



The Menu



Small Plates

DOUBLE BEAN THORAN (Vegan) **AED 28**

Edamame, green beans, Coconut, chili masala

Add prawns (S) AED 12

PANEER TIKKA (Vegan) **AED 28**

Pressed fresh cottage cheese with achar filling

LAHORI CHICKEN TIKKA **AED 35**

Tandoor grilled boneless chicken, Lahori masala

MANGALOREAN MASALA WINGS **AED 32**

Grilled wings, garlic and curry leaf spice sprinkle

PODI PRAWNS **AED 42**

Pan grilled pawns, chili – garlic – butter, podi spice mix

Grilled Chicken

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



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



TANDOORI CHICKEN – AMRITSAR (D) **AED 35 / 55**

Chili paste and yoghurt marinade, grilled on smouldering coal, masala and lime sprinkle

CEYLON CROSSOVER CHICKEN **AED 35 / 55**

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) AED 35 / 55

Celebratory preparation from the wedding banquets of Dhaka- Charcoal grilled Chicken, fennel and cardamom marinade, Creamy cashew curry

MOURGH PASHTUN SHINWARI (N) (D) AED 35 / 55

Grilled chicken, cardamom, mace and yoghurt marinade, Afghani speciality

RANGOON TAMARIND BBQ CHICKEN AED 35 / 55

Burmese flame grilled chicken - Pink imli creation. Pepper-Garlic and tamarind BBQ

Curry

BUTTER CHICKEN (N) AED 36

Boneless chicken tikka, creamy tomato gravy, fenugreek.

(Nostalgia from Delhi)

CHICKEN TIKKA BUTTER MASALA (N) AED 36

Tandoori chicken curry, bell peppers, tomato masala

MUTTON MASALA CURRY (N) AED 45

Temple Curry style, shallots, curry leaf and coconut

BURMESE PRWAN CURRY (N) AED 32

Indian, Thai and Burmese influenced prawns curry, potato, Turmeric and coconut milk

PANEER BUTTER MASALA (Vegan) (D) AED 42

Grilled Paneer, garlic, peppers, tikka masala gravy

DEVIL JACKFRUIT CURRY (Vegan) AED 42

Ceylon spiced jackfruit curry with shallots and curry leaf





AUNTIE ANNE'S BOTTLE MASALA YELLOW DAL (Vegan) AED 25

Stewed yellow lentils, tamarind, coconut, garlic and Auntie's secret East Indian Bottle spice!

PINK IMLI HOUSE BLACK DAL (Vegan) (D) AED 28

18 Hour Slow cooked black lentils with tomato & generous butter

PINDI CHOLE (Vegan) AED 28

Slow Stewed chick peas, pomegranate and ajwain spice mix, ginger

Sides

"CHOKHA" EGGPLANT MASH (Vegan) AED 22

Charred eggplant, sweet peppers with garlic and spiced potato scramble, spring onion, coriander, olive oil

NEPALESE 'TIMUR' POTATO (Vegan) AED 20

Potatoes dry cooked with garlic, crushed Sichuan pepper, tangy spicy blend and finished with ghee and lemon

GHEE RICE (Vegan) (D) AED 15

Fragrant short grain rice infused with fennel, anise and curry leaf; Ghee

PARATHA (Vegan) AED 4

Flaky wheat flat bread, southern subcontinent

Grains

QUINOA TAWA PULAO (Vegan) AED 25

Minced Soya and Quinoa tawa biryani with vegetables





CEYLON CHICKEN BIRYANI AED 42

Sri Lankan style short grain rice and chicken biryani

MUTTON PULAV AED 48

Tender boneless mutton, pilaf rice, cumin

Bowls

(AED 45)

Choice of Ghee rice / Steamed rice or / Stir fried Quinoa

CEYLON CROSSOVER CHICKEN BOWL

DHAKA CHICKEN BOWL (N)

RANGOON CHICKEN BOWL

BUTTER CHICKEN BOWL (N)

CHICKEN TIKKA MASALA BOWL (N)

PANEER TIKKA MASALA BOWL (Vegan)

DEVIL JACKFRUIT BOWL (Vegan)

Sweet

MANGO SERRADURA AED 25



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



'Pink Imli' Cookhouse connects & binds the food from the Indian Subcontinent and brings flavours from the mountains of Afghanistan and Nepal, to the midlands of India and shores of Sri Lanka and Myanmar to the plate with a modern and urban sensibility.