- PANEER PAKORA** Tender pieces of Indian cottage cheese coated in crispy seasoned gram flour batter, fried and served with mint chutney
- ALOO MATTAR KI TIKKI** Griddle fried potato and spiced green pea patty served with homemade chutney
- TAWA MUSHROOM** Button mushrooms cooked with onions and tomatoes, scented with homemade tawa masala
- MURG NISHA** Boneless chicken fillet marinated in ginger, garlic, lemon juice, dipped in a sesame seasoned gram flour batter and deep fried
- LAMB SHAMMI KEBAB** 🌶️ Fine mince of lamb and split gram, flavoured with Indian spices and herbs served with mint and coriander chutney
- SESAME PRAWNS** Prawns marinated with garlic and mustard, tossed on a high flame with cilantro and sesame, served on a bed of greens
- CHICKEN SIXTY-FIVE** 🌶️ A tangy boneless chicken dish from the heart of Hyderabad
- PRAWN PERI PERI** 🌶️ Chef's fusion, inspired by dated Portuguese connection, pan fried shrimps in a tomato and red masala curry
- THE CHEF'S PLATTER** An assorted choice of Aloo Tikki, Lamb Shammi Kebab and Murg Nisha (Recommended for 2)
Dhs 36
- SOUP OF THE DAY** Please check with the server for our daily special
Dhs 14

The prices are subject to 10% Service Charge



From the Clay Oven

Dhs 32

- PESHAWARI CHICKEN TIKKA** Succulent pieces of boneless chicken marinated in yoghurt, mustard oil and ground aromatic spices
- TANDOORI PRAWN** Large prawns marinated in our special tandoori masala and grilled in the clay oven
- LAMB BOTI KEBAB** Cubes of lamb marinated with ginger, garlic and garam masala and finished in the tandoor
- HARIYALI PANEER TIKKA** Cottage cheese slices marinated in a green masala skewered and cooked to perfection
- MURG MALAI KEBAB** Boneless cubes of chicken, in a creamy marinade, seasoned with a mild blend of spices
- LAMB SEEKH KEBAB** Delicately spiced mince lamb seasoned with lemon juice, mint and coriander, skewered and cooked in the clay oven
- TANDOORI MIX GRILL** Assortment of Lamb Boti, Malai Kebab and Shrimp from the tandoor
Dhs 38

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Curries and Stir Fry Non-vegetarian

Dhs 36

- BUTTER CHICKEN** Famous around the world, boneless pieces of chicken cooked in a smooth tomato sauce
- LAMB COCONUT CHILLI FRY**  Succulent morsels of lamb, tempered with coconut flakes and curry leaves
- CHICKEN TIKKA MASALA** Tantalizing dish of chicken tikka cooked in a rich tomato based gravy
- KASHMIRI LAMB ROGANJOSH** All time favourite lamb curry flavoured with robust Kashmiri spices
- BALTI CHICKEN/LAMB** Bay Leaf's own special recipe of fresh chicken / lamb curry cooked with aromatic spices and herbs from north of India
- COSTAL PRAWN CURRY** Gulf prawns cooked in onion and tomato gravy, flavoured with fresh coriander and curry leaves and finished with coconut cream
- CHICKEN DO PIYAZA** Chicken stir fried with onions and tomatoes, scented with fresh cumin and coriander
- CHICKEN VINDALOO**  Boneless pieces of chicken cooked in a 'hot, spicy and tangy sauce' with potatoes. A Goan specialty!
- SAAG GOSHT** Lamb cooked with fresh spinach & spices
- MURG METHI MALAI** Chicken cooked with fresh fenugreek leaves and 'Bay Leaf' special spices
- GOAN FISH CURRY** Fish in a coconut based curry sauce
- LOBSTER DUM MASALA** Succulent pieces of lobster cooked in an onion and tomato based gravy flavoured with garlic and cumin
Dhs 58

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Curries and Stir Fry Vegetarian

Dhs 32

- PANEER MAKHANI** Cubes of paneer simmered in satin smooth tomato gravy
- BHINDI MASALENDAR** Okra stir fried along with diced onions and tomatoes
- PALAK PANEER** Chunks of freshly made cottage cheese smothered in seasoned and tempered spinach puree
- VEGETABLE JALFREZI** Strips of garden fresh vegetables along with juliennes of peppers and onions tossed with Indian masalas
- BOMBAY ALOO** Baby potatoes cooked to your liking (jeera / methi / green peas)
- NARGISI KOFTA CURRY** Saffron scented koftas cooked in tomato gravy redolent of fenugreek and cinnamon
- KADHAI SUBZ BIKANERI** Seasonal vegetables cooked in thick onion tomato gravy and flavoured with homemade 'BIKANERI' spices
- PANEER TIKKA MASALA** Cottage cheese tikkas laced with delicately spiced tomato and yoghurt based gravy
- BALTI VEGETABLES** Aromatic herbs and spice marinated seasonal vegetables cooked with our in-house 'BALTI' masala
- DAL MAKHANI** Classic black lentils cooked overnight on a clay oven with Indian herbs and clarified butter
Dhs 24
- DAL TADKA** Yellow lentils gently simmered and tempered with cumin and red chillies
Dhs 24

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Biryani

Dhs 30

- VEGETABLE BIRYANI** Basmati rice cooked with fresh vegetables, dried fruits and nuts
- HANDI CHICKEN BIRYANI** Tender chicken cooked with basmati rice, scented with saffron
- LAMB BIRYANI** Basmati rice cooked with juicy lamb, in a masterful blend
- PRAWN BIRYANI** Basmati rice cooked with prawn, flavoured with exotic spices



Indian Breads and Side Orders

Dhs 4

- NAAN** Indian bread made with refined flour (Plain / Butter / Garlic)
 - PARATHA** Indian bread made with whole wheat flour
 - ROTI** Indian bread made with whole wheat flour
 - ROOMALI ROTI** Handkerchief thin bread made with refined flour
- Dhs 8
- STEAM RICE / JEERA RICE** Served simply steamed or with a tempering of cumin seeds
 - SAFFRON RICE** Basmati rice scented with saffron
 - RAITHA** Choice of boondi or mixed vegetable
 - MASALA PAPAD** Topped with chopped onion, tomato and coriander
 - KACHUMBER SALAD** Combination of onion, tomato, cucumber in a tangy dressing
 - GARDEN GREEN SALAD** Sliced seasonal vegetables with lemon wedges

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Desserts

Dhs 14

- CHOICE OF ICE CREAM** Mango, Chocolate, Vanilla
- MALAI KULFI** Our Chef's creation of homemade ice cream, garnished with nuts
- GULAB JAMUN** Reduced milk dumplings served in rose scented sugar syrup flavoured with cardamom
- RASMALAI** Sweet Indian cream cheese dumplings immersed in a cool cream, flavoured with cardamom
- CHOCOLATE BROWNIE** Small rich chocolate cake with loads of nuts and real chocolate served with vanilla ice cream
- FRESH FRUIT SALAD** Seasonal fresh fruits served with or without ice cream



Set Meal

Dhs 59

- Tomato Shorba with Garlic Croutons
- Aloo Matter Ki Tikki
Chicken Tikka / Paneer Tikka
- Boondi Raita, Chef's Salad
Papad, Pickle, Chutney
- Lamb Rogan Josh / Kadhai Shabji
Butter Chicken / Paneer Makhani
Dal Makhani
Saffron Rice
Nan / Parantha
- Gulab Jamun or Rasmalai

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Beverages

Cold Dhs 12

- NIMBU PANI** Freshly squeezed lime juice. Served your way sweet, salted or plain
- JAL JEERA** An ideal heat quencher with roaster Indian herbs and spices
- LASSI** Popular drink of Punjab made of thick yoghurt served (sweet / salted / plain / mango)
- FRESH JUICES** Orange / Watermelon / Cocktail juice
- COLD COFFEE** Served with or without vanilla ice cream
- MINERAL WATER** Large - Dhs 6
Small - Dhs 3
- SPARKLING WATER** Small - Dhs 8
- AREATED DRINKS** Pepsi / Mirinda / 7 Up / Coke / Fanta - Dhs 8

Hot Dhs 14

- Cappuccino**
- Espresso**
- Café Latte**
- American Coffee**
- Variety Of Herbal Tea Infusions**
- Masala Chai**

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