


The Express Lunch

An ode to the iconic Indian train journeys where meals were freshly cooked, and served quickly to hungry travelers, the  Express Lunch, offers a range of our unique flavours for you to experience for lunch each day.

AED 99

Enjoy a three course meal with a selection of a Small, any One Main and a Dessert.

The Start

For the table to share

The Chutney Papad Tokri

Assorted crunchy papads, best devoured with our range of homemade chutneys and relish.

Smalls

Choose any 1

Crackling Tamatar Soup

Comforting plum tomato soup. Forget the croutons, try the crackling wheat crisps.

Chicken and Almond Soup

Hearty murg and badam soup.

Okra Fries

Gram flour dusted okra strips sprinkled with 'chaat masala.'

Potli Samosas

Mini pouches of green peas and potato with a plum tomato chutney.

Toasted Coconut & Quinoa Salad

Spring greens, chickpeas and cherry tomatoes in a Cochín inspired coconut dressing along with the crunch of mixed seeds.

Bengal Pomelo Salad

Baby spinach, fresh fennel and mung beans sprouts with 'chikki' candied peanut brittle in a chilli lime jaggery vinaigrette.

Aam Papad Paneer

Paneer and lotus stem tossed with special sundried mango and street food spices, directly sourced from the city of Amritsar.

[Ingredient: Aam Papad from Amritsar in Punjab](#)

Gunpowder Potatoes

Baby potatoes in a homemade South Indian 'masala podi' with curry leaf aioli.

[Ingredient: Podi spice from Chennai in Southern India](#)

Guntur Podi Chicken

Hot and spicy South Indian-style fried chicken tenders made with freshly ground Andhra 'podi' masala.

[Ingredient: Podi spice from Guntur on India's Eastern coastal plains](#)

Naga Ghost Pepper Wings

Smoked & roasted spicy chicken wings flavoured with the 'Bhoot Jolokia' - a Naga chilli.

[Ingredient: Bhoot Jolokia from Nagaland in Northeast India](#)

Fierly Thecha Prawn

Prawns tossed with the fiery 'mirch ka thecha', a coarsely-pounded green chilli chutney with crunchy peanut.

Dum Ke Kali Dal




Creamy, earthy, whole black lentils slowly simmered over charcoal, finished with a dollop of hand-churned butter.

Corn & Spinach

Garlic tempered 'palak' with sweet corn.

Tempered Broccoli

Chilli garlic sesame tossed broccoli.

 Gluten Free  Dairy Free  Vegan

All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

In case you have a food allergy or intolerance to any ingredient, please let your server know when placing the order. While we take care to prevent cross contamination, we cannot guarantee an allergen free environment, as the dishes are prepared in a common kitchen where allergens may be present. All dishes may contain traces of nuts and there is a possibility that traces of gluten may be found in our gluten free dishes, due to a common kitchen environment. Our fish and meat dishes may contain bones.

Choose a Main from any one section

Street Grills / Big Plates / Biryanis

Street Grills

Served with a Naan, house chutneys and dips

Anardana Tikka Paneer ^{GF}

Spice rubbed roasted paneer, with 'anardana' crumble using dried pomegranate seeds from Uttaranchal.

Ingredient: Anardana from Uttaranchal in the Southern Himalayas

Himalayan Spiced Mushroom

Stuffed mushrooms spiced with 'Lakhori' yellow chilli and tandoor grilled.

Ingredient: Yellow chilli from Lakhora a small village in the Northern hills of India

Banana Leaf Wrapped Sea Bass ^{DF}

Fish in a Kerala spiced tomato chilli coconut sauce with pounded fennel seeds and curry leaf.

Malai Chicken Roast

Lightly marinated in creamed yoghurt, this classic kebab is rubbed with cracked 'Tellicherry' black pepper butter.

Ingredient: Tellicherry Pepper from the Malabar coast of India

Rajputana Murg Soola ^{GF}

Coarsely ground, robust spices or 'shikaar masala' flavour these kebabs, that are traditionally cooked on large flaming skewers, reminiscent of the Rajput warriors.

Big Plates

Bombay Lunch Home Veg Curry and Banana Leaf Rice

Mixed seasonal vegetables simmered in Mumbai's coastal masala with a rich and complex blend of over 20 spices.

Served with banana leaf rice.

Chatka Chhole Kulchey

Chickpeas cooked the asli Punjabi way, with a secret chhole masala & roasted pomegranate.

Served with tandoori aloo kulcha.

Paneer Sirka Pyaz with Naan

Tawa-tossed paneer with 'sirka pyaz' or vinegar soaked pearl onions, in a masala tempered with cumin and chillies.

Chicken Tikka Butter Masala with Naan

Marinated, spiced, charcoal-roasted succulent chicken chunks, in a rich Punjabi 'makhani' sauce.

Bombay Dabba Gosht with Chur Chur Paratha

Lamb marinated in yoghurt, brown onions and green cardamom, baked Bombay 'Bohri style' topped with a fried egg. Delicious with a crisp chur chur paratha.

Mario's Mango Prawn Curry and Coconut Rice

Prawns cooked in the traditional Goan 'ambotik masala', a deep-orange, spicy and tangy gravy, offset by the sweetness of ripe mango.

Biryanis

Served with raita

Bombay Berry Biryani ^{GF}

Irani Café style vegetable and saffron rice, with caramelized onions and Iranian berries.

Tikka Kabab Biryani ^{GF}

Roasted chicken kebabs, 'dum' cooked with biryani rice, ginger juliennes and fresh mint.

Mini Desserts Plates

Choose any 1

Amritsari Kulfa

Kulfi and creamy rabdi on a bed of 'badam' almond phirni, finished with falooda and a dash of rose syrup-served Amritsari style.

Ras-E-Aam

Bengali 'roshogulla' nestled in rich 'rabdi' topped with Gujarati 'aamras' made with alphonso mangoes.

^{GF} Gluten Free ^{DF} Dairy Free ^{VB} Vegan

All prices are in AED, inclusive of 5% VAT, and subject to a 7% DIFC Authority Fee.

In case you have a food allergy or intolerance to any ingredient, please let your server know when placing the order. While we take care to prevent cross contamination, we cannot guarantee an allergen free environment, as the dishes are prepared in a common kitchen where allergens may be present. All dishes may contain traces of nuts and there is a possibility that traces of gluten may be found in our gluten free dishes, due to a common kitchen environment. Our fish and meat dishes may contain bones.