



|| BREAD | KULCHA ||

PIQUILLO PEPPER & ONION KULCHA <i>with Shishito Peppers and Manchego Cheese (V)</i>	12
CHICKEN TIKKA & THREE CHEESE <i>with Jack Cheese, Cheddar, Parmesan and Chili</i>	14
GREEN PEAS KULCHA <i>with Goat Cheese and Winter Truffle (V)</i>	18
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 Chilli (Super-Hot) | Ginger (Alam) Chutney | Mango Kasundi |

|| SMALL PLATES ||

DAHI PURI <i>Tamarind, Avocado, Yogurt Mousse, Broken Raspberry</i>	12
SWEET POTATO CHAT <i>Kale Tempura, Sweet & Sour Yogurt, Cilantro & Mint Chutney</i>	15
RAJMA GALAUTI KEBAB <i>Mint & Cilantro Chutney, Pickled Onion, Sheermal</i>	15
CAULIFLOWER 65 <i>Chili & Peanut Chutney, Lemon Sour Cream, Curry Leaf, Podi Masala</i>	16
AVOCADO & GREEN CHICKPEA BHEL <i>Green Mango, Tamarind, Puffed Black Rice</i>	16
PANEER CHILLI <i>Crispy Katafi, Ginger Chutney, Lemon Achar</i>	16
TANDOOR SMOKED PORK BELLY <i>Kohlrabi Achar, Pickled Radish</i>	15
BAKED CHICKEN MALAI TIKKA <i>Amul Cheese Fondue, Walnut Crumble</i>	16
CHICKEN TAWA KEBAB <i>Pickled Onion, Lemon Sour Cream, Watercress Chutney</i>	18
LAMB KEEMA HYDERABADI <i>Green Peas, Potato Salli, Pao Bread</i>	18
GOAN PRAWN BALCHAO <i>Young Garlic Chutney, Pao Bread</i>	21

|| LARGE PLATES ||

JACKFRUIT & POTATO KOFTA <i>Spinach Gravy, Sour Cream, Semolina Papad</i>	24
BUTTERNUT SQUASH & WINTER VEGETABLE CURRY <i>Sunchoke Crisp</i>	24
BAKED PANEER PASINDA <i>Pistachio, Red Pepper Makhani, Fenugreek</i>	26
SEASONAL VEGETABLE BIRYANI <i>Caramelized Onion, Cashew, Mint, Avocado Raita</i>	28
TANDOORI MUSHROOM <i>Polenta Upma, Crispy Garlic, Parmesan</i>	28
TRADITIONAL BUTTER CHICKEN <i>Red Pepper Makhani, Fenugreek</i>	26
GANGURA CHICKEN CURRY <i>Chicken Cooked with Roselle Leaf & Andhra Spice Blend</i>	28
MALABAR PRAWN CURRY <i>Sunchoke, Green Chili & Fennel Oil</i>	32
GOAT DO-PYAZA <i>House Spice Blend, Roasted Shallots</i>	34
BEEF SHORT RIB CURRY <i>Roasted Baby Turnip and Carrot</i>	34
SEA BASS (BRONZINI) POLLICHATHU <i>Fish Cooked in Banana Leaf with South Indian Spices</i>	36

|| SIDES | CONDIMENTS ||

Saffron Rice	5	Cumin Fingerling Potato	10
Naan (Garlic / Plain / Chili Cheese)	6	Chickpea Curry	10
Multigrain Roti	6	Brussels Sprout Foogath	10
Avocado & Garlic Raita	6	Black Dairy Dal	12

