

kutir

कुटीर



Starters

AED

Aloo Tikki ~ Honey Yoghurt (G, D) 45
Crispy potato cake, tamarind, mint chutney

Dhokla ~ Apple (M, L, N) 40
Gram flour cake, sesame, peanut

Paneer ~ Makkai (M, L) 50
Cottage cheese, raw papaya, mangot

Broccoli ~ Samosa (G, D) 50
Wild mushrooms, white turmeric, crisps

Cauliflower ~ Black Olive (M, D) 50
Mint Chutney, Dust, Yoghurt

Prawns ~ Masala (C, G, N) 65
Pink prawns, coconut, sesame, peanut

Soft Shell Crab ~ Chickpeas (G, M, C) 90
Telicherry pepper, garlic, mustard

Jheenga ~ Basil (C, M) 85
Tandoori wild tiger prawn, hummus

Salmon ~ Mooli (F, M, D) 65
Tandoori tikka, dill raita, pickle

Chicken ~ Lentil (M, L) 65
Chicken thigh, garlic pickle, salad

Lamb ~ Black Cumin (L) 85
Tandoori chops, koshambir, yoghurt

Chicken - Pepper Fry 70
Boneless thigh, pancake, tomato chutney

Mains

AED

Aubergine - Black spice 85
Stone fungus, onions, coconut

Wild Mushroom - Biryani (L) 100
Chickpea, mint, fried onion, cucumber raita

Paneer - Makhni (L) 90
Cottage cheese, vine tomatoes, fenugreek

Prawn - Coriander 130
Jaggery, Korma, Pink Prawn

Sea Bass ~ Mappas (F, M) 130
Pan-seared, curry leaf, coconut

Chicken Tikka ~ Masala (L) 120
Fenugreek, tomato, Kashmiri chilli

Chicken ~ Biryani (L) 115
Chicken thigh, garlic, basmati rice, fried onion

Lamb Shank ~ Purple Potato 130
Black cardamom, smoke, chokha

Lamb ~ Biryani (L) 120
Boneless, garlic, basmati rice, fried onion

Kutir Kaali Dal (L) 50
Black lentil, fenugreek, vine tomato

Tadka Dal (L) 50
Yellow lentil, cumin seed, asafoetida

Saag Aloo (L) 50
Spinach, King Edward potato, garlic

Sides

Breads Basket (G, D) 30
Chefs Selection – 3 pcs

Steamed Rice 20

Biryani Rice (L) 25

Cucumber Raita 10

Pappadum served with 3 Chutneys (L) 30



SCAN FOR E-MENU

Please speak to your server for allergens information.
All Prices are Inclusive of 5% VAT & 7% Municipality Tax.



Expedition ~ Signature

AED 275 (Add Wine Pairing AED 300)

Amuse Bouche

Soft Shell Crab ~ Chickpea (G,M,C)
Telicherry pepper, garlic, mustard
(Moët & Chandon Impérial, Champagne, France)

Salmon ~ Mooli (F,M,L)
Tandoori tikka, dill raita, pickle
(Laurenz V Singing Grüner Veltliner, Austria)

Lamb ~ Black Cumin (L)
Tandoori chop, kachumber, yoghurt
(Dindori Reserve Shiraz, Sula, Nasik)

Chicken Tikka ~ Masala (M,L)
Fenugreek, tomato, Kashmiri chilli
(Marques De Riscal, Viña collada, Rioja, Spain)

or

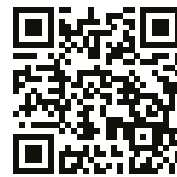
Sea Bass ~ Mappas (F,M)
Pan Seared, curry leaf, Coconut
(M. De Minuty, Provence, France)

Served with Tadka Dal, Steamed Rice & Breads

Chocolate ~ Banana (E,G,L)
Valrhona chocolate, chilli, crisp
(Taylors Fine Ruby, Port)

or

Malpua ~ Rabri (G,L)
Pancake, saffron, reduced milk, berries
(Emotions De La Tour Blanche, Sauternes)



SCAN FOR E-MENUS

Expedition ~ Vegetarian

AED 225 (Add Wine Pairing AED 300)

Amuse Bouche

Aloo Tikki ~ Honey Yoghurt (G,M,L)
Crispy potato cake, tamarind, mint chutney
(Moët & Chandon Impérial, Champagne, France)

Dhokla ~ Apple (M)
Gram flour cake, sesame, peanut
(Kapuka Sauvignon Blanc, Marlborough, New Zealand)

Broccoli-Samosa (L)
Wild mushrooms, white turmeric, crisps
(Vinuva, Pinot Grigio, Italy)

Paneer - Makhni (L)
Cottage cheese, vine tomatoes, fenugreek
(Gerard Bertrand, Pinot Noir, South of France)

or

Aubergine - Black Spice
Stone fungus, onions, coconut
(Gerard Bertrand, Pinot Noir, South of France)

Served with Tadka Dal, Steamed Rice & Breads

Chocolate ~ Banana (E,G,L)
Valrhona chocolate, chilli, crisp
(Taylors Fine Ruby, Port)

or

Malpua ~ Rabri (G,L)
Pancake, saffron, reduced milk, berries
(Emotions De La Tour Blanche, Sauternes)

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All Prices are Inclusive of %5 VAT & %7 Municipality Tax.



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Dessert

Chocolate ~ Banana <small>(E,G)</small>	45
Valrhona chocolate, chilli, crisp	
Malpua ~ Rabri <small>(G)</small>	45
Pancake, saffron, reduced milk, berries	
Trio of Kulfi	50
Rabri, Rose, Pistachio	
Coconut ~ Malai <small>(G,P)</small>	45
Jaggery, crumble, pineapple	
Falooda - Saffron <small>(L,N)</small>	45
Rice Vermicelli, Jelly, Rabri Kulfi	

Dessert Wine

Emotions De La Tour Blanche, Sauternes France	100
De Bortoli Noble One, Botrytis Semillon Riverina, Australia	160

Port

Fine Ruby, Taylor S	60
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SCAN FOR E-MENUS

Brandy & Cognac

Torres 10 Spain	50
Hennessey VS France	70
Martell VSOP France	80
Hennessey VSOP France	100

Liqueur

Cointreau France	40
Disaronno Italy	40
Baileys Ireland	45
Frangelico United Kingdom	45
Kahlua Mexico	45
Pimps No.1 United Kingdom	45
Jägermeister Germany	50



Coffee

Americano	20
Flat White	25
Cappuccino	30
Latte	25
Espresso	17
Double Espresso	21
Macchiato	22

Tea

Assam	20
Earl Grey	20
English Breakfast	20
Chamomile	20
Peppermint	20
Fresh Mint	20
Green Sencha	20
Masala Chai	25

Digestif Cocktail

Angdaai	80
Vodka, Chocolate & Coffee Rum Mix, Cold Brew, Coffee Amaro, Cream	
Nut-Khat	65
Gin, Crème de Cacao, Kutir Vermouth Mix, Campari, Amaro Montenegro	

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