



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\$

All prices are subject to 10% service charge