

Our Journey



At Punjab Grill, we believe in blending high-end design with the essence of Indian heritage and the aromas and vibrancy of India's colourful cuisines.

An Indian dining experience fit for royalty, Punjab Grill with its attentive and intuitive hospitality is distinguished for its contemporary interpretations of Indian classical food. From succulent tandoori chicken to flavourful curry dishes and classic Indian desserts with an exciting gastronomic twist here's something on the menu for everyone's taste.

Having outposts in Bangkok, Singapore, Delhi, Mumbai, Washington D.C. and Abu Dhabi, Punjab Grill, Dubai is an Indian culinary destination apt for an epicure that promises a culinary experience like no other fusing modern gastronomy with authentic Indian cuisine.

Chef Sandeep Ail is renowned for narrating stories through his menus; stories filled with feelings, experiences, and most notably, love.

At Punjab Grill, beautiful and inventive dishes are always placed in front of guests as great food is first feasted by your eyes before you even take a bite.

Punjab Grill Abu Dhabi is a proud receipt of the coveted one toque by Gault&Millau UAE, 2022.



#punjabgrilldubai | www.punjabgrill.me

Timeless Chaat & Soup

Chilled Dahi Bhalla, Lentil Crumbs, Pomegranate (V)

AED 42



Punjabi Samosa, Channa Chaat (V)

AED 50



Watermelon Slider, Sprouts Chaat, Passion Fruit Gellan (V)

AED 47

Palak Patta, Tropical Fruits, Tamarind Mint Yoghurt (V)

AED 45

Dal Shorba, Lime Murukku (V)

AED 33



Tomato Shorba, Ajwaini Mathri (V)

AED 30

Seafood & Spinach Soup

AED 40



Papad Basket (V)

Roasted Papad, Kerala Appallams, Khicha Papad, Rice Papad
served with assorted home-made dips, pickles & chutneys

AED 42

Small Plate

Laban Fritters, Orange & Rocket Salad (V)

AED 45

Beetroot Tikki, Peanut Sauce (V)

AED 42

Desi Fattoush, Roomali Crisps (V)

AED 42



Spinach & Fig Tikki, Tomato Chutney (V)


AED 45





Chef Special (V) Vegetarian (NV) Non Vegetarian Seafood Vegan option available

Please Inform us of any Dietary Requirements Prior to Placing Your Order

All Prices are in AED; and Subject to All Applicable Taxes, Fees & Service Charge


 **Sesame & Coconut Prawn, Ragi Noodles, Curry Broth** 
AED 55


Masala Shrimp, Fried Idli 
AED 65

 **Dakshin Chicken, Curd Rice, Appalam** (NV)
AED 58

Kebab & Grill


Tandoori Aloo, Sukkha Lasoon Chutney (V)
AED 60


 **Kasundi Mustard Broccoli, Cheddar Cheese Melt** (V)
AED 68

Jimikand ka Seekh, Peanut & Chilli Thecha (V) 
AED 68

Spinach & Corn Skewers, Pickled Onion, Makhani (V)
AED 70

Tandoori Subzi, Mint Chutney (V)
AED 65

 **Paneer Multani, Roasted Peppers, Makhani** (V)
AED 72

Basil Salmon, Tomato Makhani, Parmesan 
AED 83

Ajwaini Fish Tikka, Peanut & Chilli Thecha 
AED 81

Saffron Jumbo Shrimp, Lime & Chili Sauce 
AED 120

 **Chicken Tikka Sampler, Roasted Peppers** (NV)
AED 99

Lemongrass & Chili Chicken Tikka, Cucumber & Carrot Salad (NV)
AED 89

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Kebab & Grill

Lal Mirch Chicken Soola, Chilli & Tomato Chutney (NV)

AED 96

Charred Lamb Boti, Peanut & Chilli Thecha (NV)

AED 102

 Kashmiri Lamb Chops, Walnut & Radish Chutney (NV)

AED 127

Raunakeen Lamb Seekh, Hummus Trio (NV)

AED 108

Chef's Selection Of Mixed Grill

Platter For One

— Veg / Non Veg —


AED 86 / AED 128

Platter For Two

— Veg / Non Veg —

AED 123 / AED 178

Curry

 Paneer Roulade, Makhani, Saag (V)

AED 89

Paneer Khurchan (V)

AED 78

Arbi Kofta, Peanut Saalan (V) 

AED 72

 Raw Banana, Coriander Korma (V) 

AED 72

Kurkuri Bhindi (V)

AED 42

Aloo Jeera (V)

AED 41

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 **Baked Lobster Tikka Masala** 

AED 175

 **Coconut Prawns** 

AED 115

Goan Fish Curry 

AED 90

 **Punjab Grill Butter Chicken** (NV)

AED 99

Saagwala Chicken (NV)

AED 92

Parsi Salli Chicken (NV)

AED 94

Dum ka Murg (NV)

AED 92

Nilgiri Mutton Korma (NV)

AED 105

 **Lamb Shank Rogan Josh** (NV)

AED 125

Raan-e-Sikandari (NV)

AED 182

Biryani & Rice

Awadhi Subz ki Tehari (V)

AED 78

Prawns Green Masala Pulao 

AED 103

Mutton & Potato Biryani (NV)



AED 103

Chicken Dum Biryani (NV)

AED 95

Safed Chawal/ Biryani Rice/ Saffron Rice/ Pulao Rice

AED 30

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Sides

Tadkewali Dal / Dal Makhani

AED 55

Punjabi Dal Fry

AED 45

Rajma Masala

AED 40

Southern Spinach Dal

AED 40

Pindi Chole

AED 40

Tandoori Bread

Roti

Wheat/Jowar/Bajra/Missi/Nachni

AED 15

Laccha Paratha

AED 15

Roomali Roti

AED 15

Naan

Plain/Butter/Garlic

AED 15

Kulcha

Potato/Paneer/Cheese

AED 20

Ambarsari Kulcha (V)

Cauliflower & Green Peas / Potato & Spices / Cottage Cheese & Olives

AED 35

Chicken Tikka Masala (NV)

AED 40

Dessert

Bebinca, Honeycomb Ice Cream

AED 30



Warm Chocolate Fondant, Cinnamon Ice Cream

AED 40

Boozy Pineapple & Coconut

AED 40

Malai Pista Kulfi, Falooda, Rose & Hibiscus

AED 35



Paan Ki Rasmalai

AED 45



Chef Special

(V) Vegetarian

(NV) Non Vegetarian



Seafood



Vegan option available

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