



MASALA LIBRARY
BY JIGGS KALRA

Masala Yatra

A journey through the signature creations of Masala Library

QAR 225

Amuse Bouche



KALE AND APPLE CHAAT | *elephant kale* | *beet yoghurt* | *tamarind caviar* | *pomegranate*

GOAT CHEESE KEBAB | *almond crust* | *pimento fraiche* | *mint chutney*

VANNAMEI GARLIC PRAWNS | *thayir sadam koji* | *samudri jhag* | *sea asparagus*

CHICKEN CAFREAL | *gul mehendi stem* | *saltbush dust*

GALAWATI LAMB | *rhubarb chutney* | *sheermal*



ALOO JEERA GNOCCHI | *Cumin scented* | *ginger* | *coriander*

POPEYE'S FROMAGE | *silver needle* | *tomato caviar*

HAND PULLED BUTTER CHICKEN | *tomato makhani gravy*

KEEMA PER EDU | *slow cooked lamb mince* | *fried egg* | *butter pao*

SIZZLING COCONUT FISH | *ginger* | *coconut milk* | *curry leaves*

Served with Dal Makhanwali | Masala Library bread basket | Steamed Rice



JALEBI CAVIAR | *rabdi* | *pistachio* | *saffron*

Choose 1 dish from each course