

[Dessert]

Date and Toffee Pudding	14.
Mixed berry coulis	
Chocolate Samosa*	14.
Chocolate mint ice cream	
Fig and Walnut Kulfi*	14.
Fig sauce / raspberry compote / walnut nougat	
Spiced Pumpkin Cheesecake*	14.
Candied pecans / caramel sauce / Indian malt cookie	
Warm Black Rice Pudding*	14.
Cashew nut / coconut / cardamom ice cream / edible silver	
Gulab Jamun*	14.
Cardamom Ice Cream	
Mango Rasmalai*	14.
Mango mousse / fresh mango compote	
Home Made Sorbets and Ice Creams*	11.
[Please request without cookie]	

*dish contains nuts

Breads – All our breads are made with Organic Flour

[Request Plain Uttapam]

Naan	5.
Garlic Naan	6.
Roti	5.
Mint Paratha	6.
Onion and Sage Naan	6.
Chili Olive Naan	6.
Truffle Naan	6.
Goat Cheese Kulcha	8.

[Rice]

Basmati Rice	5.
Saffron Pulao	6.

** Consuming raw or undercooked meats poultry seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have certain medical conditions."

*** This menu has been highlighted to notify guests of **Gluten Allergy**. Those that highlight the entire dish cannot be modified in any way. Those that are highlighted with just the ingredients can be modified to suit the needs

Tasting Menu

Chaats - Savories

Sev Batata Puri / Sweet Potato Samosa

Palak Chaat [Cross Contamination]
Crispy baby spinach / sweet yogurt / tamarind / date chutney
Cavas Josep Masachs, Mas Fi Brut, Penedes, Spain NV

Tawa-Griddle

Fish Chili Garlic [Cross Contamination]
Sea bass / burnt garlic / banana leaf
La Capranera Fiano, IGP Campania, Italy 2021

Tandoor-Kebab

Spicy Reshmi Kebab
Minced chicken / mint / coriander / green chilies
Laurent Martray, Brouilly, La Folie, Beaujolais, France 2019

Classic Curries

Punjabi Gosht
Lamb / pickling spices / ginger / green chilies
Chicken Tikka Masala
Onion / tomatoes / fenugreek powder
Navratna Korma
Seasonal vegetables / cashew nuts / cloves / cinnamon
Dal Dhungaree
Smoked lentils / garlic / tomatoes

Naan or Mint Paratha

Saffron Pulao

Tempranillo, Familia Montana, Reserva, Rioja, Spain, 2016

Dessert

Date and Toffee Pudding / Gulab Jamun / Rice Kheer / Cardamom Ice Cream

La Cappuccina, 'Arzimo', Recioto di Soave, Veneto, Italy, 2018

Tasting Menu	80.
Vegetarian Tasting Menu	70.
Wine Pairing	45.

Last orders for Tasting Menu are taken at 9.00 pm on Sunday,
9.30 pm on Monday-Thursday and 10 pm on Friday-Saturday

Tawa-Griddle [Cross Contamination]

Salli Salmon Cake 14.
Caramelized onion / straw potato / basil mayo

Fish Chili Garlic* 14.
Sea bass / burnt garlic / banana leaf / jeera aloo

Tawa Lobster [Request without Paratha] 21.
Maine lobster / garlic / guava chili chutney

Kadipatte Ka Murg 12.
Chicken tenders / curry leaves / roasted lentils

Roti Pe Boti* [Request without bread] 14.
Lamb / Kashmiri chilies / caramelized onions / paratha

Tawa Baingan* 12.
Eggplant / spiced potato / olive oil / peanut sauce

Truffle Dosa * 12.
Potatoes / truffle shavings / coconut chutney

Beetroot Goat Cheese Tikki * 12.
Roasted cumin / cashew nuts / cinnamon / honey

***All items cooked on the Tawa and Fried section have Cross Contamination**

House-made Chutneys / Papadam / Pappads]

Eggplant Ginger Chutney 2.5 / 6.
Tomato Raisin Chutney
Mango Chutney

Assorted Papadam 6.
Roasted Pappad 4.

[Sigri-Barbeque]

Mango Shrimp 14.
Mango puree / cashew nut / ginger / coriander

Malai Seekh Kebab 12.
Minced lamb / ginger / garlic / mint chutney

Spicy Reshmi Kebab 12.
Minced chicken / mint / coriander / green chilies

Veggie Seekh Kebab 12.
Seasonal vegetables / cashew nut / walnut / breadcrumbs / garam masala / mint chutney

Tandoori Paneer 12.
Cottage cheese / yogurt / chilies / garam masala

[Chaat-Savories] Cross Contamination

Sev Batata Puri 10.
Crispy biscuits / potatoes / raw mangoes / gram flour vermicelli / chutneys

Cauliflower Bezule [Cross Contamination] 12.
Mustard seeds / green chilies / curry leaves

Palak Chaat [Cross Contamination] 15.
Crispy baby spinach / yogurt / tamarind / date

Sweet Potato Samosa 10.
Ginger / green chilies / cranberry chutney

A 20% gratuity will be added for groups of five or more.

[Fish and Seafood Entrée]

Halibut Kerala Curry 30.
Kashmiri chili / curry leaves / Malabar tamarind

Red Snapper Rechad (Contains Malt) 28.
Balchao masala / shrimp / masala bhat

Shrimp Manga Curry 27.
Raw mango / mustard seeds / coconut milk

Lobster Bengali Curry 36.
Fennel seeds / onion seeds / green chili

Scottish Salmon Tandoori 27.
Lime leaves / ginger / garlic

Black Cod 38.
Honey / cheddar / star anise / dill potatoes

[Meat Entrée]

Tandoori Chicken Tikka 22.
Chilies / garlic / garam masala

Chicken Kolhapuri 21.
Kashmiri chili / cinnamon / clove / coriander seed

Chicken Tikka Masala 21.
Onion / tomato / fenugreek powder

Chicken Dum Pukht 21.
Caramelized onion / mace / cardamom / saffron

Tandoori Lamb Chops [2 Pcs] 38.
Mace / cardamom / cashew nut / ginger

Peshawari Lamb Shank 34.
Kashmiri chilies / black cardamom / Gold leaf

Lamb Biryani [Request without dough] 24.
Aromatic lamb / basmati rice / saffron / raita

Punjabi Gosht 22.
Lamb / pickling spices / ginger / green chilies

Tandoori Duck Makhani 32.
Peking duck confit / makhani sauce / saffron rice

[Vegetarian Entrée]

Paneer Lajawab 20.
Cottage cheese / black pepper / coriander / cumin

Navratna Korma 20.
Seasonal vegetables / cashew nuts / clove / cinnamon

Vegetable Biryani [Request without dough] 20.
Aromatic seasonal vegetables / basmati rice / raita

[Ayurvedic Special]

This is an excellent dish for fighting colds, flu and stimulate the immune system.

Chickpeas Kichadi 20.
Carrots / Sweet Potato / basmati rice / ginger / green chilies / Date Raita

Aloo Bukhara Kofta 18. / 10.
Cottage cheese & prune dumpling / cashew nuts / tomato / star anise

Malai Palak 18. / 10.
Spinach / cumin / garlic

Bhindi Aloo 18. / 10.
Okra / potatoes / onions / dry mango powder

Gobhi Mattar 18. / 10.
Cauliflower / green peas / ginger

Mushroom Pepper Fry 18. / 10.
Cremini / fennel / black pepper

Baingan Bharta 18. / 10.
Smoked eggplant mash / English peas

Dal Dhungaree 18. / 10.
Smoked lentils / garlic / tomatoes

Cucumber Raita 7.
Cucumber / yogurt relish