



**Gaafushi**  
Asian Specialty Restaurant

# Indian Delights



## Appetizers

### **Chicken Tikka Salad with Yogurt dressing**

Marinated Chicken with Indian spices & Yogurt mixed with Vegetables  
Fourteen US\$

### **Maldivian Tapas:**

Selection of Maldivian snacks with Tuna, Coconut & local spices  
Thirteen US\$

### **Hara Bahra Kabab**

Pan-fried Indian Spices Vegetables Balls served with Tamarind & Green Chutney  
Thirteen US\$

### **Dahi (Yogurt) Kabab**

Pan-fried Yogurt Balls served with Tamarind Sauce  
Thirteen US\$

### **Mutton Dhan-Sack**

Lamb & Lentils Soup flavored with fresh Herbs  
Twelve US\$

## Breads from the Tandoor

### **Stuffed Kulcha with Vegetables**

Stuffed bread with vegetables cooked in Tandoor  
Four US\$

### **Stuffed Kulcha with Chicken**

Stuffed bread with chicken cooked in Tandoor  
Six US\$

### **Naan Plain**

Traditional Indian bread cooked in Tandoor

### **Naan Cheese**

Traditional Indian bread flavored with Cheese

All prices are subject to 10% service charge

## Curry Corner

### **Butter Chicken**

Tandoori Boneless Chicken  
Cooked in Indian Spices with Buttered Gravy  
Thirty US\$

### **Goan Lobster Curry**

Lobster Curry in Grinding Coconut Paste  
With Goa Spices, Turmeric & Curry  
Forty One US\$

### **Prawns Vindaloo**

Pan-fried Marinated Prawns  
With Traditional Spicy Indian Massala "Vindaloo"  
Thirty Seven US\$

### **Lamb Curry**

Lamb cooked in Rajasthan Spices Sauce  
Thirty Four US\$

### **Palak Paneer**

Indian clotted Cheese with Chili and Spinach Paste  
Nineteen US\$

### **Matar Paneer**

Fresh Peas and Paneer in Indian sauce  
Eighteen US\$

### **Vegetables Miloni**

Assorted Vegetables cooked in Vegetable Sauce  
Nineteen

### **Dhal Makhani**

Vegetarian Lentils Dish  
Sixteen

All prices are subject to 10% service charge

## Kababs from the Tandoor

### **Tandoori Prawns**

Prawns marinated with Indian spices  
Served with Tandoori Salad and Green Chutney  
Thirty Four US\$

### **Chicken Tikka**

Boneless Chicken marinated with ginger, garlic paste and yogurt  
Served with Mint Dressing  
Twenty Eight US\$

### **Vegetarian Paneer Tikka**

Paneer cheese marinated with black salt and spices  
Served with Green Chutney  
Seventeen US\$

### **Boti Kebab**

Lamb marinated with Curd, Lime juice Cardamom and Cinnamon  
Thirty Two US\$

## Desserts

### **Gulab Jamun**

Traditional Indian Sweet served Warm with Syrup  
Thirteen US\$

### **Kulfi**

Traditional Saffron Iced Dessert  
Fourteen US\$

### **Gajer ka Halwa**

Traditional Indian Carrot Dessert  
Twelve US\$

### **Assorted ice-creams**

(Cardamom, Cinnamon, Saffron, Yogurt, Coconut, Mint & Coriander)  
Fourteen US\$

### **Fresh Fruit Platter**

Twelve US\$

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