

DINNER MENU

Rutba Indian Kitchen

SOUP & SALAD

Soup of The Day
Chefs choice soup 6

Lobster + Shrimp Bisque 🍷
creamy lobster and shrimp bisque with coconut, ginger and curry leaves 8

Salad 🌱 🥬
fresh greens, pear, apple, grapes with house dressing 6

Kachumber Salad 🍷 🥬
diced tomatoes, cucumbers, and onions, seasoned with cilantro, lemon 6

STARTERS

Paneer Pakora
soft paneer cubes coated in a spiced chickpea batter and fried until golden and crisp 9

Rutba Kebab Sampler 🍷
sour pandan cream marinade chicken, cardamom-mint spices 11

Khati Roll (Chicken / Paneer)
tomato, onion, bell peppers and cilantro served in a warm wrap 10

Rechado Prawns 🍷
chili, coconut, sugarcane vinegar, tamarind, garlic 9

Chicken 65 🍷 🌶️
spiced chicken, southern spice mix 9

Chili Paneer 🍷 🌶️
soy ginger glaze, chili garlic sauce, onions, peppers, scallion 8

Chili Milli Gobi 🍷 🥬
zesty cauliflower florets, soy chili glaze, scallions 9

Gobi Manchurian 🍷 🥬
crispy battered florets in a spicy tangy sauce 9

Tandoori Chicken Wings 🍷
wings marinated in yoghurt, lemon, ginger, garlic 10

Stuffed Aloo Tikki
potato patties, toasted spice mix, yogurt, chutneys, bonds 8

Samosa 🥬
spices, potatoes, petite pea turnover 7

Veg Pakora/ Onion Pakora 🍷
chickpea fritters, mix vegetable 7

Palak Patta Chat 🍷
crispy spinach, green chutney, tangy Tamarind chutney and onions, yogurt 10

Amritsari Fish Pakora 🍷
fish marinated in ginger-garlic paste, spices, coated in a spiced gram flour and egg batter, deep-fried until golden-crispy 11

VEGETARIAN

Maghaz Methi Paneer 🍷
poppy melon seed paste, fenugreek, creamy tomato onion sauce 19

Chukundari Kofta 🍷 🥬 🌰
beets, cashews, potato filling, spinach yoghurt sauce 17

Paneer Lababdar 🍷 🌰
creamy cashew-cilantro, clarified butter cheese 19

Jackfruit Mushroom Pulimunchi 🍷 🥬
konkani spices, tamarind, chili, curry leaves, coconut 18

Kadala Black Chickpeas 🍷 🥬
coconut pieces, tamarind coconut sauce, southern Indian spice mix 17

Paneer Bhindi Nayantara 🍷
okra, star anise, coconut mint masala 18

Dal Makhani / Dal Tadka 🍷
slow simmered lentils with butter, fresh garlic, ginger and tomatoes 17

Matter Paneer 🍷 🌰
green peas, homemade cheese in a creamy onion, garlic and ginger sauce 19

CHEF'S SPECIALTIES

Seafood, Poultry, Lamb

Chingri Malai Curry 🍷
butter shrimp, home spiced coconut 22

Grouper Puli Munchi 🍷
konkani spices, tamarind, chili, curry leaves, coconut 22

Goan Seafood Curry (Fish or Shrimp) 🍷
traditional Goan curry with fresh coconut spices and herbs 22

Kesar Malai Lamb 🍷 🌰
roasted onions, saffron cashew cream sauce, ginger paste 22

Anjeer Ananas Lamb 🍷
coconut, figs, pineapple, mace, melon seeds paste 22

Lamb Roganjosh 🍷
tender lamb morsels cooked in a kashmiri sauce 22

Marwadi Chicken 🍷 🌰
royal spice, mustard chicken, creamy coconut 20

Mirchi Malai Murgh 🍷 🌰
cream cashew chicken, jalapeño, white pepper, onion sauce, reshampatti chilli 20

New Delhi Butter Chicken 🍷
tomato-fenugreek sauce, cream 20

Chili Chicken 🍷
soy ginger glaze, chili garlic sauce, onions, peppers, scallion 19



Gluten Free



Vegan



Spicy



Nuts

SIGNATURE GRILLED ENTREES

Tandoori

Lamb Chops

smoked olive oil, aromatic season, sautéed vegetables 28

Punjabi Herb Salmon

garlic, fresh herbs, panch puran spices, sautéed vegetables 22

Coconut Garlic Shrimp

kashmir garlic coconut seasoned sautéed vegetables 22

Tandoori Chicken Tikka

boneless chicken, ginger-garlic marinade, yogurt, spices, sautéed vegetables 20

Hariyali Kebab

boneless chicken (thigh), ginger-garlic marinade, mint, spinach, yogurt blend 20

Chicken Seekh Kabab

Minced chicken seasoned with spices and grilled 20

Garlic Anardana Lamb

Lamb marinated with garlic and pomegranate spices, sautéed vegetables 24

BREADS

Gluten Free Naan

Naan made with white rice flour and whole grains 6

Paneer Bhatura

puffy cheese stuffed bread, onions, chili, pomegranate seed, nigella 6

Cheese Naan

Naan stuffed with cheese 6

Peshwari Naan

flatbread stuffed with a sweet and nutty mixture of desiccated coconut, raisins, cranberry, and ground almonds/cashews 6

Flamin Naan

spicy flatbread topped with fenugreek, green chilis, cilantro, spices 5

Naan / Garlic Naan / Chili Garlic Naan

traditional flatbread/flatbread with garlic and cilantro 3/ 4/ 5

Roti / Chapati / Paratha

whole wheat bread/layered whole wheat 3/ 3/ 4

**Please inform your server of any food allergies
Consuming raw or undercooked seafood may
increase your risk of foodborne illness.**

**For parties of five or more, a 20% gratuity will
be added.**

CLASSICS

Choose Your Style + Vegetables or Protein

Biryani

aromatic basmati Rice with a touch of Saffron, iris and toasted spices

Korma

aromatic cashew sauce with hint of saffron and cardamom

Sabjiwala

fresh mixed vegetables prepared in a creamy ginger sauce

Patia

tangy curry with mango, ginger and scallions

Saag

creamy spinach, slow simmered and fragrant

Vind'Alho

southern style curry with chiles, vinegar and garlic, spicy hot

Tikka Masala

creamed single harvest California tomato sauce with fenugreek and garam masala

Xacuti

A rich Goan curry made with roasted spices, coconut, and aromatic herbs

Khadaiwala

onions, tomatoes, garlic ginger paste, coriander

Jalfrezi

stir-fried with onions, bell peppers, tomatoes, and bold spices

House Curry

onions, tomatoes, ginger garlic paste, house blend spices

Mix Vegetables 17, Paneer 19, Chicken 20, Lamb 22, Goat 24, Grouper 22, Shrimp 22, Salmon 22

ACCOMPANIMENTS

Sautéed Vegetables 6

Cucumber Raita

traditional yogurt with a twist of cucumber 3

Achar (Spicy Pickle) 3

Mango Chutney / Onion Chutney 5

Papadum / Masala Papadum

thin, crisp, lentil flatbread 3/5

Spicy Vindaloo Sauce / Makhani Sauce 4

Onion Lacha Salad

onion, thai chilly, lemon, herbs 2



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Spicy



Nuts