PiNk iMli
COOKHOUSE

The Menu

Chicken

{ Please Choose One Salad, Side Or Grain Per Order. We Recommend The Paring Of The Following Proteins With A Salad Or Choice Of A Complex Grain Or A Vegetable Side }

Quarter Chicken with one side – **AED 35**

{ Half Chicken With One Side – **AED 55** *}*

{ Half Chicken With Two Sides – **AED 65** *}*

Tandoori Chicken – Amritsar *(D)*

Chili Paste And Yoghurt Marinade, Grilled On Smouldering Coal, Masala And Lime Sprinkle

Ceylon Crossover Chicken

Star Anise And Fennel Marinated Roasted Chicken. Shallots, Curry Leaf And Coconut Masala, Grilled 'En Papillote' In Banana Leaf

Murghi Roosht – Dhaka Style Roasted Chicken *(N)* *(D)*

Celebratory Preparation From The Wedding Banquets Of Dhaka- Charcoal Grilled Chicken, Fennel And Cardamom Marinade, Creamy Cashew Curry

Mourgh Pashtun Shinwari *(N)* *(D)*

Grilled Chicken, Cardamom, Mace And Yoghurt Marinade, Afghani Speciality

Rangoon Tamarind BBQ Chicken

Burmese Flame Grilled Chicken - Pink Imli Creation. Pepper-Garlic, Turmeric And Tamarind Bbq

Mangalorean Masala Fried Chicken

Crispy Fried Chicken, Garlic And Curry Leaf Spice Sprinkle, Onion And Lemon

Salad

Farmer's Green Salad *(Vegan)* – **AED 28**

Mixed Greens, Tomato, Cucumber, Boiled Chick Pea And Balsamic - Tamarind Dressing

Vegan Bowls

Beyond Meat Vegan Sausage "Nepalese Choila" Bowl *(Vegan)* – **AED 55**

Wok Fired Soya-Chili-Garlic Marinated "Beyond Meat Sausage", Tofu And Soya With Peppers And Onion, Tossed With Spicy Sesame, Pepper-Garlic Sauce, Steamed Quinoa

Salan Glazed Aubergines Bowl *(Vegan)* *(N)* – **AED 42**

Slow Roasted Local Eggplant With Sesame, Coconut, Tamarind And Peanut Glaze Served With Coconut Lemon Rice And Mixed Greens

(V) *Vegetarian* | *(D)* *Contains Dairy* | *(N)* *Contains Nuts*

Please advise for any food allergies upon ordering, Pink Imli food is prepared in an environment which might have traces of nuts and gluten.

Lahore Jackfruit Masala Bowl *(Vegan)* – **AED 45**

Slow Cooked Jackfruit With Tomato And Onion Masala, Steamed Quinoa, Pickled Pineapple, Pink Slaw And Mixed Greens

Devil Jackfruit Roast Bowl *(Vegan)* – **AED 45**

Shallots, Curry Leaf And Ginger Masala, Roasted In Banana Leaf, Coconut Rice, Pink Slaw And Mixed Greens

Chicken Bowls

Tandoori Chicken Bowl *(D)* – **AED 45**

Boneless Tandoori Chicken Breast, Stir-Fried Quinoa Pulao, Pink Slaw And Mixed Greens

Chicken Ceylon Bowl – AED 45

Boneless Ceylon Crossover Chicken Breast, Short Grain Ghee Rice, Pink Slaw And Mixed Greens

Yangon Chicken Bbq Bowl – AED 45

Boneless Tamarind Bbq Chicken, Coconut Rice, Pink Slaw And Mixed Greens

Dhaka Chicken Bowl *(N) (D)* – **AED 45**

Roasted Chicken Breast, Short Grain Ghee Rice, Pink SlawAnd Mixed Greens

Curry

{ Recommend To Pair With Paratha Or Choice Of Rice }

Soya – Tofu Butter Masala *(V) (D)* – **AED 42**

Grilled Punjabi Soya Chunks And Tofu, Garlic, Peppers, Tikka Masala Gravy

Butter Chicken *(N)* – **AED 32**

Bone-In Tandoori Chicken, Creamy Tomato Gravy, Fenugreek. Nostalgia From Delhi

Tandoori Chicken Butter Masala *(N)* – **AED 32**

Tandoori Chicken Curry, Bell Peppers, Tomato Masala

Burmese Chicken Curry *(N)* – **AED 32**

Indian, Thai And Burmese Influenced Curry With Chicken On The Bone, Potato, Aromatic Herbs, Turmeric And Coconut Milk

Auntie Anne's Bottle Masala Yellow Dal *(Vegan)* – **AED 22**

Stewed Yellow Lentils, Tamarind, Coconut, Garlic And Auntie's Secret East Indian Bottle Spice!

Pink Imli House Black Dal *(V) (D)* – **AED 25**

18 Hour Slow Cooked Black Lentils With Tomato And Generous Butter

(V) Vegetarian | *(D)* Contains Dairy | *(N)* Contains Nuts

Please advise for any food allergies upon ordering, Pink Imli food is prepared in an environment which might have traces of nuts and gluten.

Sides And Grains

Side Of Farmer's Green Salad *(Vegan)* – **AED 15**

Mixed Greens, Tomato, Cucumber, Boiled Chick Pea And Balsamic - Tamarind Dressing

Yangon Grilled Vegetables *(Vegan)* – **AED 25**

Grilled Burmese Vegetables With Kafir, Lemon And Turmeric Crush And Chili-Lime Dressing

"Chokha" Eggplant Mash *(Vegan)* – **AED 18**

Charred Eggplant, Sweet Peppers With Garlic And Spiced Potato Scramble, Spring Onion, Coriander And Olive Oil

Nepalese 'Timur' Potato *(V)* – **AED 18**

Potatoes Dry Cooked With Garlic, Crushed Sichuan Pepper, Tangy Spicy Blend And Finished With Ghee And Lemon

Pineapple-Tofu Stir Fry "Poriyal" *(Vegan)* – **AED 22**

Tofu And Pineapple Tossed With Mustard Fresh Ginger Green Chili And Curry Leaves

Tawa Pulao *(Vegan)* – **AED 22**

Minced Soya And Quinoa Tawa Pulao With Vegetables

Coconut Rice *(Vegan)* – **AED 15**

Basmati Rice Cooked With Fresh Lemongrass And Coconut Milk

Ghee Rice *(V)* *(D)* – **AED 15**

Fragrant Short Grain Rice Infused With Fennel, Anise And Curry Leaf And Ghee

Paratha *(V)* – **AED 6**

Flaky Wheat Flat Bread, Southern Subcontinent

Sweet And Drinks

Chia- Rice "Phirni" *(V)* – **AED 10**

Rice And Milk Pudding With Chia Seeds, Date And Toffee Sauce

Buttermilk *(D)* *(V)* – **AED 15**

Laban Alternate From Subcontinent. Churned Yoghurt With Spiked With Ginger, Coriander And Curry Leaf

Immunity Turmeric Sherbet *(Vegan)* – **AED 15**

Fresh Turmeric Cooler With Ginger, Honey And Lemon

Fire Cracker Cola *(Vegan)* – **AED 15**

Tom Yum Wink!! Spiced Cola With Lemon Grass, Galangal, Coriander, Chili And Kaffir Lime Leaf

(V) Vegetarian | *(D)* Contains Dairy | *(N)* Contains Nuts

Please advise for any food allergies upon ordering, Pink Imli food is prepared in an environment which might have traces of nuts and gluten.