



PUNJAB GRILL

THE COASTAL MILE

CURRIES FROM INDIA'S COASTS & BEYOND

A weekday celebration of India's most soulful coastal curries

Journey along India's shores and regional kitchens with a curated selection of timeless curries, each rooted in tradition and crafted with Punjab Grill's signature finesse

Available Monday to Thursday
5:00 PM - 8:00 PM

The Coastal Mile

CHICKEN DHANSHAK – AED 120

Mumbai, Maharashtra

A classic Parsi preparation of tender chicken slow cooked with lentils, vegetables and aromatic spices, delicately balanced with gentle tang and warmth

GONGURA MAMSAM – AED 150

Andhra Pradesh

Succulent mutton simmered with tangy gongura (sorrel) leaves, green chillies and regional spices, delivering bold, earthy flavours from Andhra cuisine

MEEN MOILEE – AED 135

Kerala

Delicately cooked fish in a light coconut milk gravy, infused with curry leaves, ginger and subtle Malabar spices

PRAWNS GHEE ROAST – AED 150

Mangalore, Karnataka

Juicy prawns roasted in aromatic ghee with roasted spices, red chillies and curry leaves – a rich, fiery Mangalorean classic

PANEER'ER DALNA – AED 105

West Bengal

Soft cottage cheese cubes gently simmered in a mildly spiced Bengali-style tomato and ginger gravy, finished with a hint of sweetness

WHAT'S INCLUDED

All curries are served with:

- Fragrant pulao rice
- Garlic naan
- Fresh salad

ADD A LITTLE EXTRA

- Masala French Fries – AED 35
- Masala Okra Fries – AED 40

THREE PLEASURES | AED 99

Choose any three refreshing pours to complement your curry:

- Singha Beer
- House Wine - Red / White
- Gin & Tonic