Koré
ROOFTOP

# FOOD MENU




**Allergy Notice:** Please alert your server to any allergies or dietary restrictions before ordering.
**Group Policy:** An 18% gratuity will be added to parties of 5 or more.

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# SOUP

### HOT & SOUR SOUP – NON-VEG 18

A delicious Indo-Chinese soup featuring tender shredded chicken, fresh vegetables, and mushrooms in a rich, tangy, and spicy broth.

### HOT & SOUR SOUP – VEG 17

A flavourful Indo-Chinese soup prepared with fresh vegetables, mushrooms, and aromatic spices, balanced with a tangy and spicy broth.

# APPETIZERS

## Small Plates - Vegetarian

### STUFFED PANEER TIKKA 25

Paneer filled with a flavourful stuffing, marinated in spices and grilled to perfection.

### BEETROOT BOMBS 25

Crispy beetroot bites with a savoury, spiced filling and vibrant flavour.

### PANEER TIKKA 24

Char-grilled paneer marinated in yogurt and aromatic Indian spices.

### CALCUTTA STYLE CHILLI PANEER 23

Crispy paneer tossed in a vibrant Indo-Chinese chilli sauce with peppers and aromatics.

### KURKURI GOBI 23

Crispy cauliflower florets coated in a seasoned, crunchy batter.

### STUFFED PORTOBELLO MUSHROOMS 23

Portobello mushrooms filled with a savoury, seasoned stuffing and baked until tender.

### KORE SPECIAL MOMO 23

Steamed dumplings stuffed with fresh vegetables and aromatic spices.

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# APPETIZERS

## Small Plates - Vegetarian

**TANDOORI PINEAPPLE** 23
Fresh pineapple marinated with tandoori spices and grilled for a sweet-smoky finish.

**VEG MANCHURIAN** 23
Crispy vegetable dumplings tossed in a tangy, savoury Manchurian sauce.

**LIVE CAESAR SALAD** 21
Crisp greens tossed with creamy Caesar dressing and savoury toppings.

**MALAI SOYA CHAAP** 21
Tender soya chaap marinated in a creamy, mildly spiced malai mixture.

**LIVE GUAC & CHIPS** 21
Freshly prepared guacamole served with crisp tortilla chips.

**CHOW MEIN - VEG** 21
Wok-tossed noodles with fresh vegetables and aromatic Indo-Chinese seasonings.

**NEPALI MOMOS - VEG** 21
Steamed dumplings filled with seasoned vegetables served with dipping sauce.

**GOL GAPPA DELIGHT** 20
Crisp puris filled with tangy, spiced water and flavourful fillings.

**CORN RIBS** 18
Seasoned corn cut into rib-style pieces, roasted or grilled for a smoky, crisp finish.

**PALAK PATTA CHAT** 18
Crispy spinach leaves topped with tangy chutneys, creamy yogurt, and a sprinkle of spiced crunch.

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# APPETIZERS

## Small Plates - Vegetarian

### FIRECRACKER EDAMAME 18

Soya been pods tossed in chilli garlic chef specials spice

### CRISPY POTATO WEDGES 16

Golden potato wedges, crisp outside and fluffy inside, seasoned for a savoury finish.

### PEANUT MASALA 12

Roasted peanuts tossed with onion, tomato, herbs and Indian spices.

### PAPAD MASALA 12

Crisp papad topped with onion, tomato, herbs and zesty masala.

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# APPETIZERS

## Small Plates - Non-Vegetarian

### TANDOORI RACK OF LAMB 39

Tender rack of lamb marinated in Indian spices and roasted in the tandoor.

### CHICKEN CHAAP 28

Tender chicken prepared in a rich, aromatic marinade and cooked until beautifully succulent.

### TANDOORI SHRIMP 28

Juicy shrimp marinated in aromatic tandoori spices and grilled for a smoky finish.

### CHICKEN RESHMI KEBAB 28

Silky, tender minced chicken kebabs enriched with creamy spices and delicate aromatics.

### KALMI KEBAB 28

Juicy chicken pieces marinated in aromatic spices and grilled until tender.

### KORE SPECIAL MOMO 25

Juicy dumplings filled with seasoned minced chicken and aromatic spices.

### AMRITSARI MACHI 25

Crispy fish fritters inspired by Amritsar, coated in a seasoned gram-flour batter.

### ANGARA CHICKEN TIKKA 25

Char-grilled chicken tikka marinated with tangy Indian pickle spices.

### CHILLI CHICKEN 24

Tender chicken tossed with chillies, peppers, onions and a savoury Indo-Chinese glaze.

### NEPALI MOMOS - CHICKEN 23

Steamed dumplings filled with seasoned chicken, served with dipping sauce.

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# PASTA

### MAC LOBSTERS 29

Lobsters sauteed herb garlic, Tender macaroni tossed in a rich, cheese creamy cheese sauce, infused with aromatic Indian spices, sautéed aromatic veg, Finished with melted cheese for the perfect balance.

### VEGGIE MAC & CHEESE 26

A delicious fusion of classic creamy mac and cheese with bold Indian flavours. Tender macaroni tossed in a rich, cheese creamy cheese sauce, infused with aromatic Indian spices, sautéed mix veg. Finished with melted cheese for the perfect balance.

# MAIN COURSE

## Vegetarian

### KADHAI PANEER 25

Paneer and peppers cooked in a fragrant kadai masala with roasted spices.

### BURRATA SAAG PANEER 25

Creamy saag paneer paired with rich burrata for a contemporary Indian finish.

### MALAI KOFTA 24

Delicate vegetable and paneer dumplings served in a luxurious, creamy gravy.

### ARBI KA KOFTA 24

Crisp, spiced colocasia dumplings served with a rich Indian gravy.

### DAL TADKA 22

Yellow lentils tempered with ghee, garlic, cumin and aromatic spices.

### DAL MAKHANI 22

Slow-cooked black lentils finished with butter and cream for a rich, silky texture.

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# MAIN COURSE

## Non-Vegetarian

**SHRIMP KOLHAPURI** 30
Juicy shrimp cooked in a bold, spicy Kolhapuri masala.

**CHICKEN VINDALOO** 29
Goan-inspired chicken curry with a bold, tangy and spicy finish.

**CHICKEN CHANGEZI** 28
Classic chicken curry prepared in a rich, spiced tomato and onion gravy.

**PATIALA MURGH MASALA** 28
Chicken cooked in a bold, robust Punjabi-style masala.

**CHICKEN KOLHAPURI** 28
Chicken cooked in a fiery, aromatic Kolhapuri-style masala.

**GOAT ROGAN JOSH** 28
Slow-cooked goat in a fragrant Kashmiri-style gravy with warming spices.

**GOAT VINDALOO** 28
Tender goat cooked in a tangy, spicy Goan-inspired vindaloo sauce.

**DELHI WALA MURGH MAKHANI** 25
Tender chicken simmered in a rich, creamy tomato-based makhani sauce with aromatic spices.

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# RICE

**GOAT BIRYANI** 27
Fragrant basmati rice layered with tender goat and aromatic biryani spices.

**CHICKEN BIRYANI** 24
Aromatic basmati rice layered with seasoned chicken, herbs and traditional biryani spices.

**KATHAL BIRYANI** 23
A distinctive biryani with aromatic rice and a subtle tangy flavour.

**SAFFRON RICE** 14
Fragrant basmati rice delicately infused with saffron.

# BREADS

**LACHHA PARATHA** 8
Flaky, layered Indian flatbread with a crisp exterior.

**ROOMALI ROTI** 8
Ultra-thin, soft handkerchief-style flatbread served warm.

**BUTTER NAAN** 7
Soft, pillowy naan finished with melted butter.

**GARLIC NAAN** 7
Tandoor-baked naan topped with fresh garlic and finished with butter.

**ROTI** 6
Traditional tandoor-baked Indian flatbread.

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# SIDES

### CHICKEN NUGGETS — 16
Golden, tender chicken nuggets.

### FRIES — 12
Crispy fries served golden and hot.

### GREEN SALAD — 10
Fresh seasonal greens and vegetables served crisp and lightly dressed.

### BOONDI RAITA — 8
Creamy yogurt mixed with spiced boondi for a cool, savoury accompaniment.

### ONION SIRKA — 7
Seasoned onion accompaniment with a savoury, tangy Indian-style flavour.

# DESSERTS

### RASMALAI TRES LECHES — 21
Soft rasmalai-inspired dessert with creamy, milky flavours and a modern presentation.

### BISCOFF CHEESECAKE — 21
Creamy cheesecake with a buttery Biscoff biscuit base and caramelised Biscoff flavour.

### DUBAI PISTACHIO KUNAFA CHEESECAKE — 21
An irresistible fusion of golden crunch, velvety cheesecake, rich chocolate and luscious pistachio Dubai decadence in every bite.

### FALOODA — 18
Classic Indian dessert drink layered with sweetened milk, noodles, basil seeds and dessert toppings.

### KHEER — 18
Creamy slow-cooked rice pudding delicately flavoured with cardamom and nuts.