

| **BREAD | KULCHA** |

PIQUILLO PEPPER & ONION KULCHA <i>with Shishito Peppers and Manchego Cheese (V)</i>	12
GREEN PEAS KULCHA <i>with Goat Cheese and Summer Truffle (V)</i>	15
ASSORTED PAPAD and CRISP <i>with Chutneys</i>	10

| **HOMEMADE CHUTNEYS** |

2 Each / 3 For 5

| Chili and Peanut | Tomato Pachadi | Cilantro & Mint | Mango & Tomatillo | Fermented Chili (Super-Hot) |

| **SMALL PLATES** |

DAHI PURI <i>Tamarind, Avocado, Yogurt Mousse, Broken Raspberry</i>	12
SWEET POTATO CHAT <i>Kale Tempura, Sweet & Sour Yogurt, Cilantro Chutney</i>	15
KOLKATA BEETROOT CUTLET <i>Peanut, Kasundi Mayo, Pickled Onion</i>	15
CAULIFLOWER KOLIWADA <i>Curd Rice Mousse, Peanut Thecha Masala</i>	16
AVOCADO & GREEN CHICKPEA BHEL <i>Green Mango, Tamarind, Puffed Black Rice</i>	16
TANDOOR SMOKED PORK BELLY <i>Date and Ginger BBQ, Pickled Kohlrabi</i>	15
KERALA FRIED CHICKEN <i>Curry leaf, Podi Masala, Lemon Sour Cream</i>	16
CHICKEN TAWA KEBAB <i>Pickled Onion, Mint & Cilantro Chutney, Pea Shoot, Radish</i>	16
LAMB KEEMA HYDERABADI <i>Potato Mousse, Green Peas, Buttered Pao</i>	19
TANDOORI ECUADORIAN PRAWN <i>Kasundi Mayonnaise, Pickled Radish (4 pcs.)</i>	21

| **LARGE PLATES** |

SPICED LENTIL CAKE <i>Butternut Squash, Seasonal Vegetable, Kadai Gravy</i>	24
RAWA FRIED JACKFRUIT KOFTA <i>Sour Cream, Awadhi Gravy, Ginger</i>	24
PANEER PINWHEEL <i>Makhani Gravy, Fenugreek</i>	26
TANDOORI MUSHROOM <i>Millet Khichdi, Crispy Garlic, Cilantro Oil</i>	28
TRADITIONAL BUTTER CHICKEN <i>Red Pepper Makhani, Fenugreek</i>	26
ANDHRA CHICKEN BIRANYI <i>Avocado & Garlic Raita</i>	28
LAMB SHANK NIHARI <i>Fresh Ginger, Rose</i>	32
BEEF SHORT RIB CURRY <i>Roasted Baby Turnip and Carrot</i>	34
WHOLE SEA BASS <i>Cooked in Banana Leaf with Southern spices, Malabar Sauce</i>	36

| **SIDES | CONDIMENTS** |

Saffron Rice	5	Black Dairy Dal	10
Naan (Garlic /Plain) / Whole Wheat Roti	6	Chickpea Curry	10
Avocado & Garlic Raita	6	Brussels Sprout Foogath	10