



Starters

Dahi Poori Chat (V, D) AED 60
Wheat Puffs, Chickpea Mash,
Masala Yoghurt, Pomegranate

'AMALA' Punjabi Samosa (V) AED 70
Tempered Potatoes, Green Peas,
Cumin, Flaky Pastry

Tamatari Murgh Tikka (D, GF) AED 110
Tandoori Chicken Thighs,
Air Dried Tomato, Cumin

Kesar Malai Tikka (N, D, GF) AED 110
Chicken Supreme, Crushed Cashew Nut,
Saffron Cheese

Lal Mirch Paneer Tikka (V, D) AED 75
Pot Roasted Cottage Cheese, Tamarind,
Red Pepper Marinade, Crushed Coriander

Methi Malai Broccoli (V, D, GF) AED 70
Tandoori Broccoli Florets Fenugreek Cheese,
Onion Seeds

Gunpowder Khasta Murgh AED 90
Crispy Chicken, Chili Tamarind,
Curry Leaf, Roasted Lentil

Tawa Machli Tukda (D) (V, SE) AED 125
'Local Grouper' Raw Mango,
Crispy Kashmiri Chili Paste

Chowk di Tikki (V, D) AED 70
Crispy Potato Cakes, Chickpeas Masala,
Spiced Sweet Yoghurt, Red Onion

Dhokla Chat (V, D) AED 75
Steamed Gram Flour Loaf, Sev,
Tamarind Chutney, Spiced Tomato Jam

Achhari Seekh Kabab (D) AED 100
Baby Lamb Leg, Red Onion,
Peppers, 'Phule Abhiruchi' Pickle

Tawa Hara Kabab (V, D, GF) AED 70
Cottage Cheese, Spinach, Crushed Cumin,
Tomato Garlic Chutney

Main Courses

Shahi Methi Paneer (V, N, D) AED 85
Indian Cottage Cheese, Toasted Fenugreek,
Cashew Nuts

Lahsuni Dal Tadka (V, D) AED 65
Blend of Lentils, Asafoetida,
Caramelized Garlic, Coriander

Mutton Roganjosh (D, GF) AED 115
Braised Mutton Cubes, Rogan Gravy,
Kashmiri Chilli Paste

Shahi 'AMALA' Gosht (D, N, GF) AED 115
Lamb Leg, Cashew Onion Gravy, Nutmeg,
Fresh Coriander Roots

Gobi Panchphoran (V, D) AED 70
Cauliflower Florets, Pickle Spice Mix,
Fresh Coriander

Ennai Kathirikai (V) AED 85
Baby Eggplant, Tamarind,
Sweet & Sour Onion Tomato Masala, Coconut Milk

Murgh Makhni (N, D, GF) AED 100
Morsels of Chicken Thighs,
Creamy Tomato Gravy, Garam Masala, Fenugreek

Madras Chicken Curry AED 100
Fiery Chicken Curry, Crushed Black Pepper,
Coconut Milk, Curry Leaf

Bombay Aloo (V) AED 65
Turmeric Potato, Curry Leaf, Cumin,
Green Chilli

Saag Gosht (D, GF) AED 115
Slow Cooked Lamb, Mustard Leaves,
Cloves, Dry Chilli

Amritsari Cholle (V, D, GF) AED 70
Slow Cooked Chickpeas, Pomegranate,
Tangy Onion Tomato Masala

Jhinga Vindaloo (D, SF) AED 115
Sautéed Prawns, 'Goan' Specialty Masala,
Crushed Coriander, Malt Vinegar

Amala Signature Dishes

Kacchi Kairi Salad (GF) (V, SE) AED 70
Mango Shavings, Red Onion, Lettuce,
Tomato, Pomegranate, Tamarind Vinaigrette

Tamatari Machli (D) (V) AED 115
Pan Seared Local Fish, Curry Leaf, Fennel
Seeds, Green Chilli

Dal Makhani (V, D, GF) AED 80
Slow Cooked Black Lentils, Tomato Purée,
Fresh Cream, 'Amala' Spice Blend

Adraki Chaamp (D, GF) AED 165/100*
Clove Smoked Tandoori Lamb Chops,
Crushed Ginger, Black Cardamom

Nariyali Jhinga (D, S, GF, E, SF) AED 180/100*
Tandoori Prawns, Stewed Shrimps,
Mustard, Coconut

Changezi Raan* (D) AED 275/140*
Slow Cooked Lamb Leg, Malt Vinegar,
Spiced Yoghurt Marinade

Badshaahi Jhinga* (D, GF, SF) AED 185/100*
Tandoori Prawns, Lemon Leaf Jus,
Garam Masala

Tawa Murgh Khatta Pyaz (D, GF) AED 100
Chicken Tikka, Sweet Peppers,
Pickled Shallots, Onion Tomato Masala

Biryani

'Amala' Gosht Biryani (D, N) AED 125
Tender Lamb, Aromatic Biryani Rice,
Dry Fruits, Rose Water

Kadhai Subz Biryani (D, V) AED 95
Seasonal Fresh Vegetables, Pulao Rice,
Rose Water, Crushed Coriander Masala, Peppers

Kesari Pulao (D, GF) AED 45
Aromatic Saffron Rice,
Garam Masala, Fried Onion

Dakshini Jhinga Biryani (D, SF) AED 140
Braised Prawns, 'Amala' Biryani Spice Mix,
Pulao Rice, Fresh Herbs

Basmati Rice (GF) (V) AED 35
Steamed Long Grain White Rice

Achhari Murgh Dum Biryani (D) AED 110
Chicken Morsels, Biryani Rice,
Mango Pickle, Fresh Mint

Our Signature Breads

Pyaz ka Kulcha (D, E) AED 35
Spiced Red Onion, Fresh Coriander

Coconut Raisin Naan (D, N, E) AED 35
Sweetened Toasted Coconut, Almond
Powder, Ginger

Spicy Masala Naan (D, E) AED 25
Signature Spiced Bread,
Red Chili, Lime Juice

Garlic Naan (D, E) AED 25

Butter Naan (D, E) AED 25

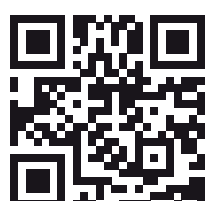
Cheese Naan (D, E) AED 30

Laccha Parantha (V, D) AED 25

Pudina Parantha (V, D) AED 30

Kheema Naan (D, E) AED 35
Ground Lamb, 'AMALA' Spice, Fresh Mint

Tandoori Roti (V) AED 20



Jumerah ONE

Download the Jumerah app and
enroll today as a Jumerah One
member to unlock a wealth of
privileges

Please inform your server of any allergies or intolerances. Items marked with * are available on the Half-Board program at a supplement charge. All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and Value Added Tax Alcohol (A), Vegetarian (V), Nuts (N), Gluten Free (GF), Sesame (SE), Shellfish (SF), Dairy (D), Egg (E), Soy (S), Raw Food/Crude (R), Lactose Free (LF)

🌱 Sustainably Sourced, 🍷 Locally Sourced, 🌱 Vegan

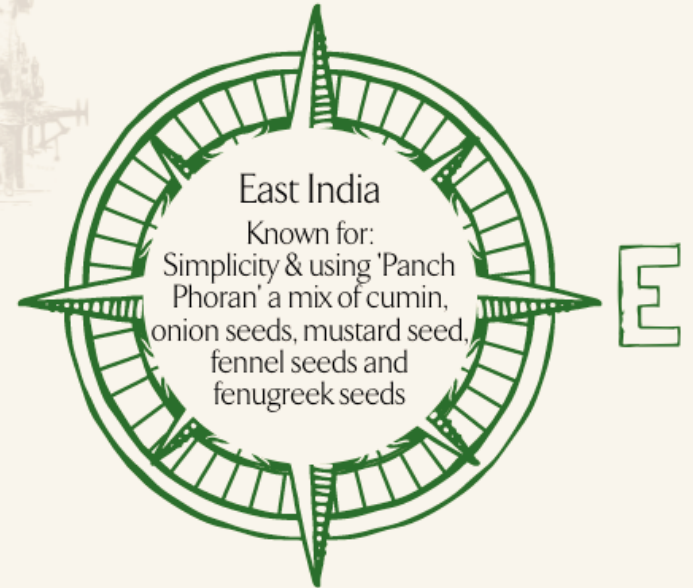


Amala

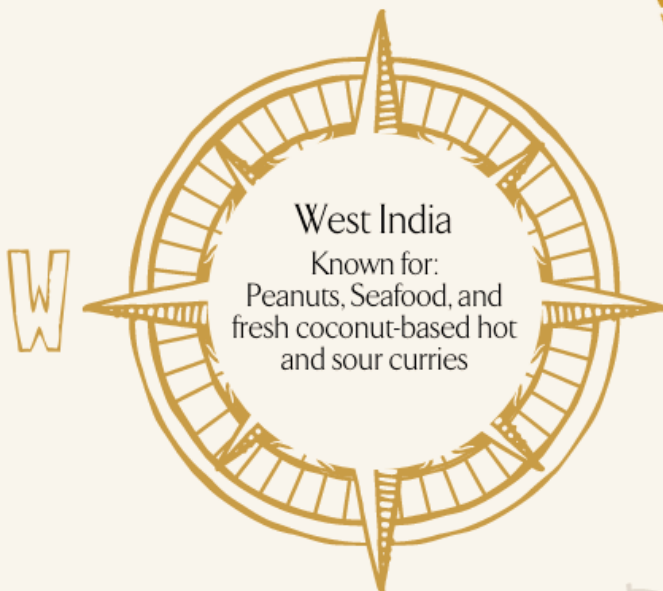
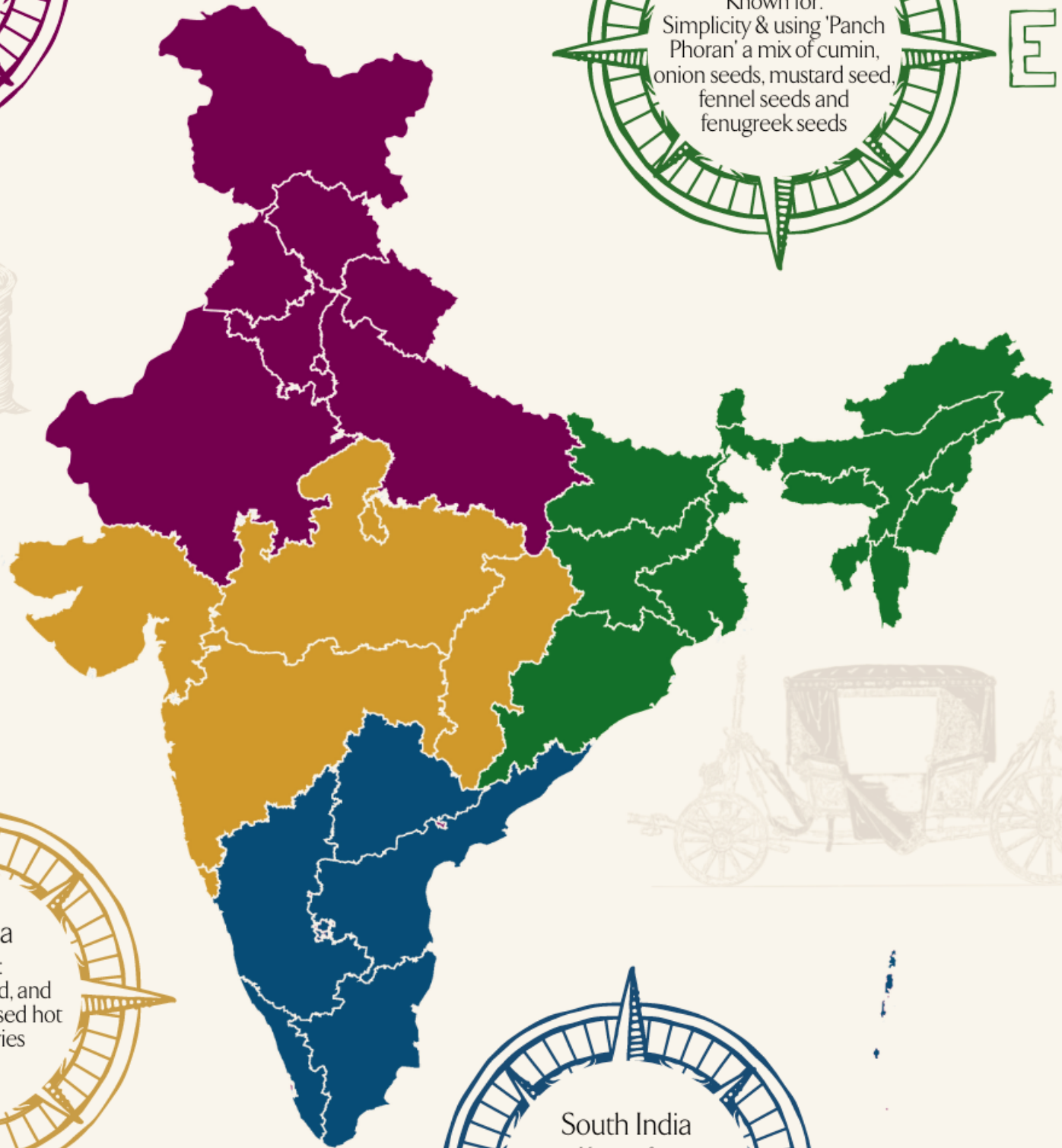
a journey of taste through
the 4 corners of india



North India
Known for:
Thick & creamy dishes,
and ample use of cream,
cottage cheese & ghee



East India
Known for:
Simplicity & using 'Panch
Phoran' a mix of cumin,
onion seeds, mustard seed,
fennel seeds and
fenugreek seeds



West India
Known for:
Peanuts, Seafood, and
fresh coconut-based hot
and sour curries



South India
Known for:
The hottest of all Indian
cuisine and no meal is
complete without rice.

