



كـينـجـز جـيت جـداف

Kingsgate

J A D A F

THE
SMOKE HOUSE

INDIAN & BBQ RESTAURANT

Smokehouse Indian BBQ Menu



Shorba

PAYA SHORBA

A delectable soup made from lamb trotters simmered overnight on a slow fire; garnished with trotters meat

AED 18



MURGH SHORBA

Exotic chicken soup flavoured with Indian herbs and spices

AED 15



TAMATAR SHORBA

A delectable soup made with smooth tomato puree, spices and vegetable stock

AED 15



DAAL SHORBA

Lentil soup with a blend of Indian spices

AED 15

Shuruwat (Snacks)

TANDOORI MURGH SALAD

Cubes of cucumber and chicken tikka mixed with spinach and lettuce, tossed in a yoghurt based dressing

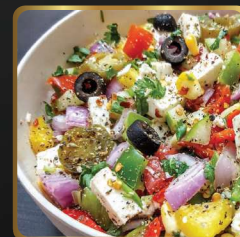
AED 20



PANNER AUR ZAYTOON SALAD

A salad made with olives, paneer and mushrooms in a yoghurt-based dressing

AED 22



BOONDI/PINEAPPLE RAITA

Spiced yogurt with boondi / pineapple

AED 10



MURGH SAMOSA 6PCS

Crispy pyramid-shaped pastry, stuffed with chicken mince, chopped onions, coriander and spices. A traditional Indian snack

AED 20



SUBZI KA SAMOSA 6PCS

Crispy pyramid-shaped pastry, stuffed with minced vegetables and spices. A traditional Indian snack

AED 18



Tandoori BBQ

TANDOORI MURGH

Classic grilled chicken marinated in a special tandoori masala flavoured yoghurt; served bone-in

AED 28



MURGH ZAFRANI KABAB

Boneless chunks of chicken marinated in yoghurt, white onion paste, saffron; chargrilled

AED 28



MURGH MALAI KABAB

Boneless chunks of chicken marinated in yoghurt, flavoured with cream and cheese; chargrilled

AED 28



TANGDI KABAB

Tender chicken drumsticks marinated in yoghurt flavoured with lemon, cream and crushed peppercorns; chargrilled

AED 28



MURGH SEEKH KABAB

Mildly spiced chicken mince seekh; chargrilled

AED 30



MURGH ACHARI TIKKA

Boneless chunks of chicken marinated in pickle flavoured yoghurt; chargrilled

AED 30



TANDOORI LAMB CHOPS

Tender mutton chops marinated in yoghurt and cream, delicately flavoured with pepper and other spices, chargrilled

AED 65



MUTTON SEEKH KABAB

Seekh made from mutton mince blended with fresh coriander, mint, ginger, onion and mild spices; chargrilled

AED 44



JHINGA TANDOORI

Jumbo prawns marinated in yoghurt and tandoori masala; chargrilled

AED 48



MAHI TIKKA

Fillet of fish marinated in a refreshing citrusy blend of lemon juice, thymol seeds and yoghurt; chargrilled

AED 32



PANEER TIKKA

Pieces of cottage cheese marinated with yoghurt and garam masala, delicately flavoured with garlic; chargrilled

AED 30



SABZI SEEKH KABAB

Seekh made with minced seasonal vegetables, flavoured with fresh herbs, green chillies and chaat masala; chargrilled

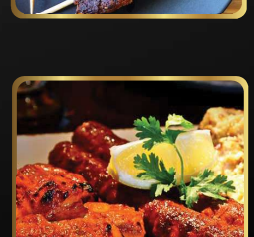
AED 28



TANDOORI MIX PLATTER NON VEG

Chicken tikka, fish tikka, mutton kabab, chicken kabab, lamb chop

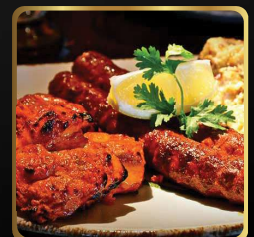
AED 99



TANDOORI MIX PLATTER VEG

Paneer tikka, veg kabab, mushroom tikka, tandoori broccoli

AED 60





Wah Kya Desi Khana

MURGH TIKKA MASALA

Tantalizing grilled chicken tikka pieces simmered in a mildly spiced tomato gravy

AED 30



HANDI WALA MURGH

Juicy chunks of chicken in a medium spiced gravy made of onion, cashew and coriander

AED 26



BUTTER CHICKEN

Chargrilled chicken simmered in a butter and cream speckled tomato gravy

AED 28



GOSHT ROGANJOSH

Pieces of bone-in mutton cooked with fried onions, red chillies, pounded garam masala and tomatoes

AED 35



HANDI KA GOSHT

Lamb cubes simmered in a gravy of yoghurt, ginger, garlic, onions and cashews

AED 38



BHUNA GOSHT

Tender mutton cubes and spices sautéed till well browned, simmered in a gravy of tomatoes, onions, ginger, garlic and red chilli powder

AED 38

MACHLI TIKKA MASALA

Grilled fish tikka laced with a flavourful blend of onion, tomato and cashews

AED 38

MACHLI PESHAWARI

Cubes of fish cooked with mustard and curry leaves, in a tomato and coconut based gravy

AED 38



JHINGA KADAI

Prawns stir fried with capsicum and tomatoes, spiced with green chillies and black pepper

AED 42



PANEER TIKKA MASALA

Paneer tikka laced with a delicately spiced gravy made of yoghurt and cashew

AED 28



VEG SEEKH KABAB MASALA

Seekh made with minced seasonal vegetables, flavoured with fresh herbs, green chillies and chaat masala

AED 26



PANEER BHURJI

Chopped cottage cheese tempered with spices, sautéed with onions, tomatoes and green chillies

AED 30



DAL TADKA

Split yellow lentils tempered with cumin, garlic, tomatoes and red chilli

AED 20

DAL MAKHANI

Dal makhani is made using black lentils and red kidney beans that have been soaked overnight. These are mixed with tomato puree, spices & large amount of butter

AED 28

Biryani Ka Khazana

MURGH HYDERABADI BIRYANI

Tender pieces of chicken marinated in a special Hyderabad masala, layered with aromatic basmati rice, potato and fried onions; cooked on dum in a sealed earthen pot

AED 30



MURGH ZAFRANI BIRYANI

Boneless chunks of chicken marinated in saffron-infused yoghurt, layered with basmati rice and spices; cooked on dum in a sealed earthen pot

AED 34



BOTI HYDERABADI BIRYANI

Boneless chunks of mutton marinated in a special Hyderabad masala, layered with aromatic spices, basmati rice, potato and fried onions; cooked on dum in a sealed earthen pot

AED 40



HAMMOUR TIKKA BIRYANI

Chargrilled hammour fillet, layered with a signature sauce, spices and aromatic basmati rice; cooked on dum in a sealed earthen pot

AED 36



JHINGA BIRYANI

Prawns marinated with garam masala, ginger and chillies, layered with saffron-infused basmati rice; cooked on dum in a sealed earthen pot

AED 38



SABZI BIRYANI

Garden fresh vegetables (broccoli, zucchini, capsicum and mushrooms), layered with a signature sauce, spices and aromatic basmati rice; cooked on dum in a sealed earthen pot

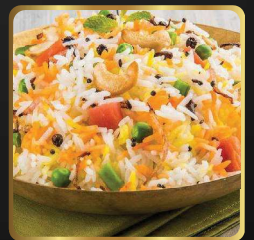
AED 28



PANEER TIKKA BIRYANI

Chargrilled paneer tikka pieces, layered with a signature sauce, spices and aromatic basmati rice; cooked on dum in a sealed earthen pot

AED 30



BIRYANI KE CHAWAL

Aromatic saffron-infused basmati rice cooked on dum

AED 15



JEERA PULAO

Aromatic basmati rice tempered with cumin seeds

AED 15

SADA RICE

Plain and simple aromatic basmati rice

AED 12



Mazedar Rotiyan

TANDOORI ROTI

Whole wheat flour bread baked in a tandoor

AED 03



BUTTER ROTI

Whole wheat flour bread baked in a tandoor, basted with butter

AED 04

ROOMALI ROTI

Handkerchief thin bread made with a combination of white and whole wheat flour

AED 05



NAAN (LASOONI/PYAZ/ PUDINA/BUTTER)

Soft white flour bread flavoured with garlic / onion / mint / butter

AED 06

Kuch Meetha

SHAHI TUKDA

Fried bread roundels soaked in sweetened condensed milk, cream and rose water; topped with nuts

AED 15



KESAR RASMALAI

Dumplings of curd cheese dipped in saffron and cardamom flavoured milk; garnished with nuts

AED 15



GULAB JAMUN

Deep fried milk dumplings dipped in sugar syrup, garnished with pistachio and cardamom

AED 15



GAJAR HALWA

Grated carrots glazed in butter, cooked in sweetened milk and khoya; garnished with nuts

AED 20



FRESH FRUIT SALAD WITH ICE CREAM

Seasonal fresh fruits cut into bite-sized pieces, tossed in a light cream sauce and topped with ice cream

AED 18



Dil Ki Tazgi

LASSI (MANGO/KESAR)

Thick yoghurt shake - mango flavour / saffron flavoured

AED 12



LASSI (MEETHI/NAMKEEN/ MASALEDAR)

Thick yoghurt shake - which is a refreshing thirst buster and a soothing digestive served sweet / salted / with spiced

AED 10



FRESH JUICES

Orange / Watermelon / Pineapple / Carrot / Lemon and Mint

AED 20



MILK SHAKES

Mango / Vanilla / Strawberry / Chocolate

AED 25



SOFT DRINKS

Pepsi / Mirinda / 7Up

AED 10



MINERAL WATER S/ L

AED 5/10





HOT BEVERAGES

Espresso Single / Double

AED 12/15



CAFFE LATTE

AED 15



CAPPUCCINO

AED 15

CAFFE MOCHA

AED 20



TURKISH COFFEE

AED 15

AMERICANO

AED 15



KARAK TEA

AED 10

MASALA TEA

AED 12



HERBAL TEA

AED 12

HOT CHOCOLATE

AED 22



**Kingsgate Hotel Al Jadaf, Building No 18 - Opposite Sheikha
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All prices are inclusive of 7% Municipality Fees, 10% Service Charge & 5% Vat.