

C-View - Indian Menu

Appetizers

Mix Bhajia

Onion Slices, Potatoes, Eggplant w/ Gram Flour & Fried Served with Indian Herbs

Aloo Tikki

Potato Cubes, Cooked, Served with Tamarind Chutney, Yoghurt with Fresh Coriander

Samosa

Typical Indian Triangular Pastry Vegetable Served with Chutney

Soup

Mulligatawny

Carrots, Onion, Leek, Apple, Butter, Curry, flour, Rice, Ginger, Nutmeg, Cream, parsley

Chicken Clear

Chicken, Carrots, Onion, Garlic, Ginger, Nutmeg, Turmeric Powder

Main Course

Spicy Indian Beef Curry

Beef, Garam Masala, Yoghurt, Olive Oil, Onion, Garlic, Gingerroot, Tomato, Sugar, Coriander, Cardamom, Curry

Chicken Korma

Chicken, Oil, Onion, Garlic, Ginger bay leaves, Cumin Seeds, Green Cardamom, Cloves, Cinnamon Stick, Tomatoes, Yogurt, Turmeric Indian Masala

Fish Korma Curry

Fish, Ginger Garlic Paste, Turmeric, Indian Masala

Executive Chef Amr Sadek Al Share



Bread

Naan

Famous Indian Bread Rich in Butter or Plain

Aloo Paratha

Indian Bread Stuffed with Potato & Green Peas

Side Dishes

Biryani Sabaz

Rice Cooked with Diced Vegetables & Aromatic Indian Spices

Kashmiri Pulao

Fried Rice with Dried Fruits & Nuts

Desserts

Gulab-Jamun

Milk Dumpling Soaked in Sugar Syrup & Green Cardamom, Saffron

GajarKaHalwa

Carrot, Ghee, khoya, Almonds, Milk, Sugar, Cardamom Powder

Seasonal Fruit Platter,