Poppadom

FINE INDIAN CUISINE



poppadomdubai.com

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Shop S03, Spica Residence Building,
Jumeirah Village Circle. Dubai

All prices include VAT.

STARTERS, POPPADOMS & CHUTNEY

Plain Poppadom 3
Classic plain poppadoms x 2.

Spiced Poppadom 3
Spiced poppadoms x 2.

Poppadom Set 21
4 classic poppadoms and two spiced poppadoms, together with a chutney tray.

Chutney Tray 13.5
5 separate pots of onion, red onion, mango chutney, mixed pickle & mint yoghurt sauce.



Seekh Kebab 20
Spices and herbs are blended into minced lamb then formed into cylinders on skewers and grilled.

Bhuna Prawns on Puri 23
Prawns in a thick mixture of whole and ground spices and cooked with tomatoes and served on a puri.

Chicken Chaat on Puri 21
Chicken pieces prepared with chaat spices and served on a puri.

Tandoori Chicken 20
Succulent Chicken (thigh or breast) marinated in our own tandoor spices, yoghurt, ginger and garlic and then roasted to perfection.

Aloo Chana Chaat on Puri 20
Diced potatoes and chickpeas prepared with onions and tomatoes and chaat spices. Topped with coriander and served with a puri.

Pakora 19
Chicken Tikka or Cauliflower, in our special gram flour batter and deep fried.

Dynamite Chilli Shrimps 28
Medium size shrimps marinated in a blend of herbs, soy sauce, deep fried and dressed in a tangy and spicy mayo and served on a bed of salad.

Onion Bhaji (4 Pieces) 18
Fritters made with onions with our special blend of herbs and mild spices.

Somosas – Veg or Meat 18
Triangular pastry filled with lightly spiced minced lamb and peas or a medley of vegetables.



Unless stated otherwise, prices below for our House Specials and Classic Curries are for lamb or chicken.
King Prawns, Prawns, Tofu, Paneer and Mix Veg options are available for all House Specials and Classic Curries.

HOUSE SPECIALS

Butter Chicken 43
Chicken Tikka pieces simmered in a rich, sweet, spiced tomato and yogurt sauce, topped with a gloss of butter and coriander.

Balti 41
The word balti means "bucket" in Punjabi and describes the small, flat-bottomed wok, in which the food is both cooked and served. Balti involves the fast cooking of lamb or chicken with capsicum, onions and spices over a high flame.

Jalfrezi 41
Lamb or chicken and chunky peppers and onions are dry-fried on high heat with chilies. Fairly spicy, with little gravy.

Charred Lamb Bhuna 41
A unique dryer than usual Bhuna dish inspired by a very special mum!

Saag Gosht or Aloo Gosht 40
From the northwest region of India, made with spinach or potatoes.

Rogan Josh 40
An all time favourite with a base of tomatoes and onions that are browned until caramelized, with warming spices like cardamom and clove.

Dhansak 40
A famous Parsi dish made with dhal (lentils).

Goan Chicken 40
With mixed roasted spices and a rich coconut milk - tomato gravy.

Dhall Gosht 40
A delightful combination of lentil and lamb, cooked with onion, garlic and ginger and a blend of herbs and spices.

Traditional Lamb Rogan Josh 39
A famous Kashmiri dish made with tomato paste, onion, garlic, ginger, cloves, black pepper mixed spices including jeera, chilies and bay leaves.

Traditional Murgh Makhani 39
(Butter Chicken)
A northern Indian classic created by Kundan Lal Gujral. Succulent boneless chicken pieces wrapped in an combination of cashew nut paste, butter, cream, tomatoes and aromatic spices.

Chicken Tikka Massala 43
More British than Indian, chicken marinated in a spiced yogurt sauce, then cooked in the tandoor until juicy and smoky then simmered in a sauce made of onions, tomatoes and cream.

Korma 40
One of the most popular Indian takeaway dishes in the UK. A mildly spiced dish with a thick sauce and almonds.

Mughlai 40
A mild creamy curry popular during the rule of the Mughal dynasty. The ghee brings a caramel-like nutty flavor.

House Keema Mushroom Bhuna 40
A delicious blend of minced meat and mushroom, "bhuna-ed" to perfection!

Karahi 40
Medium spiced dish prepared with onions in our special karahi masala, finished with fresh tomatoes and coriander.

Pathia 40
Pathia is an ancient Parsi form of curry from Persia. Hot, sweet, and sour (from lime), with chillies and tamarind.

Ceylon 40
This dish has its roots in Sri Lanka and includes coconut milk. This is a delicately balanced, medium-spiced dish.

Traditional Chicken Korma 39
Our traditional Korma is an Indian dish using boneless chicken that's light and flavorful made with almond, tomato paste, garam masala, ginger, garlic and cream.

Traditional Murgh Masala 39
Chicken breast (boneless) marinated and roasted in our Tandoor and then cooked in a sauce made from fried onions, cloves and black pepper, tomato paste, yogurt with a touch of garam masala and coriander leaves.

Garlic Chicken 40
Chicken cooked in a medium hot sauce with freshly crushed garlic, garnished with coriander leaves.

BIRYANI

Soft, long-grain basmati rice, tender chunks of lamb, chicken or tikka, or vegetables, warm spices and ghee (clarified butter), all cooked in a pot over slow fire.

Tikka Biryani (Lamb or Chicken) 42
Classic Biryani (Lamb or Chicken) 41
Vegetable Biryani 38

CLASSIC CURRIES

Bhuna 39
Lamb or Chicken sauteed in a thick mixture of whole and ground spices and cooked with tomatoes.

Dopiaza 39
A classic Indian dish dating back to Mughal times. The name dopiaza translates as "double onions".

Madras 39
A flavorful spicy curry from southern India. Like many other dishes from this region, this dish gets its tang from lime.

Pasanda 39
A mild Mughal dish containing ground almonds, cardamon pods, pureed tomatoes and cream.

Vindaloo 39
A Goan dish derived from "carne de vinha d'alhos" (meat in garlic wine marinade). The wine is substituted for vinegar and cooked with red chilies, garlic and other spices. Quite spicy.

Kashmiri 40
Another classic. Ours is mild and prepared with pineapple, lycee and mango.

TANDOORI AND TIKKA

Marinated in a special mix of spices, herbs and lemon juice and fresh yogurt for at least 24 hours and cooked to perfection in our hot tandoor (clay oven).

Chicken or Lamb Tikka 41
(10-11 pieces)

Chicken Tandoori 41
(1/2 Chicken - Leg & Breast pieces)

Chicken or Lamb Shashlik 41
(10-11 pieces of Lamb or Chicken Tikka & grilled capsicum, onion & tomatoes)

Signature Tandoori Lamb Chops 49

Tandoor Mix (Lamb Tikka, Chicken Tikka, Tandoori Chicken and Seekh Kebab) 44

Traditional Chicken Tikka 39



SALADS

Our main course salads are a mix of greens topped with, chicken tikka or shredded tandoori chicken, cherry tomatoes, sliced cucumbers, served with a mint yogurt sauce dressing.

Chicken Tikka Salad 39

Tandoori Chicken Salad 39



VEGAN Ⓥ / VEGETARIAN

Saag Paneer 34.5
Spinach delicacy blended with fresh chopped ginger and garlic masala.

Mushroom Tikka Masala 35.5
Fresh mushrooms marinated in our tikka sauce, cooked in our tandoor and then simmered in our masala recipe.

Cauliflower Dhall Ⓥ 33.5
A perfect combination of lentils and cauliflower that is huge on flavour and vegan too. Topped with coriander and red chillies.

Kadu (bottle gourd) Dhall Ⓥ 33.5
Kadu is a hugely popular vegetable used throughout the subcontinent. This vegan-friendly dish is made with ground and whole spices, tomatoes and coriander in yellow lentils.

Tofu Matar Bhuna Ⓥ 34.5
Tofu and sweet green peas prepared in our house Bhuna sauce.

Mushroom Karahi Ⓥ 34.5
Mushrooms cooked with onions, whole and ground spices and garnished with fresh coriander.

Karahi Sabzi Ⓥ 34.5
Mixed vegetables prepared with onions and tomatoes in our karahi masala.

Bhindi Masala Ⓥ 34.5
Fried okra slow cooked with fresh turmeric, garlic, diced onion and tomatoes.

Saag Aloo Ⓥ 34.5
The perfect vegan dish! Spice-infused spinach and potatoes.

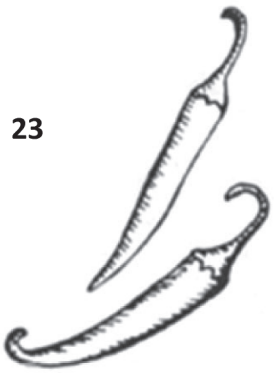
SIDES

Our bhajis are perfect sides to mains. These dishes are dry and are prepared with onions, garlic turmeric, chili powder, coriander and cumin.

Bhaji's

Aloo Gobi
Saag Bhaji
Bhindi Bhaji
Mushroom Bhaji
Saag Paneer
Bombay Aloo
Saag Aloo

23



Other Sides

Tarka Dhall	18
Cucumber Raita	9
Individual Chutney pots	3
Kachumber Salad	19

RICE AND BREAD

Breads

Naan	9
Wholemeal Naan	9
Cheese Naan	12
Garlic Naan	12
Peshwari Naan	12
Cheese and Garlic Naan	13
Paratha	8
Chapati	6

Rice / Chips

Pilau Rice	12
Plain Rice	10.5
Egg Pilau	13.5
Mushroom Pilau	13.5
Vegetable Pilau	13.5
Chips	12

DESSERT AND DRINKS

Gulab Jamun **16**
Warm milk dough balls laced in Syrup, served with vanilla Ice cream.

Ras Malai **16**
Dumplings made from cottage cheese and almonds, soaked in sweetened, thickened milk.

Cans (Coca-Cola, Sprite, Fanta) **6**

Small/Large water (Arwa) **4/8**

Sparking water (1 litre Arwa) **12**



LOCATION, OPENING TIMES & DELIVERY AREAS

We are located at S03, Spica Residence Building JVC, which is very close to JVC Exit 2 on the Al khail Road. We are open from 4 pm to 11 pm Sunday to Thursday & 3 pm to 11 pm on Friday & Saturday.

Delivery: we deliver to all areas shown in the map below. Nominal delivery charges will apply. For other areas, please get in touch.



IMPORTANT NOTICE: ALLERGENS / DIETARY REQUIREMENTS

Our dishes may contain allergens such as dairy, eggs, wheat/gluten, nuts, fish, shellfish, soy and sesame. Like many responsible restaurants and food brands, we take the allergy issue very seriously and would request that you please advise our staff if you suffer from food allergies or have any other dietary requirements.