

About North Indian Cuisine:

Food from North India is characterized by its thick, mouth watering gravies. North Indians love chilies, saffron, milk, yoghurt, cottage cheese, ghee (clarified butter) and nuts. Such rich ingredients provides the perfect recipe for both savory and sweet dishes.

North Indian food is more popularized by Tandoori delicacies. A tandoor is a traditional clay oven that resembles a large pot with a narrow opening at the top, and is filled with charcoal. Food is marinated in yogurt and spices, skewered, then lowered into the tandoor. The intense heat sears the food (usually meat) and seals in juices, making it succulent and tender. The aroma of charcoal smoke, clay and marinade permeates the food, giving it the characteristic tandoori flavor.

We, at 25 Degrees North, strive to take the legacy forward and strive to bring you the unforgettable culinary experience.

About Us.

Welcome to 25 Degrees North, the house of cuisine of North India, inspired by the home style cooking of roadside eateries along plains of northern India, serving authentic cuisine where spices and herbs are blended together to give a rich culinary experience.

The unconventional name "25 Degrees North" has been derived from Dubai's Latitude position on the world map and we aim to become a destination of choice for authentic North Indian Cuisine in the vibrant city of Dubai.

25 Degrees is a harmonious blend of traditional and contemporary sophistication.

The dishes reflect the distinctive cooking styles, reminiscent of India's ancient nobility. The menu offered will take you on a culinary journey from succulent kebabs to rich curries and fragrant "Dum Biryani" long grain basmati rice preparation.

All our food is prepared in Fresh Meat using only the freshest ingredients, authentic herbs and spices to provide you an authentic dining experience.

Savor the North Indian Flavors, right here at 25 Degrees North.

Enjoy your meal !

BEVERAGES

Traditional North Indian Drinks

Lassi Manpasand 17

The popular yoghurt shake made to your choice – Sweet or Salted.

Mango Lassi 17

A popular Punjabi yoghurt based drink flavored with Mango.

Chaach 17

Refreshingly appetizing Buttermilk of ginger , coriander , green chilies and freshly roasted cumin.

Jaljeera 16

Refreshing Cumin and Mint flavored drink. A perfect appetizer to startle the taste buds

SIGNATURE MOCKTAILS

by our mixologist

GREEN FIZZ 18

Enjoy the delicious combination of Cinnamon & Green Apple

BLUE LAGOON 15

Get your Curacao fix from this fabulous tangy orange flavored drink.

VIRGIN MOJITO 18

Signature Drink ! Experience the kick of fresh Mint & lemon !

BASIL WATERMELON COOLER 18

A lip smacking refresher made of Basil leaves & watermelon

TUTTI FRUITY ICE TEA 15

The right mix of Passion fruit , lime and black tea

TRAVERNA TANGO 16

Mint leaves , Peach syrup & Lime juice topped off with orange wedges.

HOT TODDY 16

Indian flavored spices mixed with honey and lime juice. Served hot.

VIRGIN CAPRIOSKA 16

Old fashioned Lemonade flavored drink with a tinge of brown sugar !

LEMON ICE TEA 15

Our own 25 Degrees North special !

JUICES & SOFT BEVERAGES

Fresh Juices

Pineapple | Orange | Carrot | Watermelon 18

Soft Drinks 6

*Pepsi , 7 Up , Miranda , Mountain Dew ,
Schweppes (Soda / Ginger Ale)*

Water

(Large / Small) 10/6

Perrier Small 15

Others

25 Degrees Special Tea 12

25 Degrees Special Coffee 14

Black Coffee 12

CHAAT BHANDAR

(Indian street food savories)

Palak Patta Chaat 25 🍷

The most selling and a must try chaat item of our kitchen!

Papdi Chaat 24

*Fried Patties and potatoes in mouth watering mixture
of various spices, garnished with yoghurt and various chutneys.*

Watermelon Chaat 22

*The refreshing chaat incorporates cooling watermelon with a dash of spicy
and tangy chaat masala to startle your taste buds.*

Pani Puri 23

*Fried puff-pastry balls filled with mashed potato,
spiced water, and tamarind chutney.*

Sev Puri 22

*This is an extremely popular chaat sold on the streets of Mumbai.
Tangy, crisp and tongue tickling !*

LUNCH & DINNER

MULAIHZA FARMAIYE

Shorba (Soup)

Murgh Shorba 22

Exotic chicken flavored soup boiled with onion, aromatic Indian herbs and finished with chicken cubes.

Paya Shorba 24

Lamb trotters simmered overnight on the slow fire.

Surkh Shorba 22 🍷

The all time favorite tomato soup flavored with cinnamon and coriander. No preservatives or color added.

Dal Shorba 20

A lentil delight tempered with garlic , cumin and turmeric powder.

Seafood Shorba 26

Flavorful soup made from fish stock & finished with seafoods.

KHAZANA-E-KEBAB (STARTERS)

Straight out of Tandoor , Indian Clay Oven

Specialty Non Veg. Kebab Patter 79

Mouth-watering assortment of char grilled chicken , Mutton , Fish and Prawns. A must try !

Mix Grill Vegetable Platter 65

Get to taste the best of our assorted vegetable kebabs enriched with distinctive garlic , ginger and onion marinade.

CHICKEN KEBAB'S

Tandoori Murgh (Half) 36

*Yes ! this is the world famous traditional North Indian Tandoori chicken ,
marinated with spices and yoghurt , cooked in tandoor.*

Murgh Tikka 36

*One of the most popular kebab's from Northern Indian plains.
Boneless chicken pieces marinated in yoghurt and traditional spices,
grilled using skewers in Tandoor.*

Murgh Gilafi Sheekh 36

*Signature preparation of smoky minced chicken kebab
infused with cheese, topped with bell pepper and grilled in skewers.*

Murgh Banno Kebab 35

*A creation of succulent pieces of tender chicken delicately
marinated in egg, cooked in tandoor.*

Murgh Banjara Kebab 35

*Popularized by Nomadic tribes or Banjaras from india,
this spicy kebab is made from boneless pieces of chicken
marinated with traditional Indian spices.*

Kasoori Kebab 35

*Deftly spiced morsels of chicken marinated in Nawabi tandoori masala & dry
fenugreek leaves. Something aromatic and different !*

Malai Kebab 35

*Great Appetizer ! This delicious melt in mouth kebab
made from succulent pieces of chicken infused with cheese.*

MUTTON KEBAB'S

Mutton Sheekh Kebab 37

A traditional Mughlai specialty . Minced mutton marinated in North Indian spices and herbs. A must try !

Galawati Kebab 39

One of the more delicate “ Melt in mouth” kebabs made of fine minced lamb and shallow fried on Tawa (A flat round griddle plate) and served on Ulta Tawa Paratha.

Gosht Chatpata 39

This one is a real gosht kebab. Shallow tawa fried , saucy and spicy , flavored with green chutney and raw mango.

Sikandari Raan 85

Juicy kebab made from whole leg of baby lamb marinated overnight in ginger , garlic , curd , lime juice and spices , infused with smoky flavor in tandoor . Good for a family.

Tandoori Lamb Chops 55

Succulent pieces of Lamb Ribs marinated in Indian style marinade and grilled to perfection in Tandoor.

Kakori Kebab 39

Our train journey stopped in Kakori station in District Lucknow to pull up this mouth melting minced mutton kebab, served with paratha.

Maas ke Shole 39

Tender part of the lamb flattened, marinated in various spices and cooked on Tawa. A perfect spicy kebab.

VEGETABLE APPETIZERS

Bhindi Kurkure 29 🍷

*Crispy ladies finger deep fried with gram flour & sprinkled with chaat masala.
A must try for all the vegetarians.*

Onion Bhajee 24

A spicy snack made of Onions , coated in seasoned gram flour and deep fried . A perfect starter !

VEGETABLE KEBAB'S

Dahi Ke Kebab 34 🍷

Treat yourself to a wonderful creation by our Chef using yoghurt, cheese & bell peppers. A must try kebab of our's.

Paneer Makhmali Seekh Kebab 34

Marinated cottage cheese skewered and grilled over charcoal.

Vegetable Sesame Roll 32 🌿

A delicious veggie delight , that goes too well with our assortment of chutneys.

Moti Sheekh Kebab 34

Mashed up cottage cheese & assorted vegetables rolled in skewers, cooked in tandoor and topped up with corn

Hara Bhara Kebab 34 🌿

This kebab gets its name and green color from the healthy mix of fresh peas and spinach in it. Grilled to perfection on Tawa.

Makool Kebab 32

Potato stuffed with vegetables , cooked in Tandoor and served with sesame topping.

Paneer Tikka 34

Soft cottage cheese marinated in Chef's special masala.

Shahi Mushroom 32 🍷

Fresh button Mushrooms stuffed with shredded & cottage cheese , marinated in yoghurt and cooked in tandoor.

Saffrani Paneer 34

Punjabi marinade , rich creamy textured cottage cheese flavored with saffron & cooked in tandoor.

SEAFOOD KEBAB'S

Tandoori Lobster 85

*Queen of the sea given a distinguished treatment by our kitchen team.
One of our must try item !*

Tandoori Lahsooni Crab 70 🍷

It looks good and taste even better ! burnt garlic flavored soft shell crab cooked with coconut milk & butter to accentuate the flavor of crab meat.

Salmon Tulsi Mirch 59

Pieces of fresh salmon marinated with Basil leaves and spices, grilled in Tandoor with bell peppers.

Ajwaini Fish Tikka 55

This boneless fish tikka has the aroma of carom seeds which makes it a great starter !

Tandoori Pomfret 60 🍷

Whole Pomfret cooked to perfection with Indian spices in tandoor, will have your taste buds tingling. One of our signature dish !

Fish Achaari Tikka 55

An exotic pickled flavor fish cooked in clay oven to further enhance its flavor.

Jhinga Mehrunnisa 65

Fresh prawns marinated in Chef's special marinate.

NAZRANA HANDI SE..

Main Course

CHICKEN CURRIES

Murgh Makhani (Butter Chicken) 39 🍷

Boneless pieces of chicken cooked in butter ,coriander , and tomato and ginger to produce the most popular dish served from our kitchen.

Murgh Awadhi Korma 39

Chicken pieces marinated with coriander and mint leaves, cooked in Chef's gravy with a hint of yoghurt and cream.

Murgh Kadai 37 🌶️

A simple yet delicious preparation of chicken gravy, very popular with the roadside eateries along the plains of North Indian highways.

Murgh Tikka Masala 38

Tantalizing grilled chicken pieces marinated in yoghurt & spices and simmered in mildly spiced tomato gravy.

Murgh Dhaniawala 37 🌶️ 🌿

If you like the freshness of coriander leaves and its taste then this chicken gravy is for you.

Murgh Kohlapuri 39 🌶️

Bold and spicy is what defines this chicken curry; a very aromatic dish that heavily pronounces the flavors from the south western part of India – Kohlapur.

Murgh Lababdar 39

Divine and Delicious ! Boneless pieces of chicken grilled in tandoor finished with rich creamy gravy.

Murgh Mussallam 59

Another popular Awadhi cuisine , made of whole chicken subtly flavored with chef's spices and cooked in onion based gravy.

MUTTON CURRIES

Gosht Awadhi Korma 44

Mutton pieces cooked in traditional Lucknowi gravy.

Bhuna Gosht 42 🌶️ 🌿

Succulent pieces of Mutton marinated with yoghurt and various spices, slow cooked to perfection.

Nalli Rogan Josh 42 🌶️

A rare treat of mutton with bone cooked with fried onion, red chilies, garam masala and tomatoes.

Railway Mutton Curry 40

From the first class compartments of Indian Railways to your plate- mutton curry with potato.

Nawabi Gosht 42

*It's a yum! Boneless pieces of mutton
cooked in satin smooth curry.*

Gosht Saagwala 42 🌿

*A popular dark green mutton curry from Punjab,
enriched with mustard leaves, best enjoyed with Butter Naan.*

Keema Mutter 40 🌿

Minced mutton cooked with Green peas in onion gravy.

VEGETABLE CURRIES

Paneer Pasanda 36 🍷

*Delectable sliced paneer pieces stuffed with dried fruits simmered
in a rich creamy gravy*

Paneer Makhanwala 35

*Cottage cheese simmered in a smooth creamy tomato & butter sauce.
A rich flavorful specialty from North India.*

Malai Kofta 33

*A deliciously appetizing dish of Mughal origin.
Cheese balls cooked in special mughlai gravy.*

Khumb Mutter Adraki 33

Mushroom and peas in spicy semi dry gravy.

Sabjee Jalfarezi 33

*Originated during British rule in india ,
this colonial dish of mix vegetables has evolved amongst
the must try dishes of the region.*

Palak Paneer 33

Cottage cheese cooked in spinach based gravy and fresh indian spices.

Baingan Ka Bharta 32 🌶️

This mashed eggplant dish bearing a resemblance to Baba ghanoush cooked in charcoal fire to infuse a smoky flavor to it.

Paneer Mirchi Mahal 35 🌶️

Cottage cheese tempered with capsicum, onion and tomato in a dry gravy.

Dum Aloo 30

One of the most coveted yet common curries made from baby potatoes cooked on slow fire to enrich its flavor.

Punjabi Kadhi Pakora 34 🍷

One of the most satisfying Punjabi delicacy that will make you yearn for more , made with Chickpea flour , yoghurt and onion fritters. Taste really good with steamed rice.

Sarson Da Saag 33 🌶️

This popular Punjabi dish made from mustard leaves served with makki ki roti, butter and jiggery

Dum Ki Gobhi 33

Diced potatoes and florets of cauliflower tossed with onion , tomatoes & chilies, slow cooked and flavored with cumin.

Bhindi Do Pyaza 33

Deep fried Ladies finger marinated in spices and tempered with diced onion, tomatoes & chilies, slow cooked and flavored with cumin.

Corn Capsicum Tawa 32

Fresh Corn and Capsicum sautéed on Tawa (grilled plate) with diced onion, tomatoes and garlic.

Rajma Masala 32

Red kidney beans slow cooked to perfection in a various spices. Tastes excellent with steamed rice.

Chana Masala 32 🌶️

A popular Chickpea dish in a spicy tomato gravy.

SEAFOOD CURRIES

Dum Nariali Prawns 59

This is one of our signature dish. Juicy marinated prawns Dum cooked in perfect blend of spices and coconut milk , served in YOUNG COCONUT !

Tariwali Macchi 55

This fish curry with a twist is a must try with our basmati rice.

Mahi Tikka Masala 55

Grilled fish tikka laced with an exotic blend of onion, tomato, and yoghurt gravy.

Kadai Prawns 55

Prawns cooked with tomatoes, onion & bell peppers in Chef's special Kadai masala.

Pomfret Masala 59

For all seafood lovers we bring you the whole Pomfret cooked in tandoori masala.

DAL (LENTILS)

Dal Tadka 28

A yellow lentil tempered with onion , tomato and garlic sizzle.

Dal Makhani 32

Black lentil & kidney beans cooked with assorted Indian spices and creamy butter sauce. Another creamy and luscious North Indian specialty.

Dal Panchratna 30

A Tasty and healthy Sindhi dal preparation of Moong , Chana , Masoor , Urad and Toor with Indian spices to make an innovative and Yummy Dal.

Dal Palak 28

This nutritious dal combines the goodness of lentils & spinach.

BASMATI RICE / BIRYANI

Dum Pukht Chicken Biryani 44

*Cooked in Dum Style**

Dum Pukht Mutton Biryani 46

*Cooked in Dum Style**

Dum Pukht Prawn Biryani 55

*Cooked in Dum Style**

Gulhar Biryani (Vegetarian) 42 🍷

*Rice and assorted vegetables cooked on Dum**

**Dum Pukht literally means choking off the steam. In this process of cooking, aromatic flavored basmati rice is cooked with layers of marinated chicken or meat in a heavy bottomed pan, sealed with a dough cover, on a low heat is known as Dum cooking. The food is cooked in its own juices and steam, allowing all the spices and herbs to fully infuse the meat and rice, preserving the nutritional elements at the same time.*

Peas Pulao 19

This rice comes with the tinge of little sweetness of peas in it.

Kashmiri Pulao 22

Aromatic rice made from assortments of dry fruits.

Biryani rice 20

Dum cooked rice in a special spices and herbs

Pulao rice 20

Aromatic basmati rice cooked in Dum style with milk and dry nuts.

Zeera Rice 20

Basmati rice tampered with cumin seeds.

Steam Rice 18

Plain white Basmati rice.

WHEAT WONDERS (BREADS)

Tandoori Roti 6

Whole wheat flour bread baked in tandoor.

Plain Nan/Paratha 6

Flat leavened white wheat flour bread baked in Tandoor.

Butter Nan/ Paratha 8

Flat leavened white wheat flour bread brushed with butter.

Garlic Nan 8

White wheat flour bread flavored with garlic.

Peshawari Naan 12

*This naan is named after the city of Peshawar in Pakistan.
It has stuffing made of aromatic dry nuts and khoya.*

Cheese Naan 12

Cheese stuffed bread baked in tandoor oven.

Pudina Nan/ Paratha 9

Bread flavored with Mint powder.

Makai Ki Roti 8

Flat bread made from maize flour.

Roomali Roti 7

Handkerchief thin bread with combination of white and whole wheat flour.

Missi Roti 8

Flat bread made with the combination of wheat & gram flour.

Kulcha 8

*Wheat flour bread baked with choice of your stuffing.
(Onion , Paneer or Potato)*

Khamiri Roti 10

*This is the leavened bread, saffron colored
with a tinge of sweetness in it.*

Rajasthani Roti 8

Small flat bread topped with dry fruits.

Bread Basket 29

Tandoori Roti , Plain Naan , Butter Naan , Garlic Naan & Roomali Roti

IDHAR-UDHAR

Condiments

Green Salad 17

Carrot , tomato , onion and cucumber with lemon and green chili.

Kachumber Salad 15

Salad made out of the combination of chopped onion, tomatoes, cucumber in a lime dressing.

Burrani Raita 17

Garlic flavored yoghurt.

Boondi / Mix Raita 17

A choice of chicken flour or mixed vegetable Raita.

Dahi 9

Simply Yoghurt

KUCH MEETHA HO JAYE

Desserts

Dessert Sampler 52

We bring to your table the best of our dessert collection !

Shahi Tukda 22

Fried breads soaked with syrup of milk cooked with sugar, cream and rose water, topped with nuts.

Gulab Jamun with Ice Cream 20

Small pieces of milk balls deep fried sweetened in sugar syrup and served in style with ice-cream.

Jalebi with Rabdi 22

A show stealer circular or pretzel shaped dessert made from wheat flour batter, deep fried & sweetened in sugar syrup, served with condensed milk.

Firni 19

Rice pudding flavored with cardamom and saffron. Topped with pistachio and almonds.

Kulfi 19

A popular frozen dairy dessert made with a twist in taste.

Rasmalai 20

A sweet North Indian specialty consisting of sugary cream-coated balls of dough and a creamy sweet liquid , the malai.

