KRICKET

Dubai

ALL DAY MENU

SNACKS

Rice Papads, *green mango, ghondoraj (V, D)* 40
Chilled Tomato Pani Puri *(VG, G)* 40
Fried Idli, cured tuna *(G)* 45
Aslams Butter Chicken Kofta *(D)* 40
Jerusalem Artichoke Samosa, *black garlic (V, D, G)* 40
Mirchi Vada, *black chickpea (V, D)* 40
Chilli Cheese Toast, *pickled walnut (V, G, D, N)* 40

SMALL PLATES

Bhel Puri *(V, D, G)* 40
Raw mango, coriander chutney, yoghurt
Samphire Pakoras *(V)* 70
Tamarind chutney, chilli garlic mayo
Tomato & Cantaloupe Pachadi *(VG)* 70
Shallot, buckwheat, herbs
Tandoori Malai Paneer *(V, D)* 70
Yoghurt onions, cashew, dates
Recheado Butter Prawns *(D, G, S)* 90
Black pepper, ghondoraj
Keralan Fried Chicken *(D, G)* 85
Pickled mooli, curry leaf mayo
Butter Garlic Pepper Crab *(D, S)* 125
Brown crab butter, seaweed papad
Duck Leg Seekh Kebab *(D, G, N)* 70
Peanut chutney, pickled cucumber

TO SHARE

Awadhi Lamb Neck Biryani *(D)*
Boondi raita
220

Mushroom & Celeriac Biriyani *(VG)*
Cep raita
160

600g Sirloin Nihari *(D)*
Green peppercorn, bone marrow
620

Grilled Whole Sea Bass
Thenga meen
325

Duck Leg Kothu Parotta *(G, N)*
Green beans, peanut, black pepper masala
115

GRILLS & CURRIES

Hyderabadi Baby Aubergine *(VG, N)* 85
Sesame, peanut, tamarind
Grilled Squash *(V, N)* 85
Makhani, paneer, hazelnuts, puffed wild rice
Spring Vegetable Pao Bhaji *(V, D, G)* 85
Green garlic butter
Halibut 190
Potato rasam, chicken skin podi
Mangalorean Baked Black Cod Gassi 190
Seeweed & coconut
Chicken Mappas 115
Curry leaf, coconut vinegar
Grilled Lamb Chops *(D, N)* 280
Black stone flower, walnut & green garlic chutney

SIDES

Burnt garlic tarka dal *(VG)* 35
Dhal makhani *(V, D)* 35
Butter bean kuzhambu *(V, G)* 35
Green mango kachumber *(VG, N)* 35
Pink fir aloo tuk *(V, G)* 35
Naga chilli honey
Jeera pulao *(VG)* 35
Cucumber and peanut raita *(V, D, N)* 20
Chilli set 15

BREADS

Brown butter laccha paratha *(V, D, G)* 20
Date and pistachio *(V, D, G, N)* 22
Garlic and coriander *(V, D, G)* 20
Masala naan *(V, D, G)* 20
Bone marrow naan *(D, G)* 25

A TASTE OF KRICKET

Minimum 4 guests, for the whole table
(Vegetarian & premium options available)

Pani Puri · Rice Papads
Bhel Puri · Recheado Butter Prawns
Keralan Fried Chicken
Grilled Squash · Chicken Mappas
Burnt Garlic Tarka Dal
Green Mango Kachumber
Jeera Pulao · Masala Naan

Chocolate Mousse (D, G)

280pp

(V) Vegetarian (VG) Vegan (N) Contains Nuts (G) Gluten (S) Shellfish (D) Dairy (A) Alcohol

All prices are inclusive of 5% VAT, 10% Service Charge and 7% Municipality Fees

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