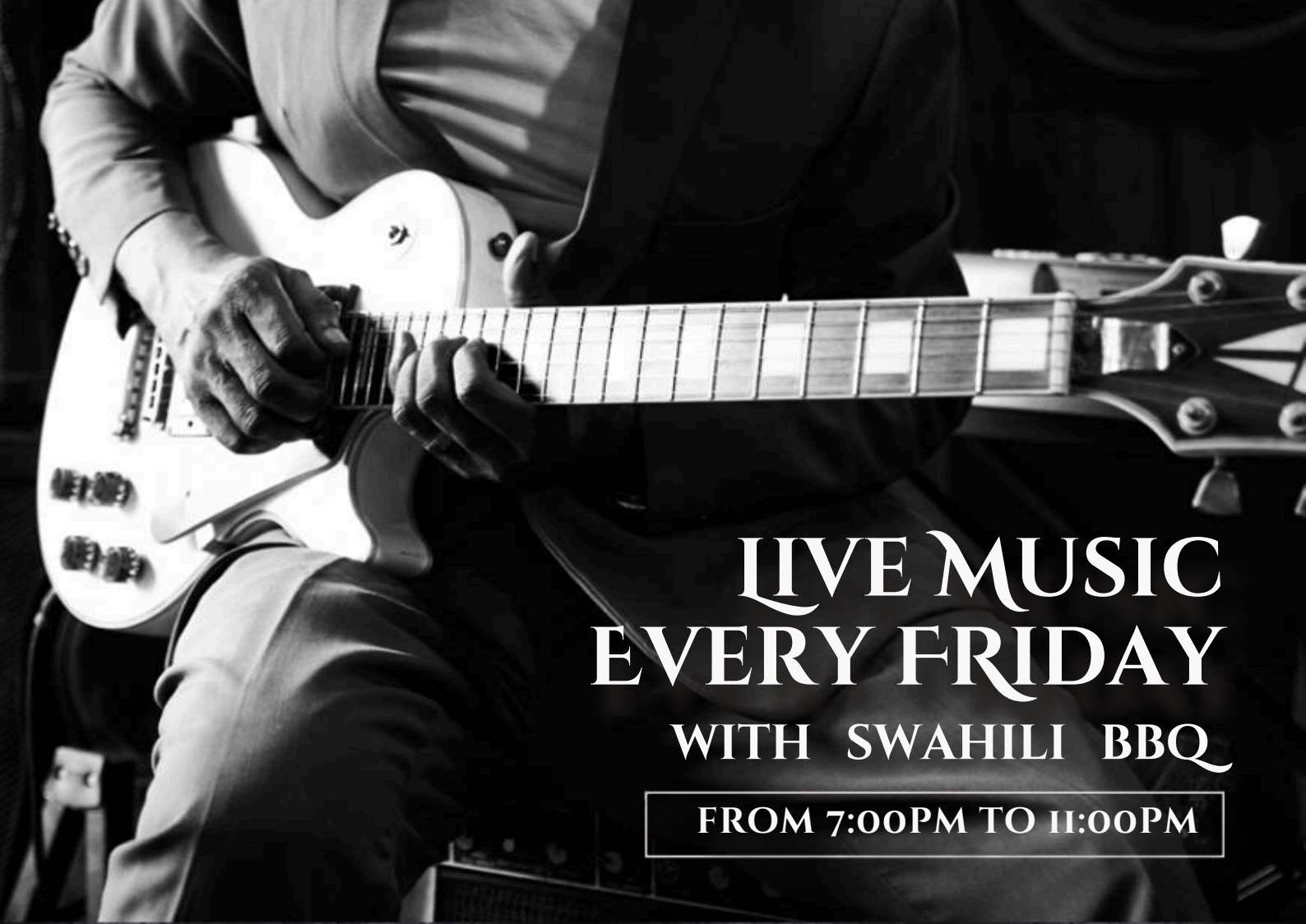




KINAYA

Restaurant & Bar

A black and white photograph of a musician wearing a suit, playing a white electric guitar. The musician's hands are positioned on the fretboard and strings. The background is dark and out of focus.

LIVE MUSIC EVERY FRIDAY

WITH SWAHILI BBQ

FROM 7:00PM TO 11:00PM

SPECIAL MENU ON SEA FOOD PREPARATION



Soups Around the World

■ **Manchow soup (V / NV) 16000/-**

Soya and garlic flavoured thick soup

▲ **Soup Samaki (NV) 16000/-**

Local fish braised soup

▲ **Paya Shorba 15000/-**

Concoction of slow-cooked lamb trotters

■ **Cream of Tomato soup (V) 12000/-**

Classical creamy Tomato broth

■ **Carrot and Ginger Soup (V) 12000/-**

Ginger infused Carrot emulsion



Vegetarian Appetizers

■ Beetroot/Mushroom Galouti Kebab 22000/-

Shredded beetroot and nuts blend with Indian herbs and spices, cooked in a shallow pan

■ Mushroom 65 25000/-

Kerala-style stir-fried mushrooms with black pepper and curry leaves

■ Paneer Achari Tikka 25000/-

Tandoor-grilled paneer marinated with tangy Indian pickling spices.

■ Malai Paneer Tikka 25000/-

Creamy paneer cubes marinated with cheese and aromatic spices, grilled to perfection

■ Paneer Angara Kebab 25000/-

Smokey, spice-marinated paneer kebabs grilled over high flames for a bold flavor.

■ Apricot and nuts Multani Paneer Tikka 26000/-

Paneer Chunks stuffed with apricot and nuts and marinated with hung curd, spices, grilled in tandoor

■ Soya Malai Chaap 22000/-

Soya Chaap Chunks marinated in a creamy, rich & flavorful blend of cashew, cream and spices

■ Tandoori Soya Chaap 22000/-

Succulent soya chaap marinated in spiced yogurt and roasted in the tandoor.

■ Herb Cheese Stuffed Hara Bhara Kebab 22000/-

An exotic medley of spinach and vegetable rolls with delicate flavour, cooked to perfection

■ Vegetable Platters (any Four Types) 32000/-

Assorted vegetable kebab served on a platter

■ Dahi Ke Kebab 22000/-

Delicious hung curd and cheese-based patties, infused with herbs and spices. Perfectly crisp on the outside and soft inside.

■ Panch-Phoran Spiced Achari Broccoli 25000/-

Broccoli florets marinated with hung curd and pickle Spices



Non -Vegetarian Appetizers

▣ **Mutton seekh lapeta Kebab 26000/-**

Spiced mutton mince rolls flavored with fresh Indian herbs and spices, rolled in the naan dough skewered and cooked in Tandoor

▣ **Mutton Galouti Kebab 26000/-**

Minced lamb served on Ulte Tawe Ka Paratha

▣ **Kinaya Chicken Tikka 28000/-**

Tender chicken marinated in pomegranate molasses, hung curd, Kashmiri chilli and spices

▣ **Amritsari Fish 25000/-**

Fried Fish Marinated with Egg, Ginger, and Garlic Paste

▣ **Bhatti Ka Murgh Half 30000/-**

Khanabadosh style Char grilled chicken marinated with yellow chilli, hung curd and Indian Spices

▣ **Chicken Lasooni Kebab 25000/-**

Boneless chicken marinated in garlic and yoghurt, grilled over charcoal

▣ **Gilafi Chicken Seekh 26000/-**

Chicken mince skewered and topped with bell peppers and olives

▣ **Signature Chicken Tangri Kabab 28000/-**

Chicken drumsticks stuffed with minced chicken and grilled over charcoal

▣ **Roti Pe Boti 26000/-**

Spiced lamb chunks served on Rumali Roti

▣ **Chicken Angara 26000/-**

Spicy Chicken tikka served with assorted chutney



Vegetarian Main Course

■ **Dal Dhaba Fry/Dal Tadka 20000/-**

Mixed dal tempered with Indian herbs

■ **Dal Makhani 21000/-**

Chef Prashant special Dal Makhani preparation

■ **Kadahi Mushroom 28000/-**

Fresh button Mushroom, cooked with Indian herbs and special spices

■ **Kadhai Paneer 28000/-**

Tender Paneer, roasted with fresh herbs and special spices

■ **Kaju Makhana Ki Sabji 28000/-**

Roasted cashew and makhana served in spicy creamy sauce prepared with tomato and onion based

■ **Malai Kumbh Methi Matar 28000/-**

Fresh mushroom and green peas cooked in special gravy

■ **Mushroom Do Pyaza 28000/-**

Button mushrooms cooked with double onions in a lightly spiced tomato-onion gravy, finished with fresh coriander.

■ **Soya Chaap Masala 27000/-**

Roasted soya chaap cooked with Rich tomato and onion gravy

■ **Sabji Your Own Kitchen (Meet The Chef) 30000/-**

Yours Preferred Vegetable and Gravy Preparation



Non -Vegetarian Main Course

▣ **Kadhai Mutton 30000/-**

Tender and Juicy Mutton, roasted with fresh herbs and special spices

▣ **Mutton Rogan Josh 30000/-** A Kashmiri delicacy

▣ **Mutton Laal Maas 30000/-**

Derived from Rajasthani cuisine blend with special chilli and spices

▣ **Crab Masala 38000/-**

Crab Curry is served with the Indian style gravy with touch of coconut milk

▣ **Prawn Jalandhari 40000/-**

Inspired by Jalandhar, a city in Punjab; prawns tempered with crushed spices and tossed with bellpeppers

▣ **Fish Masala 32000/-**

Bengali Style Fish cooked in the mustard oil with onion and tomato gravy

▣ **Old Delhi Butter Chicken 28000/-**

Authentic North Indian Chicken Tikka cooked in a rich creamy tomato sauce finished with cream

▣ **Matka Chicken 32000/-**

Champaran-style spicy chicken slow cooked in the clay pot

▣ **Chicken Korma 28000/-**

Slow-cooked chicken served with smooth, creamy gravy



Indian Assorted Bread

- Tandoori Roti (Plain/Butter) 5000/-
- Naan (Plain/Butter/Garlic/Cheese) 5000/-
- Masala Kulcha/ Lachha Paratha/ Swahili Paratha 8000/-

Dum Biryani

(Long-grained Basmati rice cooked indum together with aromatic spices and curry of your choice)

- Vegetable (V) 26000/-
- ▲ Chicken (NV) 30000/-
- ▲ Mutton (NV) 32000/-
- ▲ Prawn Biryani (SF) 38000/-



Pan-Asian Signature Menu

Appetizers

■ **Exotic Mushroom Selection 21000/-**

Wok-tossed with crushed black peppercorns

■ **Tofu – Hong Kong Style 22000/-**

Crispy tofu, light soy reduction

■ **Crispy Chilli Baby Corn 22000/-**

Golden-fried baby corn, tossed with fresh chilli, garlic and light soy glaze

■ **Crispy Chilli Potato 18000/-**

Crisp potato batons, sweet-spicy chilli sauce, sesame finish Chilli Chicken(NV)
Globally renowned Asian favourite of chicken cubes, chilli & soy

▲ **Salt & Pepper Sliced Fish (NV) 22000/-**

Crispy fish slices tossed with onion, garlic & peppers

▲ **Chicken Crunchy Lollipops (NV) 24000/-**

Crispy flaky coating, oriental glaze

Dim Sum 8 Pcs each

Crescent-shaped steamed dumplings

Kindly specify your choice of filling:

▲ **Prawn 28000/-**

▲ **Chicken 26000/-**

■ **Vegetable 22000/-**



Main Course

Seafood Specialties

▲ **Lobster – Choice of Sauce: (500 Gm) 64000/-**
• Butter Chilli and Oyster • Classic Chilli

▲ **Mud Crab – Choice of Preparation: 38000/-**
• Sichuan Pepper • Thai-Style Stir Fry • Butter Garlic

▲ **Prawns – Choice of Preparation: 45000/-**
• Sichuan Pepper • Butter Garlic • Soy & Basil

▲ **Wok-Fried Fish 34000/-**
Fresh coriander and spring onions

Chicken Specialties

▲ **Double Pepper Chicken 28000/-**
Sichuan & crushed black pepper

▲ **Kung Pao Chicken 28000/-**
Sichuan chilli & toasted cashew nuts

▲ **Mongolian Chicken 28000/-**
Spicy-sweet black bean glaze

▲ **Malha Chicken 28000/-**
Wok-tossed with Sichuan pepper

▲ **Garlic Chicken Stir-Fry 26000/-**
Tender chicken, wok-sea red with crushed garlic, light soy and spring onions

▲ **Thai Red or Green Curry (V/NV) 32000/-**
Choice of Vegetable/ Chicken/ Prawn
Galangal, kaffir lime leaf & coconut milk

Vegetarian Selection

■ **Our Specialised Chilli Broccoli 24000/-**
Crisp broccoli florets, chilli-garlic glaze, hint of sesame oil

■ **Sichuan Pepper Tofu 28000/-**
Crispy tofu cubes, numbing Sichuan pepper, light soy reduction

■ **Seasonal Asian Greens 28000/-**
Market greens, lightly sautéed with garlic and clear soy

Rice

▲ ■ **Classic Fried Rice 26000/-**
Choice of protein and preparation

▲ ■ **Burnt Garlic and Spring Onion Fried Rice 26000/-**
Choice of protein and preparation



Noodles

Hakka Noodles

- ▲ ■ **Three Flavored Noodles 28000/-**
Wok-tossed noodles infused with sweet, spicy and Savory
Asian sauces Pan-Fried Noodles

- ▲ ■ **Chilli Garlic Noodles 29000/-**
All noodles available with choice of:
Chicken | Egg | Seafood | Vegetable

Swahili Theme

Jikoo Preparation – LiveFire& Coastal Heritage
From The Jikoo (Live Grill)

- ▲ **Choose Mandi for 4 people 130000/-**
- ▲ **Chicken Wings (NV) 26000/-**
Herbs and coastal spices, flame-grilled and lightly tossed
- ▲ **Grilled Half Chicken (NV) 30000/-**
Herb-marinated half chicken, charcoal-grilled local style
- ▲ **Grilled Whole Fish (NV) 34000/-**
Marinated whole local catch, slow-grilled over live fire
- ▲ **Chicken Mishkaki (NV) 28000/-**
Spiced chicken skewers, spit-roasted over charcoal
- ▲ **Lamb Mishkaki (NV) 28000/-**
Tender lamb skewers, traditional coastal marinade



Main Course (Swahili Theme)

▣ **Fish Stew (Samaki wa Kupaka Style) (NV) 30000/-**

Mild coconut-based fish stew with root vegetables and coastal spices

▣ **Chicken Makange (NV) 28000/-**

Chicken on the bone, slow-simmered in spiced tomato sauce

▣ **Mbuzi Choma (NV) 30000/-**

Charcoal-roasted goat on the bone, served the local way

▣ **Samaki wa Nazi (NV) 30000/-**

Fresh fish simmered in rich coconut milk, turmeric and lime

▣ **Pweza wa Nazi (NV) 35000/-**

Tender octopus cooked in coconut curry, Swahili spices

▣ **Swahili Coconut Mix Seafood (NV) 35000/-**

Prawns in creamy coconut sauce with mild chilli and coriander

▣ **Kuku wa Kupaka (NV) 28000/-**

Char-grilled chicken finished in coconut sauce



Sapori D'Italia

Inspired by the Flavours of Italy
ANTIPASTI E INSALATE (Small Bites & Salads)

■ **Avocado Crostini 18000/-**

Toasted sourdough, crushed avocado, mixed Italian cheeses

▲ **Bruschetta Selezione 18000/-**

Tomato and basil | Wild mushroom | Roasted pepper and cheese | Prawn | Chicken

▲ **Pollo Fritto Croccante 24000/-**

Crumbed fried chicken, fresh tomato sauce, parmesan and basil

■ **Panzanella Classica 15000/-**

Heirloom tomatoes, cucumber and fresh basil

Pizza Al Forno

■ **Pizza Toscana 28000/-**

Kalamata olives, roasted sweet peppers, feta cheese and red onion

■ **Pizza Bianca con Rucola 29000/-**

Fresh artisan cheese, cracked pepper, rocket and extra virgin olive oil

▲ **Frutti di Mare 32000/-**

Garlic shrimps, tomato confit, olives and peppers

▲ **Pollo BBQ o Tandoori 28000/-**

Caramelised onion, chicken and jalapeños

■ **Pizza del Contadino 26000/-**

Sweet corn, bell pepper, olives and onion

▲ **Pizza Pepperoni di Pollo 28000/-**

Chicken pepperoni and house tomato sauce



Secondi Piatti

■ **Pollo alla Diavola (Spatchcock) 28000/-**

Buttered mash, braised chard and thyme

■ **Filetto di Red Snapper 28000/-**

Broccoli, charred peppers and mash

Pasta

▲ ■ **Ravioli (Veg/Non Veg) 28000/-/ 32000/-**

Handmade Ravioli, Saffron Sauce

▲ **Carbonara Kinaya 28000/-**

Chicken sausage, egg and parmesan

■ **Spaghetti Aglio, Olio e Peperoncino 26000/-**

Extra virgin olive oil, garlic and chilli

▲ **Fusilli alla Carne 28000/-**

Cream sauce, chicken and mushroom

■ **Lasagna di Pollo 26000/-**

Layered homemade pasta, parmesan

■ **Gnocchi Fatti in Casa 26000/-**

Fresh tomato & basil



Panini E Burger

Served with house sauces and garden salad

■ Burger Vegetariano al Formaggio 26000/-

Vegetable patty with melted cheese, lettuce, tomato and signature sauce

▲ Burger di Pollo Cajun 30000/-

Cajun-spiced grilled chicken breast, cheddar, crisp lettuce and chipotle mayo

▲ Burger di Agnello 30000/-

Juicy lamb patty, caramelised onions, aged cheese and rosemary aioli

▲ Panzanella Classic Club Sandwich 28000/-

Triple-layer toasted sandwich with grilled chicken, fried egg, lettuce, tomato and mayonnaise

■ Bombay Masala Sandwich 26000/-

Toasted sandwich layered with spiced potato masala, cucumber, tomato and green chutney



Kinaya Signature Collection

Exclusively Crafted for Special Occasions

Our Signature Dishes are handcrafted by our chefs using traditional techniques, premium ingredients, and slow-cooking methods to deliver an unforgettable dining experience.

Advance Booking Required: Minimum 36 Hours

Perfect for Sharing: Each signature dish comfortably serves up to 4 guests.

▣ Signature Multani Murg Musallam 120000/-

A whole roasted chicken marinated in authentic Multani spices, delicately garnished with sautéed mushrooms, eggs, and premium nuts. Slow roasted to perfection for rich flavour and exceptional tenderness.

▣ Tandoori Lobster (800–900 g) 118000/-

Fresh whole lobster marinated in our signature tandoori spices, charcoal grilled for a smoky finish, and served with chef's accompaniments

▣ Royal Slow-Roasted Lamb Raan 320,000/-

Our signature celebration dish. A whole leg of lamb is marinated over night with aromatic Indian spices and slow-cooked for nearly 8 hours at a low temperature to achieve exceptional tenderness and deep, rich flavours.

▣ Whole Mud Crab Curry (Approx. 1.5 kg) 134,000/-

Fresh whole mud crab prepared in our authentic Sri Lankan curry, cooked with roasted curry powder and finished with fresh coconut milk for a rich, aromatic, and indulgent seafood experience.

Chef's Recommendation

- Family Celebrations • Corporate Dining
- Birthday Dinners • Anniversaries • Special Gatherings

Reservation

Advance booking is required at least 36 hours prior to your dining date.
Because exceptional food takes time.



Aura Suites

Premium Dessert Selection

GulabJamun (2 Pieces) 15,000/-

Soft milk dumplings soaked in fragrant cardamom-infused sugar syrup.

Moong Dal Halwa 16,000/-

A rich and aromatic Indian lentil pudding slow-cooked with ghee and nuts.

Tropical Fruit Platter 18,000/-

A refreshing selection of freshly sliced seasonal tropical fruits.

Chef's Dessert of the Day 18,000/-

Ask your server about today's handcrafted dessert creation by our pastry chef.

Choice of Ice Cream (2 Scoops) 12,000/-

Two scoops of premium ice cream served in your favorite flavors.

Hot Chocolate Brownie 14,000/-

Warm chocolate brownie served with vanilla ice cream and chocolate sauce.

Chocolate Lava Cake 18,000/-

Decadent warm chocolate cake with a rich molten chocolate center.





aura suites

ALL - SUITES HOTEL



@KINAYARESTAURANT



@AURA.SUITES



KINAYA

Restaurant & Bar