SEETA & GEETA'S FEAST

AN INDULGENT SPREAD, PERFECT FOR SHARING BITES & A BIT OF HARMLESS GOSSIP.

SMALL PLATES

KARARI KALE CHAAT V, D, G, Su

Crispy kale tempura gets the street-side treatment, drizzled with a colourful array of chutneys, sweet yoghurt, and a pop of pomegranate pearls. It's crunchy, tangy, and delightfully unexpected.

TANGRA PRAWNS G, E, S, C

Tiger prawns sautéed with ginger, garlic, soy sauce, and spring onions. It's our nod to Calcutta's historic Chinatown.

GRILLS & GRIDDLE

N.M. CHICKEN SHAMMI D, M

A homage to the legendary restaurant Noor Mohammadi at Bhendi Bazaar. Chicken and lentils cooked with ginger, garlic and hand-pounded spices, shaped into patties and shallow-fried to lip-smacking perfection.

MAINS

SHABRATI NIHARI D, M

Pulled goat slow-cooked with warm spices and served with ginger julienne, fried onions, and lime. It's the breakfast of choice at Delhi's Chitli Qabar bazaar, but you can enjoy it any time of the day.

GUNTUR BUTTER CHICKEN D

Smoked tikka in a velvety plum tomato sauce, infused with the heat of Guntur chillies, and finished with a dollop of cream. A bold twist on an old favourite.

KHADAK DAL V, D

Whole black lentils soaked in tomato puree, butter, and cream, and simmered on low heat for hours. It may demand patience and precision, but it rewards with a taste that's pure comfort.

SHADAB CHICKEN BIRYANI D

Straight from the heart of India's biryani capital. Tender chicken marinated with yoghurt, mint, coriander and spices, layered with fragrant basmati rice and saffron. Made "kacchi" style so that the flavours are fully blended.

BREADS

ASSORTED BASKET

SIDES

CUCUMBER RAITA D, M

Grated cucumber and fresh coriander in a cream yoghurt tempered with cumin seeds.

SHAKAR KANDI

Sweet potatoes brushed in butter, sprinkled with kebab masala, then charcoal-grilled on a robata.

DESSERTS

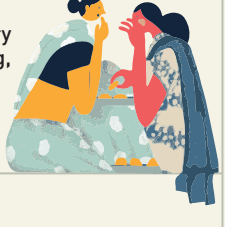
MALABAR COFFEE MILK CAKE D, G, E

A love letter to Kerala's coffee heritage, this decadent dessert layers soft, cloud-like sponge soaked in bold, nutty coffee with velvety mascarpone cream, rich, indulgent, and irresistibly coffee-forward.

OR

KAJU PHIRNI Ve, Tn, Su

Take creamy cashews in a lightly spiced berry compote, and get a traditional rice pudding, updated with a layer of caramelized sugar.



AED 175 PER PERSON

+ AED 18 FOR SODAS + AED 28 FOR NON-ALCOHOLIC COCKTAILS

V - Vegetarian | Ve - Vegan | D - Dairy | G - Gluten | E - Egg | S - Soy | Se - Sesame | P - Peanuts | Tn - Tree Nuts | M - Mustard | Su - Sulphites | F - Fish | C - Crustaceans | Ce - Celery | L - Lupin | Mo - Molluscs

If you have a food allergy, please inform the Khadak team member serving you. Our pricing is inclusive of 5% VAT.

TERMS & CONDITIONS

Group menus are available for groups of 6–20 guests. 50% advance payment is required to confirm. Cancellations within 36 hours forfeit the advance payment. Excludes beverages and à la carte items.

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ANN'S LADY FINGER FRIES V, G, E, M

Crisp, golden batons of lady finger coated in tempura and chickpea flour, dusted with our chef's special spice mix. Served with a Kasundi Honey Mayo that brings a sweet-savoury kick.

GRILLS & GRIDDLE

TUNDAY'S GALOUTI V, D, G, Tn

A melt-in-the-mouth carrot galouti, cooked in ghee and hand-pounded spices, served on a warm saffron-infused sheermal.

MAINS

PANEER KHURCHAN V, D, M

Soft cottage cheese, bell peppers, and onions, all sautéed in a creamy tomato-based sauce.

SUBZ MILONI V, D

Spinach, cottage cheese, zucchini, baby carrots, and baby corn, slow-cooked on dum and garnished with roasted khoya and brown garlic.

KHADAK DAL V, D

Whole black lentils soaked in tomato puree, butter, and cream, and simmered on low heat for hours. It may demand patience and precision, but it rewards with a taste that's pure comfort.

ZEER BIRYAN GUCCHI V, D, Tn

Gucchi mushrooms stuffed with truffle and cheese, lotus stem, fox nuts and seasonal vegetables are slow-cooked with fragrant basmati rice and finished with cashews, raisins and almonds.

BREADS

ASSORTED BASKET

SIDES

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SHAKAR KANDI

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DESSERTS

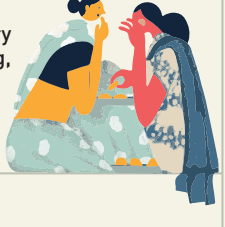
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