



THE CROSSING



The Crossing – your meal ticket to India

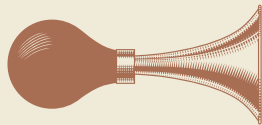
Welcome home to our table!

At The Crossing, we bring back the nostalgia of life on the subcontinent, with all its blurred lines and chaos. Our meal experience is immersed in the nostalgia of secret Indian family recipes, showcasing just how diverse we are as a country, and how crisscrossed our culture is!

Our menu at The Crossing is a celebration of that very diversity. We uphold mainstream Indian cuisine but continue to showcase a more offbeat side of food from the Rajput kitchens, hidden gems from northeast India, and simple yet robust recipes from India's coastline. In addition to traditional fare, we shine a spotlight on the foreign influences of past rulers, raiders and explorers that have historically found their way into Indian cuisine from places as far as the Caribbean, Portugal, France and Great Britain.

Here, at The Crossing, we've ventured over borders and witnessed a mix of cultures, habits and, most importantly, culinary practices. Enjoy our carefully selected recipes from across India, using ethically-sourced GI-tagged ingredients, right here in downtown Dubai.

We can't wait for you to join us at The Crossing. We hope you're hungry!



All prices are in euros. VAT included. Please inform your server regarding any food allergies or intolerances.

The Crossing

Tasting Menu

Shiso leaf crisp, chickpea *chaat*, tamarind 🌿

Charred padron peppers, green cardamom
soft cheese, Naga chilli oil rub 🌿

Tiger prawn, gunpowder spice, *ghee*

Grilled lamb chop, clove smoked *laal maas* ketchup

Butter chicken, served with garlic *Naan* and truffle lentil

Saffron milk espuma, pistachios, rose petal

80,00 €

The Crossing

Small Plates

Shiso leaf crisp, chickpea *chaat*, tamarind 🌿 | 5,00 € (1 piece)

Heirloom tomato *Bararasi chaat*, gram flour crisps 🌿 | 10,00 €

Crispy pastry nest, sweet yoghurt, chutneys & pickles 🌿 | 14,00 €

Charred padron peppers, green cardamom soft
cheese, *Naga* chilli oil rub 🌿 | 10,00 €

Artichoke sea fennel *bhajis*, turmeric emulsion 🌿 | 12,00 €

Carabinero prawn, gunpowder spice, *ghee* | 30,00 € (1 piece)

Chicken *tikka*, mint cumin yoghurt | 16,00 €

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Large Plates

Banana leaf wrapped turbot, mustard, fennel salad | 28,00 €

Grilled King Oyster mushroom, garlic spinach,
matchstick potato 🌿 | 20,00 €

Mediterranean mussels, sweet 'n' sour broth | 24,00 €

Prawn, coconut and ginger sauce | 28,00 €

Grilled lamb chop, clove smoked *laal maas* ketchup | 24,00 €

Braised leg of lamb, *korma* | 44,00€ (to share min 2 persons)

Wild mushrooms Sella rice *Pulav*, pomegranate *raita* 🌿 | 20,00 €

Butter Chicken | 24,00 €

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Sides

Truffle black lentil 🌿 | 10,00 €

Garlic naan 🌿 | 5,00 €

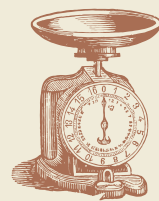
Multiseed paratha 🌿 | 5,00 €

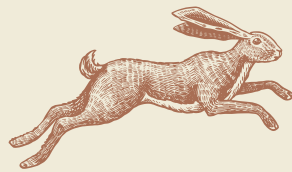
Aged *basmati* rice 🌿 | 6,00 €

Desserts

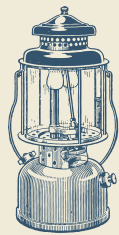
Dark chocolate, caramelized banana, *Kalimpong*
dulce de leche, peanuts | 9,00 €

Saffron milk espuma, pistachios, rose petal | 9,00 €





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 **thecrossingmallorca**

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