

KULCHAS | BREADS 9

Homemade Indian sourdough bread with different fillings and toppings.
Served with homemade chutneys, goat butter, and tomato achar.



GREEN PEA AND GOAT CHEESE KULCHA with Fresh Truffle and Goat Butter

PIQUILLO PEPPER AND ONION KULCHA with Jamón Serrano and Manchego

KASHMIRI DUCK AND APRICOT KULCHA with Bitter Greens and Parmesan

POTATO AND BONE MARROW KULCHA with Watercress and Baby Radish

HOMEMADE CHUTNEYS 2 each / 3 for 5

Avocado Achar and Yogurt | Chilli and Peanut | Tomatillo and Green Mango

Ginger Alam | Pineapple Kut | Cilantro and Mint

HALF PLATES | SMALL PLATES

DAHI PURI Avocado, Tamarind, Mint and Cilantro Chutney, Yogurt Mousse	9
PUMPKIN MULLIGATWANY Parmesan Cream, Curry Oil, Taftan Bread	9
BEETROOT MURABBA Beetroot and Peanut Chop (Croquette), Goat Cheese	10
POTATO TIKKI Kale and Spinach Tempura, Sweet and Sour Yogurt Mousse, Raspberry	10
CAULIFLOWER 65 Curd-Rice Mousse, Peanut Chutney, Podi Masala	12
PANEER CHILLI Crispy Kataifi, Alam (Ginger) Chutney, Lemon Achar Gel	12
HEIRLOOM TOMATO KUT Burrata, Cilantro and Walnut Chutney, Taftan Bread	14
ASPARAGUS PEPPER FRY Spiced Cauliflower Mousse, Crispy Garlic	14
TUNA BHEL Avocado, Tamarind, Puffed Black Rice, Green Mango	13
PORK BELLY Pomegranate and Ginger, Pickled Mooli, Masala Crackling Kurchan	13
CHICKEN 65 Peanut Chutney, Podi Masala, Lemon Sour Cream	14
BAKED CHICKEN MALAI TIKKA Amul Cheese Fondue, Walnut Crumb	14
KASHMIRI LAMB RIBS Apricot and Chilli Marmalade, Saffron and Quince Chutney	15
LAMB KEEMA HYDERABADI Potato Mousse, Green Peas, Buttered Pao	15
FRESH OYSTERS Guava and Chilli Granita, Lemon Foam (Six per order)	16
VEAL SWEETBREAD KOLIWADA Lemon Aioli, Sirka (Pickled) Onion	16
TANDOORI OCTOPUS Millet Pongal, Peanut Chutney	18
DUCK AND FOIE GRAS HALEEM Fresh Ginger and Chilli, Taftan Bread	18

THALI | SHARING PLATTER

PAPAD THALI	Avocado Achar and Yogurt Chilli and Peanut Tomatillo and Green Mango Chutney	10
VEGETARIAN THALI	Yam Shami Kebab, Pulled Jackfruit Patties, Ricotta Stuffed Shishito Pepper Pakoda and Chilli Paneer, Served with House Ketchup, Mint Chutney and Picalilli	18
NON VEGETARIAN THALI	Fig and Confit Duck Patties, Lamb Shami Kebab, Malabari Prawn Sausages and Goan Chorizo Scotch Egg, Served with House Ketchup, Mint Chutney and Picalilli	21

FULL PLATES | LARGE PLATES

PANEER PINWHEEL Red Pepper Makhani	22
GRAIN AND VEGETABLE PULAO Cashew and Currant, Avocado Raita	24
TRADITIONAL BUTTER CHICKEN Red Pepper Makhani	24
TANDOORI MUSHROOM Polenta Upma, Fresh truffle	28
MARKET FISH (PATRANI MACCI) Bengal Mustard Cream	28
LAMB SHANK NIHARI Fresh Ginger, Rose, Cilantro, Chilli Oil	28
MONK FISH AND SEAFOOD ALLEPPEY CURRY Sunchoke, Fennel Oil	30
BEEF SHORT RIBS Madras Curry, Baby Turnip (To Share)	38



SIDES | CONDIMENTS

Avocado and Garlic Raita	5	Traditional Black Dairy Dal	8
Garlic Mashed Potato	5	Chickpea Curry / Fresh Ginger	8
Naan – Garlic, Cheese, or Plain	5	Brussels Sprout Foogath	8
Saffron Rice	5	Spinach and Mustard Leaf (Saag)	8