



Since 1983

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NEAR VOCO HOTEL , BEHIND TRADE CENTER FIRST,  
SHEIKH ZAYED ROAD, DUBAI - UAE

[panoorrestaurants](#) [panoor\\_restaurants](#) [www.panoorrestaurant.com](#)



*Thank you*

NATIONAL\_ DXB - +971 55 164 3429



Since 1983

**PANOOR**  
RESTAURANT





Welcome to...

Panoor Restaurant is now a household name for food lovers across UAE, Qatar & KSA. with more than 4 decades of experience, the delight and satisfaction of our customers remain our top priority. Quality with variety in soothing ambiance is our signature. Our culinary expertise draws from the rich traditions of taste and appetite across Arab Nations, India, Pakistan, China and many more.

Quenching your hunger and thirst is much more than business to us. The smile on yours and your family's face keep us going. Our menu enlists more than 300 delicacies for you to choose from, all cooked with utmost love and care. Our staffs are ever willing to listen to your voices, in case you want to convey suggestions. Dine with us and we make sure that you enjoy it. We take our responsibility seriously to ensure that you enjoy your meal.

Thank You For Choosing Us, We Hope You Will Enjoy Our Dining Experience Today.

Sincerely.... Management & Staff

PANOOR RESTAURANT

| ABU DHABI                         |                         | DUBAI                   |                                | SHARJAH                                | AJMAN                |                          |                                |
|-----------------------------------|-------------------------|-------------------------|--------------------------------|----------------------------------------|----------------------|--------------------------|--------------------------------|
| SHABIYA - MUSAFFAH<br>02 5592 077 | AL QUSAI<br>04 2616 902 | AL NAHDA<br>04 2383 330 | SHEIKH ZAYED Rd<br>04 2960 085 | MUWAILAH<br>06 5342 124                | LUCKY<br>06 7433 655 | RASHIDIYA<br>06 7444 677 | AL HOOTH CENTER<br>06 7444 922 |
| QATAR                             |                         |                         |                                |                                        |                      |                          |                                |
| MANSOURA<br>5557 9933             | AL KHOR<br>5025 4343    | AL WAKRA<br>7737 4343   | GHARRAFA<br>7775 4343          | PANOOR EXPRESS (AL HILAL)<br>7767 4343 |                      | SAUDI ARABIA             |                                |
|                                   |                         |                         |                                |                                        |                      | MAKKAH<br>563 311 786    |                                |

## B R E A K F A S T



## Masala Dosa

Masala dosa is a popular south indian breakfast where a crispy crepe made of fermented rice and lentil batter is served with flavorful spiced potato curry.



### PUTTU KADALA

Puttu is a cylindrical steamed rice cake cooked with coconut shavings. this is an extremely popular breakfast item and staple food in kerala.



دوسا سادة

### SADA DOSA

08.00

A dosa is a this, savoury crepe in indian cusine made from a fermented batter of ground black gram and rice.

دوسا مسالا

### MASALA DOSA

10.00

Masala dosa is a popular south indian breakfast where a crispy-crepe made of fermented rice and lentil batter is serverd with flavorful spiced potato curry.

بوتو مع كدالا

### PUTTU KADALA

10.00

Puttu is a cylindrcial steamed rice cake cooked with coconut shavings. this is an extermely popular breakfast item and staple food in kerala.

ورا سیت

### VADA SET

09.00

Vada is a category of savoury fried snacks native to india vadas can be described variously as fritters, cutlets, or dumplings. vadas are sometimes stuffed with vegetables and traditionally served with chutney and sambar.

سمن روست

### GHEE ROAST

09.00

Ghee roast dosa is making crispy paper thin dosa with ghee instead of oil. ghee roast dosa can be made as thin round dosa, folded into triangle or as cone dosa.

پوري مع باجي

### PURI BHAJI

10.00

Puri bhaji is a dish, originating from the indian subcontinent, of puri and aloo (potato) bhaji ( a spiced potato dish which may be dry or curried). it is a traditional breakfast dish in north india.

إدلي سیت

### IDLY SET

09.00

Idli is a soft, pillowy steamed savory cake made from fermented rice and lentil batter. the lentils used in making the idli batter are urad dal (hulled black gram). black gram is also known as matpe beans. urad beans.

أوتابام طماطم بصل

### TOMATO ONION UTHAPPAM

10.00

Tomato uthappam is a south indian breakdast or snack made with dosa or idli batter, onion, tomatoes, herbs and spices.

تشولا باتورا

### CHOLA BATTOORA

10.00

Chole bhature is a combination of chole (chana masala, or chick-pea curry) and bhatara, a deep-fried bread made from maida (refined wheat flour).



### PURI BHAJI

Puri bhaji is a dish, originating from the indian subcontinent, of puri and aloo (potato) bhaji ( a spiced potato dish which may be fdry or curried). it is a traditional breakfast dish in north india.

C O N T I N E N T A L



Oriental Breakfast

A beefsteak, often called just steak, is a flat cut of beef with parallel faces, usually cut perpendicular to the muscle fibers. In common restaurant service a single serving has a raw mass ranging from 120 to 600 grams (4 to 21 oz). Beef steaks are usually grilled, pan-fried, or broiled.



|                      |                                |       |
|----------------------|--------------------------------|-------|
| فطور أمريكي          | AMERICAN BREAKFAST             | 32.00 |
| فطور شرقي            | ORIENTAL BREAKFAST             | 22.00 |
| فطور عالمي           | CONTINENTAL BREAKFAST          | 24.00 |
| أومليت إسباني مع فطر | SPANISH OMELETTE WITH MUSHROOM | 20.00 |
| خبز محمص             | FRENCH TOAST                   | 12.00 |



AMERICAN BREAKFAST

An American breakfast is a hearty meal that often includes eggs (fried, scrambled, or in other forms), meat like bacon or sausage, potatoes in the form of hash browns, and often pancakes or toast, served with beverages like orange juice and coffee. The typical components can vary, but the general idea is a substantial start to the day, emphasizing a combination of protein, carbohydrates, and fats.

B R E A D B A S K E T



*Vellappam*

Vellappam, also known as Appam or Vellayappam, is a soft, lacy pancake from South Indian and Sri Lankan cuisine, made from fermented rice and coconut batter. It has a soft, pillow-like center and crispy, lacy edges. While traditionally fermented with palm toddy, modern recipes often use yeast, and the batter is cooked in a special bowl-shaped pan called an "appachatti".



TANDOORI ROTI

Tandoori Roti is a traditional Indian unleavened flatbread made from whole wheat flour (atta) and cooked at high temperatures in a tandoor, a cylindrical clay oven, which gives it a distinct smoky flavor, puffed-up texture, and characteristic charred spots. It is often smeared with ghee or butter before serving and pairs well with North Indian curries and other dishes.

|                            |       |                                |       |
|----------------------------|-------|--------------------------------|-------|
| براتا<br>PORATTA           | 02.50 | براتا بطاطا<br>ALOO PORATTA    | 10.00 |
| براتا کوبن<br>COIN PORATTA | 03.00 | براتا نول<br>NOOL PORATTA      | 04.00 |
| شباتي<br>CHAPATHI          | 02.00 | شباتي رومالي<br>RUMALI CHAPATI | 02.00 |
| ويلابام<br>VELLAPPAM       | 02.50 | ايديابام<br>IDIYAPPAM          | 02.00 |
| ني پاتال<br>NEYPATAHAL     | 02.50 | پوتو<br>PUTTU                  | 04.00 |
| پاتيري<br>PATHIRI          | 01.50 | خيز تندور<br>TANDOOR ROTTI     | 02.50 |
| نان تندور<br>TANDOOR NAAN  | 04.00 | نان بالزبدة<br>BUTTER NAAN     | 05.00 |
| نان بالثوم<br>GARLIC NAAN  | 05.00 | كولشا سادة<br>PLAIN KULCHA     | 05.00 |

NOOL PORATTA

Nool Parotta is a South Indian flatbread from the Kerala and Tamil Nadu regions, known for its unique noodle-like, stringy, and flaky texture. The name "Nool" means "thread" in the local language, referring to the process where the dough is rolled into very thin, thread-like strands before being twisted and layered to create the dish. It's a variation of the traditional parotta, designed to be soft and melt-in-your-mouth, and is commonly served with meat curries, lentil dishes, or vegetable gravies.



## LUNCH TIME



### Mota Meal

Kerala cuisine offers a multitude of both vegetarian and non-vegetarian dishes prepared using fish, poultry and rice meat with rice as a typical accompaniment.



شاتي شورو  
CHATTI CHORU

CHICKEN BEEF FISH SEAFOOD MIX  
20 | 21 | 21 | 25 | 25

پوتي شورو  
POTHI CHORU

19.00

وجبة موتا  
MOTA MEAL

16.00

وجبة باريك  
BARIK MEAL

17.00

أرز بالسمن  
GHEE RICE

12.00

أرز بالروب  
CURD RICE

15.00

أرز بالكمون  
JEERA RICE

15.00

\* SUGGESTION  
LEMON RICE | TOMATO RICE | STEAM RICE



CHATTI CHORU

CHICKEN | BEEF | FISH | SEAFOOD | MIX

Chatti choru is a combination plate consisting of rice variety or meals and non-veg items, all served in a wd earthen pot.

# B I R I Y A N I   H U T



## BAMBOO BIRIYANI

Bamboo Biryani is A Unique And Flavorful Dish That Originated In India. It's A Type Of Biryani, A Popular South Asian Mixed Rice Dish, Cooked In Bamboo Tubes Over An Open Flame. The Bamboo Cooking Method Gives The Biryani A Distinct Flavor And Aroma. The Dish Is Typically Made With Aromatic Spices, Saffron Water, Basmati Rice, And Marinated Meat Or Vegetables, Which Are Cooked Together In The Bamboo Tubes. Bamboo Biryani Is Often Served At Special Occasions And Is A Popular Dish In Many Parts Of India, Particularly In The Southern Region. Notably, Panoor Restaurants In The Uae Is Credited With Introducing This Delightful Dish To The Region, Sharing The Rich Flavors Of Indian Cuisine With A Wider Audience.

برياني بخاري دجاج

## CHICKEN DUM BIRIYANI 17.00

Chicken dum biriyani is a savory chicken and rice dish including layers of chicken, rice, and aromatics that are steamed together.

برياني بخاري سمك

## FISH DUM BIRIYANI 21.00

This is a spicy, flavorful and delicious biryani prepared by layering fried fish and put to dum with a layer of rice and cooked to perfection.

بامبو برياني

## BAMBOO BIRIYANI 25 | 27 | 29

CHI MUT PRA

برياني تڪا دجاج

## CHICKEN TIKKA BIRIYANI 25.00

Chicken tikka biriyani is a delicious rice dish made with succulent boneless chicken pieces in a spicy tikka masala topped with fragrant rice.

برياني حيدرآبادي (دجاج)

## HYDERABADI BIRIYANI (Chicken) 21.00

Hyderabadi biriyani (also known as hyderabadi dum biriyani) is a style of biryani originating from hyderabad, india made with basmati rice and meat (mostly goat meat).

برياني بخاري لحم بقر

## BEEF DUM BIRIYANI 21.00

Beef dum biriyani is an indian dish of yoghurt and spice marinated beef pieces cooked to tender perfection with fragrant rice.

برياني بخاري لحم ضأن

## MUTTON DUM BIRIYANI 25.00

Mutton dum biriyani is an aromatic rice dish made with layers of tender mutton pieces (or goat meat), fragrant rice, deep fried onions, aromatic indian spices.

برياني روبيان

## PRAWNS BIRIYANI 25.00

Aromatic rice dum cooked with prawns, herbs a spice powders. biryani is a delicious dish made by cooking fragrant rice.



## HYDERABADI BIRIYANI

Hyderabadi biriyani (also known as hyderabadi dum biriyani) is a style of biryani originating from hyderabad, india made with basmati rice and meat (mostly goat meat).

S O U P S T A T I O N



# Manchow Soup

It is a dark brown soup that is prepared with various vegetables, scallions, and chicken, thickened with broth and corn flour, and flavored with generous amounts of soy sauce, salt, garlic, chili peppers and, primarily, ginger. It may be either vegetarian or non-vegetarian.



شورية حارة و حامضة  
**HOT & SOUR** 14.00 | 16.00  
Hot and sour soup is a popular example of chinese cuisine. Although it is said to be originated in sichuan, this is actually a variant of hulatang or pepper hot soup with added vinegar to enhance the sourness. This variation is found in henan province, and in henan cuisine itself.

شورية صافية  
**CLEAR SOUP** 14.00 | 16.00  
Clear soup is a soup that is made by simmering veggies, & or meat in a liquid until all the flavors are released. These soups are clear and are great for those on a liquid diet.

شورية كريمة دجاج  
**CREAM OF CHICKEN SOUP** 17.00  
Cream of chicken soup is a smooth, rich combination of high-quality chicken stock, cream, and tender chicken meat with no antibiotics.

شورية لحم ضأن نادان  
**NADAN MUTTON SOUP** 18.00  
Mutton soup is traditionally made with meat from adult goats or sheep known as mutton. The goat simmers with aromatics like fresh onions, garlic, ginger, and whole spices resulting in a comforting and satisfying meal.

\* SUGGESTION  
CREAM OF MUSHROOM SOUP  
TOMATO SOUP  
NADAN CHICKEN SOUP

CREAM OF CHICKEN SOUP  
Cream of chicken soup is a smooth, rich combination of high-quality chicken stock, cream, and tender chicken meat with no antibiotics.

شورية ذرة حلوة  
**SWEET CORN** 14.00 | 16.00  
Sweet corn soup is a indo chinese style soup made with mixed veggies, sweet corn kernels & pepper. Serve as a starter with bread toast, noodles or pasta.

شورية ماشو دجاج  
**MANCHOW CHICKEN SOUP** 17.00  
It is a dark brown soup that is prepared with various vegetables, scallions, and chicken, thickened with broth and corn flour, and flavored with generous amounts of soy sauce, salt, garlic, chili peppers and, primarily, ginger. It may be either vegetarian or non-vegetarian.

شورية مأكولات بحرية  
**SEAFOOD SOUP** 18.00  
Seafood soup is a delicious and hearty soup made with fresh seafood, such as shrimp, scallops, and crab. The soup is characterized by its briny flavor, its tender seafood, and its light and refreshing broth.

شورية بصل تقليدية  
**TRADITIONAL FRENCH SOUP** ASP  
French onion soup is a soup of onions, gently fried and then cooked in meat stock or water, usually served gratineed with croutons or a larger piece of bread covered with cheese floating on top.



# cream of chicken

## SALADS



*Crispy Chicken*

Hot and sour soup is a popular example of Chinese cuisine. Although it is said to be originated in Sichuan, this is actually a variant of hualatang or pepper hot soup with added vinegar to enhance the sourness. This variation is found in Henan province, and in Henan cuisine itself.



سلطة خضار

### GREEN SALAD

18.00

A salad is a dish consisting of mixed ingredients, frequently vegetables. They are typically served chilled or at room temperature, though some can be served warm.

فتوش

### FATTOUSH

20.00

Fattoush is a Lebanese salad made from toasted or fried pieces of khubz combined with mixed greens and other vegetables, such as radishes, cucumber and tomatoes. Fattoush is popular among communities in the Levant.

تبولة

### TABBOULEH

20.00

Tabbouleh is a Levantine salad of finely chopped parsley, soaked bulgur, tomatoes, mint, and onion, seasoned with olive oil, lemon juice, salt and sweet pepper. Some variations add lettuce, or use semolina instead of bulgur.

سلطة سيزر دجاج

### CHICKEN CAESAR SALAD

23.00

Caesar salad is made with romaine lettuce, croutons, parmesan cheese, and Caesar dressing. The dressing is a mixture of olive oil, lemon juice, Worcestershire sauce, Dijon mustard, and garlic.

سلطة حمص

### HUMMUS SALAD

25.00

Hummus is a dip or spread made from chickpeas that have been cooked and blended with lemon juice, tahini, garlic and other spices. Hummus is often eaten as an appetizer or starter with pita, flatbread, raw or roasted vegetables.

سلطة يونانية

### GREEK SALAD

25.00

Hummus is a dip or spread made from chickpeas that have been cooked and blended with lemon juice, tahini, garlic and other spices. Hummus is often eaten as an appetizer or starter with pita, flatbread, raw or roasted vegetables.

سلطة دجاج كرسبي

### CRISPY CHICKEN SALAD

25.00

Hummus is a dip or spread made from chickpeas that have been cooked and blended with lemon juice, tahini, garlic and other spices. Hummus is often eaten as an appetizer or starter with pita, flatbread, raw or roasted vegetables.

سلطة روبيان كرسبي

### CRISPY PRAWNS SALAD

25.00

Hummus is a dip or spread made from chickpeas that have been cooked and blended with lemon juice, tahini, garlic and other spices. Hummus is often eaten as an appetizer or starter with pita, flatbread, raw or roasted vegetables.

### TABBOULEH

Tabbouleh is a Levantine salad of finely chopped parsley, soaked bulgur, tomatoes, mint, and onion, seasoned with olive oil, lemon juice, salt and sweet pepper. Some variations add lettuce, or use semolina instead of bulgur.



### CHICKEN CAESAR SALAD

Caesar salad is made with romaine lettuce, croutons, parmesan cheese, and Caesar dressing. The dressing is a mixture of olive oil, lemon juice, Worcestershire sauce, Dijon mustard, and garlic.

## MUTTON SPECIAL



### Mutton Chatti Curry

Mutton chatti curry is a one pot dish where mutton is marinated and cooked with plenty of spices, herbs, curry leaves, onions & tomatoes.



MUTTON CHATTI

|                     |       |       |
|---------------------|-------|-------|
| لحم ضأن مسالا       | HALF  | FULL  |
| MUTTON MASALA       | 21.00 | 42.00 |
| كداي لحم ضأن        | HALF  | FULL  |
| MUTTON KADAI        | 23.00 | 46.00 |
| يخنة لحم ضأن        | HALF  | FULL  |
| MUTTON STEW         | 23.00 | 46.00 |
| صالونة لحم ضأن شاتي | HALF  | FULL  |
| MUTTON CHATTI CURRY | 30.00 | 55.00 |

|                                        |       |       |
|----------------------------------------|-------|-------|
| لحم ضأن روست                           | HALF  | FULL  |
| MUTTON ROAST                           | 22.00 | 44.00 |
| كوروما لحم ضأن                         | HALF  | FULL  |
| MUTTON KURUMA                          | 23.00 | 46.00 |
| لحم ضأن بالفلفل مقلي                   |       | 30.00 |
| MUTTON PEPPER FRY                      |       |       |
| * SUGGESTION                           |       |       |
| MUTTON CHAPS   NADAN MUTTON CURRY      |       |       |
| MUTTON ROGANGOSH   MUTTON VARATTIYATHU |       |       |



### MUTTON PEPPER FRY

Hot & spicy mutton pepper fry is a dry south indian dish of tender mutton pieces coated in an intensely peppery masala redolent of curry leaves and with mild sweetness from onions.

### Pepper fry

SEAFOOD VARIETIES



Fishgrill

A fish grill is a piece of cooking equipment, like a metal grate, that cooks fish over a heat source, typically using direct contact with hot bars or a hotplate to impart a smoky flavor and tender texture. The grill allows the natural oils of the fish to cook it from within, resulting in a healthier, less greasy product than deep-fried fish.

صالونة سمك شاتي  
**FISH CHATTI CURRY** ASP  
Meen chatty curry is a kerala style claypot fish curry, characterized by its rich, flavorful, and slightly tangy taste.

سمك مسالا  
**FISH MASALA** HALF FULL  
19.00 | 38.00  
Tender yet crispy fish is nestled in a perfectly spiced, deeply flavorful curry and topped with garnishing ingredients for texture and vibrance.

نغر مسالا  
**SQUID MASALA** HALF FULL  
21.00 | 42.00  
Squid masala - a traditional seafood preparation from kerala. Slow roasted in spices and aromatics.

روبيان مسالا  
**PRAWNS MASALA** HALF FULL  
22.00 | 44.00  
Prawns masala is a popular spicy masala dish made with prawn cooked in an onions, tomatoes and spices made into thick masala like sauce.

سمك مولي  
**FISH MOLY** HALF FULL  
21.00 | 42.00  
It's a mildly spiced fish stew made with coconut milk, usually served along with appam (pancake made with fermented rice batter and coconut) or bread.

سلطعون مسالا  
**CRAB MASALA** 28.00  
Crab masala is a fragrant medley of spices and aromatics. Its spicy punch is set off deliciously by the sweet crab meat.

صالونة سمك مانجو  
**FISH MANGO CURRY** HALF FULL  
20.00 | 40.00  
This raw mango fish curry is spicy, tangy, and really packs punch in terms of flavour. It's inspired by alleppey fish curry which originates from kerala.

- \* SUGGESTION
- FISH SHAPPU CURRY | FISH MULAKITTATHU
  - PRAWNS KANTHARI PAAL CURRY
  - ALLEPPY FISH CURRY | FISH MAPPAS
  - FISH VATTICHATHU | FISH POLICHATHU
  - FISH TAWA FRY | GRILLED FISH
  - GRILLED PRAWNS



**FISH POLICHTAHU**  
Fish Pollichathu (or Meen Pollichathu) is a traditional Kerala (Indian) dish where a whole fish, often pearlspot or pomfret, is marinated in a mixture of spices and tamarind, wrapped in a banana leaf, and then grilled or pan-fried. This cooking method steams the fish inside the leaf, infusing it with moisture, a smoky flavor, and a subtle earthy aroma from the banana leaf itself.

Fish  
Polichathu

## CHICKEN SPECIAL



### Chicken Chatti Curry

Chicken chatti curry is a kerala-style dish cooked in a traditional claypot. It has a unique earthy flavour. Cooking in earthen pot adds good taste to the curry. It goes well with rice, parotta, chapati, naan, appam, idiyappam, etc.

دجاج مسالا  
CHICKEN MASALA

18.00

دجاج بالفلل الحار  
CHILLI CHICKEN

HALF 20.00 | FULL 40.00

يخنة دجاج  
CHICKEN STEW

HALF 20.00 | FULL 40.00

كداي دجاج  
CHICKEN KADAI

HALF 21.00 | FULL 42.00

دجاج بالزبدة مسالا  
BUTTER CHI. MASALA

HALF 21.00 | FULL 42.00

دجاج روست  
CHICKEN ROAST

HALF 19.00 | FULL 38.00

دجاج بالفلل  
CHICKEN PEPPER

HALF 20.00 | FULL 40.00

سوكا دجاج  
CHICKEN SUKKA

HALF 19.00 | FULL 38.00

كوروما دجاج  
CHICKEN KURUMA

HALF 20.00 | FULL 40.00

دجاج أفغاني  
CHICKEN AFGHANI

HALF 21.00 | FULL 42.00

صالونة دجاج شاتي  
CHI. CHATTI CURRY

HALF 25.00 | FULL 45.00

\* SUGGESTION  
CHICKEN VARUTHARACHATHU  
NADAN CHICKEN CURRY



BUTTER CHICKEN

Butter chicken is a classic indian dish made with marinated & grilled chicken (tandoori chicken), simmered in a creamy tomato gravy/curry.

Butter chicken

## B E E F V A R I E T I E S



### Beef Chatti curry

Beef chatty curry is nothing but, the beef chunks are slow cooked in mud pot or earthen pot so that adds more taste to the dish.



لحم بقر مسالا  
BEEF MASALA

HALF 19.00 | FULL 38.00

لحم بقر بجوز الهند مقلي  
BEEF COCONUT FRY

HALF 21.00 | FULL 42.00

يخنة لحم بقر  
BEEF STEW

HALF 19.00 | FULL 38.00

صالونة لحم بقر شاتي  
BEEF CHATTI CURRY

HALF 28.00 | FULL 48.00

كوروما لحم بقر  
BEEF KURUMA

HALF 21.00 | FULL 42.00

لحم بقر وارايتاتو  
BEEF VARATTIYATHU

HALF 21.00 | FULL 42.00

لحم بقر روست  
BEEF ROAST

HALF 20.00 | FULL 40.00

لحم بقر كونداتم  
BEEF KONDATTAM

HALF 21.00 | FULL 42.00

لحم بقر بالفلفل الحار مقلي نادان  
BEEF CHILLI FRY NADAN

HALF 22.00 | FULL 44.00

\* SUGGESTION  
BEEF PALLI CURRY  
NADAN BEEF CURRY



BEEF  
COCONUT FRY

Beef coconut fry is a classic south indian dish made with a few simple spices, coconut slices, and curry leaves. Its pressure cooked and lightly fried in coconut oil.

Beef coconut

## VEG. SPECIALS



### Kadai Paneer

Kadai paneer is a simple yet amazingly flavorful paneer dish made by cooking paneer and bell peppers with fresh ground spices known as kadai masala.



KADAI PANEER

عدس مقلي

DAL FRY

Dal fry is a delicious and popular indian dish made with lentils (toor dal), onions, tomatoes, spices and herbs.

HALF

FULL

15.00 | 30.00

بطاطا بازلاء

ALOO MUTTER

Aloo matar is a delicious north indian curry made with potatoes, peas, onions, tomatoes, spices and herb.

HALF

FULL

15.00 | 30.00

بطاطا قرنبط

ALOO GOBI

Aloo gobi (potatoes & cauliflower) is a popular indian dish in which potatoes and cauliflower are cooked with onions, tomatoes and spices.

HALF

FULL

15.00 | 30.00

فطر مسالا

MUSHROOM MASALA

Mushroom masala is a versatile dish that packs in a burst of flavors from earthy mushrooms, tart tomatoes, and aromatic spices.

HALF

FULL

16.00 | 32.00

عدس تركا

DAL TADKA

Dal tadka is one of the most popular north indian side dishes made with split lentils, plenty of aromatic spices and herbs.

HALF

FULL

16.00 | 32.00

كوروما نافارتانا

NAVARATNA KURUMA

Navaratna kuruma is a mild spiced vegetarian side dish containing nine items like vegetables, nuts and fruits in a creamy gravy.

HALF

FULL

17.00 | 34.00

كداي بانير

KADAI PANEER

Kadai paneer is a simple yet amazingly flavorful paneer dish made by cooking paneer and bell peppers with fresh ground spices known as kadai masala.

HALF

FULL

17.00 | 34.00

بانير بالزبدة مسالا

PANEER BUTTER MASALA

Paneer butter masala, also known as butter paneer is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

HALF

FULL

18.00 | 36.00

قرنبط مسالا

GOBI MASALA

Gobi masala is a wonderful tasty gravy made by cooking gobi florets in tomato, onion & coconut based puree and tempered spices.

HALF

FULL

15.00 | 30.00

شانا مسالا

CHANA MASALA

Chana masala is a chickpea curry originating in the indian sub-continent. It is a staple dish in north indian cuisine. It is often eaten with a deep-fried bread called bhatura.

HALF

FULL

15.00 | 30.00

خضار مسالا

VEGETABLE MASALA

Kadal vegetable is a tasty, creamy gravy made by cooking vegetables in tomato based saucy mix, cream, paneer and spices.

HALF

FULL

15.00 | 30.00

سبانخ بانير

PALAK PANEER

Palak paneer is a popular indian vegetarian dish consisting of paneer (indian cheese) in a smooth, creamy and delicious spinach gravy.

HALF

FULL

17.00 | 34.00

بانير بازلاء مسالا

PANEER MUTTER MASALA

A modern restaurant-style and vegetarian north indian dish consisting of peas and paneer in a tomato-based sauce, spiced with garam masala.

HALF

FULL

17.00 | 34.00

\* SUGGESTION

DAL MAKHANI | PANEER MANCHURIAN  
GOBI MANCHURIAN | DAL PALAK  
BINDI MASALA | TOMATO FRY

PALAK PANEER

Palak paneer is a popular indian vegetarian dish consisting of paneer (indian cheese) in a smooth, creamy and delicious spinach gravy.



## STARTERS



### CHICKEN LOLLIPOP

Chicken lollipop is a popular indo-chinese appetizer where frenched chicken drumettes are marinated and then batter fried or baked until crisp. These are then either seasoned and tossed in a sweet and spicy sauce or simply served with a favorite sauce or dip.

### DYNAMITE PRAWNS

Dynamite prawns the ever-popular seafood appetizer made with crispy fried prawns coated in a spicy and tangy mayo sauce.

دجاج ٦٥

### CHICKEN 65

Chicken 65 is a spicy, deep-fried chicken dish originating from chennai, india, as an entrée, or quick snack. The flavour of the dish can be attributed to red chillies.

HALF

FULL

21.00 | 42.00

دجاج كونداتام

### CHICKEN KONDATTAM

Chicken kondattam is just the quick chicken starter you need to spruce all your boring meals, it is spicy, slurpy and south indian starter.

HALF

FULL

21.00 | 42.00

دجاج دراغون

### DRAGON CHICKEN

Dragon chicken is a popular indian-chinese fusion dish, served as an appetizer, starter, or side dish. It is made with tender, marinated chicken strips which are fried and tossed with colorful bell peppers, cashews, and a fiery sauce for a taste explosion.

HALF

FULL

21.00 | 42.00

دجاج ديناميت

### DYNAMITE CHICKEN

Tender chicken pieces are lightly fried until crisp and golden before being tossed with a quick-to-prepare dynamite sauce and layered onto a vibrant, crunchy salad base.

35.00

دجاج لولي بوب

### CHICKEN LOLLIPOP

Chicken lollipop is a popular indo-chinese appetizer where frenched chicken drumettes are marinated and then batter fried or baked until crisp. These are then either seasoned and tossed in a sweet and spicy sauce or simply served with a favorite sauce or dip.

HALF

FULL

22.00 | 44.00

لحم بقر مقلي جاف

### BEEF DRY FRY

Beef dry fry is a spicy and flavorful dish made with marinated beef cooked in a dry pan with spices and seasonings, resulting in a crispy exterior and tender interior.

HALF

FULL

21.00 | 42.00

#### \* SUGGESTION

CREAMY GARLIC CHICKEN | HONEY LEMON CRISPY CHICKEN  
ERI- PORI CHICKEN | POPCORN CHICKEN

بانور دجاج مقلي خاص

### PANOR SP. CHI. FRY

The dish can either be served as a starter or as a side dish with parotta, chapati or rice. The chicken is marinated with dried red chili paste and many flavorful spices, deep fried in coconut oil and served with crispy and spicy fried coconut curry leaves and green chillies.

HALF

FULL

22.00 | 44.00

قر نبيط ٦٥

### GOBI 65

Gobi 65 is a delicious crisp fried appetizer made with cauliflower, spices, yogurt and herbs. 65 Recipes are quite popular starters in south indian restaurants.

20.00

فطر بالفلفل الحار

### MUSHROOM CHILLI

Mushroom chilli is a popular indo-chinese dish known for its delicious combination of crispy fried mushrooms and a savory, spicy sauce.

20.00

خضار مقلي كرسبي

### CRISPY FRIED VEGETABLE

It is a simple and easy indo-chinese starter recipe prepared with different types of dry vegetables and served with manchurian sauce.

23.00

بانير ٦٥

### PANEER 65

Paneer 65 fry is a spicy south indian appetizer made with paneer aka indian cheese, flour, spices and herbs like curry leaves.

23.00

روببان ديناميت

### DYNAMITE PRAWNS

Dynamite prawns the ever-popular seafood appetizer made with crispy fried prawns coated in a spicy and tangy mayo sauce.

40.00

### PANOR SP. CHICKEN FRY

The dish can either be served as a starter or as a side dish with parotta, chapati or rice. The chicken is marinated with dried red chili paste and many flavorful spices, deep fried in coconut oil and served with crispy and spicy fried coconut curry leaves and green chillies.



S A L A D   S P E C I A L

|                                            |       |                                                             |         |
|--------------------------------------------|-------|-------------------------------------------------------------|---------|
| سلطة خضار<br>GREEN SALAD                   | 15.00 | سلطة يونانية<br>GREEK SALAD                                 | 22.00   |
| فتوش<br>FATTOUSH                           | 18.00 | سلطة جرجير<br>ROCCA SALAD                                   | 20.00   |
| تبولة<br>TABBOULEH                         | 18.00 | سلطة دجاج مكسيكية<br>MEXICAN CHICKEN SALAD                  | 22.00   |
| سلطة سيزر دجاج<br>CHICKEN CAESAR SALAD     | 20.00 | سلطة لحم بقر حار<br>HOT BEEF SALAD                          | 24.00   |
| سلطة دجاج هاواي<br>CHICKEN HAWAIIAN SALAD  | 20.00 | سلطة فيتا و بطيخ<br>FETA WATERMELON SALAD                   | 22.00   |
| سلطة حمص<br>HUMMUS SALAD                   | 20.00 | سلطة روبان/دجاج كرسبي<br>CRISPY SALAD<br>(CHICKEN / PRAWNS) | 24 / 30 |
| سلطة دجاج إيطالية<br>CHICKEN ITALIAN SALAD | 20.00 |                                                             |         |



Hot  
Beef salad

HOT BEEF SALAD

P A S T A   &   R I S T T O

PASTA

|                                                     |         |         |
|-----------------------------------------------------|---------|---------|
| باستا أرابياتا<br>ARABIATA PASTA                    | VEG CHI | 20.00   |
| بانور بيني<br>PENNE PANOOR                          | VEG CHI | 30.00   |
| بيني روز<br>PENNE ROSE                              |         | 24.00   |
| فيتوتشيني ألفريدو (خضار/دجاج)<br>FETTUCCINE ALFREDO | VEG CHI | 28 / 32 |
| لازانيا<br>LASAGNA                                  |         | 35.00   |

RISOTTO

|                                                              |         |
|--------------------------------------------------------------|---------|
| ريزوتو بولو<br>POLLO RISOTTO                                 | 32.00   |
| ريزوتو جمبري<br>GAMBERI RISOTTO                              | 38.00   |
| ستيك لحم بقر (فطر/فلفل)<br>BEEF STEAK<br>(MUSHROOM / PEPPER) | 55 / 60 |
| ستيك دجاج<br>CHICKEN STEAK                                   | 40.00   |



PENNE ROSE

Penne Rosa is a pasta dish featuring penne pasta in a spicy, creamy tomato sauce, often with fresh vegetables like spinach and mushrooms, and sometimes topped with Parmesan cheese or chicken. The name "Rosa" refers to the rose color of the sauce, which comes from the combination of tomato and cream.

ALFREDO  
FETTICCINE PASTA



## C O N T I N E N T A L

روبيان كرسبي (ه قطع)

**CRISPY PRAWNS (5 PCS)** 45.00  
A sinful and flavour packed coastal recipe for crispy prawns. These lightly battered deep fried prawns make for an excellent appetizer.

كوردون بلو

**CORDON BLEU** 42.00  
A cordon blue is a dish than traditionally consists of meat wrapped around cheese, then breaded and pan-fried or deep-fried . Many modern versions of the classic french recipe, such as this one, are baked.

دجاج تندر

**CHICKEN TENDER** 32.00  
Chicken tender are prepared by coating chicken meat in a bread-ing mixture and then deep frying them, in a manner similar to the preparation of schnitzel, they are a very popular snack or main course due to their convenience and have become a staple across the united states.

كوكتيل روبيان

**SHRIMP COCKTAIL** 45.00  
Mashed potatoes seasoned with parsley, bound together with flour and egg, rolled in breadcrumbs, and fried, they're a real crowd-pleaser ghat can be served as an appetizer, finger food, snack, or a side dish.

بطاطا لودد

**LOADED FRIES** 22.00  
Indulge in our loaded fries, crispy french fries smothered un a rich blend of melted cheese, savory sauces, and an assortment if top-pings including chicken, fresh scallions, and diced tomatoes.

ستيك مع صلصة فطر

**STEAK WITH MUSHROOM SAUCE** 60.00  
Indulge in the bold flavors if out steak with mushroom sauce, featuring a tender grilled steak smothered in a rich, earthy mushroom sauce thats infused with deep flavors of sauteed mushrooms and finished with a touch of herbs, a classic combination thats sure to satisfy.

ستيك مع صلصة فلفل

**STEAK WITH PEPPER SAUCE** 65.00  
Experience thae bold, spicy kick of our steak with pepper sauce, featuring a tender , grilled steak smothered in a rich ceamy sauce infused with the deep, slightly sweet flavors of peppercorns, a perfect balance of spice and savory flavor.

سلمون مشوي مع صلصة ليمون وزبدة

**GRILLED SALMON LEMON BUTTER SAUCE** 60.00  
Savor the succulent flavor of our grilled fish, expertly char-grilled to perfection and served with a rich, zesty lemon butter sauce that adds a brust of citrusy freshness to every bite, a delicate balance of flavors and texures that will leave you wanting more.



A cordon blue is a dish than traditionally consists of meat wrapped around cheese, then breaded and pan-fried or deep-fried . Many modern versions of the classic french recipe, such as this one, are baked.



### BEEF STEAK

Savor the rich flavor and tender texture of our sir-loin steak, expertly grilled to perfection and served to bring out the full depth of its natural flavors, a classic cut of beef , renowned for its rich, beefy taste and satisfying bite.

## FRIED RICE



### Schezwan Fried rice

Schezwan fried rice is a popular indo-chinese dish that combines the flavors of chinese fried rice with schezwan sauce.



أرز مقلي سيشوان خضار  
SCHEZWAN VEG  
FRIED RICE

19.00

أرز مقلي سيشوان دجاج  
SCHEZWAN  
CHICKEN FRIED RICE

22.00

أرز مقلي سيشوان مشكل  
SCHEZWAN  
MIX FRIED RICE

27.00

أرز مقلي ثلاثي  
TRIPLE FRIED RICE

30.00

أرز مقلي خضار  
VEGETABLE FRIED RICE

17.00

أرز مقلي بيض  
EGG FRIED RICE

18.00

أرز مقلي دجاج  
CHICKEN FRIED RICE

20.00

أرز مقلي مشكل  
MIXED FRIED RICE

25.00

أرز مقلي روبيان  
PRAWNS FRIED RICE

26.00

#### VEGETABLE FRIED RICE

Veg fried rice is an indo chinese dish made by stir frying cooked rice along with vegetables, sauces in a wok.



### Vegetable Fried rice

## N O O D L E S



### Schezwan Noodles

Schezwan noodles rice is a popular indo-chinese dish that combines the flavors of chinese fried rice with schezwan sauce.



|                     |                       |       |
|---------------------|-----------------------|-------|
| معكرونة سيشوان دجاج | SCHEZWAN CHI. NOODLES | 23.00 |
| معكرونة سيشوان مشكل | SCHEZWAN MIX NOODLES  | 28.00 |
| معكرونة خضار        | VEGETABLE NOODLES     | 18.00 |
| معكرونة بيض         | EGG NOODLES           | 19.00 |
| معكرونة دجاج        | CHICKEN NOODLES       | 21.00 |
| معكرونة روبيان      | PRAWNS NOODLES        | 26.00 |

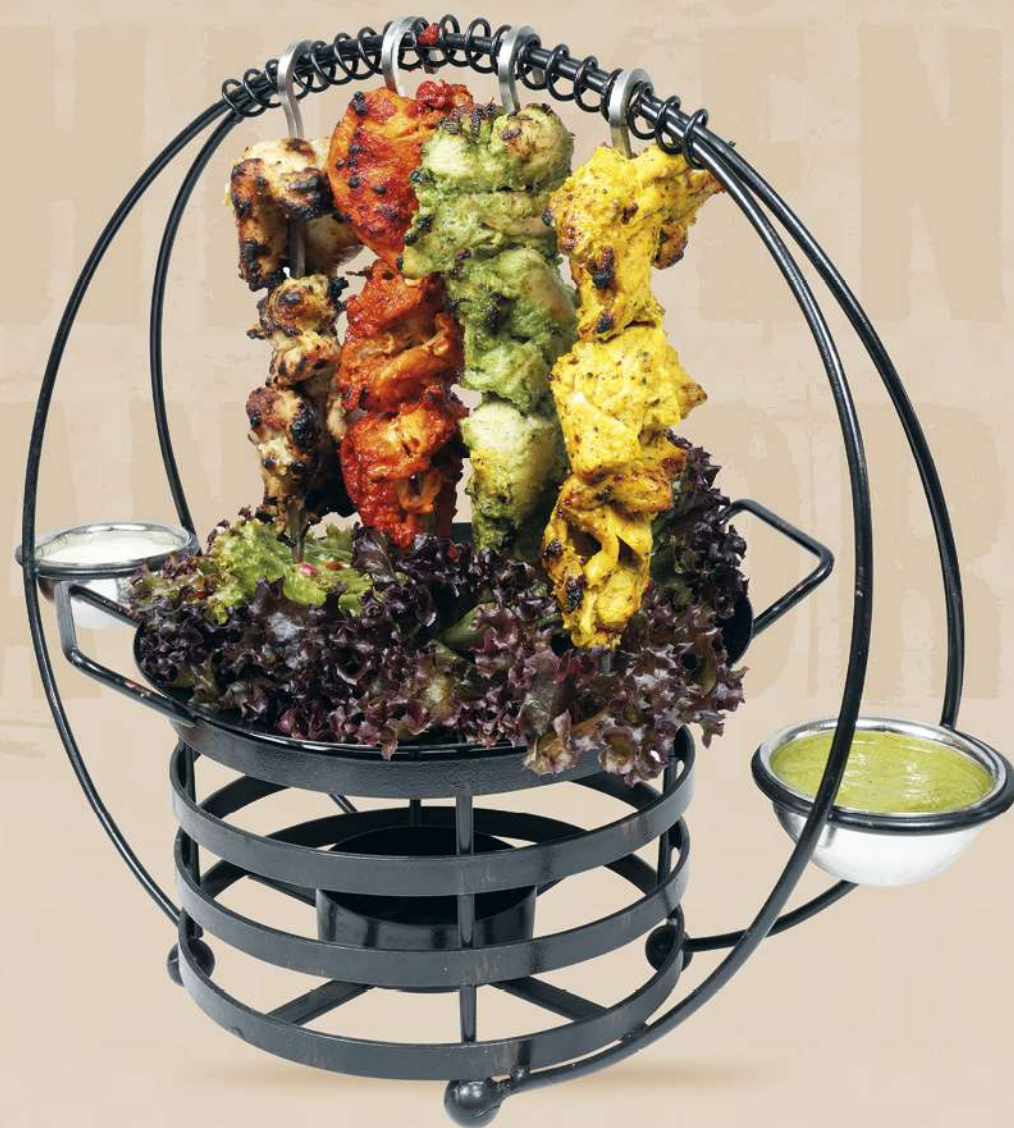
|                   |                       |       |
|-------------------|-----------------------|-------|
| معكرونة مشكل      | MIXED NOODLES         | 26.00 |
| معكرونة هاكا دجاج | CHICKEN HAKKA NOODLES | 23.00 |
| تشويسوي صيني      | CHINESE CHOPSUEY      | 30.00 |
| تشويسوي أسترالي   | AUSTRALIAN CHOPSUEY   | 30.00 |
| تشويسوي أمريكي    | AMERICAN CHOPSUEY     | 30.00 |

CHICKEN NOODLES  
Chicken noodles are a delicious flavor packed meal of stir fried noodles, chicken, vegetables and sauces.



### Chicken Noodles

## TANDOOR SPECIAL



### Tandoor Mix platter

Tandoori chicken is a dish made from chicken marinated in yogurt and spices and roasted in a tandoor, a cylindrical clay oven.



دجاج تندور

**TANDOOR CHICKEN** 24.00 | 48.00

Tandoori chicken is a dish made from chicken marinated in yogurt and spices and roasted in a tandoor, a cylindrical clay oven.

تکا بانیر

**PANEER TIKKA** 25.00

Paneer tikka is an indian dish made from chunks of paneer/chhe-na marinated in spices and grilled in a tandoor. It is a vegetarian alternative to chicken tikka and other meat dishes.

تکا آتشباري

**ACHARI TIKKA** 26.00

Achari chicken tikka is boneless chicken chunks marinated in achari masala, yogurt, and other spices and grilled to juicy perfection.

#### IFFA CHICKEN

RED CHILLY 35 | 55  
GREEN CHILLY 35 | 55  
AFGANI 35 | 55

PRAWNS APS  
RED CHILLY APS  
GREEN CHILLY APS  
AFGANI APS

دجاج تندور روپال

**ROYAL TANDOOR CHI.** 25.00 | 50.00

A tandoor is an indian cooking vessel that cooks food very quickly because it can reach up to temperatures of about that gives cooked meat a lovely smoky flavour.

تکا ملاي

**MALAI TIKKA** 26.00

Malai tikka refers to grilled supreme of chicken with ginger, garlic, green chilli, cream-cheese, coriander-stem and cardamom.

تکا هريالي

**HARIYALI TIKKA** 26.00

Hariyali tikka basically means, grilled marinated green chicken. The marinade for this recipe is predominantly made of fresh coriander and mint which is what gives it the green color.



IFFA CHICKEN

## GRILL SPOT



### GREEN CHILLI CHARCOAL

Green chilli chicken charcoal spicy is a fiery and flavorful dish featuring marinated chicken grilled to perfection over charcoal. Infused with the heat of green chillies, this dish is a favorite for those who love spicy food.



سيخ كباب دجاج

**CHICKEN SEEKH KABAB** 26.00  
Chicken seekh kabab are a delicious appetizer where spiced ground chicken is skewered and grilled in a tandoor.

تكا دجاج بدون عظم

**CHICKEN TIKKA BONELESS** 25.00  
Chicken tikka are boneless pieces of chicken, marinated in spiced yogurt, threaded on a metal skewer and cooked on live charcoal.

مشاوي مشكلة

**MIX GRILL** 40.00 | 80.00 | 130.00  
Arabic mix grilled is a richly spiced middle eastern food with an assortment of grilled meats.

سيخ كباب لحم ضأن

**MUTTON SEEKH KABAB** 32.00  
Seekh kabab is a type of kebab, native to the indian subcontinent, made with indian spices, spiced minced or ground meat, usually lamb, beef, or chicken, formed into cylinders on skewers and grilled. It is typically cooked on a mangal or barbecue, or in a tandoor.

روبيان مشوي

**GRILLED PRAWNS** ASP  
Perfectly seasoned and flame grilled to lock in the flavor. This dish is a perfect choice for seafood lovers.

دجاج على الفحم

**CHICKEN CHARCOAL** 25.00 | 47.00  
Tender and juicy chicken, smoked to perfection over charcoal, with a rich, velvety texture and a deep, smoky flavor that's simply irresistible.

دجاج بالفلفل الأحمر الحار على الفحم

**RED CHILLI CHICKEN CHARCOAL** 27.00 | 49.00  
Red chicken charcoal chili is a mouthwatering dish featuring chicken marinated in a rich, spicy red blend and grilled over charcoal.

دجاج على الفحم بيري بيري

**PERI PERI CHICKEN CHARCOAL** 28.00 | 52.00  
A mildly spicy luscious chicken dish bursting with interesting complex flavours from peri-peri sauce served with hummus, garlic, salad and arabic bread.

دجاج بالفلفل على الفحم

**PEPPER CHICKEN CHARCOAL** 27.00 | 49.00  
Pepper chicken charcoal is a robust and flavorful dish, featuring marinated chicken infused with peppery spices and grilled over charcoal for a smoky taste.

دجاج بالفلفل الأخضر الحار على الفحم

**GREEN CHILLI CHICKEN CHARCOAL** 27.00 | 49.00  
Green chilli chicken charcoal spicy is a fiery and flavorful dish featuring marinated chicken grilled to perfection over charcoal. Infused with the heat of green chillies, this dish is a favorite for those who love spicy food.

دجاج على الفحم ديناميت

**DYNAMITE CHICKEN CHARCOAL** 30.00 | 55.00  
A mildly spicy luscious chicken dish bursting with interesting complex flavours from dynamite sauce served with hummus, garlic, salad and arabic bread.

\* SUGGESTION  
HONEY CHILLI CHICKEN CHARCOAL



### RED CHILLI CHARCOAL

Red chicken charcoal chili is a mouthwatering dish featuring chicken marinated in a rich, spicy red blend and grilled over charcoal.

## BURGER & SANDWICH



### BURGER

|                                       |       |
|---------------------------------------|-------|
| برجر دجاج كلاسيك                      |       |
| CLASSIC CHICKEN BURGER                | 22.00 |
| برجر لحم بقر                          |       |
| BEEF BURGER                           | 26.00 |
| بانور برجر دجاج خاص (حار)             |       |
| PANOOR SPECIAL CHICKEN BURGER (SPICY) | 24.00 |
| برجر زنجير                            |       |
| ZINGER BURGER                         | 24.00 |

### SANDWICHES

|                      |       |
|----------------------|-------|
| براتا رول بيض        |       |
| EGG PORATTA ROLL     | 07.00 |
| براتا رول دجاج       |       |
| CHICKEN PORATTA ROLL | 09.00 |
| براتا رول لحم بقر    |       |
| BEEF PORATTA ROLL    | 10.00 |

Panoor Burger



CHICKEN PORATTA ROLL



EGG PORATTA ROLL

## SHAWARMA & WRAPS

### SHAWARMA

|                  |       |
|------------------|-------|
| شاورما دجاج      |       |
| CHICKEN SHAWARMA | 09.00 |
| صحن شاورما       |       |
| PLATE SHAWARMA   | 12.00 |
| شاورما مكسيكي    |       |
| MEXICAN SHAWARMA | 12.00 |
| شاورما جبن       |       |
| CHEESE SHAWARMA  | 14.00 |

### WRAPS

|                             |       |
|-----------------------------|-------|
| راب دجاج                    |       |
| CHICKEN WRAP                | 15.00 |
| راب زنجير                   |       |
| ZINGER WRAP                 | 18.00 |
| راب تكا بانير               |       |
| PANEER TIKKA WRAP           | 16.00 |
| راب تكا دجاج                |       |
| CHICKEN TIKKA WRAP          | 20.00 |
| كلوب سندويتش خضار           |       |
| VEGETABLE CLUB SANDWICH     | 20.00 |
| كلوب سندويتش تكا بانير      |       |
| PANEER TIKKA CLUB SANDWICH  | 22.00 |
| كلوب سندويتش تكا دجاج       |       |
| CHICKEN TIKKA CLUB SANDWICH | 24.00 |
| سندويتش بيض                 |       |
| EGG SANDWICH                | 12.00 |
| سندويتش دجاج                |       |
| CHICKEN SANDWICH            | 16.00 |
| سندويتش زنجير               |       |
| ZINGER SANDWICH             | 18.00 |



### CHICKEN SHAWARMA

Chicken shawarma is a Middle Eastern dish featuring spiced, marinated chicken stacked on a vertical, slow-turning spit and roasted. The cooked meat is then shaved off in thin slices and typically served in a pita or flatbread wrap with various toppings like pickles, tomatoes, and sauces such as tahini or garlic sauce.



Chicken sandwich

## FRESH JUICE



Mango



Avocado

Avocado juice is a blended drink made primarily from avocado pulp, often mixed with other ingredients like milk, water, sugar, honey, or other fruits and vegetables to create either a creamy, rich milkshake-like beverage or a thinner, nutrient-rich, green drink. While traditional "juice" typically separates liquid from pulp, "avocado juice" is more accurately a smoothie or blended beverage, differing in thickness and ingredients depending on the recipe.

|             |             |       |
|-------------|-------------|-------|
| ليمون       | LEMON       | 9.00  |
| بطيخ        | WATERMELON  | 12.00 |
| برتقال      | ORANGE      | 14.00 |
| جزر         | CARROT      | 14.00 |
| شيكو        | CHIKOO      | 14.00 |
| ليمون نعناع | LEMON MINT  | 10.00 |
| أناناس      | PINEAPPLE   | 12.00 |
| رمان        | POMEGRANATE | 14.00 |
| تفاح        | APPLE       | 14.00 |
| عنب         | GRAPE       | 14.00 |
| مانجو       | MANGO       | 14.00 |
| أفوكادو     | AVOCADO     | 15.00 |
| كوكتيل      | COCKTAIL    | 15.00 |

Though the drink is called a cocktail, it actually is a mocktail made with chilled milk, papaya, pomegranate and dried fruits.

## MOJITOS

|                  |                      |       |
|------------------|----------------------|-------|
| موهيتو فيرجن     | VIRGIN MOJITO        | 14.00 |
| موهيتو فراولة    | STRAWBERRY MOJITO    | 14.00 |
| موهيتو توت أزرق  | BLUEBERRY MOJITO     | 14.00 |
| موهيتو باشن فروت | PASSION FRUIT MOJITO | 14.00 |
| موهيتو بطيخ      | WATERMELON MOJITO    | 14.00 |
| موهيتو عنب       | GRAPE MOJITO         | 14.00 |
| بلو لاجون        | BLUE LAGOON          | 14.00 |
| بيناكولادا       | PINA COLADA          | 14.00 |

A Mojito is a classic, refreshing Cuban highball cocktail made with fresh mint, sugar, lime juice, and soda water, served over ice. The key to its signature flavor is muddling the mint, sugar, and lime to release their essential oils and juices before adding the rum and topping it with club soda for a balanced, sweet, citrus, and herbaceous taste.



Mojito

## DESSERTS

### FALOODA

|                      |       |
|----------------------|-------|
| فالودة جلاب جامون    |       |
| GULAB JAMUN FALOODA  | 26.00 |
| فالودة فراولة        |       |
| STRAWBERRY FALOODA   | 24.00 |
| فالودة مانجو         |       |
| MANGO FALOODA        | 25.00 |
| بانور فالودة رويال   |       |
| ROYAL PANOOR FALOODA | 22.00 |
| دلو فالودة           |       |
| BUCKET FALOODA       | 26.00 |

\* SUGGESTION  
ROYAL FALOODA | TENDER COCONUT FALOODA  
CHOCO FALOODA

### DESSERTS

|                            |       |
|----------------------------|-------|
| براوتي سيز لينج            |       |
| SIZZLING BROWNIE           | 22.00 |
| جلاب جامون مع آيس كريم     |       |
| GULAB JAMUN WITH ICE CREAM | 12.00 |
| سلطة فواكه مع آيس كريم     |       |
| FRUIT SALAD WITH ICE CREAM | 14.00 |
| پوتو آيس كريم              |       |
| PUTTU ICE CREAM            | 28.00 |
| قارب فوكه                  |       |
| FRUIT BOAT                 | 20.00 |

### LASSI

|                  |       |
|------------------|-------|
| لاسي مانجو       |       |
| MANGO LASSI      | 14.00 |
| لاسي فراولة      |       |
| STRAWBERRY LASSI | 14.00 |
| لاسي حلو         |       |
| SWEET LASSI      | 10.00 |
| لاسي مالح        |       |
| SALT LASSI       | 10.00 |
| لاسي أناناس      |       |
| PINEAPPLE LASSI  | 14.00 |

## SHAKE & AVIL MILK

### SHAKE

|                          |       |
|--------------------------|-------|
| لوز شيك                  |       |
| BADAM SHAKE              | 16.00 |
| فراولة شيك               |       |
| STRAWBERRY SHAKE         | 14.00 |
| الشارقة شيك              |       |
| SHARJAH SHAKE            | 14.00 |
| جوز هند                  |       |
| TENDER COCONUT           | 16.00 |
| زبدة فول سوداني شيك      |       |
| PEANUT BUTTER SHAKE      | 18.00 |
| أفوكادو مع تمر شيك       |       |
| AVOCADO WITH DATES SHAKE | 16.00 |
| فستق لوز شيك             |       |
| PISTA BADAM SHAKE        | 16.00 |

### AVIL MILK

|                |       |
|----------------|-------|
| شوكولاتة       |       |
| CHOCOLATE      | 16.00 |
| مانجو          |       |
| MANGO          | 17.00 |
| الشارقة        |       |
| SHARJAH        | 15.00 |
| بانور خاص      |       |
| PANOOR SPECIAL | 18.00 |

### SIZZLING BROWNIE

A sizzling brownie is a warm chocolate brownie, topped with a scoop of ice cream and drizzled with hot chocolate sauce or fudge, and served directly on a hot, sizzling cast iron skillet or sizzler plate.

