

ALIBABA

Tandoori & Curry Restaurant

FOOD MENU

STARTERS

SOUPS

1. TOMATO SHORBA **120/-**

Spiced Indian tomato soup, with crispy cubes of croutons and a swirl of fresh cream.

2. RASAM SOUP **90/-**

Rasam is a tangy, spiced, herby and soupy preparation for South India.

3. MULUGWITAYNY **170/-**

Mulligatawny marries both British and Indian ingredients to form a soup that is a bit spicy, a bit sweet, but very satisfying. You could chicken or vegetables.

4. CHICKEN SHORBA **140/-**

North Indian chicken soup with spices

5. KASHMIRI MUTTON SOUP **220/-**

Mutton on bone clear soup with Kashmiri spices.

CHAATS

Chaat actually refers to an entire category of Indian food, popular all over India in street stalls and roadside stands. Combining aromatic spices and tangy sauces, Chaat blends elements that are sweet, salty, crunchy, spicy and savory into a dish bursting with flavor and texture sensations.

6. PAANI POORI	120/-
7. PAPRI CHAAT	150/-
8. SAMOSA CHAAT	150/-
9. ALOO TIKKI CHAAT	140/-
10. FRUIT CHAAT	160/-
11. CHANNA CHAAT	130/-
12. DELHI STYLE ALOO CHAAT	120/-

SAMOSAS

Arguably the most popular street food in India, samosas are fried pastry pockets with a savory filling, such as spiced potatoes, onions, peas. With origins dating back to around the 10th century, versions of samosa with different shapes and fillings can be found throughout the world. The samosa has become an iconic Indian food recognized all around the world.

13. ALOO SAMOSA (4 PIECES)	160/-
14. MIXED VEGETABLE SAMOSA(4 PIECES)	180/-
15. PANEER SAMOSA (4 PIECES)	200/-
16. CHICKEN SAMOSA(4 PIECES)	240/-
17. MUTTON SAMOSA(4 PIECES)	280/-
18. MIX SAMOSA (ALOO-1, PANEER-1, CHICKEN-2)	260/-

PAKORA

Pakora also known as bhaji among other name, are spiced vegetables, onions, chicken fritters deep fried and eaten as a snack, street food or appetizer. These crispy are accompanied with tamarind chutney and mint chutney and raita.

19.	ONIONS BHAJI PAKORA	120/-
20.	MIXED VEGETABLE PAKORA	140/-
21.	PANEER PAKORA	190/-
22.	MUSHROOM PAKORA	160/-
23.	TOMATO PANEER PAKORA	220/-
24.	PUNJABI EGG PAKORA	140/-
25.	CHICKEN BONELESS PAKORA	220/-
26.	CHICKEN WINGS PAKORA	280/-
27.	AMRITSARI CHICKEN PAKORA (HALF)	280/-
28.	MADARSI STYLE FISH PAKORA	345/-
29.	AMRITSARI FISH PAKORA	330/-
30.	GOAN STYLE PRAWN PAKORA	345/-
31.	PRAWN BUTTERFLY PAKORA	340/-

SPECIAL STARTERS

32.	PRAWN POORI	275/-
	Tender prawns in a delicious, spicy tomato masala, served On a crisp and light deep fried poori.	
33.	CHICKEN POORI	
	Tender pieces of boneless chicken in a delicious spicy Tomato masala, served on a crisp and light deep fried poori.	
34.	KURKURE BHINDI RAJASTHANI	170/- Deep
	fried spicy okra is special masala.	
35.	BAIGAN KE KACHRE	120/-
	Deep fried spicy aubergine in special masala	
36.	MASALA FRENCH FRIES	120/-
	Your traditional Frech fries with spicy masala	

KEBABS

- 37. DAHI KE KEBAB 310/-**
These kebabs are made using hung curd, with Indian cottage and spices, then deep fried to perfection.
- 38. DAAL KE KEBAB 290/-**
These kebabs are made from lentils bound together with oats and spruced with vegetables.
- 39. POTATO MUSHROOM KEBABS 310/-**
Potato with mushroom minced patties with spices.
- 40. HARA MASALA KEBAB 310/-**
Paste of green peas, spinach and potatoes along with spices, deep fried.
- 41. RAJMA KEBAB 290/-**
A mix of kidney beans and warm spices, wrapped up in gram flour and deep fried to gorgeous brown
- 42. SHAMI KEBAB(MUTTON) 365/-**
A popular Indian street food appetizer, made from minced meat, lentils spices and herbs.
- 43. BURRAH KEBAB (MUTTON) 495/-**
Burrah Kebab is a popular Mogulai dish with mutton chops, the meat is marinated well and cooked on the tandoor
- 44. SHIKAMPURI KEBAB (CHICKEN) 310/-**
Hyderabadi Chicken Shikampuri Kebab recipe is a delicious chicken kebab, made with combining chicken and lentil with a filling of flavored thick yoghurt in the center.
- 45. CHAPLI KEBAB (MUTTON) 345/-**
Chapli kebab is a Pushtun style minced meat with various spices in the shape of a patty
- 46. KAKORI KEBAB 395/-**
The perfect mix of minced mutton with a generous addition of spices, onions ginger and other aromatic ingredients with a dallop of butter oil, which makes this dish rich and scrumptious
- 47. CHICKEN SEEKH KEBAB 330/-**
This kebab is a native of the Indian sub-continent, made with Indian spices spiced ground chicken, formed into cylinders on skewers.
- 48. MUTTON SEEKH KEBAB 385/-**
As the above but with ground mutton.

KATHI ROLL

Originally from Kolkata in the West Bengal state of India, Kathi rolls began as a skewer roasted kebab wrapped in a paratha bread. We at Alibaba make it with a flat bread with and containing ingredients such as eggs, chicken, mutton, paneer, with exotic chutneys and spices. We at Alibaba have two options for you to choose from the Tawa masala option and the Tandoori tikka option.

49.	ALOO TAWA MASALA KATHI ROLL	150/-
50.	PANEER TAWA MASALA KATHI ROLL	190/-
51.	CHICKEN TAWA MASALA KATHI ROLL	190/-
52.	MUTTON TAWA MASALA KATHI ROLL	250/-
53.	PRAWN TAWA MASALA KATHI ROLL	230/-
54.	FISH TAWA MASALA KATHI ROLL	220/-
55.	EGG KATHI ROLL	160/-
56.	TANDOORI PANEER TIKKA KATHI ROLL	220/-
57.	CHICKEN TIKKA KATHI ROLL	250/-
58.	MUTTON TIKKA KATHI ROLL	280/-
59.	PRAWN TIKKA KATHI ROLL	260/-
60.	FISH TIKKA KATHI ROLL	260/-

TANDOORI

An iconic food from India, dishes labelled Tandoori are typically breads, meats or vegetables that have been seasoned with Tandoori Masala and cooked at high temperature in the tandoor oven. Tandoori chicken is probably the most well know dish of this style. It consist of chunks of chicken, marinated in spiced yoghurt and tandoori spices.

61.	TANDOORI CHICKEN (HALF) 280/- (FULL) 450/-	
62.	TANDOORI LAMB CHOPS	550/-
63.	TANDOORI FISH	540/-
64.	TANDOORI KING PRAWNS	750/-
65.	TNADOORI GOBI	280/-

66.	TNADOORI ALOO	280/-
67.	TANDOORI MIXED VEGETABLES	350/-
68.	TANDOORI MIXED OF 40 ITEMS	1105/-

TIKKA TANDOORI

Boneless pieces of meat skewers cooked with saffron, chili, garlic, tikka spices and then grilled to perfection.

69.	CHICKEN TIKKA	295/-
70.	MUTTON TIKKA	380/-
71.	FISH TIKKA	345/-
72.	PRAWN TIKKA	355/-
73.	SQUID TIKKA	360/-
74.	PANEER TIKKA	330/-
75.	MUSHROOM TIKKA	290/-

MALAI TIKKA

Tender and juicy pieces of meats or cheese, smothered in a wet rub of yoghurt, mild spices, fresh herbs and cream, grilled in the tandoor then barbecued to perfection.

76.	CHICKEN MALAI TIKKA	345/-
77.	MUTTON MALAI TIKKA	430/-
78.	FISH MALAI TIKKA	380/-
79.	PRAWN MALAI TIKKA	390/-
80.	SQUID MALAI TIKKA	380/-
81.	PANEER MALAI TIKKA	360/-
82.	MUSHROOM MALAI TIKKA	345/-

HARYALI TIKKA

Haryali tikka is a herbaceous green masala, prepared with fresh herbs like coriander and mint, yoghurt, cashews, and spices. The word Haryali literally means greenery attributed to the green color of this type of preparation .

83.	CHICKEN HARYALI TIKKA	330/-
84.	MUTTON HARYALI TIKKA	430/-
85.	FISH HARYALI TIKKA	360/-
86.	SQUID HARYALI TIKKA	380/-
87.	PRAWN HARYALI TIKKA	390/-
88.	PANEER HARYALI TIKKA	360/-
89.	MUSHROOM HARYALI TIKKA	340/-

ACHARI TIKKA

Soft tender pieces of meats, paneer, or seafood, bathed in pickling spices (Achari Masala) and yoghurt marinade and pan seared to perfection.

90.	CHICKEN ACHARI TIKKA	320/-
91.	MUTTON ACHARI TIKKA	410/-
92.	FISH ACHARI TIKKA	350/-
93.	SQUID ACHARI TIKKA	370/-
94.	PRAWN ACHARI TIKKA	390/-
95.	PANEER ACHARI TIKKA	350/-
96.	MUSHROOM ACHARI TIKKA	330/-

SIDES & SALADS

97.	PAPADOMS BASKET (FRIED OR GRILLED) 4 PIECES	80/-
98.	MASALA PAPADOMS (4 PIECES)	180/-
99.	MIXED VEGETABLE RAITA	95/-
100.	BOODI RAITA	95/-
101.	FRESH VEGETABLES SALAD	75/-
102.	PLAIN DAAHI	70/-

EGGS SPECIALITIES

103.	MASALA EGG BURJI	195/-
104.	MASALA EGG OMLETTE	120/-
105.	PUNJABI EGG CURRY	220/-
106.	KERALA EGG CURRY	230/-
107.	EGG OMLETTE CURRY	240/-

CURRIES

KORMA

Korma is a style of curry that is creamy and fragrant with meats or vegetables braised in a mixture coconut milk, yoghurt, cream, mild spices with almonds and cashew.

108.	CHICKEN (BONELESS)	290/-
109.	CHICKEN (ON BONE)	310/-
110.	MUTTON (BONELESS)	385/-
111.	PRAWN	370/-
112.	FISH	345/-
113.	SQUID	360/-
114.	KING PRAWN	630/-

TIKKA MASALA

You might be interested to learn that the iconic Chicken Tikka Masala, one of the most popular Indian dishes, did not originate in India, but is believed to have been popularized by Indian cooks living in Great Britain drawing inspiration from butter chicken. This widely recognized dish usually features roasted and marinated meats in a creamy bright orange tomato based curry made with coconut milk and a blend of spices.

115.	CHICKEN (BONELESS)	255/-
116.	CHICKEN (ON BONE)	290/-
117.	MUTTON (BONELESS)	385/-
118.	MUTTON (ON BONE)	430/-
119.	PRAWN	370/-
120.	FISH	340/-
121.	SQUID	360/-
122.	KING PRAWN	630/-

MAKHINI (BUTTER)

Traditionally known as makhini, is a luscious dish originating in the 1950's in Northern India. Marinated meat is cooked in tandoor before being served in a rich, spiced tomato and butter sauce.

123.	CHICKEN (BONELESS)	290/-
124.	CHICKEN (ON BONE)	310/-
125.	MUTTON (BONELESS)	375/-
126.	MUTTON (ON BONE)	410/-
127.	PRAWN	370/-
128.	FISH	350/-
129.	SQUID	370/-
130.	KING PRAWN	630/-

JALFREZI

Jalfrezi is a Indian technique for preparing a type of curry made by frying marinated pieces of meat, cheese, or vegetables in various spices and herbs, then cooked in oil to produce a thick gravy, apart from the standard onions, tomatoes and bell peppers, the dish typically includes green chili peppers, so you can decide your spice level.

131.	CHICKEN (BONELESS)	255/-
132.	CHICKEN (ON BONE)	260/-
133.	MUTTON (BONELESS)	350/-
134.	MUTTON (ON BONE)	390/-
135.	PRAWN	345/-
136.	FISH	330/-
137.	SQUID	350/-
138.	KING PRAWN	630/-

KADAI

A kadai is deep rounded vessel for cooking Indian food, its similar to a wok with two looped handles for easy transport. To make this North Indian food, marinated meat or vegetables is cooked in the kadai with onions, tomatoes, bell pepper and spices, then finished with fresh cream.

139.	CHICKEN (BONELESS)	255/-
140.	CHICKEN (ON BONE)	255/-
141.	MUTTON (BONELESS)	360/-
142.	MUTTON (ON BONE)	395/-
143.	PRAWN	345/-
144.	FISH	335/-
145.	SQUID	355/-
146.	KING PRAWN	630/-

MADRAS

A rich, fragrant and relatively hot curry. A madras curry is quite spicy with a dark red thick sauce, cooked with chilies, paprika, tamarind and fenugreek. The spices are dry roasted to make a smooth tasty sauce.

147.	CHICKEN (BONELESS)	245/-
148.	CHICKEN (ON BONE)	260/-
149.	MUTTON (BONELESS)	360/-
150.	MUTTON (ON BONE)	395/-
151.	PRAWN	345/-
152.	FISH	335/-
153.	SQUID	360/-
154.	KING PRAWN	630/-

VINDALOO

The notoriously spicy vindaloo curry originated in the Goa region of India, drawing from Portuguese dish of garlic marinated meats. Traditionally made with meats, marinated in vinegar and garlic, this fiery Indian food can be made with various meats or vegetables, but it always included lots of spices and chilli.

155.	CHICKEN (BONELESS)	245/-
156.	CHICKEN (ON BONE)	260/-
157.	MUTTON (BONELESS)	360/-
158.	MUTTON (ON BONE)	390/-
159.	PRAWN	340/-
160.	FISH	330/-
161.	SQUID	360/-
162.	KING PRAWN	630/-

DHABA MASALA CURRY (ON BONE)

Simple curry, Indian street food style, cooked with delicious spicy masala gravy.

163.	CHICKEN	230/-
164.	MUTTON	330/-
165.	PRAWN	290/-
166.	FISH	280/-
167.	SQUID	300/-
168.	KING PRAWN	630/-

KASHMIRI ROGAN JOSH

This aromatic curried dish from Kashmir, in the far north of India, traditionally features braised meat, along with warm spices and bold not so spicy chilies. To develop its rich signature color, rogan josh should be stewed low and slow to ensure tender meat and intense dept flavor.

169.	MUTTON (BONELESS)	380/-
170.	MUTTON (ON BONE)	410/-
171.	CHICKEN (BONELESS)	290/-
172.	CHICKEN (ON BONE)	300/-
173.	PRAWN	345/-
174.	FISH	345/-
175.	SQUID	360/-
176.	KING PRAWN	630/-

AMRITSARI TAWA TIKKA MASALA (TA-KA-TAK)

Tender pieces of meats, tossed with lots of dried red chilies and ample amount of masala spices, cooked on a tawa, which lends them a hearty flavor.

177.	CHICKEN	345/-
178.	MUTTON	450/-
179.	PRAWN	395/-
180.	FISH	375/

BENGALI KASHA (ON BONE)

Kasha is a very popular traditional curry in Bengal, and its literal meaning is sauteed meats, it is made with onions, spices and other Bengali spices, its slow cooked with adding spices.

181.	CHICKEN	345/-
182.	MUTTON	450/-
183.	PRAWN	395/-
184.	FISH	375/-
185.	SQUID	390/-
186.	KING PRAWN	630/-

LUCKNOWI RARRA (ON BONE)

Rarra is cooking which involves pieces of meat and minced meat, this dish originated in the kitchen of Nawab of Awadh

187.	CHICKEN RARRA	310/-
188.	MUTTON RARRA	450/-

DO PYAZA (ON BONE)

A delightful one pot dish bursting with enticing flavors of onions, aromatic spices and creamy yoghurt.

189.	CHICKEN	255/-
190.	MUTTON	450/-
191.	PRAWN	395/-
192.	FISH	385/-
193.	SQUID	390/-
194.	KING PRAWN	630/-

PALAK/SAAG (BONELESS)

Saag or Palak sets itself apart from other Indian food dishes by eschewing the bright oranges and reds of many Indian curries for a deep, distinctive green provided by its signature ingredient: Spinach: Other leafy greens vegetables such as fenugreek, mustard greens, collard greens and dill help round out the flavor of this dish.

195.	CHICKEN PALAK	290/-
196.	MUTTON PALAK	390/-
197.	FISH PALAK	335/-
198.	PRAWN PALAK	350/-
199.	SQUID	360/-
200.	KING PRAWN	630/-

PASANDA

A traditional and popular North Indian dish similar to Korma, but a bit more fruity, the meat pieces are cut into strips and flattened, marinated, then fried in a dish with varies herbs and spices.

201.	CHICKEN PASANDA	290/-
202.	MUTTON PASANDA	380/-
203.	FISH PASANDA	345/-
204.	PRAWN PASANDA	355/-

BHUNNA

This dish is created with bold spices, it is cooked with extra layer of spices, this cooking style is bit more aggressive than regular curry. The taste is richer and spicier.

205.	CHICKEN BHUNNA	295/-
206.	MUTTON BHUNNA	395/-
207.	FISH BHUNNA	335/-
208.	PRAWN BHUNNA	345/-

VEGETARIAN CURRIES

- 209. DAAL TADKA 120/-**
Daal Tadka is a popular yellow lentil dish brimming with spices and is the best wholesome comfort curry.
- 210. DAAL MAKHINI 170/-**
Daal Makhini-buttery creamy and flavorful slow cooked black lentils is an amazingly delicious dish from North Indian cuisine.
- 211. CHANNA MASALA 160/-**
Channa Masala is a North Indian curried dish made with white chickpeas onions, tomatoes, spices and herbs.
- 212. ALOO GOBHI 210/-**
Aloo Gobi is a classic curry that marries perfectly tender potatoes and cauliflower, with a blend of spices, aromatic herbs and tomatoes.
- 213. ALOO MUTTER 210/-**
Aloo Mutter is basic Indian curry made with potatoes and green peas.
- 214. GOBHI MASALA CURRY 210/-**
Gobi Masala is fragrant cauliflower curry with Indian spices and rich spicy gravy.
- 215. KADAI MUSHROOM 245/-**
A flavorful mushroom dish made with onions, tomatoes, bell peppers and freshly grounded Indian spices.
- 216. MIXED VEGETABLE CURRY 210/-**
Mix vegetable curry is a simple North Indian curry dish made with a variety of fresh vegetables in an onion tomato gravy flavored with spices and herbs.
- 217. BHINDI MASALA 225/-**
Bhindi Masala is a simple, yet magical combination of the crunchy sweetness of okra and the delectable fragrance of fresh spices.
- 218. MUSHROOM MASALA 245/-**
Mushroom Masala is a delicious Indian curry made with mushrooms onions, tomatoes and spices.
- 219. BHARWA BAIGAN 290/-**
Bawra Baigan is an Indian style eggplant curry made by simmering small eggplants in a spicy onion masala.

- 220. BAIGAN BARTHA** **220/-**
Baigan Bartha is a popular North Indian Punjabi dish of smoky mashed eggplants in a sauteed tangy, base of onions, tomatoes, herbs and spices.
- 221. DUM ALOO PUNJABI** **210/-**
This delicious Punjabi Dum Aloo Recipe is a unique Indian potato curry. It is made by adding fried potatoes to the Indian curry, its creamy and full of flavors.
- 222. SAMBAR KI SABJI** **235/-**
Sambar is a South Indian stew made with lentils, mix vegetables, tamarind, herbs spices and a special aromatic spice powder know as Sambar masala.
- 223. RAJMA MASALA** **180/-**
Rajma Masala is a North Indian dish made with kidney beans, onions, tomatoes plenty of spices and herbs.
- 224. ALOO KOFTA CURRY** **275/-**
Aloo Kofta curry are potato and cheese dumplings, dunked in a creamy, rich and tangy gravy and perfectly spiced butter gravy sauce.
- 225. ALOO MUTTER PANEER** **295/-**
Aloo Mutter Psaneer is a famous North Indian Curry made with potatoes peas, and paneer (Cottage Cheese) in simmered in a flavorful light and tangy tomato gravy.
- 226. NAVRATTAN KORMA** **295/-**
Navrattan Korma is a delicious creamy and aromatic North Indian Curry made with 9 different kinds of vegetables, dried fruits, nuts and fresh fruits.
- 227. KADAI PANEER** **290/-**
Kadai Paneer is a spicy, warming, flavorful, and super delicious dish made by cooking paneer & bell peppers in a, fragrant fresh grounded spices.
- 228. PANEER KORMA** **295/-**
Paneer (Cottage Cheese) is simmered in a thick and fragrant gravy.
- 229. PALAK PANEER** **275/-**
Palak Paneer is classic curried dish from North Indian cuisine made with fresh spinach, onion, spices, paneer (Cottage Cheese) and herbs.
- 230. PANEER LABABDAR** **320/-**
Paneer Lababdar is a Paneer (Cottage Cheese) dish in a creamy, mildly tangy and faintly sweet gravy. Onions, tomatoes, cashew, and spices make this a rich flavorful and delicious recipe.

- 231. PANEER BUTTER MASALA** **295/-**
Paneer butter masala, is a curry lover dream: Soft paneer (Cottage Cheese) dunked in a creamy, silky, super flavorful and delicious curry.
- 232. SHAHI PANEER** **295/-**
Shahi Paneer is a rich aromatic and delicious tasting Moghulai dish made with paneer (Cottage Cheese) onions, yoghurt, spices and nuts.
- 233. PANEER BURJI** **295/-**
Scrambled Cottage Cheese in Indian spices.
- 234. MALAI KOFTA** **320/-**
Malai kofta is an Indian dish of potato paneer balls served with a flavorful creamy and delicious curry.
- 235. PANEER TIKKA MASALA** **310/-**
Paneer tikka masala is a popular Indian curry where cubes of paneer (Cottage Cheese), onions, peppers, are marinated with yoghurt and spices grilled and then tossed in a creamy tomato based gravy.
- 236. PANEER PASANDA** **320/-**
It is a rich, creamy, mildly flavored and generously spiced recipe of stuffed paneer (cottage cheese) with gravy.
- 237. AMRITSARI PANEER TAWA MASALA** **330/-**
Made with succulent paneer (cottage cheese) in a delicious base of onions tomatoes, capsicum, and spices, this semi dry paneer tawa masala is cooked on a tawa.

BREADS SPECIALITIES

ROTI Is an everyday Indian flatbread which is made with whole wheat flour.

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| 238. | CHAPATI (TAWA ROTI) | 35/- |
| 239. | TANDOORI ROTI | 35/- |

NAAN A leavened flat bread originating from Northern India, which is traditionally baked by slapping the bread dough onto the side of a hot dome shaped clay oven referred to as a tandoor. Made with white flour, yoghurt and egg.

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| 240. | TANDOORI NAAN | 50/- |
| 241. | BUTTER NAAN | 70/- |
| 242. | GARLIC NAAN | 90/- |
| 243. | SESAME NAAN | 80/- |
| 244. | CHILLI CHEESE NAAN STUFFED | 190/- |
| 245. | STUFFED CHEESE NAAN | 175/- |
| 246. | CHILLI GARLIC NAAN STUFFED | 110/- |
| 247. | STUFFED GARLIC NAAN | 110/- |
| 248. | STUFFED MARSHMELLO CHOCOLATE NAAN | 200/- |
| 249. | PERWASHWARI NAAN | 175/- |
| 250. | STUFFED CHICKEN KEEMA NAAN | 140/- |
| 251. | STUFFED MUTTON KEEMA NAAN | 210/- |

PARATHA Crispy, chewy, buttery and compromised of innumerable flaky layers, the paratha is a flatbread, made with whole wheat flour.

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|------|----------------------|-------|
| 252. | TANDOORI PARATHA | 70/- |
| 253. | FRIED PARATHA (TAWA) | 50/- |
| 254. | GOBI PARATHA | 100/- |
| 255. | LACHA PARATHA | 75/- |

256.	PUDINA PARATHA	90/-
257.	ALOO PARATHA	90/-
258.	MULI PARATHA	90/-

KULCHA A popular and famous leavened flatbread from Punjab in North India. Its made from a mixture of wheat flour and white flour with yeast and yoghurt.

259.	ALOO KULCHA	90/-
260.	MIXED VEGETABLE KULCHA	110/-
261.	PANEER KULCHA	160/-
262.	ONION KULCHA	90/-
263.	BUTTER KULCHA	50/-
264.	CHICKEN KEEMA KULCHA	140/-
265.	MUTTON KEEMA KULCHA	180/-

SPECIAL BREADS

266.	KHAMIRI ROTI	90/-
	Khamiri Roti is a traditional Indian bread that was staple in the Mughal era. It is made with whole wheat flour, yeast, and milk.	
267.	KHAMIRI NAAN	120/-
	Khamari Naan is soft fluffy Indian bread made from yeast dough. This naan is leavened oven baked flat bread found in the cuisines in West, Central and South Asia.	
268.	MUMBAI BUTTER PAO	30/-
	Pao are soft fluffy and light dinner rolls, popular in the city of Mumbai.	
269.	PITA BREAD	50/-
	It's a round two layered flatbread, this is a versatile flatbread that is soft and slightly chewy. Its baked in a hot oven and traditionally found in the Middle East.	
270.	INDO-MALAY PAROTTA ROTI	70/-
	Much like a puff pastry, Roti Parotta dough is wrinkled and spiraled to create lots and lots of air pockets. This Roti Parotta is popular in Malaysia, Singapore and Indonesia.	

271. POORI **35/-**

Poori is a type of deep-fried bread, made from unleavened whole wheat flour. Originating from the Indian subcontinent

272. BHATURA **45/-**

Bhatura is a light, leavened flatbread, from North India, usually made with white flour, which puffs up like a round ball when its deep-fried.

RICE SPECIALITIES

PLAIN RICE

273. INDIAN BASMATI RICE **60/-**

274. THAI JASMINE RICE **50/-**

275. SOUTH INDIAN YELLOW RICE **135/-**

276. SOUTH INDIAN LEMON RICE **170/-**

277. HEALTHY BROWN RICE **60/-**

278. KHITCHADI **150/-**

The word khichdi comes from the Sanskrit word “Khiccha” meaning a dish of rice and legumes. Khitchadi is made from rice and lentils

279. CURD RICE **150/-**

Curd rice is a South Indian traditional dish made with rice, fresh yoghurt Tempering spices and curry leaves.

BIRYANI

Biryani is classic Indian dish popularized by Muslim communities across India. Its similar to Persian pilaf. The spiced rice dish can be found with many variations, though generally, it consists of meats, fish, vegetables etc, the rice is cooked separately before being layered and cooked together so that the gravy can be absorbed into the rice.

280. PANEER BIRYANI **310/-**

281. VEGETABLE BIRYANI **185/-**

282. EGG BIRYANI **195/-**

283.	CHICKEN BIRYANI (BONE OR BONELESS)	245/-
284.	MUTTON BIRYANI (BONE OR BONELESS)	340/-
285.	FISH BIRYANI	290/-
286.	PRAWN BIRYANI	310/-

PULLAO

A rice dish originating from the East, which is aromatic, delicious and very healthy.

287.	PEAS PULLAO	160/-
288.	ALOO PULLAO	160/-
289.	JEERA PULLAO	160/-
290.	KASHMIRI PULLAO	235/-
291.	VEGETABLE PULLAO	170/-
292.	PANEER PULLAO	310/-
293.	EGG PULLAO	195/-
294.	CHICKEN PULLAO	245/-
295.	MUTTON PULLAO	340/-
296.	FISH PULLAO	290/-
297.	PRAWN PULLAO	310/-

SET MEALS

SINGLE PLATE (SERVED WITH PAPADOMS, PICKLE, AND SALADS)

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| 298. TIKKA MASALA/BASMATI RICE
(Chicken/Mutton/Fish/Prawn/Squid/Paneer) | 275/- |
| 299. JALFREZI/BASMATI RICE
(Chicken/Mutton/Fish/Prawn/Squid/Paneer) | 275/- |
| 300. KADAI/BASMATI RICE
(Chicken/Mutton/Fish/Prawn/Squid/Paneer) | 275/- |
| 301. MADRAS/BASMATI RICE
(Chicken/Mutton/Fish/Prawn/Squid/Paneer) | 275/- |
| 302. KORMA/BASMATI RICE
(Chicken/Mutton/Fish/Prawn/Squid/Paneer) | 295/- |
| 303. BUTTER MAKHINI/BASMATI
(Chicken/Mutton/Fish/Prawn/Paneer) | 295/- |
| 304. DHABA MASALA CURRY/BASMATI
(Chicken/Mutton/Fish/Prawn/Paneer) | 265/- |
| 305. CHOLEY BHATURA
Choley Bhature, is a food dish popular in the northern areas of the Indian Subcontinent. It is a combination of Chana Masala (Spicy white chickpeas) and Bhatura, a deep fried bread made from flour. | 255/- |
| 306. POORI/ALOO KI SABJI
Aloo Poori is basically the definition of a perfect meal with warmly spiced potato curry with crispy poori (Indian Bread) | 255/- |
| 307. PAO/BHAJI
Pao Bhaji is a flavorsome and hearty meal that has delicious blend of spicy mixed vegetables, served alongside soft butter toasted dinner rolls. | 255/- |
| 308. DAAL CHAWAL
Daal Chawal is a basic meal of simple lentil curry and basmati rice made with simple ingredients. | 235/- |
| 309. RAJMA CHAWAL
Rajma Chawal, is simple kidney beans curry with basmati rice. | 245/- |

310. CHOLA CHAWAL 255/-

Choley Chawal, is a simple chickpeas curry with basmati rice.

311. SAMBER CHAWAL 255/-

A one pot recipe for Sambar Rice or Sambar Sadam, a Soth Indian rice dish that is complex yet so flavorful, a medley of basmati rice, lentils, vegetables and sambar spices.

THALI (India in Platter)

“Thali is a Hindi word for – a big round plate on which food is served. The Thali has different sections, each containing a dish. The whole platter is served as a set meal. The portion size of the thali is sufficient for an individual.

312. PUNJABI THALI VEG PUNJABI THALI 325/-

NON-VEG PUNJABI THALI 385/-

Punjabi Thali is a culinary delight that offers a glimpse into the rich and vibrant flavors of Punjab, a region known for its hearty cuisine. It's a traditional Indian platter that brings together a medley of authentic Punjabi dishes, showcasing the essence of Punjabi gastronomy.

313. MOGHULAI THALI VEG MUGHAL THALI 425/-

NON-VEG MUGHAL THALI 475/-

Moghulai cuisine, originating from the Indian Subcontinent. Its rich and diverse Culinary style that traces its roots to the Mughal Empire. It is characterized by its lavish use of spices, dried fruits, and nuts and is renowned for its aromatic and flavorful dishes. The cuisine is a blend of Central Asia and Indian traditions, reflecting the taste of various Mughal kings.

314. SOUTH INDIAN THALI VEG SOUTH INDIAN THALI 345/-

NON VEG SOUTH INDIAN THALI 395/-

The South Indian Thali at Alibaba is a celebration of the diverse and rich flavors of South India. Each dish in the thali is meticulously prepared capturing the essence of the region's culinary tradition

315. INDIAN STREET THALI VEG INDIAN STREET THALI 350/-

NON VEG INDIAN STREET THALI 410/-

Indian street dishes in a thali, dishes collected from Indian streets in one platter

**316. ALIBABA BIG INDIAN THALI VEG ALIBABA BIG THALI 650/-
NON VEG ALIBABA BIG THALI 750/-**

There is nothing that quite conveys an explosion of flavors like an Alibaba Big Indian Thali. This meal offers a distinct taste of everything – right from appetizers to the main course, accompanied with exotic drinks and desserts.

ROYAL NAWABI SET MEAL (Minimum 4 person to order this Royal Nawabi Set Meal) Weekly Menu Change

Alibaba Tandoori and Curry Restaurant is an ideal escape for the urban dweller when Pattaya gets to you. If you commit a weekend, then plan an impromptu outing to enjoy a Nawabi dinner. The 42 years old Alibaba Restaurant, housing treasure from all over the world, few have been reinstated as sophisticated pieces of antiquity preserving the shadows and silhouettes of the bygone era. The lavish Royal Nawabi Set Meal (one for the carnivores or for the vegetarians) lives up to the surroundings: Chef Jetendra Kumar brainstormed for weeks to prepare a menu with almost 50 dishes that reflect the various cultures of India. The menu changes every week, compromises of at least 15 of these that are a mix of street food recreations and dishes made with traditional Mughal influence.

317.	MARJINA SET MEAL (3 course meal, with sides)	PRICE PER PERSON	950/-
318.	KASIM SET MEAL (5 course meal, with sides)	PRICE PER PERSON	1250/-
319.	ALIBABA SET MEAL (7 course meal, with sides)	PRICE PER PERSON	1750/-

INDO-CHINESE CUISINE

SOUPS

320.	HOT & SOUR (VEG) OR (NON-VEG)	140/-
321.	SWEET CORN (VEG) OR (CHICKEN)	140/-
322.	MANCHOW SOUP	140/-
323.	CHICKEN CORIANDER SOUP	140/-

STARTERS

324.	VEGETABLE SPRING ROLLS	190/-
325.	CHILLI POTATO	240/-
326.	PANEER MANCHURIAN (DRY)	275/-
327.	BABY CORN MANCHURIAN (DRY)	255/-
328.	CHILLI MUSHROOM	275/-
329.	LEMON CHICKEN	275/-
330.	CHICKEN MANCURIAN (DRY)	275/-
331.	CHICKEN 65	275/-
332.	CHILLI CHICKEN	275/-
333.	CASHEW CHICKEN	290/-
334.	CHILLI FISH	345/-
335.	CHILLI PRAWNS	345/-
336.	CASHEW PRAWNS	390/-

MAIN COURSE

337.	PANEER MANCHURIAN (GRAVY)	275/-
338.	VEGETABLE MANCHURIAN (GRAVY)	255/-
339.	SWEET AND SOUR VEGETABLES (GRAVY)	255/-
340.	VEGETABLES IN GINGER GARLIC SAUCE	255/-
341.	SPICY EGG PLANT IN CHILLI GARLIC SAUCE.	260/-
342.	CHICKEN MANCHURIAN (GRAVY)	275/-
343.	SCHEZUAN CHICKEN	275/-
344.	SWEET AND SOUR CHICKEN	275/-
345.	SWEET AND SOUR FISH	265/-
346.	SWEET AND SOUR PRAWNS	345/-
347.	GARLIC CHICKEN	345/-
348.	GARLIC FISH	345/-
349.	GARLIC PRAWNS	365/-

RICE & NOODLES

350.	VEGETABLE CHOP SUEY	265/-
351.	CHICKEN CHOP SUEY	295/-
352.	FISH CHOP SUEY	345/-
353.	PRAWN CHOP SUEY	365/-
354.	VEGETABLE CHOWMIEN	195/-
355.	CHICKEN CHOWMIEN	225/-
356.	PRAWN CHOWMIEN	275/-
357.	VEGETABLE HAKKA NOODLE	195/-
358.	CHICKEN HAKKA NOODLE	225/-
359.	VEGETABLE FRIED RICE	185/-
360.	EGG FRIED RICE	180/-
361.	CHICKEN FRIED RICE	205/-
362.	FISH FRIED RICE	260/-
363.	PRAWN FRIED RICE	275/-

FOR THE SWEET TOOTH

DESSERT

- | | |
|---|--------------|
| 364. GULAB JAMUN | 70/- |
| An Indian dessert of fried dough balls soaked in a sugar syrup flavored
With cardamon, saffron, rose water, and other herbs. | |
| 365. GULAB JAMUN WITH ICE CREAM | 110/- |
| Fried dough balls with ice cream | |
| 366. GULAB JAMUN WITH KULFI | 140/- |
| Fried dough balls with Indian ice cream | |
| 367. KULFI FALUDA | 125/- |
| Indian ice cream with vermeccilli | |
| 368. RASMALAI | 120/- |
| A Bengali dessert of soft cheese dumplings cooked in sugar syrup and then
Soaked in cardamon-saffron milk. | |
| 369. BUTTER SCOTCH SUNDAE | 120/- |
| 370. CHOCOLATE SUNDAE | 120/- |
| 371. STRAWBERRY SUNDAE | 120/- |
| 372. MIXED INDIAN SWEET PLATTER | 250/- |
| Assorted platter of Indian desserts. | |
| 373. FRUIT CREAM | 160/- |
| 374. ASSORTED FRUIT PLATTER | 250/- |