

Welcome to Little Miss India

At "Little Miss India", we cook with the freshest of ingredients and produce.

*All spice mixtures, marinades and pickles are 'house-made'
by our culinary team following traditional preparation techniques.*

*Yours truly,
Mahini Singh*

KEBABS FROM THE TANDOOR AND GRIDDLE

Paneer Tikka (D/V)

Cottage cheese in a spicy yoghurt, chili and cumin marinade

Bhutiyan Dey Kebab (D/V)

Crispy, crushed corn and coriander kebab stuffed with green apple

Tandoori Achari Broccoli (D/V)*

Broccoli florets marinated with pickling spices and cooked in the tandoor

Amritsari Macchi (D/E)

Crispy fried local fish with chickpea flour, chilies and carom seeds

Murgh Tikka (D)

Boneless chicken marinated in Kashmiri chilies, yoghurt, cumin and kasoori methi

Seekh Kebab (D)

Lamb minced with fresh coriander, mint and traditional Indian spices

(D) Dairy, (E) Egg, (N) Nuts, (SH) Shellfish, (V) Vegetarian, (*) Vegan option available

We invite guests with special dietary requirements or allergies to highlight them to our team, who will be happy to guide you through the menu.

All prices are in Dirhams and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.

(D) الألبان، (E) البيض، (N) المكسرات، (SH) المحار، (V) نسخة نباتية فيجند متوفرة (*). نباتي.

بالنسبة لأولئك الذين لديهم متطلبات غذائية خاصة أو يعانون من الحساسية والذين قد يرغبون في معرفة مكونات الطعام المستخدمة، يرجى سؤال المدير جميع الأسعار بالدرهم وتشمل 7% رسوم بلدية و 10% رسوم خدمة و 5% ضريبة القيمة المضافة

CURRIES

Butter Chicken (D/N)

Chicken tikka cooked in rich tomato, cashew nut and fenugreek gravy

Chicken Korma (D/N)

Boneless chicken simmered in a cashew nut and onion gravy

Kadhai Chicken (D/N)

Chicken tossed with kadhai spices and capsicum

Gosht Awadhi Korma (D/N)

Classic Awadhi lamb curry infused with saffron and cashew nut

Lamb Rogan Josh (D)

Kashmiri lamb curry with fennel and ginger powder

Goan Fish Curry (D/N/SH)

Spicy local fish curry with chili, tamarind, coconut and cumin

Shrimp Chettinad (SH)

Stir-fried shrimp with curry leaves, coconut onion and tomato

Paneer Lababdar (D/N/V)

Cottage cheese cooked in onion, tomato masala and fenugreek

Achhari Baingan (D/V)*

Aubergine tossed with pickling spices

Dhingri Bhutta Palak (D/N/V)

Corn and mushroom in spinach gravy

Subz Miloni (N/V)

Mixed vegetables tossed with cumin seeds, spices and onion tomato masala

Gobhi Adraki (N/V)*

Cauliflower stir-fried with ginger and turmeric

Aloo Jeera (D)*

Cumin tempered baby potato

Dal Makhani (D/V)

A black lentils recipe from the northwest-frontier

Dal Tadka (D/V)*

Split red gram tempered with cumin, garlic, chili and tomato

All main courses served with sharing steamed basmati rice and roti or naan

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DESSERTS

Jamun O Gu (D/N)

Stuffed gulab jamun filled with saffron and pistachio

Rasmalai (D/N)

Cottage cheese dumplings stewed in condensed milk

Gajjar Ka Halwa (D/N)

Carrot pudding

Rasmalai Gelato (D/N)

Churn condensed milk with saffron cardamom and roasted almond

Alphonso Mango Sorbet (*)

CHEF'S SPECIAL SUPPLEMENT DISHES

KEBABS FROM THE TANDOOR AND THE GRIDDLE

Bhatti Da Smoked Lamb Chops (D) (145 dhs supplement)

Barbequed lamb chops with 12 unique spices and smoked in a jar

Sunehra Jhinga (D/SH) (80 dhs supplement)

Prawns marinated in lemon, turmeric and saffron

CURRIES AND MAINS

Bhunna Gosht Adraki (D) (55 dhs supplement)

Lamb braised with brown onions, mint and fresh coriander

Tandoori Raan (D/E/N) (145 dhs supplement)

Marinated leg of lamb, slow cooked for 8 hours and finished in the tandoor

BIRYANIS

Biryani Chicken (D) (65 dhs supplement)

Basmati rice with saffron and biryani spices slow cooked in a sealed clay pot, served with raita

Biryani Lamb (D) (75 dhs supplement)

Basmati rice with saffron and biryani spices slow cooked in a sealed clay pot, served with raita

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