



Aziz Bhai

RESTAURANT

MUGHLAI

TAWA

BIRYANI

Tawa - Aziz Bhai Special

CHICKEN NAAN CHAP (Veg/Ckn/Mutton) AED 15 | 17 | 19

FAMOUS BOMBAY STREET DISH MADE WITH SPECIAL NAAN WHICH IS STUFFED WITH SPICY AND DELICIOUS CHICKEN FILING

TAWA ROLL (Veg/Egg/Ckn/Mutton/Paneer) AED 15 | 15 | 17 | 19 | 20

BHUNA CHICKEN WRAPPED IN A ROLL & COATED WITH EGG AND SHALLOW FRIED UNTIL CRISPY GOLDEN BROWN

CHEESE TAWA ROLL (Veg/Ckn/Mutton) AED 17 | 18 | 20

BHUNA CHICKEN WRAPPED IN A ROLL & COATED WITH EGG AND SHALLOW FRIED UNTIL CRISPY GOLDEN BROWN

BAIDA ROTI (Egg/Ckn/Mutton) AED 15 | 17 | 19

A SHALLOW FRIED INDIAN BREAD STUFFED WITH MINCED CHICKEN & EGG IN A CRISPY ROTI

TAWA BHUNA GOSHT (Ckn/Mutton) AED 28 | 32

BHUNA GOSHT, A FINGER LICKING MUTTON DELICACY USING THE FINEST BONELESS CUTS WHICH IS ROASTED UNTIL THICK GRAVY AND ITS SERVED WITH FRESHLY BAKED PAV

SEEKH PARATHA (Ckn/Mutton) AED 22

FAMOUS BOMBAY SEEKH PARATHA SERVED WITH CHUTNEY

TAWA GURDA AED 32

TAWA GURDA IS A SIMPLE AND FLAVOR FULL TRADITIONAL BOMBAY STREET RECIPE. IT'S A MOUTH-WATERING DISH SERVED WITH FRESHLY BAKED PAV

KATAKAT (AZIZ BHAI SPECIAL) AED 35

MIX OF THE BEST CUTS OF CHICKEN AND MUTTON COMBINED WITH UNIQUE FLAVORS OF GOATS KIDNEY, LIVER & BRAINS SORTED IN SPECIAL RECIPE FINISHED ON A HOT TAWA SERVED WITH FRESHLY BAKED PAV

TAWA BHEJA (AZIZ BHAI SPECIAL) AED 35

BHEJA FRY IS A CLASSIC RECIPE MADE WITH FRESHLY GROUNDED MASALA SPICES ENHANCING THE TASTE, SERVED WITH FRESHLY BAKED PAV

TAWA PULAO (VEG/CKN/MUTTON) AED 22 | 28 | 30

FRAGRANT RICE SAUTÉED WITH SPECIAL BOMBAY MASALA'S ADDED WITH JUICY PIECES & FINISHED ON A TAWA



Special Combo Deals

VEG MEAL (1 VEG GRAVY OF THE DAY + DAL + ROTI + RICE + SALAD + SOFTDRINK) AED 18

NON VEG MEAL (1 NON VEG GRAVY OF THE DAY CHICKEN + DAL + ROTI + RICE + SALAD + SOFTDRINK) AED 20

BOMBAY RICE PLATE (DAL/CIIAWAL/PAPAD/PICKLE/SALAD/SOFTDRINK) AED 15

CHICKEN TANDOORI +2 TANDOORI ROTI +SALAD +SOFTDRINK AED 20

BUTTER CHICKEN +2 TANDOORI ROTI +SALAD +SOFTDRINK AED 20

CHICKEN QURMA +2 TANDOORI ROTI +SALAD +SOFTDRINK AED 20

MUTTON QURMA +2 TANDOORI ROTI +SALAD +SOFTDRINK AED 20

KIIEEMA + 2 PAV + SALAD + SOFTDRINK AED 20

VEG BIRYANI + RAITA + SOFTDRINK AED 18

CHICKEN BIRYANI + RAITA + SOFTDRINK AED 20

MUTTON BIRYANI + RAITA + SOFTDRINK AED 25



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Tandoor

NON-VEG
(COOKED ON CHARCOAL FIRE)

TANDOORI CHICKEN (AZIZ BHAI SPECIAL) 🌟 AED 24 H / 42 F
MARINATED IN LEMON JUICE, YOGHURT AND AROMATIC SPICES CHARCOAL TO PERFECTION

TANDOORI CHICKEN SCHEZWAN (AZIZ BHAI SPECIAL) 🌟 AED 28 H / 46 F
TANDOORI CHICKEN PIECES COOKED IN A TANDOOR AND TOSSED IN SPECIAL SCHEZWAN SAUCE

TANDOORI AFGHANI CHICKEN AED 30
RICH, MILD, AND CREAMY GRILLED DISH FEATURING MARINATED CHICKEN (OFTEN ON THE BONE FOR MAXIMUM JUICINESS) THAT IS COOKED IN A TANDOOR, GRILL, OR PAN TO ACHIEVE A SMOKY, SUCCULENT FINISH

TANGDI KABAB AED 30
CHICKEN DRUMSTICKS MARINATED IN YOGURT & MILD SPICES, COOKED IN A TANDOOR

MURG TIKKA AED 30
JUICY PIECES OF CHICKEN MARINATED IN A TRADITIONAL TANDOORI MASALA, YOGURT & GRILLED ON SKEWER

CHICKEN KASTURI TIKKA AED 30
DELICATE CHICKEN PIECES MARINATED IN JUICY MIXTURE OF CURD, CREAM, & SPICES WITH A HINT OF FENUGREEK LEAVES

MURG MALAI TIKKA AED 30
A TRADITIONAL MUGHLAI SPECIALTY OF MUTTON MINCE MIXED WITH ONIONS & SPICES THREADED ON A SKEWER & CHARCOAL GRILLED TO PERFECTION

MURG HARYALI TIKKA AED 30
JUICY PIECES MARINATED IN A SPECIAL GREEN SPICES & HERBS CONSISTING OF MINT LEAVES / CORIANDER & GINGER-GARLIC

CHICKEN SEEKH KABAB AED 30
SPICY CHICKEN MINCED MEAT WITH FRAGRANT SPICES ONION & GINGER - GARLIC PASTE ROASTED ON SKEWERS IN A TANDOOR

NAWABI MUTTON SEEKH AED 32
A TRADITIONAL MUGHLAI SPECIALTY OF MUTTON MINCE MIXED WITH ONIONS & SPICES THREADED ON A SKEWER & CHARCOAL GRILLED TO PERFECTION

TANDOORI FISH TIKKA AED 32
TENDER FISH CUTS MARINATED IN SPICY TANDOORI MASALA AND CHARCOAL TO PERFECTION

PRAWNS KOLIWADA AED 35
SPICY CRISPY FRIED PRAWNS IN FAMOUS BOMBAY KOLIWADA STYLE COOKING

TANDOORI LAL JEENGA AED 35
TANDOOR GRILLED KING PRAWNS SPICED WITH KASHMIRI CHILIES & HERBS

CHICKEN PLATTER (SERVES FOR 2) AED 36
MIX OF MURGH TIKKA 2 Pcs / MALAI TIKKA 2 Pcs / HARYALI TIKKA 2 Pcs / CHICKEN SEEKH KEBAB 2 Pcs

TANDOORI PLATTER (SERVES FOR 2-3) AED 59
MIX OF TANDOORI CHICKEN HALF & TANDOORI AFGHANI CHICKEN HALF

MIX GRILL (OPTION 1) SERVES 2 TO 3 PERSON AED 69
MIX OF MURG TIKKA -4 Pc / MALAI TIKKA-4 Pc
HARYALI TIKKA-4 Pc / MUTTON SEEKH 2 Pc / TANDOORI FISH 4 Pc

MIX GRILL (OPTION) SERVES 4 TO 5 PERSON AED 99
MIX OF MURG TIKKA-6 Pc / MALAI TIKKA-6 Pc
HARYALI TIKKA-6 Pc / MUTTON SEEKH -3 Pc
TANDOORI FISH -6 Pc



Tandoor

VEG
(COOKED ON CHARCOAL FIRE)

MALAI PANEER TIKKA AED 28
SOFT COTTAGE CHEESE MARINATED IN CREAM AND HERBS , GRILLED TO PERFECTION ON CHARCOAL FIRE

TANDOORI PANEER TIKKA AED 28
SOFT COTTAGE CHEESE MARINATED IN SPICY TANDOORI MASALA . GRILLED TO PERFECTION ON CHARCOAL FIRE

VEG SEEKH KABAB AED 26
DELICIOUS MIX OF VEGETABLE MADE WITH CHOICEST SPICES , FINISHED ON A CHARCOAL FIRE.

TANDOORI ALU AED 26
MASALA ALU ROASTED WITH CHOICEST SPICY AND TANGY HERBS

PINEAPPLE TIKKA KEBAB AED 26
PINEAPPLE TIKKA IS A JUICY, TANGY AND DELICIOUS TIKKA MADE BY MARINATING PINEAPPLE PIECES IN CURD ALONG WITH SPICES AND COOKED ON TANDOOR

DAHI KE SHOLE AED 26
A CRISPY, GOLDEN-BROWN FRIED BREAD EXTERIOR WITH A SOFT, CREAMY, AND TANGY HUNG CURD (YOGURT) AND VEGETABLE FILLING INSIDE

HARA BHARA KEBAB AED 25
COLLABRATION OF PANEER, PALAK, POTATOES AND PEAS WITH SPECIAL SPICES.

VEG PLATTER (SERVES FOR 2) AED 34
MIX OF HARA BHARA 2 Pcs/ DAHI KE SHOLE 2 Pcs / PANEER TIKKA KEBAB 2 Pcs / MALAI PANEER TIKKA KEBAB 2 Pcs

Main Course – Chicken

BUTTER CHICKEN (AZIZ BHAI SPECIAL) 🌟 AED 32
BOMBAY FAVORITE DISH INFUSED WITH LOADS OF BUTTER WHERE TANDOORI CHICKEN IS SIMMERED IN A SPICY, AROMATIC, CREAMY AND BUTTERY TOMATO GRAVY

CHICKEN QURMA 🌟 AED 28
A LUCKNOWI DELICACY MADE WITH WHOLE SPICES, CASHEW NUT PASTE, FRIED ONIONS AND SELECTED HERBS

CHICKEN TIKKA MASALA AED 30
TANDOORI CHICKEN PIECES COOKED IN SPICY ONION AND TOMATO GRAVY

CHICKEN KALI MIRCH AED 30
A CREAMY GRAVY MADE WITH CASHEW NUT AND SPICES INFUSED WITH LOADS OF PEPPERCORN.

CHICKEN MUGHLAI AED 30
MUGHLAI CHICKEN IS A CHICKEN CURRY FROM MUGHLAI CUISINE. A DELICIOUS CURRY IS COOKED IN FRIED ONION, TOMATO, GRAVY WITH EGG

PALAK CHICKEN AED 30
CLASSIC INDIAN BLEND OF PALAK AND CHICKEN COOKED TOGETHER WITH AROMATIC SPICES.

CHICKEN ANGARA AED 30
SPICY CHICKEN MADE OF THICK GRAVY FLAVORED WITH AUTHENTIC SPICES AND SMOKY AROMA

CHICKEN PATYALA AED 30
IT IS MILDLY SPICED WITH INDIAN SPICES AND HAS A RICH, CREAMY TEXTURE WITH CASHEWS.

MURG MUSALLAM-AZIZ BHAI SPECIAL 🌟 AED 79
(To be Ordered in advance 6 hours)
MURG MUSALLAM IS A TRADITIONAL INDIAN CHICKEN DISH ORIGINATING FROM THE MUGHAL ERA. THE DISH IS PREPARED WITH A WHOLE CHICKEN THAT & STUFFED WITH EGGS AND SLOW-COOKED IN A RICH GRAVY.

Main Course -Mutton

MUTTON QURMA 🍴 AED 32

A LUCKNOWI DELICACY MADE WITH WHOLE SPICES, CASHEW NUT PASTE, FRIED ONIONS AND SELECTED HERBS

MUTTON ROGAN JOSH AED 30

ROGAN JOSH, A CLASSIC COMFORT FOOD FROM THE KASHMIRI CUISINE IS A SLOW COOKED DISH MADE WITH PRIME CUTS, SPICES, HERBS AND YOGURT.

MUTTON KALI MIRCHI AED 30

A CREAMY GRAVY MADE WITH CASHEW NUT AND SPICES INFUSED WITH LOADS OF PEPPERCORN

PALAK GOSHT AED 30

PALAK GOSHT IS A DELICIOUS BLENDING OF TENDER SUCCULENT PIECES OF MUTTON COOKED IN SPINACH GRAVY MIXED WITH FRESHLY GROUND SPICES

DABBA GOSHT (AZIZ BHAI SPECIAL) 🍴 AED 35

BOMBAY SPECIAL JUICY MUTTON & NOODLE COOKED UNTIL SEMIDRY IN MILD GRAVY, GARNISHED WITH FRIED EGG.

KHEEMA BOMBAY STYLE AED 32

BOMBAY STYLE KHEEMA MADE WITH AROMATIC SPICES AND HERBS

DAL GOSHT RICE 🍴 AED 35

COOKED ON SLOW HEAT WITH MIX OF SPICES, LENTILS AND TENDER MUTTON GARNISHED WITH FRIED ONION SERVED WITH STEAMED RICE



Main Course -Sea Food

FISH MASALA AED 35

TRADITIONAL NORTH INDIAN PREPARATION, SIMMERED IN ONION & TOMATO MASALA

PRAWNS MASALA AED 38

SPICY RED GRAVY COOKED WITH PRAWNS & HERBS



Main Course -Veg

MALAI KOFTA AED26

DEEP FRIED KOFTAS MADE WITH POTATO AND PANEER ARE DUNKED IN A CREAMY SPICED GRAVY

PANEER BUTTER MASALA AED28

FRESH PANEER CUBES SIMMERED IN CREAMY TOMATO SAUCE WITH TOUCH OF FENUGREEK

PANEER TIKKA MASALA AED 28

CHARCOALED TIKKAS OF COTTAGE CHEESE, ONIONS & BELL PEPPER, SIMMERED IN A RICH TOMATO GRAVY

PALAK PANEER AED 28

COTTAGE CHEESE IN CREAMY SPINACH GRAVY, SAUTÉED WITH FRESH GARLIC

NAVRATAN KORMA AED 28

NAVRATAN KORMA IS A RICH LUXURIOUS CURRY DISH MADE WITH MIXED VEGETABLES . THIS RECIPE IS FLAVORFUL AND MILDLY SWEET.

MUTTER PANEER AED 28

CREAMY AND LUSCIOUS MATAR PANEER IS ONE OF THE MOST POPULAR PANEER DISHES! SOFT PANEER AND SWEET GREEN PEAS ARE COOKED IN A ONION-TOMATO GRAVY

ALU PALAK AED19

THIS CLASSIC ALU PALAK FEATURES FORK-TENDER POTATOES IN A SMOOTH, LIGHTLY SPICED CREAMY SPINACH SAUCE

PLAIN PALAK AED15

FRESH PALAK SAUTED IN GARLIC AND HERBS

JEERA ALU AED16

JEERA ALU IS CLASSIC POTATO DISH LOADED WITH CUMIN AND FRESH HERBS.

BHINDI DO PYAZA AED17

BHINDI DO PYAZA IS NORTH INDIAN DISH MADE WITH OKRA SPICES HERBS AND LOTS OF CARAMELIZED ONIONS

DAL TADKA AED15

DAL TADKA IS A POPULAR INDIAN DISH WHERE COOKED SPICED LENTILS ARE FINISHED WITH A TEMPERING MADE OF GHEE AND SPICES



Biryani & Rice

BOMBAY SPECIAL DUM BIRYANI AED 25 | 28 | 30 (VEG/CKN/MUTTON)

A BOMBAY CLASSIC DISH MADE BY LAYERING RICE OVER JUICY CHICKEN AND FRIED POTATOES, COOKED SLOWLY ON A CHARCOAL FLAME

MUTTON AKHANI PULAV (AZIZ BHAI SPECIAL) AED 35

CHICKEN TIKKA BIRYANI AED 32

THE BIRYANI THAT BRINGS TOGETHER THE FLAVORS OF OUR FAMOUS TENDER CHICKEN TIKKA WITH SAUCED BIRYANI RICE

CHICKEN KHEPSA (AZIZ BHAI SPECIAL) AED 32

SPICY TANDOORI SHEZWAN CHICKEN SERVED ON A BED OF FRIED RICE SERVED WITH EGGS

FISH TIKKA BIRYANI AED 33

LONG GRAINED BASMATI RICE LAYERED OVER TENDER BONELESS CHUNKS OF FISH TIKKA IN A RICE AND HERBS

PRAWNS BIRYANI AED 35

PRAWNS IN A SMOOTH MILDLY SPICED, COOKED WITH FINE GRAINS OF BASMATI RICE

PANEER TIKKA BIRYANI AED 28

SOFT CHUNKS OF DELICATELY SPICED AND GRILLED COTTAGE CHEESE, COOKED WITH FINE GRAINS OF BASMATI RICE

JEERA RICE AED 16

JEERA RICE IS A SIMPLE PREPARATION OF RICE THAT HAS BEEN FLAVORED WITH CUMIN SEEDS

STEAM RICE AED 12

LONG GRAIN STEAMED RICE

Salad & Raita

MIX RAITA AED 12

MIXED RAITA IS A CLASSIC INDIAN YOGURT SAUCE WITH ASSORTED VEGETABLES

CUCUMBER RAITA AED 12

YOGHURT WITH CHOPPED CUCUMBER

PINEAPPLE RAITA AED 15

SWEET, SOUR, SALTY, AND REFRESHING, THIS PINEAPPLE RAITA IS A DELIGHTFUL ADDITION TO ANY PLATE

GREEN SALAD AED 12

GARDEN FRESH ASSORTED VEGETABLES ON A PLATTER

ONION LACCHA SALAD AED 12

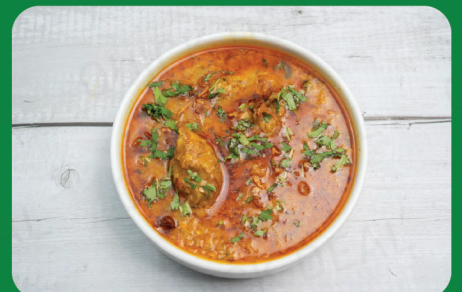
CRUNCHY ONION SLICES INFUSED WITH CHAAT MASALA, FRESH CORIANDER AND LEMON JUICE

MASALA PAPAD (2 PC) AED 12

ROASTED PAPAD TOPPED WITH SPICED TOMATOES AND ONION

PAPAD ROASTED / Fry -2 PC AED 6 / 7

ROASTED OR FRIED PAPAD



Beverage & Fresh Juices

WATER SMALL | LARGE
SOFT DRINK

AED 3 /5
AED 6

MASALA CHASS

MASALA CHASS IS A POPULAR INDIAN YOGURT DRINK. THIS REFRESHING DRINK IS SPICED WITH TANGY MASALA AND IDEAL TO REFRESH YOUR THIRST

AED 10

LASSI SWEET/SALT/MANGO

LASSI, A GREAT REFRESHING AND NUTRITIONAL DRINK, IS ONE OF THE TRADITIONAL BEVERAGES IN INDIA, WITH A CREAMY TEXTURE

AED 12 | 12 | 15

DILLI SHIKANJI (AZIZ BHAI SPECIAL) 🍷

AN APPETIZING INDIAN LEMON DRINK WITH ROASTED CUMIN, AND BLACK SALT

AED 12

MOHABBAT KE SHARBAT

MOHABBAT KE SHARBAT WITH CARDAMOM IS A DELICIOUS SUMMER DRINK MADE WITH ROOH AFZA, WATERMELON, MILK, AND ICE CUBES A POPULAR DRINK IN DELHI.

AED 12

MASALA MINT COKE

MASALA COKE, A REFRESHING INDIAN SUMMER DRINK MADE WITH COCA-COLA, BLACK SALT, CHAAT MASALA, MINT AND FRESH LIME.

AED 12

Dessert

DOODHI KA HALWA (AZIZ BHAI SPECIAL) 🍷

A UNIQUE AND DELICIOUS INDIAN SWEET MADE WITH BOTTLE GOURD, MILK, SUGAR & GHEE.

AED 15

GAJAR KA HALWA

MAA KE HAATH KA GAJAR KA HALWA – A SPECIAL DISH WITH FLAVORS TO DIE FOR, MADE OF PREMIUM CARROTS/MILK / DESI GHEE AND NUTS

AED 15

GULAB JAMUN (2PCS)

ITS AN INDIAN DESSERT OF FRIED DOUGH BALLS THAT ARE SOAKED IN A SWEET, STICKY SUGAR SYRUP

AED 10

SIZZLING BROWNIE

INDULGENT, DRAMATIC DESSERT FEATURING A WARM, FUDGY CHOCOLATE BROWNIE PLACED ON A PIPING-HOT CAST-IRON SKILLET, TOPPED WITH COLD VANILLA ICE CREAM AND DRENCHED IN HOT CHOCOLATE SAUCE

AED 20

PINEAPPLE HALWA

POPULAR INDIAN SWEET PUDDING MADE WITH SEMOLINA GHEE, SUGAR, AND FRESH PINEAPPLE CHUNKS

AED 15

SHAHI TUKDA

A NAWABI DESSERT MADE OF TOASTED BUTTER BREAD SOAKED OVERNIGHT IN CREAMY MILK BATH INFUSED BY SAFFRON, ELAICHI AND DRY FRUITS

AED 15

RABDI

TRADITIONAL NORTH INDIAN DESSERT MADE BY SIMMERING FULL FAT MILK UNTIL IT REACHES A THICK CONSISTENCY.

AED 15

KULFI (MANGO, PAN, MALAI, KULFI)

AED 8

Tandoor Naan & Roti

TANDOORI ROTI

FLAT INDIAN BREADS BAKED IN A TANDOOR TO PERFECTION

AED 3

TANDOORI ROTI BUTTER

FLAT INDIAN BREADS BAKED IN A TANDOOR TO PERFECTION WITH A TAB OF BUTTER

AED 3.50

ROOMALI ROTI

SOFT AND EXTREMELY THIN, RUMALI ROTI IS ONE OF THE MOST POPULAR FLATBREADS OF INDIA

AED 5

PLAIN NAAN

TRADITIONAL NAAN IS COOKED IN A TANDOOR

AED 4

BUTTER NAAN

SOFT NAAN COOKED IN TANDOOR SERVED WITH BUTTER

AED 5

MISSI ROTI

MISSI ROTI IS VERY POPULAR BREAD, WHICH IS A PERFECT MIX OF FLAVORS MIXED WITH GRAM FLOUR AND COOKED IN TANDOOR

AED 5

GARLIC NAAN

SOFT AND FLUFFY INDIAN FLATBREAD THAT IS NICELY INFUSED WITH AN IRRESISTIBLE GARLIC FLAVOR

AED 5

LACCHA PARTHA

LAYERED WHEAT FLOUR BREAD, A HOUSE SPECIALTY

AED 5

PUDEENA PARATHA

IT'S MADE FROM HEALTHY INGREDIENTS LIKE PUDINA, WHOLE WHEAT FLOUR AND COOKED IN TANDOOR

AED 5

CHEESE NAAN

SOFT AND FLUFFY CHEESE STUFFED NAAN BREAD FILLED WITH CHEESY MOZZARELLA AND HERBS

AED 7

ALU KULCHA

KULCHA IS CRISP AS WELL AS SOFT LEAVENED BREAD WHICH IS STUFFED WITH BOILED & MASHED POTATOES & SPICES

AED 8

KEEMA NAAN

NAAN STUFFED WITH MINCED MEAT AND MADE ON A TANDOOR

AED 12



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FOR HOME CATERING / BULK ORDERS / ORPORATE EVENTS & WEDDINGS